

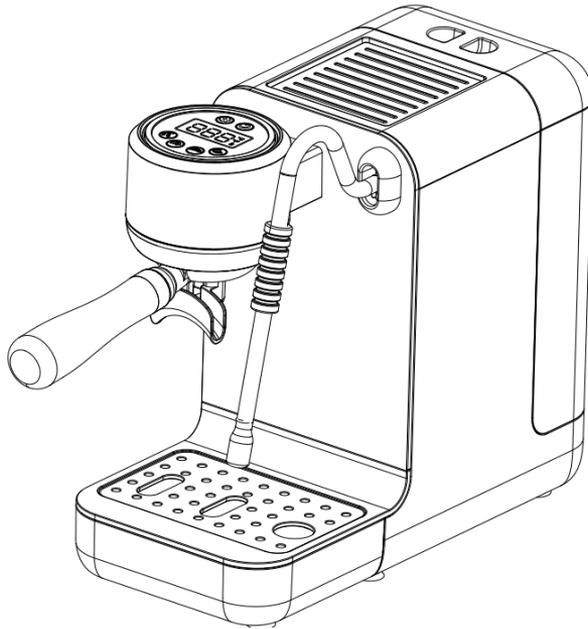
DAMA

ITALY

**ESPRESSO
COFFEE MACHINE**

INSTRUCTION MANUAL





Item	DCM200
Voltage	220-240V
Frequency	50/60Hz
Power	1350W
Water tank	1.4L
Pressure	19Bar

IMPORTANT SAFEGUARDS

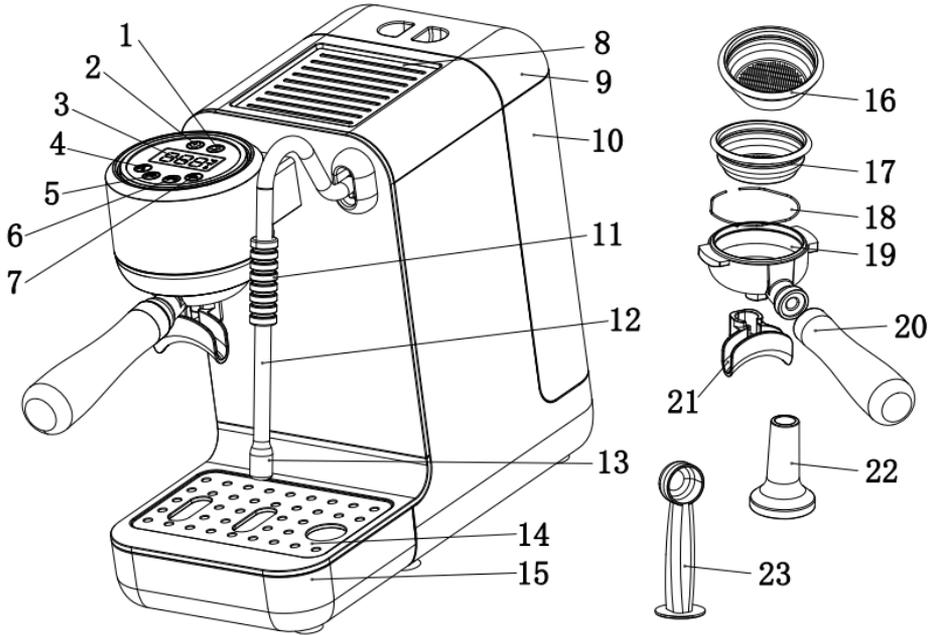
Before using machine always carefully read and comply with all these instructions. We cannot accept any responsibility for the consequences of improper use.

1. Confirm whether the voltage range used is consistent with that marked on the nameplate before use.
2. Ensure that the socket is well grounded

3. Do not allow children or disabled persons to operate without any guidance or supervision.
4. Do not place the coffee maker on hot surface or beside fire, avoid to be damaged
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance to cool down completely before taking off, attaching components or before cleaning
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. If the power cord, socket or any other electrical component is damaged, it must be replaced by the manufacturer or its maintenance department or similar professionals to avoid danger
8. When the coffee machine malfunctions, please do not use components from non designated manufacturers, as this will cause harm or potential danger to users
9. Place appliance on flat surface or table, do not hang its power cord over the edge of table or counter
10. Ensure that the power cord does not touch hot surface of appliance
11. Do not touch any hot parts. Use the handle of the filter holder or steam pipe
12. Do not immerse the coffee machine or power cord plug in water or other liquids
13. Do not place the machine in an environment with a temperature below zero degrees Celsius, as there is residual water in the boiler and water pump, which can damage the machine after turning into ice
14. Do not fill more than 1.3L to upper MAX mark, when pure water in water tank
15. Once the fault, defect or machine drop caused by suspicious defect, unplug the power plug immediately, do not operate on the problem machine
16. This product is suitable for household or similar purpose, such as employee kitchens in shops, offices, and other work environments; not be used outdoors
17. Please read the text of the User Manual carefully before use, and keep

it properly after reading

Accessories



- | | | |
|------------------------------|------------------------------|----------------------|
| 1. Power ON/OFF switch | 2. Set up | 3. Display |
| 4. Hot water | 5. Single-cup coffee | 6. Double-cup coffee |
| 7. Steam | 8. Cup plate | 9. Water tank cover |
| 10. Water tank | 11. Steam holder | 12. Steam pipe |
| 13. Steam nozzle | 14. Drip tray cover | 15. Drip tray |
| 16. Single-cup coffee filter | 17. Double-cup coffee filter | 18. Filter clamp |
| 19. Filter | 20. Holder | 21. Filter |
| 22. Coffee stamp | 23. Coffee spoon | |

Warning: The machine must use a grinding Coffee powder and just make coffee, coffee drink(ex: Cappuccino, Latte and so on), heating milk, and other irregular use may cause danger.

Operation manual



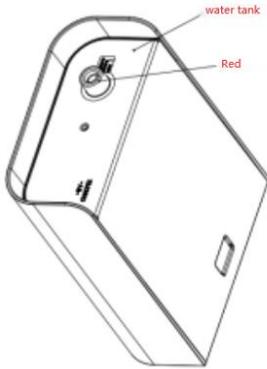
- “” **ON/OFF switch:** press ON/OFF one time, indicator lamp “” flashing ——》 machine start to preheat ——》 after preheated(indicator lamp lights on),the machine enters the making coffee or hot water mode, during the extraction processor preheat finished, press “” key one time,the machine stop working.
- “” **Set up:** After preheated and long press 3 seconds, switch Chines degree “°F” /centigrade “°C” .
- “” **Hot water:** Press “” one time after preheated, “” lights on, ——》 steam pine release hot water automatically, 2 minutes at most, display shows starting to process time, press “” hot water once more time lights on, ——》 steam pine stop to release hot water.

- “” Single cup: After preheated press single cup “” lights on ——» start extracting coffee, display shows starting to process time, automatically machine stops working until the set coffee volume is reached ——» lights on, or press “” one more time, lights on ——» stop to work.
- “” Double cup: After preheated press double cup “” lights on ——» start extracting coffee, display shows starting to process time, automatically machine stops working until the set coffee volume is reached ——» lights on, or press “” one more time, lights on ——» stop to work.
- “” Steam : After preheated press steam “” lights on ——» steam heating start to preheat ——» after steam preheat finished ——» lights on, press “” , steam pine release to steam, 5 minutes at most, or press any key (lights on) ——» stop to work.

NOTE: The hot water will be out of steam for 8 seconds if you want to make hot water immediately after making the steam; it is recommended to press the single/Double Cup button to cool down for 3 seconds before making hot water

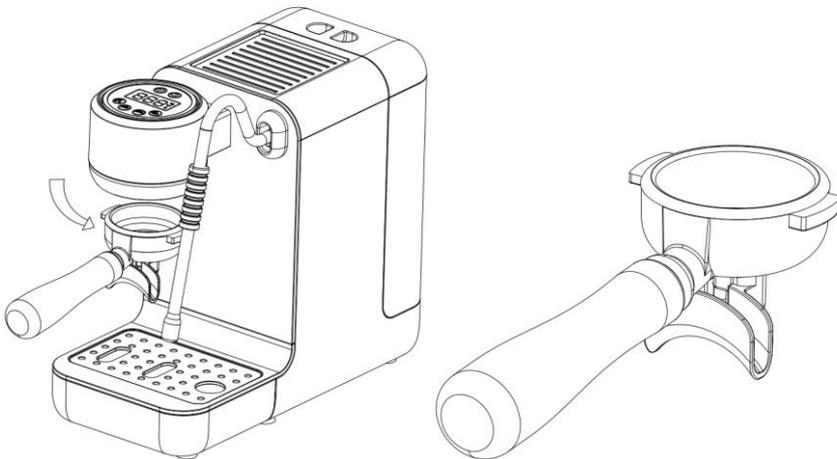
A. BEFORE THE FIRST USE (Important)

1. Move the 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 coffee maker ;



3. To ensure the pure taste of the coffee made for the first time, you need to clean all the detachable components, the specific steps for cleaning are as follows:

- 1) Pour water into water tank and the water level should not exceed the "max" mark, Put back the water tank and close the water cover;
- 2) From position "☞" to position "☛", rotate counterclockwise to install the filter holder (No coffee powder added) into the funnel holder of the machine, the funnel holder must be tightened as following figure.



- 3) 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   switch 2 seconds, At this time, all indicator lamps

are flashing, The machine starts to preheat, when the indicator lights on, the preheat is completed

6) After the preheating is completed, turn the steam knob counterclockwise to the maximum position, and the electromagnetic pump works until continuous hot water comes out from the steam pipe and at least 30 seconds (this process takes 1-2 minutes) to clean the steam pipe, then turn off the steam switch;

7) Touch the double-cup coffee switch “☕” to let the hot water out to wash the coffee filter and the cup

B. MAKE ESPRESSO COFFEE (Double-cup Coffee for example)

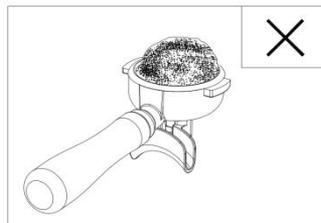
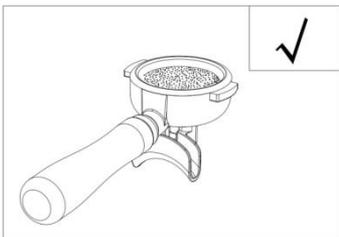
1. Open the lid, take out water tank, and pour appropriate water into tank. Do not exceed the MAX capacity;

2. Put back the water tank and close the lid;

3. Plug it in ,press ON/OFF “⏻” flashing, the machine start to preheat, about 1min, the lights on, preheat finished.

4. Take out filter holder, pour appropriate coffee powder(18gram) into the coffee filter with coffee spoon, then press the coffee powder tightly, clean the extra coffee powder overflow the edge of holder, to avoid damage the seal ring of group head.

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



5. Rotate the high-pressure funnel assembly counterclockwise from position “☕” to

position "🔒" (must be tightened);

6..Put cup(s) under coffee outlet;

8.Press the automatic coffee function button, the machine starts to extract coffee, automatically extract coffee until the machine stops working (beeping prompt)

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

9. The coffee machine automatically stops working indicated always light on), and the coffee is made at this time, then remove the coffee cup;

10.After the coffee is made, the high-pressure funnel assembly is removed by rotating clockwise, and the coffee grounds in the filter cup are cleaned in time, and washed with hot water. Pull the coffee function switch down and drain the coffee grounds from the outlet.

11.When making a single cup of coffee, use a single-cup coffee filter and add coffee(1-13gram), touch the single-cup coffee switch “☕” when making, and the other steps are the same as double-cup coffee making.

B: Function(Temperature/coffee setting)

1.Coffee making boiler temperature fine tuning: press set up “⚙️” Display coffee making temperature flash quickly,At this point, each time you press the single-cup “☕” , reduce minus 1 degree.each time you press the double-cup “☕”, add minus 1 degree(adjustable range 90 to 95 degrees),3 seconds after no operation (display number stop flashing) settings completed.

2.Individual setting adjustment of single cup coffee volume) : long press the single cup button “☕” 3 seconds later the walking lantern “Up and down flicker” (note: keep the long press and don't let go) , the setting

range is 25 ~ 150ML, default 35ML \pm 10g, release the button “” (the lights on) set to complete.

3. .Individual setting adjustment of doublee cup coffee volume) : long press

the double cup button “” 3 seconds later the walking lantern “Up and down flicker” (note: keep the long press and don't let go) , the setting

range is 50~300mL, default 70mL \pm 20, release the button “” (the lights on) set to complete.

C.Restore factory settings

1. After the boot preheating, press three seconds (hot water button “” + steam button “”) to resume the factory settings.

D.the default setting

1. Stand by for more than 30 minutes, the lantern and display goes out, press the switch button to start the coffee, hot water preheating;

2.Hot water continuous work 2 minutes automatically stop;

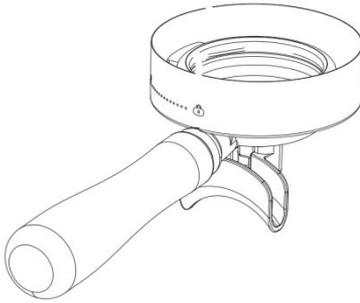
3.The steam will stop automatically after working for 5 minutes

4.Coffee making temperature default 95 degrees;

5.Single Cup by default 35ml; Double Cup by default 75ML.

NOTE: 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.

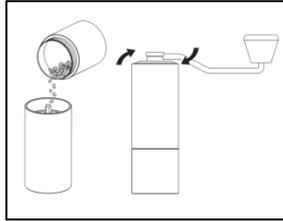


★ How to make a good cup of coffee

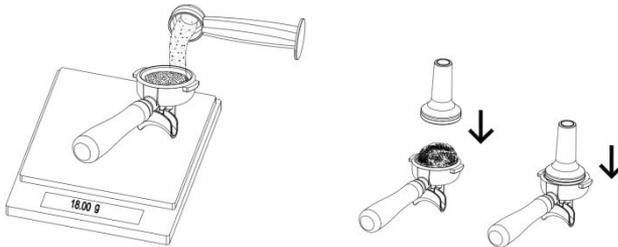
Grinding coffee bean and grinding quality largely determines the quality of coffee, the time should be 25s-30s to make a cup of coffee, if the powder is too coarse, coffee extract inadequate, the taste is light, and color is lighter, the cream also will be very thin, and color is white; if the powder is too fine, coffee over extraction, it will be too dark, and no cream. A good cup of coffee should use freshly ground coffee beans (use burr coffee grinder), and use appropriate amount of coffee beans. Each time when you making coffee with coffee powder, the freshness of the beans is very important, long time storage will make coffee bean oil decomposition.

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.

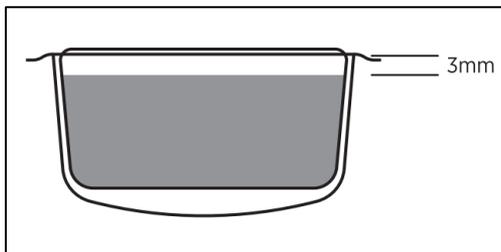
Note: Small changes in the fineness of coffee powder can result in significant changes in extraction pressure and coffee volume. Please adjust the grinding fineness of the grinder according to the instructions of the grinder, using the single cup extraction of $35 \pm 10\text{ml}$, double cup extraction of $75 \pm 20\text{ml}$ coffee as a reference.



2. It is recommended to weigh each time you make coffee to ensure the amount of coffee powder added (single cup: 12-13g; double cup: 18-19g), and compact the coffee powder with a powder press;



3. Distance to the surface of pressed coffee powder should be about 3mm away from the edge of the filter cup (important indicator). Too high or too low will affect the extraction pressure and effect of coffee, please reduce or increase the amount of coffee powder;



4. Pressed coffee powder surface from the edge of the filter cup about 3mm (important indicators) . Too high or too low will affect the extraction pressure and effect of coffee, please reduce or increase the amount of coffee powder;

4Make coffee liquid : single cup of coffee: 35 ± 10 g; double cup of coffee 70 ± 20 g, this can be adjusted by the thickness of the ground coffee.

C. MAKE CAPPUCCINO

1. Prepare espresso first with a large enough cup according to part “B”;
2. Use whole, fresh cold milk out of the fridge(4-8°C), and pour 1/3 milk in cup;

Note: Use a stainless steel cup, and cup diameter should not less than 70 ± 5mm, due to the volume of milk will increase after frothing.

4. Press steam “” indicator lamp flashing , start to steam preheating,lights on preheating finished.
5. Put an empty cup under the steam pipe and press the steam preheating button “” again to release a little water in the steam pipe. Press any key again to turn off the steam after the steam comes out
6. Put a stainless steel cup under steam nozzle , Let the steam pipe nozzle float below the surface of the milk;
7. Press the steam button to release the steam, adjust the height of the milk cup, so that the milk bubble;
7. When desired milk foam reached, then turn off knob, steam is stopped, remove cup and pour the frothed milk into prepared espresso, now cappuccino is ready, you can add some sugar or Coco powder if you like it.

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.

D. MAKING HOT WATER

1. Put a container under hot water outlet;
2. After preheating, press hot water “”, the steam pipe release hot water, 2 mins at most, now display making time, press “” one more time, the steam pipe stop to release hot water.

NOTE:When just finished making steam want to switch to making hot water

immediately: (steam pipe will have a delay of 8 seconds of steam cooling phenomenon) it is recommended to press the single/Double Cup button to cool down for 3 seconds before making hot water.

E. HEATING LIQUID (Steam function)

1. Use a stainless steel cup, pour cold liquid to 1/2 cup;

Note: Cup diameter should not less than 70 ± 5 mm. Because it is heated by steam to avoid liquid overflows or spills when steam is released.

8. Put a cup under steam nozzle, let steam nozzle insert into the liquid;

9. When the liquid is heated to the desired temperature, pull the lever to the “○” position and turn off the steam.

Note: After the steam stops spraying, please clean the steam pipe component immediately and release the liquid in the pipe to prevent the liquid from scaling on the pipe wall.

CLEAN 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.

1. Clean the outlet and the seal ring under the group head with professional brush;

4. Rotate clockwise to remove the funnel, pour out the coffee grounds inside, and clean the filter and funnel;

5. Clean drip tray and removable shelf regularly then dry them.

6. Clean water tank regularly.

***CLEANING MINERAL DEPOSITS**

1. The machine builds up lime scale deposits over time, and you need descale the machine 2-3 months;

2. Pour water and descale in 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);

3. Lock the filter holder (no coffee powder) into the group head. According to part “B” MAKE ESPRESSO COFFEE;
4. Touch coffee button, make about 150ml coffee(or Make 3 cups of coffee) .then touch Steam warm-up switch, it starts preheating , open steam knob after steam indicator always lights on, release steam about 2min and turn off the knob, then make descales deposit in the machine at least 15min;
5. Repeat the steps 4 for 3 times;
6. Touch double coffee button to brew coffee and repeat the steps until there is no descale left;
7. Make coffee again(no coffee powder), repeat the steps 4 for 3 times (no need wait for 15 min), then repeat brewing until no water is left in the boiler;
8. Repeat the step 7 at least 3 times to make sure the piping is cleanly.

INDICATOR TIPS:

Single-cup Coffee Indicator	Double-cup Coffee Indicator	Steam Indicator	Cause	Solution
		Flashing	ON/OFF switch	/
		Flashing	Coffee and hot water is pre-heating	
		Lights on	Coffee and hot water pre-heating finished	/
		Flashing	Making single/double cup coffee or hot water	/
		Lights on	Making single/double cup coffee or hot water finished	/
		Flashing	Steam is pre-heating	/

Lights on	Steam pre heating finished	/
Fash ing	Making steam	/
Lights on	Steam finished	/
Lights off	Temperature sensor short circuit or open circuit	Please contact with authorized service facility for repairing.
Display “  ”	water lack of water tank	/
Lights off	Turn off	/
	Thermal fuse open circuit	Please contact with authorized service facility for repairing.
Lights off	Standby for more than 30 minutes	Touch display switch

TROULBE 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 nameplate	Make sure the voltage and frequency is consistent with the nameplate
	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	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	

holder	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 light on	Wait steam indicator lights on.
	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

*If you have not been able to solve the problem, contact customer support in your country.

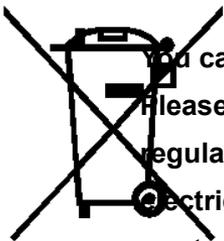
Content of hazardous substances in the product						
Accessory	Hazardous Substances					
	(Pb)	(Hg)	(Cd)	(Cr(VI))	(PBBs)	(PBDEs)
Plastic	○	○	○	○	○	○
Hardware	○	○	○	○	○	○
Power Cord	×	○	○	○	○	○
Electrical device	×	○	○	○	○	○
Silicone parts	○	○	○	○	○	○
Package	○	○	○	○	○	○

This form is compiled in accordance with the provisions of SJ/T 11364.

○: Indicates that the content of the hazardous substance in all homogeneous materials of the part is within the limit requirement of GB/T 26572.

×: It means that the content of the hazardous substance in at least one of the homogeneous materials of the part exceeds the limit requirement of GB/T 26572.

Environment friendly disposal



You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working

electrical equipments to an appropriate waste disposal center.

