Meraki

PRODUCT MANUAL

Meraki Espresso Machine

1 Model and main specifications

Manual for the following model : Meraki Espresso Machine
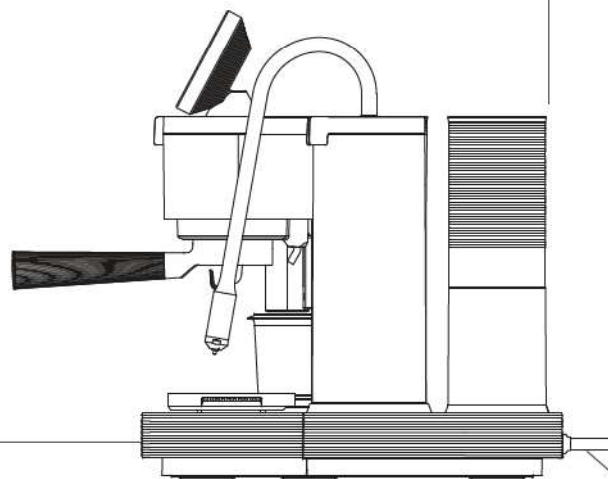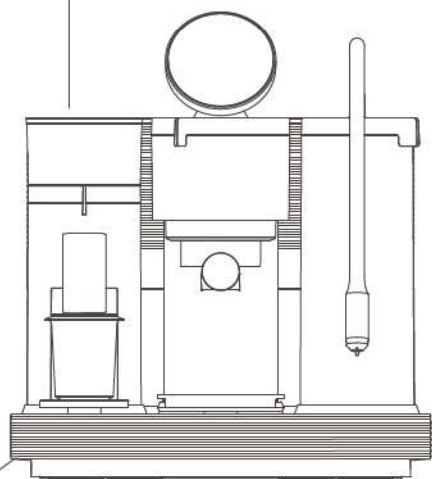
Dimensions	Pump Type	Grind scale
370*370*412mm	Rotary Pump	1KG Max capacity
Weight	**Waterway pressure**	±0.2g Scale accuracy
13.5KG	9 bar	**Brew scale**
Voltage	**Water tank capcity**	1KG Max capacity
110-120V / 220-240V 50-60Hz	2000ml (Full Water Line)	±0.2g Scale accuracy
Rated Power	**Drip tray capcity**	
1600W (110-120V 50-60Hz) 1800W (220-240V 50-60Hz)	650ml (Float High)	

2 Safety notes

Manual for the following model : **Meraki Espresso Machine**

Warning burn/scald risk

- 1. Group head

- Do not touch to avoid burns.

- 2. The thicker end of the steam wand and steam nozzle part.

- Do not touch to avoid burns.

Warning: heating surface

Brew module ⬤

⬤ Steam module

⬤ Steam wand

Frequent or prolonged use will cause the temperature to rise. Use a towel to handle the steam wand to avoid burns.
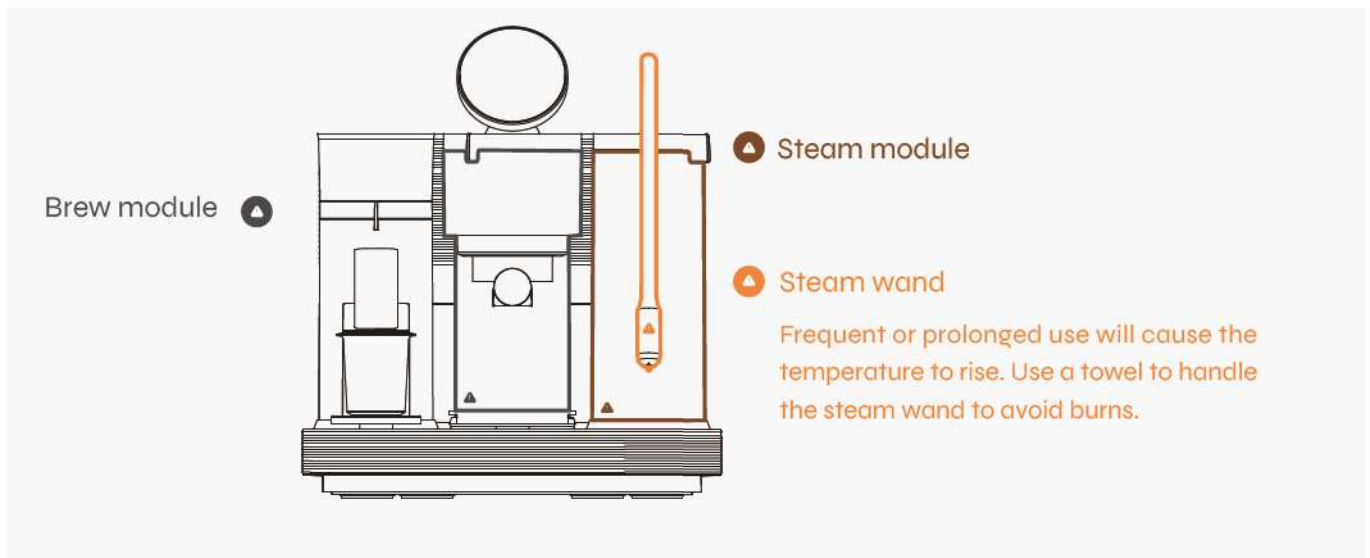
During normal operation, the outside surface temperature of these three points ranges from 45-65°C (113-149°F). Prolonged contact can cause low-temperature burns, so avoid extended touching.

General Use Warning

1. Please read all the instructions in this manual.

2. Children should be closely supervised when using the espresso machine or when it is in their presence.

3. Keep this machine and its power cord out of the reach of children under 8 years old.

4. Persons with physical, sensory, or mental impairments or those lacking experience or knowledge (including children over 8 years old) should only use, clean, and maintain this coffee machine under supervision.

Warning for using espresso machine

1. The espresso machine is designed for indoor use only, do not use outdoors.

2. This espresso machine is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

3. This espresso machine is not designed for use in built-in cabinets.

4. To prevent cracking or leakage, do not store or install the espresso machine in a location where the ambient temperature may cause the water in the boiler or waterway to freeze.

5. This espresso machine should not be immersed in water or cleaned by spraying.

6. This product is an electrical appliance. To avoid fire, electric shock, or personal injury, please do not immerse the power cord, power plug, or live parts in any liquid.

7. When the coffee machine is not in use for a long time, unplug it from the socket.

8. Before moving or carrying the coffee machine, make sure it has cooled down completely.

9. Please do not hang the power cord over the edge of a table or counter, or let it touch hot surfaces.

10. If the power cord or plug is damaged, or if the espresso machine malfunctions or sustains any form of damage, immediately disconnect the power and do not operate the espresso machine. Take the espresso machine to the nearest authorized service center for inspection and repair.

11. The manufacturer is not responsible for any liability claims arising from failure to complete grounding or improper connection of electronic components in accordance with current local, national, and international regulations and electrical codes.

12. Using accessories not recommended by the manufacturer may result in fire, electric shock, or personal injury.

13. Modifications to the equipment are prohibited. The manufacturer assumes no responsibility for any damage to property, animals, or persons caused by changes in the technical and visual appearance, performance, and characteristics of the coffee machine or any alteration of its components.

14. The following conditions will void the warranty :

1. Use of non-original parts or accessories

2. Modification of the power cord

3. Modification of functional components

3 Features overview

Manual for the following model : **Meraki Espresso Machine**
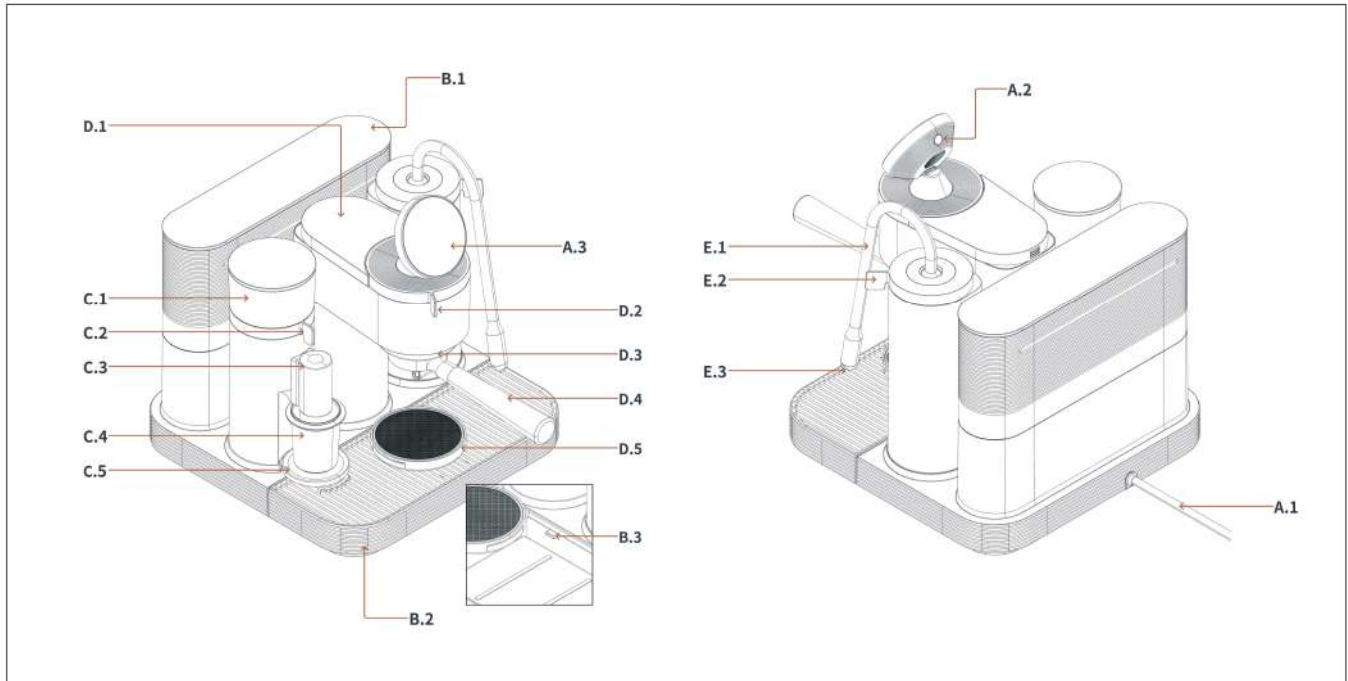
Power Supply and User Interaction   A

A.1 Power Cord

After connecting the power cord, the espresso machine will start.

A.2 Power Button

When powered on, press briefly once to turn off;
When powered off, press and hold for 2 seconds to turn on;
To comply with regulations and conserve energy, the device automatically shuts down after 30 minutes of inactivity.

A.3 Touch screen

Displays interactive content and production parameters.

Water Category   B

B.1 Water tank

The water tank holds 2000ml. Fill it to the max line the first time.

B.2 Drip Tray

The drip tray holds 650ml. Clean it promptly when the float rises. Empty it after each use to prevent odors.

B.3 Over pressure valve

The over pressure valve maintains pressure balance inside the machine. It discharges excess pressure during high-pressure extraction or steam flow, ensuring safe operation. Hot water or steam may flow or spray out during pressure release, so please ensure the drip tray is properly positioned.

Grind C

C.1 Bean Hopper

The bean hopper holds up to 120g of coffee beans for grinding.

C.2 Grind size select lever

The grind size select lever is used to adjust the particle size of coffee grinds, ensuring compatibility with different types of coffee beans.

C.3 Dosing outlet

The dosing channel outlet is located after where the ground coffee is produced by the burr, equipped with an anti-static function.

C.4 Dosing Cup

The dosing cup holds fallen coffee grinds and transfers them to the portafilter.

C.5 Grinder weighing scale

The grinder weighing scale measures the weight of coffee grinds. Keep its surface clean and tidy to ensure precision and accuracy.

Brew D

D.1 CoffeeSense™ sensor

CoffeeSense™ is Meraki's exclusive coffee formula system. It detects CoffeeSense™-enabled bean packaging to access specific brewing recipes.

D.2 Brew lever

Pulling the level fully counterclockwise enables manual brew, while the opposite direction disables it.

D.3 Brew paddle

The group head is used to extract coffee. Once extraction is activated, hot water for extraction pressures through it.

D.4 Portafilter

The portafilter holds coffee grounds, essential for brewing.
Secure the portafilter to the brewing head, align the dot mark with the unlock mark, and rotate counterclockwise to lock it in place at the logo.

D.5 Brew weighing scale

The brew weighing scale measures the weight of the espresso. Keep its surface clean and tidy to ensure precision and accuracy.

Steam   E

E.1 Steam Wand

The steam wand is used to create milk froth or heat milk.

E.2 Steam level

Turning the level fully counterclockwise enables manual steam, while the opposite direction disables it.

E.3 Milk temperature Sensor

The steam wand has a milk temperature sensor that continuously monitors milk readiness during steaming.

4 User interface

Manual for the following model : Meraki Espresso Machine
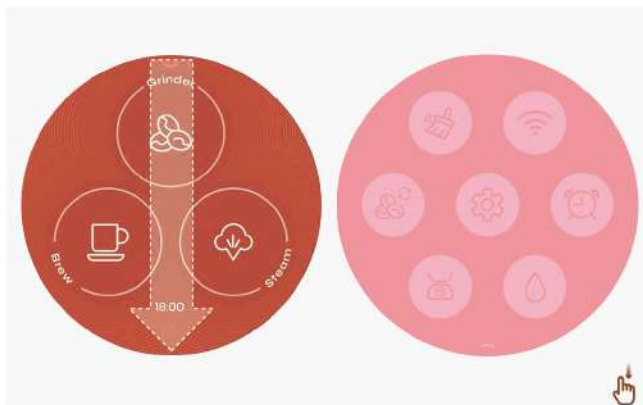
Homepage & Operations

Touch the icon to enter the features.

Swipe left to right to return to homepage.

Swipe top to bottom to open the quick menu.

If CoffeeSense™ is activated.
Swipe bottom to top to see the CoffeeSense™ flavor card.

CoffeeSense™

With **CoffeeSense™ technology**, the coffee-making experience is significantly enhanced. You can purchase coffee beans with CoffeeSense™ technology from local coffee roasters partnered with Meraki.

After scanning the Coffee Sense beans packaging, the following content will be displayed on the screen:

| Flavor card | Homepage background | Recommended powder weight |

| Recommended coffee grind | Recommended brew temp |

The recommended parameters are for reference only and not mandatory. They are tested and recorded by our partner roasters to reduce excessive waste and unnecessary adjustments when using new coffee beans for the first time, enhancing the initial extraction experience.
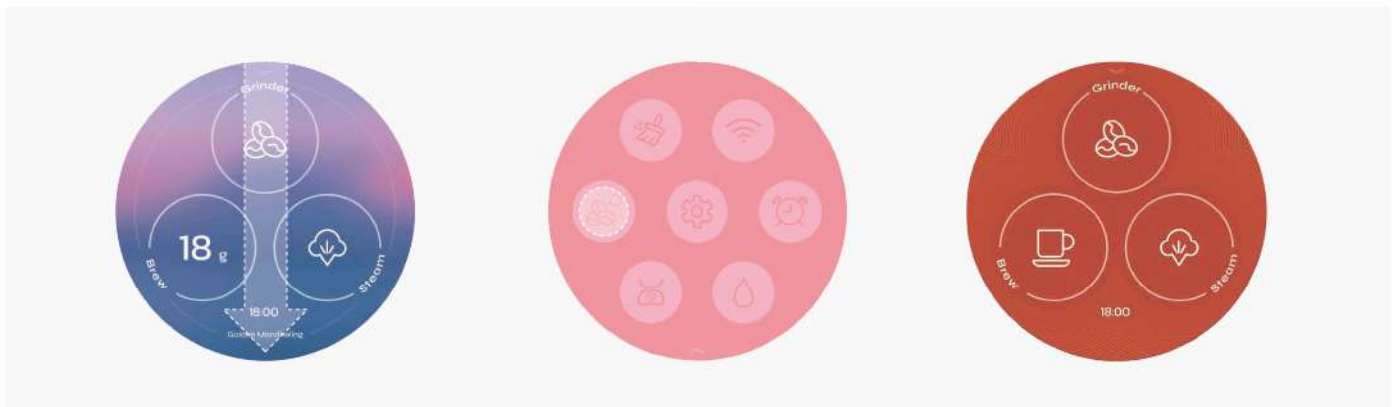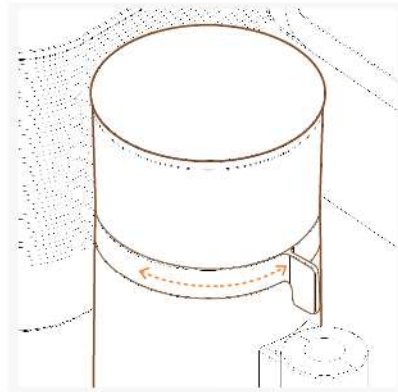

Touch the coffee recipe clear button in the quick menu to restore defaults.

Grind

● Grind Adjustment

Open the Grind page.

Slide the lever to adjust the grind size.

The Grind page will display grind size infomation. If CoffeeSense™ is available, a recommended grind size range will be indicated.

● Auto Grind

Touch Grind button to start grinding.

Touch the middle of the number, you can change the grind weight.

When the grinding finishes, touch the + button to activate the grinder for additional grinds, and touch the ■ button to stop grinding.

● **Manual Grind**

★ 12	★ 12	★ 12
Auto Grind **18.3** g ★	Manual Grind **438** g	Manual Grind **0.0** g
Grind	Double tap the numbers to reset	Double tap the numbers to reset
	Grind	Grind
★ 12	★ 12	★ 12
Manual Grind **0.0** g	Manual Grind **0.0** g	**6.0** g
Double tap the numbers to reset	Double tap the numbers to reset	
Grind	Grind	■

Touch the mode title or swipe up from the middle section to switch Grind modes..
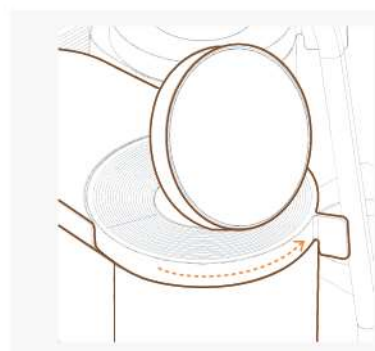
Double tap the weight number to reset the grind scale.

Touch Grind button to start grinding.

● **Brew**
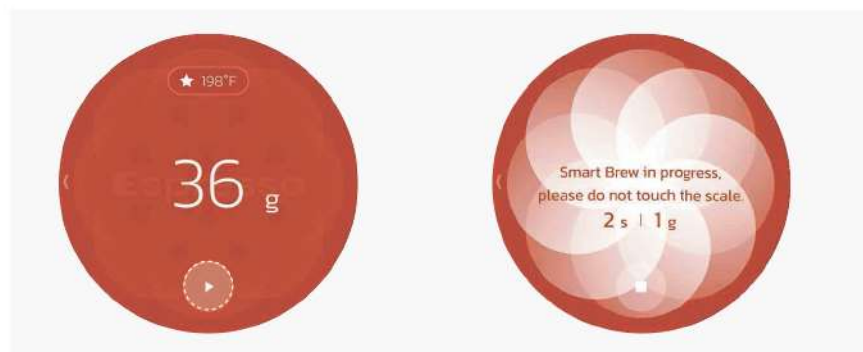
★ 198°F **36** g ▶	Smart Brew in progress, please do not touch the scale. 2 s ǀ 1 g ■	Click the Play button to enter smart brew mode. ■

	Smart Brew in progress, please do not touch the scale. 2 s ǀ 1 g ■	Slide brew paddle to start manual brew. ■

Click the middle of the number to set the smart brew volume.

★ 198°F

36 g

Brew Weight

34
35
Espresso **36** g
37
38

OK

Click the temperature button at the top to change the brew temperature.

★ 198°F

36 g

Brew Temperature

90
91
★ 92 °C **92** °C
93
94

OK

● **Steam**

Click the start button to enter smart steam mode

Medium

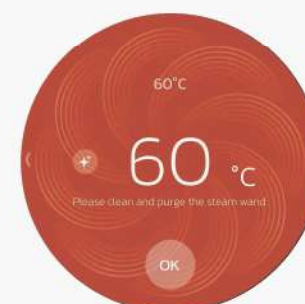**60** °C

60°C

32 °C
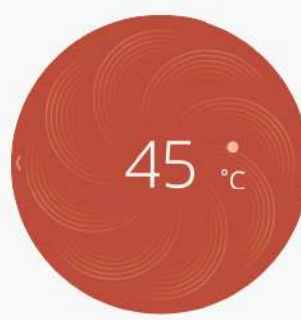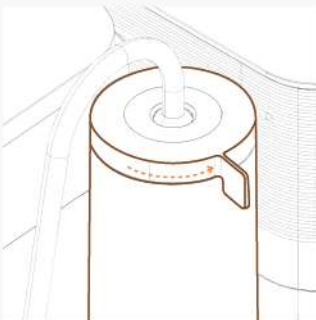
Slide steam paddle to start manual steam.

45 °C

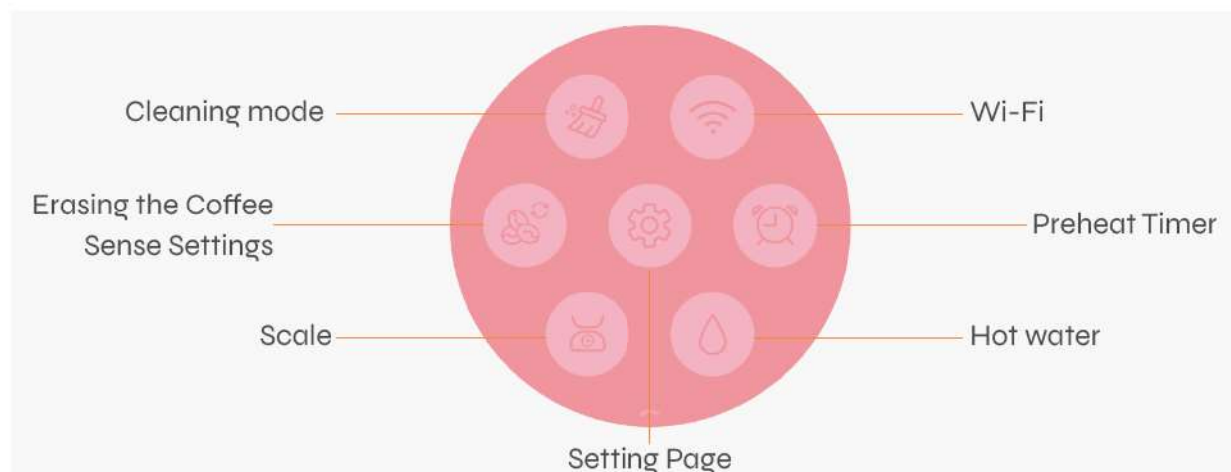Click the middle of the number to set the target milk temperature.

Click the steam level button at the top to change the steam powers.

After steaming, click the clean button on the left to activate the steam for 5 seconds to clean the steam line.

● **Quick menu**

Cleaning mode

Wi-Fi

Erasing the Coffee Sense Settings

Preheat Timer

Scale

Hot water

Setting Page

Cleaning mode

This cleaning mode is used for cleaning the group head, and you can complete the automatic cleaning by following the instructions.

Wi-Fi

This page is used to connect to Wi-Fi, which is primarily used for time synchronization and Over-The-Air (OTA) functionalities.

Scale

Click this function to use the extraction scale for weighing.

*1KG Max capacity

*±0.2g Max Accuracy

*Do not exceed the scale's weight limit when weighing; doing so can cause permanent damage to the weighing accuracy.

Hot water

Press the button below to dispense hot water.
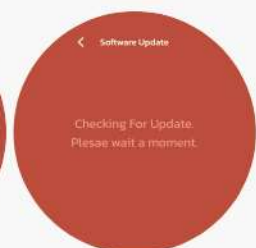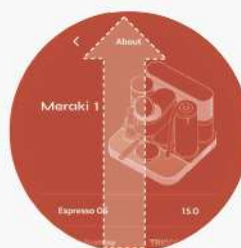
Preheat Timer

Enabling this feature will automatically start the preheating process at the user-specified time.

Setting Page

Includes the Following Options :

1. Wi-Fi Settings Wi-Fi
2. Date & Time
3. Temperature Unit
4. Sound Volume
5. Brightness
6. Language
7. Factory Reset
8. About

Go to the 'About' page, scroll to the bottom, and click on 'Software Update'.

*During the software update process, do not disconnect the power supply to prevent system damage.

5 Product Cleaning Instructions

Manual for the following model : **Meraki Espresso Machine**

Grind Cleaning

During use, coffee grounds can accumulate between the burrs and in the gaps of the grinder. When using oily coffee beans, large clumps may form. The grinder should be cleaned regularly to maintain its precision and ensure the proper functioning of the anti-static module.

Cleaning Steps

Remove the bean hopper and store the remaining coffee beans properly.
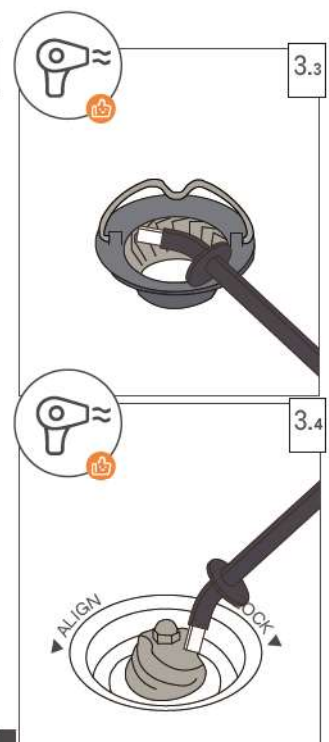
Cleaning cycle

Clean once every 1-3 weeks (approximately every 500g-1500g of coffee beans used). If using dark roast or very dark roast coffee beans, the cleaning interval should be shortened appropriately.

Warning

1. Do not immerse the disassembled parts of the grinder in any liquid.

2. Do not use any liquids or cloths, brushes, etc., that are wet with liquids for wiping.

3. Do not use metal brushes to clean the grinder.

*Because of the above scenarios, if the grinder is damaged or injured, or if personal injury occurs, the manufacturer will not be responsible and will consider it as intentional damage to the equipment by the user.

Replace the bean hopper and start the grinding to clear any residual beans in the grinding channel.

Remove the bean hopper and detach the burr. Use a brush to clean the gaps and bottom of the burr, ensuring no clumps of coffee powder residue remain.

- 1. Using a blowing tool to clean the coffee powder path can be more effective.

- 2. Ensure the blowing tool is dry to prevent water from entering the grinder.

Install the burr and bean hopper, start the grinder to run idly, and discard the fallen coffee powder.

Remove the powder cup and use a brush to clean the powder outlet in a circular motion.
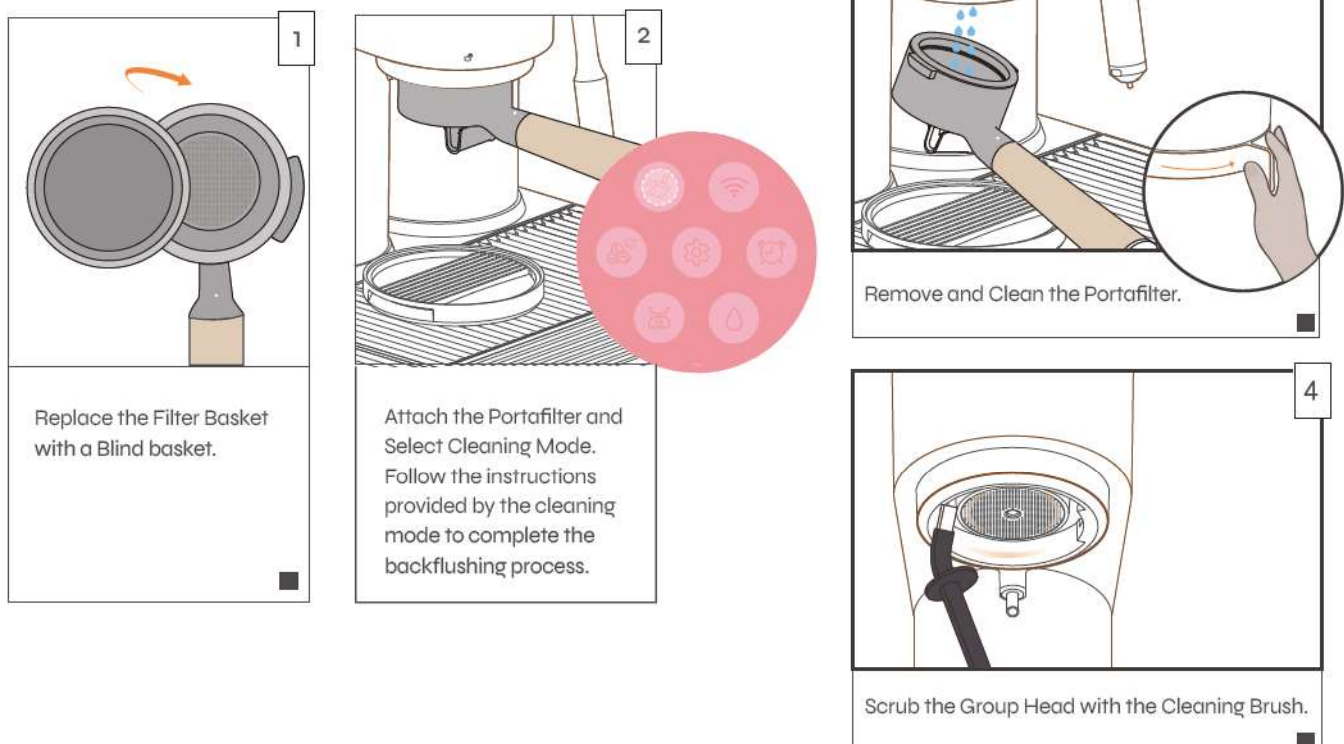
Group Head Cleaning

During the extraction process, coffee oils and grounds can adhere to the group head. It is recommended to perform a rinse and clean cycle immediately after each extraction and regularly conduct a deep cleaning of the group head to ensure the safety and taste of your coffee.

Cleaning cycle

It is recommended to perform a backflush and brush cleaning of the shower screen on the group head once a month.

Cleaning Steps

Replace the Filter Basket with a Blind basket.

Attach the Portafilter and Select Cleaning Mode. Follow the instructions provided by the cleaning mode to complete the backflushing process.

Remove and Clean the Portafilter.

Scrub the Group Head with the Cleaning Brush.

Steam Wand Cleaning

During the milk heating process, the steam wand can reach temperatures of 100-120°C. After heating, residual milk can stick to the steam wand due to the residual heat. Immediately after heating, wipe the steam wand with a cloth to clean off any remaining milk, and activate the steam to clear any residue within the wand to prevent odors and hygiene issues. Regular deep cleaning of the steam wand is recommended to ensure the cleanliness of the steam hose.
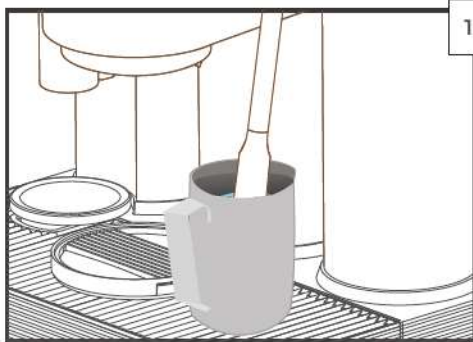
Cleaning cycle

After each use, wipe the steam wand clean and perform a steam purge.
If milk is heated frequently, it is recommended to perform a deep cleaning of the steam wand every 3-5 days.

Cleaning Steps

1 Prepare 300ml of cold or iced water in a milk pitcher, submerge the steam wand into the water, and lay the pitcher flat on the drip tray, ensuring the liquid completely covers the steam wand.
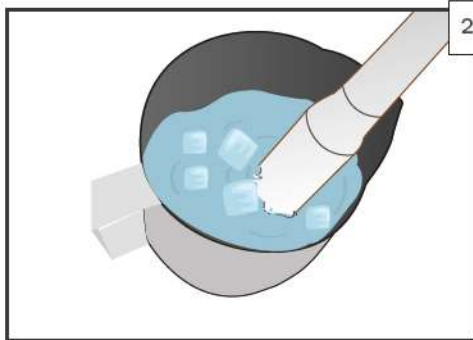
2 Turn on the steam for about 10 seconds, then turn it off and wait for 5 seconds. Repeat this cycle 5-6 times.
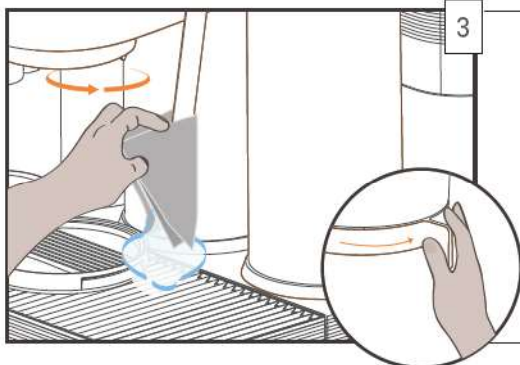
3 Remove the milk pitcher and wipe the steam wand clean. Then, activate the steam for 10 seconds to ensure all liquid is expelled.

6 Troubleshooting

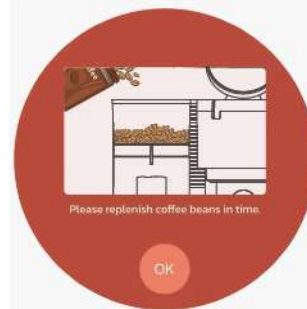Manual for the following model : **Meraki Espresso Machine**

General problems

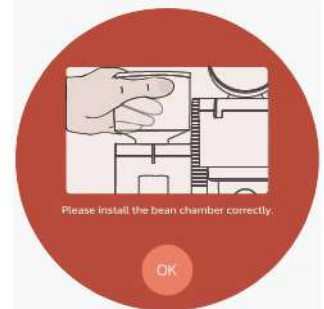### Lack of water

Please refill the water tank.

Water Tank Not Installed

Please install the water tank.

Lack of bean

Please refill the coffee beans, or check if the grinder is clogged.

Bean Hopper Not Installed

Check if the bean hopper is installed in position.

Brew speed is too fast

Espresso
15 s | 36g

Brew speed is too fast

Suggested actions:
1. Decrease the grind size by 5-10 levels.
2. Apply more pressure when tamping the coffee powder.

Brew speed is too slow.

Espresso
54 s | 36g

Brew speed is too slow

Suggested actions:
1. Increase the grind setting by 5-10 levels.
2. Slightly reduce the pressure when tamping the coffee powder.
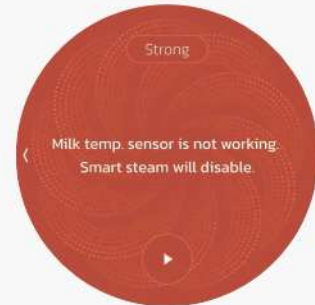
Smart Sensor problems

Grind scale Failure

The Auto Grind function is not operational, but manual grinding mode can still be used.
Please contact service personnel for repairs promptly.

Brew scale Failure

The Smart brew function is not operational, but manual brew can still be used.
Please contact service personnel for repairs promptly.

Milk Temperature Sensor Failure

The Smart steam function is not operational, but manual steam can still be used.
Please contact service personnel for repairs promptly.

Severe Fault

Electrical Fault

If the above interface appears, promptly take a photo for record, unplug the power, and contact service personnel for repairs.

Valve Failures

1. Hot water continues to flow from the group head and cannot be shut off.

2. Hot water is continuously flowing from the hot water outlet and cannot be shut off.

3. Steam continues to emit from the steam wand and cannot be shut off.

In such cases, immediately unplug the power and contact service personnel for repairs promptly.

Pressure Release or Pressure Fault

1. Steam is emitted from the over pressure valve, and the noise of the steam spray is louder than normal when the steam switch is turned on.

2. If steam is coming out or being ejected from above the steam module.

   In such cases, immediately unplug the power and contact service personnel for repairs promptly.
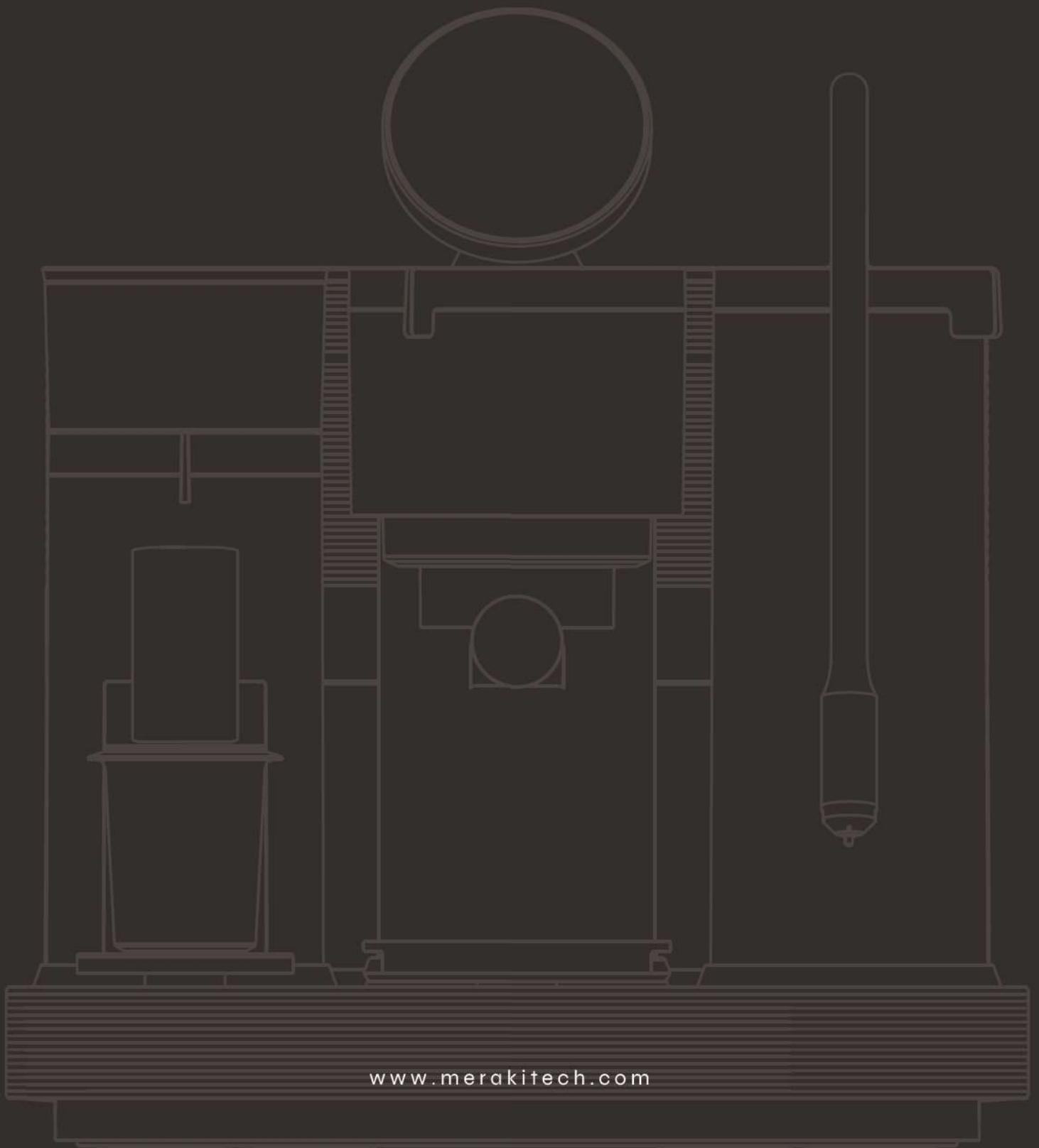
Meraki

Meraki

Meraki

Meraki

FCC Statement:

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:(1)This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment has been tested and found to comply with the limits for a Class B digital device, Pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

• Reorient or relocate the receiving antenna.
• Increase the separation between the equipment and receiver.
• Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
• Consult the dealer or an experienced radio/TV technician for help.

Caution: Any changes or modifications to this device not explicitly approved by manufacturer could void your authority to operate this equipment.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body.

Product Model: MEM03 PMN: Espresso Machine

ISED Statement:

-English: This device complies with Industry Canada license-exempt RSS standard(s).
Operation is subject to the following two conditions: (1) This device may not cause interference, a
nd (2) This device must accept any interference, including interference that may cause undesired
operation of the device.
The digital apparatus complies with Canadian CAN ICES-3 (B)/NMB-3(B).
 - French: Le présentappareilestconforme aux CNR d'Industrie Canada applicables aux appareils
radio exempts de licence. L'exploitationestautorisée aux deux conditions suivantes: (1) l'appareil
ne doit pas produire de brouillage, et (2) l'utilisateur de l'appareildoit accepter tout brouillageradi
oélectriquesubi, mêmesi le brouillageest susceptible d'encompromettre le fonctionnement.
l'appareil numérique du ciem conforme canadien peut - 3 (b) / nmb - 3 (b).

This device meets the exemption from the routine evaluation limits in section 2.5 of RSS 102 and
compliance with RSS 102 RF exposure, users can obtain Canadian information on RF exposure
and compliance.

cet appareil est conforme à l'exemption des limites d'évaluation courante dans la section 2.5 du
cnr - 102 et conformité avec rss 102 de l'exposition aux rf, les utilisateurs peuvent obtenir des
données canadiennes sur l'exposition aux champs rf et la conformité.

This equipment complies with Canada radiation exposure limits set forth for an uncontrolled
environment.

Cet équipement est conforme aux limites d'exposition au rayonnement établies par le Canada
pour un environnement non contrôlé.

This equipment should be installed and operated with minimum distance 20cm between the
radiator & your body.
Cet équipement est conforme Canada limites d'exposition aux radiations dans un environnement
non contrôlé.
Cet équipement doit être installé et utilisé avec une distance minimale de 20 cm entre le
radiateur et votre corps.