

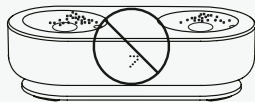


# Quick Start Guide

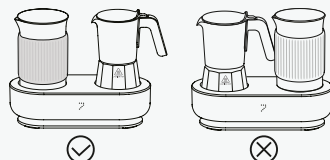
- Please make sure to read *Seven & Me Coffee Maker User Manual* before using the device -



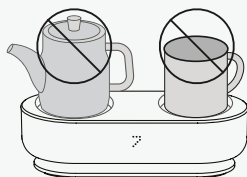
## ATTENTION



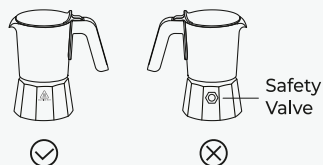
1. Make sure there are no coffee grounds or other matter on the surface of the heating plates before usage.



2. Make sure to place the coffee maker and milk frother on the corresponding places on the heating base.



3. Please do not use any other products/tools with the Seven & Me Coffee Maker heating base.



4. Make sure the safety valve is not facing anyone during the operation.

**HOT STEAM**



■ Metal



CAUTION  
HOT



5. Careful: the metal parts are hot. Use the button and handles.

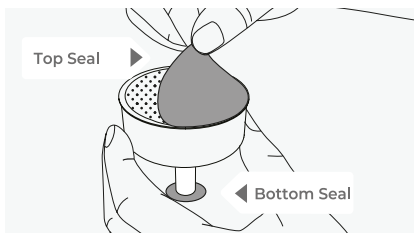


6. Do not place the coffee maker directly on a table that is not resistant to high temperatures.

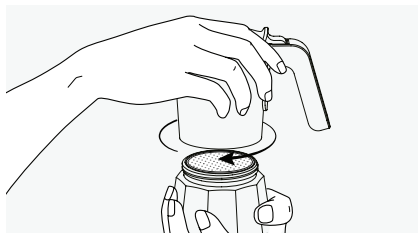
## BEVERAGE PREPARATION



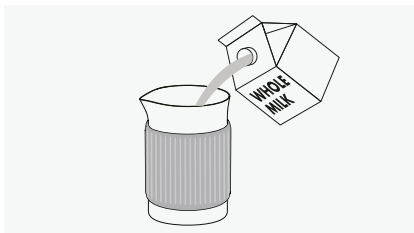
1. Add cold water and fill to the line in the bottom chamber of coffee pot.



2. Remove both top and bottom seal of the coffee capsule. Then place the capsule into the boiler.  
\*Please refer to the instruction on the bottom of the page if funnel is used.



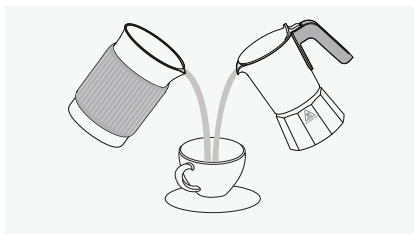
3. Tighten the coffee maker securely then place it on the corresponding place on the heating base. (☑).



4. Add the amount of milk according to the beverage level desired. And place it on the heating base (☑).

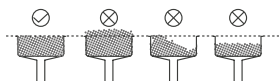


5. Press the switch button for 1 second to activate the device. Then double-click on the mode to start the brewing process.



6. Beverage preparation will be finished within 3 minutes. Enjoy!

### \* Funnel Instructions



- Fill the funnel with ground coffee without tamping. Remove any coffee grounds on the edge of the funnel.
- Choose medium to fine grind coffee ground for best results.
- Only use ground coffee. Do not use instant coffee powder, tea, cocoa powder etc.



### Milk

Use refrigerated whole milk. The low fat milk may not produce milk foam.

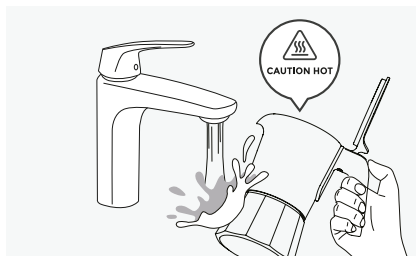


6.8oz (200ml)\*2

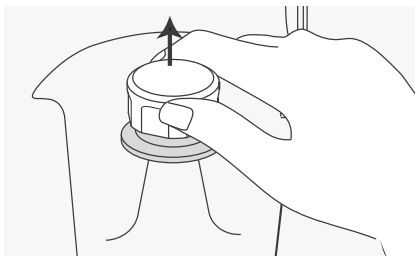
### Make two cups of coffee:

- Pour milk according to the max level (11.8oz/350 ml)
- Divide Espresso and milk into two cups

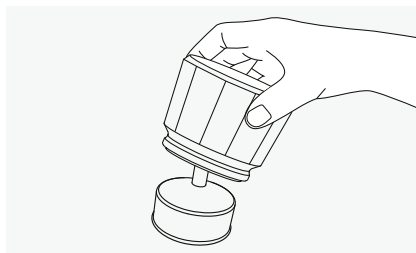
## CLEANING AND MAINTAINING YOUR DEVICE



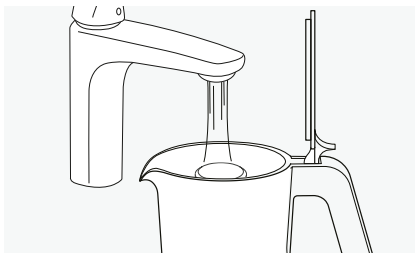
1. Put the coffee pot under a stream of cold water for about 10 seconds to cool it down. Careful: The metal parts are hot, use the buttons or handles.



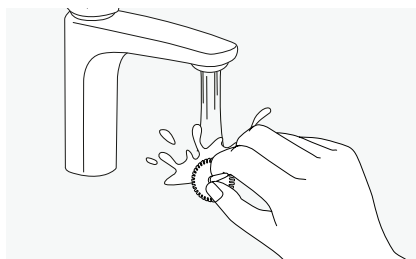
2. Lift the pressure valve to release the pressure. Unscrew the top and bottom parts.



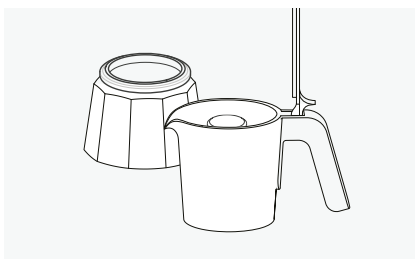
3. Remove the coffee capsule. In case funnel is used discard the coffee ground and rinse the funnel well.



4. Rinse top and bottom parts of coffee pot.



5. Rinse the milk frother, remove and rinse the frothing disc if necessary.



6. Let the parts completely dry before reassembling to avoid oxidation.

### Tips

If another batch needs to be made one after another. Rinse the coffee and milk pot under a stream of cold water to cool it down, discard coffee grind/capsule, rinse under water the coffee pot and milk frother and follow preparation steps.