

INSTRUCTION MANUAL

FOR HOUSEHOLD USE ONLY



Make A Double Espresso In 90 Seconds

Model: CMNA

Read this manual thoroughly before using and save it for future reference

WARRANTY DETAILS

REGISTRATION OF SIRENA PRESTIGE ESPRESSO MACHINE IS REQUIRED FOR WARRANTY.

PLEASE GO TO SIRENASYSTEM.COM TO REGISTER.

This product is guaranteed under the premise of a 1-year limited warranty period, applicable to the original purchaser and not transferable to a third-party user.

Repair and replacement of defective parts are at the seller's discretion. In the event that repair isn't possible, the seller will replace the product or part.

Product defects not covered under the warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications, or repair by unauthorized parties. The manufacturing company is not reliable for any incidental or consequential damages incurred by such circumstances.

Sirena Inc

11334 Boggy Creek Road Suite 107 Orlando, FL 32824

5459 Canotek Rd. Suite 1 Ottawa, ON, Canada K1J 9M3

1-855-474-7362 1-613-695-6444



IMPORTANT SAFEGUARDS

When using the Sirena Espresso Machine, please follow these basic precautions.

- 1. Read all instructions carefully.
- 2. Before using, check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
- 3. This Sirena Espresso Machine has been incorporated with a grounded plug. Ensure the wall outlet in your house is well grounded.
- 4. To protect against fire, electric shock and injury to persons, do not immerse cord in water or plug in while wet.
- 5. Remove plug from wall outlet before cleaning and when not in use. Allow Sirena Espresso Machine to cool down completely before removing or attaching components and before cleaning.
- 6. Do not operate Sirena Espresso Machine with a damaged cord or plug or after Sirena Espresso Machine malfunctions. If Sirena Espresso Machine is damaged, please contact Manufacturer.
- 7. The use of accessory attachments not certified by the Sirena Espresso Machine manufacturer, may result in fire, electric shock or injury to persons.
- 8. Place Sirena Espresso Machine on flat surface or table, do not hang power cord over the edge of table or counter.
- 9. Ensure power cord does not touch the hot surface of Sirena Espresso Machine.
- 10. Do not place the Sirena Espresso Machine on hot surface or beside fire in order to avoid damage.
- 11. To disconnect, remove plug from wall outlet. Always hold the plug as to not pull on cord.
- 12. Do not use Sirena Espresso Machine for other than intended purpose.
- 13. Be careful not to get burned by the steam.
- 14. Do not touch the hot surface of Sirena Espresso Machine. Use handle or knobs.
- 15. Do not let Sirena Espresso Machine operate without water.
- 16. Do not remove the metal funnel when Sirena Espresso Machine is brewing coffee or is releasing steam.
- 17. Connect plug to wall outlet before using and turn any switch off before plug is removed from wall outlet.
- 18. Do not allow children to play with Sirena Espresso Machine.
- 19. This Sirena Espresso Machine is intended for household use only.
- 20. Do not use outdoors.

SAVE THESE INSTRUCTIONS

About cord plug:

This Sirena Espresso Machine has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

KNOW YOUR SIRENA ESPRESSO MACHINE

A. ON/OFF Button

D. Steam Control Knob

G. Top Cover

J. Main Body

M. Metal Funnel

P. Measuring Spoon and Tamper

B. FROTH Button

E. Water Tank Cover

H. Froth Wand

K. Removable Cup Shelf

N. Drip Tray

Q. Thermometer

C. ESPRESSO Button

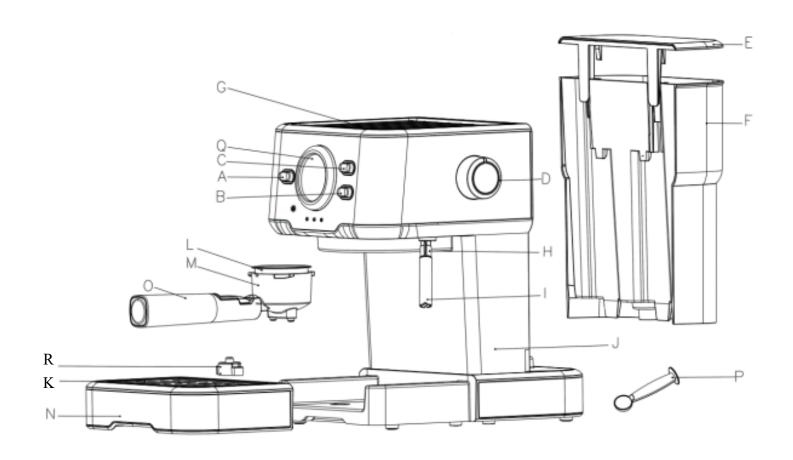
F. Water Tank

I. Froth Nozzle

L. Steel Mesh

O. Metal Funnel Handle

R. Float Cover



BEFORE THE FIRST USE

Before first use rinse Sirena Espresso Machine with warm water as follows:

1. Open water tank cover and fill. Water level should not exceed the "MAX" mark in water tank. Then replace the water tank cover.

Note: Sirena Espresso Machine comes with a detachable water tank for easy cleaning. Fill water tank with water first, and then attach water tank into Sirena Espresso Machine.

- 2. Set steel mesh into metal funnel (with no coffee grounds in steel mesh), make sure the tube on the funnel aligns with the groove in Sirena Espresso Machine, then insert the funnel into Sirena Espresso Machine from the "INSERT" position, and fix them into Sirena Espresso Machine firmly by turning the handle counterclockwise until it is at the "LOCK" position.
- 3. Place a cup on removable cup shelf. Make sure steam control knob is on the "0" position.
- **4.** Plug in Sirena Espresso Machine. Press the **ON/OFF** button to turn on, power indicator light will be illuminated red.
- **5.** Press **ESPRESSO** button, Sirena Espresso Machine will pump water, press **ESPRESSO** button again to stop pumping water.
- **6.** Place a cup under the froth nozzle, press **FROTH** button, all the indicator lights will be extinguished. When Sirena Espresso Machine is done preheating, the froth indicator light will illuminate. Turn the steam control knob counterclockwise slowly until steam begins to flow out.
- 7. Pour out water in each container and then clean them thoroughly, now Sirena Espresso Machine is ready to make coffee.

Note: There may be noise when pumping water for the first time, this is normal as Sirena Espresso Machine is releasing the air inside. After about 20 seconds, the noise will disappear.

MAKE ESPRESSO

- 1. Remove detachable water tank and open water tank cover to fill it with desired water, the water level should not exceed the "MAX" mark in the tank. Then return water tank to Sirena Espresso Machine.
- 2. Make sure steam control knob is on the "0" position and plug Sirena Espresso Machine into the power outlet.
- **3.** Press **ON/OFF** button, power indicator light is illuminated red, and the default setting is Espresso.
- **4.** Remove funnel by turning it clockwise. Add ground coffee into steel mesh with measuring spoon, a spoon of ground coffee can make one cup of top-grade coffee, then press ground coffee tightly with the tamper.
- **5.** Set steel mesh into metal funnel, make sure the tube on the funnel aligns with groove in Sirena Espresso Machine, then insert the funnel into Sirena Espresso Machine from the "INSERT" position, and fix them into Sirena Espresso Machine firmly by turning the handle counterclockwise until it is at the "LOCK" position.
- **6.** Place a cup on removable cup shelf.
- 7. If espresso indicator light is illuminated green, it means the preheating is finished. You can then press **ESPRESSO** button to start brewing coffee.
- **8.** Press **ESPRESSO** button when desired coffee level is obtained, espresso indicator light is extinguished and coffee ceases to flow. Once espresso indicator light is illuminated again, you can continue to make more coffee.

WARNING: Do not leave Sirena Espresso Machine unattended while making coffee, as it needs to be stopped manually!

- **9.** When finished making espresso, take metal funnel out by turning it clockwise, then pour coffee residue out with steel mesh held in place by press bar.
- 10. Let metal funnel and steel mesh cool down completely, then rinse under running water.

MAKE CAPPUCCINO/LATTE/FROTHED MILK

- 1. Prepare espresso first with container big enough according to the part "MAKE ESPRESSO", make sure that steam control knob is at the "0" position.
- **2.** Press **FROTH** button, espresso indicator light will be extinguished, wait until frothing indicator light is illuminated.

Note: During operation, frothing indicator light will cycle on and off to maintain desired temperature.

3. Fill a cup with about 3.3 ounces of milk for each cappuccino or about 8 ounces of milk for each latte to be prepared, you are recommended to use whole milk at refrigerator temperature.

Note: In choosing the size of cup, it is recommended the diameter is not less than 2.75 inches.

4. Place a cup under the froth nozzle. Turn steam control knob slowly counterclockwise, work indicator light is illuminated green, steam will come out from froth nozzle.

Note: Never turn steam control knob rapidly, as the steam will accumulate rapidly within short time which may increase a potential risk of explosion.

- 5. Insert froth nozzle into the milk about two centimetres, froth milk in the way of moving cup circular and up and down.
- **6.** When the milk doubles in volume and the required result is reached, turn steam control knob to the "0" position, work indicator light is extinguished.

Note: Clean froth nozzle with wet sponge immediately after steam stops but be careful not to burn yourself.

- 7. Pour the frothed milk into the prepared espresso, now the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.
 - **8.** Press **ON/OFF** button to cut off power. All indicators lights will be extinguished.

Note: If you want to brew coffee immediately after frothing milk, it is necessary to cool down Sirena Espresso Machine as the temperature for brewing coffee is not as high.

Following are two methods to brew coffee after frothing milk.

- **A.** The faster method: Turn steam control knob slowly counterclockwise, to release the steam until frothing indicator light is extinguished, turn steam control knob to the "0" position. Reset the **FROTH** button to switch back into the espresso mode.
- **B. The normal method:** Reset the **FROTH** button, wait about 2 minutes until the thermometer falls back into espresso range. After frothing indicator light is extinguished, espresso indicator light will be illuminated green. After that, you can continue to make espresso.

REGULAR CLEANING AND MAINTENANCE:

- 1. Turn off Sirena Espresso Machine and let it cool down completely before cleaning.
- 2. Clean housing of Sirena Espresso Machine with moisture-proof sponge often and clean water tank, drip tray and removable cup shelf regularly. Make sure to dry them completely.

Note: Do not clean with alcohol or solvent cleanser. Never immerse the housing in water for cleaning.

- **3.** Detach metal funnel by turning it clockwise, get rid of coffee residue inside, then clean it with cleanser, and finally rinse with clear water.
- 4. Clean all the attachments in water and dry them thoroughly.

REMOVING MINERAL DEPOSITS

- **1.** To make sure your Sirena Espresso Machine operates efficiently; you should clean away mineral deposits left every 2-3 months.
- 2. Fill water tank with water and descaler to the MAX level (the proportion of water to descaler is 4:1. Please use "household descaler", you can use citric acid instead of descaler (the one hundred parts of water and three parts of citric acid).
- **3.** Put the empty metal funnel and cup in place.
- **4.** Press **ON/OFF** button, power indicator light will be illuminated, press **ESPRESSO** button, espresso indicator light is illuminated green, make sure steam control knob is in the "0" position, when there is water flowing out, press **ESPRESSO** button to stop pumping, and wait for a moment, Sirena Espresso Machine begins to preheat
- **5.** When espresso indicator light is illuminated, preheating is finished. Press **ESPRESSO** button, its indicator light is illuminated green, make two cups of coffee (about 12 ounces). Press **ESPRESSO** button to stop pumping, its indicator light is extinguished.
- **6.** Press **FROTH** button, espresso indicator light will be extinguished, wait until frothing indicator light is illuminated. Make steam for 2 min by turning steam control knob, then turn steam control knob to the "0" position to stop making steam. Press **ON/OFF** button to turn off Sirena Espresso Machine immediately, leave descaler inside Sirena Espresso Machine for at least 15 minutes.
- 7. Press **ON/OFF** button to restart Sirena Espresso Machine, wait until espresso indicator light is illuminated, then press **ESPRESSO** button to brew until no descaler is left.
- **8.** Brew with tap water in the **MAX** level, repeat steps 4-6 3 times, then brew until no water is left in water tank.

TROUBLESHOOTING

Issue	Likely Cause(s)	Solution
The metal parts in the tank have rust.	Descaler is not the recommended type. It may corrode the metal parts in the tank.	Use descaler recommended by the Manufacturer.
Water leaks from the bottom of Sirena Espresso Machine.	There is too much water in the drip tray.	Clean the drip tray.
	Sirena Espresso Machine is malfunctioning.	Contact the Manufacturer for repair.
Water leaks out from outer side of filter.	There are some coffee grounds on filter edge.	Remove excessive coffee grounds.
Acid (vinegar) taste present in coffee.	Insufficient cleaning after removing mineral deposits.	Clean Sirena Espresso Machine per the instructions in "before the first use" for several times.
	Coffee grounds stored in a hot, wet place for a prolonged time.	Use fresh coffee grounds, or store unused coffee grounds in a cool, dry place. After opening a package of coffee grounds, reseal it tightly and store it in a refrigerator to maintain its freshness.
Sirena Espresso Machine is not turning on.	Power outlet is not plugged well.	Plug the power cord into a wall outlet correctly, if Sirena Espresso Machine still does not work, please contact the Manufacturer for repair.
Steam cannot froth.	Frothing indicator light is not illuminated.	Only after Frothing indicator light is illuminated, the steam can be used to froth.
	The container is too big, or the shape does not fit.	Use tall and narrow container.
	You have used skimmed milk	Use whole milk or half-skimmed milk



Do not disassemble Sirena Espresso Machine. If problems persist, contact the Manufacturer.

Environment Friendly Disposal

You can help protect the environment! Please respect the local regulations: turn in non-working electrical equipment to an appropriate waste disposal center.