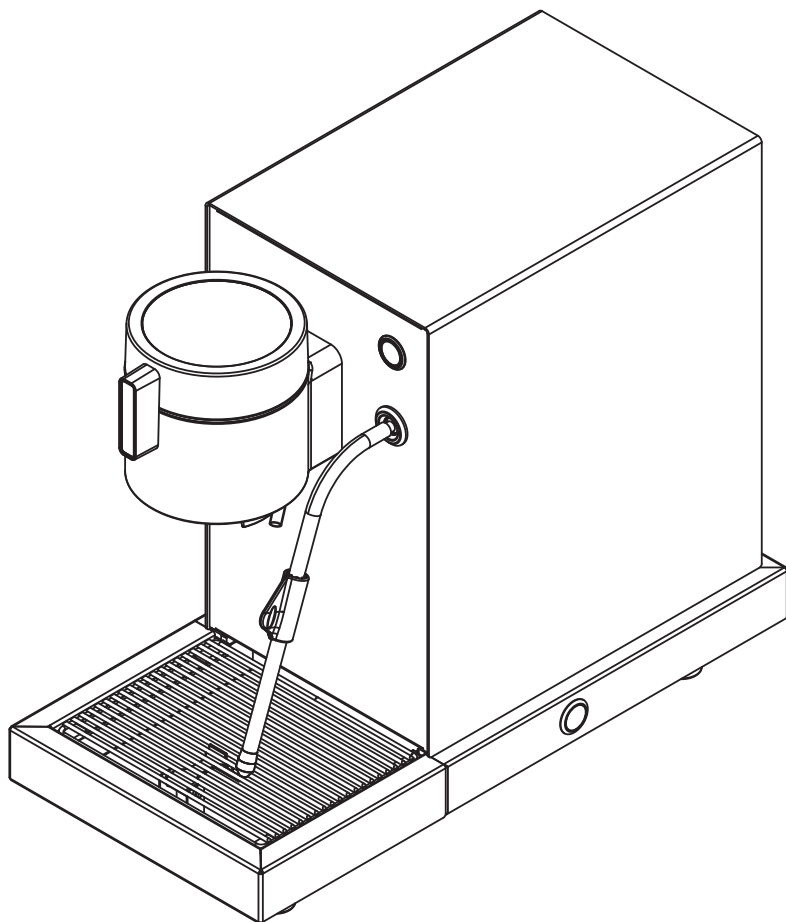


# WPM

# caféetc.



# PRIMUS

ESPRESSO MACHINE  
INSTRUCTION MANUAL

# TABLE OF CONTENTS

Safety Precautions .....	1
Warranty .....	2
Product Specifications .....	2
Recycling and Disposal .....	2
PRIMUS Machine Description .....	3
Preparing for First Use .....	4
Control Panel .....	5
Operating Instructions .....	7
Coffee Preparation .....	7
Brewing Modes and Espresso Extraction .....	10
Brewing Profiles .....	13
Milk Steaming .....	15
Hot Water Function .....	15
Machine Configuration .....	16
Care and Cleaning .....	18
Descaling .....	20


# SAFETY PRECAUTIONS

## SAFETY PRECAUTIONS FOR YOUR WPM ESPRESSO MACHINE

Carefully read the warnings and rules in this manual because they provide important information regarding safe installation, use and maintenance of the machine.

Keep this booklet handy for easy reference.

- Do not operate without water in the water tank.
- Fill the water tank with only clean and cold water.
- Do not remove the portafilter when the espresso or water pours out as the unit is under pressure. Removing the portafilter during the above operation can lead to a scalding or injury.
- The steam wand and hot water tap become very hot during texturing milk and water release. This may cause burns in case of contact with the surface of the steam wand or the hot water tap, therefore, please avoid any direct contact with the steam wand or hot water tap.
- Do not place your hands directly under the steam, hot water or coffee pour as it can lead to a scalding or injury.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Children should be supervised to ensure that they do not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- For safety reasons, avoid maintenance by a non-professional.
- Do not immerse the appliance in water or any other liquid.
- Injury like electric shock or burn may cause from misuse.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance 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.

- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- The heating element surface is subject to residual heat after use.
- The surfaces are liable to get hot during use. 

### Electrical safety

- Do not allow the power cord to be put near the machine, including the hot water outlet and steam wand.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull the cord.
- Turn the power off and remove the plug when the appliance is not in use and, before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest appointed service centre for examination, repair or adjustment.
- For additional protection, we recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Always disconnect the plug from the power outlet before cleaning the espresso machine or any sorts of inspection of the machine.

### Installation guidelines

- Always place the unit on a flat, stable surface at least 20mm from walls and from the counter.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance. Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Room temperature must range between 10°C and 32°C (50°F and 90°F).
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- The coffee-maker shall not be placed in a cabinet when in use.
- The appliance must not be used outdoors.
- The appliance must be switched off using the power button before removing the plug.
- Do not connect the water inlet to the tap water, water purifiers, or other pressurised water supply lines or devices.

# WARRANTY

WPM espresso machines sold through WPM or authorised distributors come with a 12-month warranty on equipment and components starting from the date of purchase.

- Components found to be faulty after assessment by an authorised service centre will be replaced under the warranty.
- Any warranty claims must be authorised by a WPM authorised service centre prior to repair or maintenance.
- This warranty does not cover wear and tear, accidental damage, improper use, or abuse of the equipment.
- The warranty will be void if the machine has been tampered with by unqualified personnel.

Situations below are not accepted in the maintenance terms:

1. Formation of scale in thermoblock due to not using distilled water or inadequate and irregular cleaning.
2. Blocking in steam wand due to inadequate and irregular cleaning.

# PRODUCT SPECIFICATIONS

Product Name : Espresso Machine  
Model No. : KD-360X  
Voltage / Power : 220-240V~ 50-60Hz 2400-2540W  
Dimensions (mm): 490 (L) \* 235 (W) \* 400 (H)  
Net Weight (kg) : 21.5

**Attention: Product is subject to change without prior notice.**

**Attention: Users can refer online manual on WPM website  
([www.wpmcoffee.com](http://www.wpmcoffee.com))**

# RECYCLING AND DISPOSAL

## DISPOSAL OF THE PACKAGING

The packaging protects the unit against transport damage. The packing materials are selected according to the environmental compatibility and disposal-related aspects and can therefore be recycled. The return of packaging into the material cycle saves raw material and reduces the waste volume.

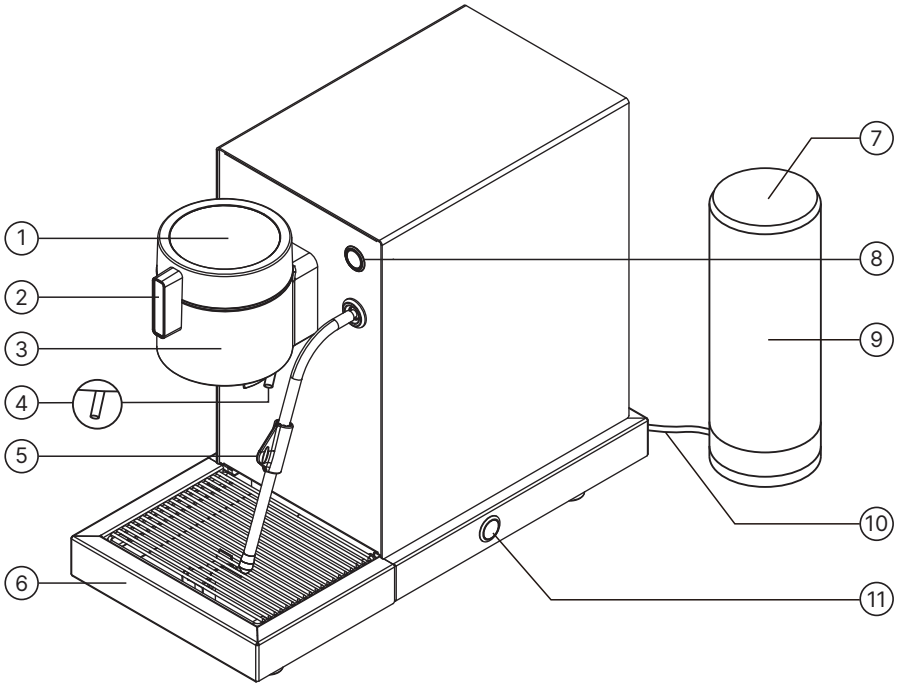


## DISPOSAL OF THE UNIT

At the end of its service life, this product cannot be disposed of as normal domestic waste. The symbol on the product and in the operating instructions point out to this fact. The materials are recyclable according to your marking. With the reuse, recycling or other forms of recycling of old equipment, you make an important contribution to the protection of our environment. Please ask your municipal administration for the disposal point.







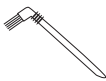





# PRIMUS MACHINE DESCRIPTION



- |                               |                        |
|-------------------------------|------------------------|
| 1. Touch Screen Control Panel | 6. Drip Tray           |
| 2. Brew Paddle                | 7. Water Tank Lid      |
| 3. 58mm Group Head            | 8. Steam Button        |
| 4. Hot Water Outlet           | 9. External Water Tank |
| 5. Steam Wand                 | 10. Water Supply Hose  |
|                               | 11. Power Button       |

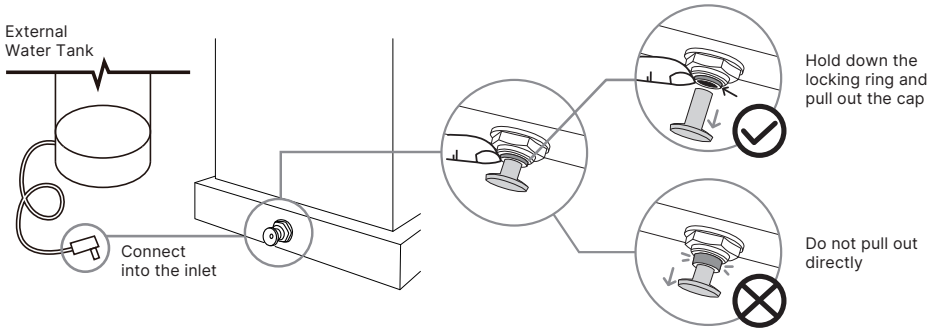
## Accessories

<b>Portafilter</b> (Double spout)	<b>Single filter basket</b> (7-13g)	<b>Double filter basket</b> (16-18g)	<b>Large double filter basket</b> (18-20g)	<b>Blind filter basket</b>
 x1	 x1	 x1	 x1	 x1
<b>Cleaning pin</b>	<b>Cleaning brush</b>	<b>Tamper</b>	<b>Tamping mat</b>	<b>Towel</b>
 x1	 x1	 x1	 x1	 x1

# PREPARING FOR FIRST USE

**When using the machine for the first time, these steps must be carried out:**

1. Carefully rinse the water tank and lid with water.
2. Carefully rinse the supplied filter baskets and portafilter.
3. Remove the protective cap on the water inlet at the back of the machine.



4. Connect the external water tank or other water container.



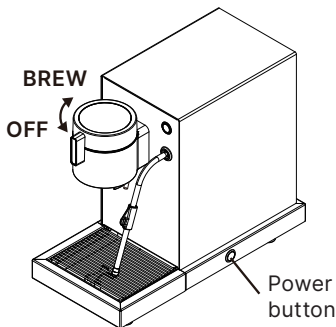
**Warning:**

Do not connect to the tap water, water purifiers, or other pressurised water supply lines or devices.



**Check:**

The drain valve at the bottom of the machine must be turned to the 'O' position.



5. The brew paddle must be turned to 'off' position before turning on the machine. Press the power button to turn on the machine and start preheating. It is normal if the machine releases steam during preheating.
6. Once preheating is completed, the home screen will appear. The machine is now ready to brew coffee and dispense hot water and steam.

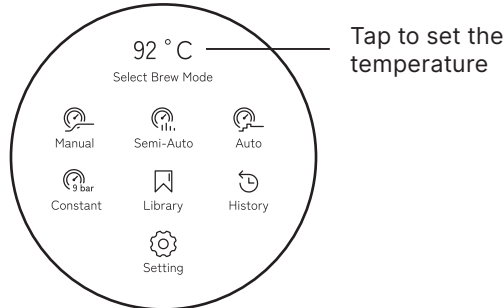
# CONTROL PANEL

The machine is operated primarily via the touchscreen Panel.

- Tap buttons to make selections.
- Scroll or tap to change options.

## HOME SCREEN

When the machine is ready, tap on the respective buttons on the home screen to access the desired functions.























	<b>Manual Mode</b> Manually brew the coffee using the brew paddle.
	<b>Semi-Auto Mode</b> Brew the coffee using a maximum of 4 stages of pressure settings.
	<b>Auto Mode</b> Automatically brew the coffee according to the programmed pressure and time profile.
	<b>Constant Pressure Mode</b> Brew the coffee at a constant steady pressure. Allow to set one cup / two cups volume.
	<b>Library View</b> View saved profiles (maximum of 30). Allow editing and recalling profiles to brew.
	<b>History View</b> View unsaved profiles by previous brewing. Maximum storage of 10 profiles.
	<b>Setting</b> Customise the system according to personal preferences. For detailed instructions, please refer to the 'Settings' section.



The operation may vary due to firmware updates.  
For the latest instructions, please visit the WPM website.

# OPERATION BUTTONS

Refer to the following table for an overview of function buttons.

	Home screen		One cup / start brew
	Enter / next		Two cups
	Back / return		Hot water
	Stop / cancel		Add stage
	Exit		Delete stage
	Save		Save profile
	Pre-infusion setting		Edit profile
	Brew temperature setting		Cleaning
	Max pressure setting		Language
	Pressure stage setting		Setting

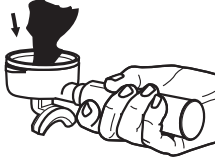


# OPERATING INSTRUCTIONS

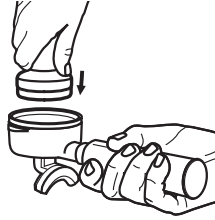
## COFFEE PREPARATION



Check: There must be enough water in the tank.



1. Fill the portafilter with 1 or 2 doses of ground coffee, according to the basket used.



2. Use a tamper to flatten the ground coffee and remove excess coffee powder from the portafilter.

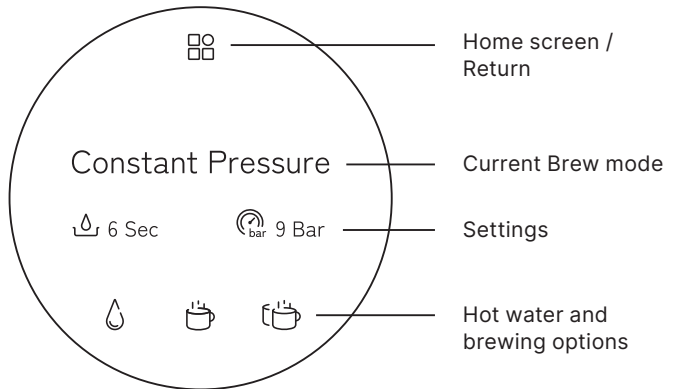


Important advice:

Do not remove the portafilter before the coffee dispensing has completed.

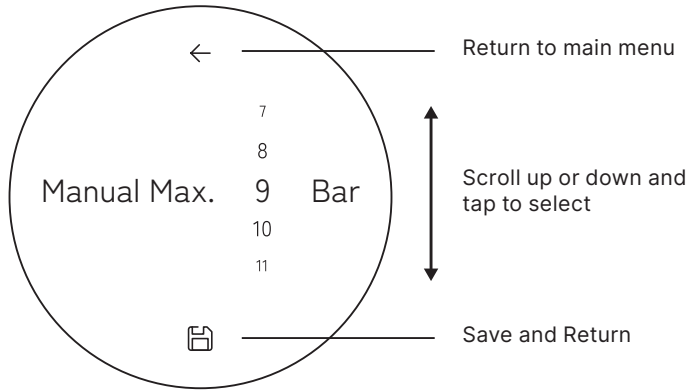
3. Insert and lock the portafilter in place to the group head.


## BREW MODE MENU



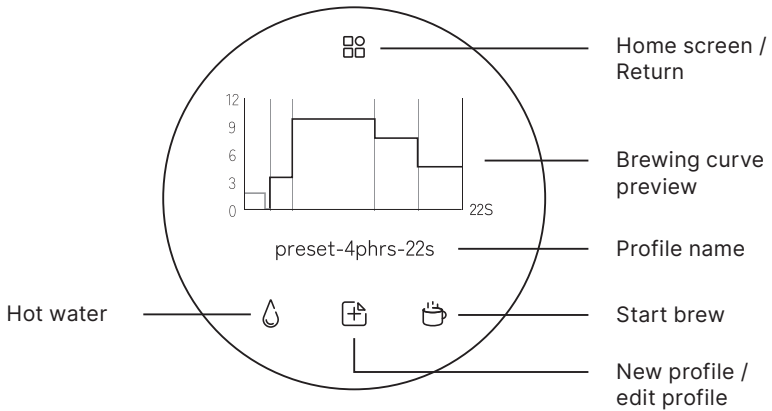
You can adjust the brew settings, dispense hot water or start the brewing in the brew mode menu. The display will differ depending on the brew mode.


# SETTINGS MENU



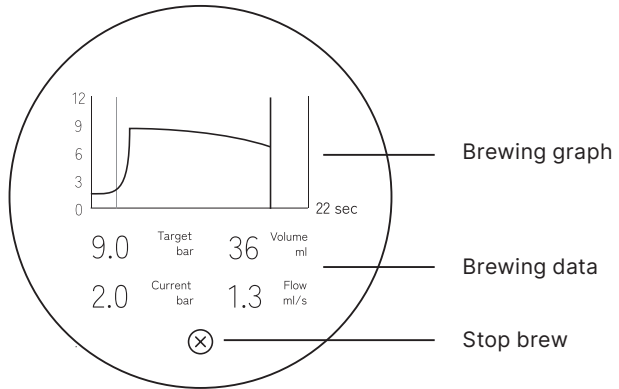
Follow the on-screen instructions to select settings.  
Tap  to save or Tap ← to return.

# BREWING PROFILE MENU



This screen will be displayed after editing or recalling the brewing profile.  
The profile is now ready for brew. Start by tapping  or shifting the paddle.

# BREWING MENU



## Brewing graph

The real-time brewing curve will be displayed here. Vertical axis represents brewing pressure (bar), horizontal axis represents time (seconds).

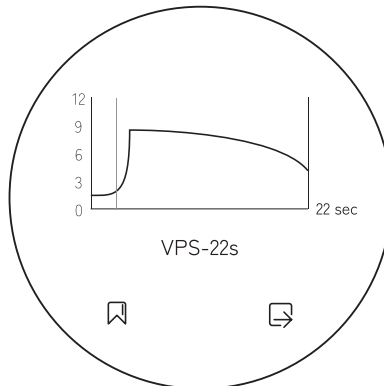
## Brewing data



- Target : The target brewing pressure. 'Pre-infusion' will be displayed during the pre-infusion process.
- Current : The real-time brewing pressure.
- Volume: The total amount of flow in this brewing session.
- Flow: The real-time flow rate per second.

## Stop brew

Tap to interrupt brewing.

# BREWING REVIEW

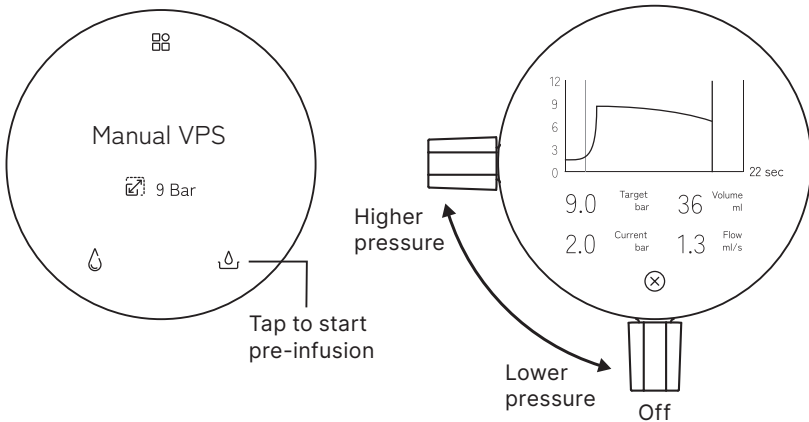


This screen will be displayed after brewing is complete, and showing the brewing curve for the current brewing session. Tap  to save the profile or tap  to exit.

# BREWING MODES AND ESPRESSO EXTRACTION

## MANUAL MODE

Use the paddle in manual mode to control the brew pressure.

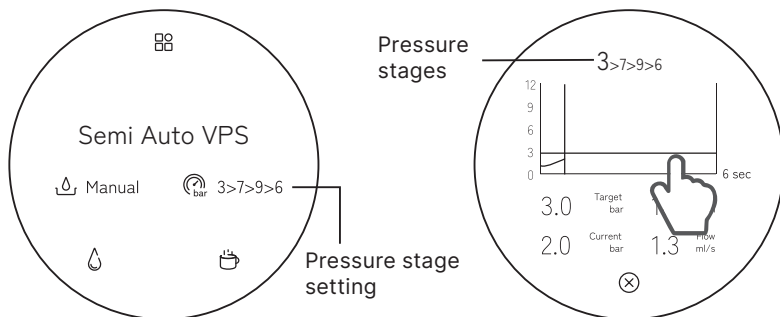


1. Access the manual mode from the home screen.
2. Set the maximum pressure if required.
3. Tap to start the pre-infusion, or shift the brew paddle clockwise to skip pre-infusion and start extraction.
4. Shift the paddle to control the brewing pressure.
5. Tap or shift the paddle back to off position to stop brewing.

Notice: Profiles recorded in manual mode cannot be edited.

## SEMI-AUTO MODE

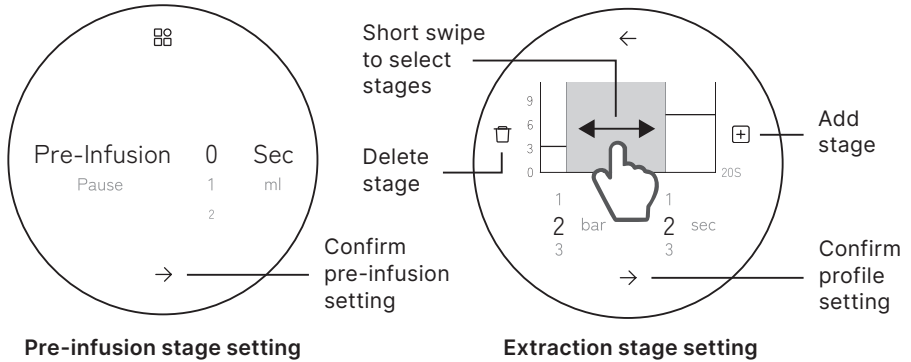
The semi-auto mode allows for brewing with up to 4 pressure stages.



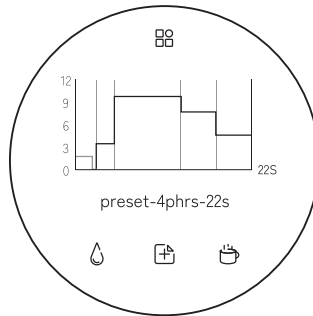
1. Access the semi-auto mode from the home screen.
2. Tap to toggle the pre-infusion stage, and tap to enter pressure stage setting.
3. Slide to select up to 4 brewing pressure stages. To reduce stages, set a stage's pressure to ' / ' (skip this stage). Subsequent stages will also become ' / '.
4. Tap or shift the brew paddle to start brewing.
5. During brewing, tap the screen to enter the next stage. The current stage will be highlighted at the top of the screen.
6. Tap or shift the paddle back to off position to stop brewing.

# AUTO MODE

The auto mode will automatically brew according to the programmed profile. Before starting brewing, the brewing profile needs to be set, which includes pre-infusion stage and up to 4 extraction stages.



1. Access the auto mode from the home screen.
2. Choose pre-infusion settings (based on time or flow), and select pause time after pre-infusion. Tap → to enter extraction stage settings.
3. Select pressure and time for stages at the bottom of the screen. Press ⊕ to add a stage, press ☒ to delete the last stage. Short swipe to select stages on the graph; the selected stage will be highlighted.

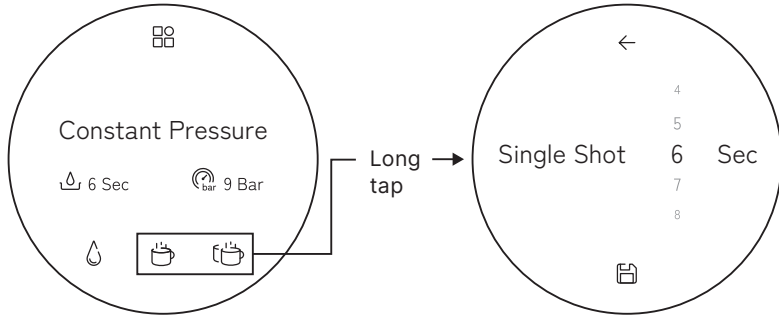






**Brewing profile**

4. After setting the extraction stages, tap → to complete and enter brewing profile screen (refer to section 4.5). The graph will display the configured brewing curve. If want to abandon the current profile, tap ☒ to create another one.
5. Tap ☕ or shift the brew paddle to start brewing.
6. Tap ⊗ or shift the paddle back to off position to stop brewing.

# CONSTANT PRESSURE MODE

The constant pressure mode brew the coffee at a constant steady pressure.

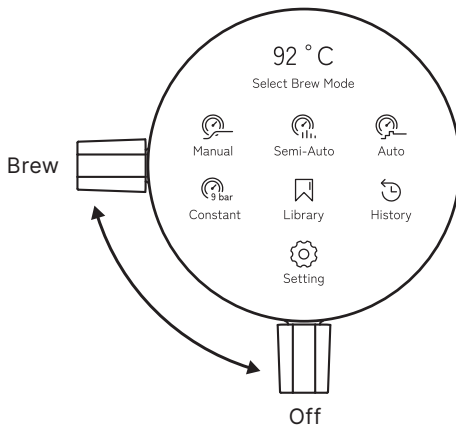


1. Access the constant pressure mode from the home screen.
2. Set pre-infusion or max pressure if needed.
3. To set the volume for one cup or two cups, long tap  or  to enter the corresponding settings.
4. Tap ,  or shift the brew paddle to start brewing.
5. Tap  or shift the paddle back to off position to stop brewing.

Notice: No brewing profile will be created from the end of brewing in this mode.

# PADDLE INSTANT BREW

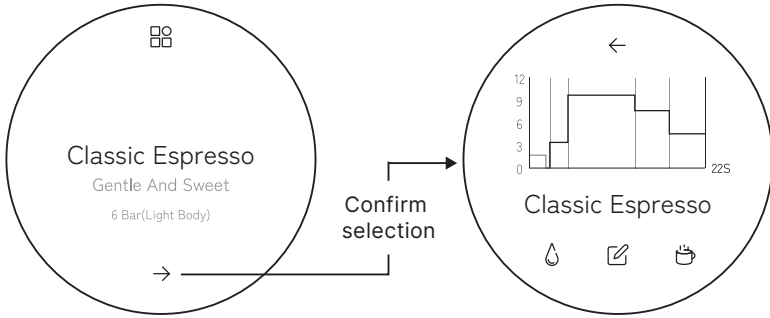
When on the home screen, shift the brew paddle clockwise to quick-start brewing. The paddle instant brew is preset to using the constant pressure mode. To change the options, please refer to the 'Machine Configuration' section on page 17.



# BREWING PROFILES

## PROFILE LIBRARY

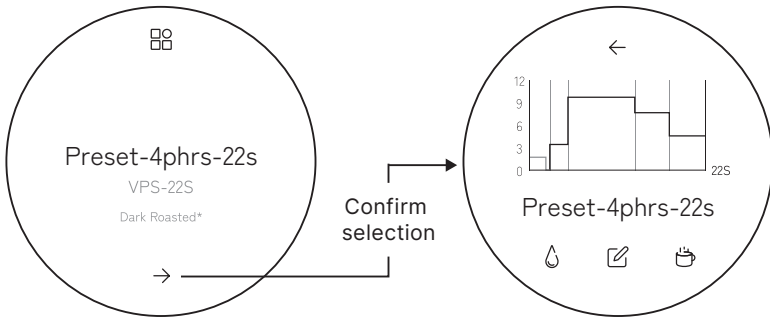
The saved profiles are stored on the library page. You can recall profiles for brewing, renaming, editing, or deleting them.



1. Access the library page from the home screen.
2. Scroll up or down to select a profile, then tap → to enter the profile screen.
3. On the profile screen, you can start brewing or edit the profile (refer to 'Coffee Preparation' section on page 8).

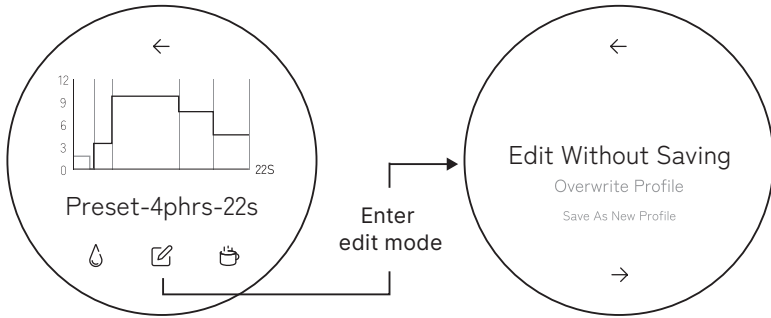
## HISTORY

The unsaved profiles are stored on the history page with a maximum of 10 profiles. You can recall profiles for brewing, edit, or delete them. Any profiles saved from this page will be moved to the library.



1. Access the history page from the home screen.
2. Scroll up or down to select a profile, then tap → to enter the profile screen.
3. On the profile screen, you can start brewing or edit the profile (refer to 'Coffee Preparation' section on page 8).

## EDITING PROFILES



Access brewing profiles from the library or history page, and tap to edit. Available options will vary depending on different situations. Below are all the editing options:

### Edit Without Saving

Edit the selected profile without saving. Machine will enter the profile screen after editing, and the profile name will be marked with an \* symbol.

### Overwrite Profile

Edit the selected profile and save by tapping .

### Save As New Profile

Edit the selected profile and save it as a new profile.

### Rename

Rename the selected profile.

### Delete

Delete the selected profile.

For editing profile settings, refer to instructions for auto mode on page 10.

For naming profiles, refer to page 15.

## NAMING PROFILES



Use the on-screen keyboard to enter the profile name.

Here are some rules for naming:

1. Uppercase letters will used for the first letter or after a space.
2. Lowercase letters will used after uppercase letters or numbers.
3. If no letters are entered, the button will be dimmed and the profile cannot be saved.
4. When renaming, if no changes are made, the button will be dimmed and the profile cannot be saved.
5. Tap after entering the name to save the profile. The screen will display 'Saved' for 3 seconds before returning. Tap the screen to return earlier.



# MILK STEAMING



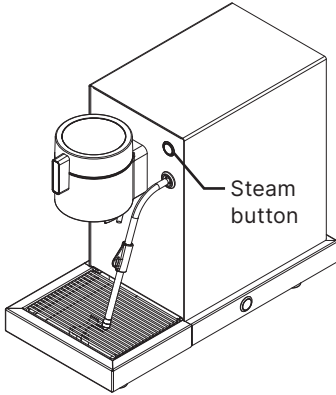
Warning: Scalding hazard!

Steam wand may get hot; use the included rubber handle to move it.



Important advice:

During steaming, the steam wand must remain in contact with the milk until the steam has been shut off.



1. Fill a milk pitcher with the desired volume of milk.
2. Insert the steam wand into the milk pitcher, ensuring the tip is fully submerged in the milk. Press the steam button to turn on the steam.
3. Gently lower the pitcher so that the tip of the steam wand is just below the surface of the milk. This will introduce fine air bubbles. Submerge the tip of the wand again to create a whirlpool effect.
4. When the pitcher feels hot, turn off the steam.
5. After steaming, flush the steam wand by angling it towards the drip tray and turning on the steam. Use a damp towel to clean the exterior of the steam wand.



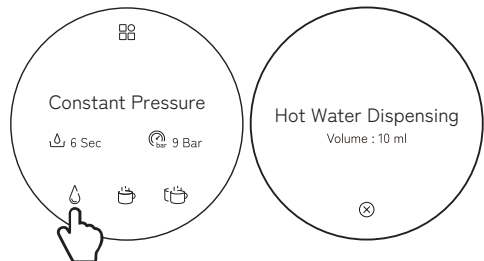
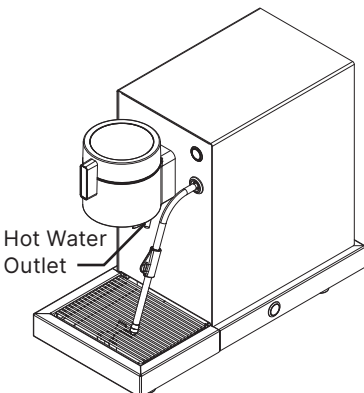
Warning:

Failure to clean steam wand after each use may cause blockage and machine malfunction.

# HOT WATER FUNCTION



Warning: Scalding hazard!

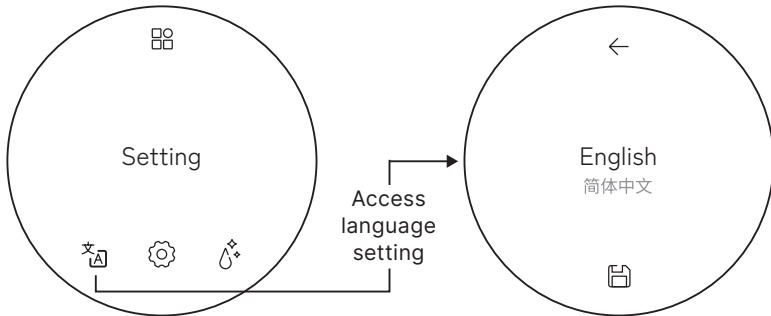




1. Tap the hot water button in any brew mode to start dispensing hot water.
2. When the desired dose has been reached, tap the screen again to stop dispensing water.

# MACHINE CONFIGURATION

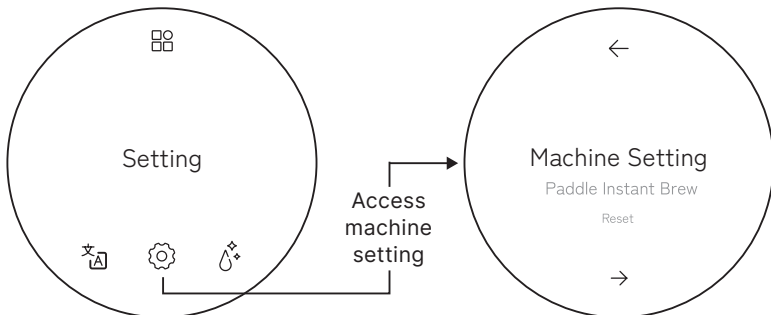
Access the setting menu from the home screen. In this menu, you can change the display language, modify machine settings, or enter cleaning mode.




## LANGUAGE SETTING



Tap the  button on setting menu to access the language setting. Scroll up or down to choose the language, then tap  to save the setting.

## MACHINE SETTING



Tap the  button on setting menu to access the machine setting. Scroll up or down to choose the desired program setting, then tap  to access. After changing the setting, tap  to save.

### Machine Setting

- Temperature:**  
Adjust the coffee boiler temperature (range: 70-98°C)
- Steam Power:**  
Adjust the steam flow rate (range: 1-7, 1 is the lowest and 7 is the highest setting)
- Clean Alert:**  
Set the water usage limit for cleaning reminder (range: 10L / 25L / 50L / 75L / 100L / 150L)
- Reaction Time:**  
Adjust the speed changes of the brewing pressure (range: Low / Medium / High)
- Sleep Mode:**  
Set the duration of inactivity before the machine enters sleep mode (range: 30 mins / 60 mins / 120 mins)
- Water Flow Limit:**  
Limit the water flow rate of the group head (Options: On / Off)

**Paddle Instant Brew**

Set the brew mode or profile used for paddle instant brew.

(Options : Constant Pressure / Manual VPS / Semi-Auto VPS / Selected Profile).

If 'Selected Profile' is chosen, you will need to select a brewing profile from the library.

**Reset**

Reset the setting or brewing profile back to factory setting.

(Options : Reset Machine Setting / Reset Preset Profile / Clear Customized Profiles).

Select and tap  to confirm.

# CARE AND CLEANING

The coffee making process involves extracting oils out of coffee grinds to make espresso coffee. Deposits of these oils build up over time and affect the taste of the coffee and operation of the espresso machine.

Regular cleaning to remove these oils is essential and will maintain the quality of the coffee the espresso machine produces and result in less maintenance being required. This is easy to do by following a few quick and easy cleaning steps after each coffee making session:

1. Cycle water through the group head.
2. Purge steam through the steam wand.
3. Wipe the steam wand clean with a damp cloth immediately after use.
4. Remove the filter basket from the portafilter and clean away any old coffee oils.
5. Empty the drip tray and rinse.

Important: Never wash any of the espresso machine parts or accessories in the dishwasher.

## **DRIP TRAY AND GRILL**

The drip tray needs to be emptied at regular intervals. Clean the drip tray and grill with water and mild detergent using a non-abrasive sponge. Rinse and dry.

## **GROUP HEAD, PORTAFILTER & FILTER BASKETS**

The filter baskets and portafilters should be rinsed with warm water after each use and then dried thoroughly.

To clean the group head of any old coffee grinds, cycle water through and wipe the group head exterior and around the inside rim with a damp cloth. Should the holes in the filter baskets become clogged with coffee grinds use a fine bristled brush to remove them. To backflush the machine, insert the blind portafilter and use manual mode to flush the group head.

## **GROUP HEAD RUBBER SEAL**

The group head seal is located on the underside of the group head and creates a seal against the portafilter during the espresso extraction.

Note: During long periods of non-use, we recommend that the portafilter not be left on the group head as this will reduce the life span of the group head seal. Over time the seal will lose its elasticity and require replacement. A sign that the seal is deteriorating are when the portafilter cannot create the necessary seal and steam and or water escapes from around the group head during the espresso extraction.

Note: Contact WPM After Sales team when the group head seal needs to be replaced. Please do not attempt to change the seal without first consulting WPM.

## **EXTERIOR**

Wipe over the unit with a damp cloth and wipe dry. Do not use corrosive or abrasive cleaners as these will scratch the exterior surface

## **STEAM WAND**

Keeping the steam wand clean is essential to ensure maximum efficiency of the steam function. A build up of caramelized/dried milk on the steam wand will impair the steaming and texturing ability of the espresso machine.

Important: Wipe the steam wand clean with a damp cloth immediately after each use and purge a small amount of steam. Should the milk dry/caramelize on the steam wand, simply wrap the wand with a clean damp cloth, turn the steam wand over the drip tray and turn the steam on for approximately 10 seconds. With the cloth still on the steam wand leave to soak for about 5 minutes and you will find that after this time the dry/caramelized milk will easily wipe away. Repeat process if still dirty.

If the steam wand is blocked, use the cleaning pin accessory to insert into the steam wand nozzle. If unable to completely clean the nozzle, unscrew the nozzle and clean it with the cleaning pin under running water.

# DESCALING

## Setting the Cleaning Reminder

The PRIMUS features an intelligent maintenance alert system. To ensure optimal performance and longevity, you should adjust the **Clean Alert** threshold based on the hardness of your local water supply.

## Selecting Your Threshold

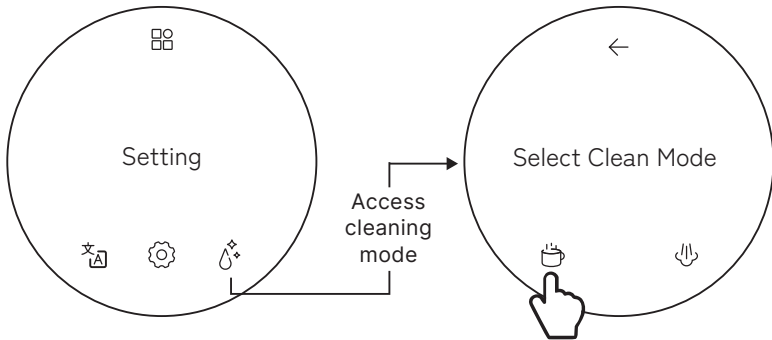
You can select from six preset water volume thresholds within the Machine Settings (see p.17) menu. Harder water contains more minerals and requires more frequent cleaning cycles.

Water Hardness Level	Suggested Threshold
Very Hard	10L
Hard	25L
Medium	50L
Soft	75L
Very Soft	100L
Optimized / RO Water	150L

## Cleaning Mode

The PRIMUS features specialised cleaning modes for its dual-path heating system. See below for detailed instructions on group head and steam wand cleaning.

## CLEANING THE COFFEE BOILER & GROUP HEAD



1. Tap the button on the settings menu to enter Cleaning Mode.
2. Tap to select the Group Head Water Circuit.
3. The screen will display 'Fill The Water Tank'. Fill the tank with fresh, clean water only.

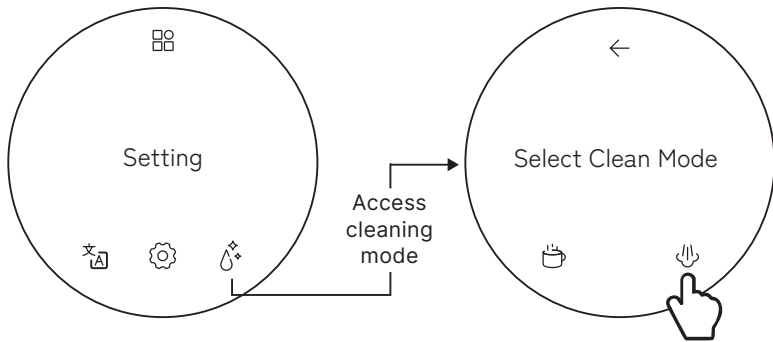







### CRITICAL SAFETY WARNING:

Never use descaling chemicals in this circuit. Residue can remain trapped in the boiler reservoir, which is unsafe for consumption and can damage internal components. Professional descaling of this boiler must only be handled by an authorised technician.

4. After refilling, place a heat resistant water container underneath the group head and tap to start the cleaning procedure.
5. During the process you may tap to pause and tap to resume the flow at any time.

## DESCALING THE STEAM THERMOBLOCK



1. Tap the  button on the settings menu to enter Cleaning Mode.
2. Tap  to select the Steam Wand Water Circuit.
3. The screen will display 'Fill The Water Tank'.
4. Use a separate container to mix your coffee machine descaling powder with water; you must strictly follow the recommended ratio provided by the manufacturer.
5. Once the powder is fully dissolved, pour the solution into the water tank.
6. Place a heat resistant water container underneath the steam wand and tap  to start the cleaning procedure. The solution will flow through the steam wand.
7. You may tap  to pause and tap  to resume the flow at any time.
8. Once the cycle is complete, empty any remaining solution and rinse the tank thoroughly.
9. Refill the tank with fresh water and repeat the procedure once more to thoroughly flush out any remaining descaling solution.

For optimal results and to protect your machine, we recommend using Cafetto Restore (Descaler).

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