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ICS

2in1 ESPRESSO MACHINE with BURR GRINDER



LED Time & Temp
Display

 360° Rotating
Steam Wand

120g Bean Hopper
Capacity

 Thermoblock
Heating System

 20 Bar Powerful
Pressure Pump

2 Liters Water Tank
Capacity

- Detachable Stainless Steel Drip Tray
- Stainless Steel Cup Warmer
- 120W Grinding Power

FOR HOUSEHOLD USE ONLY

IEM-522DGS

SPECIFICATION

Model no.	:	IEM-522DGS
Voltage	:	230Va.c.60Hz
Coffee Maker Power	:	1158W – 1258W
Grinding Coffee Power	:	120W
Water Tank Capacity	:	2 Liters
Bean House Capacity	:	120g
Unit Dimension	:	268mm x 277mm x 365mm
Gross Weight	:	
Unit Weight	:	
Accessories	:	Porta-filter, Single & Double shot filter, Spoon, Nozzle Cleaning Brush, Spout Cleaning Brush, Grinding ring

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Before using espresso machine, check if the voltage indicated corresponds with the electric outlet (230Va.c.).
3. Do not use the two-way socket with other appliances.
4. Do not use any appliance with a damaged cord or plug. If the cord is damaged it should be replaced with the same type and size or bring the unit to the nearest authorized Imarflex service center.
5. Do not use the espresso machine if the water tank is empty.
6. Do not place the espresso machine near gas stove, electric burner, heated oven, or any other hot surface.
7. Keep it away from the edge of the counter to avoid accidents.
8. Children should be supervised to ensure that they do not play with the appliance.
9. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
10. Do not allow cord to touch the hot surface of the espresso machine.
11. For protection against electric shock, do not immerse espresso machine in water or any other liquid.
12. The use of any accessory not recommended by the appliance manufacturer may result in fire, electric shock or injury of the user.
13. Always ensure that the bean hopper is properly placed in the unit. Do not lift bean hopper lid while using the grinder. Always check if there is any blockages before using the grinder.
14. Do not touch the hot surfaces of the espresso machine (brew group, steam wand and warming plate).
15. Always ensure steam knob is always off when not in use.
16. Always ensure that the porta filter is properly placed in the unit when grinding coffee and dripping coffee.
17. Do not use the porta filter for other purposes.
18. The unit is not intended for outdoor use.
19. Do not use the unit other than its intended use.
20. After use, always switch OFF and unplug the unit from the convenience outlet.
21. Allow the unit to cool down before cleaning.
22. No parts are dishwasher safe.
23. Do not exceed the "MAX" water level indicator when filling.
24. Avoid water spillage into the socket, connector, cord and alike.
25. Use on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
26. Never use warm or hot water to fill the water tank. Use cold water only.
27. **For household use only, not intended for any business purposes.**
28. **Important:** Failure to observe the warning could result in injury or damage to the appliance. Keep all packaging (plastic bags, polystyrene foam) away from children. **Danger of burns!** Failure to observe the warning could result in scalds or burns. This appliance produces hot water and steam may form while it is in operation. Avoid contact with splashes of water or hot steam.
29. Do not use this unit other than its intended use.
30. Save this instruction manual for future reference.
31. **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

DESCRIPTION OF PARTS

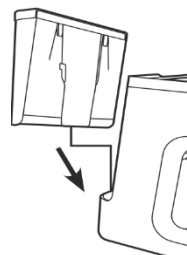


NO.	DESCRIPTION
1	Bean Hopper & Lid Cover
2	On/Off Button
3	Single or Double Espresso Shot Button
4	Portafilter Cradle
5	Body
6	Removable Drip Tray
7	Pressure Gauge
8	Warming Plate
9	Steam Knob
10	Steam Button
11	One or Double Cup Button
12	Group Head
13	Steam Wand & Hot Water Spout
14	Portafilter
15	Double Shot Filter
16	Grinding Ring
17	Single Shot Filter
18	Nozzle Cleaning Brush
19	Spout Cleaning Brush
20	Spoon with Tamper

GETTING STARTED

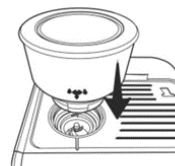
Water Tank

1. Remove the water tank and red seal from the bottom of the tank and fill it with water. Gently press down on the water tank so it is secure in the machine before using.
2. Make sure the water level is between "MIN" and "MAX" in the water tank.
3. Never operate the appliance without water in the tank or without the tank.
4. Please fill with soft drinking water or filtered water, Hard water will cause to shorten the service life of the machine. Do not put any chemical cleaners into the tank.
5. It is normal for there to be water in the space under the tank. This should be dried regularly with a clean sponge.

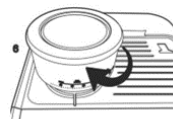


Bean Hopper




1. Espresso is sensitive to bean selection and grind size. We recommend to start with a grind size of 4 to 8. Overly fine grounds may result in clogging and short shots.
2. Remove the bean hopper from the packaging.
3. Place the bean hopper into the machine by aligning the arrow with the machine. Turn the bean hopper clockwise to lock in place. Turn the bean hopper to a grind size between 5 and 9.







NOTE: The grinder indicator will show "NO" if the hopper is removed or not locked into place. Place hopper into the machine and rotate to locked position to resolve.



FIRST USE

1. Fill the water tank.
2. Plug in, all lights flash 3 times, LED display shows '000' and all lights off for standby mode.
3. Press the  button, the  and  lights flash to indicate the appliance is heating up.
4. Press the steam button and turn on the steam knob to release the residual air. Keep this operation last for 30 seconds until the steam come out. Follow this operation when the machine is the first time use or long time no use.




IMPORTANT: The residual air inside may cause the machine not working properly!





5. Turn off the STEAM button and press the  button to turn off the machine for next step.
6. Attach the filter holder to the appliance.
7. Press the  button, place a container with a minimum capacity of 500ml under the boiler outlet and press the  button when the lights are steady. Repeat this operation 5 times.
8. The machine will be automatic turn off if there is no any operation after 30 minutes. You can press the  button to start again.

CONTROL PANEL





Coffee Grinding





1. Press  power button to turn on the espresso machine.
2. Press  single grind button once for a single espresso. The default grinding time is 12s. Adjustable time range 9~25 seconds.
3. Press  double grind button once for a double espresso. The default grinding time is 20s. Adjustable time range 18~40 seconds.

NOTE: To set default dispense amount for single and double grinding: Plug in, long press  or  and hold button for 3 seconds, then release the button, the LED display shows '12S' or '20S'. You can press  or  button to adjust the grinding time, press 1 time to add 1 second. Stop pressing for 5 seconds and it will save the new amount (Coffee ground amounts and espresso volumes may vary depending on bean type and machine settings).

IMPORTANT: If the LED display showing 'HOT', the machine will stop grinding, let the machine rest for 5 minutes and the grinding function will return to normal.

Pre-brewing

1. For single espresso, press  1-cup button once for a singles espresso. The default delivery time is 16s, quantities of coffee is 40ml ± 10ml. Adjustable time range 12~22 seconds.
2. For double espresso, press  2-cup button once for a double espresso. The default delivery time is 26s, quantities of coffee is 60ml ± 10ml. Adjustable time range 20~35 seconds.

NOTE: To set default dispense amount: Plug in, long press  or  and hold button for 3 seconds, then release the button, the LED display shows '16S' / '26S'. You can press  or  to adjust the grinding time, press 1 time to add 1 second. Stop pressing for 5 seconds and it will save the new settings. (Espresso volumes are inherently small, and the range of volume adjustment is finite. If

the dispense is not stopped during changing the default volume, the machine will default to the maximum setting). **Changes to volumes may affect the flavor of the espresso.**







Steaming

1. Press  steam button and rotate the steam knob to adjust steam for the desired pressure.



Caution: Steam is used to heat up liquids through the steam wand. To avoid possible burns to body parts and/or other injury from hot steam, do not touch liquids or steam wand during or after steaming. Do not remove pitcher until steaming.

NOTE: Press the steam button, the boiler will heat up to 105° C and stop, after open the steam knob the temperature will heat up again and ready to steam.

Hot Water Dispense using Steam Wand

1. Put a cup under the water outlet (steam wand).
2. Press  steam button.
3. Press  or  and rotate the knob until it reaches  and wait to dispense hot water.
4. Press  or  to stop dispensing hot water.

LED Display

1. LED display(left)  is showing the grinding time.
2. LED display(right)  is showing the temperature.

Pressure Gauge

1. The Pressure Gauge is showing the pressure of the machine. (*The best pressure for espresso coffee is 9 -12Bar*).
2. If the Gage is not at '0' without working, you can open the steam knob to release the press inside.

HOW TO USE

Make a Hotter Coffee

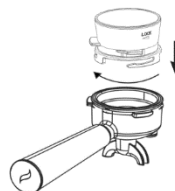
For making espresso coffee, you should:

1. You are recommended to warm the cups before making coffee by rinsing them with a little hot water.
2. Attach the filter holder to the appliance with the filter in place but **without adding ground coffee**. Using the same cup as will later be used to make the coffee, press the one cup button and deliver hot water into the cup to heat it.
3. Rest the cups you will be using on the cup warmer which becomes hot during operation.

Prepare Espresso Coffee using Pre-ground Coffee

Important: Make sure you have a coffee cup or container placed under the dispenser before using the 1-cup or 2-cup function. Follow dial in instructions for correct grind size and volume of grounds.

1. Push either the single shot or double shot filter into the portafilter until it clicks into place.
2. Make sure there are coffee beans in the bean hopper.
3. Put the grinding ring on the portafilter, which can avoid the ground coffee out.
4. Place the portafilter within the grinder cradle.
5. Press the Grind button.
6. When grinding is complete, remove the portafilter and gently tap to even out the coffee grounds.
7. Tamp down firmly using the tamper provided. Remove the grinder cradle. Consistent pressure will create the best coffee puck. Clear away any excess grounds from the rim of the portafilter.

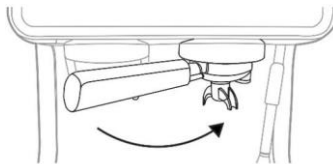
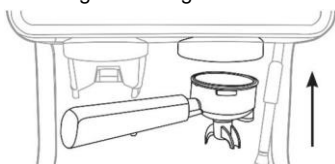
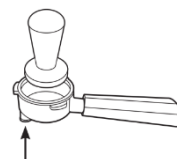
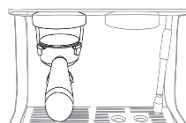


8. To make just one coffee, place one level measure of pre-ground coffee in the filter. To make two coffees, place two loosely filled measures of pre-ground coffee in the filter. Fill the filter a little at a time to prevent the pre-ground coffee from overflowing.

9. Distribute the pre-ground coffee evenly and press lightly with the presser.

10. 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.

11. 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 icon, attach the filter holder and rotate the handle towards the right until aligned with the LOCK icon. 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 icon, attach the filter holder and rotate the handle towards the right until aligned with the LOCK icon.



12. Place the cup or cups under the filter holder spouts.

13. Make sure the lights corresponding to the coffee buttons are on, then press the 1-CUP or 2-CUP coffee button. The appliance proceeds to make the coffee and delivery is interrupted automatically.

14. To remove the filter holder, turn the handle from right (LOCK) to left (UNLOCK).

Make Cappuccino

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups. Rest the cups you will be using on the cup warmer which becomes hot during operation.

2. Press the steam button and the indicator light on.

3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. For a denser more even froth, you must use whole milk at refrigerator temperature (about 5°C). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.

4. Put an empty container under the steam wand and open the dial for a few seconds to eliminate any air left in the circuit. Close the dial again.

5. Place the container the milk under the steam wand.

6. Immerse the steam wand in the milk container. Never immerse the black ring. Turn the steam knob. Steam is delivered from the steam wand, giving the milk a creamy frothy appearance. To obtain a creamier froth, immerse the steam wand in the milk and rotate the container with slow upward movements.

7. When the required temperature (the ideal is 60°C) and froth density is reached, interrupt steam delivery by turning the steam knob to OFF position.

8. 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

NOTE:

- To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.
- To make coffee again immediately after frothing milk, the boiler must first be cooled, otherwise the coffee will be burnt, so we suggest to press 1-cup or 2-cup button and release few high temperatures water before make another cup of coffee.

- **Be careful about the splashing hot water and steam from the group head.**
- **When the steam button lights up, you cannot choose the 1-CUP or 2-CUP function, press the steam button again to cancel the steam mode. Do not deliver steam for more than 60 seconds.**

Dial In Instruction

1. Select a desired grind size. (Setting 5-9 is the recommended starting point) Press steam button and the indicator light on.
2. Grind and weigh coffee for an espresso shot (9-12g for single, 16-18g worth of grounds for double).
3. Gently tap the sides of the portafilter to even out the coffee distribution.
4. Tamp firmly to create a level surface, wipe the excess coffee grounds from the edges of the portafilter and brew your espresso.
5. Weigh the liquid espresso to find the brew ratio. Brew ratios are personal preference, but can be used to guide your taste as well.

NOTE:

• **Brew ratio is defined as the ratio of coffee grounds in the portafilter to liquid espresso. Example: If 18g of coffee grounds yields 36g of liquid espresso, this is a 1:2 brew ratio.**

• **The water volume can be increased or decreased to alter the brew ratio. Directions on how to do so are on page 9 of the manual.**

6. Aim for a brew time between 20-40 seconds for your shot.

Ristretto	1:1 to 1:2
Espresso	1:1 to 1:2
Lungo	1:1 to 1:2

NOTE:

- **Time is recorded from when the function starts and when dispensing stops.**
 - **If time is below range, use a finer setting or larger water volume.**
 - **If time is above range, use a coarser setting or lesser water volume.**
7. If brew time is within range, taste the espresso.

Sour shot	Use a finer setting or large water volume
Bitter shot	Use a coarser setting or lesser water volume

IMPORTANT:

- **It is important to only change one parameter at a time, and keep other variables constant through this process.**
- **If you prefer a milk-based espresso drink, taste the espresso with your milk choice as it will affect the flavor profile.**

Resetting the Machine

If you want to cancel the quantity of coffee, please proceed as follows:

1. Plug in, press 1-cup and 2-cup simultaneously (do not release).
2. The machine with a beep sound and the LED display shows '000', indicating that the quantity of coffee has been reset.

CLEANING

1. Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
2. Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.
3. If the appliance is not used for more than one week, before using it again, we strongly recommend you perform a rinse cycle.
4. While cleaning, never immerse the coffee maker in water. It is an electrical appliance.
5. Do not use solvents or abrasive detergents to clean the coffee maker. Use a soft damp cloth.
6. Clean the filter holder cup.
7. Clean water tank regularly with damp cloth and a little mild dishwashing liquid.

Descale

IMPORTANT: In order to ensure the pure taste of coffee, please descale the coffee machine after 2-3 months of use.

1. Ensure that the descaling product is suitable for coffee machines. Or use the citric acid (100 water: 3 citric acid) instead of the descaling product.
2. Fill the water tank with the descaling solution.
3. Place a large container on the drip tray.
4. Long press the 2-cup button for 3 seconds and plug in at the same time, release the button after beep up one sound. The left LED display show 'P1' and the right LED display show nothing, then press the 2-cup button, start descale mode.
5. The descale mode will last for 2 minutes, after finished, the machine will be power off automatically. You can stop the descale mode anytime by pressing the power button.
6. Rinse the water tank and fill with water.
7. Operate as if making coffee and flush water through the machine. This will remove any traces of the descaling solution.
8. Store the cleaned coffee machine unplugged with no coffee in the filter and with the water tank empty.

Cleaning the Drip Tray

IMPORTANT: Please pay attention to the amount of water in the drip tray. Before water overflows 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. We suggest to clean it every time when you using. When clean the drip tray, please proceed as follows:

1. Remove the drip tray and cup tray.
2. Separate the cup tray and drip tray, clean them with a soft damp cloth, then reassemble them.
3. Dry and put it back in the machine.

Cleaning the Coffee Filters

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

Cleaning the Steam Wand

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

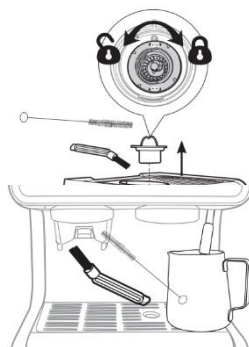
1. Turn the steam dial to deliver a little steam for a few seconds. This causes the steam wand to discharge any milk left inside.
2. Press the power button to turn the appliance off.
3. Ensure that the Froth Nozzle is cool before cleaning. Pull the Froth Nozzle off the Steam Wand and wash under running water to remove any milk residue.

Cleaning the Coffee Grinder

NOTE: Be sure to place a cup or container under the grinder when completing this process to collect loose grounds of coffee. It is recommended to clean at least once week.

1. Remove the bean hopper from the espresso machine.
2. Rotate to unlock and pull out the outer burr.
3. Use the brushes provided to wipe away any grounds from the grinder. Make sure to clean the grinder from top and bottom of the grinder chute.
4. Place the outer burr back into the machine.
5. Place the bean hopper back into place.

NOTE: Do not use hands to wipe away grounds, only use the brushes



TROUBLESHOOTING

Problem	Cause	Solution
No espresso coffee is delivered	Residual air inside	Open the steam knob after heating up as described in "FIRST USE"
	No water in the tank	Fill the tank
	The holes in the filter holder are blocked	Clean the filter holder spout holes
	The filter is blocked	Clean as described in section "Cleaning the coffee filters"
	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 section "Descale"
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 holes in the filter holder spouts are blocked	Clean the filter holder spout holes
	The filter is blocked	Clean as described in section "Cleaning the coffee filters"
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 appliance will not make any coffee and the function button lights flash for a few seconds.	No water in the tank	Fill the tank with water
	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
	The filter is blocked	Clean as described in section "Cleaning the coffee filters"
	Limescale in the water circuit	Descale as described in section "Descale"
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 not enough pre-ground coffee	Reduce the quantity of pre-ground coffee
	The filter is blocked	Clean as described in section "Cleaning the coffee filters"
	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 section "Descale"
No milk froth is formed when making cappuccino	Milk not cold enough	Always use milk at refrigerator temperature(5°C)
	Cappuccino maker dirty	Clean as described in section "Cleaning the cappuccino maker after using"
	Limescale in the water circuit	Descale as described in section "Descale"
The steam come out from the coffee spout.	The steam button is still ON.	Interrupt steam delivery by turning off the steam button first. Then turn off the steam dial to OFF position.
Grinder is making a very loud sharp noise	There are foreign objects in the grinder.	Clear the grinder per the directions in the Care and Cleaning section.
The appliance does not function and all function button lights flash		Disconnect the appliance immediately and Contact Customer Services