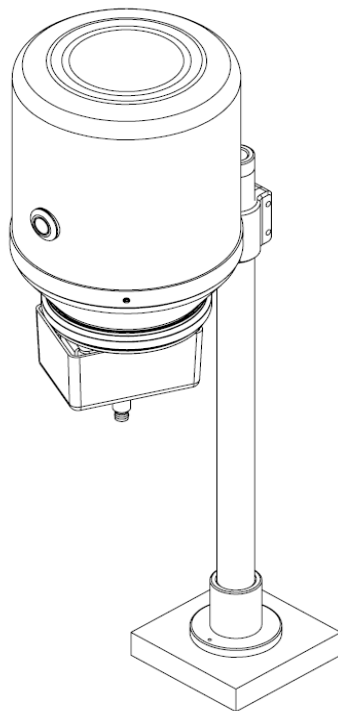




Coffee Machine User's Manual



Model: O-41



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Safety precautions

Important notes

1. Children and adults with reduced physical, sensory, or mental capabilities, or lack of experience, knowledge and ability to safely and properly use the Kassifa Coffee Machine should not operate it without supervision.
2. Dispose of plastic packaging materials properly to prevent children or pets from suffocating due to plastic packaging materials.

Risk of electric shock

3. See Machine outer label display or user manual for electrical specifications. Do not use voltage other than the rated one.
4. Always perform proper grounding.
5. The cables and plug should not be located near the heat source.
6. Make sure that the main power switch is in the off position before installing and removing the power plug.
7. Always hold the insulated part of the plug before installing and removing the power plug. Do not touch the metal part or apply force to the lead side to avoid damage to cables.
8. You must disconnect the plug of the power cord from the wall outlet before moving the machine, and keep your hands and power cord dry.
9. Do not modify, overly bend, pull, kink, or put heavy objects on the power cord and plug to avoid breaking or damaging them. If you identify any damage to the power cord and plug, stop using it, and refer to repair with an authorized technician.
10. Do not expose the Kassifa Coffee Machine and its power cord to rain, nor immerse them in the water and other types of liquid to avoid fire, electric shock and other injuries.

Notes on water

11. Please use distilled, filtered, or boiled water, as water source. Do not use purified water, it doesn't have electrolyte, so we can't detect the water temperature and movements
12. It is normal to see some drips from the water spout while the Kassifa Coffee Machine is under idle condition.
13. Each Kassifa Coffee Machine has been functional checked prior to shipping from the factory. There might be traces of water remaining in the machine. For the first-time use after installation or the beginning of daily operation, please press for 3 seconds the button with the green surrounding light at the broiler (see the picture A), it will pump the water for 10 minutes to make sure the water flow is steady and clean, and keeps the flavor of coffee fresh daily.



Risk of burning.

14. Do not touch the hot boiler.
15. Keep children away from the maker and pipes to avoid burning.

Notes on operation

16. The flow meter is a component used to calculate the flow rate based on the volume of the liquid. The system will calculate the relative weight of the liquid against different temperatures. Because it is obtained after conversion, the true total water volume may be slightly different. This is normal.
17. Before the first brewing, make sure the dripper is properly adjusted and it is right under the water spout. It should be positioned directly above the center of the filter cup.
18. Do not force the movement of the water spout. For example, do not force it to stop during rotation, or force it to rotate when it stops.
19. Do not turn off power when the Kassifa Coffee Machine operates. Make sure the pouring head returns to the center point before shutdown. If the water spout is not located at the center point, refer to the operating procedure indicating how to calibrate the center point of the pouring head.
20. Follow the instructions described in the User's Manual. Do not press the buttons other than the common buttons described in the User's Manual at the same time or press any other button randomly during the coffee brewing process.
21. In an average use of the Kassifa (Brewing 100 times everyday) , we suggest doing maintenance twice a year. You can use electric hot water boiler cleaner such as citric acid cleaner. You can also contact service@otfes.com or www.otfes.com/#support, submit your request, and schedule a maintenance from our team or partners. We will do a complete check-up and maintenance, such as removing limescale, replacing silicone pipes, and updating the latest firmware and software, etc.
22. For cleaning the Kassifa Coffee Machine, you can use water or watery detergents such as Lysol or Clorox in "power-off" and cool down condition

General notes

23. Do not disassemble or alter the body and accessories of the Kassifa Coffee Machine, nor send it to the unauthorized personnel for repair. Improper handling may result in dangers, such as burns, cuts, scratches, electrical shock, and void your warranty. If you discover there is any problem with the machine and its accessories, contact the service@otfes.com or www.otfes.com/#support, we will provide the local service contact info for your need.
24. Do not place the machine in an environment where it may reach the freezing point to prevent condensation inside the machine, which causes damage.
25. Do not place the machine in a place where it is too humid or directly exposed to sunlight, rain, or snow.
26. Avoid water spilling or placing wet items on the machine to prevent short circuit, leakage, or damage or injuries to the machine or people.



27. The machine should be horizontally installed on a strong, stable, and flat place. Do not place it on an unstable place to avoid people from being crushed, pinched, or hit.
28. Do not put any object on the top of the machine.
29. Do not lean against, pat, squeeze, stack the machine, or drop it from a height.
30. Do not place the machine near a heat source, open flame, combustible items, or other heat emitting equipment.
31. Pay attention to the temperature of coffee when drinking to avoid burning.
32. Taking in too much caffeine may cause palpitations, insomnia, etc. Please keep adequate intake.



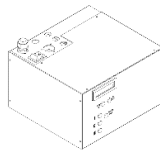
Installation instructions

Note: Turn on power only after installing the water pipes and “turn on water.”

Prepare parts (It's not 1:1 scalable)



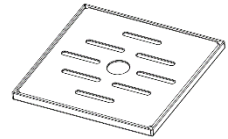
The Kassifa Coffee Machine (Kassifa)



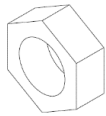
Control Box



Under-table fixed plate



Drip tray



Large nut



Pipe holder



wire hose

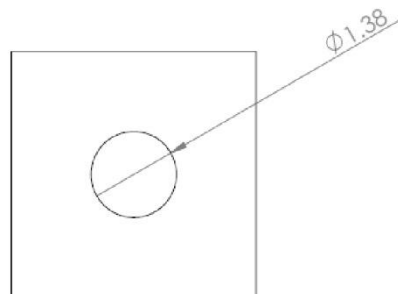


2" water pipe

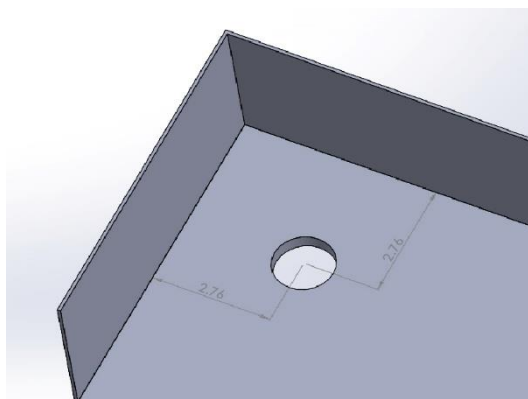
Step 1

Thickness of the table board: 0.59~1 inch (a spacer is required if less than 0.59 inch.

Create an opening of 1.38 inch (35mm) on the table.

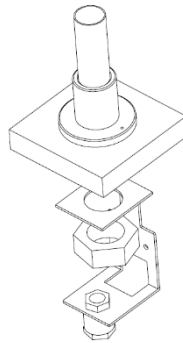


The opening is located more than 2.76 inch away from the wall under the table.



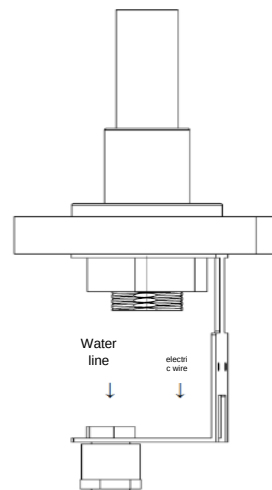
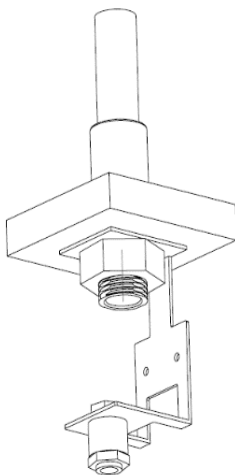
Step 2

The Kassifa Coffee Machine must be inserted into the opening on the table to prepare the parts underneath.



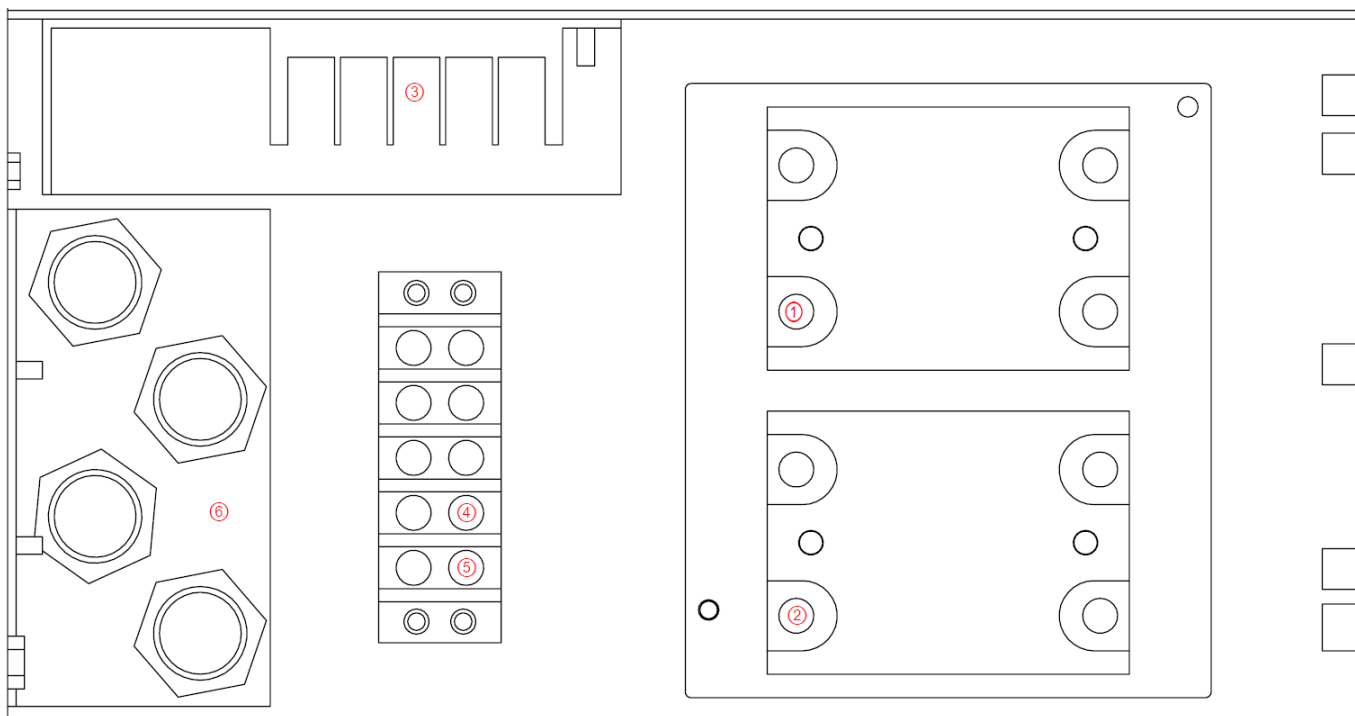
Step 3

Route the water pipes and cables through the parts, combine parts, and pay attention to the routing path of them. After passing the water pipes through the holder, tighten the holder.



Step 4

Connect the cables to the control box. There are 4 round signal cables (gray), 4 AC cables (red), and 1 earth wire (yellow-green).

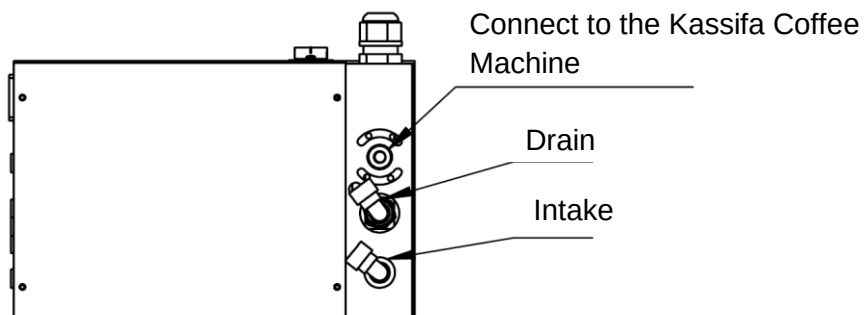


(Top view of the control box)

- 1 - AC cable B6 (red)
- 2 - AC cable B8 (red)
- 3 - Earth wire (yellow-green)
- 4 - Another two AC cables (red)
- 5 - Another two AC cables (red)
- 6 - Round signal cables (gray) x 4

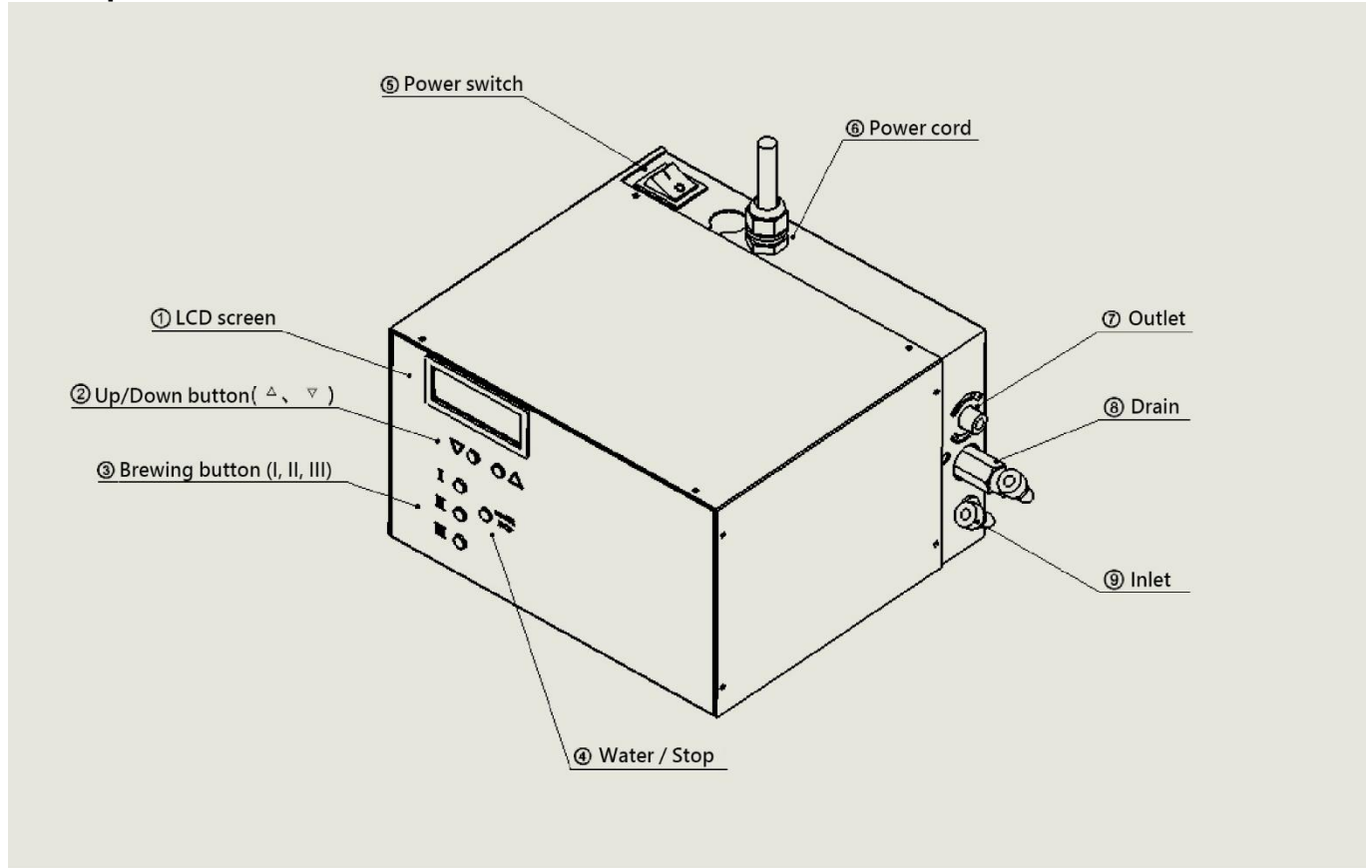
Step 5

Connect the water pipes as shown below



Operating instructions

Description of Control box



Operating procedure

1. Setup

Before actual brewing, enter the Setup Mode to make the brew settings. The following shows how to enter the Setup Mode:

1. Turn off the machine.
2. Press and hold the Up button (Δ).
3. Turn on the machine.
4. Enter the Setup Mode. (Release the Δ button at this time)

The Setup Mode consists of four steps, temperature compensation, heating compensating, weighing / timing mode switching, and weighing calibration.

1. Temperature compensation

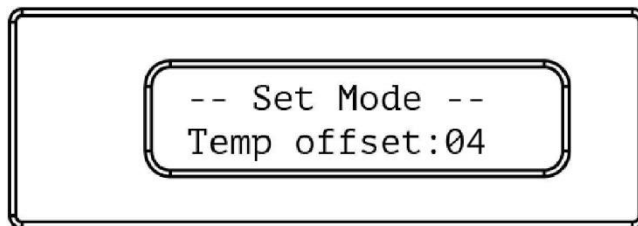
In order to perform the best Pour-over coffee flavor, delivering a designated water temperature in each water-dripping session is one of the “MUST” requirements. After entering the Setup Mode, you will enter the first step “Temperature Compensation.” The temperature shown on the LCD screen is not the one at water spout. After the hot water flows out of the boiler, its temperature may drop before it reaches the pouring head.



The temperature loss varies depending on the climate and usage environment. It is about 33.8~35.6 °F (1~2°C). At this time, you can configure the temperature compensation setting to compensate for the temperature difference between the pouring head and boiler. Press the Up/Down button (Δ ∇) to adjust the value ranging between 0~46.4 °F (0~8°C). The set value shown is the boiler temperature plus additional temperatures to compensate for the degrades of water pipes. Because there is a distance between the boiler and the water spout, it will impact the designated temperature while water flowing in the pipeline.

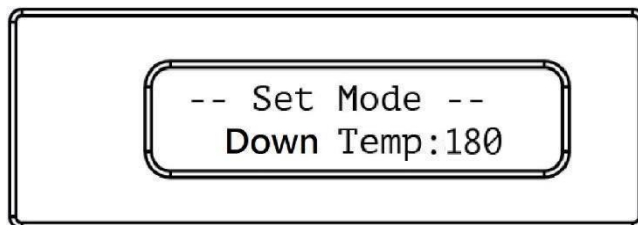
For keeping water temperature steady, a temperature compensation (adding back the dropping temperature) is required.

The actual temperature adjustment is based on the installer according to the environment (like the setting of air-condition, W/ or W/O the stove closed by, any factor could impact the temperature around the Kassifa coffee machine), usually an increase adjustment of 2~4°F could be possible. The actual boiler temperature can be obtained by adding these two temperatures. After the setting, press the Water / Stop button to proceed with the next step.



2. Temperature setting of lower boiler

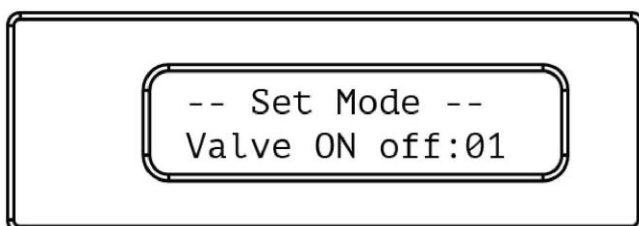
The lower boiler is used to preheat the boiler and water at room temperature to supply it to the brewing boiler to brew coffee after temperature adjustment. It is recommended to be slightly lower than the brewing temperature.



3. Heating compensation

If you notice the temperature drop inside the boiler without sufficient heating during continuous brewing (for example, it is 41 °F (5°C) than the set temperature), you can set the heat compensation to solve it. For heating compensation, the power of the heater is increased when water is pumped out of the boiler to heat newly added cold water to the desired temperature.

Press the Up/Down button (Δ and ∇) to adjust the value ranging between 0~10. The higher it is, the larger the heating power is. The factory setting is 1. Except for special environments (such as extremely low water inlet temperature), there is no need to adjust the setting in the normal condition. After the setting, press the Water / Stop button to proceed with the next step.

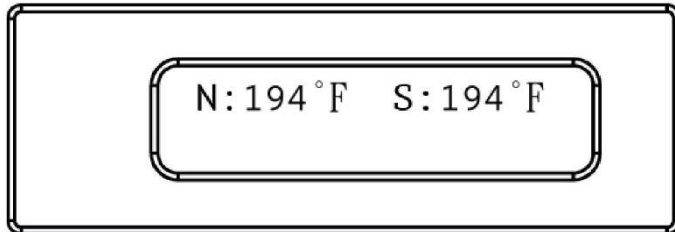


2. Brewing setting

1. Temperature setting

In Standby Mode and Brewing Mode, press the Up/Down button (Δ and ∇) to directly adjust the value of the temperature inside the boiler. The highest temperature is 208.4 °F (98°C), while the lowest is 33.8°F (1°C). The temperature is incremented in 32.9 °F (0.5°C).

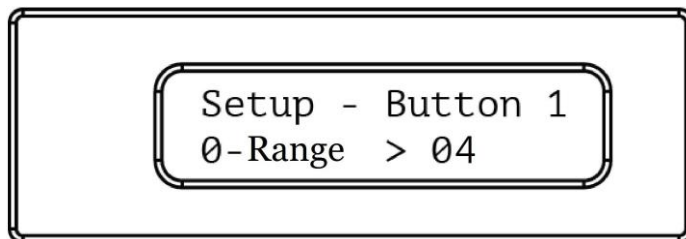
As shown in the figure below, N represents the actual temperature inside the boiler, while S represents the temperature set by the user.



2. Set brewing parameters

You can configure three sets of parameters in the Control Box and store them in three brewing buttons (I, II, and III). To change any set of parameters, press and hold one brewing button to enter the brewing screen. Each set has 12 steps from 0 to 11. Use the Up/Down button (Δ and ∇) to adjust the parameters. Press the Same Brewing button to enter the next parameter setting. In the brewing setting, press the Water / Stop button and **No Save** appears.

You will set up the pouring range for each step before setting up each parameter for 0~10 steps. When the pouring head of Kassifa operates, it makes four turns outward and make another four turns inward. The pouring range is available between 1 ~ 4, indicating the number of turns for pouring water. If it is set to 3, water will be poured between the 1st turn and 3rd turn. No water is poured during the 4th turn. When making the 4th turn, the pouring head will rotate at the highest speed. Water is poured again between 1st turn and 3rd turn.



The first stage is the water pouring and blooming. Four parameters are available:

1. Speed: The rotating speed of the pouring head, 0~10. The larger the number is, the higher the speed is. 0 represents no rotation (stop at the center point).
2. Pour: Pouring volume in grams. If the value is set to 10g of water will be poured.
3. Value: The instantaneous water volume which varies between 1.0 ~ 8.0g every second.
4. Bloom: Bloom time in seconds.



Setup - Button 1 1-Speed > 00	Setup - Button 1 1-Pour > 0sec
Setup - Button 1 0-Value > 2.5g/s	Setup - Button 1 --Bloom > 1sec

Between 2 and 10 stages are water pouring and stopping. Four parameters are available:

1. Speed: The rotating speed of the pouring head, 0~10. The larger the number is, the higher the speed is. 0 represents no rotation (stop at the center point).
2. Pour: Pouring volume in grams, If the value is set to 10g of water will be poured.
3. Value: The instantaneous water volume which varies between 1.0 ~ 8.0g every second.
4. Hold: The water stop time (sec.) before the next stage of water pouring.

Setup - Button 1 2-Speed > 00	Setup - Button 1 2-Pour > 0sec
Setup - Button 1 0-Value > 2.5g/s	Setup - Button 1 2-Hold > 1sec

During the brewing setup, if you press and hold the Same Brewing button, all values after that step (not included) will be set to 0 and saved. Then it exits the setting. For example, when the 5th stage 5-Pour > 0.07 lb (30g) is set and press and hold the Same Brewing button, at this time all values in Step 6~10 are set to 0 and saved. Then it exits the setting.



3. Brew and stop brewing

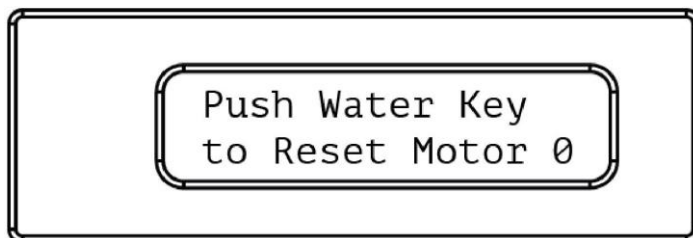
Press the Brewing button to perform brewing using the set mode. During brewing, if you want to stop brewing, press the Water / Stop button and water pouring stops. The pouring head continues to rotate until it reaches the center point. No operation is available before the pouring head returns to the center point.

If you do not perform brewing for a long period of time, the temperature at the end of the water pipes will drop to unsuitable for brewing. At this time, you can press and hold the Water / Stop button for several second before brewing. Perform brewing after cold water is drained.

4. Calibration of center point of pouring head

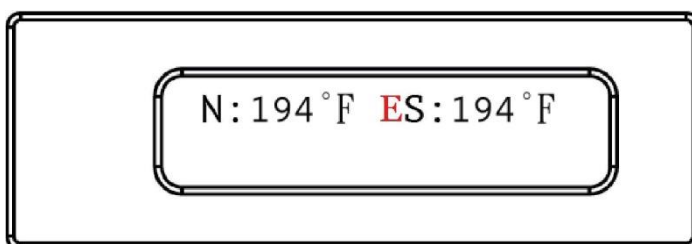
During brewing, the pouring head rotates from the center point to the outermost circle and returns to the center point. One cycle consists of 8 turns. If some special situations occur, such as abnormal stop during brewing, power outage, or other operating errors, they may cause the pouring head to stop at a point other than center point. At this time, you have to perform the "Center Point Calibration of the Pouring Head." The calibration step is shown below:

1. Press and hold the Water / Stop button.
2. Enter the Mode "Center Point Calibration of the Pouring Head."
3. Release the Water / Stop button.
4. At this time, press and hold the Water / Stop button once and the pouring head makes one turn.
5. Repeatedly press the Water / Stop button until the pouring head returns to the center point.
6. Press and hold the Water / Stop button until the Calibration Mode pops up.



5. Water volume and troubleshooting

If the water level is low in the boiler, the LCD screen will show "E" (ERROR) symbol between current temperature N and set temperature S and the heater is prohibited to perform heating. In this case, stop all operations and check if the water supply facility functions properly. If water supply is normal and this problem persists after water is supplied for some time, contact the dealer for more detailed inspection.

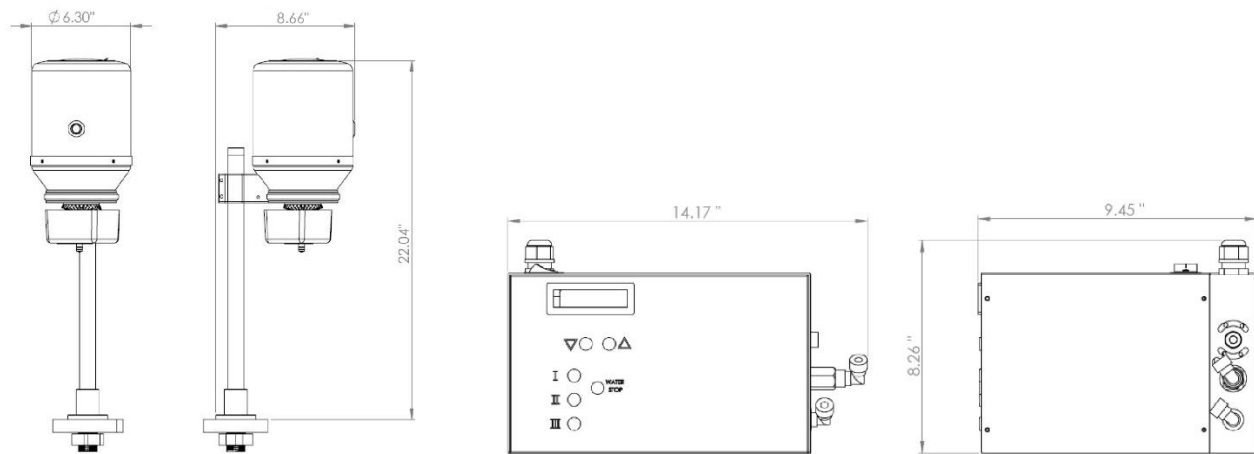


If the machine does not operate, stops supplying water and heating, and there are other problems, due to any human, non-human errors, or other non-obvious issues, contact service@otfes.com or www.otfes.com/#support for help. Do not disassemble the machine to avoid any accident and void the warranty.



Dimensions, specifications, and place of origin

Dimensions:



Specifications:

1. Rated voltage: 110 AC, 13A.
2. Heater power: Preheat boiler: 800W; main boiler: 500W.
3. Total capacity of boiler: 16.9 oz (500ml).
4. Water intake method: Positive pressure.
5. Power socket: earthed 3-pole socket
6. Inlet connector: 2/8" O.D. filter water pipes.
7. Weight of Coffee Machine: 11.68 lb (5.3 kg); Weight of Control Box: 14.33 lb. (6.5 kg)
8. Model: O-41 / O-31.

Place of origin

Taiwan

