Rohnson®

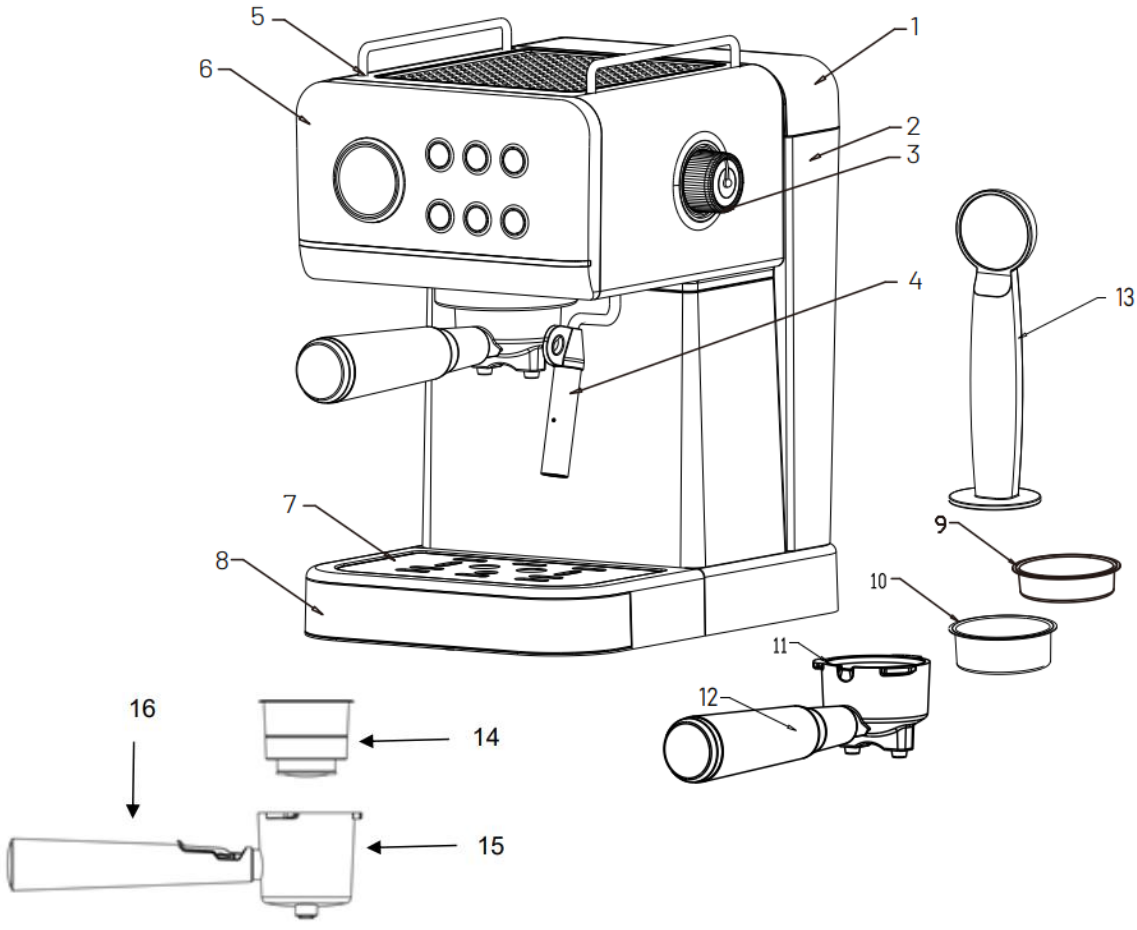
Instructions Manual

# Hot & Cold Espresso Machine R-98036




**Read this manual thoroughly before using it and save it for future reference.**

## KNOW YOUR COFFEE MAKER




1. Tank cover 2. Water tank 3. Steam knob 4. Steam nozzle 5. Top plate 6. Control panel 7. Cup plate 8. Drip tray 9. 1-shot filter 10. 2-shot filter 11. Portafilter 12. Portafilter handle 13. Coffee Spoon & Tamper 14. Capsule basket 15. Capsule holder 16. Handle

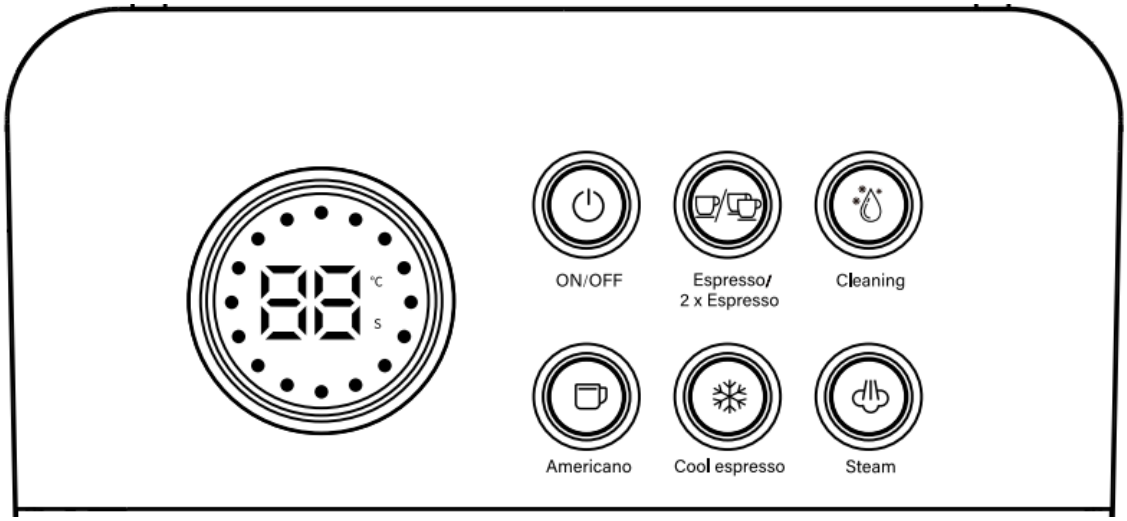
## IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock or injury to people, including the followings:

1. Before using check that the voltage of wall outlet corresponds to coffee maker rating plate.
2. The appliance must be earthed.
3. Close supervision is necessary when your appliance is being used near children.
4. To prevent electric shock in case of fire, do not put the power cord and plug into water or any other liquid. Do not damage, overbend or stretch the power cord. Do not place heavy objects on the cord.

5. To protect against electric shock, don't put cord, plug or machine into water or any other liquids.
6. Do not use the equipment in high temperature, high magnetic field, and damp environments. Do not put the coffee machine on a hot surface, near the fire source or other electrical appliances, such as refrigerator.
7. Please do not turn on the machine when the wire or plug is damaged, the coffee machine is out of order or damaged in any way and return to the nearest authorized service center for inspection and maintenance or contact the supplier.
8. Please use original accessories.
9. This machine is only used for making coffee. Do not use it for other purposes and put it in a dry environment.
10. Place the coffee maker on a flat surface or on a table. Do not hang the power cord on the edge of the table or counter.
11. Don't let cord hang over the edge of the table or of the countertop.
12. When operating the coffee machine, do not directly touch the hot parts on the surface.
13. Regularly clean and maintain the coffee machine parts to ensure the quality of coffee and extend the service life of the coffee machine.
14. Do not move or turn off the power when the coffee machine is working.
15. Do not operate without water.
16. To be safe, please read the instructions carefully and grasp the correct use method.
17. Do not wash the coffee maker or power cord in water or other liquids.
18. Household use only, don't use outdoors.
19. Before using it for the first time, please run it twice with clean water to remove the odor.
20. Save these instructions booklet for future reference.
21. The coffee maker shall not be placed in a cabinet when in use.
22. Cleaning and user maintenance shall not be done by children without supervision.
23. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
24. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
25. Children should not play with the appliance.
26. Warning: misuse may cause potential injury. The heating element surface is subject to residual heat after use.
27. HOUSEHOLD USE ONLY.

## Control panel




**Warm Tips:** Fill the water tank with 2/3 purified water if the following situations appear, turning the rotary knob to ON to release the around 30ml water. And then turn the rotary knob to OFF.

1. Before the first use of new machine.
2. When you are not using the appliance for a long time.
3. After each steaming.
4. After each reinserting the water tank.

## Normal operation

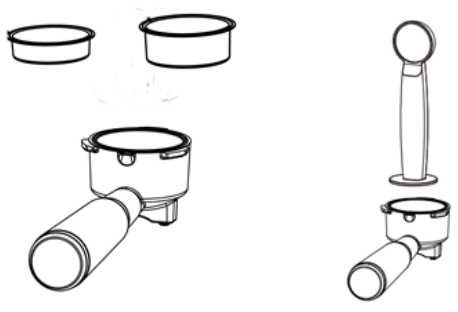
1. Ensure that the espresso machine is switched OFF and disconnected from main power socket.

2. Hold the carrying handle on the water tank and remove the water tank upwards.

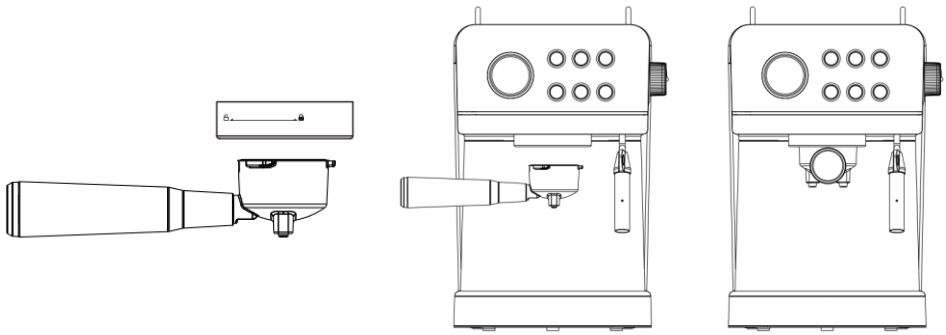
3. Fill the tank with fresh cold water. DO NOT exceed the maximum filing level mark ‘MAX’.

4. Reinsert the water tank to ensure that the tank is plugged in correctly.

5. Insert the filter into the portafilter. Fill the espresso powder into the brewing filter using the provided measuring spoon. The contact pressure in the brewing filter is as important as the coffee variety and the degree of coffee grinding for a good espresso, in addition to the coffee variety and the degree of grinding of the coffee. Therefore, always make sure that the espresso filter is clean and does not contain any powder residues.



**- If the grind is too fine, over extraction and bitterness will occur with spotted and uneven cream on the top.**
**- If the grind is too coarse, the water will pass through too rapidly and there will be an inadequate amount of cream on the top of the espresso.**
**- Add more espresso powder, if necessary, so that the brewing filter is filled up.**
**- Compress the espresso powder with the tamper again.**
**- Clean any excess coffee from the rim to ensure proper fit under brew head and avoid leaks.**
**- The compressing of the espresso powder is an important process for espresso preparation.**
**- If the espresso power is compressed very tightly, the espresso will run through slowly and there will be more cream.**
**- If the espresso power is not compressed very tightly, the espresso will run through more quickly and there will be less cream.**
6. Secure the portafilter into the brew head. Slide the handle towards the left, then turn the handle to the right until it locks. Release the handle, the portafilter must sit securely in the brew head and point forwards at a 90° angle.



7. Place one or two pre-heated cup(s) under the coffee spout.
8. After you plug in, press the ON/OFF button, all indicators are stable.
9. **Cool Espresso**: Drop the ice cubes in the water tank, press the Espresso cool for cool espresso.
**Tip:** Always use iced water for best result.
10. **Single-shot hot espresso:** Press the espresso button, the light is flashing which indicates that the machine is preheating. When the light stops flashing and remains on steadily, the machine is ready to brew coffee and pour coffee. The output capacity is around 50ml (+/-30%).
11. **Double-shot hot espresso:** Press and hold the Espresso/2x espresso button for 3 seconds, the light is flashing which indicates that the machine is preheating. When the light stops flashing and remains on steadily, the machine is ready to brew coffee and pour coffee. The output capacity is around 80ml (+/-30%).
**Tips:** The ideal pour is dark and caramel with reddish reflections.
**Tips: 1. After brewing hot espresso, if the temperature inside is too high, the COOL ESPRESSO function cannot be used. The light of COOL ESPRESSO function keeps flashing reminding the consumers that this function cannot be used at the moment. They need to wait for the machine to cool down completely and the light stops flashing before making cold brew espresso.**

**2. Press the COOL ESPRESSO and turn “Steam knob" to ON to release hot water to cool down the appliance. After a while, turn off “Steam Knob". If the light of cool espresso function illuminated, press the “cool espresso" button again and the Cool Espresso function is ready to use.**

12. **Americano:** Press the button, the light is flashing which indicates that the machine is preheating. When the light stops flashing and remains on steadily, the machine is ready to brew coffee and pour coffee. The output capacity is around 120ml (+/-30%).

13. **Clean:** Before first use, run water through the espresso machine. Fill water tank with desired amount of fresh water. Insert the portafilter into the machine without any ground coffee. Turn the espresso machine on, put a large cup on the cup pad. Press the Clean button, the water will dispense from the brew head for 1 minute and stop automatically.

14. **Steam:** You can do two things with the use of “steam”. You can heat the milk and mix the air with the milk to form a foamy texture. But you have to be patient and if you want to be perfect with the milk texturing process.

**ONE:** Determine how much milk is needed based on the number of cups being made.

**Tip:** Keep in mind that the volume of milk will be increased during the texturing process.

**TWO:** Pour cold refrigerated milk into the stainless frothing pitcher, approximately 1/3 full.

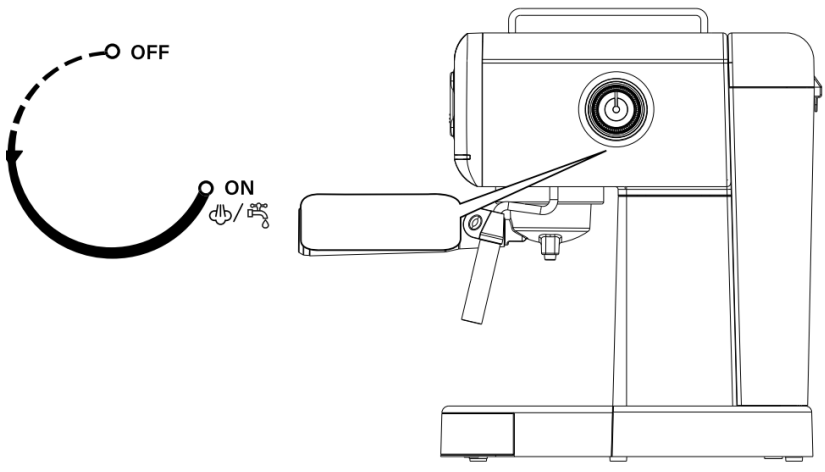
**THREE:** When you press the steam button, it will be flashing. It will be stabilized when it’s ready to be used.

**FOUR:** Clean the water on the steam wand. The steam function will be activated by turning steam knob to ON position. You can turn the steam knob to OFF position when there is no more water.

**FIVE:** Turn the steam wand to the side of the espresso machine.

**SIX:** Place the steam wand into the milk so that the nozzle is about 1cm below the surface and activate the steam function by turning steam knob to ON position.

**SEVEN:** Turn the cup, so that the steam wand “touches” the nozzle of the cup and lower the cup until the tip of the steam nozzle is just below the surface of the milk. A frothing action will start in the milk.




**Note:** Do not allow the steam to spurt unevenly, because it will create aerated froth/large bubbles. If this happens, you should raise the cup so that the steam nozzle is lowered further into the milk.

**EIGHT:** As the steam heats and textures the milk, the level of the milk in the cup will begin

to rise. As this happens, follow the level of the milk by lowering the cup, always keeping the tip of the steam nozzle just below the surface.

**NINE:** Once the foam is created, raise the cup until the steam nozzle is in the center of the milk.

**Tip: Each drink needs a specific amount of foam. As an example, a cappuccino requires more foam than a latte.**

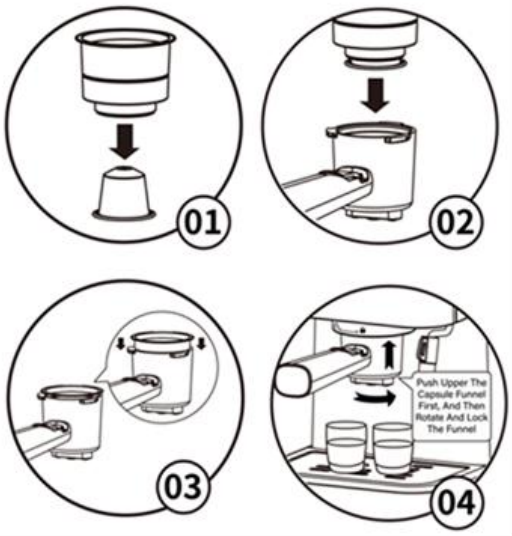
**TEN:** You have to turn off the steam knob and press the steam button to stop the steam immediately.

**IMPORTANT: Do not boil the milk.**

**ELEVEN:** Remove the cup, wipe the steam nozzle and wand with a clean damp cloth and purge a small amount of steam immediately.

## Capsule Coffee Making:

- Insert the capsule into the capsule basket and press it firmly. Place the capsule basket into the capsule holder, then secure the holder into the machine by turning it to the right until it locks into place.




Place your cup on the removable cup shelf.

- Press the 1-SHOT HOT ESPRESSO button and wait a moment for the coffee to start flowing.
- This machine is compatible with Nespresso®* type capsules. Always use the 1-shot hot espresso function for best results.
- Turn the metal portafilter to the left to detach it, then discard the used capsule.
- Allow all components to cool down completely, then rinse them under running water.

*Nespresso® Original is a third-party trademark, not connected to Vassilias SA

## DESCALING

**When?**

After 300 cycles, CA appears on the display indicating that the appliance needs descaling. Regularly descaling ensures the quality of your coffee will be consistent, lowers energy consumption, and extends the espresso machine's working life.

**How?**

1. Fill the water reservoir with water and descaling product for espresso machines up to the MAX, diluted according to the instructions on the product packaging.
2. Place the portafilter with filter but without ground coffee in the unit.
3. Place a collection container of at least 1.2 liters under the brew head and the steam nozzle. Remove the drip tray if necessary.
4. Make sure the dial is set to 'OFF'.
5. Insert the plug into the power socket, turn on the unit.

**Phase 1: Descaling**

1. Press the 1-shot Espresso and Americano buttons simultaneously for 5 seconds. Followed quickly by turning the knob to the ON position. The 1-shot Espresso icon flashes and the Americano icon are highlighted on display.
2. The descaling solution runs through the steam nozzle first. The unit stops after several minutes, at which point the steam nozzle has stopped emitting water.
3. Now turn the dial to the OFF position. The rest of the descaling solution now runs through the brew head. This will take several minutes.
4. When the process completes, the Americano icon flashes on the display, and the 1-shot Espresso icon lights up. The initial stage of the descaling procedure has been completed.
5. Empty the collection container. Now put the collection container back in.

Please wait for 5 minutes and then start the Rinsing function below.

**Phase 2: Rinsing**

1. The unit must now be flushed with clean water to ensure no lime residue remains. Rinse the water tank and fill it with clean water.
2. While rinsing, the 1-shot Espresso image is highlighted and the Americano icon flashes. The water runs through the brew head first. After a few minutes, the appliance stops, and no more water is emitted.
3. The rest of the water is now emitted through the froth dispensing tube. This will take several minutes.
4. Descaling is completed once all the water has passed through the system. You will hear a signal, and all the icons will light up on the display.
5. Turn OFF the machine and empty the collection container.
6. Rinse the portafilter under running water. Make sure it's dry before using it again.

## CLEANING AND MAINTENANCE

You have to turn off the espresso maker and remove the plug from the electrical outlet during the cleaning process. We highly recommend you not to sink a part of coffee maker in water or in other liquid. To clean, simply wipe with a clean damp cloth and dry before storing.

**CLEANING THE FILTERS, PORTAFILTER HOLDER AND BREW HEAD**

You have to clean well the stainless-steel filters. The portafilter holder should be rinsed under water immediately after removing the remains of coffee.

Periodically run water through the machine with the portafilter holder in place, but without any ground coffee, to rinse out any lingering coffee remains.

You have to use a damp clean cloth to clean and wipe well inside the brew head to remove any coffee remains.

**CLEANING THE OUTER HOUSING**

Do not use any common cleanser or harsh ones to clean the outer cover. You have to use soft and damp cloth to clean the outer cover and the cup warming plate.

**CLEANING THE RACK ON THE DRIP TRAY**

You have to remove, clean and empty frequently the little rack, particularly when the drip tray is full. The rack can be washed and rinsed thoroughly in warm soapy water. Use a non-abrasive washing liquid (do not use abrasive cleansers, pads or cloths which can scratch the surface).

**CLEANING THE DRIP TRAY**

You have to remove the drip tray when the rack is removed. And then you have to clean it with soft and damp cloth (do not use any harsh cleansers or scouring agents).

**NOTE:** Do not clean any of the parts or accessories in the dishwasher.

**CLEANING THE STEAM WAND**

You have to clean the steam wand, after the milk steaming process. Use a damp cloth to wipe the steam wand and then turn the steam wand back into the drip tray, directed back into the drip tray, you have to momentarily set the steam knob to ON position and press steam button for hot water. At that time any remaining milk will be released from inside the steam wand. Then turn the steam knob to OFF position and press steam button again to stop. Turn off the machine, unplug the power cord and allow the machine to cool. If the steam wand remains blocked, use pin to clean the opening.

## Cooling function

You have to let the machine cool down, if you want to make coffee again immediately after frothing milk or steam pipe washing process. Otherwise, the coffee will be burnt and splashed. You can proceed with the making of a new coffee after the machine cooling down process.

The temperature gets higher after the cleaning of steam pipe and the milk frothing process. To stop the steam function, you have to press the steam button again. Turn “Steam knob” to be ON release water to cool down the appliance. After a while (about 1min), turn off “Steam Knob”. The coffee maker is ready to use it again.

## TROUBLESHOOTING

| Problem | Reason | Method |
|---|---|---|
| No coffee pours. | No water in the water tank. | Fill the tank with water, run through the appliance without a coffee filter to ensure it is fully primed. |
| | The coffee grounds are too fine or tamped down too hard. | Empty the filter and rinse under water to clean, Wipe the filter with a cloth. Refill the filter with grinds and tamp. |
| | There is air in the pipes and pump. | Turn the knob to ON position, till the water release from steam pipe forms a line, to drain the air in the pipe. Then turn the knob to OFF. |
| No steam from the Steam wand. | Steam Nozzle tube is blocked. | Check “If the steam outlet becomes blocked”. |
| | No water in the water tank. | Fill the tank with water, run hot water through the Steam Nozzle to ensure water flows. |
| Water is leaking from the bottom of the machine. | Too much water in the drip tray. | Clean out the drip tray. |
| Water is leaking from the outer side of the filter. | There is some ground coffee on edge of filter. | Clean it off. |
| Tainted taste to the coffee. | Allowing water to sit too long, improper cleaning | Clean and de-scale. |
| Low or no steam from the steam wand. | Steam Nozzle is clogged up. | Clean and de-scale. |
| Poor milk frothing. | Using skimmed milk. | Full fat milk is best. |



**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving form inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.