



Meraki

PRODUCT MANUAL —



Meraki Espresso Machine

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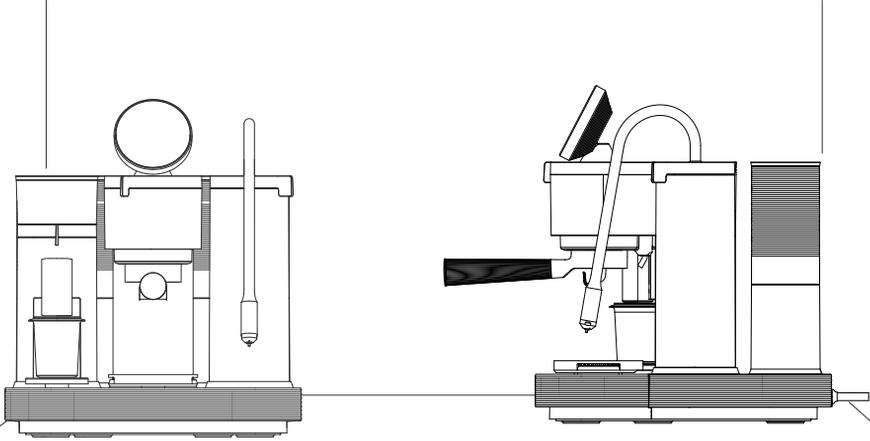
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1 Specifications & Model Details

Manual for the following model : **Meraki Espresso Machine**



Dimensions	Pump Type	Grind Scale
370*370*412mm	Rotary Pump	1KG Max capacity
Weight	Pump Pressure	±0.2g Scale accuracy
14.3KG	9.5 bar	Extraction Scale
Voltage	Water Tank Capacity	1KG Max capacity
100-120V / 220-240V 50-60Hz	2000ml (Max)	±0.2g Scale accuracy
Rated Power	Drip Tray Capacity	Certifications
1600w at 120V	650ml(Max)	  
1800w at 230V		  

2 Safety Precautions

Manual for the following model : **Meraki Espresso Machine**

Read the safety notes carefully to avoid accidental injury while using the machine.

Burn & Scald Warnings

- To prevent burns, avoid touching the area highlighted in orange.

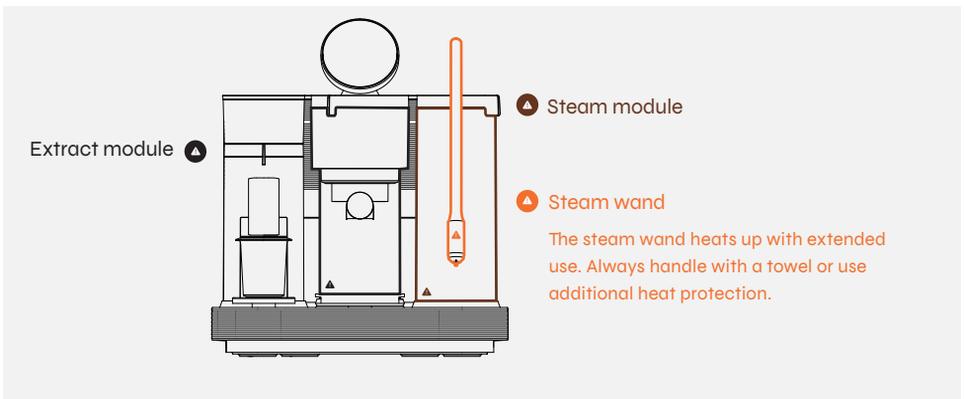
• 1. Group Head Heater



• 2. Steam Wand Tip



Hot Surfaces



The modules indicated above can reach temperatures between 45–65°C (113–149°F). Prolonged contact may cause burns.

General Safety Tips

1. Please read all the instructions in this manual before using the machine.
2. Children should be closely supervised when using the machine or when it is in their presence.
3. Keep this machine and its power cord out of the reach of children under 8 years old.
4. This machine not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
5. Cleaning and user maintenance shall not be made by children without supervision.
6. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

Warning for Using Espresso Machine

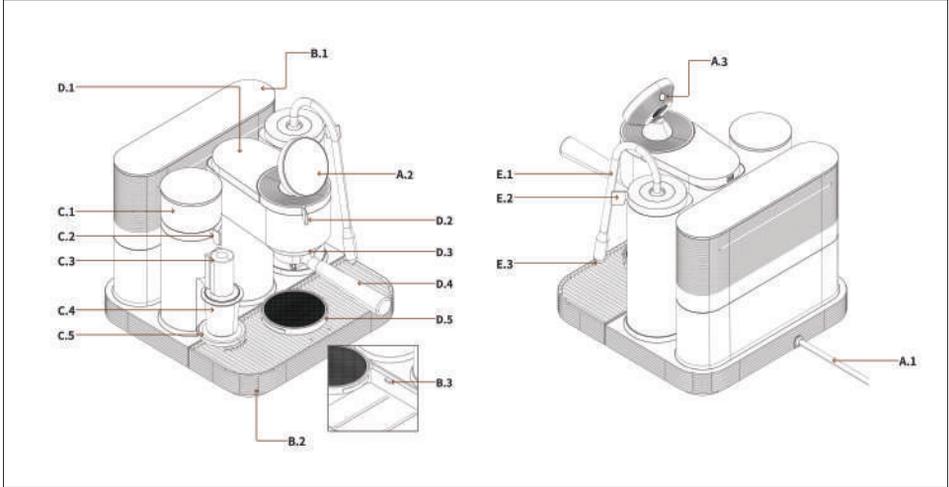
1. The machine is designed for indoor use only, Please do not use outdoors.
2. This machine is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices, and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
3. This machine shall not be placed in a cabinet when in use.
4. To prevent cracking or leakage, do not store or install the machine in a location where the ambient temperature may cause the water in the boiler or waterway to freeze.
5. This machine must not be immersed in water.
6. This product is an electrical appliance. To avoid fire, electric shock, or personal injury, please do not immerse the power cord, power plug, or live parts in any liquid.
7. When the machine is not in use for a long time, please unplug it from the socket.
8. Before moving or carrying the coffee machine, make sure it has cooled down completely.
9. Please do not hang the power cord over the edge of a table or counter, or let it touch hot surfaces.
10. If the power cord or plug is damaged, or if the machine malfunctions or sustains any form of damage, immediately disconnect the power and do not use the machine. Take the machine to the nearest Meraki service center for inspection and repair.
11. The manufacturer is not responsible for any liability claims arising from failure to complete grounding or improper connection of electronic components in accordance with current local, national, and international regulations and electrical codes.
12. Using accessories not recommended by the manufacturer may result in fire, electric shock, or personal injury.

13. Modifications to the equipment are prohibited. The manufacturer takes no responsibility for any damage to property, animals, and persons caused by changes in the technical and visual appearance, performance, and characteristics of the machine or any alteration of its components.
14. The following situations will void the warranty :
 1. Use of non-original parts or accessories
 2. Modification of the power cord
 3. Modification of functional components



3 Features Overview

Manual for the following model : **Meraki Espresso Machine**



Power Supply and User Interaction **A**

A.1 Power Cord

Connecting the power cord automatically powers on the machine.

A.2 Touch Screen

Displays interactive controls and machine settings.

A.3 Power Button

To turn off: Press and hold the button for one seconds;

To turn on: Press and hold for two seconds;

For energy conservation, the machine will automatically power down after 30 minutes of inactivity.

Water Category **B**

B.1 Water Tank

Capacity: 2000ml. Fill only to the maximum line.

B.2 Drip Tray

Capacity: 650ml. Empty and clean after each use to prevent odors.

B.3 Over-Pressure Valve

The over-pressure valve regulates pressure inside the machine, releasing excess pressure during high-pressure extraction or steam flow to ensure safety. Hot water or steam may discharge during this process, so keep the drip tray properly positioned.

Grind C

C.1 Bean Hopper

Capacity: 400ml.

C.3 Dosing Outlet

Dispenses grounds, featuring an ion beam design for low retention and mess-free grinding.

C.5 Scale for Grinding

Automatically measures ground weight. Keep the surface clean for accuracy.

C.2 Grind Size Adjustment Lever

Adjusts the grind size.

C.4 Dosing Cup

Holds grounds for easy transfer to the portafilter.

Brew D

D.1 CoffeeSense™ Sensor

CoffeeSense™ technology empowers Meraki's exclusive recipe library. Place a Meraki bean bag on the sensor to load recipes tailored to your coffee.

D.3 Group Head

The group head is used to extract coffee. Hot water flows through the group head at extraction pressure.

D.5 Scale for Extraction

Automatically measures liquid weight. Keep the surface clean for accuracy.

D.2 Extract Lever

Pull the lever fully counterclockwise to enable manual extraction; pull it in the opposite direction to disable.

D.4 Portafilter

Holds coffee grounds for extraction. Align the portafilter's dot with the group head's unlock mark, then rotate counterclockwise until secure.

Steam**E****E.1 Steam Wand**

Used to steam milk for frothing or heating.

E.3 Milk Temperature Sensor

Integrated within the wand to continuously monitor milk temperature during steaming.

E.2 Steam Lever

Pull the lever fully counterclockwise to enable manual steaming; pull it in the opposite direction to stop.



4 User Interface

Manual for the following model : **Meraki Espresso Machine**

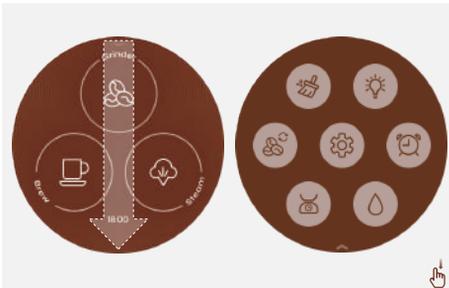
Main Menu & Gesture Navigation



Tap the relevant icon manage your brew from start to finish.



Swipe right to return to the main menu.



Swipe down to access the quick menu.



If CoffeeSense™ is activated, swipe up to access the CoffeeSense™ recipe.

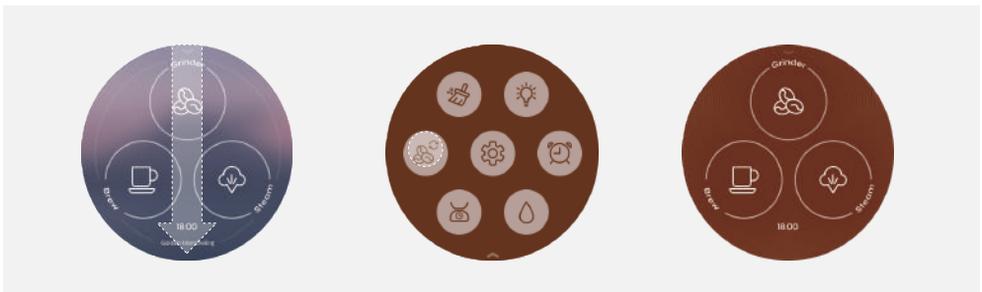
CoffeeSense™

Elevate Your Brew with CoffeeSense™ Technology

Experience a new level of coffee-making precision. Simply place a Meraki coffee bean bag with CoffeeSense™ technology on the sensor, and detailed brewing information will appear on-screen:



The recommended recipes are supplied by our global partner roasters to minimize waste and simplify adjustments when dialing in new coffees. They are completely optional.



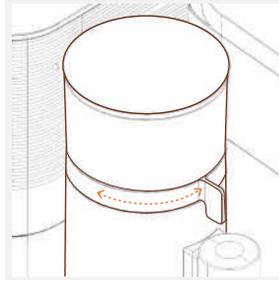
Swipe down and tap the Reset button to revert back to default settings.

Grind

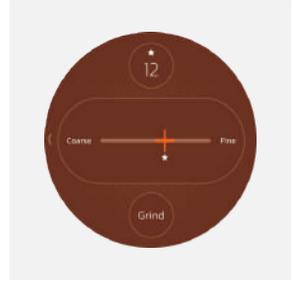
● Grind Adjustment



Tap the grind icon.



Position the lever to dial in your grind.

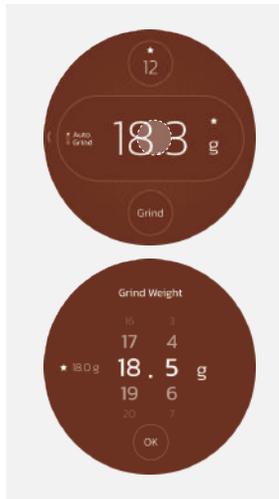


The grind size appears on-screen as you adjust it. For Meraki beans, place the bag on the Coffee-Sense™ sensor to display the recommended grind size.

● Auto Grind



To start grinding, tap the Grind button.



To select the grind weight, tap the indicated weight value.

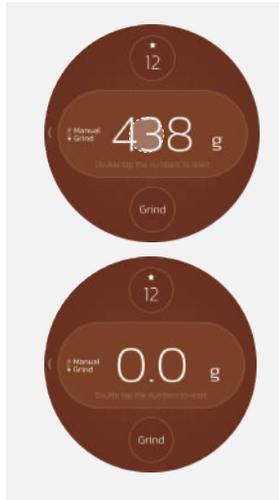


After grinding to the selected weight, press the "+" button to grind more if needed. To stop grinding, tap the "•" button.

● Manual Grind



Tap the 'Auto Grind' to switch to manual mode. Alternatively, you can swipe from the middle of the screen to switch modes.

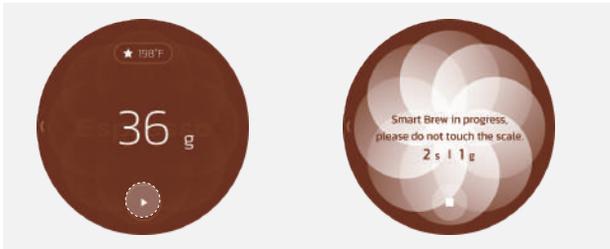


To reset the grind scale, double tap the indicated weight value.

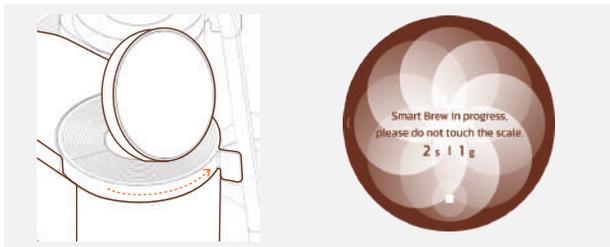


To start grinding, tap the Grind button.

● Extract



Auto Mode: Tap the Play button to start brewing.



Manual Mode: Pull the Extract Lever to the right to start extraction.

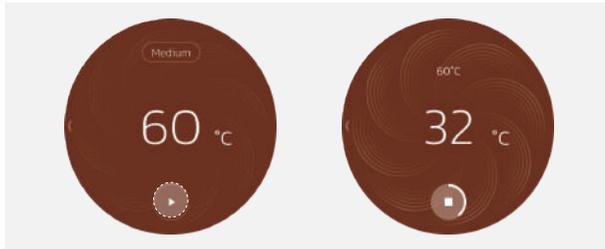


To select the grind weight, tap the indicated weight value.



Tap the temperature icon on the top to set the ideal extract temperature.

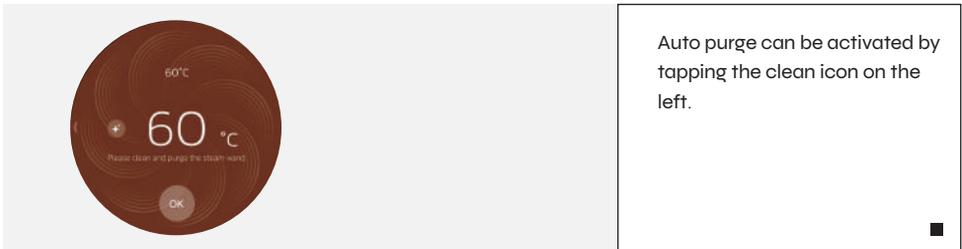
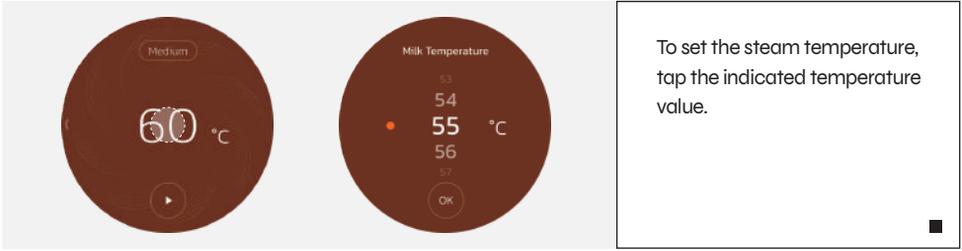
● Steam



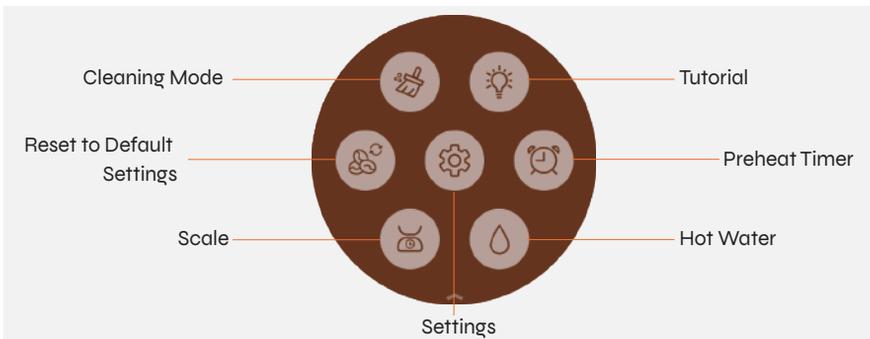
Auto Mode: Tap the Play button to start steaming.



Manual Mode: Pull the Steam Lever to the right to start steaming.



● Quick Menu





Cleaning Mode

This mode is used to clean the group head. You can complete the automatic cleaning with these instructions.



Wi-Fi

This is where you can connect to Wi-Fi, which is primarily used for time synchronization and Over-The-Air (OTA) updates.



Scale

Tap this icon to weigh.

*Maximum capacity: 1 KG

*Maximum accuracy: ± 0.2 g

*Do not exceed the weight limit when weighing; exceeding the limit will result in permanent damage to the weighing accuracy.



Hot Water

Tap the button to dispense hot water.



Preheat Timer

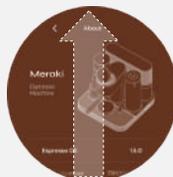
You can set up a time for the machine to automatically turn on and preheat the boilers.



Settings

Includes following functions:

1. Wi-Fi Settings
2. Date & Time
3. Temperature Unit
4. Pre-Infusion
5. Temperature of Group Head
6. Volume
7. Brightness
8. Language
9. Factory Reset
10. About



Go to the 'About' page, scroll to the bottom, and click on 'Software Update'.

* Please do not disconnect the power supply during the software update process to prevent system damage.

5 Product Cleaning Instructions

Manual for the following model : **Meraki Espresso Machine**

Grinder Cleaning

Clean the grinder regularly to maintain precision and ensure the anti-static module functions properly. Over time, coffee grounds can build up between the burrs and grind chute, especially when using oily espresso roasts.

Cleaning Steps



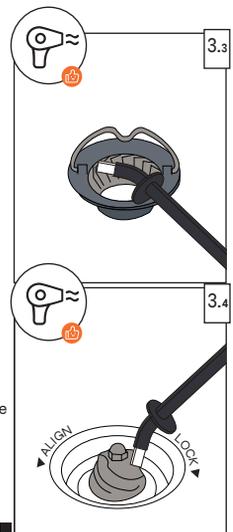
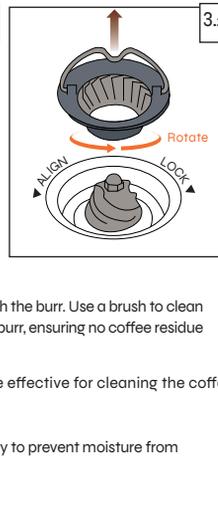
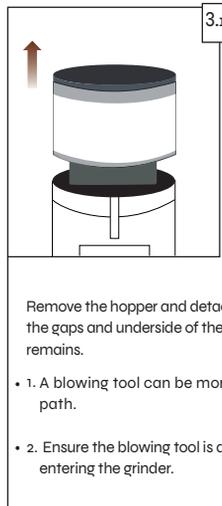
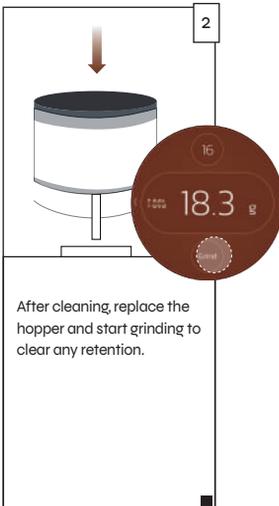
Cleaning Cycle

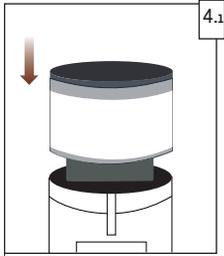
- We recommend cleaning every 1–3 weeks (after approximately 500g–1500g of coffee beans). For dark or very dark roasted beans, clean more frequently.

Warning

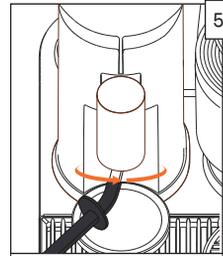
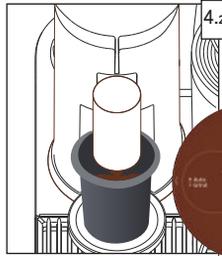
- 1. Do not immerse any disassembled parts in liquid.
- 2. Avoid using any liquids, damp cloths, or wet brushes for cleaning.
- 3. Do not use metal brushes.

*Please follow these guidelines carefully. Damage or injury caused by improper cleaning will be considered intentional misuse, and Meraki will not be held responsible.





Reinstall the burr set and hopper. Start the grinder to clear out any excess coffee, then discard the grounds.



Remove the dosing cup. Using a circular motion, clean the grind chute with a brush.

Group Head Cleaning

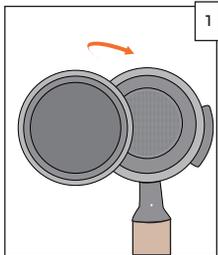
Coffee oils and grounds can accumulate on the group head, affecting taste and quality. Rinse and clean the group head after each extraction, and deep clean regularly.

Cleaning Cycle



Perform a backflush and brush clean the shower screen on the group head once a month.

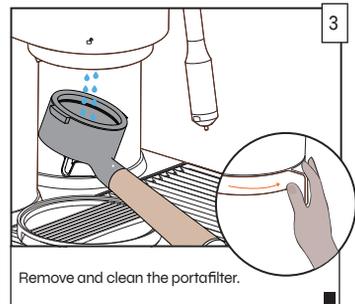
Cleaning Steps



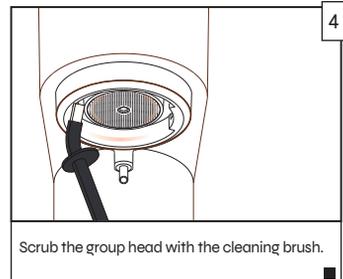
Replace the filter basket with a blind basket.



Attach the portafilter and select Cleaning Mode on the touch screen. Follow the instructions to complete the backflushing process.



Remove and clean the portafilter.



Scrub the group head with the cleaning brush.

Steam Wand Cleaning

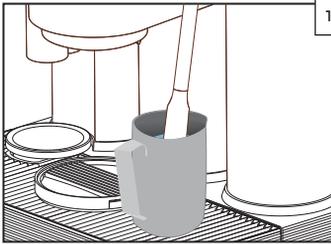
The steam wand can reach temperatures between 100–120°C during use, which may cause milk to stick to the tip. After steaming, wipe the wand with a cloth to remove milk residue, then briefly purge the steam wand to clear any remaining buildup. Regular deep cleaning is recommended to maintain hygiene and prevent odors.

Cleaning Cycle



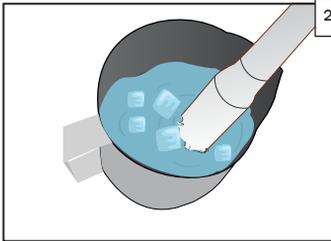
After each use, wipe the steam wand and perform a steam purge.
For frequent use, deep clean the wand every 3–5 days.

Cleaning Steps



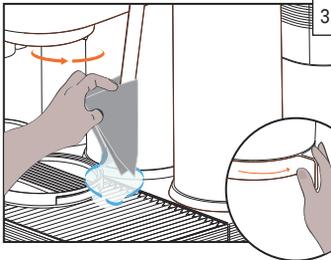
1

Prepare: Fill a pitcher with 300ml of cold or iced water. Submerge the steam wand and lay the pitcher flat on the drip tray, ensuring the wand is fully covered.



2

Steam: Activate the steam for 10 seconds, then turn it off and wait 5 seconds. Repeat this process 5–6 times.



3

Finish: Remove the pitcher, wipe the wand, and steam for 10 seconds to expel any remaining liquid.

6 Troubleshooting

Manual for the following model: **Meraki Espresso Machine**

Common Issues



Lack of Water

Refill the water tank.



Water Tank Misaligned

Reposition the water tank.



Water Tank Not Installed

Install the water tank properly.



Bean Hopper Not Installed

Ensure the bean hopper is installed correctly.



Brew speed is too fast.

Suggested actions:

1. Decrease the grind size by 5-10 settings.
2. Use more force when tamping during puck prep.



Brew speed is too slow.

Suggested actions:

1. Increase the grind size by 5-10 settings.
2. Use less force when tamping during puck prep.

Smart Sensor Faults



Grind Scale Failure

Auto Grind function is unavailable, but manual grinding mode is still operational.

In all cases, please contact Meraki customer service for prompt repairs.



Brew Scale Failure

Auto Extract function is unavailable, but manual extraction is still operational.

In all cases, please contact Meraki customer service for prompt repairs.



Milk Temperature Sensor Failure

Auto Steam function is unavailable, but manual steaming is still operational.

In all cases, please contact Meraki customer service for prompt repairs.

Severe Faults

Electrical Fault

If the above interface appears, please promptly take a photo of the screen, unplug the power, and contact Meraki customer service for repairs.



Valve Failures

1. Hot water flows continuously from the group head and cannot be stopped.
2. Hot water flows continuously from the hot water outlet and cannot be stopped.
3. Steam emits continuously from the steam wand and cannot be stopped.

In all cases, unplug the machine immediately and contact Meraki customer service for prompt repairs.



Pressure Release or Pressure Fault

1. Steam is emitted from the over-pressure valve, and the steam noise is louder than normal when the steam switch is on.
2. Steam is being ejected from above the steam module.
In all cases, immediately unplug the machine and contact Meraki customer service for repairs.

* To ensure proper Pre-Infusion function, connect your Espresso Machine to a standard wall outlet. Other power sources may cause issues like insufficient water flow and pump vibration which may damage the machine.



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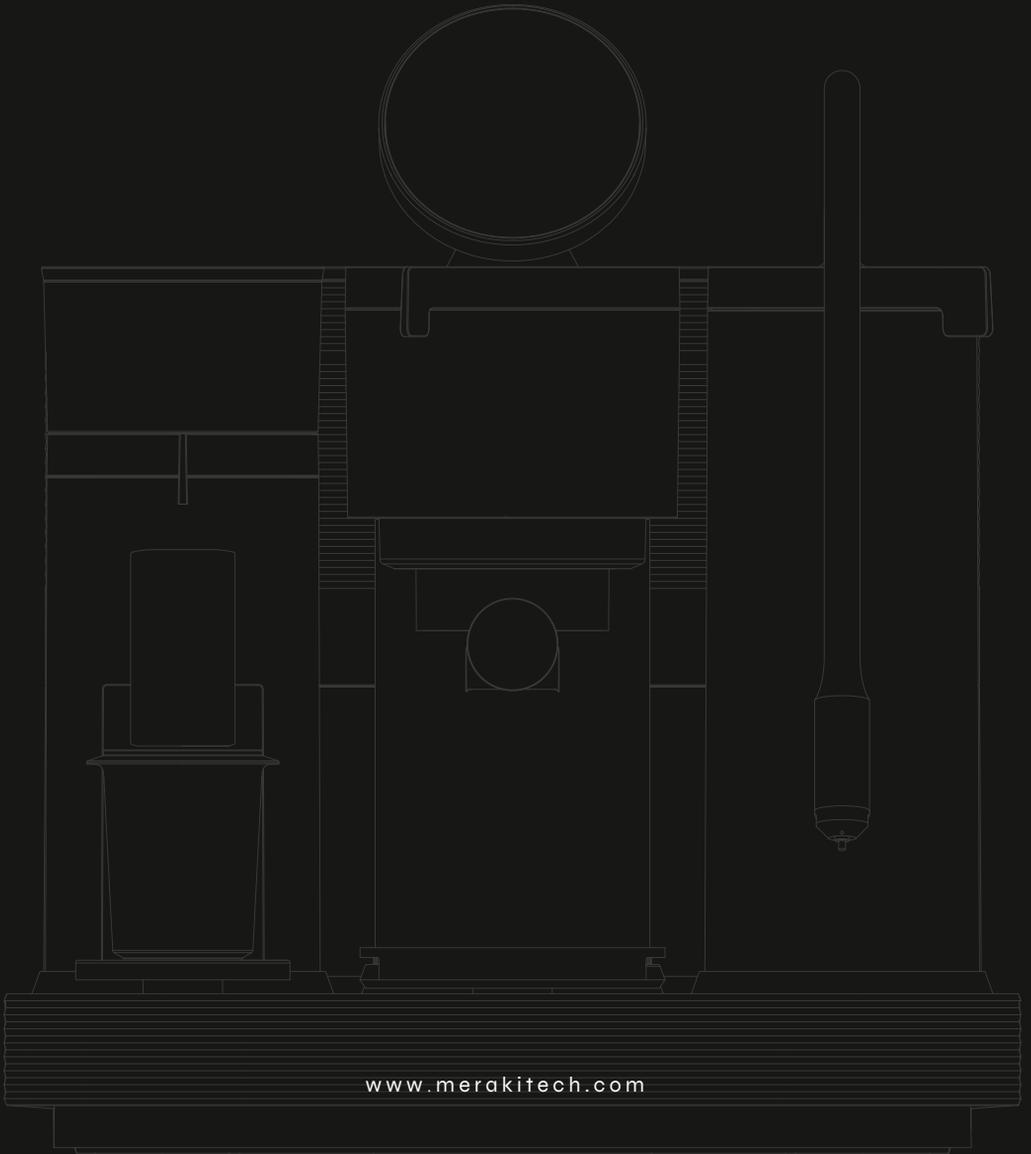
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