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Ambiano coffee maker instructions

Ambiano iced coffee maker instructions. Ambiano coffee maker manual. Ambiano coffee machine instructions. Ambiano cold brew coffee maker instructions. Ambiano single serve coffee maker instructions. Ambiano coffee machine how to use. Ambiano coffee to go instructions. Ambiano coffee machine manual. Ambiano filter coffee machine instructions.

User Manual Collection * Ambiano Blender manuals: + User Manual + Quick Start Manual + Instruction Manual * Ambiano Fryer manuals: + User Manual * Ambiano Kitchen Appliances manuals: + User Manual + Quick Start Manual + User Manual + User Manual **Important Safety Information** * Always follow the instructions provided to ensure safe and proper use of the espresso machine. * Never leave the machine unattended during operation, and do not let children play with the packaging film. * Keep the power cable, plug, and appliance dry and away from splashing water. * Remove the power plug from the socket when not in use, before cleaning or storing the appliance, or if an obvious fault occurs. **Espresso Machine Parts** * Grinding mechanism * Standby display * Coffee bean container with lid * ON/OFF key * Water tank * HOT WATER key * Tamper * Pressure indicator (bar) * Large brewing filter * Small brewing filter **Scope of Delivery** The espresso machine comes with the following device parts: * Grinding mechanism standby display * Coffee bean container with lid * ON/OFF key * Water tank * HOT WATER key * Tamper * Pressure indicator (bar) * Large brewing filter * Small brewing filter **Cleaning and Maintenance** * Clean the grinding mechanism regularly to prevent clogging. * Empty the water tank when it is full. * Regularly clean the appliance to ensure proper performance. **Produced in China for ALDI Stores Ltd.* This product was manufactured in China for ALDI Stores Ltd. (PO Box 26, Atherstone, Warwickshire, CV9 2SH). 1. Carefully remove the appliance and accessories from their packaging, being cautious not to damage them. 2. Gently wipe away any excess moisture from the parts, paying special attention to the double-wall coffee bean container which should only be dampened, not fully submerged in water. Leave it to air dry completely before proceeding. 3. The grinding mechanism does not need a separate cleaning prior to initial use, but ensure it remains free of moisture by using a dry brush for future cleanings. 4. Before starting, switch off the steam controller and disconnect the power plug if necessary. 5. Allow the contents of approximately 2-3 cups of water to flow through the machine periodically, this will help clean the water circuit and heat up all parts. 6. After turning on the machine, allow it to reach the desired temperature of around 90 °C, at which point hot water should be dispensed into the drip tray. 7. Only grind roasted coffee beans in the machine, as processing other foods can cause damage. 8. Always use fresh ground coffee, just before brewing, and never operate the appliance when it's empty. The grinder can be paused at any time by slightly pulling back the filter holder within its bracket (Page 24). To prepare espresso, press the corresponding key for double or single espresso; the key will flash on and off before lighting up continuously once preparation is complete (Page 25). If coffee results in being too coarse, not pressed into the brewing filter sufficiently, or resulting in a thin pour with little to no crema, it's likely due to insufficient pressure. When using the brewing filter, be cautious as metal parts can become hot during use, posing a scalding hazard (Page 26). For frothed milk, it's recommended to use a small, stainless steel jug that can easily be held in one hand; the ideal temperature should not exceed around 60°C (Page 27). After allowing the frothed milk to stand for approximately 9 minutes, you'll hear hissing sounds as the volume increases; move the container downwards while holding the nozzle on the surface, and let the milk foam roll once heated. When using the hot water function, be aware that scalding can occur due to the discharged water being extremely hot. To use this feature safely, connect the power plug to a socket and press the ON/OFF button (Page 29). If you need to change the water quantity for coffee preparation, switch on the espresso machine, let it heat up, and keep both single and double espresso keys pressed down simultaneously for 5 seconds. If the water tank is empty or being emptied during preparation, a beep tone will sound three times along with lit red keys (Page 30). In this case, fill water into the water tank while noting the MAX mark. For cleaning purposes, do not immerse the product or its power cable/power plug in water or other liquids, and remove the power plug from the socket before cleaning the product (Pages 32-33). To clean the grinding mechanism, always switch off the espresso machine, remove the power plug, and allow it to cool completely. Remove the coffee bean container by releasing it anti-clockwise and taking it upwards. Clean the removed parts with a cleaning brush after removing any residual coffee grounds inside the grinding mechanism (Pages 34-35). Finally, clean the brewing filter by emptying it after each use; be cautious as metal parts can become hot during use, posing a scalding hazard (Page 36). Always rinse the brewing filter thoroughly with soap and water, then clear water. Daily use cleaning: 1. Use dish soap and water to scrub the brewing filter. 2. Rinse all parts with clean water. Espresso machine maintenance is key, especially with hard water: - Regular descaling prevents limescale buildup. - Improving flavor and performance. When storing, empty the tank, fill it with prepared descaler up to the MAX mark. Place a container under the filter holder and steam nozzle for efficient draining.