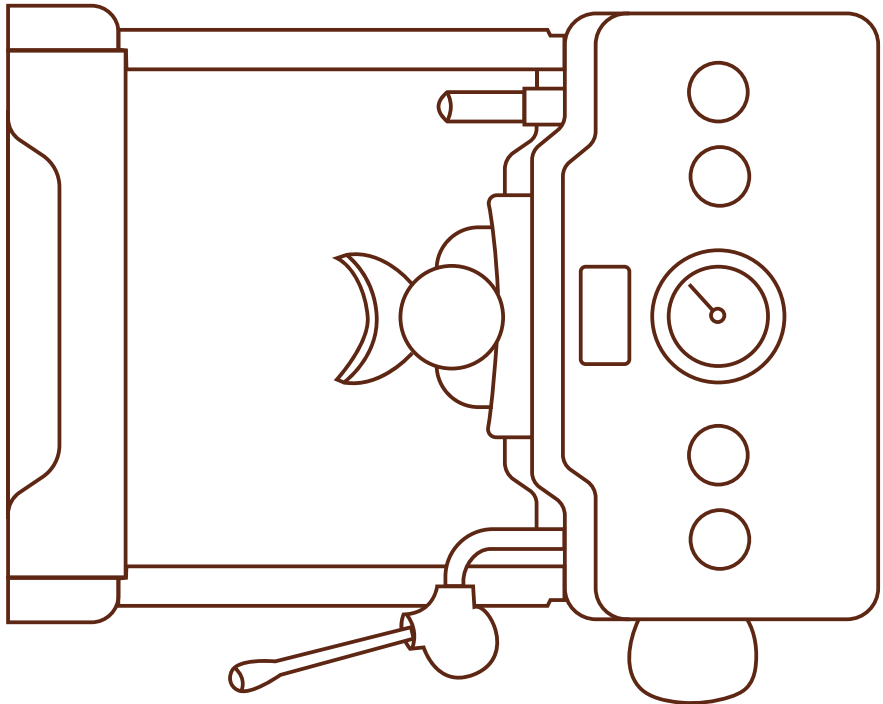




# BUDAN ESPRESSO MACHINE

USER MANUAL



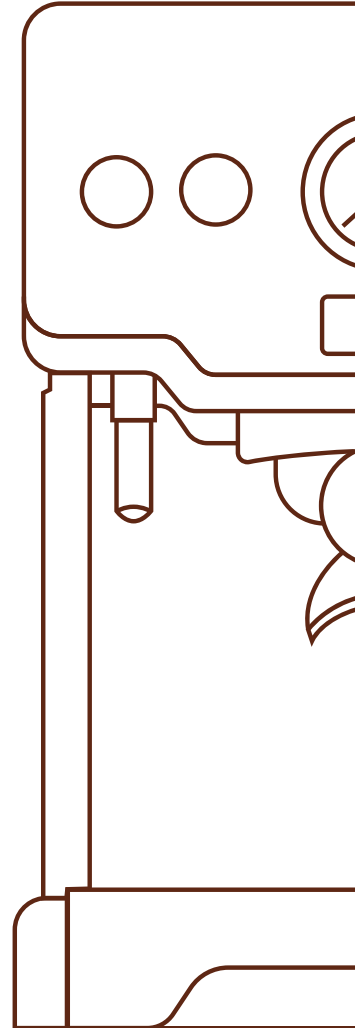
## **BUDAN STORY**

Baba Budan is said to have introduced coffee to India, bringing seven beans from Yemen while coming back from Hajj. Inspired by Baba Budan, the newly launched brand BUDAN brings professional-caliber coffee machines, gear, and accessories to first-time home brewers and brewmasters alike.

Budan's genesis is to enable the creation of better coffee at home, by making accessible quality coffee gear to every coffee-loving household. A mid-premium range of pocket-friendly, easy-to-use, durable coffee equipment, the brand caters to the ever-growing community of coffee lovers and home brewers across India.

## **BUDAN ESPRESSO MACHINE**

Enjoy a rich and aromatic cup of your favorite coffee right in the comfort of your home with Budan Coffee Maker. A compact and powerful espresso machine that allows you to home-brew and relish the desired cup of cappuccino, latte, americano, or more at home just the way you like it. Easy to use and maintain, this compact coffee machine can settle in any corner of your kitchen aesthetically.



# KEY FEATURES



Stainless steel front fascia



Timer display



Gauge indicating brewing pressure



Rubberized steam wand



Portafilter



Water tank



Power  
**1450W**

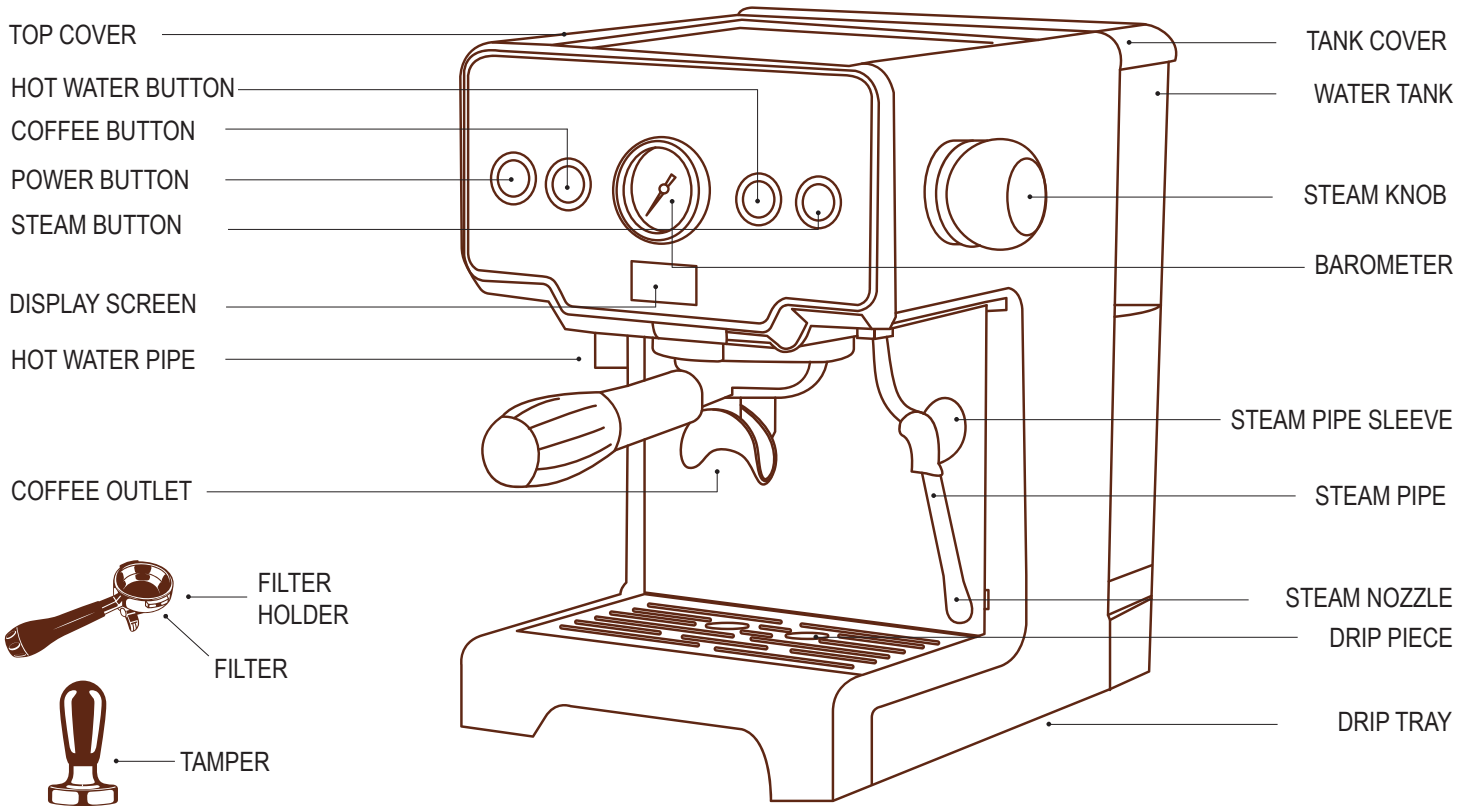


Voltage/Hz  
**220 - 240 V**  
**/ 50 Hz**

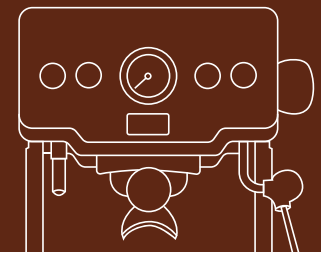


Water tank capacity  
**1.7 liters**

# ESPRESSO MACHINE



# IMPORTANT SAFEGUARDS



Before using this machine, carefully read and comply with all these instructions

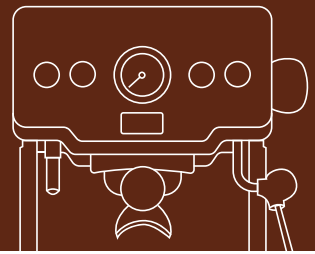
## DOs

1. Ensure the machine is connected to a AC220-240V, 50Hz line
2. Please ensure the wall outlet in your house is well earthed. This appliance has been incorporated with a grounded plug.
3. Close supervision is necessary when the appliance is in use. Place the machine out of the reach of children and people with limited capabilities.
4. Unplug when not in use and before cleaning. Allow cooling before assembling any part or taking off parts, or before cleaning the appliance
5. The use of accessory attachment not recommended by the appliance manufacturer may result in fire, electric shock, or injury
6. Be careful to ensure that the power cable does not trap itself or does not rub against sharp edges.
7. Once the machine drops or you see a suspicious defect, unplug the power plug immediately, do not operate on the machine.
8. Clean the machine regularly
9. Ensure pure potable water with TDS of 100-150 is used

## DON'Ts

1. Do not place on or near a hot gas, electric burner, or heated oven.
2. If the product has malfunctioned or the cord or plug has damaged itself, do not operate it. Return the appliance to a nearest authorized service facility for examination, repair, or adjustment.
3. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
4. Do not touch any hot parts. Use the handle of the funnel.
5. To protect against fire, electric shock, and injury to persons, do not immerse cord, plug, or body of machine in water or other liquid.
6. Do not fill more than 1.7L to the upper MAX mark, when pure water is in the water tank.
7. Do not use for commercial purposes, for household use only

# FOR THE FIRST USE



Move the coffee maker from the package, and check the accessories according to the list



Clean all the detachable components:

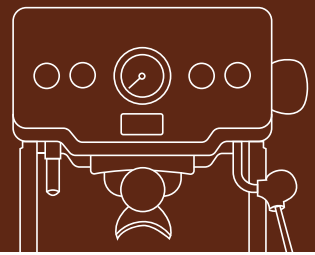


Operate the appliance according to the section 'B' and 'C' (no coffee powder in the filter). Repeat 2-3 times.

## HOW TO MAKE A GOOD CUP OF COFFEE

Accurate grind size basis the brewing process and quality beans are essential to determine the quality of the brewed coffee. It takes 25s-30s to make a cup of coffee using an espresso machine. If the coffee grind size is too coarse, the coffee extracted is inadequate. The taste and color are light and the body is weak. If the grind size is too fine, coffee is over-extracted, making coffee too dark and bitter. For a good cup use freshly ground coffee beans (use burr coffee grinder), and use an appropriate amount of coffee beans (invest in a scale to measure). Each time when you are making coffee ensure the freshness of the bean.

# MAKE ESPRESSO COFFEE



## STEP-1

Carefully remove the water tanker from the rear of the machine. Fill water and place back in position



## STEP-2

Ensure the water level does not exceed the max level. Close the water tanker lid. Note: Check frequently the water level in the tank when in use. Refill if necessary



## STEP-3

Once the steam indicator screen starts flashing, wait for the steam indicator lights to turn on. The display shows '000', indicating machine has preheated itself



## STEP-4

Take out the filter holder and pour coffee powder adequately and press tightly to level. Clean extra coffee overflow to avoid poor sealing and water leakage



## STEP-5

Hold the upper part of the machine with your hand and lock the filter holder counter clockwise into the middle of the group head. Put cups under the coffee outlet.



## STEP-6

Start brewing by pressing the coffee button. You can set the flowing time by the long-press coffee button. Do not use the machine when it is unsupervised. Do not touch the hot surfaces of the machine with hands like brewing outlet, steam nozzle when the machine is in use.

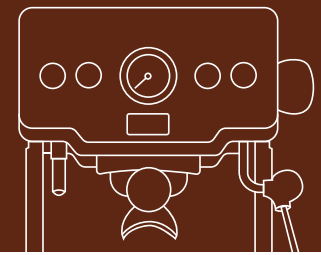


## STEP-7

It will automatically stop after 25s, now coffee is ready.

Note: Remove the filter holder after finished, knock it out and clean it with hot water immediately, and lock it again for the next use.

# FROTH MILK & CRAFT A CAPPUCCINO



## STEP-1

Prepare espresso first in a large enough cup



## STEP-2

Use whole cold milk out of the fridge (8°C-10°C), and pour 1/3 milk in a milk pitcher. Press the steam button and let it preheat.



## STEP-3

Steam indicator and display screen start flashing. Wait for steam indicator lights to turn on and display shows "000", indicating preheating has finished



## STEP-4

Put a stainless steel milk pitcher under the steam nozzle. Open steam knob, rotate it to the maximum position to froth the milk



## STEP-5

Remove pitcher when desired milk foam is achieved. Turn off the knob. Pour the frothed milk into prepared espresso, now the cappuccino is ready. Note: Purge steam to clean the steam nozzle after use. Warning: Hot surface after immediate use



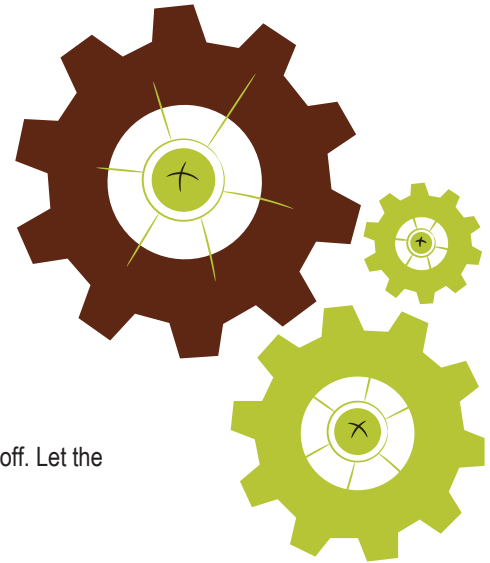


## CLEAN AND MAINTENANCE

1. Before cleaning or repair, the machine should be switched off and cooled down
2. Clean with a damp cloth and do not use abrasive sponges, alcohol, or solvents.
3. Do not immerse the machine in water.
4. Clean steam outlet to ensure there is no blockage
5. Clean the outlet and the seal ring under the group head with a professional brush
6. Rinse with hot water to dissolve any coffee bean oil residue;
7. Clean all the detachable attachments in the water and dry thoroughly.

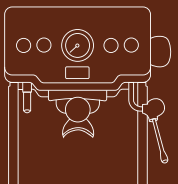
## CLEANING MINERAL DEPOSITS

1. The machine builds up limescale deposits over time so it is required to descale machine every 2-3 months.
2. Pour water and descale in water tank up to MAX capacity (water and descale ratio 4:1, follow the instruction of descaling. Please use "household descale", or you can use the citric acid replace descale (water and the citric acid ratio is 100:3);
3. Lock the filter holder (no coffee powder) into the group head.
4. Dispense 150 ml of coffee, then dispense steam for about 2 minutes and turn the knob off. Let the machine idle for 15 minutes to descale.
5. Repeat step 4 for 3 times.
6. Press the coffee button to brew coffee until there is no descale left
7. Rinse the system by repeating step 4 for 3 times
8. Repeat step 7 at least 3 times to make sure the pipe is clean



# INDICATOR TIPS

POWER INDICATOR	COFFEE INDICATOR	HOT WATER INDICATOR	STEAM INDICATOR	DISPLAY SCREEN	CAUSE	SOLUTION
	Flashing is	Flashing is	Flashing is	Flashing is	Power on	/
Lights On	Flashing	Flashing	Lights off	Flashing	Coffee and hot water is pre heating	/
Lights On	Lights On	Lights On	Lights off	Display 000	Coffee and hot water pre heating finished	/
Lights On	Lights On	Lights Off	Lights off	Display Seconds	Making Coffee	/
Lights On	Lights Off	Lights On	Lights off	Display Seconds	Making hot-water	/
Lights On	Lights Off	Lights Off	Flashing	Flashing	Steam is pre-heating	/
Lights On	Lights Off	Lights Off	Lights On	Display 000	Steam pre-heating finished	/
Lights On	Lights Off	Lights Off	Lights On	Display Seconds	Making steam	/
Lights On	Flashing quickly	Flashing quickly	Lights off	Display 000	Turn off steam button (Temperature is too high)	Wait for temperature to fall or dispense coffee or hot water to aid cooling
Lights On	Lights On	Lights On	Lights On	Display E-3	NTC short circuit	Please contact authorized service



# TROUBLE SHOOTING

PROBLEM	CAUSE / RESULT	SOLUTION
Water does not dispense	Water tank is empty	Pour water in water tank
	The input voltage or frequency is inconsistent with name plate	Make sure the voltage and frequency is consistent with the nameplate
No steam is generated	Steam nozzle clogged	Clean steam nozzle
	Water tank is empty	Pour water in water tank
Coffee leakage around the edge of the filter holder	Too much powder in the filter	Turn off the machine and wait for it to cool down and clean the filter. Then pour appropriate coffee powder
	There is powder in the seal ring under group head	
Water leakage below the machine	Drip tray is filled up	Please clean the drip tray
	Machine malfunctions	Please contact authorized service
Machine is not working	The power cord is not plugged well.	Plug the power cord into a wall outlet correctly.
The steam cannot froth.	Steam indicator light is not ON	Wait for the steam indicator light to switch ON
	The container is too big or odd shaped	Use high and narrow cup or garland cup
	Used skimmed milk	Use whole milk

