



MILK STEAMERS / HOT WATER DISPENSERS

#236ECMSS6 • Semi-Automatic • 6L

#236ECMSA8D • Digital Automatic • 8L

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CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI 4

Note: Save these instructions for future reference.

CRITICAL INFORMATION

- **Running Unit Dry:** Never switch directly from 0 to 2; this prevents the heating element from burning dry and causing permanent damage.
- **Professional Installation:** A licensed and insured food service technician or plumber must complete water connections.
- **Water Softener:** Water must be softened before being used. Using hard water can lead to excessive mineral buildup that will affect the functionality and may void the warranty.
- **Wipe Tube:** After steaming, use a slightly moistened soft cloth to wipe the steam tube. Release a steam burst through the tube to remove any residual milk from the nozzle. Failure to complete these steps after every use could lead to excess buildup that will affect functionality and sanitation.

HAZARD STATEMENTS

Symbols



WARNING: To prevent personal injury.

INSTRUCTIONS – Read the Manual

- Carefully read this instruction manual before operating or cleaning the machine.
- Inadequate knowledge of safety guidelines can lead to incorrect use and potential injury or equipment damage.

WARNING – Power Specifications

- Connecting the machine to an incorrect voltage or current may damage components and create electrical risks.
- Always verify that the power supply matches the voltage and current listed on the machine's label before plugging it in.
- Failure to confirm power requirements can lead to equipment failure, electrical damage, or safety hazards.

WARNING – Electrical Grounding

- Operating the machine without proper grounding significantly increases the risk of electric shock.
- Confirm that power cables are correctly grounded before use.
- Failure to ground the equipment compromises user safety and can lead to serious electrical hazards.

WARNING – Operation Compliance

- Deviating from the prescribed procedures in the manual poses safety risks.
- Only operate the machine as instructed; do not use it for unintended purposes.
- Personal injury or equipment damage may occur. The company denies liability for misuse.

WARNING – Maintenance Safety

- Performing maintenance on powered or hot equipment can result in shock, burns, or other injuries.
- Always switch off and unplug the machine before servicing; be mindful of high-temperature areas.
- Ignoring proper shutdown and cooling procedures puts both users and the equipment at risk.

WARNING – Water Quality

- Using water that fails to meet specified quality standards can damage internal components.
- Only use filtered or suitably treated water to prevent scale buildup and maintain heating efficiency.
- Poor water quality may result in reduced performance, element damage, and costly repairs.

WARNING – Freeze Prevention

- Allowing water to freeze inside the machine's pipes or boiler can cause blockages and serious damage.
- Do not let the water temperature drop below 32°F (0°C) during shutdown periods.
- The manufacturer is not liable for pipe or component damage due to freezing conditions.

WARNING – Proper Placement

- Always place the unit on a flat, stable surface.
- Operating on uneven or tilted surfaces may result in spills, malfunction, or personal injury.

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WARNING – Water Tank Usage

- Do not operate the machine with an empty water tank. Fill the tank only with clean water.
- Running the machine dry or using contaminated water can cause damage, reduce performance, or lead to safety hazards.

WARNING – Hot Steam Wand

- The steam wand becomes extremely hot during and after texturing milk. Avoid direct contact to prevent burns.
- Immediately after use, do not touch the steam wand without allowing sufficient cooling time.

WARNING – Unplug Before Cleaning

- Always disconnect the machine from the power outlet before cleaning or if any problem occurs during operation.
- Contact with live electrical parts or hot components can result in shock or burns.

WARNING – Cord Safety

- Keep the power cord away from any heating surfaces, including the steam wand, which retains heat after use.
- Do not allow cords to hang over table edges or come into contact with liquids. A damaged cord can lead to electric shock or fire.
- Do not pull on the cord to unplug; grasp the plug instead.

WARNING – Steam Hazard

- Never place hands under the steam nozzle directly—hot steam can cause scalding or injury.
- Always ensure safe handling and positioning of cups or pitchers under the steam wand.

WARNING – Electrical Connection

- Do not use an extension cord unless it has been tested or approved by a qualified technician.
- Always use a grounded outlet matching the appliance's voltage specifications (A.C. only) to avoid electrical hazards.

WARNING – Child Supervision

- Close supervision is required when the appliance is used near children.
- Children aged 8 and above may use the machine under direct supervision and with proper instruction.
- Never leave the appliance unattended while in use.

WARNING – Heat Sources

- Do not operate this appliance on or near hot gas flames, electric elements, or heated ovens.
- Exposure to excessive heat can damage the machine and increase fire risk.

WARNING – Damaged Appliance

- Never operate the machine if it has a damaged cord or if it has been dropped or compromised in any way.
- Contact Customer Solution for any damage.

WARNING – Spillage and Connector Safety

- Avoid spilling liquids on or near the power connector.
- Moisture near electrical connections can increase the risk of shock or short-circuit.

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WARNING – Restricted Use

- Persons with reduced physical, sensory, or mental capabilities should only operate the machine under supervision or after receiving proper instructions.
- Improper use increases the risk of injury and appliance damage.

CAUTION – Intended Use

- This appliance is designed for household and similar settings (offices, staff kitchens, farmhouses, hotels, etc.).
- Do not immerse the machine in water or clean it in a way not recommended in the instructions.

WARNING – Cord Replacement

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid hazards.
- Improper cord replacement may lead to electric shock or fire.

WARNING – Steam Wand Cleaning

- Never clean the steam wand with abrasive pads, which can damage its surface.
- Clean the steam wand immediately after use to prevent dried milk from blocking the nozzle.

WARNING – Residual Heat

- Certain components, including the heating element and steam wand, remain hot after use.
- Allow sufficient cooling time before cleaning or touching these parts to avoid burns.

INSTRUCTIONS – Purge Steam Wand

- Purge the milk steamer immediately after every use.
- Failure to do so can cause milk buildup, prevent proper operation, and void the warranty.

CAUTION – Operating Environment

- Use the machine in environments with a room temperature of 50°F to 90°F (10°C to 32°C).
- Operating outside this range may affect performance or cause damage.

INITIAL SETUP

- **Inspect the Packaging:** Examine the Milk Steamer's packaging for any signs of damage that may have occurred during shipping.
- **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the Milk Steamer or its components.
- **Remove All Components:** Remove the equipment and any included accessories from the box.
- **Cord:** Only replace the detachable cord with one provided by the vendor. Do not replace with non-genuine parts.
- **Placement:** Ensure a minimum clearance of 6" on all sides of the Milk Steamer to ensure proper airflow. Avoid positioning the unit directly adjacent to a heat source. Place the Milk Steamer on a stable surface near an electrical outlet. It is required to place the Milk Steamer in a climate-controlled room to enhance its durability. Level placement is crucial for the unit to work effectively.
- **Ventilation Space:** Allow at least 6" of space on every side of the unit for adequate ventilation. Milk Steamers generate heat, and maintaining proper ventilation is vital for consistent performance and the appliance's life.
- **Indoor and Temperature Controlled Space:** This Milk Steamer is intended for use indoors and in a temperature-controlled environment.

INSTALLATION

- **Professional Installation:** A licensed and insured food service technician or plumber must complete water connections.
- **Dedicated Line:** Ensure there is a dedicated cold-water line with an easily accessible shut-off valve near the machine's installation area. Place the machine on a flat, sturdy, heat-resistant surface close to both power and water supplies.
- **Water Standards:**
 - **Total Dissolved Solids (TDS):** 50–125 PPM
 - **Total Hardness:** 3–5 grains per gallon
 - **PH:** 6.5–7.5
 - **Free/Total Chlorine:** < 0.5 PPM
 - **Minimum Flow Rate:** 0.26 gallons per minute
 - **Minimum Pressure:** 29 PSI
 - **Maximum Pressure:** 43 PSI
 - **Filter/Softener:** If the supply water does not meet these requirements, install an appropriate water filter or softener.
- **Dedicated Circuit:** This equipment is required to be on a dedicated circuit.

CLEANING

- **Steam Wand:**
 1. **Wipe the Tube:** After steaming, use a slightly moistened soft cloth to wipe the steam tube.
 2. **Clear Residue:** Release a steam burst through the tube to remove any residual milk from the nozzle.
 3. **Soak if Necessary:** If hardened milk remains, disassemble the tube, immerse it in hot water for about 20 minutes, then reassemble and repeat the wiping process.
- **Exterior:**
 1. **Power Off:** Turn off the machine and disconnect it from the power source.
 2. **Remove Liquids:** Empty any remaining liquids from the water reservoir.
 3. **Wipe Down:** Use a damp cloth to wipe all exterior surfaces.
 4. **Dry:** Dry all surfaces with a clean, dry towel to prevent moisture buildup.
- **Drip Tray:**
 1. **Remove Tray:** Take out the drip tray and empty any water.
 2. **Clean Tray:** Wipe the drip tray using a non-abrasive sponge or cloth with warm water and mild dish soap.
 3. **Dry Tray:** Allow the drip tray to completely dry before reattaching it.

OPERATION

Start Up (Model 236ECMSS6)

1. **Check Utilities:**
 - Turn on the water supply and check for leaks.
2. **Verify Electrical Connections:**
 - Ensure all connections are tight and secure.
3. **Power and Heating:**
 - a. **Filling the Boiler:**
 1. Turn the power switch from 0 to 1 to start filling the boiler with water.
 2. The indicator light flashes during filling; when it is solid, the machine has reached the proper water level.
 - b. **Heating the Water:**
 1. Turn the power switch from 1 to 2 to begin the heating process.
 2. When the steam pressure gauge is in the green zone, heating is complete.

Important Note: Never switch directly from 0 to 2; this prevents the heating element from burning dry.

Start Up (Model 236ECMSA8D)

- 1. Check Utilities:** Turn on the water supply and inspect for any leaks.
- 2. Verify Electrical:** Ensure all electrical connections are tight and secure.
- 3. Fill and Heat the Boiler:**
 1. Turn the power switch from 0 to 1 (Fig. 1).
 2. The digital touchscreen will display a green light under the temperature readout, indicating the machine is filling (Fig. 2A).
 3. When the indicator reaches 100%, the machine is fully filled with water.
- 4. Initial Water Dispensing:**
 1. Set any water dispensing button (Fig. 2B) to 1,500 mL (see the Operating section).
 2. Dispense water until the flow remains steady for at least 10 seconds.
- 5. Heating:**
 1. **Start Heating:** Turn the power switch from 1 to 2 to initiate the heating process (Fig 1).
 2. **Default Temperature:** The unit heats to the factory default of 100°F (37°C) (Fig. 3A).
 3. **Heating Indicator:** The red "100%" indicator below the temperature readout flashes during heating (Fig. 3B). When the indicator becomes solid, heating is complete.
 4. **Steam Pressure Check:** Confirm the steam pressure gauge is in the green zone before proceeding with operation.

Fig. 1

- 0 Off
- 1 Water Fill
- 2 On (Heating)

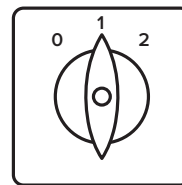


Fig. 2

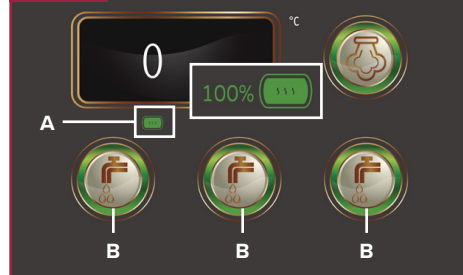


Fig. 3



Operation (Model 236ECMSS6)

Start-up Procedure:

- Installation and Setup Check: Refer to the Installation and Start Up sections of the manual to ensure all preliminary steps are complete.

Steaming Milk:

- 1. Fill Pitcher:** Fill a steaming pitcher about 1/3 full of milk.
- 2. Steam Wand Placement:** Position the tip of the steam wand approximately 1/2" below the surface of the milk.
- 3. Release Steam:** Twist the steam knob counterclockwise to begin releasing steam.
- 4. Frothing Technique:** Hold the pitcher at an angle, keeping the wand tip about 1/2" below the surface of the milk.
- 5. Finish Frothing:** When the milk is properly frothed, remove the wand from the pitcher and turn the steam knob clockwise to stop the steam flow.

Dispensing Hot Water:

- 1. Position Cup:** Place an empty cup or container under the hot water outlet.
- 2. Dispense Water:** Rotate the knob counterclockwise to dispense water.
- 3. Stop Flow:** When finished, rotate the knob clockwise to close.

Operation (Model 236ECMSA8D)

Start-up Procedure:

- **Installation and Setup Check:** Refer to the Installation and Start Up sections of the manual to ensure all preparatory steps have been followed.

Programming:

- **Changing Temperature Measurement:**
 - Click the top-right corner of the temperature display to switch between °C and °F readings (Fig. 4).
- **Temperature Setting:**
 1. Tap the temperature readout on the LCD screen to open the temperature setting menu.
 2. You'll see “Boiler Temp” (Fig. 5A) and “Steam Temp” (Fig. 5B).
 3. Tap the desired box, type in your preferred temperature using the keypad (Fig. 6), and press **OK** to confirm.

- **Water Volumes:**

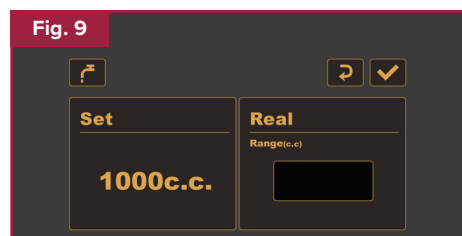
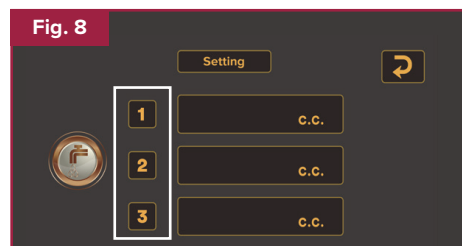
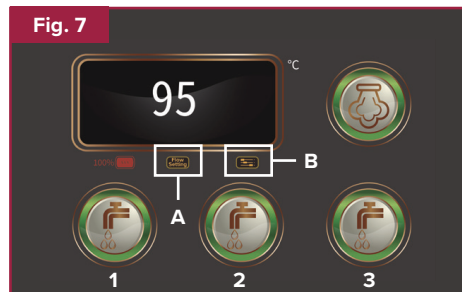
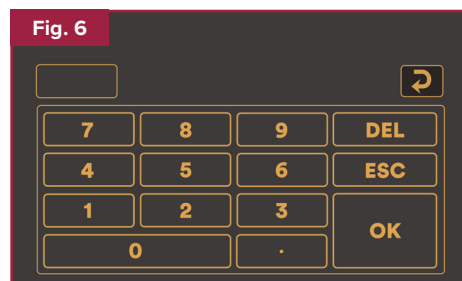
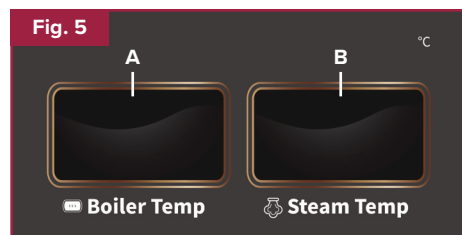
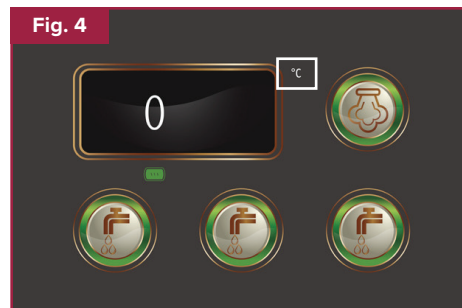
1. Press the **Flow Setting** button below the temperature readout on the LCD screen to access the 3 hot water output settings (Fig. 7A).
2. Buttons are labeled 1 (left), 2 (center), and 3 (right).
3. Select the box for the button you want to program and enter the desired water volume (125–1,500 mL) (Fig. 8).
4. Press **Setting** to save.

Note: Ambient conditions can cause a ±5% variation between the set volume and actual output. Recalibrate if the discrepancy becomes significant.

- **Water Volume Calibration:**

1. Tap the **Water Volume Calibration** button under the temperature readout on the LCD (Fig. 7B).
2. Place a measuring cup and scale under the hot water wand, then press the dispense button.
3. Measure the output, enter the real amount in the **Real** field, and press the check mark to confirm (Fig. 9).

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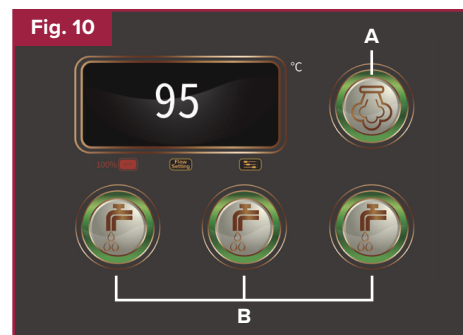


Steaming Milk:

1. **Fill Pitcher:** Fill a steaming pitcher about 1/3 full of milk.
2. **Steam Wand Placement:** Position the tip of the steam wand about 1/2" below the surface of the milk.
3. **Start Frothing:** Press the Steam button on the LCD screen to begin frothing (Fig. 10A).
4. **Maintain Wand Position:** Hold the pitcher at an angle, keeping the wand tip about 1/2" below the milk surface.
5. **Auto-Stop:** The steam will stop once the programmed temperature is reached.

Dispensing Hot Water:

1. **Position Cup:** Place an empty cup or container under the hot water outlet.
2. **Select Volume:** Press the desired water dispensing button on the LCD (Fig. 10B).
3. **Automatic Dispense:** The machine will release the pre-programmed amount of hot water automatically.



MAINTENANCE

Monthly Checks

Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
3. Inspect all seals, gaskets, and hoses for signs of wear or leakage.
4. Check the integrity of electrical cords and plug points.
5. Examine taps, levers, and other manual components for ease of operation.
6. If any issues are detected, consult the "Troubleshooting" section, or contact a service provider for recommended actions or replacements.

Professional Servicing

Annual Maintenance

Purpose: To ensure that specialized features like electrical components and temperature controls are working correctly.

1. Schedule an annual service appointment with a certified technician who specializes in electric cooking equipment.
2. The technician will perform a comprehensive inspection, checking electrical components and gas or plumbing connections, if applicable.
3. Calibration tests may be performed to ensure optimal temperature and carbonation levels.
4. Any worn-out or damaged parts will be replaced.
5. Obtain a detailed service report for your records, beneficial for both warranty claims and future troubleshooting.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Equipment will not turn on.	No power.	Plug in the unit.
		Check breaker to see if it was tripped.
No water.	Local shutoff is on.	Turn off the local shutoff.
	Fill sensor not functioning.	Delime the unit. Then reach out to Customer Service.
Water not heated.	Pressure not being reached.	Check water, then reach out to Customer Service.
	Heating element not turning on.	Reach out to Customer Service.