

KENT *Coffee Maker*

Brew Excellence Every Morning

KENT
Smart Chef
Appliances
HOUSE of PURITY

Instruction Manual



KENT
Smart Chef
Appliances

HOUSE of PURITY

Imported & Marketed by:
KENT RO SYSTEMS LTD.
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Made in People's Republic of China

1.2L Capacity

Welcome to KENT

Dear Customer,

Congratulations on your purchase and welcome to **KENT**! At the outset, allow us to thank you for your trust in KENT Smart Chef Appliances.

At KENT, we take pride in our reputation for quality products and industry proven performance. We are certain that you will be more than satisfied with **KENT Coffee Maker** and that it will serve you and your family's needs without any compromise.

This guide will help you in getting the best out of your appliance. Please go through the booklet to familiarize yourself with the operation and the maintenance of the product. With its robust and high quality build, you can look forward to years of trouble-free service.

To ensure that the warranty of your appliance is effective, it is important that you fill the enclosed warranty card and mail it to us within 15 days of purchase.

In case you require any further information, please contact your nearest KENT dealer or branch.

Bon Appétit!

KENT RO Systems Ltd.

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INTRODUCTION

We, at KENT, have always believed that a clean and healthy life is the right of every individual. This ethos is what made us embark on the journey to develop innovative solutions for purifying the water that we drink, the vegetables and fruits that we eat, the homes we live in, and the air that we breathe and much more.

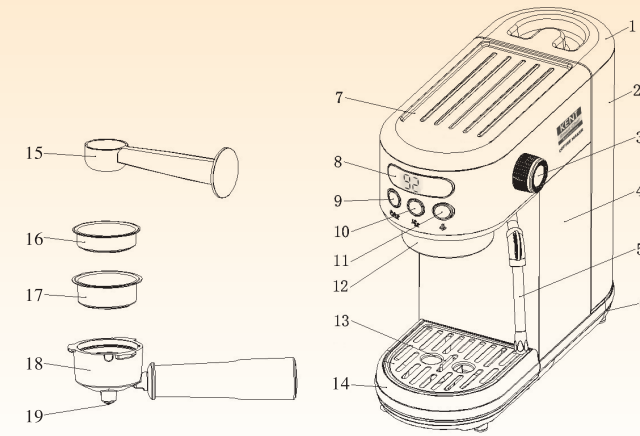
Use of innovative technology and support from a competent service network have enabled us to create a brand that has become synonymous with well-being and health. Continuing with this tradition, we now present the KENT Coffee Maker, this sleek appliance combines elegance with functionality, freshly brewing aromatic coffee that tantalizes the senses.

Its user-friendly design ensures effortless operation, while advanced brewing technology extracts maximum flavor from the grounded coffee. Whether you prefer a bold espresso or a smooth latte, the KENT Coffee Maker delivers consistently delicious results, making every morning a delightful experience.

FEATURES OF KENT COFFEE MAKER

1. KENT Coffee Maker is suitable for ground coffee with steamer to make froth.
2. In-built steamer for frothing.
3. The Italian pump ensures high pressure of 20 Bar.
4. High pressure for frothing.
5. Digital display of function.
6. It makes up to two cups of coffee at once.
7. SS Body for durability.
8. Water tank of capacity 1.2 L.

KNOW YOUR PRODUCT



- | | | |
|--------------------------|---|------------------------------|
| 1. Water tank cover | 8. Digital display | 14. Drip tray |
| 2. Water tank | 9. ON/OFF button/Single-cup coffee button | 15. Scooper |
| 3. Steam control knob | 10. Double-cup coffee button | 16. Single-cup coffee filter |
| 4. Main body | 11. Steam button | 17. Double-cup coffee filter |
| 5. Steam pipe and nozzle | 12. Funnel holder | 18. Filter Holder |
| 6. Base | 13. Drip tray cover | 19. Coffee outlet |

HOW TO OPERATE

ON/OFF button/Single coffee cup button

Plug in and press ON/OFF button, the KENT Coffee Maker will enter into preheating. This button will keep flashing until preheating is complete. Now you can press the button again to get a single cup of coffee.

Double coffee cup button

Press this button to get a double cup of coffee.

Steam Button

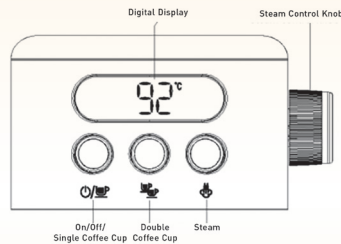
Press this button to initiate the preheating, once preheated then steam function can be used.

It is ideal to make frothy beverages with the help of steamer. If the steam function button is flashing too quickly then it means that the coffee temperature is too high.

Steam control knob

Steam control knob works in two ways, one when the machine is in coffee mode the steam pipe gives hot water and when the machine is in steam mode, the steam pipe gives out steam. Long press for 2 seconds to stop the steam.

DIGITAL DISPLAY



1. Preheat and steam warm-up process.
 Flashing alternately from top to bottom
2. After the coffee extraction function is preheated, the working temperature display status is displayed.
3. After the steam function is preheated, the working temperature display status is displayed.
4. The coffee machine enters working mode, starts extracting coffee or making steam.
5. This means there is an error, there may be 2 reasons for it-
 - The steam knob is in working status, rotate clockwise to put it off.
 - Steam switch connecting line is faulty.
6. The screen displays "E-2". If the single coffee cup and double coffee cup are flashing fast, it indicates that the coffee temperature is too high.
7. When the screen displays "E-3", there are several reasons as following:
 - Short circuit or open circuit of temperature sensor.
 - The connecting wire between the temperature sensor and the power board is faulty.
 - Temperature sensor short circuit or open circuit, power board or display board is faulty.

BEFORE THE FIRST USE

1. Take out the KENT Coffee Maker from the package, and check the accessories according to the list.
2. Remove the red silicone from the water tank before using the KENT Coffee Maker.
3. To ensure the pure taste of the coffee made for the first time, you need to clean all the detachable components and follow the the specific steps for cleaning:
 - a Pour water into the water tank and the water level should not exceed the "max" mark. Put back the water tank and close the water cover.
 - b Rotate counterclockwise from unlock to lock position to install the portafilter. As depicted in the below diagram.
 - c Place the coffee cup on a removable drip tray and align it with the coffee outlet.
4. Ensure that the socket is well grounded.
5. Long press the ON/OFF button for 2 seconds. At this time, all indicator lights flashes and the machine starts to preheat. When the indicator light is on, the preheat is completed.
6. After the preheating is completed, turn the steam control knob counterclockwise to the maximum position. The electromagnetic pump works until continuous hot water comes out from the steam pipe for at least 30 seconds (this process takes 1-2 minutes). To clean the steam pipe, turn off the steam switch.
7. Touch the double-cup coffee switch and let the hot water out to wash the coffee filter and the cup.

MAKE ESPRESSO COFFEE

1. Open the lid, take out the water tank, and pour appropriate water into the tank. Do not exceed the MAX capacity.
2. Put back the water tank and close the lid.
3. Plug in and long press the ON/OFF switch, indicator lights will flash. The machine starts preheating, and will be finished after indicator lights stay on.
4. Take out the portafilter, pour appropriate coffee powder (16-16.5 g) into the coffee filter with a coffee spoon. Press the coffee powder

tightly, clean the extra coffee powder overflowing the edge of the holder, to avoid damage to the seal ring of the group head.

Note: If too much coffee powder remains in the edge of the filter, it will easily cause poor sealing and water leakage.

5. Rotate the high-pressure funnel assembly counterclockwise from unlock to lock position (must be tightened);
6. Put cup(s) under the coffee outlet.
7. Touch the double-cup coffee button, the machine starts pumping water and coffee flows out of the coffee nozzle.
8. The coffee machine automatically stops working, and the coffee is made at this time. Then remove the coffee cup;

Note : Do not leave the coffee machine unattended during the coffee making process, as it sometimes requires manual operation.

9. After the coffee is made, take out the high-pressure funnel assembly by rotating it clockwise. Clean the coffee grounds in the filter in time, and rinse it with hot water. Touch the single-cup or double-cup coffee button, flush the outlet with water, install the clean high-pressure funnel assembly on the outlet, and wait for the next use.
10. When making a single cup of coffee, use a single-cup coffee filter. Touch the single-cup coffee switch when making, and the other steps are the same as double-cup coffee making.

Note : Do not touch the hot surfaces of the machine with your hands to avoid scald, especially brewing outlet, steam nozzle when use machine.

HOW TO MAKE A GOOD CUP OF COFFEE

Grinding coffee beans and grinding quality largely determines the quality of coffee. The time should be in the 25s-30s to make a cup of coffee. If the powder is too coarse or coffee extract is inadequate, the taste will be light, and color will be lighter. The cream will be very thin, and the color will be white, if the powder is too fine. If the coffee is over extracted, it will be too dark, and no cream. A good cup of coffee should use freshly ground coffee beans (use KENT Coffee Bean Grinder with burr technology), and use appropriate amounts of coffee beans. Each time you make coffee with coffee powder, the freshness of the beans is very important. Long time storage will make coffee bean oil decompose.

1. Use the bean grinder to adjust the appropriate grinding thickness, and then pour the fresh coffee beans into the grinding chamber for grinding. Use the bean grinder to adjust the appropriate grinding thickness.

2. It is recommended to weigh each time you make coffee to ensure the amount of coffee powder added (single cup: 9-9.5g; double cup: 16-16.5g), and compact the coffee powder with a powder press.
3. Distance to the surface of pressed coffee powder should be about 3 mm from the edge of the filter cup (important indicator). Too high or too low will affect the extraction pressure and hence, coffee. Please reduce or increase the amount of coffee powder.
4. Coffee making time: single cup of coffee: 22 seconds; double cup of coffee: 32 seconds.
5. Make coffee liquid: single cup of coffee: 25-35g; double cup of coffee: 40-60g. This can be adjusted by the thickness of the ground coffee.

MAKE CAPPUCCINO

1. Prepare espresso first.
2. Use whole, fresh cold milk out of the fridge(4°C-8°C), and pour 1/3 milk in cup;.

Note: Use a stainless steel cup, and cup diameter should not be less than 70 ± 5mm as the volume of milk will increase after frothing.
3. Touch steam switch, it starts preheating, single-cup and double-cup coffee indicator go out, steam indicator flashes, then wait for steam indicator lights to switch on. Then, the preheating is finished.
4. Put an empty cup under the steam pipe, turn the “steam knob” counterclockwise to the maximum position. Release a little water in the steam pipe, and turn the “steam knob” clockwise to turn off the steam after the steam comes out.
5. Put a stainless steel cup under the steam nozzle and let the steam pipe nozzle float below the surface of the milk.
6. Open the steam knob and rotate it to the maximum position to froth milk.
7. When desired milk foam is reached, turn off the knob to stop the steam. Remove cup and pour the frothed milk into prepared espresso and your cappuccino is ready. You can add some sugar or cocoa powder as per.

Note: After the steam stops spraying, please clean the steam pipe assembly immediately and discharge the milk in the pipe to prevent the milk froth from scaling on the pipe wall. During the operation, due to the high surface temperature of the steam pipe, be sure not to be scalded.

CLEANING AND MAINTENANCE

1. The machine has to be switched off and cooled down.
2. Use a clean damp cloth to clean the stainless steel surface.
Note: Do not use abrasive sponges and alcohol or solvents.
3. Clean the outlet and the seal ring under the group head with a professional brush.
4. Rotate clockwise to remove the funnel, pour out the coffee grounds inside, and clean the filter and funnel.
5. Clean the drip tray and removable shelf regularly, then dry them.
6. Clean the water tank regularly.

CLEANING MINERAL DEPOSITS

- Step 1. The machine builds up lime scale deposits over time, and you need descale the machine every 2-3 months.
- Step 2. Pour water and descale in the water tank up to MAX capacity (water and descale ratio is 4:1, follow the instruction of descale. Please use "household descale", or you can use the citric acid replace descale (water and citric acid ratio is 100:3).
- Step 3. Lock the filter holder (no coffee powder) into the group head.
According to make espresso coffee.
- Step 4. Touch the coffee button, make about 150ml coffee (or Make 3 cups of coffee). Then touch Steam warm-up switch and it will start to preheat. Open the steam knob after the steam indicator lights on to release the steam for about 2 min and turn off the knob. Then descale the deposit in the machine for at least 15 min.
- Step 5. Repeat the steps 4 for 3 times.
- Step 6. Touch double coffee button to brew coffee and repeat the steps until there is no descale left.
- Step 7. Make coffee again (no coffee powder), repeat the steps 4 for 3 times (no need to wait for 15 min), then repeat brewing until no water is left in the boiler.
- Step 8. Repeat step 7 at least 3 times to make sure the piping is clean.

INDICATOR TIPS

Single-cup Coffee Indicator	Double-cup Coffee Indicator	Steam Indicator	Cause	Solution
Flashing	Flashing	Flashing	Coffee and hot water is pre-heating	/
Lights on	Lights on	Lights on	Coffee and hot water pre-heating finished	/
Breathing light on	Lights off	Lights off	Making single cup coffee or water	/
Lights off	Breathing light on	Lights off	Making double cup coffee	/
Lights off	Lights off	Flashing	Steam is pre-heating	/
Lights off	Lights off	Lights on	Steam pre heating finished	/
Lights off	Lights off	Breathing light on	Making steam	/
Lights off	Lights off	Lights on	Steam finished	/
Flashing quickly	Flashing quickly	Flashing quickly	Temperature sensor short circuit or open circuit	Please contact the authorized service facility for repairing.
Flashing quickly	Flashing quickly	Lights off	After making the steam, touch the steam switch (the temperature is too high)	Wait for the temperature to naturally fall or open the steam button to quickly cool the hot water.
Lights off	Lights off	Lights off	Turn off	/
Lights off	Lights off	Lights off	Thermal fuse open circuit	Please contact the authorized service facility for repairing.
Lights off	Breathing light on	Lights off	Standby for more than 30 minutes	Touch display switch

TROUBLE SHOOTING

PROBLEM	CAUSE/RESULT	SOLUTION
No water comes out	Water tank is empty	Pour water in water tank
	The input voltage or frequency is inconsistent with data plate	Make sure the voltage and frequency is consistent with the data plate
	Machine malfunctions	Please contact with the authorized service
No steam is generated	Steam nozzle clogged	Clean steam nozzle
	Water tank is empty	Pour water in water tank
	Machine malfunctions	Please contact with the authorized service
Coffee runs out around the edge of the filter holder	Too much powder in the filter	Turn off the machine and wait for it cool down, clean the filter, then pour appropriate coffee powder
	There is powder in the seal ring under group head	
	Implementation of the above operation problems still exist	Please contact with the authorized service
Coffee comes out too slow or no coffee comes out	coffee powder is too fine, and clogged filter	With thicker coffee powder
	Filter holes are blocked	Brush / clean the filter
	Water tank is not inserted	Insert the water tank in place
Water leakage on the bottom of machine	Drip tray is filled up	Please clean the drip tray
	Machine malfunctions	Please contact with the authorized service
Machine is not working	The power cord is not plugged well.	Plug the power cord into a wall outlet correctly,
	NTC is short circuit	Please contact with the authorized service
	Machine malfunctions	
The steam cannot froth.	Steam indicator not lighting up	Wait for the steam indicator to light up.
	The container is too big or the shape is not fit	Use high and narrow cup or garland cup
	Used skimmed milk	Use whole milk

TECHNICAL SPECIFICATION

Product	KENT Coffee Maker
Product Code	116163
Net Weight	3.40 kg
Input Power Supply	Single Phase 220-240 V AC, 50 Hz.
Power Consumption	1400 W
Dimensions	311 (L) x 141 (W) x 284 (H) mm