



MLM1 Minimax Espresso Machine Instruction Manual

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MINIMEX La moon

Instruction Manual
ESPRESSO MACHINE
Minimax
Model : MLM1



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Minimax Espresso Machine
Model : MLM1
220V., ~50Hz., 1,450W.

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IMPORTANT SAFEGUARDS:

Before using machine always carefully read and comply with all these instructions.
We cannot accept any responsibility for the consequences of improper use.

1. Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
2. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
3. Close supervision is necessary when the appliance is used by people. Place the machine out of the reach of children and persons with limited capabilities.
4. Do not place on or near a hot gas or electric burner or in a heated oven.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachment not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
8. When the machine got problem, please do not use the components from other manufacturer to fix it, it's may get problem or potential danger for User.
9. Be careful to ensure that the power cable does not become trapped and does not rub against sharp edges.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not touch any hot parts. Use the handle of the funnel.
12. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
13. It must be protected against freezing conditions.
14. Do not fill more than 1.4 L to upper MAX mark, when pure water in water tank.
15. Once the fault, defect or machine drop caused by suspicious defect, unplug the power plug immediately, do not operate on the problem machine.
16. Do not use outdoors.

SPECIFICATION

Model	MLM1-CR (Cream), MLM1-BL (Black)
Voltage	220V., 50 Hz
Power	1,450 W
Water Tank	1.4 L.
Pressure	15 Bar

KNOW YOUR LAMOON



1	Power Button	10	Water Tank
2	Coffee Button	11	Water Tank Lid
3	Steam Button	12	Filter
4	Porta Filter	13	Porta Filter Handle
5	Drip Piece	14	Cup Warmer
6	Drip Tray	15	Pressure Gauge
7	Steam Nozzle	16	Single Shot Filter
8	Steam Pipe Handle	17	Double Shot Shot
9	Steam Knob	18	Rubber Black Pad

FOR THE FIRST USE

1. Move the coffee maker from the package, and check the accessories according to the list;
2. Clean all the detachable components;
3. Operation the appliance according to the section of “MAKE ESPRESSO COFFEE” and “FROTHING MILK/ MAKE CAPPUCCINO” (no coffee powder in filter). Repeat 2-3 times.

NOTE : When using for the first use, no need put porta filter, turn on the machine, then turn on coffee button until water is coming out, then press coffee button again to stop, to avoid dry burning.

MAKE ESPRESSO COFFEE

1. Open the lid, take out water tank, and pour appropriate water into tank.
Do not exceed the "MAX" capacity;
2. Put back the water tank and close the lid;
3. Connect power plug, press power button, all indicator lamp will light on, machine will automatically pump water about 3s, then coffee and hot water indicator lamp are flashing, power button always light on, machine start preheating, preheating will be finished after 45s, and all indicator lamp will always light on;
4. Take out filter holder, pour appropriate coffee powder into the filter with coffee spoon, then press the coffee powder tightly, clean the extra coffee powder overflow the edge of holder, to avoid damage the seal ring of group head.
NOTE : If too much coffee powder remaining in the edge of the filter, will easily to cause poor sealing and water leakage.
5. Hold the upper part of machine with hand, lock the filter holder counterclockwise into the middle of the group head (must be tightened);
6. Put cup(s) under coffee outlet;
7. Start brewing by pressing coffee button.
8. It will automatic stop after 25s, now coffee is ready.
NOTE : You can set the flowing time by long press coffee button.
Do not use machine when is unsupervised.
9. Remove filter holder after finished, knock it out and clean it with hot water immediately, and lock it again for next use.
NOTE : Check frequently the water level in the tank. Refill if necessary.
Do not touch the hot surfaces of the machine with hands to avoid scald, especially brewing outlet, steam nozzle when use machine.

FROTHING MILK/ MAKE CAPPUCCINO

1. Prepare espresso first with a large enough cup according to part "MAKE ESPRESSO COFFE";
2. Use whole, fresh cold milk out of the fridge(8-10 °C), and pour 1/3 milk in cup;
NOTE : Use a stainless steel cup, and cup diameter should not less than 70 ± 5 mm, due to the volume of milk will increase after frothing.
3. Press steam button, machine starts preheating, then steam indicator is flashing and coffee indicator will light off, preheating will finish after steam indicator lights on.
4. Put a stainless steel cup under steam nozzle;
5. Open steam knob, rotate it to the maximum position to frothing milk;
6. Remove cup when desired milk foam reached, then turn off knob, steam is stopped, pour the frothed milk into prepared espresso, now cappuccino is ready, you can add some sugar or Coco powder if you like it.
NOTE : Purge steam to clean steam nozzle after use, warning hot surface.

MAKING HOT WATER

1. Put a container under hot water outlet;
2. When coffee indicator always light on, turn on steam knob, , hot water will come out from steam pipe;

3. When you get required hot water, turn off steam knob.

HEATING LIQUID (Steam function)

1. Use a stainless steel cup, pour cold liquid to 1/2 cup;
2. Press steam button, machine starts preheating, then steam indicator is flashing and coffee indicator will light off, preheating will finish after steam indicator lights on.
3. Put a cup under steam nozzle;
4. Turn on steam knob, release steam, let steam nozzle insert into the liquid;
5. Turn off the knob when desired temperature is reached, now steam is stopped, open knob again if you want to continue making steam;

NOTE : Clean steam nozzle immediately after use, to prevent milk scaling. Caution high temperature of hot water outlet when in use.

COFFE TIME SETTING

- Under the machine power on, press and hold the coffee button. After 5 seconds, the machine will start the pump and the water will come out. After reaching the appropriate amount, release the coffee button and the water will stop, then setting is finished.
- Coffee time setting range: 10s-60s.

CLEAN BREW UNIT

1. Machine in stand by stage
2. Place the clean brew pad (Black Rubber Pad) on to the brewing basket.
3. Put ½ teaspoon of clean brew powder to the basket.
4. Turn on coffee switch and wait for 5-6 second and turn of. Repeat 2-3 times.
5. Take of the porta filter and wash it, take the rubber pad off. Out the porta filter back to the brewing unit and turn on brew button 2-3 times.
6. Take the porta filter out, wash and dry with clean cloth. Machine now ready to use.

CLEANING AND MAINTAINANCE

1. The machine has to be switched off and cooled down;
 2. Clean housing with damp cloth;
- NOTE :** Do not use abrasive sponges and alcohol or solvents.
Do not immerse the machine into water.

3. Clean steam outlet, confirm there is no blockage;
4. Clean the outlet and the seal sing under the group head with professional brush;
5. Rinse with hot water to dissolve any coffee bean oil residue;
6. Clean all the detachable attachments in the water and dry thoroughly.

CLEANING MINERAL DEPOSITS

1. The machine builds up lime scale deposits over time, and you need descale the machine 2-3 months;
2. Pour water and Minimex descaler in water tank up to "MAX" capacity (30 ml. of descaler per 1 litre of water);
3. Lock the filter holder (no coffee powder) into the group head. According to part "MAKE ESPRESSO COFFEE";
4. Press coffee button, then make about 150ml coffee after coffee indicator always lights on, turn off coffee button and turn on steam button, then open knob after steam indicator always lights on, release steam about 2min and turn off the knob, then make descales deposit in the machine at least 15min;
5. Repeat the steps 4 for 3 times;
6. Press coffee button to brew coffee until there is no descale left;
7. Make coffee again (no coffee powder), repeat the steps 4 for 3 times (no need wait for 15 min), then brewing until no water is left in the boiler;
8. Repeat the step 7 at least 3 times to make sure the piping is cleanly.

INDICATOR TIPS

Power indicator	Coffee Indicator	Steam Indicator	Steam knob	Cause	Solution
Lights on	Lights on 3s. then Flashing	Lights on 3s. then Flashing	Off	Power on	/
Lights on	Flashing	Flashing	Off	Coffee and steam is pre-heating	/
Lights on	Lights on	Lights on	Off	Coffee and steam pre-heating finished	/
Lights on	Lights on	Lights off	Off	Making coffee	/
Lights on	Lights on	Lights off	On	Making hot water	/
Lights on	Lights off	Flashing	Off	Steam is pre-heating	/
Lights on	Lights off	Lights on	Off	Steam pre-heating finished	/
Lights on	Lights off	Lights on	On	Making steam	/
Lights on	Flashing quickly	Flashing quickly	Off	Turn off Steam button (Temperature is too high)	Wait temperature naturally fall or press coffee/ hot water button on boiler water to cooling
Flashing	Flashing	Flashing	/	The knob is not closed when power on	Tighten the knob and turn on the machine again

If you do not find the cause of the problem, please do not disassemble the machine and you should contact your local maintenance agency; or call 02-493-6565

TROUBLESHOOTING

Problem	Cause/Result	Solution
	Water tank is empty	Pour water in water tank
	The input voltage or frequency is inconsistent with nameplate	Make sure the voltage and frequency is consistent with the nameplate
	Machine malfunctions	Please contact with the authorized service
No steam comes (∴)	Steam nozzle clogged	Clean steam nozzle
	Water tank is empty	Pour water in water tank
	Machine malfunctions	Please contact with the authorized service
Coffee runs out around the edge of the filter holder	Too much powder in the filter	Turn off the machine and wait for it cool down, clean the filter, then pour appropriate coffee powder
	There is powder in the seal ring under group head	
	Implementation of the above operation problems still exist	Please contact with the authorized service
Coffee comes out too slow or no coffee comes out	coffee powder is too fine, and clogged filter	With thicker coffee powder
	Filter holes are blocked	Brush / clean the filter
	Water tank is not inserted	Insert the water tank in place
Water leakage on the bottom of machine	Drip tray is filled up	Please clean the drip tray
	Machine malfunctions	Please contact with the authorized service
Machine is not working	The power cord is not plugged well.	plug the power cord into a wall outlet correctly.
	NTC is short circuit	Please contact with the authorized service
	Machine malfunctions	
The steam cannot froth.	Steam indicator not light on	Wait steam indicator lights on.
	The container is too big or the shape is not fit	Use high and narrow cup or garland cup
	Machine malfunctions	Use whole milk

If you do not find the cause of the problem, please do not disassemble the machine and you should contact your local maintenance agency; or call 02-493-6565

Warranty

We hereby warranty our Minimex Espresso Machine model LA MOON (MLM1) in a period of 1 (one) year.

Warranty Conditions

The warranty cover product defective and workmanship . Users must properly use and maintain following the instructions manual..

Warranty exceptions

We disclaims all responsibility for incidental or consequential damage caused by use of this appliance
This warranty will be void if customers.

- lead to a misunderstanding of the purpose of the design, such as using product in a commercial use.
- Use the wrong way or not used as described in the instruction manual.
- no maintenance as recommended in the instruction manual.

Customer right for product warranty

The warranty is effective on the date specified in the warranty card , invoice or receipt as proof of purchase.

Determination of defective product

The company will inspect the false or defective of the product and decide that the defective of the product is in warranty or not. The decision is solely the rights of the company. If the product proved to be defected and covered by warranty, company will be responsible for parts and labor to repair and deliver the product to customers' house. Customers do not have to pay any fee. If the company considers that it must change its products to customers, but the same model of product is not available, the company will determine an appropriate version of the product to be replaced.

Returns of Product

If customer purchases to be dissatisfy. Customer could return the product within 15 days after purchasing date only if the product is completely perfect packaging and has not been used before.

Customers must present proof of purchase to return the product at the store of purchase only.

Service Center

If customer need service or information, customer can contact our Minimex Service Center

Service Center : Tel. 02-493-6565, LineOA : @minimex_service

E-mail : SERVICE_minimex@penk.co.th

ENVIROMENT FRIENDLY DISPOSAL




Please dispose of old machines in an environmentally neutral way.

Old machines contain valuable materials which should be salvaged for recycling.

Please therefore dispose of old machines via your regional collection system

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DISTRIBUTOR

Documents / Resources

 <p>Minimex La moon</p> <p>Consultez l'adresse de votre Minimex à MLM1</p> <p>Instruction Manual Minimex Espresso Machine MLM1, MLM1 MLM1, MLM1 MLM1, MLM1</p>	<p>Minimex MLM1 Minimex Espresso Machine [pdf] Instruction Manual</p> <p>MLM1 Minimex Espresso Machine, MLM1, Minimex Espresso Machine, Espresso Machine</p>
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