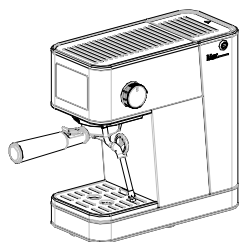


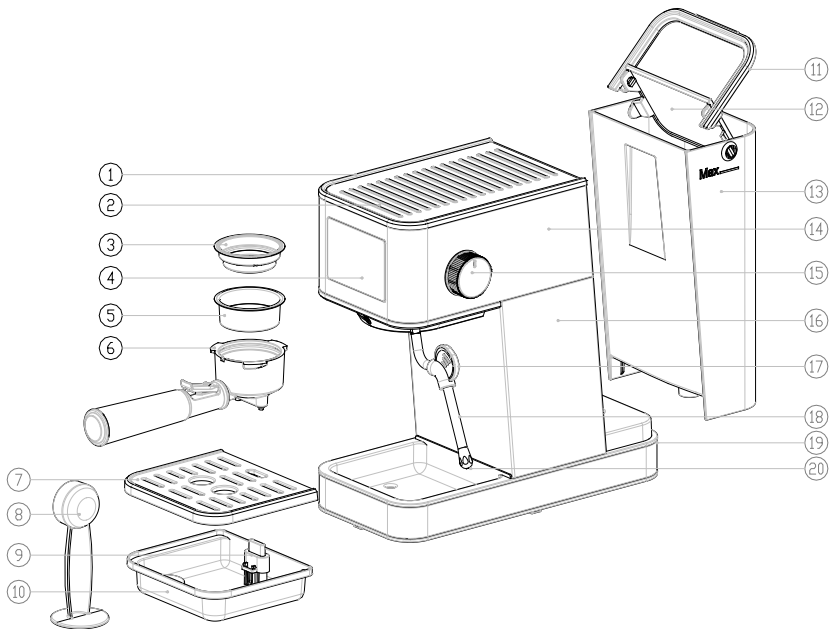
Rohnson®

Instructions Manual

Espresso Maker R-98050



KNOW YOUR COFFEE MAKER



1.Top cover 2.Top plate 3.1-cup filter 4.Touch Screen 5.2-cup filter
6.Handle 7.Cup plate 8. Measuring spoon and tamper 9.Float 10.Drip
Tray 11.Water tank handle 12.Water tank cover 13.Water tank 14.Head
box of the machine 15.Knob 16.Main body 17.Rubber sleeve 18.Steam
rod 19.Base 20.Spray Nozzle

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, or injury to people, including the followings:

1. Before using, check that the voltage of wall outlet corresponds to coffee maker rating plate.
2. The appliance must be earthed.
3. Close supervision is necessary when your appliance is being used near children.
4. To prevent electric shock in case of fire, do not put the power cord and plug into water or any other liquid; Do not damage, over bend or stretch the power cord. Do not place heavy objects on the cord.
5. To protect against electric shock, don't put cord, plug, or machine into water or any other liquids.
6. Do not use the equipment in high temperatures, high magnetic field, and damp environment. Do not put the coffee machine on a hot surface, near the fire source or other electrical appliances, such as refrigerator.
7. Please do not turn on the machine when the wire or plug is damaged, the coffee machine is out of order or damaged in any way and return to the nearest authorized service center for inspection and maintenance or contact the supplier.

8. Please use original accessories.
9. This machine is only used for making coffee. Do not use it for other purposes and put it in a dry environment.
10. Place the coffee maker on a flat surface or on a table. Do not hang the power cord on the edge of the table or counter.
11. Don't let cord hang over the edge of the table or of the countertop.
12. When operating the coffee machine, do not directly touch the hot parts on the surface.
13. Regularly clean and maintain the coffee machine parts to ensure the quality of coffee and extend the service life of the coffee machine.
14. Do not move or turn off the power when the coffee machine is working.
15. Do not use it without water.
16. To be safe, please read the instructions carefully and grasp the correct use method.
17. Do not wash the coffee maker or power cord in water or other liquids.
18. Household use only, don't use outdoors.
19. Before using it for the first time, please use it twice with clean water to remove the odor.
20. Save these instructions' booklet for future reference.
21. The coffee maker shall not be placed in a cabinet when in use.
22. Cleaning and user maintenance shall not be done by children without supervision.

23. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

24. Appliances can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

25. Children shall not play with the appliance.

26. Warning: misuse may cause potential injury. The heating element surface is subject to residual heat after use.

27. HOUSEHOLD USE ONLY

INSTRUCTIONS

1. Unpack the package carefully, place the machine on a flat and stable desktop.

Note: Clean the tabletop with a wet cloth before use.

2. Power on

A. Confirm that the product is plugged into a rated power outlet and the screen light flashes 5 times when first powered on.

B. The display screen is in a "sleep mode", and the power supply "⏻" and "📱" are slightly lit.

C. Press the "⏻" power button on the control panel of this product to start heating. The power indicator light "⏻" on the control panel flashes until the set temperature is reached and then remains stable. When all the icons stop flashing, the product is in "standby mode", as shown in the following figure.

D. During the preheating process, the stainless-steel top cover starts to provide the function of warming cup.

E. After 30 minutes, if the machine will not be used, the screen will automatically turn off, and the power icon and cold espresso icon will be slightly lit indicating sleep mode.



sleep state



Standby state

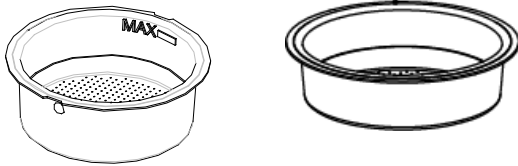
3. Add water into the tank

Take off the water tank to add water or use the container to add water. When filling water, please ensure that the water volume in the water tank is not higher than the "Max" water level. Don't add warm water or hot water!!!!

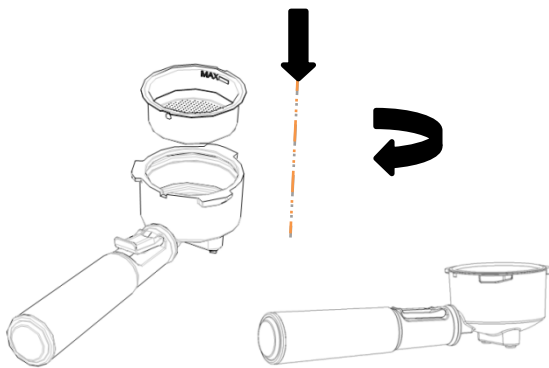
4. Select the filter cup

Double cup of coffee: Use the large 2- cup filter (Standard configuration)

One cup of coffee: Use the small 1-cup filter (Optional configuration)



5. Insert the filter cup into the filter.



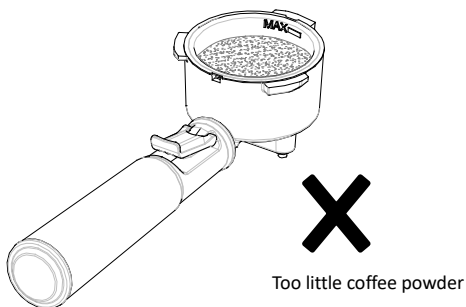
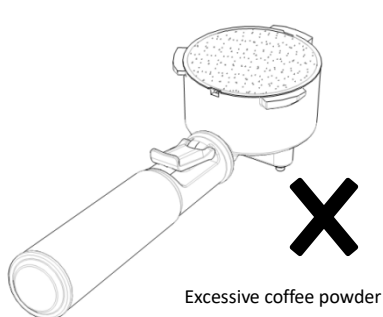
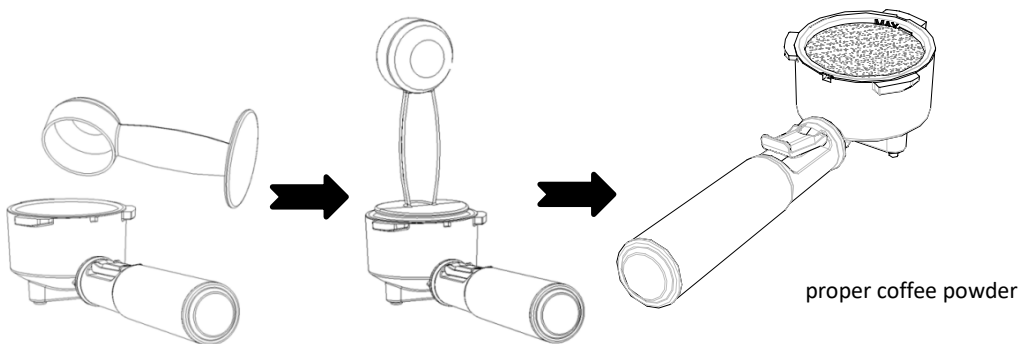
Align the groove of the filter cup with the groove of the handle base and gently level it down, then rotate it to an angle to prevent it from falling off.

6. Add coffee powder

A. Put fresh, finely ground espresso powder into a filter cup.

B. Press the coffee powder with the end of the coffee spoon until to the "MAX" line at the edge of the filter cup.

C. Remove excess coffee powder from the edge of the filter cup.

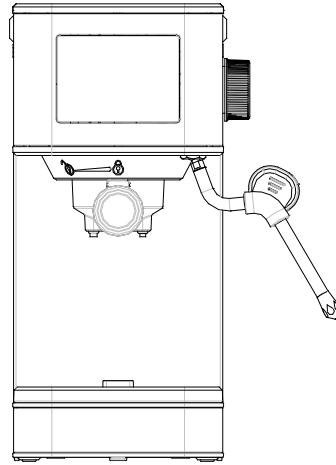
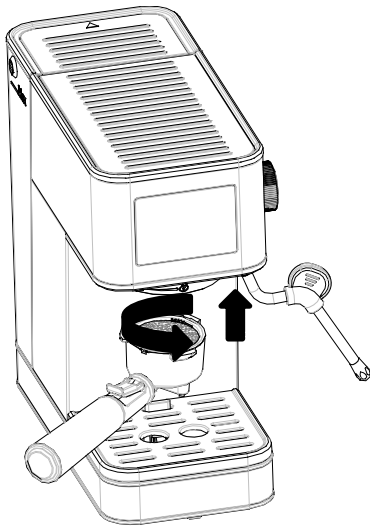


7. Insert the filter

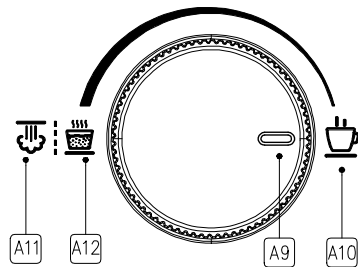
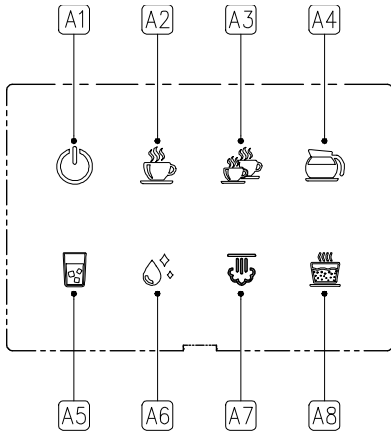
A. Place the filter cup pressing plate flatly and then place the filter under the water outlet.

B. Align the handle assembly with the unlock icon "🔓" and screw it into the groove.

C. Then slowly rotate the handle to the right until the handle is aligned with the lock icon "🔒" on the filter head.



8. Control panel



A1- Power Button A2- 1-cup A3- 2-cup A4- DIY quantification A5- Cool espresso
 A6- Descaling A7- Steam A8- Hot water A9- Knob indicates A10- Coffee status
 A11- Steam status A12- Hot water status

9. Coffee making

- Standby mode.
- Turn knob A9 to A10 position for the coffee brewing process.
- Assemble the filter according to item 5.6.7 above and place a 1-cup or 2-cup filter at the portafilter of the filter handle.
- Press function icon A2(1- cup) or A3(2- cup) to work directly, the icon “breath” indicated working status, and they will automatically enter standby mode after completion.
- Press once again during the work process to immediately pause, wait for about 10 seconds, and without any action, automatically return to standby mode. Press A1 power directly to cancel the work and return to sleep mode.

Note: Do not forcefully remove the filter handle when the machine is working, wait for about 10 seconds or more after the work is completed. If no coffee flows out or a small amount of coffee drips during operation, wait for 60 seconds before taking out the filter handle, to avoid coffee powder water leakage. When brewing the coffee after steam is completed, the function icon will quickly flash 5 times in the overheat protection state, and some hot water or cold water needs to be released to cool down.

Warm tip: If you are using this machine for the first time, use it without water in the water tank. Press the coffee mode and at the same time, repeatedly extract the water tank or turn on the hot water function to release the vacuum. Repeat this process twice and release the hot water vapor to clear the internal water system of the machine!!

10. Extract coffee

The taste of coffee depends on the amount of powder, thickness, baking depth, time, and temperature.

Coffee	Pre so a king	Time	Powder volume	Capacity	Filter cup	Touch mode
 <div style="border: 1px solid black; padding: 2px; display: inline-block;">1- cup</div>	✓	16S	7-9g	20-40ml		Touch for 1 second
 <div style="border: 1px solid black; padding: 2px; display: inline-block;">2- cup</div>	✓	30S	13-15g	40-80ml		Touch for 1 second

11. Large cup of coffee

- Standby mode.
- Turn knob A9 in A10 position to be in the coffee brewing state.
- Assemble the filter according to the instructions in Item 5.6.7 above, and place 1-cup or 2-cup filter at the portafilter of the filter handle.
- Touch the A4 large cup icon to indicate work by “breathing pattern”, and the factory set working time is about 120 seconds
- Press the pause icon again during the work process and it will stay on for a long time. If not operated after 10 seconds, the current working time will be remembered.
- Clear memory: Press and hold the A4 large cup icon for more than 2 seconds in the shutdown state, and the power A1 will flash 3 times to clear the memory and restore the factory setting time.

12. Cold Espresso

- Sleep mode (power supply A1 and A5 cold extraction slightly lit)
- Knob A9 indicates that A10 is in the brewing coffee mode.
- Assemble the filter according to the instructions in Item 5.6.7 above, and place one or two coffee cups at the portafilter of the filter handle.

- Touch the A5 cold extract icon to indicate work by “breathing pattern”, and the factory set working time is 120 seconds.
 - Press the pause icon again during the work process and it will stay on for a long time. The current working time of the machine will be remembered if it does not operate after 10 seconds.
 - Clear memory: Press and hold the A5 cold extraction icon for more than 2 seconds in the shutdown state, and the power A1 flashes 3 times to clear the memory and restore the factory setting time.
- Warm tip:** Before the first coffee production, pour cold water and extract hot one or add ice cubes to the water tank without installing the handle.

13. Making hot water

- Standby mode.
- Touch the A8 icon to stay on.
- Rotate the knob A9 to A12 position to release hot water, and the icon displayed in “breathing” mode.
- Rotate the knob A9 to A10 position again to turn off the hot water, the icon automatically stays on and is paused.
- Press the icon A8 again to exit hot water mode and return to standby mode.

Important Tips: When you use the hot water function, try to lower the steam rod nozzle to the bottom of the cup to prevent hot water from getting out of the empty cup.

During hot water production, mechanical vibration caused by intermittent operation of water pump is normal, which will not affect safety and next use.

When you are using the steam function, please hold tightly the rubber insulation sleeve.

14. Steam making

- Standby mode.
- Touch the A7 steam icon (flashing) to continue preheating, and the icon will remain on after completion.
- Rotate the A9 indicator position to A11 and the steam icon will be displayed in

“breathing” mode.

- Rotate A9 to A10 again to turn off the steam, the icon automatically stays on and is in a paused mode.
- Trigger the icon A7 again to exit steam mode and return to standby mode.

Important Tips:

1. When the steam preheating is completed, align the nozzle with the water tray, turn the knob to release a little cold water and then turn back the knob to start the steaming process. This can reduce the water content.
2. Due to high temperature, be careful not to leave the rubber insulation during the steam production.

15. Whipping milk

- To get a dense and smooth milk foam, please take a whole refrigerated milk from the refrigerator at a temperature of 5 °C.
- The foaming volume will be increased at the whipping milk process. So, it is best not to pour more than a half cup of milk into the milk tank, and generally choose a capacity of 200ml.
- After the steam preheating is completed, please release the cold water inside the pipe until steam emerges, and then turn off the steam knob!
- To produce more air to create nice foam and bubbles, it's very important to choose an appropriate angle between the steam rod and the milk tank.
- Insert the nozzle of the steam rod into the milk at a depth of approximately 1-3mm.
- Turn the steam knob A11 to the maximum position
- When you observe the milk volume increase by 20mm, insert the steam rod nozzle into a depth of about 5 mm to cut the finer milk.
- When the ideal temperature of about 60-65 °C is reached, close the steam.
- Turn on the steam to flush out the self-aspirated milk from the steam rod and clean the milk on the steam rod with a thick towel.

Caution:

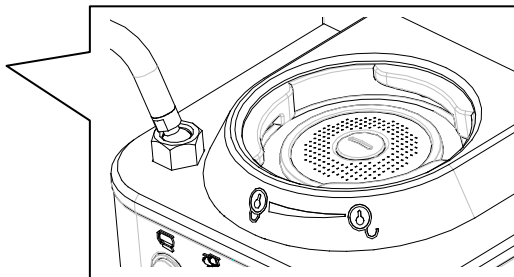
During brewing coffee- please pay attention to the following problems to avoid scalding and powder frying:

- 1- After normal coffee brewing process, do not immediately release the coffee handle. It is recommended to wait 5-10 seconds before the release and then clean the coffee filter.
- 2- Do not use coffee maker for coffee production immediately after steam production. Otherwise, there will be overheating, and the overheating protection will be powered (flashing). If you want to brew coffee again, it is necessary to immediately release some hot water or activate the cold extraction function - please refer to Item 12 and Item 13 for details.
- 3- During operation, pay attention to the water level in the water tank , avoid draining the water in the water tank and let the water pump form a vacuum, which makes it difficult for the machine to pump water- if this problem occurs : Please activate the cold extraction or large cup coffee function while continuously extracting the water tank multiple times, or activate the hot water function to allow the water pump to exhaust the air to avoid back pressure problems.
- 4- Coffee temperature: 65.0-80.0 °C in the cup. Since the amount of coffee extracted is relatively small, the temperature of coffee is greatly affected by the environment, so the coffee temperature cannot be stabilized within a range. It is recommended to warm the cup and clean the filter handle with hot water before use, while keeping the waterway system clean.
- 5- It is normal for the water tank to occasionally emit bubbles during or after the operation, which will not affect the use of the product.

Cleaning and Maintenance

1. Clean the water outlet, filter, and filter cup.
 - A. Turn off the power button and unplug from the power outlet.
 - B. Some metal parts may still be hot, don't touch them by hand before cooling down.
 - C. Remove the filter, pour out the coffee powder, and clean the filter and filter cup with warm water and detergent. Do not use a dishwashing machine to clean the filter and filter cup.
 - D. Wipe the lower end of the water outlet with a wet cloth or tissue, clean any possible coffee powder remains.
 - E. Install the filter (without filter cups) back to the outlet head.
 - F. Place an empty cup of 200 ml under the filter.
 - G. To achieve the best effect of cleaning, you can use the coffee making mode without putting coffee powder. Boiling a few more cups in the coffee making mode, which can achieve the effect of cleaning.
 - H. Please do not install back the filter head if you don't want to use the filter after the cleaning process. Otherwise, there will not be such a tight connection between the filter and the filter head.
 - I. If you want to have a cleaner and more pure coffee in the next coffee making process, it is necessary to clean the coffee powder and coffee remains on the outlet head regularly.

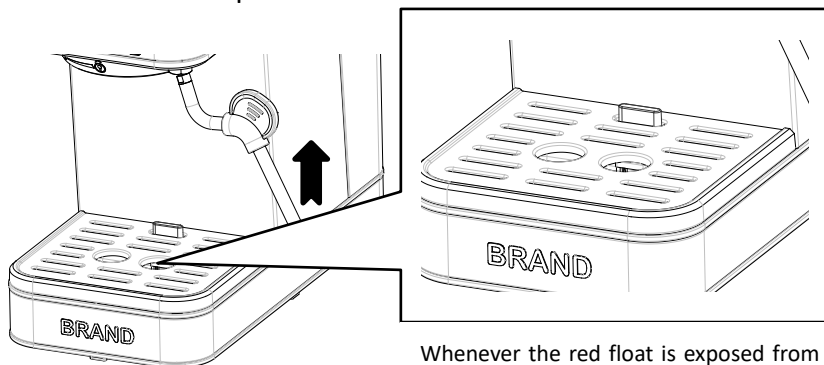
It is easy to deposit coffee grounds at the lower end of the water outlet. Clean the coffee grounds with a brush regularly and form the habit of hot water cleaning before



2. Clean the water tank.

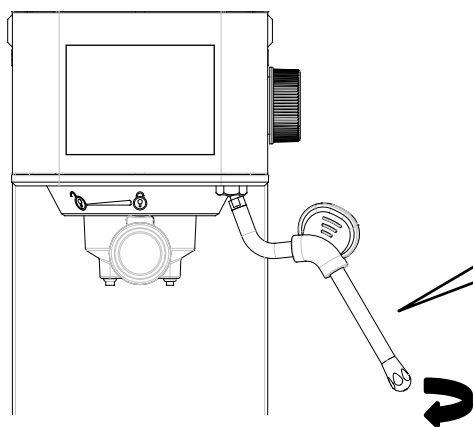
Remove the water tank and pour out the remaining water. It is recommended to empty the water tank before and after use. Clean the tank with warm water with detergent, clean thoroughly and dry. Do not put the tank in the dishwasher for cleaning.

3. Clean the water pan.



Whenever the red float is exposed from the cup holder, it prompts the need to start cleaning the coffee water in the water pan, to avoid overflow or odor caused by long-time storage.

4. Steam rod nozzle cleaning



Warm tip: After Whipping milk, it is necessary to maintain a good cleaning habit, immediately discharge hot water or steam, and remove the milk hidden in the steam rod after self-priming. Otherwise, if it is not cleaned for a long time, it will cause the milk to scale and block the nozzle of the steam rod.

5. Clean the product.

Wipe the enclosure with a wet soft cloth. Do not clean with abrasive detergent or cleaning cloth to avoid scratching the surface of the product.

Warning: Do not immerse this product in water or other liquids.

6. Calcium removal

- A. After using the appliance for a period, it will remind the user to prompt for descaling, the A6 icon flash, and it can also be manually performed regularly.
- B. Add water and food-grade detergent into the water tank to the maximum water level of "MAX" (about 1.7 liters), and the specific method of preparation of detergent shall be used according to the instructions. If no food-grade detergent is purchased, it can be replaced by citric acid. The ratio of water to citric acid is about 20:1, and it is mixed evenly to make it completely dissolve the crystalline particles.
- C. In standby mode, press the A6 icon simultaneously to enter the descaling mode. Adjust knob A9 to the A10 coffee position for water outlet descaling treatment, flashing by breathing patterns during work. After the descaling mode is activated, it takes about 20 cycles to complete, which takes about 20 minutes. Do not cancel the operation during the process until these cycles are completed unless the power plug is unplugged.
- D. Fill another box according to the above ratio and enter the descaling mode again. Adjust knob A9 to the A12 hot water position for descaling treatment of the steam rod and nozzle water system for 20 cycles.
- E. After cleaning the outlet head and steam rod respectively according to the above steps, press the A4 coffee function key after filling the water tank with clean water to directly boil water (empty cup without coffee powder) to clean the scale remains.
- F. Press steam or hot water to clean the scale remains of the steam rod waterway system.



Repeat making coffee and releasing hot water or steam at least 5 times to ensure that the water system is clean and odorless.

Important Tips:

- Do not use chemical solvents, abrasive cleaners, or alcohol to clean the coffee machine
- Do not use metal objects for descaling or cleaning coffee remains, to avoid scratching the metal surface or plastic surface of the coffee machine.
- The coffee machine is electrical equipment. When cleaning, do not immerse the machine in water or wash it with a tap directly.

Troubleshooting

Problem	Reason	Method
No coffee flow out	<ol style="list-style-type: none">1. No water in the water tank.2. The coffee powder is too fine.3.Excessive coffee powder.4. Haven't turned on the power.5. The coffee powder is pressed too tightly.	<ol style="list-style-type: none">1.Add corresponding amount of water to the water tank.2.Grind the coffee powder to the proper thickness.3.Reduce the amount of coffee powder appropriately.4.Plug the power into the socket and turn on the power switch.5.Refill the coffee powder, which do not press too hard.
Coffee flows to the edge of the filter	<ol style="list-style-type: none">1.The filter is not turned to the locked position.2.Residual coffee powder at the edge and top of the filter cup.	<ol style="list-style-type: none">1. Turn the filter to the locked indicated position.2. Clean the coffee powder remains at the edge of the filter cup and sealing ring.
Coffee comes out too fast	<ol style="list-style-type: none">1. The coffee powder is too thick.2. Less coffee powder in filter cup.	<ol style="list-style-type: none">1.Choose coffee powder with appropriate thickness.2. Increase the appropriate amount of coffee powder into the filter cup.
Coffee comes out	<ol style="list-style-type: none">1.Excessive coffee powder in filter cup.	<ol style="list-style-type: none">1. Adjust the appropriate amount of powder in the filter cup.

too slow	2.The coffee powder is too fine.	2. Adjust the thickness of coffee powder properly.
 The light circle of the power key flashes rapidly without preheating	1.The program cannot detect the switch signal during preheating. 2.The boiler temperature is too high due to long-time operation.	1.Adjust the knob to the  manufacturing mode. 2.Wait for the machine to cool down.
Water comes out from steam pipe when making coffee	The steam valve is not completely closed.	Tighten the knob A7 clockwise. Wait for the machine to cool down, and the angle error will occur when the service life is long, which will not affect the use.
The amount of steam and hot water in the steam rod is relatively small or there is no water or steam	1.The steam valve is not fully opened. 2.The steam rod nozzle is blocked.	1.Turn knob A7 counterclockwise to the specified position. 2.Please refer to “Cleaning and Maintenance” for nozzle cleaning. 3.Operate and clean the nozzle according to the above calcium removal function.
Coffee fat thin	1.There is not enough coffee powder. 2.The coffee powder is too thick. 3.The roasting depth of coffee beans is not	1.Reference coffee powder capacity "MAX". 2.Properly adjust the fine powder of the grinder and pay attention to the working range of the pressure gauge. 3.Pressure coffee usually uses deep

	enough.	roast.
Milk does not foam	<ol style="list-style-type: none"> 1.The milk is not frozen enough. 2.Nozzle is blocked with milk scale. The fat content of milk is not enough. 3.The nozzle is buried too deeply. 	<ol style="list-style-type: none"> 1.Choose refrigeration temperature is 5 °C. 2.Take out the nozzle for cleaning and check whether the hole is blocked. 3.Please select milk with fat content above 3%. 4.Refer to the section on whipping milk and practice repeatedly.
Cold extraction temperature is higher	Waste heat generated by boiler	<ol style="list-style-type: none"> 1. Start the cold extraction mode to reduce the boiler temperature before coffee extraction.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.