

 EspressoWorks

30 PC All-In-One BARISTA PRO SERIES

ESPRESSO & CAPPUCCINO MAKER

30 PC
SET

QUICK START
GUIDE



Read this booklet thoroughly and save these instructions.

FAQs can be found at www.espresso-works.com

Email us for any unanswered questions: cs@espresso-works.com

FOR PRODUCT REGISTRATION, PLEASE VISIT WWW.ESPRESSO-WORKS.COM

IMPORTANT SAFEGUARDS

⚠ Warning : When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home.
3. The attached base can only be used for its intended function of beverage frothing /heating.
4. Do not operate the appliance empty, to avoid damaging the heat elements.
5. 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.
6. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
7. Do not place on or near a hot gas or electric burner, or in a heated oven.
8. Ensure that the appliance is used on a firm and flat surface that is out of reach of children. This will prevent the appliance from overturning and prevent damage or injury.
9. Keep hands and utensils out of container while in use to reduce the risk of severe injury to persons or damage to the frother.
10. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or other electrical parts in water or other liquid.
11. Close supervision is necessary when any appliance is used by or near children.
12. Do not touch the hot surfaces. Use handles or knobs.
13. Extreme caution must be used when moving an appliance containing hot water.
14. Avoid contacting moving parts.
15. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
16. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
17. The appliance should only be used for coffee and milk. Do not use the appliance for other than the intended use.
18. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
19. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, lack of experience and knowledge, unless proper supervision or instruction is given concerning use of the appliances by a person responsible for their safety.
20. Always operate the coffee maker with lid in place.
21. Never place this appliance on or near a hot gas or an electric burner or anywhere it could touch a heated appliance.

22. This appliance is intended for household use only.

23. Children should be supervised to ensure that they do not play with the appliance.

24. Do not use outdoors.

25. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.

26. Scalding may occur if the lid is removed during the brewing cycles.

27. Be sure that handles are assembled and fastened properly.

28. See instructions regarding Handles on below pages.

29. **WARNING:** To avoid the risk of injury, do not open the brew chamber during the brew process.

30. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

31. Avoid contact with any moving parts. Do not attempt to defeat any safety interlock mechanisms.

32. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

33. Do not let cord hang over edge of table or counter.

SAVE THESE INSTRUCTIONS

POWER CORD INSTRUCTIONS

a) A short power supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

b) Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.

c) If a long detachable power supply cord or extension cord is used:

1) The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance;

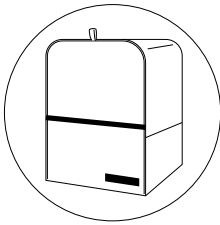
2) If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord; and

3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

INCLUDED IN YOUR PURCHASE

15-BAR ESPRESSO MACHINE
with THERMOBLOCK HEATING
SYSTEM

PORTAFILTER with
BAKELITE HANDLE



ESPRESSO
MACHINE COVER

GROUND'S
KNOCK BOX

TAMPER



SINGLE FILTER
BASKET



DOUBLE FILTER
BASKET



POWER
CORD

2 MICROFIBER
CLEANING
CLOTHS

EASY CLEAN
REMOVABLE
DRIP TRAY

3 SILICONE
STRAWS with
CLEANING BRUSH

3 STAINLESS STEEL
STRAWS with
CLEANING BRUSH

GRINDER
CLEANING BRUSH

PORTAFILTER
CLEANING BRUSH

LATTE CAPPUCCINO
ART PEN

STEAM WAND
CLEANING PIN

CONICAL BURR GRINDER
with 0.5 lbs/250g
BEAN HOPPER

77oz/2.3L LARGE
DETACHABLE WATER
TANK with HANDLE &
REMOVABLE LID

BUILT-IN CUP
WARMER

STEAM WAND

2 HIGH QUALITY
DOUBLE WALLED
CAPPUCCINO
GLASSES

2 PREMIUM
DOUBLE WALLED
ESPRESSO CUPS

5 CAPPUCCINO ART
STENCIL SETS

STAINLESS STEEL
FROTHING CUP

ESPRESSO MEASURING
SHOT GLASS

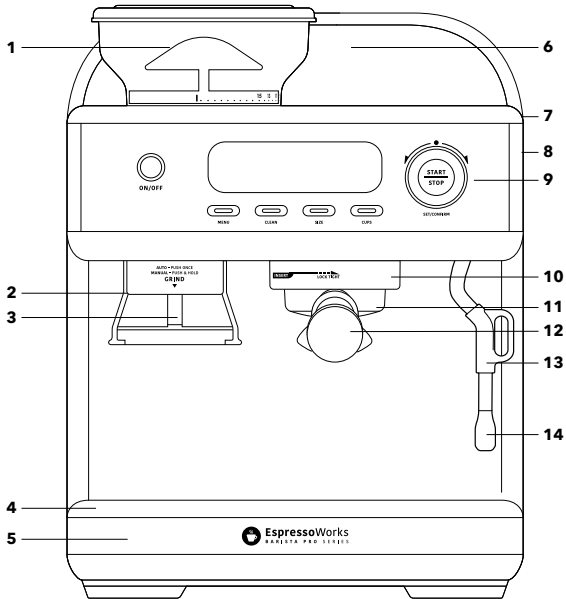
2 POWDER SHAKERS

UNPACKING AND SETTING-UP

1. Unpack the items supplied and check them for completeness and transport damage. If the machine or the power cord has damage, do not use the machine. Contact our customer service department at cs@espresso-works.com
2. Remove all packaging materials and any possible protective film used for protection during transportation.

NOTES

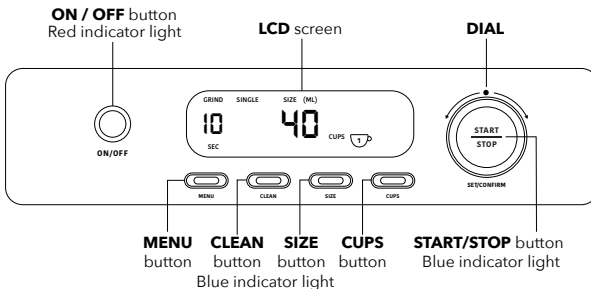
- Place the device on a dry, level, non-slip surface.
- Keep the original packaging during the warranty period of the machine so that the machine can be properly packaged up if it needs to be returned. The warranty claim shall lapse if any damage is caused during transport.



KEY

- 1** Bean hopper
- 2** Grinder chute
- 3** Grinder button
- 4** Cover for the drip tray
- 5** Drip tray
- 6** Water tank lid
- 7** Water tank
- 8** Cup warmer
- 9** Control panel
- 10** Brew head
- 11** Portafilter head
- 12** Portafilter handle
- 13** Steam wand handle
- 14** Steam wand nozzle

CONTROL PANEL



TECHNICAL DATA

Model number: AEW-6000
 Voltage supply: 120 V ~ 60 Hz
 Power: 1350W
 Pressure: 15-bar pump pressure system
 Conical burr grinder
 with 0.5 lbs/250g hopper

Capacity:

- Water tank: max. 77oz / 2.3 liters
- Cappuccino glasses: 310 ml
- Espresso cup: 80 ml
- Filter (single cup): 16g coffee powder
- Filter (double cup): 22g coffee powder

INTENDED USE

- This machine is only intended to be used to make specialty coffees using coffee powder and cold milk.
- This machine is only designed for use in a personal household and is not intended for commercial applications.
- The machine should only be used as described in the operating instructions. Any other use is deemed to be improper.

BEFORE INITIAL USE

1. Wipe down the espresso machine with a clean, damp cloth. Rinse the water tank & lid, the portafilter, the two filters, the drip tray and all other accessories with a little mild detergent and clean water.
2. Set up the machine in a suitable location, following the safety instructions and the notes provided in this guide.
3. Completely unwind the mains cable and plug into a properly installed power outlet that is easily accessible.

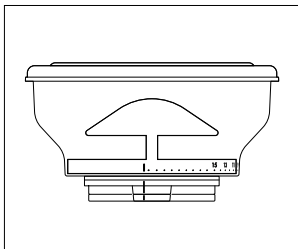
NOTE

- When the machine is first used, production-related additives (e.g. grease) may cause a small amount of smoke and/or an odor to be produced. This is normal and not a machine defect.
- Do not place the machine below kitchen wall units or similar cupboards. The rising steam could cause damage to them.
- The surfaces of furniture may possibly contain elements which can damage and weaken the base of the machine. If necessary, place a suitable pad below the base.
- Do not operate the machine without water. If this does happen, the machine issues an error message (the "blue" indicator light on the **START/STOP** button flashes and the **NO WATER** warning appears on the LCD screen). Please refer to the **Troubleshooting Your Machine** chapter on page 21-23.
- Do not pour milk or other liquids into the water tank. Use only water to make coffee.
- Never overfill the portafilter.
- Do not use the machine without a suitable container below the brew head and/or the steam wand.

COFFEE GRINDER

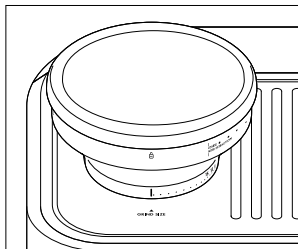
- Never use attachments or accessories that are not recommended by the manufacturer. They may cause malfunction or injury.
- Make sure there is no hard object in the grinder chamber before use. This may cause damage to the appliance and personal injury to persons.
- This appliance can be used by children aged 8 years old and above and 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- This appliance is for household use only. Do not use it for professional catering.
- Do not use the appliance outdoors.

MOUNTING THE BEAN HOPPER




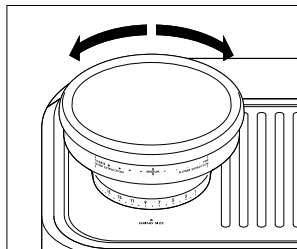
STEP 1

The line markings on the two rings at the bottom of the bean hopper must be aligned with each other.



STEP 2

Place the bean hopper on the grinder so that the open lock symbol  and the line markings are positioned above the **▲ GRIND SIZE** marking on the machine.



STEP 3

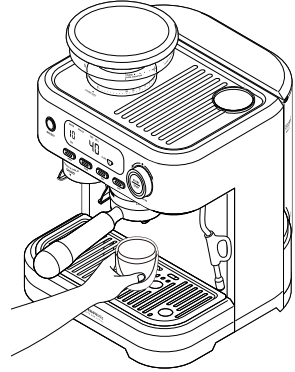
Turn the bean hopper clockwise beyond the small notch until the **▲ GRIND SIZE** marking is aligned within the 1-15 number range.

FIRST TIME USE

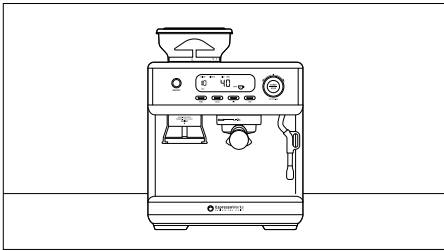
1. Plug the machine into a power source.
2. Fill the water tank with water.
3. Press the **ON/OFF** button to switch on the machine. The red indicator light will start flashing.
4. After 60 seconds, the "red" indicator light on the **ON/OFF** button will become steady.
5. Place a suitable sized cup or container under the brew head and steam wand.
6. Press the **CLEAN** button and press the **START/STOP** button afterwards. The machine will draw water through the brew head and steam wand. The **QUICK CLEANING** process will take up to 4 minutes.
7. The machine is now cleaned and ready for use. Enjoy!

NOTE

- There may still be some production residue on the machine. Please clean the machine before you first use it.
- Remove any stickers on the machine and accessories before use.

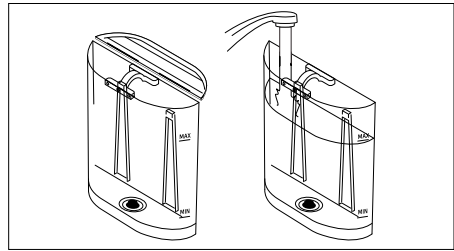


POWERING UP YOUR MACHINE



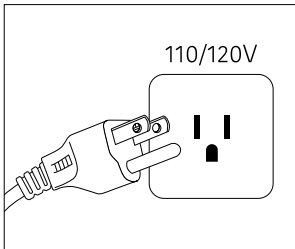
STEP 1

Place the machine in an open space on a flat, dry, solid and heat-resistant surface.



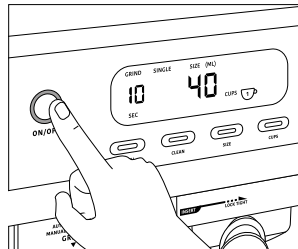
STEP 2

Open the water tank located at the back of the machine. Open the lid and lift out the tank using the provided built-in handle. Fill it with water and do not exceed the **MAX** marking. Carefully slide the water tank back in position. Once secured, close the tank lid.



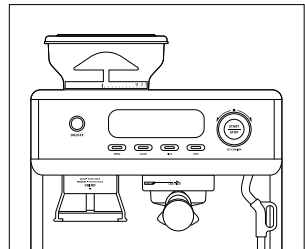
STEP 3

Plug the machine into a 110/120V power outlet.



STEP 4

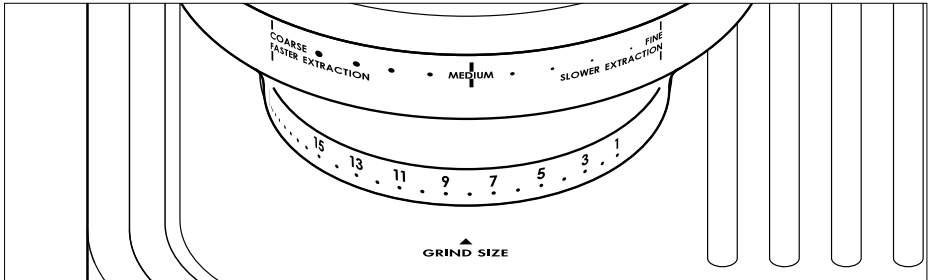
Press the **ON/OFF** button. The heating process will start and the "red" indicator light on the **ON/OFF** button will flash for 60 seconds. When the light stops flashing, it means the heating process is done. You may start using the machine to make your coffee brew of choice.



AUTO OFF FUNCTION

The machine will turn off automatically after 30 minutes of no usage. Press the **ON/OFF** button to switch it on again.

GRINDING THE COFFEE



STEP 1 SETTING THE DEGREE OF GRINDING

Rotate the bean hopper on the grinder clockwise until the ▲GRIND SIZE marking points to the desired degree of grinding on the bean hopper.

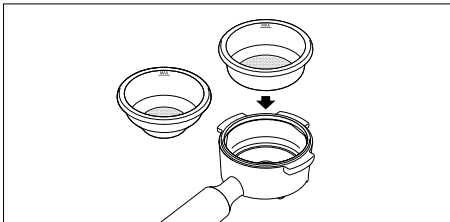
IMPORTANT

The grinder will **NOT** function if the ▲GRIND SIZE marking is not within the 1-15 number range.

NOTES

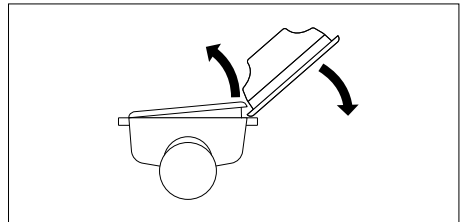
- The degree of grinding influences the taste and should match the preparation method. The following general rules apply to the preparation of espresso:
 - » The finer the degree of grinding, the longer the extraction time. If the espresso tastes too bitter, grind the coffee coarser.
 - » The coarser the degree of grinding, the faster the extraction time. If the espresso tastes too watery and possibly slightly sour, grind the coffee finer.
 - » The optimal degree of grinding also depends on the type of espresso.
- The following info can serve as a guide:

DEGREE OF GRINDING	USE
VERY FINE	Portafilter machine (single/double filter)
MEDIUM	Coffee filter
COARSE	French Press



STEP 2

Insert the filter into the portafilter.

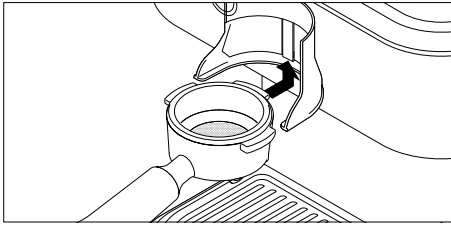


CHANGING THE FILTER

To change filters, using the filter on hand, place the edge of filter on the gap between sieve holder and filter. Lever the filter into the sieve holder and take out it, as shown above.

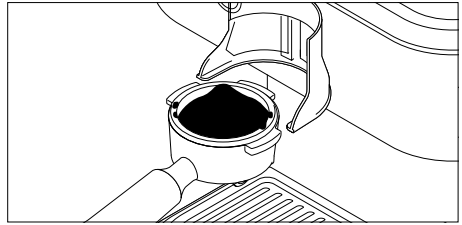
NOTES

- Use the **SINGLE FILTER** for normal cappuccino, latte macchiato or single espresso.
- Use the **DOUBLE FILTER** for stronger cappuccino, latte macchiato or double espresso.
 - » For a SINGLE espresso, you need approx 14~16g coffee powder.
 - » For a DOUBLE espresso, you need approx 20~22g coffee powder.



STEP 3 GRINDING THE COFFEE

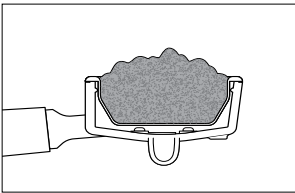
Slide the portafilter with filter into the holder under the grinder chute. You may choose to set the grinding time or simply tilt the handle of the portafilter downwards to press the edge of the filter against the "grinder button" from below. The grinder continues to function as long as the grinder button is held down.



STEP 4

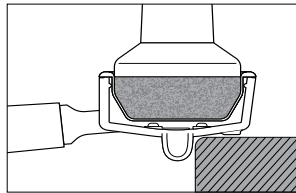
Release the "grinder button" as soon as the filter is filled slightly full of coffee powder. Wait until no more coffee powder is flowing and then carefully pull the portafilter out of the holder.

TAMPING THE COFFEE POWDER



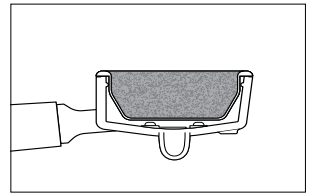
STEP 1

Distribute the coffee powder evenly on the filter. To do this, you can easily tap the portafilter onto the work surface and spread it out without pressure, for example with a teaspoon.



STEP 2

Place the portafilter on the edge of a worktop (see figure). Place the tamper straight on the coffee powder from above and press it down evenly.



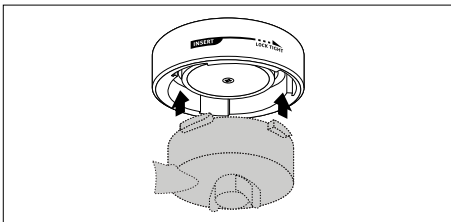
STEP 3

Carefully lift off the tamper. Wipe off any loose ground coffee powder from the edge of the filter.

TIPS

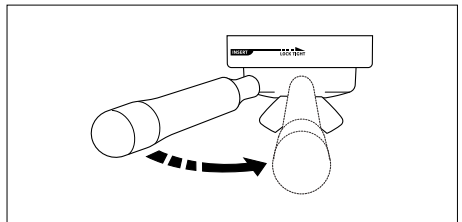
- Even pressure is more important than strong pressure.
- A pressure of approx. 11 – 15kg is optimal. You can practice this using a personal scale.
- After tamping, the coffee powder should not extend beyond the **MAX** marking on the inside of the filter.
- To avoid cracks, never knock on the portafilter.

INSTALLING THE PORTAFILTER



STEP 1

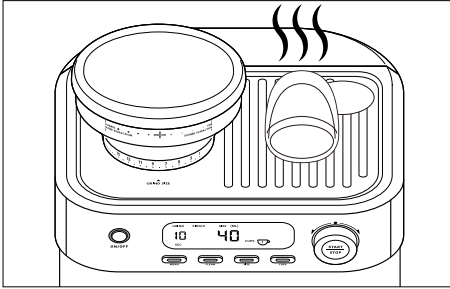
Align the portafilter in front of the **INSERT** marking on the brew head and insert the portafilter lugs with the brew head slots.



STEP 2

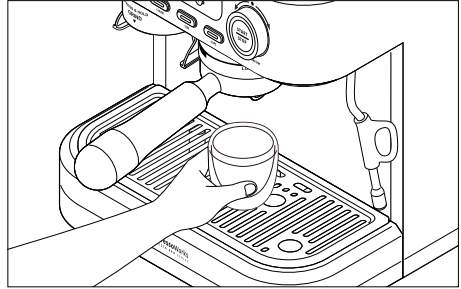
Once inserted, carefully twist the portafilter counter-clockwise until the handle aligns with the **LOCK TIGHT** marking on the brew head.

PREPARING SINGLE / DOUBLE ESPRESSO



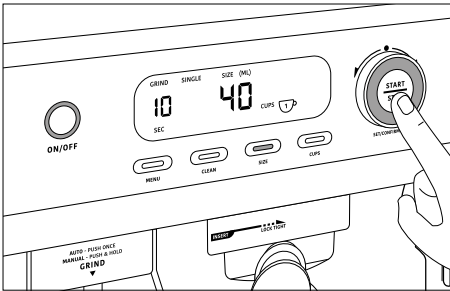
STEP 1

If desired, pre-heat the cups by placing them on the cup warmer for about 5-10 minutes.



STEP 2

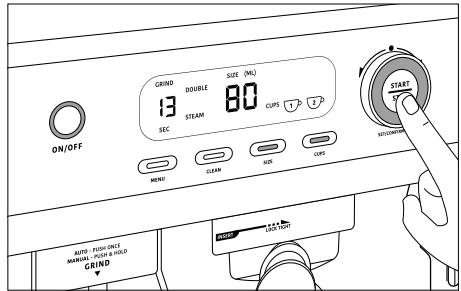
Place a cup under the brew head.



STEP 3

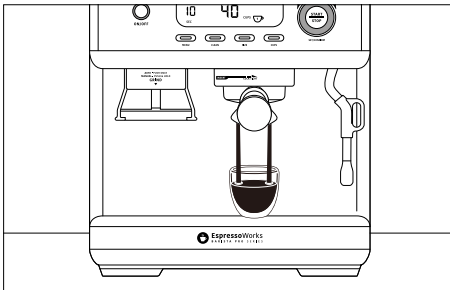
1 CUP ☕ - SINGLE

1. The machine is preset to 1 CUP ☕ once you turn it on.
2. Press the **SIZE** button and turn the **DIAL** to adjust the volume to "30~50ml"
3. Press the **START/STOP** button to initiate the coffee brewing process (preset to 40ml).



2 CUPS ☕☕ - DOUBLE

1. Press the **CUPS** button once.
2. Press the **SIZE** button and turn the **DIAL** to adjust the volume to "60~90ml"
3. Press the **START/STOP** button to initiate the coffee brewing process (preset to 80ml).



STEP 4

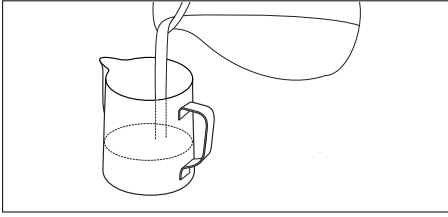
The coffee will begin to pour out of the brew head. The **START/STOP** button will show a solid "blue" indicator light during the duration of the process.



STEP 5

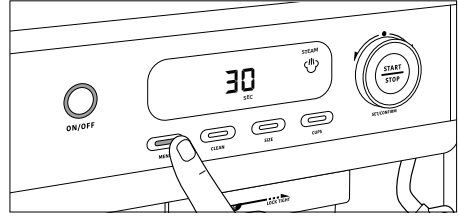
Once the brewing process is done, coffee will stop pouring and the "blue" indicator light on the **START/STOP** button will turn off.

FROTHING THE MILK



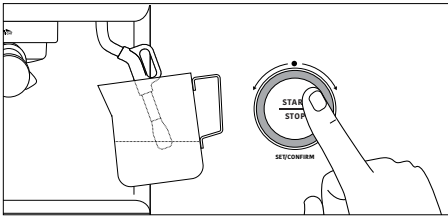
STEP 1

Fill the stainless steel frothing pitcher 1/3 of the way with fresh, cold milk. Please use skimmed milk for best results.



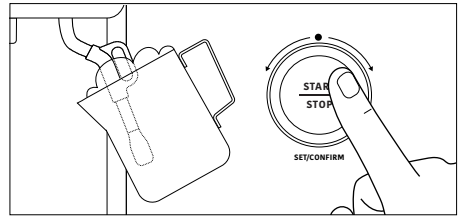
STEP 2

Press the **MENU** button to set the program to **STEAM**, and wait until the **STEAM** icon stops flashing. You can set the time using the **DIAL**. (see the section in the **Program Display/ Functions** chapter in Page 13)



STEP 3

Move the steam wand away from the drip tray and hold the frothing pitcher at an angle so that the top of the steam wand sits just below the surface of the milk. Once you're ready, press the **START/STOP** button to start steaming. A countdown on the LCD screen will initiate once the process starts.

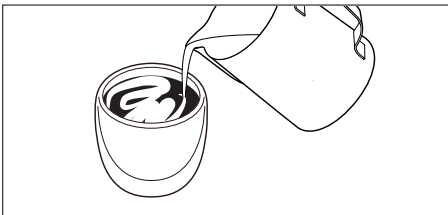


STEP 4

When the foam starts to increase in volume, immerse the steam wand deeper into the frothing cup. When the foam is at the desired level, push the **START/STOP** button to stop the process. Once steaming has completed, the "blue" indicator light on the **START/STOP** button will turn off and the countdown on the LCD screen will reset.

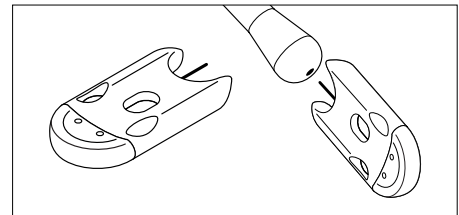
TIPS

- Immerse the steam nozzle just below the surface so that air is introduced into the milk (drawing phase). Do not dip the steam nozzle into the centre of the pitcher, but to the side, so that a vortex is created.
- When the volume of the milk has visibly increased, dip the steam nozzle a little deeper. The vortex should remain. Now the air bubbles are distributed more finely (rolling phase).



STEP 5

Pour the steamed froth on your coffee brew of choice. Enjoy!



CLEANING THE STEAM WAND

To avoid clogging, make sure the steam wand is cleaned immediately after each use. You may use the provided Steam wand cleaning pin located in the drip tray slot.

WARNING

- **BE CAREFUL!** the steam wand gets very hot while in use. Move it using the steam wand handle.
- **DO NOT** move the steam wand over the surface of the milk to avoid hot milk from spashing out.

EXTRA TIPS

- We suggest to try milk from different producers.
- Milk with higher protein yields a creamier foam.
- Always use cold milk from the refrigerator (approx. 5 °C).
- When foaming, the milk should not become hotter than approx. 60 °C. Higher temperatures change the taste and cause the milk foam to disintegrate.
- When the milk has finished foaming, do not wait too long. Otherwise, some of the milk foam will begin to dissolve again.

DIFFERENT BREWS WITH YOUR MACHINE



ESPRESSO



AMERICANO



FLAT WHITE



CAPPUCCINO



CAFE LATTE

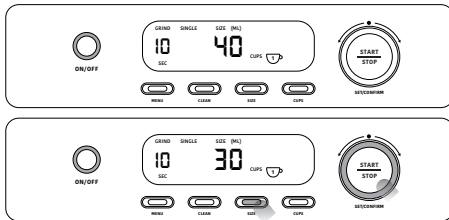


MACCHIATO

PROGRAM DISPLAY/FUNCTIONS

CUPS & VOLUMES

1 CUP ☞ - SINGLE

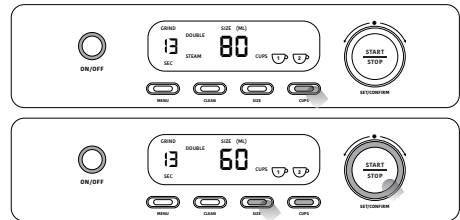


1. The machine is preset to **1 CUP ☞** once you turn it on.
2. Turn the **DIAL** to set the grinding time. Grind time for **1 CUP ☞** is preset to 10 seconds.
3. Press the **SIZE** button. Size (ml) is preset to 40 ml. Turn the **DIAL** to set the desired amount.
4. Press the **START/STOP** button to start the brewing process.

NOTE

- » Grind time for **1 CUP ☞** ranges from 2~15 seconds.
- » Size (ml) for **1 CUP ☞** ranges from 30~50ml.

2 CUPS ☞☞ - DOUBLE

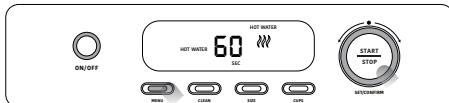


1. Press the **CUPS** button once.
2. Turn the **DIAL** to set the grinding time. Grind time for **2 CUPS ☞☞** is preset to 13 seconds.
3. Press the **SIZE** button. Size (ml) is preset to 80 ml. Turn the **DIAL** to set the desired amount.
4. Press the **START/STOP** button to start the brewing process.

NOTE

- » Grind time for **2 CUPS ☞☞** ranges from 2~20 seconds.
- » Size (ml) for **2 CUPS ☞☞** ranges from 60~90ml.

HOT WATER



1. Press the **MENU** button twice.
2. The **HOT WATER** ☞☞☞ icon will appear on the LCD screen. The drip time is preset to 60 seconds.
3. Turn the **DIAL** to set the **HOT WATER** drip time as needed.
4. Press the **START/STOP** button to start the process. A countdown on the LCD screen will initiate once the process starts.

NOTE

- » Drip time can range from 10~99 seconds.
- » **HOT WATER** comes out of the **STEAM WAND**.

STEAM

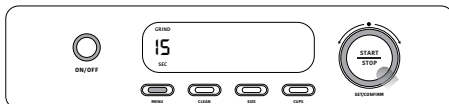


1. Press the **MENU** button 3 times. The **STEAM** ☞☞ icon will appear on the LCD screen. Steaming time is preset to 30 seconds.
2. The **STEAM** ☞☞ icon will flash for 10 seconds as it preheats.
3. Turn the **DIAL** to set the steam time as needed.
4. Press the **START/STOP** button to start the steaming process. A countdown on the LCD screen will initiate once the process starts.

NOTE

- » Steaming time can range from 10~90 seconds.

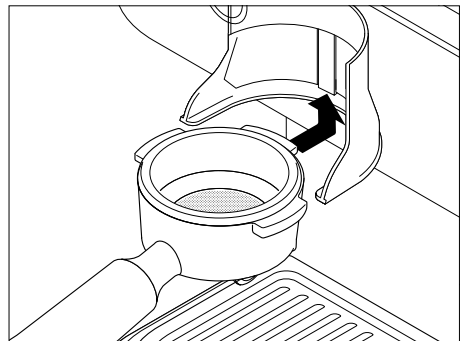
GRINDING



1. Press the **MENU** button 4 times. The **GRIND** ☞☞ icon will appear on the LCD screen.
2. Turn the **DIAL** to set the Grinding Time as needed.
3. Press the **START/STOP** button or tilt the portafilter handle down to press the "grinder button" under the grinder chute to start the process. A countdown on the LCD screen will initiate once the process starts.

NOTE

- » Grinding time can range from 2~30 seconds.



ABOUT THE SAFETY INSTRUCTIONS

Before using the machine for the first time, please read the safeguards and safety instructions carefully and keep them for future reference. If the machine is given to someone else, these operating instructions should also be handed over with it. The manufacturer and importer do not accept any liability if the information in these operating instructions is not complied with.

The symbols below indicate risks of injury. Read through the associated safety instructions carefully and follow them.



Danger symbol



Beware of hot surfaces



Electric shock risk



Risk of fire

EXPLANATION OF THE SYMBOLS



Suitable for food use



Read operating instructions before use

EXPLANATION OF THE SIGNAL WORDS

DANGER Warns of serious injuries and danger to life.

WARNING Warns of possible serious injuries and danger to life.

CAUTION Warns of slight to moderate injuries.

NOTE Warns of damage to property.

SAFETY INSTRUCTIONS



The machine is equipped with safety features. Nevertheless, it may still present dangers if it is not used in the intended way and / or is utilized in some other way. Comply with the following safety instructions and procedures that are specified in these operating instructions.

- This machine may be used by **children** aged 8 and over and by people with reduced physical, sensory or mental abilities or a lack of experience and/or knowledge if they are supervised or have received instruction on how to use the machine safely and have understood the dangers resulting from failure to comply with the relevant safety precautions.
- **Children** must **not** play with the machine.

- Cleaning and **user maintenance** may not be performed by **children**, unless they are older than 8 years of age and are supervised.
- **Children** younger than 8 years of age and animals must be kept away from the machine and the mains cable.
- Keep **children** and animals away from the packaging material to avoid any danger of **suffocation**.



WARNING : Danger of Scalding from Heat, Hot Steam or Condensation

- Avoid coming into contact with the rising steam. Keep your hands and head away from the steam outlet openings during the brewing process.
- The portafilter gets hot during use. Never attempt to remove the portafilter during the brewing process.
- Be careful when removing the portafilter after operating the machine. There may still be hot water remaining in the portafilter. Always allow this to cool down first before it is removed / cleaned.
- Never pour water into the water tank when the machine is switched on or during the brewing process. Always switch off the machine and remove the water tank to refill it. Check whether the water tank has been inserted correctly before switching it on again.
- Make sure that the is pointing into the cup below the brew head to prevent any accidental, uncontrolled emission of hot milk from the milk nozzle.
- Do not move the machine during the brewing process.
- The specialty coffees that are prepared are hot. Be careful when handling hot liquids.



CAUTION : Hot Surfaces

The machine and the accessories are very hot during and shortly after use. Only touch the handles and controls while it is in operation. Allow them to cool down completely before cleaning.

- The machine is not designed to be operated with an external timer or a separate remote control system.
- Never immerse the machine, mains cable or power cord in water or other liquids and ensure that they cannot fall into water or become wet.
- The machine must always be disconnected from the mains when it is left unattended and before assembling, disassembling, filling or emptying

the water tank or milk reservoir or cleaning it.

- In the interest of your own safety, check the machine, the mains cable and the power cord for damage every time before use. Use the machine only if it is in working order.
- Do not make any modifications to the machine. Do not replace the mains cable yourself. If the machine, the mains cable or the power cord of the machine is damaged, they must be replaced by the manufacturer, customer service department or authorized retailers in order to avoid any hazards.
- Please follow the instructions in the ***Cleaning and Maintenance*** chapter on page 18.



DANGER : Electric Shock from Water

- Use the machine only in closed rooms. Do not use the machine in rooms with high humidity.
- Should the machine fall into water, switch off the power supply immediately. Do not attempt to pull it out of the water while it is still connected to the mains power.
- Never touch the machine, power cord with wet hands when these components are connected to the mains power.
- Make sure that the steam which emerges is not aimed directly at electrical machines and equipment containing electrical components.



WARNING : Danger of Electric Shock from Damage and Inappropriate Use

- Only connect the machine to a socket with safety contacts that are properly installed and matches the technical data of the machine. The socket must also be readily accessible after connection so that the connection to the mains can quickly be isolated.
- Do not use the machine in conjunction with extension cables.



DANGER : Risk of Fire

- Do not use the machine in rooms containing easily ignitable dust or poisonous and explosive fumes.

- Do not connect the machine along with other consumers (with a high wattage) to a multiple socket in order to prevent overloading and a possible short circuit (fire).
- Do not operate the machine in the vicinity of combustible material. Do not place any combustible materials (e.g. cardboard, paper, wood or plastic) in or on the machine.
- Do not cover the machine during operation.
- In the event of a fire: Do not extinguish with water. Smother the flames with a fireproof blanket or a suitable fire extinguisher.



NOTE : Risk of Damage to Material and Property

- The machine should only be used when it is correctly assembled. Before each use, ensure a filter and the portafilter are inserted and the water tank is filled correctly.
- Lay the mains cable in a way that it does not become squashed or bent and does not come into contact with hot surfaces (also applies to the hot surfaces of the machine).
- To avoid the machine from being pulled down, the mains cable must not hang down from the surface on which the machine is placed.
- Switch off the machine and pull the power cord out of the power outlet if an error occurs during operation, when there is a power cut or before a thunderstorm.
- Never pull or carry the machine by the mains cable. When you pull it out of the power outlet, always pull on the power cord and never the mains cable.
- Protect the machine from other heat sources, naked flames, sub-zero temperatures, persistent moisture, wet conditions and impacts.
- Use only original spare parts from the manufacturer.

CLEANING AND MAINTENANCE

1. Unplug your espresso machine from the power outlet and allow for it to completely cool off before cleaning.
2. Clean the brew head, steam wand, portafilter and the filters after every use.
3. Regularly run the cleaning program to clean the steam wand and the brew head.
4. Wipe down the housing with a damp cloth. If necessary, use a little mild detergent to remove tougher stains.
5. Thoroughly dry the machine and all accessories before assembling it again.
6. Check the mains cable regularly for any damage.

IMPORTANT

- Before cleaning, read the safety instructions in the **Important Safeguards** and **Safety Instructions** chapters on page 2 and page 14 respectively.
- Do not use any toxic or abrasive cleaning agents or scouring sponges to clean the machine. These can damage the surface.
- Never immerse the machine in water.
- Do not use the machine without a suitable container below the brew head and/or the steam wand.
- The water tank, bean hopper and drip tray are not suitable for dishwasher. Only wash by hand.

QUICK CLEANING



1. Fill water into the water tank. Do not exceed the **MAX** marking.
2. Press the **CLEAN** button within 3 seconds.
3. Press the **START/STOP** button and the cleaning process will begin. The whole process will take up to 4 minutes.

DEEP CLEANING



1. Fill water into the water tank. Do not exceed the **MAX** marking.
2. Press the **CLEAN** button for 3 seconds and the button light will star flashing.
3. Press the **START/STOP** button and the cleaning process will begin. The whole process will take up to 7 minutes.

DESCALING

The first indications that descaling is required is when there's a large amount of steam being produced and slower brewing of the espresso.

Limescale deposits have an adverse effect not only on the quality of the espresso and the water, but they also cause power losses and shorten the lifespan of the machine. The thicker a limescale layer is, the more difficult it is to remove.

We therefore recommend regularly removing limescale deposits with a descaling agent in accordance with the water quality in your area and how often the machine is used (approx. every 2 - 6 weeks).

STORAGE

Disconnect the machine from the mains power when it's not going to be used for a prolonged period. Clean the machine again if necessary and let it dry completely.

Store the machine and all accessories in a dry, clean, frost-free place that is protected from direct sunlight and cannot be accessed by children or animals. Use the machine cover to prevent dust build-up.

NOTE

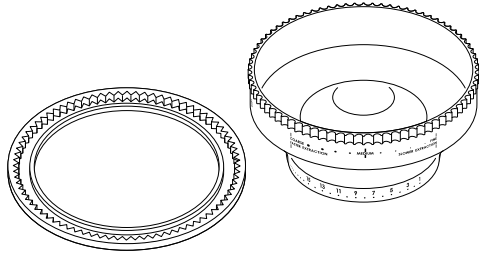
- For **QUICK CLEANING**:
The machine will drip water out of the brew head and steam wand alternately for 3 cycles in the span of 4 minutes.
 - » Brew Head = 40s/cycle
 - » Steam Wand = 40s/cycle
- For **DEEP CLEANING**:
The machine will drip water out of the brew head and steam wand alternately for 5 cycles in the span of 7 minutes.
 - » Brew Head = 40s/cycle
 - » Steam Wand = 40s/cycle

IMPORTANT

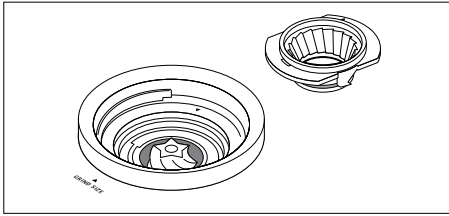
- A full tank of water is recommended for **BOTH** cleaning modes.
- To stop the procedure, simply press the **START/STOP** button.
- **DEEP CLEANING** is recommended when using a "Descaling Agent".

CLEANING THE BEAN HOPPER

1. Always switch off and unplug the machine before cleaning.
2. Carefully remove the bean hopper from the machine.
3. Clean the lid and hopper with water and mild detergent.
4. Rinse thoroughly afterwards.
5. Wipe the bean hopper with a dry cloth, then dry thoroughly.

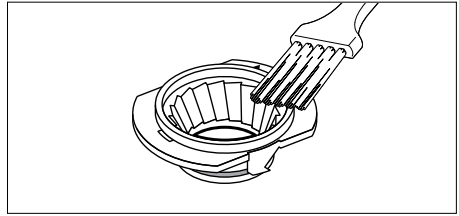


CLEANING THE CONICAL BURR GRINDER



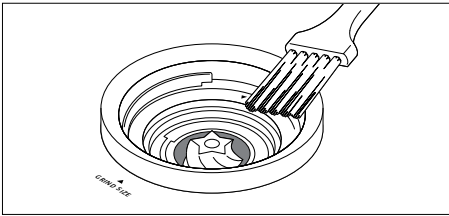
STEP 1

Unlock the burr grinder by rotating it clockwise. Carefully remove the top burr.



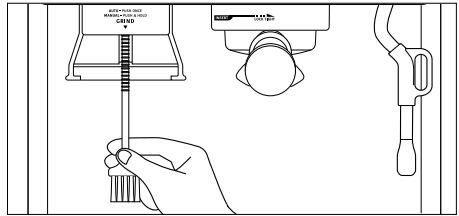
STEP 2

Remove any debris and clean the top burr with the grinder brush.



STEP 3

Remove any debris and clean the lower burr with the grinder brush. You may use a stick to pry out any stuck debris in between the grinder blades.

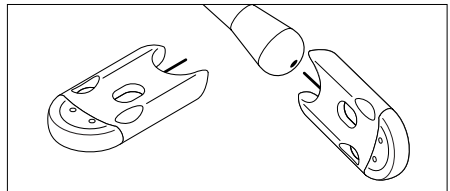


STEP 4

Declog and remove any stuck debris in the grinder chute using the other end of your grinder brush.

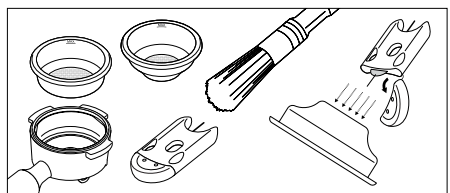
REMOVING BLOCKAGES FROM THE STEAM NOZZLE

1. Use the Steam wand cleaning pin located inside the drip tray slot.
2. Poke the small hole at the bottom of the steam nozzle using the pin to remove blockages.
3. Hold a container under the steam wand and run **HOT WATER** for 30 seconds to rinse out the dissolved residues.



CLEANING THE PORTAFILTER AND FILTERS

1. Use the Portafilter cleaning brush to remove coffee powder or any debris remaining on the portafilter and filters.
2. In case of clogging, you may use the other end of the team wand cleaning pin to remove debris on the filter holes.



WARRANTY

PRODUCT REGISTRATION

EspressoWorks™ strongly encourages you to register your purchase. You can register online at www.espresso-works.com. Registering your purchase will allow EspressoWorks™ to better serve you with any of your customer service needs.

WHO CAN SEEK WARRANTY COVERAGE

This warranty is extended by EspressoWorks™ to the owner of this machine for personal household use only. This warranty does not apply to products used for commercial, rental or re-sale purposes.

WHAT IS COVERED

EspressoWorks™ warrants to the owner that if this machine fails within 1 year from the date of purchase on the purchase receipt due to a defect in material or workmanship, EspressoWorks™ will repair or replace the failed machine or component part of the machine. Shipping and handling charges may apply. Please retain the original purchase receipt for the duration of the warranty period. EspressoWorks™ reserves the right to refuse a warranty repair if proof of purchase cannot be provided. In the event of a warranty claim, please return the product with the original purchase receipt.

WHAT IS NOT COVERED

This warranty does not apply to machines that have been used commercially or in non-household applications. This warranty does not cover cosmetic changes that do not affect performance, such as discoloration or the effects of the use of abrasives or cleaners or food build up. This warranty is only valid if the machine is used and maintained in accordance with the instructions, warnings and safeguards contained in the owner's manual. The warranty does not apply in the event of failure to observe the operating or assembly instructions.

EspressoWorks™ will not be responsible for the cost of any unauthorized warranty repairs.

NO EMPLOYEE OR REPRESENTATIVE OF ESPRESSOWORKS™ IS AUTHORIZED TO MAKE ANY ADDITIONAL WARRANTY OR ANY MODIFICATION TO THIS WARRANTY WHICH MAY BE BINDING UPON ESPRESSOWORKS™. ACCORDINGLY, PURCHASER SHOULD NOT RELY UPON ANY ADDITIONAL STATEMENTS MADE BY ANY EMPLOYEE OR REPRESENTATIVE OF ESPRESSOWORKS™. IN NO EVENT, WHETHER BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE, SHALL ESPRESSOWORKS™ BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF PROFIT OR REVENUE.

Some states do not allow limits on warranties. In such states, the above limitations may not apply to you. Outside the U.S.A. and Canada, other warranties may apply.

For more information, visit www.espresso-works.com

TROUBLESHOOTING YOUR MACHINE

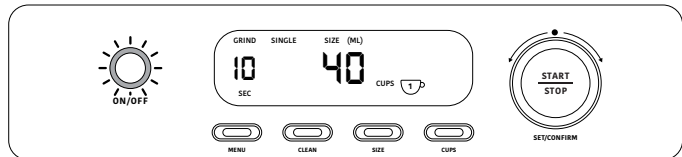
Problem	Reason	Solution
The control panel does not light up / the machine cannot be switched on.	<i>The power cord is not inserted correctly in the power outlet.</i>	Insert the power cord.
	<i>The power outlet is defective.</i>	Try another power outlet.
	<i>No mains voltage is present.</i>	Check the fuse of the mains connection.
	<i>The control panel lighting is defective.</i>	Please contact us at cs@espresso-works.com
The fuse in the fuse box is triggered.	<i>Too many machines connected to the same circuit.</i>	Reduce the number of machines in the circuit.
	<i>No error can be identified.</i>	Please contact us at cs@espresso-works.com
Water runs out of the machine.	<i>There is too much water in the water tank.</i>	Do not overfill the water tank.
	<i>The water tank is not placed in its mount correctly.</i>	Place the water tank in the correct position.
Water leaks from the bottom.	<i>The drip tray is filled with water.</i>	Please clean the drip tray.
	<i>The water tank is malfunctioning.</i>	Please contact us at cs@espresso-works.com for a replacement water tank.
Water leaks from the outer side of the filter.	<i>There is some coffee powder on the filter edge.</i>	Use a damp cloth to wipe away any residual coffee powder.
A program has been selected, but the machine clicks constantly and the blue indicator light on the START/STOP button flashes. The control panel does not light up.	<i>There is no water in the water tank.</i>	<ol style="list-style-type: none"> 1. Detach the water tank from the machine and fill it with water 2. Place a cup underneath the steam wand or brew head. 3. Press the START/STOP button. Some water will run through the machine. 4. Press the START/STOP button again to resume the program.
The espresso runs very slowly into the cup.	<i>The portafilter is clogged.</i>	Clean the portafilter and the filter.
	<i>The machine or brew head is clogged.</i>	Descalc the machine (see the Cleaning and Maintenance chapter on page 18).
Poor quality espresso.	<i>There is not enough coffee powder in the filter.</i>	Pour the right quantity of coffee powder into the respective filter (see the Grinding the Coffee chapter on page 8).
	<i>The set espresso quantity is too much for the quantity of coffee powder in the filter.</i>	The perfect amount of espresso to suit your own taste can be programmed in the machine (see the Program Display/Functions chapter on page 13).
	<i>The coffee beans are not fresh.</i>	Use freshly grounded beans for optimal results. For a stronger brew we recommend using a dark french roast.
There is a slight taste of acidity in the espresso.	<i>The machine was not cleaned and there are residual coffee grounds.</i>	Please refer to the Cleaning & Maintenance chapter on page 18.
	<i>The coffee powder has turned bad after being stored in a hot and wet place for long periods of time.</i>	Please use fresh coffee powder, or store unused coffee powder in a cool and dry place. After opening a pack of coffee, reseal it tightly and store it in a refrigerator to maintain its freshness.

During use, an unpleasant smell is detected.	Is the machine being used for the first time?	A smell often develops when new machines are first used. The smell should disappear once the machine has been used several times.
	Has the machine just been descaled?	Rinse out the water tank. Refill with clean water and run the QUICK CLEANING program once again (see the Cleaning and Maintenance chapter on page 18).
A large amount of steam is produced in the brewing process.	The machine is clogged.	Descalcify the machine (see the Cleaning and Maintenance chapter on page 18).
The grinder is not working.	The grinder was not correctly installed.	Please refer to the Mounting the Bean Hopper chapter on page 6
The grinder is making an unusual noise.	The grinder is clogged.	Clean the bean hopper and grinder (see the Cleaning and Maintenance chapter on page 18).
The machine is not working.	The power cable was not correctly plugged into the power outlet.	Plug the power cord into a wall outlet and if the machine still ceases to function, please contact us at cs@espresso-works.com

RED INDICATOR LIGHT FLASHES

MACHINE WARMING UP AFTER TURNING ON

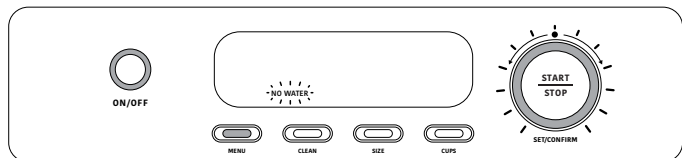
The "red" indicator light on the **ON/OFF** button will flash for 60 seconds, indicating warm-up in progress. The machine is ready to use when the "red" indicator light appears solid.



BLUE INDICATOR LIGHT FLASHES

NO WATER IN THE TANK

The "blue" indicator light on the **START/STOP** button will start flashing and the **NO WATER** alert appears on the LCD screen when the machine is out of water.

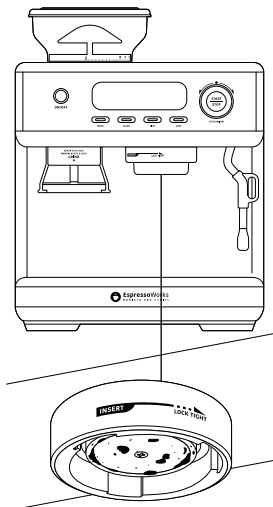


WATER TANK HAS RUN OUT OF WATER

1. Detach the water tank from the machine and fill it with water.
2. Place a cup underneath the brew head or the steam wand.
3. Press the **START/STOP** button. Water will run through the system into the cup. The **NO WATER** alert will disappear from the LCD screen.
4. Press the **START/STOP** button again to resume the previous program.

BREW HEAD IS CLOGGED

1. Clean the brew head and the seal ring.
2. Fill up the water tank and install in place.
3. Place a cup underneath and do not install the portafilter.
4. Run the **2 CUPS** (☰) Program (see the **Program Display/Functions** chapter on page 13). Repeat the process 3-5 times until the water is flowing normally.



IMPORTANT

- **DO NOT** unplug the machine or press any buttons to disrupt the operation.
- Please repeat the steps 2-3 times if the "blue" indicator light flashes continuously. The machine should return to its normal settings upon completion.

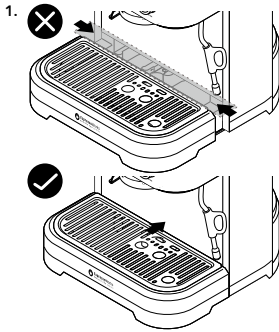
IMPORTANT

- Please clean the brew head and the seal ring after every use.
- Do not take out the portafilter while any program is running. Otherwise the sudden release of pressure will cause the coffee grounds to scatter and clog up the seal ring.
- This would lead to eventual leakage if not cleaned properly.

AUTO SHUT-OFF FUNCTION

When your espresso machine has been switched on and has not been functioning for 30 minutes, your machine will turn itself off automatically and the **ON/OFF** "red" indicator light will be disabled. Should you wish to continue using your machine, simply press the **ON/OFF** button once and your espresso machine will be ready to work again.

WATER LEAKS FROM THE MACHINE BOTTOM

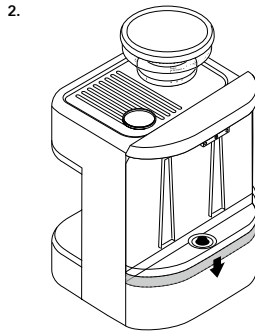


SITUATION 1

The drip tray is not placed properly.

SOLUTION

Readjust the drip tray so it can catch the excess water that flows out normally during extractions.

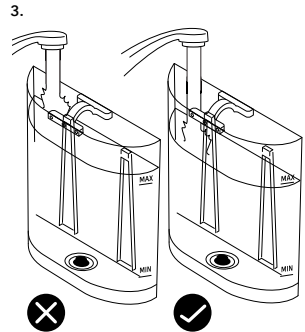


SITUATION 2

Water tank is not placed properly.

SOLUTION

Fill up water tank with water at **MAX** level. Then readjust the tank to fit snug with no open areas around the tank.



SITUATION 3

Filled water tank over **MAX** line.

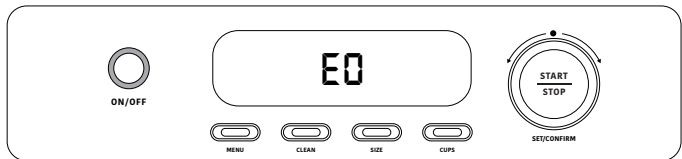
SOLUTION

Ensure that the water does not surpass the **MAX** line.

ERROR CODE

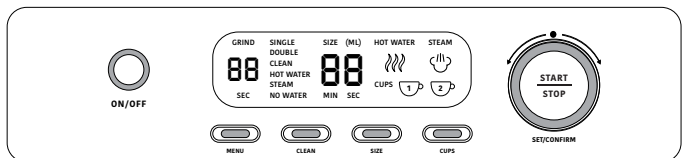
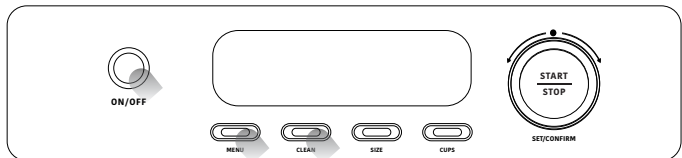
- » **E0**: Thermistor short circuit
- » **E1**: On/Off button defect
- » **E2**: Menu button defect
- » **E3**: Clean button defect
- » **E4**: Size button defect
- » **E5**: Cups button defect
- » **E6**: Start/Stop button defect
- » **E7**: Pre-heat function defect

For any questions, please contact us at cs@espresso-works.com



RESET TO FACTORY SETTINGS

1. Turn off the machine by pressing the **ON/OFF** button.
2. Press the **MENU** and **CLEAN** button at the same time, then press the **ON/OFF** button to reset the machine.
3. The LCD screen and buttons will light up and flash 3 times. Afterwards, the machine will automatically turn off.
4. Press the **ON/OFF** button again to turn on the machine. At this point, the machine has been reset back to its factory setting.



Do not attempt to dismantle your machine. If the cause of failure is not listed above, please contact us at cs@espresso-works.com



Complete user instructions, FAQ and usage tips can be found at
Espresso-Works.com

Email us at **cs@espresso-works.com**
for any unanswered questions



This symbol on the product or in the instructions means that your electrical and equipment should be disposed at the end of its life separately from your household wares. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.



Intertek
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UNIQUEMENT POUR UN USAGE À DOMICILE
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