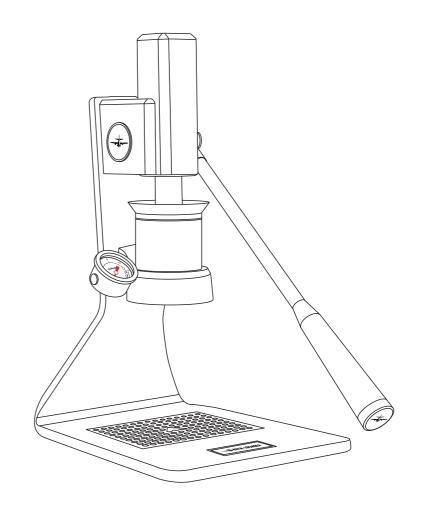
# 説明書/INSTRUCTIONS



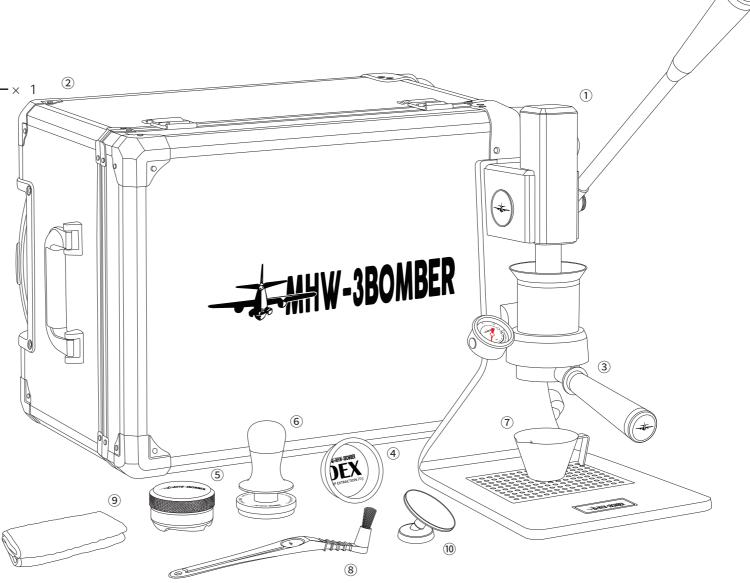




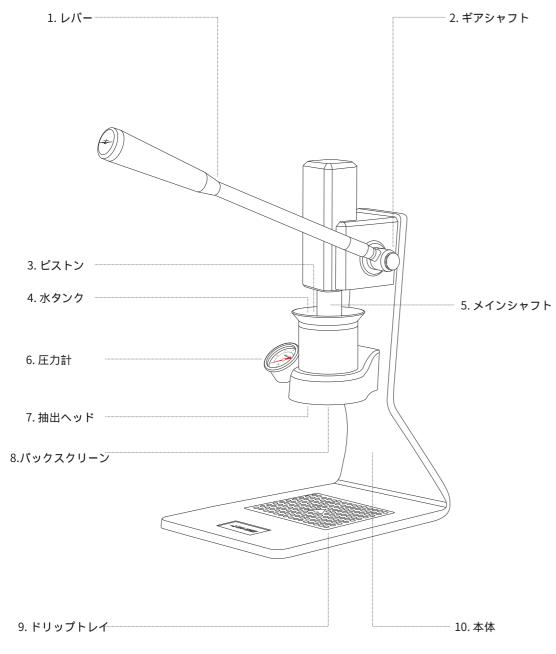
日本語 03 ENGLISH 15

# セットリスト

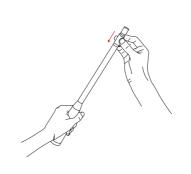
- ①.Soni cS7手動エスプレッソマシン×1
- ②.収納箱 × 1
- ③.ボトムレスポルタフィルター× 1
- ④.DEXバスケット × 1
- ⑤.CDウッドリッドディストリビューター× 1
- ⑥.30Ib 定圧タンパー×1
- ⑦.計量カップ×1
- ⑧.エルボーブラシ×1
- ⑨.ダークグレーのタオル×1
- ⑩.抽出観察ミラー×1
- ⑪.取扱説明書 ×1



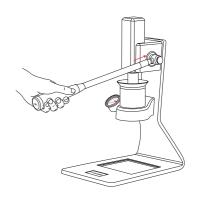
# 製品構造図



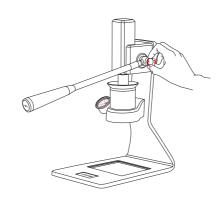
# インストールガイド



レバーを取り出し、
 メタルリングを取り付けます。



②. レバーをギアシャフトに通し、 レバーの予備穴をネジ穴に合わせます。



③. 固定ネジを取り付け、 レバーの予備穴を合わせて締め付けます。



④. ドリップトレイを取り出して コーヒーマシンの台座に置くだけで使用できます。

# 初めての使用

初めてご使用になる際は、水タンク、抽出ヘッド、ポルタフィルタを洗浄してください。

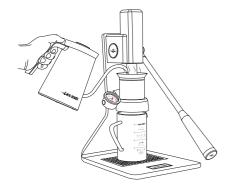
6barの安定した圧力で5~10杯のエスプレッソを抽出することをお勧めします。 飲まないでください。

# 使用方法



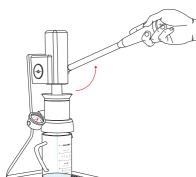
### ー.カップの温めめ

エスプレッソを受けるための器具 を湯で予熱します。



### 二. 予熱

まずレバーを下げて(最低位置) 適量の熱湯(約80ml)を入れ、 抽出ヘッドと水タンクを予熱します。 予熱時間は約30秒から50秒の間です。



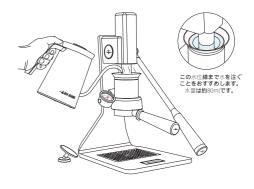
### 三. 排水

予熱後、レバーを上げて水を排出します。 排水用の器具を準備してください

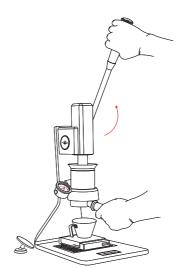
### **四.** コーヒー抽出



 ポルタフィルタにコーヒー粉を詰め、 コーヒーマシンに取り付けます。



②. 水タンクに適量の熱湯を注ぎます (推奨温度:90~95度)。

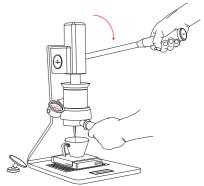


③. ゆっくりとレバーを上げ、 湯がコーヒー粉と接触し始めます。



推奨圧力は6-9barです (12barを超えないよう

にしてください)。



④. レバーを最高位置まで引き上げ、水が完全抽

出へッドに入ったら、ポルタフィルタまたはマシン本体を押さえながら、レバーを下に押し込んでいきます。同時に圧力計を確認し、コーヒーの抽出を開始ます。

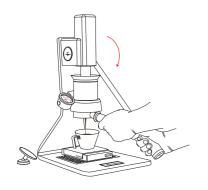
# 3 0 12

推奨圧力は9barです

瞬間的に大きな圧力をかけないでください。



抽出終了後、レバーを元に戻し、圧力がゼロに戻ります。



⑤. 抽出中は力を均等にかけ、圧力計を注視し、 必要な圧力を維持します。

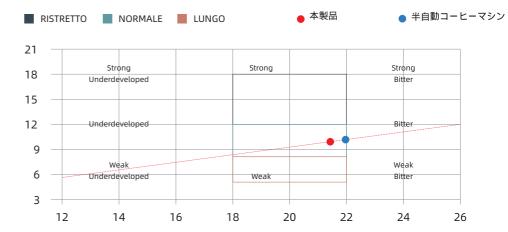


⑥. コーヒ重量をスケールで測り、エスプレッソが 必要なグラム数に達したら、力を止め、カップを 取り外します。

### 五.清掃

抽出後、レバーをさらに2~3回押し、 抽出ヘッド内の余分な水を排出します。 (排水用の器具を準備してください)

# 模擬テスト

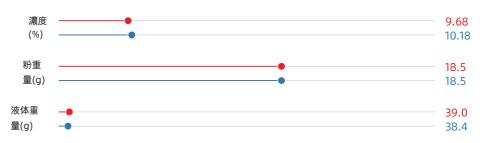


### エスプレッソ抽出テスト

含水率 (MOIST%)	3	二酸化炭素(CO2%)	0.5
吸水率(LRR)	1.2	圧力 (BAR)	9

### 抽出率

### 21.15% 21.90%

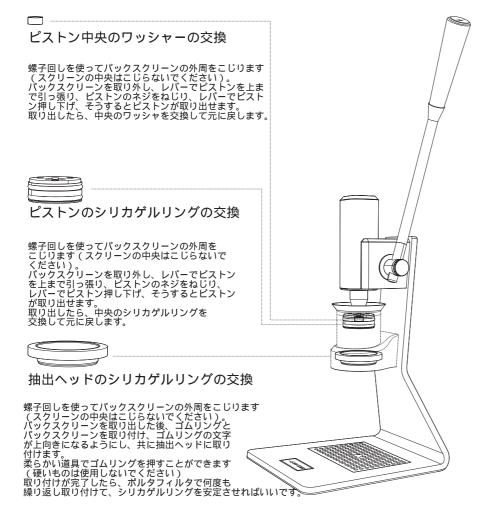


<sup>・</sup>上記のデータは内部テストのみであり、参考と するだけであります

# 清潔とメンテナンス

抽出が終わったら

- ① ブラシで抽出ヘッドのゴムリングを掃除する;
- ② 水タンクを洗浄し、パックスクリーンをスポンジで洗浄する;
- ③ ドリップトレイを取り外して洗浄する



# 注意事项

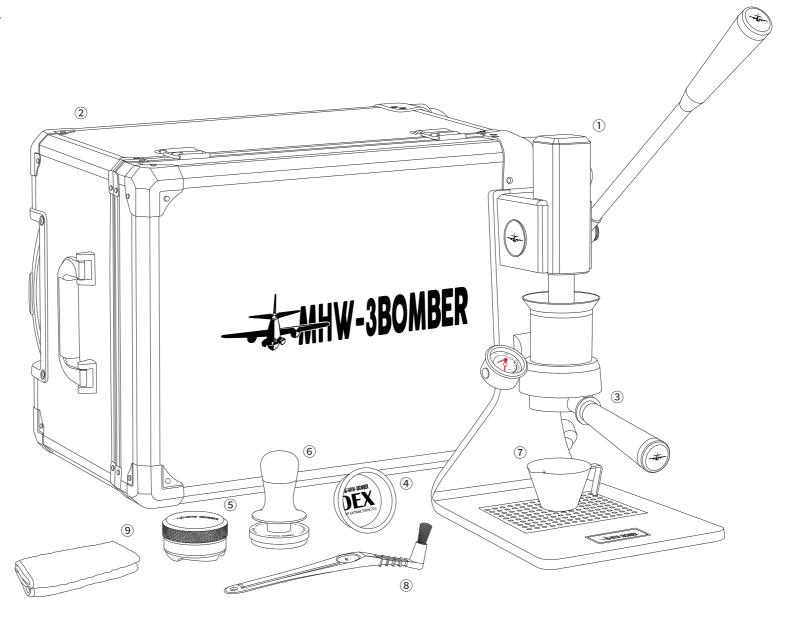
- ① 本製品は水平な場所に置いて使用してください。
- ② 本製品の最大抽出圧力は12barです。製品部品の損傷を避けるため、この 圧力値を超えないようにしてください:
- ③ 本製品の水タンクの最大容量は100mlです。抽出に最適な水量は中央のライン位置(約80ml)です。
- ④ お湯がこぼれてやけどをしないよう、プロの温度調節機能付きケトルや 注ぎ口の長いケトルを使い、ゆっくりとお湯を入れてください;
- ⑤ 操作方法についての関連チュートリアルを視聴してから、コーヒーマシンの操作を行ってください。(お子様にはこの装置の操作はお勧めしません)

# 基本パラメータ

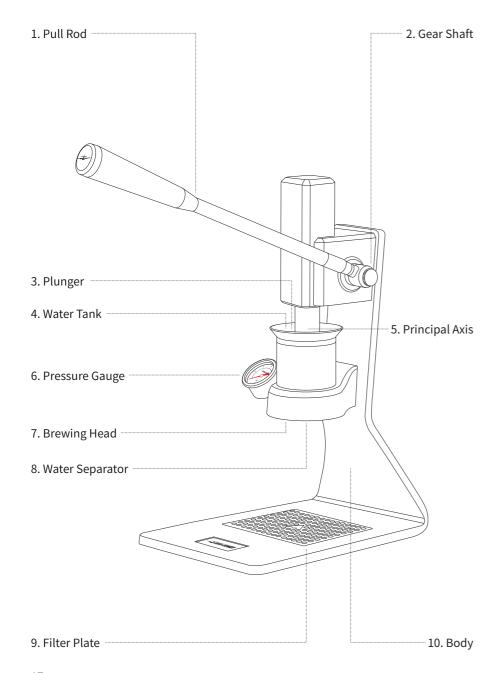
プランド	
品名	音速S7手压咖啡机
型番	CM801
カラー	黑色
サイズ	本体 230×260×420mm;レバー 450mm
材質	SUS304、アルミ合金、シリコンゴム、クルミの木、 PTFE (四フッ化エチレン)

# **PRODUCT LIST**

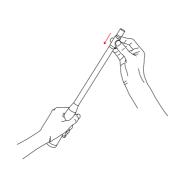
- ①. Sonic S7 Manual Espresso Machine ×1
- ②. Pull Rod Box ×1
- 3. Bottomless Portafilter  $\times 1$
- DEX Precise Filter Basket ×1
- ⑤. CD-Texture Distributor four-oars ×1
- ⑥. Flash Constant Pressure Tamper ×1
- 7. Stainless Steel Measuring Cup ×1
- 8. Elbow Brush ×1
- ●. Waffle Towel dark-grey ×1
- 10. Instructions ×1



# PRODUCT STRUCTURE DIAGRAM



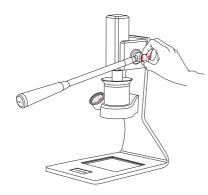
# **INSTALLATION GUIDE**





①. Take out the pull rod and install the metal washer.

②. Insert the pull rod through the gear shaft and rotate it to align the reserved hole with the screw hole.



③. Install the fixing screw, align it with the reserved hole for the pull rod, and tighten it.



4. Take out the filter plate and place it on the base of the coffee machine to start using.

18

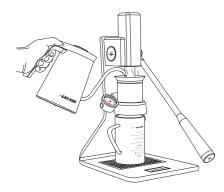
# **INITIAL USE**

Before first use, please clean the water tank, brewing head, and bottomless handle. It is recommended to practice stable extraction with 6 bar pressure for 5-10 cups of espresso without drinking.

# **INSTRUCTIONS**

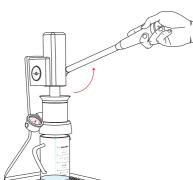
### I. Preheating Cups

Preheat espresso cups with boiling water.



### II. Preheating

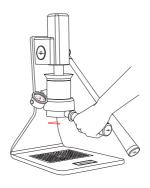
Lower the pull rod to the lowest position. Add a suitable amount of boiling water to preheat the brewing head and water tank (approximately 80ml). Preheating takes about 30s-50s.



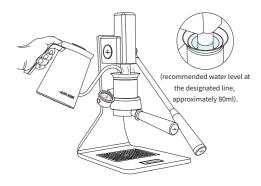
### III. Drainage

After preheating, lift the pull rod to drain the water (prepare a container to collect water).

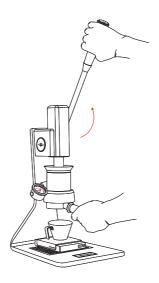
### **IV. Coffee Extraction**



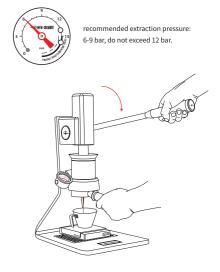
 Fill the handle with coffee powder and attach it to the coffee machine.



2. Add a suitable amount of boiling water to the water tank (recommended temperature: 90-95 degrees Celsius) .



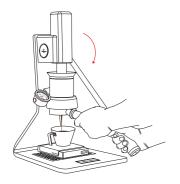
Slowly raise the pull rod
 to allow water to come
into contact with the coffee powder.

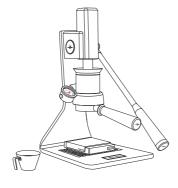


4. When the pull rod is raised to the highest position and the water has completely entered the brewing head, hold the bottomless handle or the body and press down on the pull rod while observing the pressure gauge to start coffee extraction .









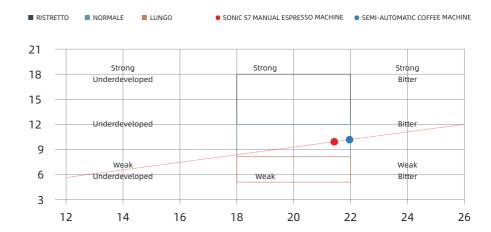
5. During extraction, maintain stable force and monitor the pressure gauge to ensure the desired pressure

6. Record the weight of the liquid.
When the espresso has reached the desired weight,
release the force and remove the cup

### V. Cleaning

After extraction, repeat pressing the pull rod 2-3 times to empty the excess water from the brewing head (prepare a container to collect water).

# SIMULATED TEST

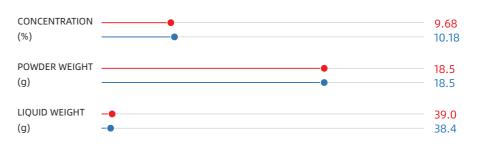


### **Extraction Test Data**

Moisture Content (MOIST%)	3	Carbon Dioxide(CO2%)	0.5
Liquid Retention Rate (LRR)	1.2	Pressure (BAR)	9

### **Extraction Rate**

### 21.15% 21.90%



- · The above tests are for internal reference only.
- $\cdot$  The extraction time for this test starts from the start of liquid dripping into the cup.

## **CLEANING AND MAINTENANCE**

- ① Use a brush to clean the sealing ring of the brewing head.
- ② Clean the water tank with water, and use a sponge to clean the water separator.
- ③ Remove the filter plate and rinse it clean.

the handle a few times to ensure the seal is secure.

### **Replace the Piston Center Washer** Using a screwdriver, pry on the outer edge of the distributor screen (do not pry on the center of the screen), remove the distributor screen, then pull the piston up as far as it will go with the pull rod. twist the screw of the piston, and press the piston to the bottom with the pull rod. then you can take out the piston. after removing the piston, replace the washer in the center of the piston and put it back. **Replace the Piston Rubber Ring** Use a screwdriver to pry on the outer edge of the distributor screen (do not pry on the center of the screen), remove the screen, then pull the piston to the top with the pull rod. twist the screw of the piston. and press the piston to the bottom with the pull rod. then you can take out the piston, replace the rubber ring, and put it back. **Replace the Brewing Head Seal** Use a screwdriver to pry the outer edge of the water separator (do not pry in the middle), after removing the water separator, install the seal and water separator, the lettered side of the seal should face up, press the seal inward using a tool with a flat head (do not use sharp objects), after installing, repeatedly remove and install

### **PRECAUTIONS**

- ① Please place this product on a level surface before use.
- ② The maximum extraction pressure of this product is 12 bar. Do not exceed this pressure to avoid damage to the components.
- 3 The maximum capacity of the water tank is 100ml. The optimal water volume for extraction is at the middle horizontal line (approximately 80ml).
- 4 Please use a professional temperature-controlled kettle or a long spout kettle to slowly pour hot water to prevent scalding from hot water splashing.
- ⑤ Please watch relevant operation tutorials before operating the coffee machine (not recommended for children).

# **BASIC PARAMETERS**

Brand	
Name	Sonic S7 Manual Espresso Machine
Model	CM801
Color	Black
Size	Body 230×260×420mm; Pull Rod 450mm
Material	SUS304, Aluminum Alloy, Silicone, Walnut Wood, PTFE

### **WARRANTY CARD**

 $\bigcirc$ 

Thanks for purchasing MHW-3BOMBER products.

From the date of purchase,
if the product is not disassembled or damaged artificially.

With this warranty card, you have free maintenance service for 1 year

# **WARRANTY RULES**

The following conditions do not belong to the scope of free warranty:

- ① Damage caused by human factors such as operation, maintenance, storage and self-disassembly not in accordance with the instruction;
- 2 Damage caused by improper operations or accidents (falling, etc.)
- 3 Damage caused by force majeure factors (such as lightning, earthquake, fire, flood, etc.)<sub>o</sub>

# MAINTENANCE INFORMATION

Product name and model
Purchase time
Purchase methods
Order number
Customer name
Customer contact information
Return reason
A ETERNA DIZET

# **AFTERMARKET**

Maintain	Barter	Returns

### MAINTENANCE RECORD

Maintenance Date	Fault condition	Maintenance results

### **ABOUT US**

Based on excellent coffee aesthetics,
we always improve and innovate our products for better performance.
Every product is inspired from coffee and life.
To do professional work with professional attitude,
that's the foundamental of our existence.

# IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT US

- MHW-3BOMBER Coffee Equipment Manufacturing (Zhongshan) Co., Ltd.
- No.3 Youcheng Road, Baofeng Community, Xiaolan Town, Zhongshan City
- **8** 400-9922-092
- ₩WW.MHW3BOMBER.COM