

ESPRESSO MAKER

USER MANUAL

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electrical shock and personal injury, do not immerse the cord, plug or appliance in water or any other liquid.
4. Never allow children to use the appliance.
5. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool before removing or attaching parts, and before cleaning it.
6. Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any way. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments or spare parts not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
8. Do not use the appliance outdoors.
9. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electrical burner or in a heated oven.
11. Plug the cord into a wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
12. Use the appliance only for its intended purpose. This appliance is designed for domestic use only. Any other use is considered improper and therefore, dangerous.

WARNING: To reduce the risk of fire or electric shock, do not remove the exterior of the unit or the cover. Do not attempt to repair or modify the machine, as doing so will void the warranty. Repair should be performed by authorized service personnel only!

IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. If the appliance is provided with 3- wire, grounding type cord, the extension should be a GROUNDING TYPE 3 - WIRE CORD. The longer cord should be arranged so that it will not drape over the counter-top or table top where it can be pulled on by children or tripped over.
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not broke the polarized plug.

PRODUCT INTRODUCTION

1. Water tank handle

2. Water tank lid

3. Water tank

4. Pressure indicator

5. Control panel

6. Boiler outlet

7. Cup tray

8. Drip tray full indicator

9. Drip tray

10. Function dial

11. Anti-scalding handle

12. Steam wand

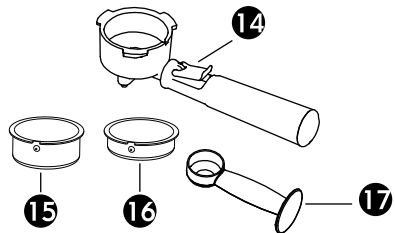
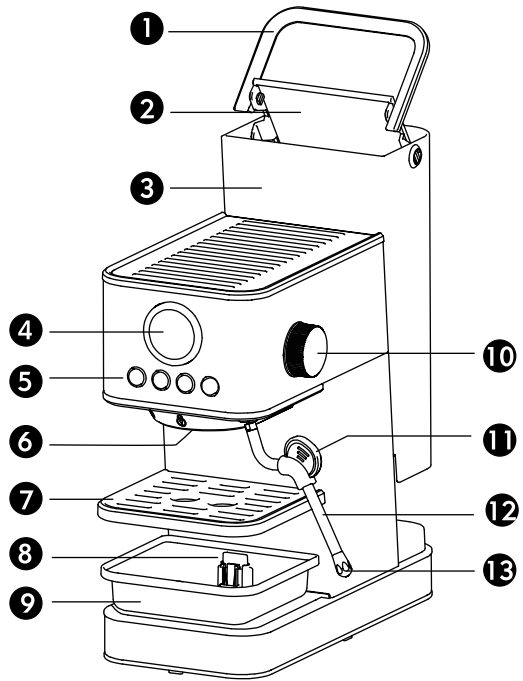
13. Hot Water /Steam spout

14. Filter holder




15. 1 cup filter

16. 2 cups filter

17. Tamper/dispenser measure scoop



CONTROL PANEL

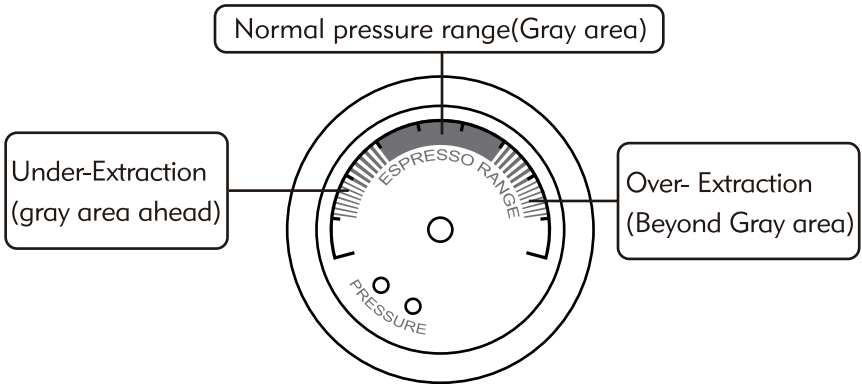
Symbol			
Description	1 Cup	2 Cups	Americano
Recommended amount of coffee	7-9g	13-15g	13-15g
Default coffee liquid capacity	appr. 45g	appr. 65g	appr. 200g



Please Note:

The appliance is set by default to automatically deliver standard quantities. You can press the coffee button pressed previously at any time to stop the program and get the quantities of coffee you want.

PRESSURE INDICATOR



Please Note:

The pressure gauge can help you detect whether the working pressure is normal when extracting coffee.

The amount of coffee powder, the thickness of the grind, and the strength of pressing the coffee are the factors that affect the pressure.

- **Under-extraction**

Under-extracted coffees taste sour or sharp.

If the coffee is ground too coarsely or the coffee is pressed too lightly, the coffee capacity will increase, and the pointer will stay in the gray front area, indicating under- extraction.

- **Over- extraction**

Over-extracted coffees taste bitter or astringent.

If the coffee is ground too finely or the coffee is pressed too firmly, the coffee capacity will decrease, and the pointer will stay in the red rear area, indicating over-extraction.

Important

1. The pressure gauge only displays the current working pressure status, whether the pressure is low or high does not mean that there is a problem with the unit.
2. The pointer of the pressure gauge is only active when making coffee, and there is no pressure indication when making hot water and steam.
3. When the pointer of the pressure gauge exceeds the pressure in the gray area, the coffee machine can still work normally, there will be no potential danger, and you can use it with confidence.

FILLING THE WATER TANK

1. Extract the tank by pulling it upwards (fig. 1).
2. Open the lid and fill the tank with fresh clean water, taking care not to exceed the MAX level (fig. 2).
3. Put the tank back in the appliance, pressing lightly to open the valves located on the bottom of the tank (fig. 3).
4. Alternatively, the tank can also be filled without extracting it by pouring the water directly from a jug (fig. 4).



IMPORTANT

Never operate the appliance without water in the tank or without the tank.

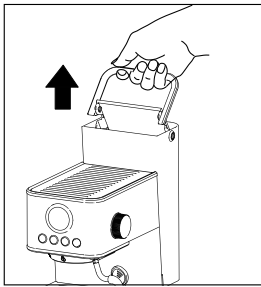


Fig. 1

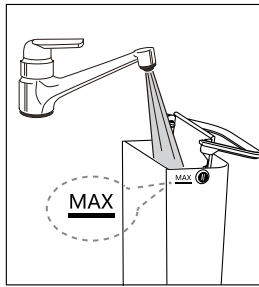


Fig. 2

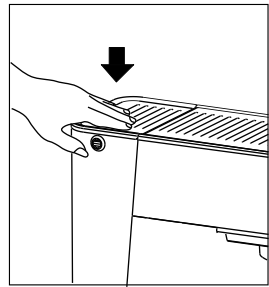


Fig. 3

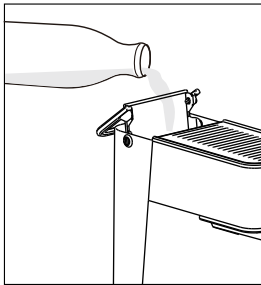
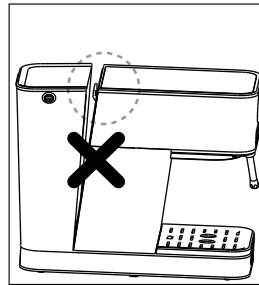





Fig. 4




SETTING UP THE COFFEE MAKER

Plug in the appliance and it will perform a self-diagnosis cycle, indicated by sequential flashing of the four buttons.

- Press the on/off button, and the lights will flash to indicate the appliance is heating up (fig. 5). When the lights stop flashing and remain on steadily (about 30 seconds), the appliance is ready for use.
- Place a container with a minimum capacity of 100ml under the hot water/steam spout (fig. 6).
- Turn the function dial to the hot water position and deliver about 100ml of water (fig. 7), then turn the dial back to the coffee position (fig. 8).
- Attach the filter holder to the appliance. To attach correctly, align the filter holder handle with the UNLOCK symbol  (fig. 9), attach the filter holder and rotate the handle towards the right until aligned with the CLOSE symbol  (fig. 10).
- To rinse the machine's internal circuits, place a container under the coffee spout and press the  key (fig. 11).

Repeat this procedure 5 times.

- Then proceed with rinsing the "steam" circuit: place a container under the hot water spout and turn the dial to the  position. Steam is delivered (fig. 12).

When the appliance automatically stops the hot water delivery, turn the dial back to the **coffee position**. Repeat this procedure one more time (if necessary, refill the water tank)

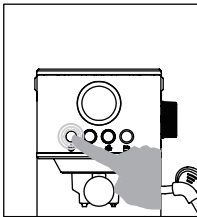


Fig. 5

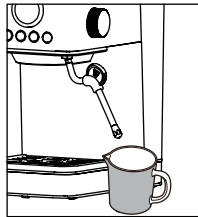


Fig. 6

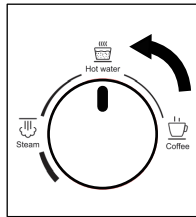


Fig. 7

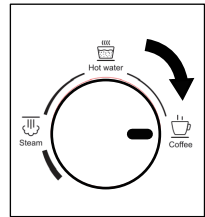


Fig. 8

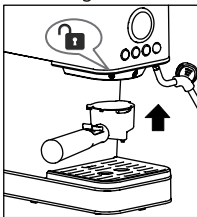


Fig. 9

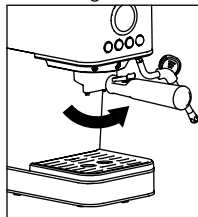


Fig. 10

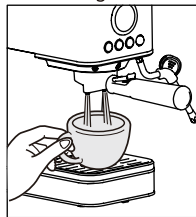


Fig. 11




Fig. 12


HOW TO MAKE ESPRESSO COFFEE

TIPS FOR A HOTTER COFFEE

For hotter espresso coffee, you can do the following:


- Attach the filter holder to the appliance with the filter in place but without adding coffee.

Using the same cup that you will later use for coffee, press the 1 cup button  and deliver hot water into the cup to heat it.


- Rest the cup you will be using under the hot water spout, turn the dial to the hot water  position. and deliver hot water into the cup to heat it.

HOW TO MAKE ESPRESSO COFFEE USING PRE-GROUND COFFEE







1. Align the protrusion on the coffee filter with the notch on the filter holder and turn it clockwise(fig. 13).
2. To make one coffee, place one level measure of pre-ground coffee (about 7 g) in the filter. To make two coffees, place two loosely filled measures (about 14 g) of pre-ground coffee in the filter(fig. 14).

 **Important:** Before filling with pre-ground coffee, make sure there are no coffee residues left in the filter from the last time you made coffee.

3. Gently tap the sides of the filter a few times to distribute the coffee until it appears flat. You can also use your fingers to distribute the coffee evenly(fig. 15).
4. Press lightly with the tamper. Ensure the coffee is below the **MAX line** (fig. 16).

 **Note:** Correct pressing of the pre-ground coffee is essential to obtain a good espresso. If you press too firmly, the coffee will be delivered slowly and will be strong. If you press too lightly, the coffee will be delivered quickly and will be weak.

HOW TO MAKE ESPRESSO COFFEE

- Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance. To attach correctly, align the filter holder handle with the UNLOCK symbol  (fig. 17), attach the filter holder and rotate the handle towards the right until aligned with the CLOSE symbol  (fig. 18)
 - Place the cup or cups under the filter holder spouts. It is recommended to warm the cups before making coffee by rinsing them with a little hot water.
 - Press the  or  coffee button. The appliance proceeds to make the coffee and delivery is interrupted automatically (fig. 19).
-  **Please Note:** You can press the coffee button pressed previously at any time to stop the program and get the quantities of coffee you want.
-  **Important:** Ensure that the dial is in the **coffee position**, otherwise the power light will flash quickly and cannot preheat.
- To remove the filter holder, turn the handle from right to left.
 - Discard the coffee puck (fig. 20).

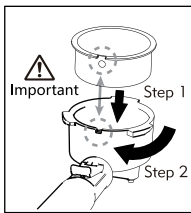


Fig. 13

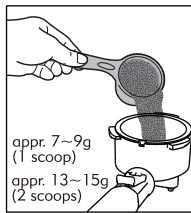


Fig. 14

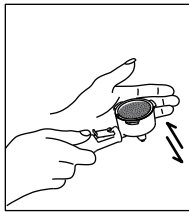


Fig. 15



Fig. 16

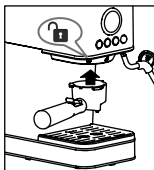


Fig. 17

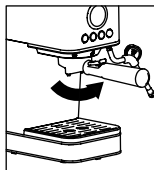


Fig. 18

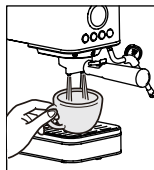


Fig. 19

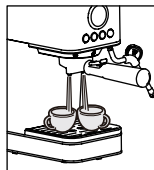


Fig. 19.1

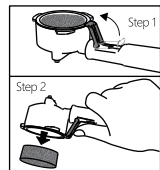



Fig. 20


HOW TO MAKE CAPPUCCINO

1. To make a cappuccino, the first step is to prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Fill a recipient with about 100 g of milk for each cappuccino to be prepared.(fig. 21)

The milk must be at refrigerator temperature (not hot!).


In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.

 **Please note:** You are recommended to use full-fat or semi-skimmed milk at refrigerator temperature.

3. Position an empty container under the steam spout and turn the dial to the  position (fig. 22)

A little steam and water are delivered from the steam spout, Ensure to eliminate any air left in the circuit.

After a few seconds, the steam gradually increases, once the steam becomes strong(fig. 23), turn the dial to the coffee position to turn off the steam(fig. 24).

 **Please note:** It is normal for a small amount of hot water to pour out before each steam injection.

4. Place the recipient containing the milk under the cappuccino maker. Dip the steam spout in the milk for a few millimetres (fig. 25).
5. Turn on the steam to full power , Steam is delivered from the steam spout, giving the milk a creamy frothy appearance.
6. When the milk has doubled in volume, immerse the steam spout deeply and continue heating the milk. When the required temperature (the ideal is $60^{\circ}\text{C}/140^{\circ}\text{F}$) and froth density is reached, interrupt steam delivery by turning the dial to the coffee position.
7. Remove the container and immediately wipe the steam nozzle clean with a damp towel(fig. 26).
8. On a table covered with a wet rag, pound the milk foam up and down, then swirl the foam in a circular motion to get a fine, creamy foam. (fig. 27)

HOW TO MAKE CAPPUCCINO

9. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

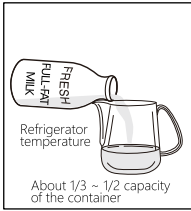


Fig. 21

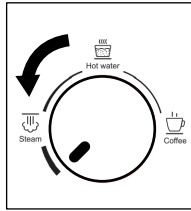


Fig. 22

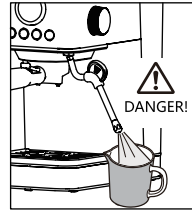


Fig. 23

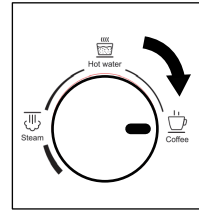


Fig. 24

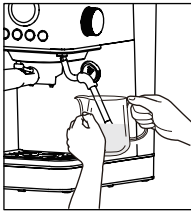


Fig. 25

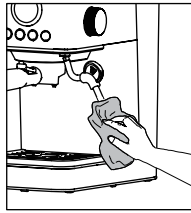


Fig. 26

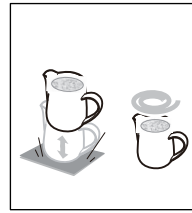


Fig. 27

⚠ DANGER!

When frothing milk, **DO NOT** touch the steam wand or you will be scalded (fig. 28).

you should move the steam wand with Anti-scalding handle (fig. 29).

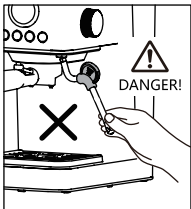


Fig. 28

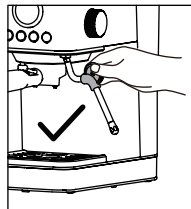


Fig. 29

⚠ IMPORTANT

For hygiene reasons, the steam wand should always be cleaned after use immediately.

Turn the dial to steam position  to deliver a little steam for a few seconds. steam will deliver any milk left in its circuits.

HOW TO MAKE CAPPUCCINO

PLEASE NOTE:

- To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.
- The lights and flash to indicate that the temperature is too high to make coffee (see section “Cooling the boiler”).
- You should not deliver steam for more than 60 seconds.

COOLING THE BOILER


To make coffee again immediately after frothing milk, the boiler must first be cooled or the coffee will be burnt.

Proceed as follows:

- Place a container under the steam spout;
 - Turn the dial to hot water position to deliver hot water and cool the boiler;
 - Hot water delivery is interrupted automatically when the boiler is cool.
- When the pump stops operating and no more water is delivered, close the steam dial.
- The coffee machine is now ready for use.




HOW TO MAKE AMERICANO

1. Place the coffee filter (1 cup or 2 cups filter) in the filter holder(fig. 30).
2. Place the pre-ground coffee (1 cup or 2 cup) in the filter (fig. 31).

 **IMPORTANT:** For correct operation, before filling with pre-ground coffee, make sure there are no coffee residues left in the filter from the last time you made coffee.

3. Gently tap the sides of the filter a few times to distribute the coffee until it appears flat keep this to a minimum. You can also use your fingers to distribute the coffee evenly(fig. 32).
4. Press lightly with the Tamper.
Ensure the coffee is below the MAX line(fig. 33).

HOW TO MAKE AMERICANO

- Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance. To attach correctly, align the filter holder handle with the UNLOCK symbol  (fig. 34), attach the filter holder and rotate the handle towards the right until aligned with the CLOSE symbol  (fig. 35)
- Place the cup under the filter holder spouts (fig. 36).
- NOTE:** You can also remove the drip tray for taller cup (fig. 37).
- Press the  Americano button. The appliance proceeds to make the coffee and delivery is interrupted automatically.

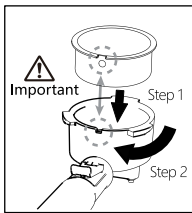


Fig. 30

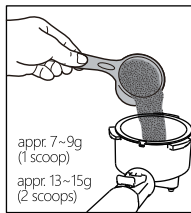


Fig. 31

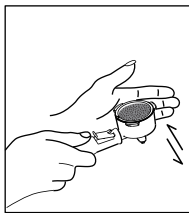


Fig. 32



Fig. 33

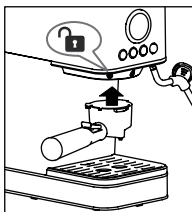


Fig. 34

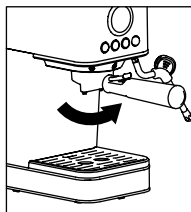


Fig. 35

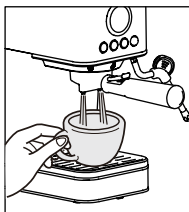


Fig. 36

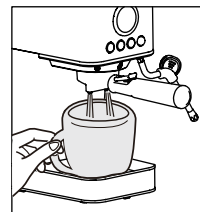


Fig. 37

HOT WATER

1. Turn the appliance on by pressing the ON/OFF button. Wait for the power lights to come on steadily.
2. Place a recipient under the steam spout.
3. Turn the dial to the hot water position. Hot water is delivered from the steam spout.
4. To stop hot water delivery, Turn the dial to the coffee position.
You should not deliver hot water for more than 90 seconds.

TIPS FOR BREWING THE PERFECT ESPRESSO

- **The filter should be clean.**

Before dosing the coffee to your filter, make sure that the filter is clean and tidy. Both moisture and leftover grounds might (and most likely will) make your future espresso taste over-extracted = astringent and bitter.

- **Always preheat the equipment (machine, cup and filter).**

Because espresso is a very small volume of liquid, it loses its heat very quickly, especially when it comes in contact with a larger mass of something cold. To avoid this, preheat both the filter and the demitasse cups using hot water.

- **Soften the water you are using to make the espresso or use bottled distilled water.**

The quality of your espresso or coffee has a lot to do with the quality of the water you use to brew, always use filtered water when brewing espresso. Not only will it improve the flavor, but it will keep the plumbing inside your espresso machine clean.

- **You Should Buy Freshly Roasted Beans**

Like most foods, coffee is best when fresh. Try and buy beans that have been roasted within the last week or two. After two weeks, coffee starts to go stale. It becomes less and less flavorful, and you'll notice that it's harder to achieve a dense layer of crema on your espresso.

For best results, try to use 100% Arabica beans. Robusta is strong, but is usually of poorer quality, having a harsher flavor.

TIPS FOR BREWING THE PERFECT ESPRESSO

If you are buying pre-ground coffee, try not to buy more than you can drink in a week. You can stretch this to two weeks by investing in a good coffee storage container that you keep in a cool, dark place.

- **Grind Size Matters**

If you've mastered the espresso technique, the time has come to go from pulling good shots to pulling great shots, which means dialing in your grind size.

Grind too coarse, and water will gush through, leaving a watery and astringent shot. Grind too fine, and water will seep through, resulting in a tiny pool of intensely bitter brew.

- **Get the correct dose**

Use gram scales to weigh your dose and shots. It's always better to measure your coffee by weight than by volume. This is the only way to ensure you're using the exact same amount of coffee every time. A rough guideline is to use 7 to 9 g for a single shot and 13 to 15 g for a double shot.

- **The extraction time should be 25-30 seconds. Adjust the grind if it is not.**

Espresso is made by forcing hot water (not boiling water) under pressure through a "puck" of finely ground coffee. The finer the grind, the denser the puck, hence the more pressure required to force the water through it. The most important rule of making perfect espresso is that the pressure used should push the water through the coffee puck in 25-30 seconds. If it takes longer than this, the espresso will be bitter.

- **Tamp the coffee grind evenly into the filter.**

Tamp the coffee in the filter with the tamping tool, using an even motion. The tamped coffee should be level and compacted. Brush off any loose grounds.

If you want to guarantee tamping consistency and have the budget, invest in a calibrated tamper. These ensure you apply the same force every time.

ESPRESSO DRINKS

Espresso

A small 1 or 2 oz. shot of pressure brewed espresso using approximately 1 Tbsp. of finely ground coffee.

Cappuccino

A single espresso shot topped with equal parts steamed and frothed milk (in a ratio of 1:1:1) served in a 4 to 6 ounce cup.

Café Latte

A double espresso shot topped with steamed milk to fill; a ratio of 2:1 of milk to espresso is typical.

Caffee' Mocha

This drink is based on layers of chocolate, milk, espresso and cream. Ingredients in a glass, prepare hot, frothed milk, let it cool. Pour the chocolate sauce into a different glass, carefully pour the milk. Slowly add the espresso. Top off with whipped cream and garnish with chocolate flakes.

Ingredients:

1 oz. of espresso coffee
4 oz. of hot milk
1 – 2 tablespoons of cold
chocolate sauce
Whipped cream
Chocolate flakes

Italian Macchiato

A single or double espresso topped with a dollop of heated milk and served in a traditional espresso cup.

ESPRESSO DRINKS

Espresso Lungo

From 3 oz. up to 4 oz. of brewed espresso using finely ground coffee.

Americano

1/3 of espresso lungo and
2/3 of hot water.

Caramel Macchiato

A tasty variation of latte macchiato with the addition of caramel syrup

Ingredients.

Pour the caramel syrup down the inside of the glass.

Pour first the cold milk and then the whisked hot milk into the glass.

Add the milk foam. Prepare the espresso and pour it into the glass.

Add a bonnet of milk foam.

Ingredients:

1 oz. of espresso coffee

1 oz. of cold milk

5 oz. of hot milk

Caramel syrup

CLEANING AND MAINTENANCE

DANGER!

Before cleaning the outside of the appliance, turn it off, unplug from the mains socket and allow to cool.

CLEANING THE WATER OUTLET

There will be coffee residue in the water outlet after each use, please clean it with a brush or a wet towel(fig. 38)

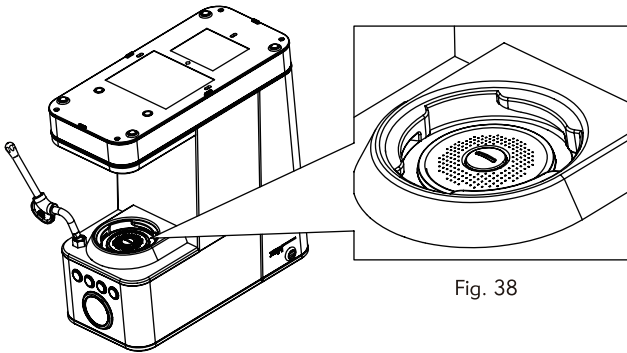


Fig. 38

CLEANING THE STEAM SPOUT

1. With one hand, hold the steam wand firmly, with the other, release the steam nozzle by turning it counterclockwise (fig. 39).
2. Wash the steam wand and steam nozzle thoroughly with warm water.
3. Check the hole of steam spout is not blocked, clean the inside with a long thin tool(fig. 40)

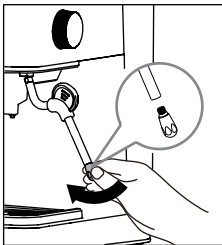


Fig. 39

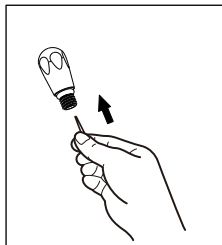


Fig. 40

CLEANING THE DRIP TRAY

IMPORTANT:

The drip tray is fitted with a level indicator (red) showing the level of water it contains.

Before the indicator protrudes from the cup tray, the drip tray must be emptied and cleaned, otherwise the water may overflow the edge and damage the appliance, the surface it rests on or the surrounding area.

1. Remove the drip tray
2. Remove the cup tray, empty the water and clean the drip tray with a cloth, then reassemble the drip tray.
3. Put the drip tray back in place.

CLEANING THE COFFEE FILTERS

Clean the coffee filters regularly by rinsing under running water. Make sure the holes are not blocked. If necessary, clean with a pin.

CLEANING THE BOILER OUTLET

After every 200 coffees, rinse the boiler outlet by delivering about 0.5L of water from the boiler outlet (press the coffee button without using ground coffee).

CLEANING THE WATER TANK

Clean the water tank regularly (about once a month) with a damp cloth and a little mild washing up liquid.

DANGER!

During cleaning, never immerse the coffee maker in water.

OTHER CLEANING OPERATIONS



1. Do not use solvents or abrasive detergents to clean the coffee maker. Use a soft damp cloth only.
2. Clean the filter holder cup regularly.

DESCALING

IMPORTANT!

Descaler contains acids which may irritate the skin and eyes. It is vital to respect the manufacturer's safety warnings given on the descaler pack and the warnings relating to the procedure to follow in the event of contact with the skin and eyes.

Proceed as follows:

1. Completely empty the water tank .
2. Fill the tank with the descaler solution obtained by diluting the descaler with water following the instructions on the pack.
3. Press the ON/OFF button(fig. 41)
4. Make sure the filter holder is not attached and position a recipient under the boiler outlet(fig. 42).
5. Wait for the power lights to come on steadily, indicating that the appliance is ready for use.
6. Make sure the dial is in the coffee position, Press and hold the  and  button 2 seconds at the same time(fig. 43), The button blue lights will blink to indicate that the appliance has entered the descale programme, The descale programme starts and the descaler liquid comes out of the boiler outlet.

The descale programme removes limescale deposits from inside the appliance by automatically performing a series of rinses and pauses until the tank is completely empty.

PLEASE NOTE:

- The device will work for 20 seconds and then pause for 30 seconds as a cycle, and work continuously for 15 cycles until it stops
 - In the descaling mode, you can press the power button to pause the descaling. To exit the descaling mode, you must unplug the power plug.
7. The coffee maker is now ready for rinsing through with clean water. Extract the water tank, empty, rinse under running water, fill with fresh water up to the MAX level and put back in the appliance.

DESCALING

8. Empty the container used to collect the descaler solution and replace it empty under the boiler outlet.
9. Press and hold the ☕ and ☕ button 2 seconds at the same time to enter the descaling mode.
10. Extract the water tank and fill with fresh water up to the MAX level, then repeat once steps 8 to 10.
11. Make sure the dial is in the coffee position.
The appliance is ready for use.

⚠ PLEASE NOTE:

Repair of damage to the coffee maker caused by scale is not covered by the guarantee unless descaling is performed regularly as described above.

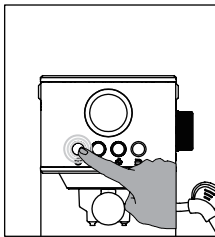


Fig. 41

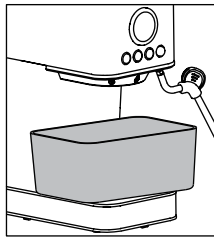


Fig. 42

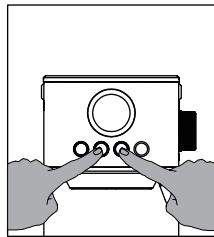
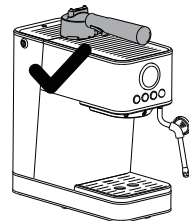
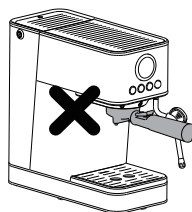


Fig. 43

STORAGE THE COFFEE MAKER

1. When not in use, all parts should be cleaned and dried to ensure that there is no coffee residue
2. DO NOT install the Filter-holder on the coffee machine when it is not in use for a long time, it may damage the sealing ring and cause leakage. (IMPORTANT)



TROUBLESHOOTING

Problem	Cause	Solution
No espresso coffee is delivered	No water in the tank	Fill the tank
	The holes in the filter holder are blocked	Clean the filter holder spout holes
	The tank has been inserted incorrectly and the valves on the bottom are not open	Press the tank down lightly to open the valves on the bottom
	Limescale in the water circuit	Descale as described in the section "Descaling"
The espresso coffee drips from the edges of the filter holder rather than the holes	The filter holder has been inserted incorrectly or is dirty	Attach the filter holder correctly and rotate firmly as far as it will go
	The boiler gasket is damaged	Contact the customer services to replaced the boiler gasket
	The holes in the filter holder spouts are blocked	Clean the spout holes
The filter holder cannot be attached to the appliance	Too much coffee has been placed in the filter	Use the measure supplied and make sure you are using the correct filter for the type of preparation
The coffee froth is too light (delivered from the spout too fast)	The pre-ground coffee is not pressed down firmly enough	Press the pre-ground coffee more firmly
	There is not enough pre-ground coffee	Increase the quantity of pre-ground coffee
	The pre-ground coffee is too coarse	Use only pre-ground coffee for espresso coffee makers
	The wrong type of pre-ground coffee is being used	Change the type of pre-ground coffee
The coffee froth is too dark (delivered from the spout too slowly)	The pre-ground coffee is pressed down too firmly	Press the coffee down less firmly
	There is too much pre-ground coffee	Reduce the quantity of pre-ground coffee
	The espresso boiler outlet is blocked	Clean as described in the section "Cleaning the boiler outlet"
	The filter is blocked	Clean as described in the section "Cleaning the filter"
	The pre-ground coffee is too fine	Use only pre-ground coffee for espresso coffee makers
	The pre-ground coffee is too fine or damp	Use pre-ground coffee for espresso coffee makers only and make sure it is not too damp
	Limescale in the water circuit	Descale as described in the section "Descaling"

TROUBLESHOOTING

Problem	Cause	Solution
After delivering coffee, the filter remains attached to the boiler outlet		Insert the filter holder again, deliver coffee, then remove the filter holder
The appliance does not function and all the lights flash		With an extreme use, the appliance reaches a high temperature. Simply wait the appliance will cool down automatically

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