

Bean to Cup Coffee Machine with Grinder

Information for use



Bring the coffee shop experience into your home with the Bean-to-Cup Coffee Machine from DMD Collective. Designed for coffee enthusiasts who want greater control over every cup, this versatile coffee machine combines fresh bean grinding, espresso brewing and milk frothing functionality in one convenient appliance.

Please read through ALL the information in this document and keep it for future reference.

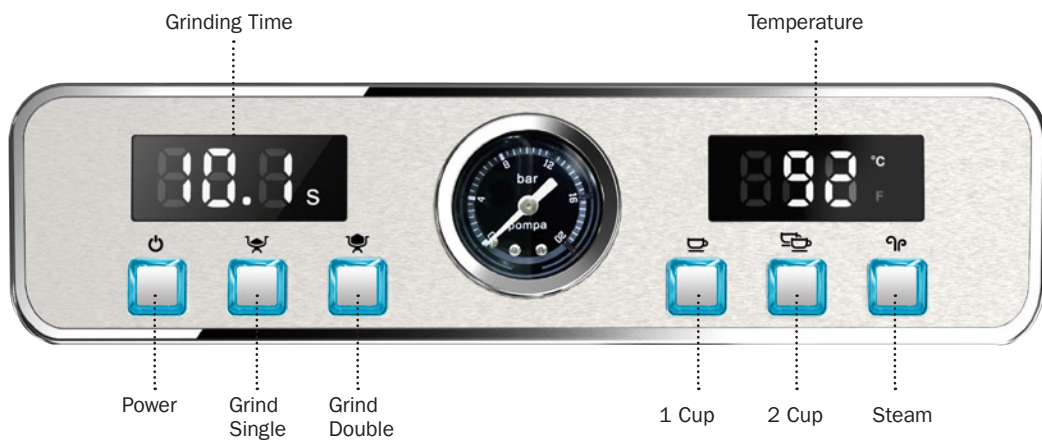
Health and Safety Guidelines

- Always unplug the unit when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance.
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Check the power cord and adapter regularly for any damage. The cord or adapter will need to be replaced if it is damaged.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorized service agent.
- To reduce the risk of electric shock, do not immerse or expose the assembly, adapter, or cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the adapter from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner or a heated oven. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose.
- Do NOT carry the unit by the power cord.
- Do not leave this appliance unattended during use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this machine.
- We do not recommend using extension cords with this product.
- This appliance produces hot water and steam during operation. Always take care to avoid contact with hot water, steam, hot surfaces and heated accessories.
- Leave at least 3cm clearance around the sides and rear of the appliance & 15cm clearance above the appliance.
- Place the appliance on a flat, stable, heat-resistant surface.

WARNING

- Hot water and steam can cause burns or scalds. Keep hands, face and body away from hot water and steam outlets.
- The steam wand becomes hot during use. Do not touch it during or immediately after operation.
- Do not remove the portafilter while coffee is being delivered.
- Keep children away from the machine during use.
- Do not use the hot water or steam spout with liquids other than milk.
- Do not operate the appliance without water in the tank.
- Do not install or store the appliance where the temperature may drop below freezing.

Product Overview



Accessories



CAUTION!

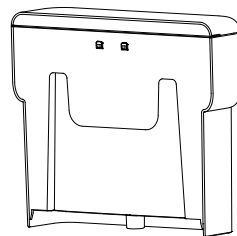
- Use drinking water only.
- Soft or filtered water is recommended to help reduce limescale build-up.
- Do not add chemical cleaners to the water tank.
- Make sure the bean hopper is properly locked before grinding.
- None of the removable components or accessories should be placed in a dishwasher.
- Use only the supplied cleaning brushes to clean the grinder area. Do not use your hands to remove coffee grounds from the grinder.
- A small amount of water beneath the water tank may occur during use. Wipe this area regularly with a clean sponge or cloth.
- Coffee flavour and volume may vary depending on bean type, grind setting, tamping pressure and selected settings.
- If the machine has not been used for more than one week, run a rinse cycle before use

First Time Set Up - Before First Use

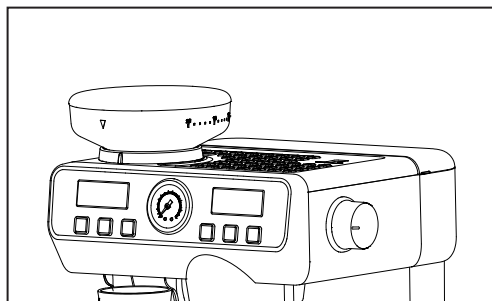
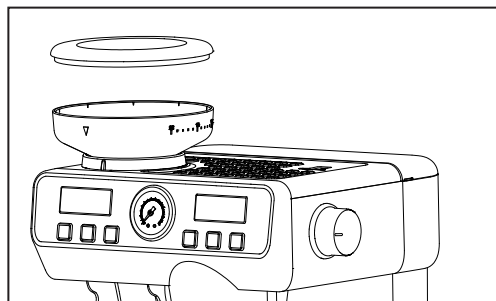
1. Remove all packaging materials.
2. Check that the product is complete and undamaged.
3. Make sure all accessories are present.
4. Do not use the appliance if it is visibly damaged.
5. Clean all removable parts with clean water.
6. Dry all parts thoroughly before fitting them to the machine.

Preparing the Water Tank

1. Remove the water tank.
2. Remove the red seal from the bottom of the tank if fitted.
3. Fill the tank with fresh drinking water.
4. Keep the water level between the MIN and MAX markings.
5. Refit the water tank and press it down gently so it is secure.
6. Do not operate the appliance without the water tank fitted.



Preparing the Bean Hopper



1. Place the bean hopper onto the machine, aligning it correctly.
2. Turn the hopper clockwise until it locks into position.
3. Add whole coffee beans.
4. Set the grind size to a starting position between 5 and 9.
5. Adjust later according to taste and extraction result.

If the hopper is removed or not locked in place, the grinder indicator may show “NO”. Refit and lock the hopper before using the grinder.

First Use Rinse & Priming Procedure

Before making coffee for the first time, rinse the internal circuit.

1. Fill the water tank with fresh drinking water.
2. Plug the appliance into the mains socket.
3. The lights will flash briefly and the LED display will show “000”.
4. Press the Power button.
5. Wait until the 1-CUP and 2-CUP lights stop flashing, indicating that the machine has heated.
6. Press the Steam button.
7. Open the steam knob for approximately 30 seconds to release residual air until steam appears.
8. Turn off the steam dial.
9. Press the Steam button again to exit steam mode.
10. Press the Power button to switch the machine off.
11. Attach the portafilter without coffee.
12. Place a container of at least 500ml capacity under the coffee outlet.
13. Press the Power button again.
14. When the lights are steady, press the 2-CUP button.
15. Repeat the 2-CUP rinse cycle 5 times.
16. Empty the container carefully.

Residual air inside the machine may prevent normal operation. This priming process should also be used if the machine has not been used for a long time.

Priming the Water System with the Hand Pump

If the machine has not been used for an extended period, the water system may need to be primed before normal operation. Use the supplied hand pump to restore the water flow.

1. Fill the hand pump with clean water from a bowl by pulling the plunger upwards (Fig. 1).
2. Insert the hand pump into the machine. Align the pump outlet with the water valve underneath the water tank at the back of the machine and insert it firmly (Fig. 2).
3. Start the pump function. Press the Single Espresso or Double Espresso button, then turn the Steam Knob to the steam position.
4. Prime the water system. Push the hand pump plunger downward to inject water into the machine.
5. Check the steam nozzle. When steam or water begins to come out of the steam nozzle, the internal water circuit has been successfully primed.
6. Reinstall the water tank. Place the filled water tank back into the machine and allow water to flow through the system.
7. Once a steady water flow is established, the machine is ready for normal use.

Note: The hand pump is typically required only when the machine has been left unused for a long period and the internal water circuit has become dry. During regular use, manual priming should not normally be necessary.

Fig. 1

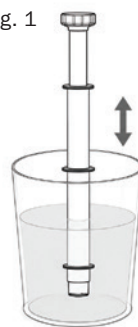
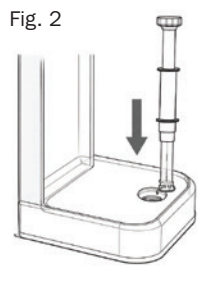


Fig. 2



Switching On & Off

1. Make sure the water tank is filled and correctly fitted & the bean hopper is locked in place.
2. Plug the appliance into a suitable mains socket. Press the Power button & wait for the machine to heat up.
3. Select the required function.

To switch off, press the Power button and unplug the appliance if it will not be used again.

Using the Grinder

Single Espresso Grinding

1. Fit the single filter basket into the portafilter.
2. Place the portafilter into the grinder cradle.
3. Press the grind button once for a single grind. (The default single grind time is 15 seconds).
4. Remove the portafilter when grinding is complete.

Double Espresso Grinding

1. Fit the double filter basket into the portafilter.
2. Place the portafilter into the grinder cradle.
3. Press the grind button for double espresso grinding according to the machine control. (The default double grind time is 25 seconds).
4. Remove the portafilter when grinding is complete.

Adjusting Grind Size

1. Start with a grind setting between 5 and 9. If coffee flows too quickly, use a finer grind. If coffee flows too slowly, use a coarser grind.
2. Adjust one setting at a time. The grind size range is 0–20, where 0 is the finest and 20 is the coarsest.

Adjusting Grind Time

Single grind time can be adjusted from 9–25 seconds. Double grind time can be adjusted from 18–40 seconds.

1. Enter the setting mode according to the control procedure.
2. Press the relevant button to increase the setting.
3. Stop pressing for approximately 5 seconds to save.

Preparing Espresso

1. Fit the single or double filter basket into the portafilter.
 2. Grind coffee into the filter basket or add suitable pre-ground espresso coffee.
 3. Gently tap the portafilter to level the coffee.
 4. Tamp the coffee firmly and evenly.
 5. Wipe excess coffee grounds from the rim of the portafilter.
 6. Align the portafilter handle with the unlock position.
 7. Insert the portafilter into the group head.
 8. Rotate the handle firmly into the locked position.
 9. Place one or two cups under the spouts.
 10. Press the 1-CUP or 2-CUP button.
 11. Wait until delivery stops automatically.
 12. Wait a few seconds before removing the portafilter.
 13. Turn the portafilter from the locked to unlocked position and remove it carefully.
- Never remove the portafilter while coffee is being delivered.

Single Espresso

1. Use the single filter basket.
2. Prepare and tamp the coffee.
3. Press the 1-CUP button.
4. The default delivery time is 16 seconds.
5. Approximate coffee quantity is 40ml $\pm$ 10ml.

Double Espresso

1. Use the double filter basket.
2. Prepare and tamp the coffee.
3. Press the 2-CUP button.
4. The default delivery time is 26 seconds.
5. Approximate coffee quantity is 60ml $\pm$ 10ml.

Adjusting Espresso Delivery

The single espresso delivery time can be adjusted from 12–22 seconds. The double espresso delivery time can be adjusted from 20–35 seconds.

Changing delivery settings may affect coffee strength and flavour. Adjust gradually and test the result before making further changes.

Dispensing Hot Water

1. Press the Power button to switch on the machine.
2. Place a cup under the steam wand.
3. Press the 1-CUP or 2-CUP button.
4. Open the steam knob to dispense hot water.
5. To stop, press the selected cup button again and close the steam knob.

Take care to avoid splashes of hot water.

Pressure Gauge Guidance

The pressure gauge indicates the extraction pressure during espresso preparation.

If the gauge does not return to zero when the machine is not operating, open the steam knob briefly to release internal pressure. Take care, as hot water or steam may be released.

Making Cappuccino

1. Prepare espresso coffee in a suitably large cup.
2. Press the Steam button.
3. Wait for the machine to heat for steam.
4. Fill a suitable jug with approximately 100g of cold milk per cappuccino.
5. Use refrigerated milk at approximately 5°C for best frothing results.
6. Place an empty container under the steam wand.
7. Open the steam knob briefly to release any remaining water or air.
8. Close the steam knob.
9. Place the milk jug under the steam wand.
10. Immerse the steam wand nozzle into the milk. Do not immerse the black ring.
11. Open the steam knob to begin steaming.
12. Move the jug slowly to heat and froth the milk.
13. Stop steaming when the milk reaches the desired temperature and texture.
14. Close the steam knob.
15. Press the Steam button again to exit steam mode.
16. Pour the frothed milk into the espresso.

Do not deliver steam for more than 60 seconds continuously.

To make coffee immediately after steaming, cool the boiler first by dispensing a small amount of hot water before brewing again.

Resetting the Machine

To reset the coffee quantity settings:

1. Ensure the appliance is unplugged.
2. Press and hold the 1-CUP and 2-CUP buttons together.
3. While holding the buttons, plug the appliance in.
4. Wait for the beep sound.
5. The LED display will show "000".
6. Release the buttons.

The coffee quantity setting has now been reset.

Cleaning & After-Use Procedure

1. Switch the appliance off. Unplug from the mains socket if the appliance will not be used again.
2. Allow the machine to cool.
3. Empty and clean the drip tray & water tank with a soft damp cloth.
4. Remove used coffee grounds from the portafilter. Do not use metal objects to remove coffee deposits.
5. Remove the filter basket from the portafilter. Rinse under running water. Check that the holes are not blocked. If necessary, carefully clear blocked holes with a suitable pin.
6. Wipe the steam wand if used.
7. Wipe the machine exterior with a soft damp cloth. Do not use solvents, abrasive detergents or alcohol.
8. Dry all parts before refitting
9. Keep away from moisture, direct heat and freezing temperatures.

If the machine has been stored for more than one week, run the first-use rinse procedure before using it again.

Cleaning the Steam Wand

Clean the steam wand after each use with milk. Milk residue can dry quickly because of heat. Clean the steam wand immediately after use.

1. Place a container under the steam wand.
2. Open the steam knob briefly to release steam and clear milk residue.
3. Switch the appliance off. Allow the steam wand and nozzle to cool.
4. Remove the detachable nozzle.
5. Rinse the nozzle under running water.
6. Wipe the steam wand with a damp cloth.
7. Refit the nozzle securely.

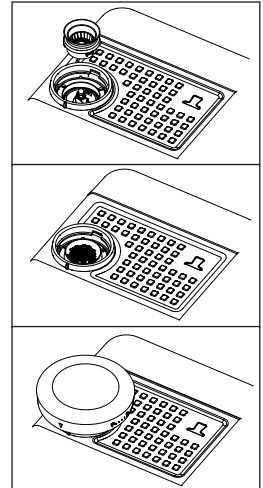
Cleaning the Grinder

Clean the grinder at least once a week.

1. Switch off and unplug the appliance.
2. Place a cup or container under the grinder area to collect loose grounds.
3. Remove the bean hopper.
4. Rotate and remove the outer burr according to the lock/unlock markings.
5. Use the supplied brushes to remove coffee grounds from the grinder and chute.
6. Inspect the grinder area for remaining residue.
7. Brush again if needed.
8. Refit the outer burr.
9. Refit and lock the bean hopper.

The supplied brushes may not remove all grinder residue. Check the area carefully after cleaning and repeat brushing where required.

Do not use your hands to clean inside the grinder.



Descaling

Descal the machine every 2–3 months, or more frequently in hard-water areas.

1. Use a descaling product suitable for coffee machines.
2. Switch off and unplug the appliance.
3. Fill the water tank with the prepared descaling solution.
4. Place a large container on the drip tray.
5. Press and hold the 2-CUP button.
6. While holding the button, plug in the appliance.
7. Release the button after the beep sound.
8. The left LED display will show “P1”.
9. Press the 2-CUP button to start descaling mode.
10. The descaling cycle will run for approximately 2 minutes.
11. The machine will switch off automatically when complete.
12. Rinse the water tank thoroughly.
13. Fill the tank with fresh water.
14. Run clean water through the machine as if making coffee.
15. Repeat flushing until all descaling solution has been removed.
16. Empty and clean the drip tray.

You can stop descaling mode at any time by pressing the Power button.

Troubleshooting

Problem	Possible Cause	Solution
No espresso is delivered	- Residual air inside the machine - No water in the tank - Filter holder holes are blocked - Filter basket is blocked - Water tank not fitted correctly - Limescale in the water circuit	- Release air using the steam knob after heating, then repeat the first-use rinse procedure - Fill the tank with fresh drinking water - Clean the filter holder spout holes - Clean the filter basket - Press the tank down gently so the bottom valves open - Descale the machine
Espresso drips from the edge of the portafilter	- Portafilter not fitted correctly or dirty - Filter holder spouts are blocked	- Refit the portafilter and clean the rim - Clean the spout holes
Portafilter cannot be attached	Too much coffee in the filter	Reduce the amount of coffee and use the correct filter basket
Function lights flash and coffee will not dispense	No water, blocked filter, incorrect tank fitting or limescale	Fill tank, check tank fitting, clean filters and descale if required
Coffee flows too quickly or tastes weak	- Coffee not tamped firmly enough - Not enough coffee - Grind is too coarse	- Tamp more firmly and evenly - Increase the quantity slightly - Use a finer grind setting
Coffee flows too slowly or tastes bitter	- Coffee tamped too firmly - Too much coffee - Grind is too fine or coffee is damp - Limescale in the water circuit	- Tamp with less pressure - Reduce the quantity - Use a coarser grind or fresh espresso coffee - Descale the machine
No milk froth is formed	- Milk is not cold enough - Steam wand or nozzle is dirty - Limescale in the water circuit	- Use refrigerated milk at approximately 5°C - Clean the steam wand and nozzle - Descale the machine
Steam comes from the coffee spout	Steam mode is still active	Press the Steam button to cancel steam mode, then turn the steam knob to OFF
Grinder display shows "NO"	Bean hopper removed or not locked	Refit and lock the bean hopper
Display shows "HOT" and grinder stops	Grinder protection has activated	Let the machine rest for approximately 5 minutes
Grinder makes a loud sharp noise	Foreign object in grinder	Switch off, unplug and clean the grinder
All function lights flash	Appliance fault	Disconnect immediately and contact Customer Services

Best Practices

- Use fresh coffee beans for best results.
- Use filtered or soft drinking water to help reduce limescale.
- Start with a medium grind setting and adjust gradually.
- Change one setting at a time when adjusting coffee strength.
- Warm cups before making espresso if you prefer a hotter drink.
- Clean the steam wand immediately after frothing milk.
- Empty the drip tray regularly.
- Descale every 2–3 months, or more often in hard-water areas.
- Run a rinse cycle if the machine has not been used for more than one week.

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

Warning: This product is not intended for use by children or individuals with reduced physical, sensory, or mental capabilities unless supervised by a responsible adult. Small parts may present a choking hazard. Always keep out of reach of children.

Technical Specifications

Product Name:	Bean to Cup Espresso Machine
Supplier Code:	DMD201
Voltage:	220-240V~50-60Hz
Coffee Maker Power:	1150–1360W
Coffee Mill Power:	120W
Pump Pressure:	20 Bar
Water Tank Capacity:	2L
Bean Hopper Capacity:	120g
Dimensions:	H36.5 x W28.5 x D27cm
Auto Off:	After approximately 20 minutes of inactivity
Grind Size Range:	0–20
Starting Grind Setting:	5–9
Single Grind Time:	Default 15 seconds; adjustable 9–25 seconds
Double Grind Time:	Default 25 seconds; adjustable 18–40 seconds
Single Espresso Delivery:	Default 16 seconds; approx. 40ml ±10ml
Double Espresso Delivery:	Default 26 seconds; approx. 60ml ±10ml



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