

# Welcome to your TK-01

Happy Brewing!

*your TK Team*



# User Manual

## **Note before brewing:**

Your TK-01 comes with a 30-day/150-brew (whichever comes first) trial period, allowing you to try and test the machine at home. The trial period starts the day your machine is delivered.

Please keep all original packaging (this will be used in case of return or repair), including the outer shipping box.

If you are not satisfied with your machine, you can return the product during the trial period for a refund (minus a processing fee). The only condition is that we receive the product in the condition in which it was received by you (excluding any coffee grounds or marks from brewing coffee), including all accessories.

## **Service & maintenance introduction:**

This appliance is for domestic and light commercial use. Any servicing, other than cleaning and basic user maintenance, should be performed by an authorized service personnel. To reduce the risk of fire or electric shock, do not disassemble the machine. Disassembling the machine will result in a termination of the Company's warranty agreement. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only. It is strictly forbidden to tamper with the internal parts of the machine.

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# Parts description

## Machine

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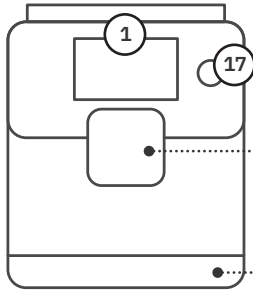
- |                                  |                                  |
|----------------------------------|----------------------------------|
| 1. Touchscreen                   | 10. Brew unit                    |
| 2. Drip tray                     | 11. Used coffee ground collector |
| 3. Coffee spout                  | 12. Coffee bean hopper           |
| 4. Water tank                    | 13. Grind size adjustment dial   |
| 5. Water filter                  | 14. Bypass chute                 |
| 6. Left door                     | 15. Bypass chute lid             |
| 7. Milk frothing adjustment dial | 16. Power cord                   |
| 8. Milk carafe connecting port   | 17. Front power switch           |
| 9. Right door                    | 18. Back power switch            |

## Accessories Box

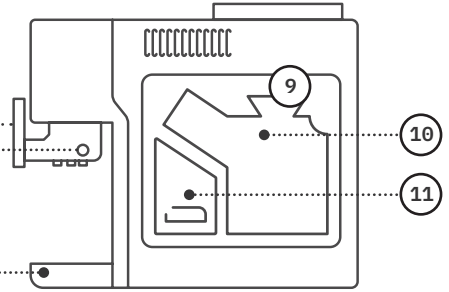
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- |                                |                             |
|--------------------------------|-----------------------------|
| a. Milk carafe                 | e. Metal plate (cup warmer) |
| b. Milk hoses                  | f. Water filter             |
| c. Milk hose cleaning brush    | g. Pre-ground coffee scoop  |
| d. Coffee chaff cleaning brush |                             |

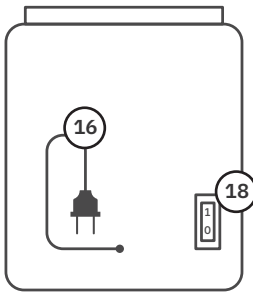
# Machine



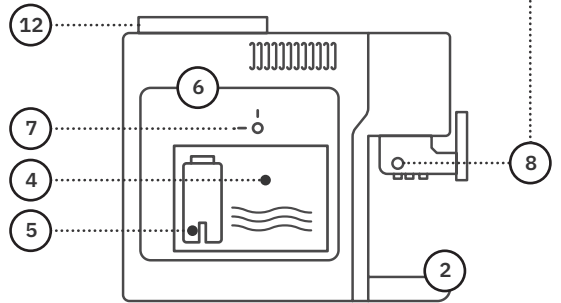
Front



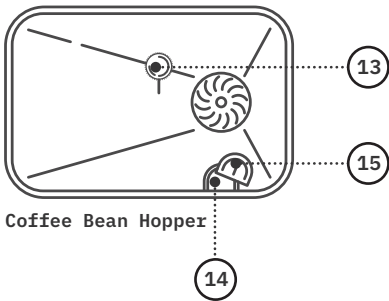
Right



Back

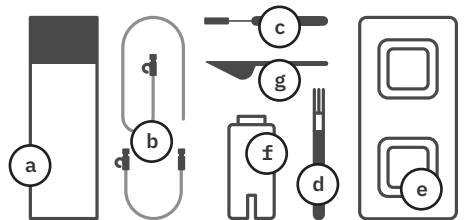


Left



Coffee Bean Hopper

## Accessories Box



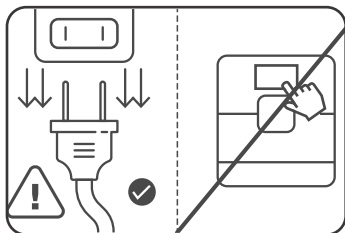
# Safety Precautions

**When using electrical appliances, one must abide by the following safety precautions:**

1. Read all instructions.
2. To protect against fire, electric shock and injury, do not immerse cord, plugs, or appliance in water or other liquid.
3. Close supervision is necessary when the appliance is used near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
6. Do not pull out the plug by the power cord or touch it with wet hands.
7. Do not use outdoors.
8. Do not keep the machine at temperatures below 40 degrees Fahrenheit - frost may damage the machine.
9. Never allow water to come in contact with any of the electrical parts of the machine - danger of short circuit and burning.
10. Do not let the cord hang over the edge of tables or counters or touch hot surfaces.
11. Do not place the appliance on or near a hot gas or electric burner.
12. Do not place hands or other body parts near spout during the machine's routine brewing or cleaning process to avoid any potential burns or other injury.
13. Always turn off the appliance before disconnecting from the wall outlet.
14. Do not use the appliance for any other reason than intended use.
15. Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.

16. Never use warm or hot water to fill the water tank.  
Only use cold or room temperature water.
  17. Keep your hands and the cord away from hot parts of the appliance during operation.
  18. Never clean with scrubbing powders or harsh cleaners.  
Simply use soft damp cloth with water.
  19. Do not use caramelized or flavored coffee beans.
  20. For optimal taste of your coffee, use filtered water.  
Periodic descaling is still recommended every 3 months.
  21. In case of failure, problems or suspected malfunction resulting from a machine failure, immediately remove the plug from the socket. Never attempt to operate a faulty machine. If problems persist, contact the Terra Kaffe support team immediately.
  22. In case of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers.  
Do not use water or dry powder extinguishers.
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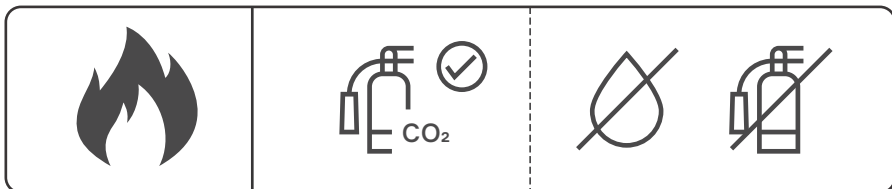
## Malfunction



In case of failure, problems or suspected malfunction resulting from a machine failure, immediately remove the plug from the socket. Never attempt to operate a faulty machine. If problems persist, contact the Terra Kaffe support team immediately.

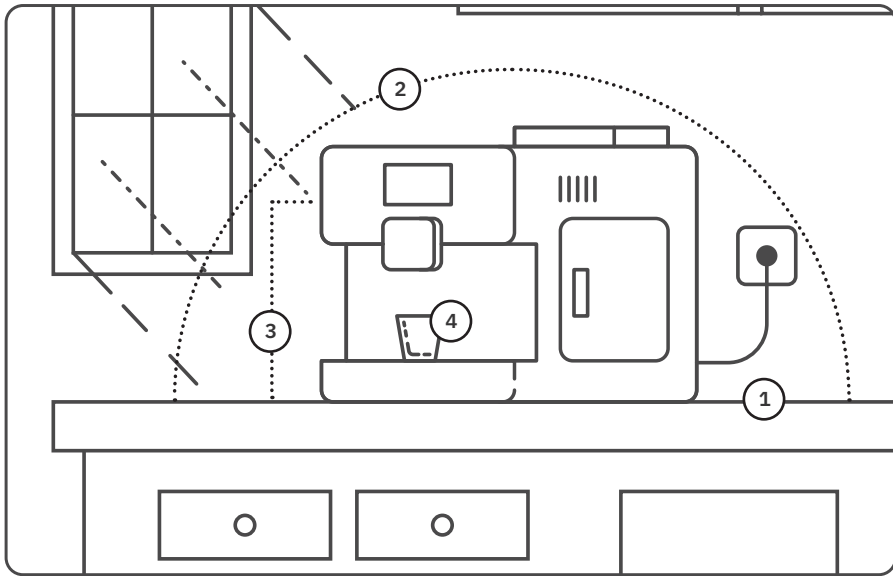
## Fire safety precautions

In case of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or dry powder extinguishers



# For best operation and maintenance

1. Choose a safe, level surface where there will be no danger of overturning the appliance or being injured.
2. Choose a location that is sufficiently well-lit, clean and near an easily reachable socket.
3. Provide a minimum distance of 7.5inches from the left and right side of the machine.
4. While switching on or off the machine, we suggest placing an empty glass under the dispensing spout.

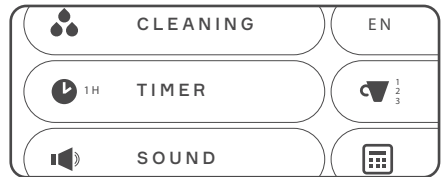


Your TK-01 has two power switches. The circular power button on the front screen should be used to turn the machine on/off. Only using the switch on the back bypasses an intentional and important rinse cycle and powering down process that is key to keeping your TK-01 functioning properly. The switch on the back is only necessary if the machine will not be used for an extended period of time.



## Auto-shutdown time

You can choose between 0.5h, 1h, 1.5h, ... 24h options for time until auto-shutdown.



## Sound/silent setting

Go to MENU and press the SOUND settings icon to turn sound on and off.



## Hardness setting

Selecting the correct water hardness setting is a crucial part of keeping your machine functioning well.

You can choose between zero dots (for soft water), three dots (for medium water), six dots (for hard water), and nine dots (for very hard water).



## Cleaning and storing the machine

To keep the machine at its best, be sure to clean and store it properly. Since the machine uses natural ingredients (e.g. coffee beans, water, and milk), some residue may be present on supporting surfaces. Remove and rinse the brew unit under running water once per week. Before storing the machine, we strongly recommend cleaning and emptying the water tank. After a long period without use, the user should empty the water tank and refill with water prior to brewing. Never immerse the machine in water. Store it in a dry place, out of the reach of children. Keep it protected from dust and dirt.

# First installation

1. Unpack the machine	5. Fill the coffee bean hopper with whole coffee beans
2. Remove the water tank	6. Turn on the hard switch located on the back of the machine
3. Connect the water filter to semi-circle slot in the bottom of the water tank	7. Press and hold the circular POWER icon on the right of the front panel
4. Fill the water tank with fresh cold water	8. Allow the machine a few minutes to power up for the first time.

**NOTE:** Please use non-oily, unflavored beans in your TK-01.

**ANOTHER NOTE:** The first two shots will be slightly weaker in strength due to the bean hopper and grinder filling with beans for the first time.

## Preliminary operations

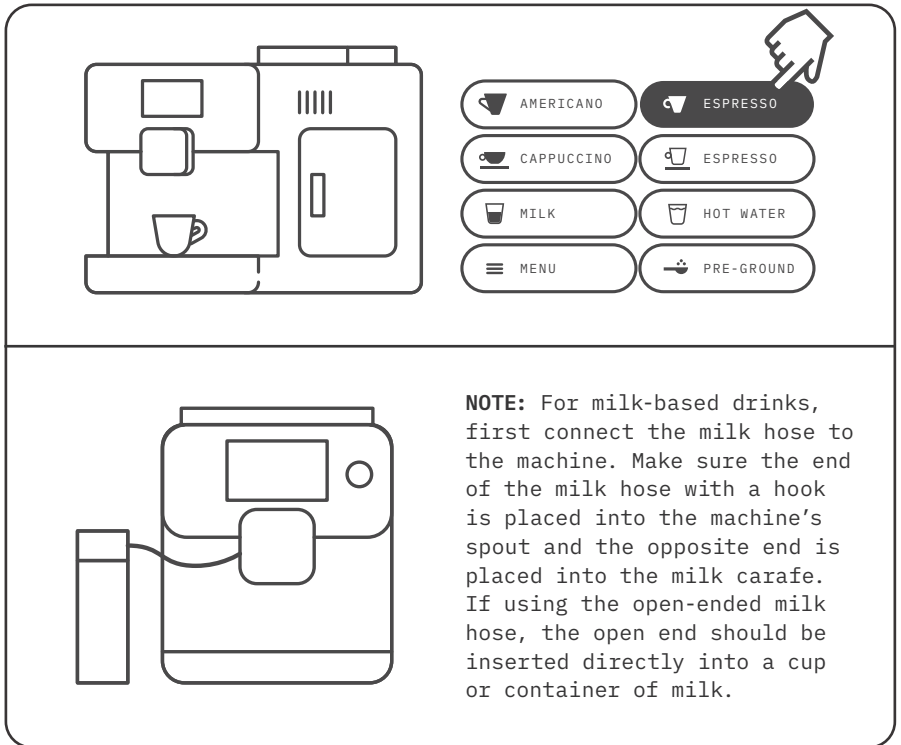
Fill the water tank only with fresh, still water. Fill the coffee bean hopper only with fresh, room-temperature, non-oily, unflavored coffee beans. Ground coffee, instant coffee or any other object put in the coffee bean hopper may damage the machine. Never remove the drip tray when the machine is in use.

## Hot water dispensing

When turning the machine on/off, short spurts of hot water may come out and cause risk of burning. Do not place hands near the spout during these pre- and post-rinse cycles.

# Preparing your coffee

Simply place a cup underneath the spout and press the button for whichever drink you would like to brew. After pressing the drink, grinding will begin.



For any drink, press x2 if you would like the machine to prepare two of the same drink back-to-back.



To stop the brewing process, simply press the X or large cup icon in the center of the screen.



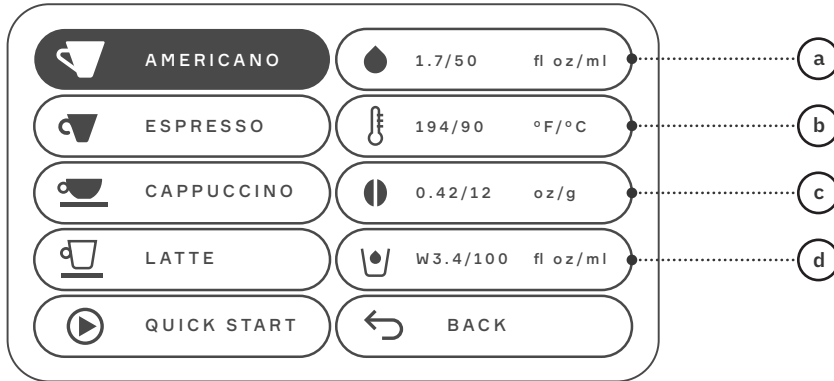
# Recommended drink settings

## Setting parameter

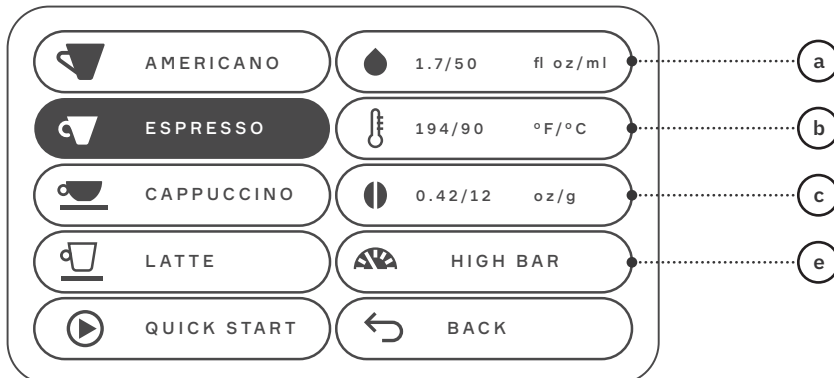
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- a. Espresso amount
- b. Temperature
- c. Coffee bean amount / dose
- d. Hot water amount
- e. High bar (high crema) / low bar (less crema)
- f. Milk frothing timer

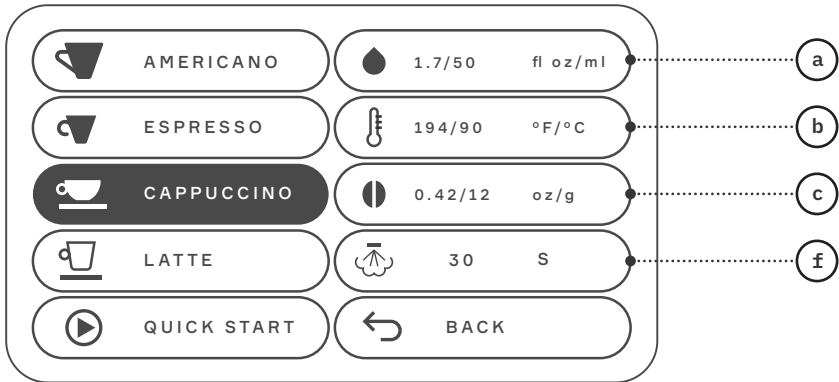
## Americano parameters



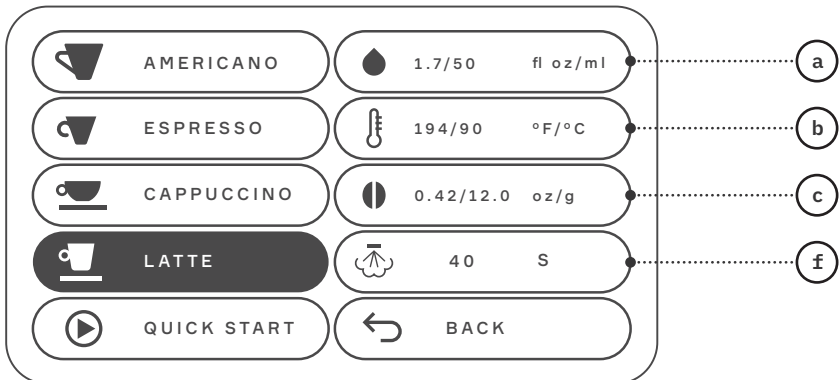
## Espresso parameters



### Cappuccino parameters



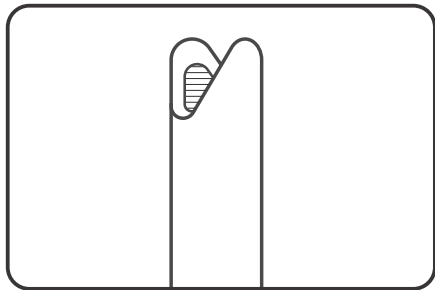
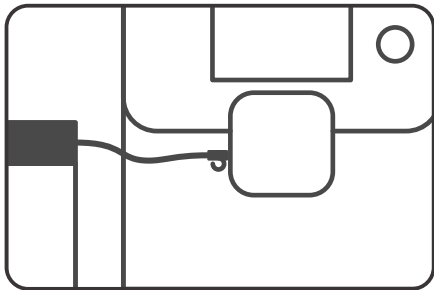
### Latte parameters



# Milk Frothing Function

## Making hot milk or milk foam

1. Connect the end of the milk hose with a hook to the machine's spout and the smaller end of the milk hose to the milk carafe.
2. Press the milk cup icon to dispense, frothed milk into your cup, after a brief moment of warming up.
3. Once you have reached your desired amount of milk you can press the X icon or the milk icon to stop the process.
  - A. **NOTE:** The process does not stop automatically.



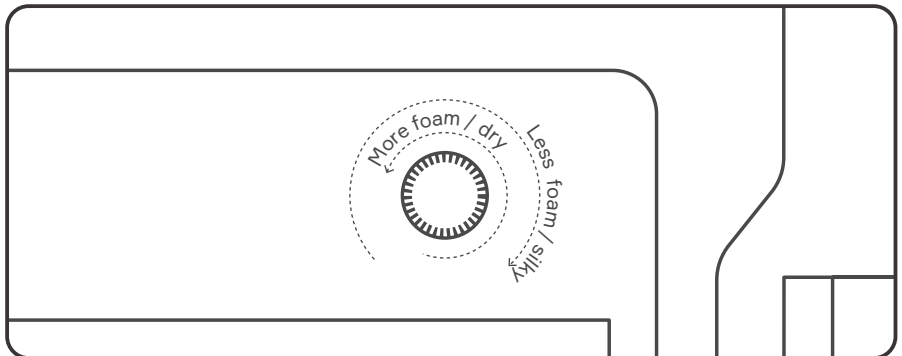
When using the milk carafe please connect the milk hose with a hook to the machine's spout and the smaller end of the milk hose to the milk carafe.

**NOTE:** If instead of using the provided milk carafe, you are using a separate container of milk, use the milk hose that has no nozzle at its opposite end.

# Adjusting Milk Foam

## Using the milk frothing adjustment dial

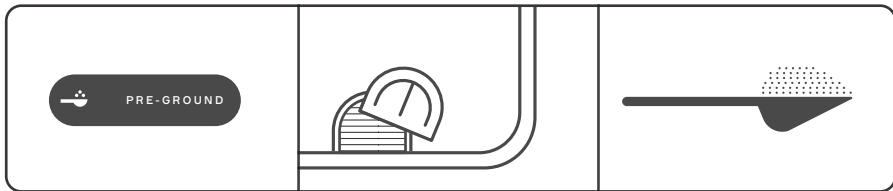
1. Open the left door. The milk frothing dial is located above and to the right of the water tank.
2. The frothed milk consistency will depend on the type of milk used, the temperature of the milk and the position of the milk frothing dial.
3. To froth the milk with more air, thereby making it more dry, turn the dial counter-clockwise. To froth the milk with less air, thereby making it more silky, turn the dial clockwise.
  - A. **NOTE:** If the dial is turned max to the right (i.e. removing all air during frothing) the machine will simply dispense hot milk.
  - B. **NOTE:** The left side door can be open while milk is frothing. Adjust the frothing dial while milk is pulling from the machine to test different dial positions.
4. Make sure you clean the milk hose after each use to avoid any blockages.



# Coffee Grinder & Hot Water

## Making coffee using pre-ground coffee

1. Touch the pre-ground icon.
2. Add one full scoop of pre-ground coffee.  
the scoop can be found in accessories box.
3. Select your coffee style.
  - A. NOTE: The preground function will not work unless these steps are followed in order. Do not fill the preground chute with coffee. Use only one scoop per drink.



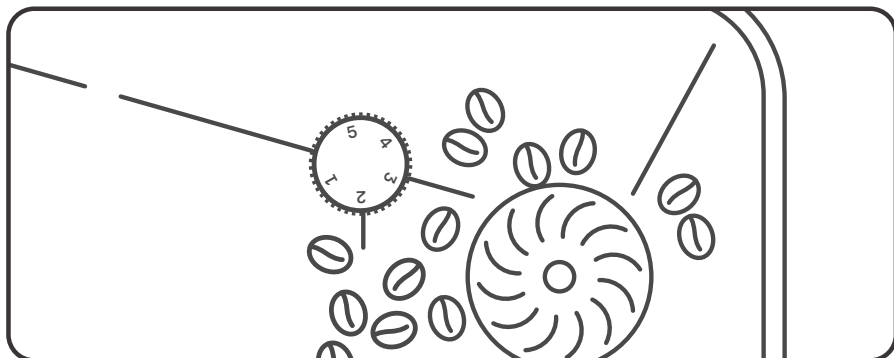
## Making hot water

1. Place the cup below the dispensing spout.
2. Press the hot water icon, the machine will start to dispense hot water.
3. Once you have your desired amount of hot water, press the X or hot water cup icon to stop the process.
  - A. NOTE: The process does not stop automatically.



## Adjust coffee grinder

1. The grinder adjustment dial, which can be found inside of the coffee bean container, must only be turned when the coffee grinder is in operation.
2. If the coffee flow is very fast and very light in color, the grinds are too coarse. Turn the grinder dial counter-clockwise.
3. If the coffee flow is very slow, the grinds are too fine. Turn the grinder dial clockwise.
4. Never use coffee beans that were stored in the freezer or refrigerator, or wait until the beans have reached room temperature.
5. Note that number 1 is the finest grind size and 5 is the coarsest grind size.



# Cleaning

Do not use sharp objects or harsh chemical products (solvents) for cleaning. Use a soft, dampened cloth to clean the machine.



## Automated milk cleaning

**NOTE:** ~30 min after frothing milk, the machine will prompt you to clean the milk hose & spout. During the process, there will be hot water and steam emitted from the milk hose and coffee spout.

1. Before pressing ✓, disconnect the milk hose from the milk carafe and connect to the drip tray.
2. Press the ✓ 2x to begin the automated cleaning process.

## Milk hose cleaning (when not using milk carafe)

### Milk hose

1. Keep milk hose inserted into the machine's spout.
2. Insert the other end of the hose into the hole of the drip tray.
3. Follow the prompts on the screen, or tap MENU then CLEANING then MILK CONTAINER.

### Milk frothing spout

1. Press both sides of the milk frothing nozzles and pull out from the main coffee spout.
2. Disassemble the milk frother and wash in fresh hot water.
3. Reassemble the milk frother and re-insert back into the machine.

## Brew unit cleaning with water

1. The brew unit should be removed from the machine and rinsed with water at least one time per week.
2. Open the right side door.
3. Remove the waste bin.

4. Remove the brewing unit and rinse with warm water, always with water flowing from top of the brew unit to the bottom.
5. Insert the brew unit back into its original position - a “click” will occur once back in the correct position.

## Descaling Your TK-01

Descaling your TK-01 is a simple, automatic cleaning process for removing calcium deposits that occur naturally from the water used to brew your coffee. Your machine will prompt you to descale roughly every 2-3 months.

To descale your machine:

1. Confirm that you are using Descaling Tablets.
2. Remove and empty the water tank. Remove the water filter.
3. Place 4 descaling tablets in the water tank, then fill at least two-thirds full with warm water. Allow the tablets to fully dissolve.
4. Reinsert the water tank. If the descaling alert has appeared on your screen, start the descaling process through the alert itself. As a manual option if needed, press “Menu”, “Cleaning”, and “Descal” and follow the directions on the screen.

**NOTE:** Place a large container under the TK-01’s spout to catch the water that will come out during descaling. Cover delicate surfaces to prevent damage from splashes.

## Brewer Cleaning on Your TK-01

Running a brewer cleaning cycle eliminates coffee residue and oils from your TK-01’s brew unit, which helps optimize extraction. This simple and automatic cleaning process helps maintain the quality and consistency of every coffee drink you brew, even after thousands of uses. Your machine will prompt you to clean your brew unit roughly every 2-3 months.

To descale your machine:

1. Confirm that you are using Brewer Cleaning Tablets.
2. Ensure your water tank is full.
3. Press “Menu”, “Cleaning”, and “Brewer” to start the process.
4. Insert 1 brewer cleaning tablet into the pre-ground coffee bypass chute when prompted, ensuring the tablet falls through the chute. Crush or break the tablet if needed.

Questions?

Contact us!

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