

USER MANUAL



TEAPRESSO MACHINES

#236ECTPM2 • 2 Group **#236ECTPM3** • 3 Group



INDEX

Critical Information	2
Hazard Statements	2
Initial Setup	3
Installation	4
Output Volume and Frequency Setu	p 5
Cleaning	6
Operation	8
Maintenance	9
Troubleshooting	10
Parts Identification	11



CONFORMS TO UL 197. CONFORMS TO NSF/ANSI 4.

Note: Save these instructions for future reference.

CRITICAL INFORMATION

- Water must be softened before use to reduce the accumulation of minerals within the equipment.
- A dedicated circuit is required for the proper functionality of this equipment.

HAZARD STATEMENTS

Read the Manual: Before using your Teapresso machine for the first time, carefully read the user manual. It will contain specific instructions, safety tips, and cleaning guidelines.

Placement: Situate your Teapresso machine on a stable, level, and heat-resistant surface away from heat sources.

Electrical Connections: Hardwired electrical connections must be completed by a certified and insured electrician.

Dedicated Circuit: For optimal performance and safety, the Teapresso machine must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the machine.

Grounding: Ensure the machine is properly grounded to prevent electric shock.

Water Safety: Use only fresh, clean water in your Teapresso machine.

Child Safety: Supervise children around the Teapresso machine, especially when it is in use. Hot water and steam can cause burns.



Hot Surfaces: Avoid touching hot surfaces during and immediately after use.

Cleaning and Maintenance: Regularly clean and maintain the machine according to the instructions to ensure safe and hygienic operation.

Chemical Usage: If using cleaning chemicals, follow the guidelines for safe handling and storage.

Ventilation: Ensure the machine has adequate ventilation to prevent overheating and ensure efficient operation.

No Modifications: Never modify your Teapresso machine in any way. This could create safety hazards and void your warranty.

Emergencies: In case of a malfunction, immediately turn off and unplug the machine. Do not attempt to repair it yourself. Contact the manufacturer for support.

Regularly Inspect: Regularly inspect the machine for signs of wear, damage, or malfunction, and address any issues promptly.

Safe Disposal: If the machine is no longer usable, dispose of it responsibly following local guidelines for electronic waste.

Proper Dispensing: Teach users how to properly dispense beverages to prevent spills and contamination.

Hot Surfaces: Be cautious of hot surfaces on the machine, especially areas like steam wands. Use appropriate protective gear when necessary.

Do Not Operate Unattended: Avoid leaving the machine unattended while it is brewing.

Instruction Labels: Ensure any operational or safety labels on the machine are visible and legible.

INITIAL SETUP

Inspect the Packaging: Take a close look at the exterior of the packaging to check for any signs of damage that might have occurred during shipping.

Unboxing: Open the packaging carefully. Use scissors or a box cutter to open the box without damaging the machine or any parts.

Remove All Components: Take the machine and any accessories out of the box. Refer to the Parts Identification section to ensure that you have all the necessary components.

Place in Location: Make sure the machine is on a stable surface close to an electrical outlet. It is recommended to place it in a climate-controlled environment to extend the life of the machine.



INSTALLATION

Water Connection

- 1. Ensure there is a dedicated cold water line with an easily accessible shut-off valve near the machine's installation location. Place machine on a flat, sturdy, heat-resistant surface near a power and water supply.
- 2. The water supply to the machine should be 3/8" male NPT fitting and supply water with:
 - Total Dissolved Solids: 50-125 PPM
 - Total Hardness: 3-5 grains per gallon
 - **pH:** 6.5-7.5
 - Free/Total Chlorine: < 0.5 PPM
 - Minimum Flow Rate: 0.26 gallons per minute
 - Minimum Pressure: 29 PSI
 - Maximum Pressure: 43 PSI
- 3. Install the appropriate water filter/softener if supply water does not meet requirements.
- 4. Have a qualified plumber connect the cold water supply line to the machine's 3/8" female NPT inlet fitting using approved drinking water supply materials.

Electrical Connection

- 1. This machine must be installed with a properly rated and approved disconnect or circuit breaker.
- 2. All electrical work must be performed by a certified electrician and comply with local electrical codes.
- 3. Reference the machine's data plate for electrical requirements voltage, amps, circuit size, etc.
- 4. The machine must be connected to a ground fault interrupter-protected circuit. For hard-wired models, the electrician must:
 - Use adequate wire size based on machine's current draw and length of run.
 - Install strain relief on the conductor at the machine's electrical knock-out.
 - Make a ground connection to the ground lug or lead inside the machine compartment.
 - Install proper fittings at all conduit or tubing casing connections.

Prep and Testing

- 1. Once utilities are properly connected, turn on water supply and check for leaks.
- 2. Verify electrical connections are tight and secure.
- 3. Initiate power to the machine and allow the boiler to fill and heat. The machine is ready when pressure gauges read in the green/operating zones.
 - Turn the power switch from 0 to 1, to allow water to fill the boiler and start the heating process. Let the water run into the boiler for at least 2-3 minutes for new machines.
 - Press the continuous flow button and wait for the brew group to discharge water for more than 10 seconds. Repeat this step on each group to prevent the heating tube from drying out.
 - Once the machine has filled, turn the switch from 1 to 2 to start heating.
 - When the boiler pressure is at 1.2 bar and the steam pressure is in the green zone, the heating has completed
- 4. Have the technician instruct on proper operating, cleaning, and maintenance procedures.



OUTPUT VOLUME AND FREQUENCY SETUP

Operation Panel Introduction



Programming Shot Volumes

- 1. Locate the "Volume Programming" switch under the temperature readout (#5 on the Parts Identification Page) and switch it to the ON position. This will put the machine into programming mode.
- 2. The LEDs above the programming buttons should now be illuminated, with the 5th LED by the Continuous Flow button flashing to indicate you are in volume programming mode.
- 3. Press the Continuous Flow Button. LEDs 1-4 will now flicker. (Fig. 1).
- 4. Start with the group head furthest to the right if programming a multi-group head machine. The volumes programmed here will set as the default for the other group heads.
- Press and hold the 1st programming button beneath the flashing LED. A shot will begin dispensing from that group head. (Fig. 2).
- Release the button once the desired volume for a single shot has dispensed into your measuring cup or shot glass. This volume is now saved for that 1st button.
- 7. Press the Continuous Flow Button to save. The button that has been set will now turn off and the remaining buttons will flash. **(Fig. 3)**.
- 8. Repeat Step 5, pressing and holding the 2nd button until your desired volume has dispensed for a double shot. Release to save this as the 2nd button volume.









- 9. Repeat Steps 5-7, programming volumes for the 3rd and 4th buttons as desired, perhaps as a triple or quadshot.
- 10. The 5th button will remain a continuous manual flow, dispensing until pressed again to stop the flow.
- 11. Once all volumes are programmed for the right group, repeat steps 4-9 for the group(s) to the left if programming a multi-group machine.
- 12. When finished, switch the "Volume Programming" switch back to the OFF position to exit programming mode. The machine is now ready for normal operation with your programmed shot volumes.

Programming Shot Volumes

- If you want to adjust a button's volume, simply repeat the programming step for that button.
- LEDs will automatically progress after each button's volume is set.
- To exit programming mode at any time, switch to OFF. Already programmed volumes will be saved.
- Volumes should be programmed in fluid ounces or by time dispensed.

CLEANING

🖄 WARNING 🏦

The steam wand, hot water wand, and brewing group can reach very hot temperatures. Use caution while cleaning. Allow time for the machine to cool down.

NOTE: Cleaning should be done periodically throughout the day and at the end of every day.

Preparation

- **Cool Down:** If the machine was in use recently, give it sufficient time to cool down. Allow at least 30 minutes, depending on the model.
- **Disconnect:** Turn off the machine at the circuit box to avoid electrical shocks.
- Gloves: Wear gloves to keep both the machine and your hands clean.

Cleaning Non-Electrical Parts

- Water Temperature: Use warm water and mild dish soap for washing the removable parts.
- Soft Sponge: Use a non-abrasive sponge or cloth to wash the removable parts, avoiding any scratches.
- Brushing: Use a soft-bristled brush to clean hard to reach areas.
- Safe Cleaners: If necessary, use a non-abrasive, food-safe cleaner.
- Sanitizer: Use a sanitization liquid before reassembly.

Exterior Cleaning

- Turn off and unplug the machine.
- Wipe the machine's exterior with a soft, damp cloth. Use gentle, non-corrosive cleaning agents if necessary, applying them to the cloth rather than directly on the machine to avoid damage.



Portafilter and Filter Basket

- Rinse the portafilter with warm water after each brewing cycle to dissolve residual oils in the filter basket and outlet nozzle and prevent oils from affecting the quality of coffee.
- Disassemble the portafilter and place all parts in cleaning solution. DO NOT immerse plastic portion in cleaning solution to avoid deterioration.
- Use a non-abrasive brush or cloth for thorough cleaning.
- Rinse all components with clean water. Wipe with a soft, clean cloth only.

Brew Group

- 1. After brewing, remove the portafilter from the group head and activate the manual flow button again to flush any residual puck remnants from the dispersion screen while dry.
- 2. Reinsert the portafilter and lock it back into the group head, using just enough force to gently click it into the gasket. Overtightening can deform the gasket.
- 3. With the portafilter in place, activate the flow again and simultaneously rotate and vertically shake the portafilter to dislodge and rinse away any grounds stuck inside the basket walls.
- 4. Remove the portafilter once more and insert a rubber blind filter into the basket. Add approximately 2-3 grams of espresso machine detergent powder on top of the blind filter.
- 5. Lock the portafilter back into the group and initiate the automatic reverse flush cycle by pressing the designated button(s). This backflushes water and the detergent up through the dispersion screen.
- 6. After the reverse flush cycle completes, remove the portafilter while activating the manual flow for about a minute to purge any remaining detergent solution from the group. Stop when the water runs clear.

Automatic Backflush

- Simultaneously press button 1 and the continuous flow button 5 to initiate automatic backflush.
- Once the backflush process starts, buttons 2, 3, and 4 on the panel will remain lit; the machine is set to perform 10 automatic backflush cycles.
- After the backflush program is complete, the buttons **2**, **3**, and **4** on the operation panel will turn off.
- To stop the backflush process before it completes, press button **3**.





Steam Wand

- 1. Immediately after steaming milk, purge the wand by briefly opening the steam valve to clear any remaining milk from the tip and whisk probe.
- 2. Wipe down the entire steam wand assembly with a damp cloth to remove any milk splatter or condensation on the outer surfaces.
- 3. If milk has partially dried on the wand tip, fully disassemble the two-piece wand assembly (tip and whisk probe). Soak in hot water for 15-20 minutes to help loosen and dissolve the dried milk solids before scrubbing clean.

Water Tray and Drip Tray

- After each day's use, turn off the machine and remove the water tray assembly beneath the drip tray grille. Wash the tray thoroughly with espresso machine detergent and a scrub brush or scouring pad, ensuring to dissolve any coffee or residue buildup. Rinse thoroughly with clean water.
- 2. With the tray removed, use a small brush or towel to wipe out and remove any residual coffee grounds or spills from the area beneath where the tray sits, taking care around the drain box and tubing.
- 3. If the drain appears partially clogged, pour a teaspoon of espresso machine delimer or detergent powder directly into the drain box and flush with a stream of hot water to help dissolve and clear the clog.
- 4. Once fully cleaned and rinsed, allow the tray to fully air dry before reinstalling beneath the drip tray grille.

Deliming: Contact a service professional to delime the unit every 6 months.

OPERATION

Start-Up Procedure

• Refer back to the "Initial Setup" section of the manual to ensure that your machine is ready for operation.

Brewing Tea/Espresso

- 1. Distribute finely ground tea/coffee evenly in the portafilter basket, taking care not to get any grounds on the basket rim. Then use a tamp with a flat base to compress the grounds with approximately 15-30 lb. of pressure in a level tamp. This prepares an evenly compacted puck for brewing.
- 2. Insert the portafilter into the desired group head and rotate it from left to right until it feels snug and locks into the gasket with gentle resistance.
- **3**. Select your desired dose volume using the programmable preset buttons. These can be set to different volumes for single, double, etc.
- 4. If using the manual continuous flow button, the machine will begin brewing immediately when pressed. Brewing will continue until the button is pressed again to stop the flow.

Brewing

- 1. After each shot is brewed, keep the portafilter locked in the group and quickly activate the manual flow to purge any residual grounds and oils from the dispersion screen.
- Remove the portafilter and rinse the entire portafilter under a stream of hot water to dissolve and remove built-up coffee residues and oils from the basket and spouted components. Allowing oils to bake on can negatively impact future shot quality.



MAINTENANCE

REGULAR CLEANING - DAILY WIPE

PURPOSE: To prevent the buildup of food particles, grime, and bacteria, which could affect the machine's overall performance.

- 1. Turn off the machine and disconnect it from the power source.
- 2. Remove any remaining liquids from dispensers or reservoirs.
- 3. Perform a complete cleaning process as outlined in the cleaning section.
- 4. Use a damp cloth to wipe down all exterior surfaces, including taps, levers, and drip trays.
- 5. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

MONTHLY CHECKS - INSPECT FOR WEAR

PURPOSE: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

- 1. Turn off and disconnect the machine from the power source.
- 2. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
- 3. Check the integrity of electrical cords and plug points.
- 4. Examine taps, levers, and other manual components for ease of operation.
- 5. If any issues are detected, consult the troubleshooting section or service provider for recommended actions or replacements.

PROFESSIONAL SERVICING - ANNUAL MAINTENANCE

PURPOSE: To ensure that specialized features like electrical components and temperature controls are working correctly.

- Schedule an annual service appointment with a certified technician who specializes in hot beverage equipment.
- The technician will perform a comprehensive inspection, checking electrical components, plumbing connections, and heating units.
- Calibration tests may be performed to ensure optimal temperature.
- Any worn or damaged parts will be replaced.
- Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.



TROUBLESHOOTING

MACHINE STATUS	LAMP DISPLAY	CAUSES	SOLUTIONS
Water not flowing out of the group head.	All buttons flashing on the panel.	 Tea is too finely ground, or no water is flowing into the portafilter. Defective flowmeter. 	 Adjust the fineness of the tea. Ensure that your water supply is properly connected. Press any button to stop the alert and contact a qualified food service agent.
Machine not heating.	N/A	 Loose wiring for the power connection. Loose heating element wire. Defective heating element. 	 Ensure all wiring is properly connected. Contact a certified foodservice agent.
Water leaking through the portafilter.	N/A	 Defective portafilter gasket. Deformed portafilter. 	Replace portafilter.



PARTS IDENTIFICATION



ltem No.	Description
1	Foot
2	Outlet Water Tray
3	Water Tray Basket
4	Main Power Switch
5	Parameter Set Switch (On-Off)
6	Temperature Controller
7	Operation Panel

ltem No.	Description
8	Hot Water Button
9	Steam Button
10	Water Pressure Gauge (0~20 BAR)
11	Steam Pressure Gauge (0~6 BAR)
12	Distribution Group
13	Sight Glass