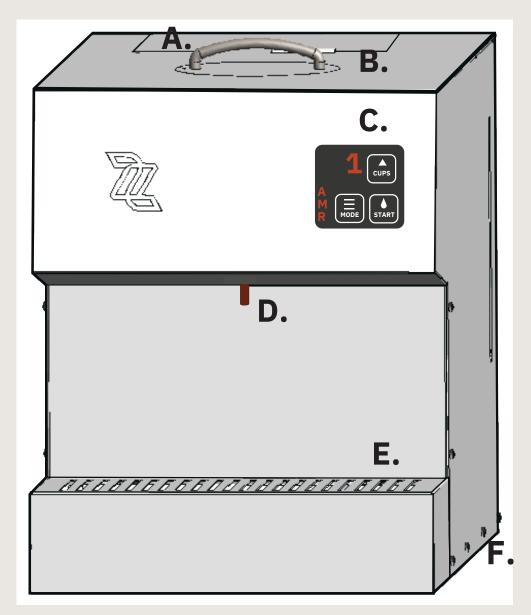


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\*Prototype model shown



# A. Water tank (External)

- Open by lifiting the lid using the tab on the water tank cover.
- The water tank holds 4L of cold water.

## B. Boiler

- Open by lifting the lid using the handle on the top of the machine.
- C. Operations panel and LED display

# **D.** Spout

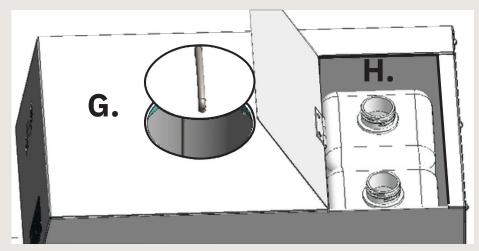
• Place a vessel/raqwa directly under the spout on the drip tray (E. see below). Your brewed coffee will be dispensed into the raqwa.

# **E.** Drip Tray

- Place the vessel/raqwa on the drip tray directly under the spout.
- The drip tray collects any spillage for ease of cleaning.

## F. Power cord

• Australian standard power cord 240v AC (50 Hz) compatible.



## **G.** Boiler (Internal)

- The boiler's lid can be removed completely. Return the lid to its R RINSE correct position before brewing coffee.
- The inside of the boiler is stainless steel for ease of cleaning.
- Add ground coffee here and if desired, sugar and spice to taste.

# **H.** Water tank (Internal)

- Use a funnel to fill the water tank with cold water.
- The water tank can be removed completely for cleaning.



C. Operations panel and LED display

## MODE button (Refer to C.)

• Press to toggle through the modes.

### CUP button

• Select the number of cups from 1 to 8.

### START button

• Begins the selected function.

#### A - AUTOMATIC

- This is the default mode of the machine.
- This mode boils the coffee once and produces maximum crema.

## M - MANUAL

• This mode allows you to boil the coffee multiple times and produces no crema.

- Rinse mode flushes the boiler with cold water.
- This process aids in the removal of any remaining coffee grounds from the boiler and spout.

# ON/OFF

• The main power switch is on the back of the machine.

# LED Display (Refer to I. page 4)

• 1 to 8 shows the number of cups selected.

#### LO

- Indicates that the water level is low in the water tank.
- Use a funnel to fill the tank with cold water. A full tank holds 4 litres.

#### GO

• For MANUAL mode only. The mixture has been boiled and is ready to be dispensed or boiled again.

#### **USING AUTOMATIC MODE**

- 1. Make sure "A" is highlighted by pressing the MODE button.
- 2. Place a vessel/raqwa directly under the spout.
- 3. Select the desired number of cups by pressing the *CUP* button.
- 4. Remove the lid of the boiler. Press the *START* button. Cold water will start to pump into the boiler from the water tank.
- 5. Spoon your required amount of ground coffee, and if desired, sugar and spice to taste, into the boiler while the water is being pumped into the boiler. This allows the grounds to absorb water and form a rich, thick mixture. Place the lid of the boiler back on. The coffee mixture will be stirred and heated automatically.
- 6. Once the correct temperature is reached, the hot coffee will automatically dispense into the vessel/raqwa ready to pour into cups for serving.
- 7. Begin the rinse process (please see page 5).

## **USING MANUAL MODE**

- 1. Make sure "M" is highlighted by pressing the *MODE* button.
- 2. Place a vessel/ragwa directly under the spout.
- 3. Select the desired number of cups by pressing the *CUP* button.
- 4. Remove the lid of the boiler. Press the *START* button. Cold water will start to pump into the boiler from the water tank.
- 5. Spoon your required amount of ground coffee, and if desired, sugar and spice to taste, into the boiler while the water is being pumped into the boiler. This allows the grounds to absorb water and form a rich, thick mixture. Place the lid of the boiler back on. The coffee mixture will be stirred and heated automatically.



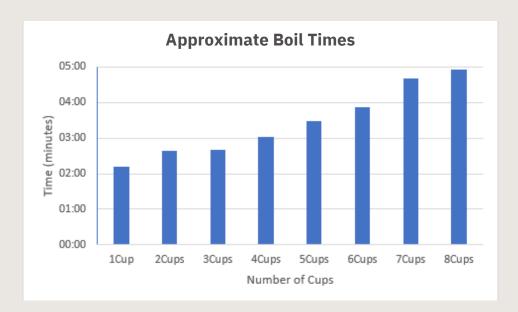
**I.** Operations panel and LED display showing LO and GO.

## (Using Manual Mode continues)

- 6. Once the correct temperature is reached, the word *GO* appears on the LED display. Press the *CUP* button to boil the mixture once. After a brief boil cycle, the word *GO* appears again. You can repeatedly boil the mixture by pressing the *CUP* button a number of times.
- 7. When you are satisfied the mixture has boiled enough, after the word *GO* appears again, press the *START* button. The hot coffee will dispense into the vessel/raqwa ready to pour into cups for serving.
- 8. Begin the rinse process (please see page 5).

#### **USING RINSE MODE**

- 1. Ensure a collection container is placed under the spout.
- 2. Press the *MODE* button until "R" is seen on the LED display.
- 3. Press *START* to begin the rinse process. Cold water automatically dispenses from the water tank into the boiler for 5 seconds.
- 4. If needed, use a small brush to trace the edges of the boiler and dislodge any remaining coffee grounds.
- 5. Press and hold the *START* button to drain the boiler of the waste contents.
- \*You can use the *RINSE MODE* to drain the boiler if you make a mistake in Automatic or Manual modes.



#### MAINTENANCE AND CLEANING

- Using the rinse mode is sufficient to clear the coffee grounds from the internal parts of your Zou Zou Coffee machine and ensure continued use. To clear all the grounds from the boiler, when RINSE MODE is on ("R" is seen on the LED display), use a small brush to loosen the grounds from the corners of the boiler. Press the START button and the water will wash any remaining grounds away.
- The inside of the boiler is stainless steel and easily cleaned.
   While the machine is turned off, simply wipe the inside of the boiler with a damp cloth.
- If you remove the water tank for cleaning, ensure it is placed back in the exact same position. You will need to reconnect the water hoses.
- To reset the machine, turn the power off using the main power switch on the back of the machine. Wait for 20 seconds until the indicator light on the LED display is off, then turn the machine on.

\*Boil times may vary depending on the ambient temperature and location above sea level.

On the first daily use, the machine may take a little longer to boil.

#### TROUBLESHOOTING

When the coffee cycle is over but the boiler exit is blocked:

- 1. Use the supplied pipe cleaner to loosen the coffee grounds by sticking the pipe into the exit port and spout of the boiler to loosen any coffee grounds.
- 2. Turn on RINSE MODE ("R" is seen on the LED display).
- 3. Place a collection container directly under the spout.
- 4. Press and hold the *START* button. The pump will reverse direction for 1 second to unclog the boiler exit and then it will pump the contents of the boiler into the container.

If at any time you wish to empty the contents of the boiler.

- 1. Place a collection container directly under the spout.
- 2. Turn on RINSE MODE ("R" is seen on the LED display).
- *3.* Press and hold the *START* button, and the machine will start to pump and empty the boiler contents into the container.

#### SAFETY INSTRUCTIONS

- DO NOT ALLOW children (<14yrs) to use the machine without adult supervision and children should not play with the machine.
- Only COLD WATER should be added to the water tanks.
- Please keep the BOILER LID ON AND CLOSED once you have added ground coffee, and if desired, sugar and spice to taste, into the boiler.
- While the machine is brewing coffee and heating and stirring the coffee mixture, the boiler lid MUST REMAIN ON AND CLOSED.
- Whenever there is power to the machine, it is ready to respond to your issued command.
- If the power cord gets damaged, contact an authorised service centre for a replacement. DO NOT continue to use the machine with a damaged power cord.
- Keep the power cord away from stoves or hot/heating surfaces.
- For extended periods of no use, the machine should be kept powered off using the main power switch on the back of the machine.

### ADDITIONAL CARE INFORMATION

This machine is produced for a standard AUS/NZ power outlet of 240v AC (50 Hz). Zou Zou machines are compliant with Australian and New Zealand standards:

- AS/NZS 60335.2.15 2019
- AS/NZS 60335.1 2020

The Victorian Energy Safety Commission issued Certificate no. ESV220054.

- ALWAYS plug your machine into an earthed outlet.
- DO NOT place and use your machine near a heat source, e.g. an oven, BBQ, radiator, heaters etc.
- PROTECT your machine from steam and moisture.
- The water tank is for COLD WATER ONLY.
- The machine's boiler is only for ground coffee and granulated sugar, sweetener, and spice. DO NOT put any other substance in the boiler as this will damage the boiler.
- The Zou Zou Coffee machine is designed to operate at ROOM TEMPERATURE between 4-37 degrees Celsius and 80% humidity.
- The outside of the machine is stainless steel and can be cleaned with a damp cloth or regular cleaning products suitable for stainless steel.
- DO NOT use harsh chemicals inside the water tank or the boiler.

For support, please contact us through our website **zouzoucoffee.com** 

"The Zou Zou Coffee machine is unique in its concept. It can replicate the coffee made traditionally on the stovetop or in hot sand with its AROMA, TEXTURE and FLAVOUR.

Thank you for buying a Zou Zou.

You can look forward to an effortless, rich
and delicious cup of coffee every time."

Joseph Atallah - Inventor of the Zou Zou Coffee Machine