


Terra Kaffe TK-01 Espresso Machine



Terra Kaffe TK-01 Espresso Machine User Manual

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Terra Kaffe TK-01 Espresso Machine



Specifications:

- Model: TK-01
- Usage: Domestic and light commercial
- Trial Period: 30-day/150-brew

Product Information

Service & Maintenance Introduction:

Your TK-01 comes with a 30-day/150-brew trial period for you to try and test the machine at home. It is important to follow all preventative cleaning and maintenance to extend machine life and reduce the need for service. Keep the original packaging for return or repair purposes.

Return Policy:

If not satisfied, you can return the product during the trial period for a refund (minus a restocking fee) as long as the product is in its original condition.

Product Usage Instructions

Setup:

1. Unpack the machine and accessories carefully.
2. Place the machine on a stable, flat surface.
3. Connect the power cord to a power outlet.

4. Fill the water tank with cold or room temperature water.

First Installation:

1. Follow the setup instructions.
2. Turn on the main power switch located at the back of the machine.
3. Press the On/Off switch on the front panel to power on the machine.

Preparing Your Coffee:

1. Select your desired coffee type (Americano, Espresso, Cappuccino, Latte).
2. Adjust milk frothing using the dial as needed.
3. Fill the coffee bean hopper with fresh coffee beans or use pre-ground coffee.
4. Press the touchscreen to start brewing your coffee.

Cleaning:

1. Regularly clean the drip tray, coffee spout, and milk frothing components.
2. Use the provided cleaning brush and damp cloth for cleaning.
3. Periodically descale the machine every 3 months for optimal performance.

Contact Us:

If you encounter any issues or need assistance, contact our support team for help.

FAQ

- **Q: What should I do if my machine malfunctions?**
 - A: Immediately unplug the machine and contact Terra Kaffe support for assistance.
- **Q: Can I use flavored coffee beans with this machine?**
 - A: Avoid using caramelized or flavored coffee beans for optimal machine performance.

Note before brewing:

Your TK-01 comes with a 30-day/150-brew (whichever comes first) trial period, allowing you to try and test the machine at home. The trial period starts the day your machine is delivered. Please keep all original packaging (this will be used in case of return or repair), including the outer shipping box. If you are not satisfied with your machine, you can return the product during the trial period for a refund (minus a restocking fee). The only condition is that we receive the product in the condition in which it was received by you (excluding any coffee grounds or marks from brewing coffee), including all accessories Service &

maintenance introduction:

This appliance is for domestic and light commercial use. It is important to follow all preventative cleaning and maintenance to extend machine life and reduce the need for service. Any servicing, other than cleaning and basic user maintenance, should be performed by authorized service personnel. To reduce the risk of fire or electric shock, do not disassemble the machine. Disassembling or unscrewing any parts of the machine will result in a

termination of the company's warranty agreement. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only. It is strictly forbidden to tamper with the internal parts of the machine

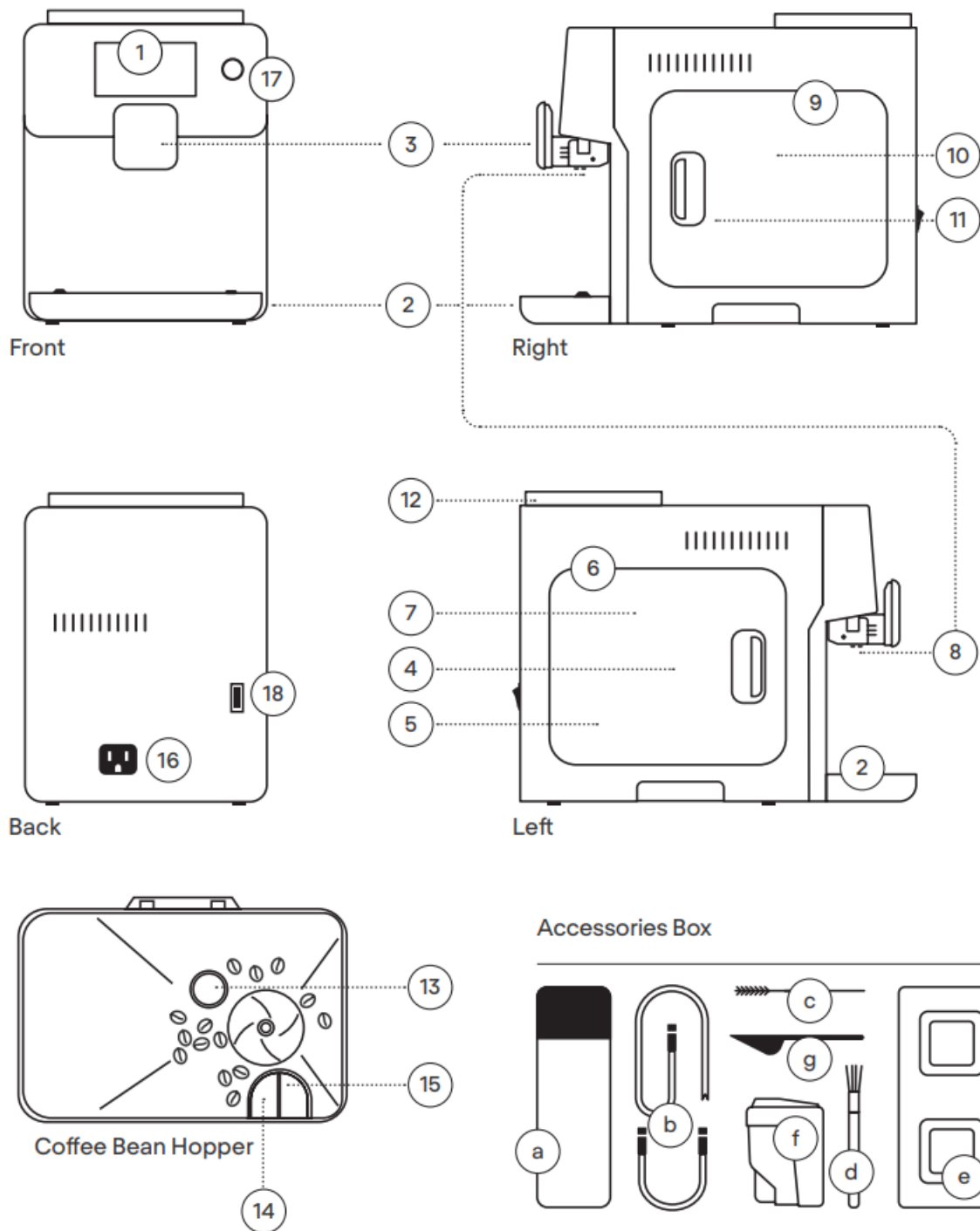
Parts Description

Machine

1. Touchscreen
2. Drip tray
3. Coffee spout
4. Water tank
5. Water filter
6. Left door
7. Milk frothing adjustment dial
8. Milk carafe connecting port
9. Right door
10. Brew unit
11. Coffee Waste Bin
12. Coffee bean hopper
13. Grind size adjustment dial
14. Pre-ground coffee chute
15. Pre-ground coffee chute lid
16. Power cord
17. On/Off switch
18. Main power switch

Accessories Box

- a Milk carafe
- b. Milk hoses
- c. Milk hose cleaning bristle
- d. Cleaning brush
- e. Metal plate (cup warmer)
- f. Water filter
- g. Pre-ground coffee scoop



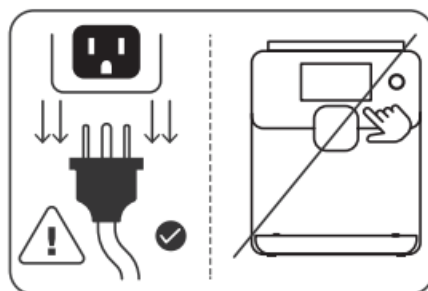
Safety Precautions

When using electrical appliances, one must abide by the following safety precautions

1. Read all instructions.
2. To protect against fire, electric shock and injury, do not submerge cord, plug, or appliance in liquid.
3. Close supervision is necessary when the appliance is used near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
6. Do not pull out the plug by the power cord or touch it with wet hands.

7. Do not use outdoors.
8. Do not keep the machine at temperatures below 40 degrees Fahrenheit – frost may damage the machine.
9. To prevent short circuits or fire, never allow water to come in contact with any electrical parts of the machine.
10. Do not let the cord hang over the edge of tables or counters or touch hot surfaces.
11. Do not place the appliance on or near a hot gas or electric burner.
12. Do not place hands or other body parts near spout during the machine's routine brewing or cleaning process to avoid any potential burns or other injury.
13. Always turn off the appliance before disconnecting from the wall outlet.
14. Do not use the appliance for any other reason than intended use.
15. Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage
16. Never use warm or hot water to fill the water tank. Only use cold or room-temperature water.
17. Keep your hands and the cord away from hot parts of the appliance during operation.
18. Never clean with scrubbing powders or harsh cleaners. Simply use soft damp cloth with water.
19. Do not use caramelized or flavoured coffee beans.
20. For an optimal taste of your coffee, use filtered water. Periodic descaling is still recommended every 3 months.
21. In case of failure, problems, or suspected malfunction, immediately remove the plug from the socket.
22. In case of fire, use carbon dioxide (CO₂) extinguishers. Do not use water or dry powder extinguishers.

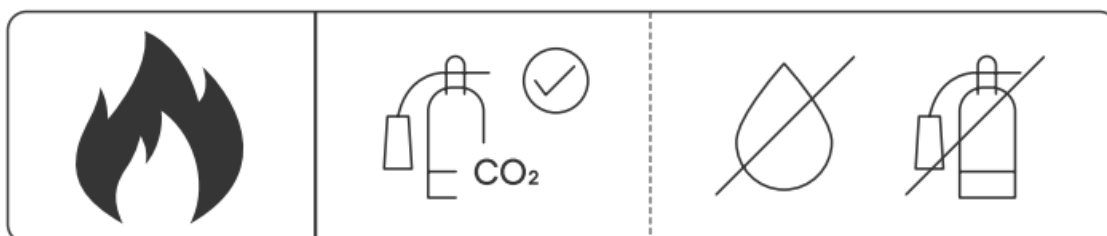
Malfunction



In case of failure, problems, or suspected malfunction, immediately remove the plug from the socket. Never attempt to operate a faulty machine. If problems persist, contact the Terra Kaffee support team immediately

Fire safety precautions

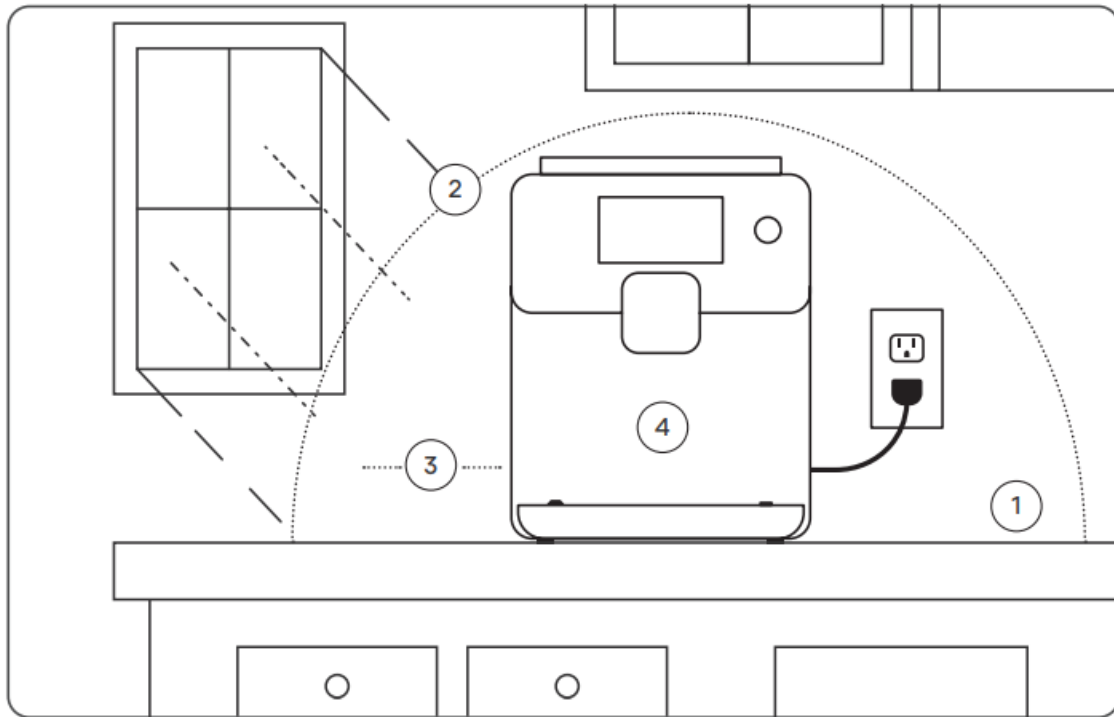
In case of fire, use carbon dioxide (CO₂) extinguishers. Do not use water or dry powder extinguishers



For best operation and maintenance

1. Choose a secure, level surface where there is no chance of tipping or injury.
2. Choose a location that is sufficiently well-lit, clean, and near an easily reachable power outlet.
3. Provide a minimum distance of 7.5 inches from the left and right sides of the machine. Do not place near a stove.

4. When turning the machine on or off , we suggest placing a cup underneath the spout to catch water from the rinse cycles.
5. Always store TK-01 at temperatures above 40° F.



Your TK-01 has two power switches. The circular power butt on on the front screen should be used to turn the machine on/off . Only using the switch on the back bypasses an intentional and important rinse cycle and powering down process that is key to keeping your TK-01 functioning properly. The switch on the back is only necessary if the machine will not be used for an extended period of time.

- **Auto – shutdown time**

- You can choose between 0.5h, 1h, 1.5h, ... 24h options for time until auto shutdown.

- **Sound/silent setting**

- Go to MENU and press the SOUND sett ings icon to turn sound on and off

- **Hardness setting**

- Selecting the correct water hardness sett ing is a crucial part of keeping your machine functioning well. You should choose between three dots (for soft water), six dots (for medium water), nine dots (for hard water). Please note that sett ing hardness to “zero dots” will not accurately account for your machine’s descaling needs.

Cleaning and storing the machine

To keep the machine at its best, be sure to clean and store it properly. Since the machine works with organic ingredients (e.g. coff ee beans, water, and milk), residue might collect on some surfaces. Remove and rinse the brew unit under running water once per week. Before storing the machine, we strongly recommend cleaning and emptying the water tank. Aft er long periods without use, the water tank should be emptied and refi lled with fresh water before brewing. Never immerse the machine in water. Store it in a dry place, out of the reach of children. Keep it protected from dust and dirt.

First installation

NOTE: Please use non-oily, unflavored beans in your TK-01. Oily beans can damage the grinder.

1. Unpack the machine
2. Remove the water tank
3. Connect the water filter to the semicircle slot at the bottom of the water tank
4. Fill the water tank with fresh room temperature
5. Fill the coffee bean hopper with whole coffee beans
6. Turn on the hard switch located on the back of the machine
7. Press and hold the circular POWER icon on the right of the front panel
8. Allow the machine a few minutes to power up for the first time

ANOTHER NOTE: The first two shots will be slightly weaker in strength due to the bean hopper and grinder filling with beans for the first time

Preliminary operations

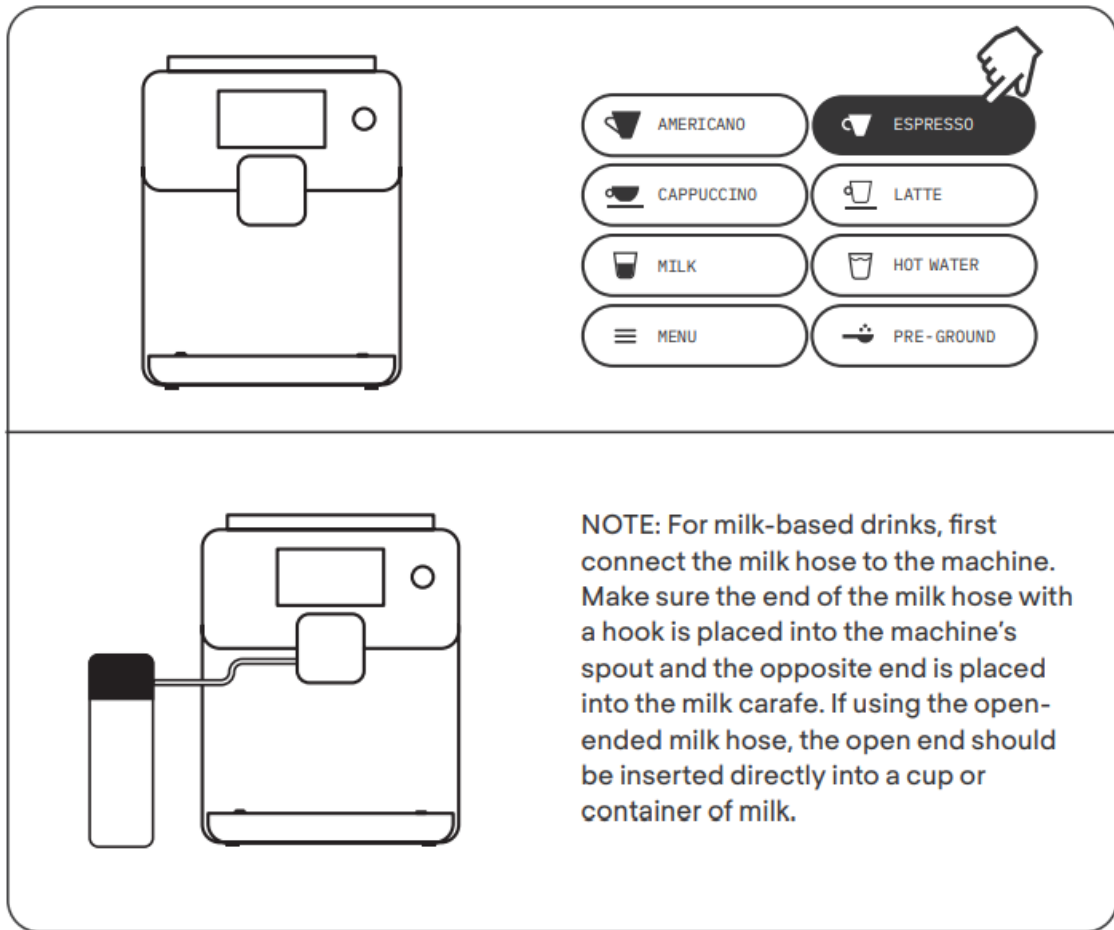
Fill the water tank only with fresh, still water. Fill the coffee bean hopper only with fresh, room-temperature coffee beans. Ground coffee, instant coffee, or any other object put in the coffee bean hopper may damage the machine. Never remove the drip tray when the machine is in use.

Hot water dispensing

When turning the machine on/off, short spurts of hot water may come out and cause a risk of burning. Do not place hands near the spout during these pre- and post-rinse cycles

Preparing your coffee

Simply place a cup underneath the spout and press the butt on for whichever drink you would like to brew. After pressing the drink, grinding will begin



- **x2**

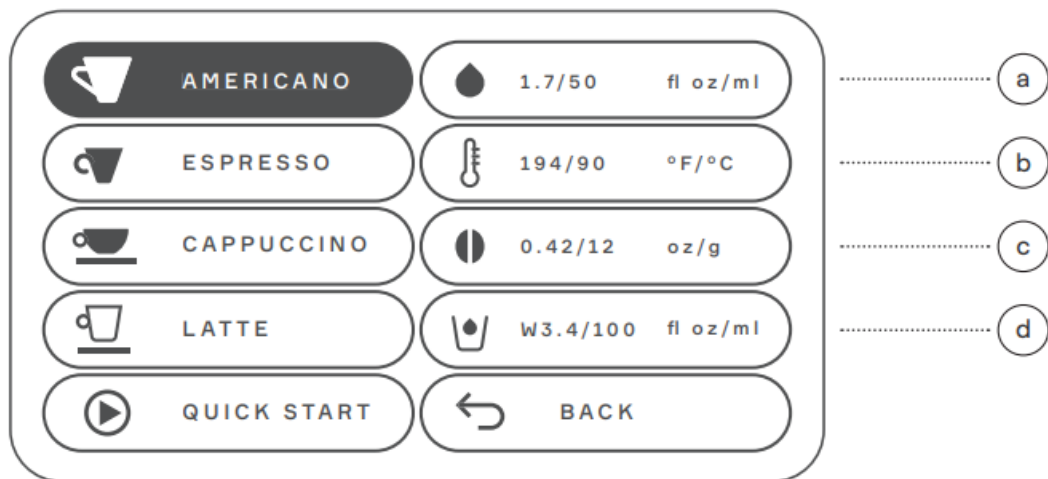
- For any drink, press x2 if you would like the machine to prepare two of the same drink back-to-back.
- To stop the brewing process, simply press the X or large cup icon in the center of the screen

Recommended drink settings

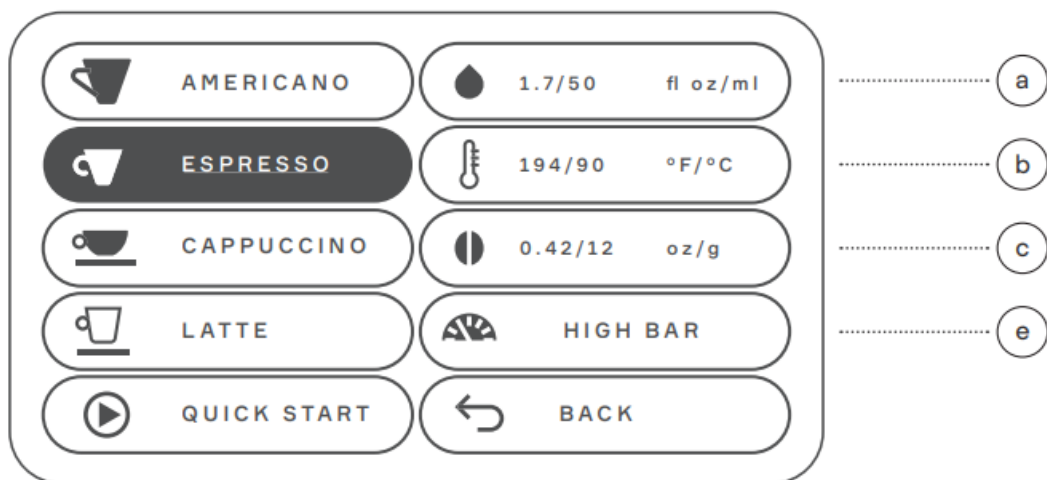
Setting Parameters

- a Espresso amount
- b. Temperature
- c. Coffee bean amount/dose
- d Hot water amount
- e. High bar (high crema) / low bar (less crema)
- f. Milk frothing timer

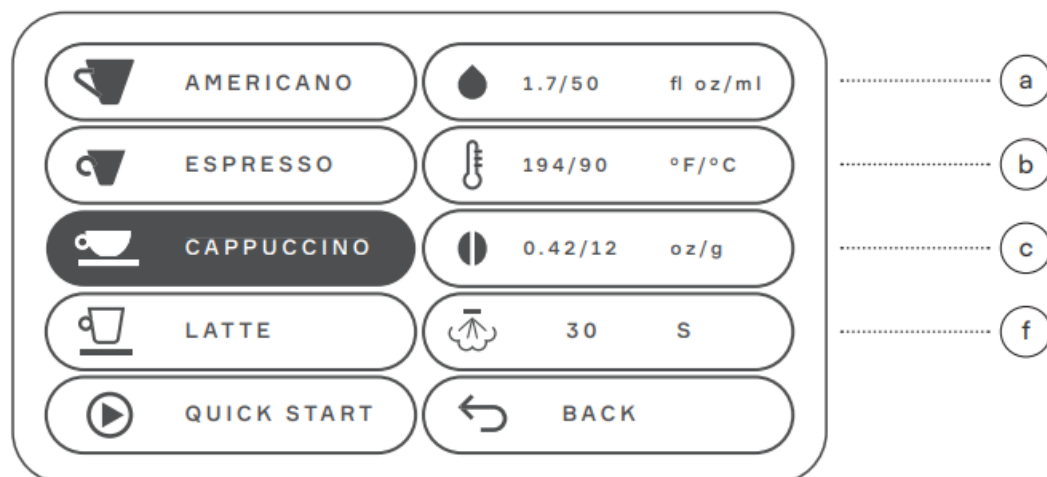
Americano parameters



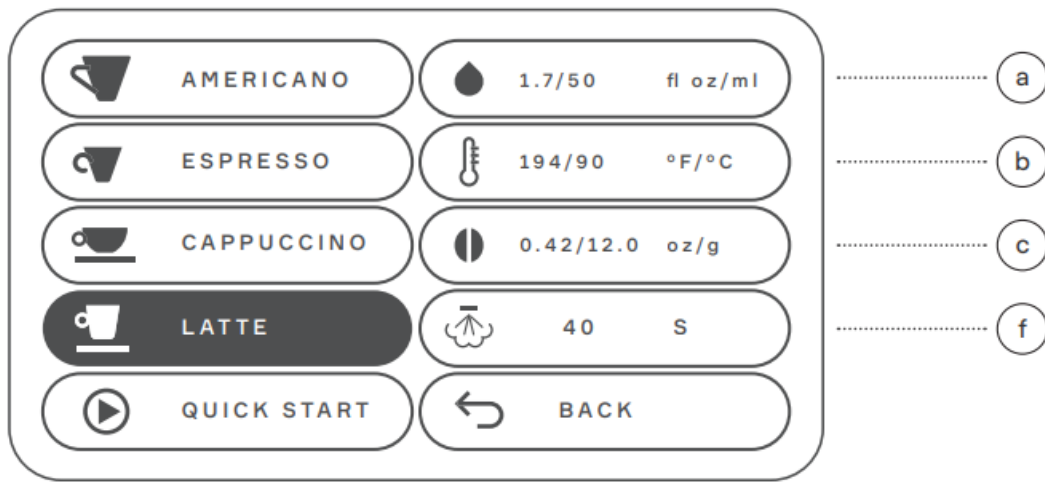
Espresso parameters



Cappuccino parameters



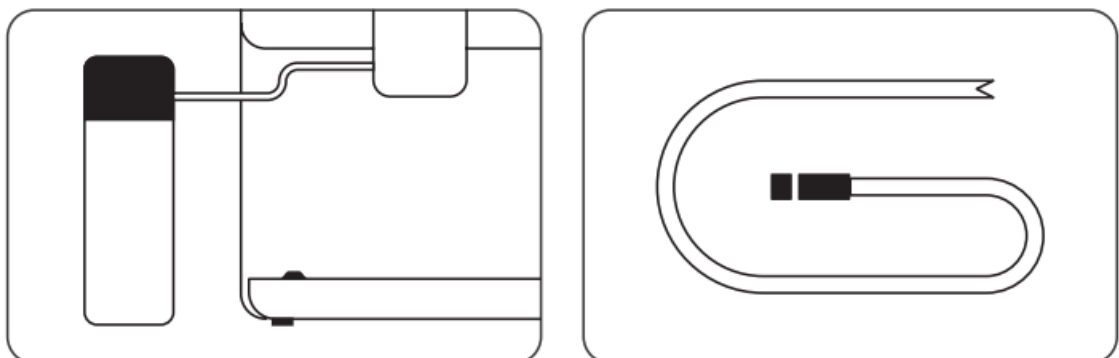
Latte parameters



Milk Frothing Function

Making hot milk or milk foam

1. Connect the end of the milk hose with a hook to the machine's spout and the smaller end of the milk hose to the milk carafe.
2. Press the milk icon to dispense. After a brief moment of warming up, frothed milk will flow into your cup.
3. Once you have reached your desired amount of milk, you can press the X icon or the milk icon to stop the process.
 - a. NOTE: Do not use half-and-half or creams, as the high-fat content can damage the frothing function



When using the milk carafe, please connect the milk hose with a hook to the machine's spout. Attach the smaller end of the milk hose to the milk carafe.

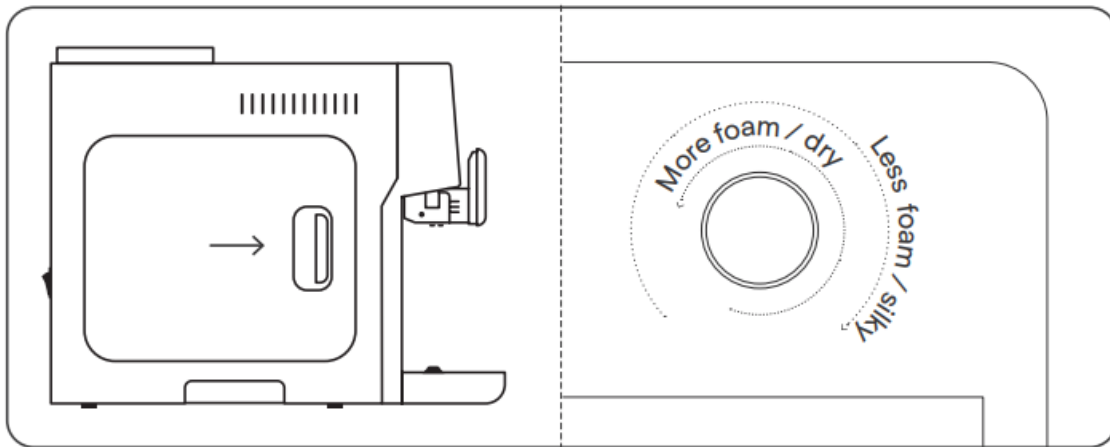
NOTE: If dispensing milk directly from its container or without a carafe, use the open-ended milk hose without the hook

Adjusting Milk Foam

Using the milk frothing adjustment dial

1. Open the left door. The milk frothing dial is located above and to the right of the water tank.
2. Milk consistency will depend on the type of milk used, temperature, and the position of the milk frothing dial.
3. To froth the milk with more air, thereby making it more dry, turn the dial counterclockwise.
To froth the milk with less air, thereby making it more silky, turn the dial clockwise.

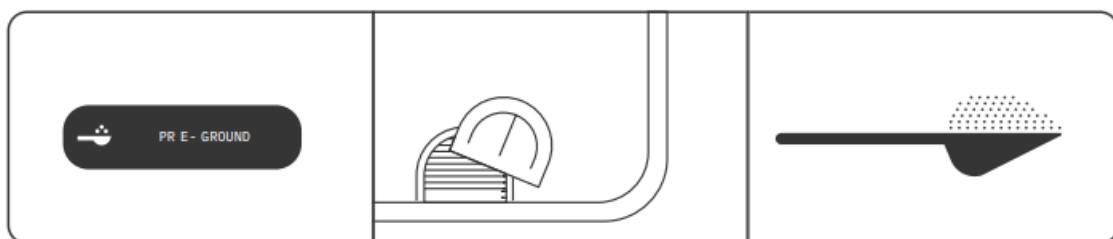
- a. NOTE: If the dial is turned max to the right (i.e. removing all air during frothing) the machine will simply dispense hot milk.
 - b. NOTE: The left side door can be open while milk is frothing. Adjust the frothing dial while milk is pulled from the machine to test different dial positions.
4. Run the milk cleaning cycle when prompted by connecting the milk hose to the drip tray.



Coffee Grinder & Hot Water

Making coffee using pre-ground coffee

1. Touch the pre-ground icon.
2. Add one full scoop of pre-ground coffee. The scoop can be found in the accessories box.
3. Select your coffee style.
 - a. NOTE: The preground function will not work unless these steps are followed in order. Do not fill the preground chute with coffee. Use only one scoop per drink



Making hot water

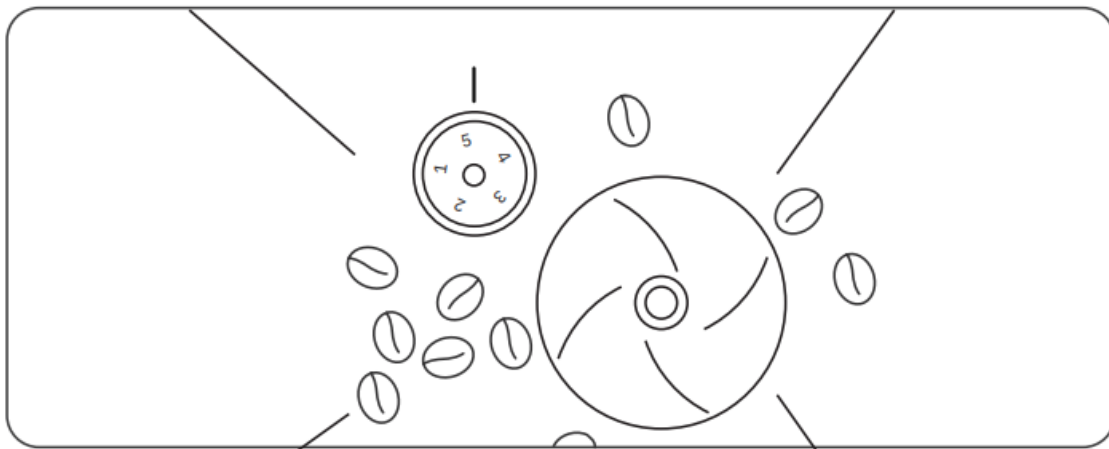
1. Touch the pre-ground icon.
2. Add one full scoop of pre-ground coffee. The scoop can be found in the accessories box.
3. Select your coffee style.

NOTE: The preground function will not work unless these steps are followed in order. Do not fill the preground chute with coffee. Use only one scoop per drink.

1. Place the cup below the dispensing spout.
2. Press the hot water icon, and the machine will start to dispense hot water.
3. Once you have your desired amount of hot water, press the X or hot water cup icon to stop the process

Adjust coffee grinder

1. The grinder adjustment dial, which can be found inside of the coffee bean container, must only be turned when the coffee grinder is in operation.
2. If the flow of coffee is very fast, the grinds are too coarse. Turn the grinder dial counterclockwise.
3. If the coffee flow is very slow, the grinds are too fine. Turn the grinder dial clockwise.
4. Never use coffee beans that were stored in the freezer or refrigerator, or wait until the beans have reached room temperature.
5. Note that number 1 is the finest grind size and 5 is the coarsest grind size.
 - a. NOTE: Never put water into the hopper, as this will damage the grinder
 - b. Never put pre-ground coffee into the hopper.
 - c. If the coffee flow is very slow, the grinds are too fine. Turn the grinder dial clockwise.
6. Do not press the button in the centre of the dial, as this will over-extend the burrs. This setting is only to be used for troubleshooting with our support team.



Cleaning

Do not use sharp objects or harsh chemical products (solvents) for cleaning. Use a soft , dampened cloth to clean the machine



Automated milk cleaning

NOTE: ~20 min after frothing milk, the machine will prompt you to clean the milk hose & spout. During the process, there will be hot water and steam emitted from the milk hose and coffee spout. The machine does not perform milk cleaning during shutdown rinse.

1. Before pressing √, disconnect the milk hose from the milk carafe and connect to the drip tray.
2. Press the √, 2x to begin the automated cleaning process.

Milk hose cleaning (when not using milk carafe)

Milk hose

1. Keep milk hose inserted into the machine's spout.
2. Insert the other end of the hose into the hole of the drip tray.
3. Follow the prompts on the screen, or tap MENU > CLEANING > MILK CONTAINER.

Milk frothing spout

1. Press both sides of the milk frothing nozzles and pull out from the main coffee spout.
2. Pull off the rubber piece and wash both pieces in fresh hot water.
3. Reattach the rubber and re-insert the nozzles back into the spout.

Brew unit cleaning with water

1. The brew unit should be removed from the machine and rinsed with water at least one time per week.
2. Open the right side door.
3. Remove the waste bin.
4. Remove the brew unit and rinse with warm water, with water flowing from top of the brew unit to the bottom.
Cycling the brew unit manually up and down while rinsing will help remove loose grounds that have accumulated on the brew unit
5. Insert the brew unit back into its original position – you'll hear a "click" once it's back in the correct position

N.B., With the brew unit removed, wipe the empty chamber clear of any loose coffee grounds. If you notice a large accumulation of grounds that have missed the waste bin, contact customer support at

- contact@terrakaffe.com

Descaling Your TK-01

Descaling your TK-01 is a simple, automatic cleaning process for removing calcium deposits that occur naturally from the water used to brew your coffee. Your machine will prompt you to descale roughly every 2-3 months.

To descale your machine:

1. Confirm that you are using a product designed specifically for coffee machine descaling.
2. Remove and empty the water tank. Remove the water filter.
3. Fill the water tank at least two-thirds full with warm water. Allow the descaling product to fully dissolve, if in powder or tablet form.

NOTE: The solution will be clear once dissolved fully. Reinsert the water tank. If the descaling alert has appeared on your screen, start the descaling process through the alert itself. As a manual option, if needed, press

MENU > CLEANING > DESCALE, and follow the directions on the screen.

NOTE: Place a large container under the TK-01's spout to catch the water that will come out during descaling. Cover delicate surfaces to prevent damage from splashes.

4. Empty the water tank of any remaining solution. Thoroughly rinse and clean the tank and refill it with fresh

water. Press CONTINUE.

Brewer Cleaning on Your TK-01

Running a brewer cleaning cycle eliminates coffee residue and oils from your TK-01's brew unit, which helps optimize extraction. This simple and automatic cleaning process helps maintain the quality and consistency of every coffee drink you brew, even after thousands of uses. Your machine will prompt you to clean your brew unit roughly every 2-3 months.

To clean the brewer:

1. Confirm that you are using a product designed specifically for coffee brewers..
2. Ensure your water tank is full.
3. Press MENU > CLEANING > BREWER to start the process.
4. Insert the correct amount of cleaning agent into the pre-ground chute when prompted. If using tablets, crush before inserting


Need troubleshooting help?



Scan this code with your phone's camera, or visit

- <https://support.terrakaffe.com>

Documents / Resources

 Welcome to your TK-01 <small>happy brewing!</small> TK Team	Terra Kaffe TK-01 Espresso Machine [pdf] User Manual TK-01 Espresso Machine, TK-01, Espresso Machine, Machine
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References

- [Knowledge Base](#)
- [User Manual](#)

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