

# Cafelat UK



Cafelat Robot - Manual Espresso Maker  
User Manual - Cafelat UK Version

# Robot User Manual Contents

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## Introduction to Cafelat Robot

The [Robot - Manual Espresso Maker](#) is a small, high quality manual coffee maker that makes real, awesome tasting espresso, with minimal fuss and effort. It uses few parts, no complicated electronics and only premium materials like stainless steel. **All the parts for coffee are completely plastic free!**

The water and coffee only contacts stainless steel, a food grade silicone piston seal and a food grade silicone top pin of the filter screen. All components are tested and we perform [SGS](#) testing on any food contact item.

The main body is made from die-cast aluminium and powder coated but does not have any contact with the water or coffee.

All you need is ground coffee, some hot water from a kettle and you are all set. The whole process is simple and takes just a few minutes - no need for any capsule machine and less plastic waste for the landfills.

The Robot is a throwback to when products were made by hand and made to last. Each part was designed and produced with the aim of making it the best it could possibly be. Each one is a labour of love and made one by one, by us at Cafelat, Hong Kong. After assembly the Robots are then tested by making 3 dummy shots up to 14 bar pressure. The units are then put through final inspection before being cleaned and packed. We, Cafelat UK, will double checked by taking photos and videos before sending the item to you.

The Robot was award best new product at the 2019 SCAA Expo in Boston.

What drinks can I make?



The Robot makes espresso shots only. You can then drink as straight espresso, add water to make an americano or even make milk drinks if you have a milk steamer. You can use fresh ground coffee with the professional basket, or you can use pre-ground coffee (e.g. Illy, Lavazza etc..) using the pressurised basket.

## What do I need to be able to make coffee with the Robot?

Some hot water and some coffee. The Robot has no boiler or heater inside, so you will have to manually fill it with hot water prior to brewing.

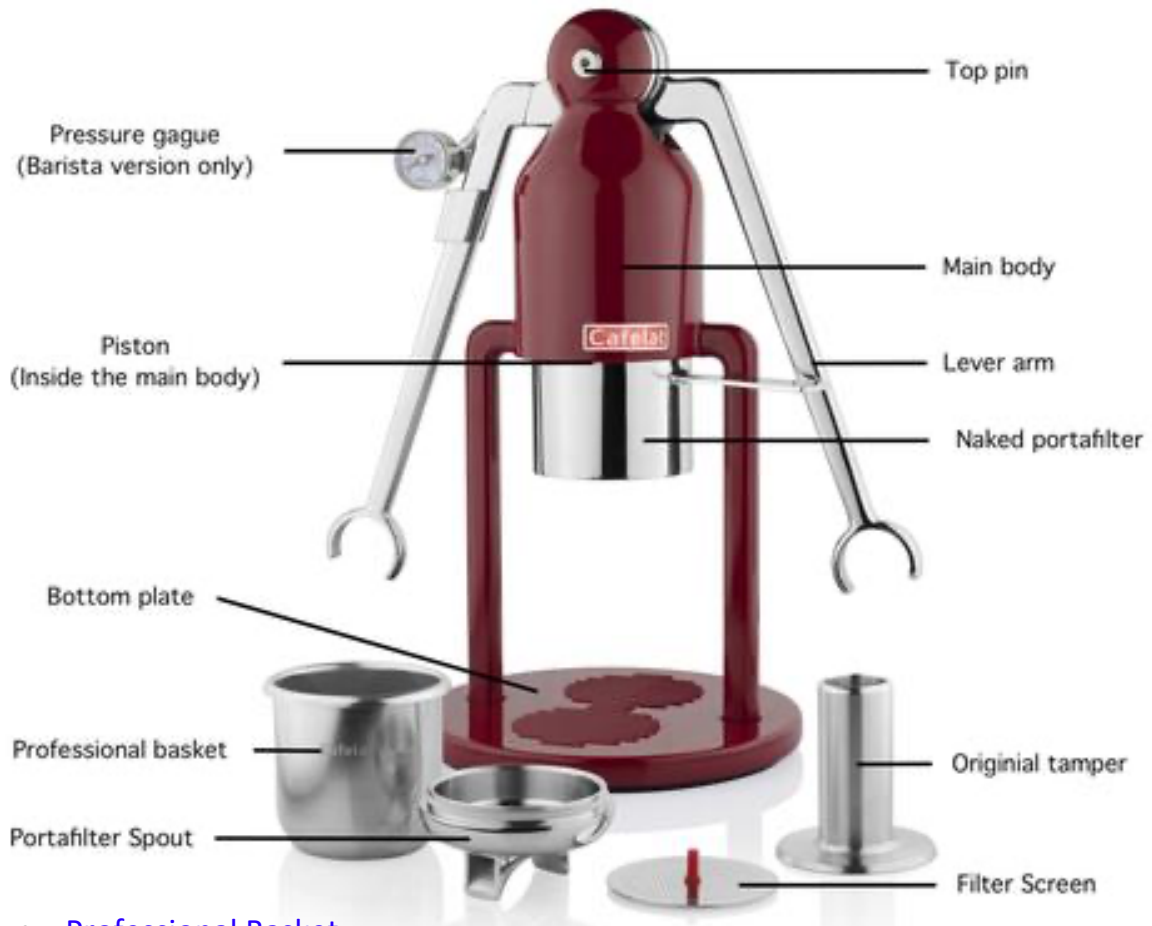
## General warnings before use

- The [Robot - Manual Espresso Maker](#) is not to be used by children.
- Please take care when pouring the hot water into the basket. Hot water can burn your skin.
- Press the Robot lever arms straight down evenly with both hands.
- DO NOT use the Robot legs to get extra leverage: like squeezing pair of pliers in each hand.
- Make sure both portafilter ears are inserted into the main body before brewing.
- Never try and operate the Robot without the piston seal in place.
- Never try and operate the Barista Robot if the metal sleeve looks damaged.
- The base of ceramic cups are very abrasive and will scratch the area. For this reason we have included a [silicone mat](#) to protect the area as required.
- Stainless steel parts or sharp items could scratch or chip the paint. Please be careful while using.
- Do not try to tighten the top pin screw of the Robot head. It may crack the powder coating.
- Do not put the Robot or any parts or any accessories into a dishwasher. Please visit '[Care and Maintenance](#)' for more information.

## Extra safety for Barista Robot

- Please use the Robot in the 4-8 bar range for extraction.
- Please do not tempt to go full blast and try and max out the pressure gauge.
- Please try and keep to a maximum of 8 bar. The lever arms will take all the force from you and over-pressing risk breaking the Robot.

## SGS reports



- [Professional Basket](#)
- [Pressurised Basket](#)
- [Filter Screen](#)
- [Portafilter Spout](#)
- [Stainless Steel Tamper](#)
- [Piston](#)
- [Piston Seal](#)

## How to use the Robot

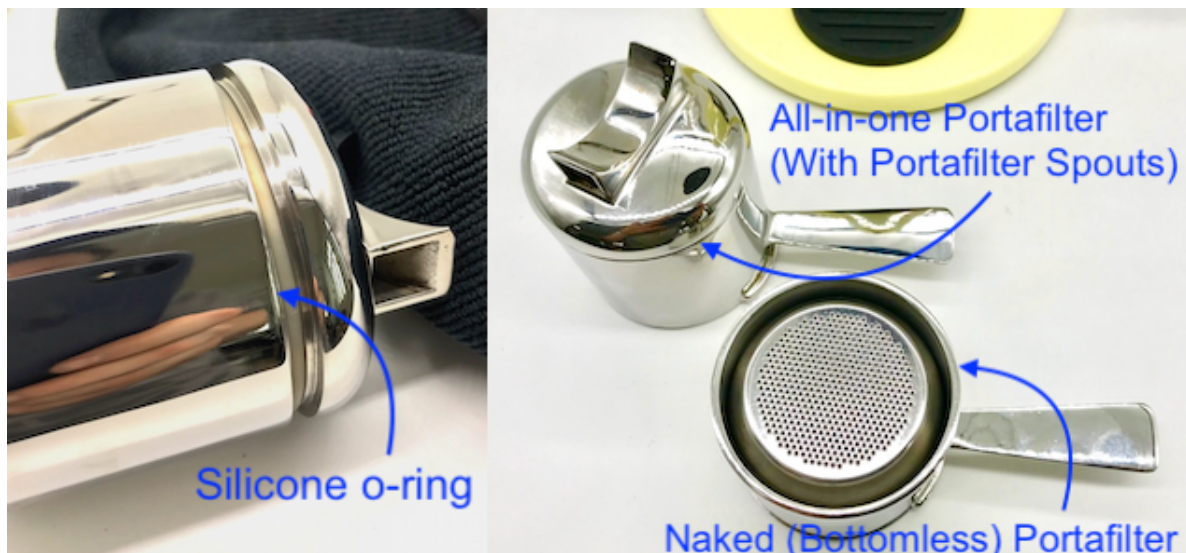


## Basic Guidelines

Coffee Does:	12g - 20g (Start at around 16g)
Shot Time:	25 seconds - 30 seconds, includes Pre-Infusion
Ratio:	1:2 (E.g. 12g Ground Coffee: 32g Espresso)
Pressure:	5 - 8 bar (Barista Version)
Water Temp:	Just off the boil

## Detailed Guidelines

1. Put the [professional](#) or [pressurised](#) basket into the portafilter. If you are using pressurised basket, press the portafilter spouts with the help of the [silicone o-ring](#) onto the portafilter. The basket is simply placed into the portafilter; there is no spring clip to hold it in place.

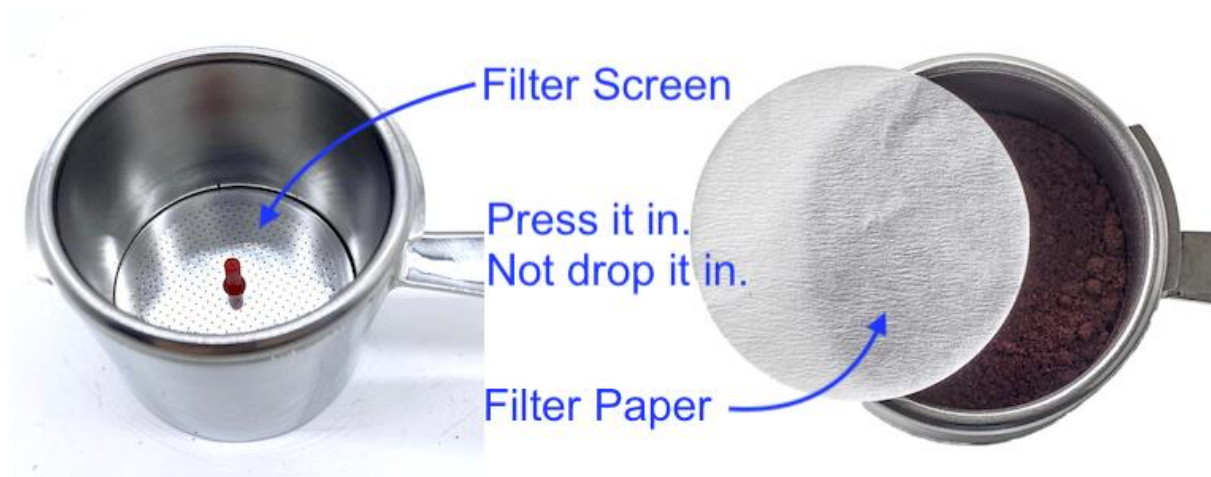


2. Add 12g-20g ground coffee into basket. Make sure you use the correct basket - Please visit ['Robot Baskets'](#) for more information.

3. Tamp the coffee firmly and evenly by using the tamper ([original](#) or [levelling tamper](#)) that used to compress the ground coffee in the basket. Do not need to go too crazy, a firm fingertip tamp is all that is required - levers machine are very forgiving of tamping. Please find more detailed technique on channelling espresso on the internet.



4. Firmly press the [filter screen](#) or [filter paper](#) onto the coffee. DO NOT drop it only, press it too. You need to use filter paper on lower doses (less than 12g). They are very important and use to placed on top of the tamped coffee and acts as a shield to the coffee when you pour the water in. Without it you will just make a big mess.



5. Add hot water just off the boil. Fill up to 5-8mm below the rim of the basket. Be careful, the basket and the portafilter becomes hot now.

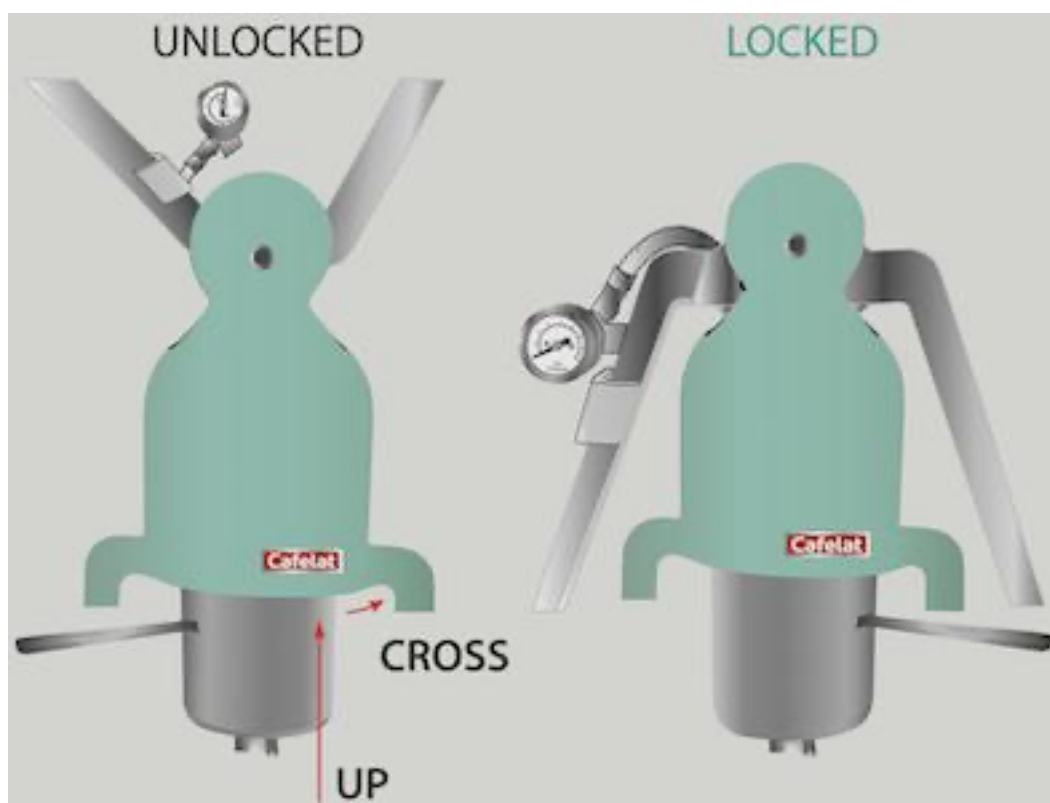




6. Lift the Robot's lever arms up as high as they can go. Hold the arms tight and make sure the piston is at its highest position. **Be careful not to flip the metal sleeve to the front if you are having the Barista Robot!** *To familiarise yourself with locking in the portafilter into the main body, you can practice without a basket in place.*

7. Insert the portafilter (with basket) into the main body. Make sure both portafilter tabs are inserted into the main body. Line up the handle with the left leg, lift up then across to the right.

*Updated September 2021:* Paul introduced a new technique on inserting the portafilter. Please click [here](#) for more information.



8. Firmly press the lever arms down with **both arms** to extract.

9. Done and enjoy your coffee.

**How easy to make an espresso (No Tamping):**

<https://www.youtube.com/watch?v=Q6ZiOzXU0qU>

**How exactly Robot works inside the basket:**

<https://www.youtube.com/watch?v=Q4YaIMq4uaY>

## Heat Management

The water temperature is a very important factor in producing good coffee. If you put boiling hot water (99.5°C) into the room temperature prepared basket, it will immediately drop by around 4°C, which will put you in the right area for making espresso.

The coffee itself, the basket, and the piston will all combine to remove heat from the brewing water, and so you can experiment with ways to raise the temperature of the water. Some ways are:

- Pull a dummy shot with no coffee in the basket. *Only for pressurised basket.*
- Pull a dummy shot with old coffee/spent puck in the basket.
- Pre-heat the basket and portafilter in a cup of hot water for 10-20 seconds before adding the coffee.
- Use the naked (bottomless) portafilter rather than with the portafilter spouts on which will help mostly with raising the coffee in the cup temperature. *Only for professional basket.*

Here are some videos about the temperature of the espresso when using the Robot. We do not find it is necessary to 'pre-heat' the parts but it is up to you.

### **K-type thermocouple - No pre-heat:**

<https://www.youtube.com/watch?v=Q0zHm7hyUGE>

### **Scace type (Espresso Machine Thermofilter) - No pre-heat:**

<https://www.youtube.com/watch?v=JVXLak43dQ>

### **Scace type (Espresso Machine Thermofilter) - WITH pre-heat:**

<https://www.youtube.com/watch?v=s7pitS4s7-A>

### **“Puckology” - Espresso Puck Analysis**

Puckology is simply analysing the spent coffee puck after a shot has been made. Whilst it is by no means scientific, it can provide useful feedback regarding the preparation of the coffee before brewing and extraction during brewing.

With the Robot, however, spent puck analysis is not possible because the results are very misleading. After pulling the shot and then raise the arms again to remove the water, this draws air from below the basket, up through the coffee. It will therefore dislodge the puck or even form a crack in the cake.

## Barista Version vs Regular Version

We always recommend [Regular Robot](#) for home-user, but it's completely your choice. The [Barista Robot](#) with the gauge system is also a bit more involved whereas the Regular Robot is bullet proof.

The Barista Robot has a built in pressure gauge which will display the pressure from the basket during extraction. The [flexible tube](#) and [fittings](#) are all made in the EU. These items are not under [warranty](#).

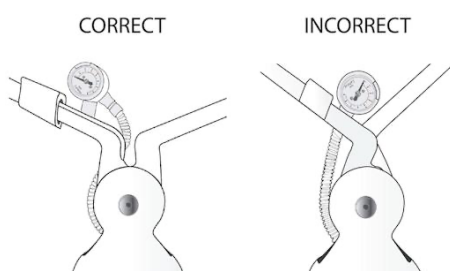
- The pressure gauge displays the pressure that you exert with the arms. It does not create the pressure.
- If the pressure gauge reads no or low pressure you will need to pay attention to shot time and therefore grind setting, force applied and coffee dose. Please find more on the '[Brewing Tips](#)'.
- Extraction pressure

We recommend extracting at between 4-8 bars on the gauge. Whilst you can experiment and go lower we believe 8 bar puts you at the upper end of what is desirable.

When Pre-Infusion aim to ensure the water is gently soaking into the coffee, but make sure you are not just letting the arms fall under gravity as this may cause leaks.

A typical shot profile may be Pre-Infusion at 1-2 bar for 5 seconds, extract at 6 bar for 20 seconds.

- Tube position



The flexible tube and metal sleeve should arc upwards in the correct position. In rare cases it can accidentally be moved out of position - the tube arcs downwards - in this case do not push the arms down until you have moved the tube back to the correct position.

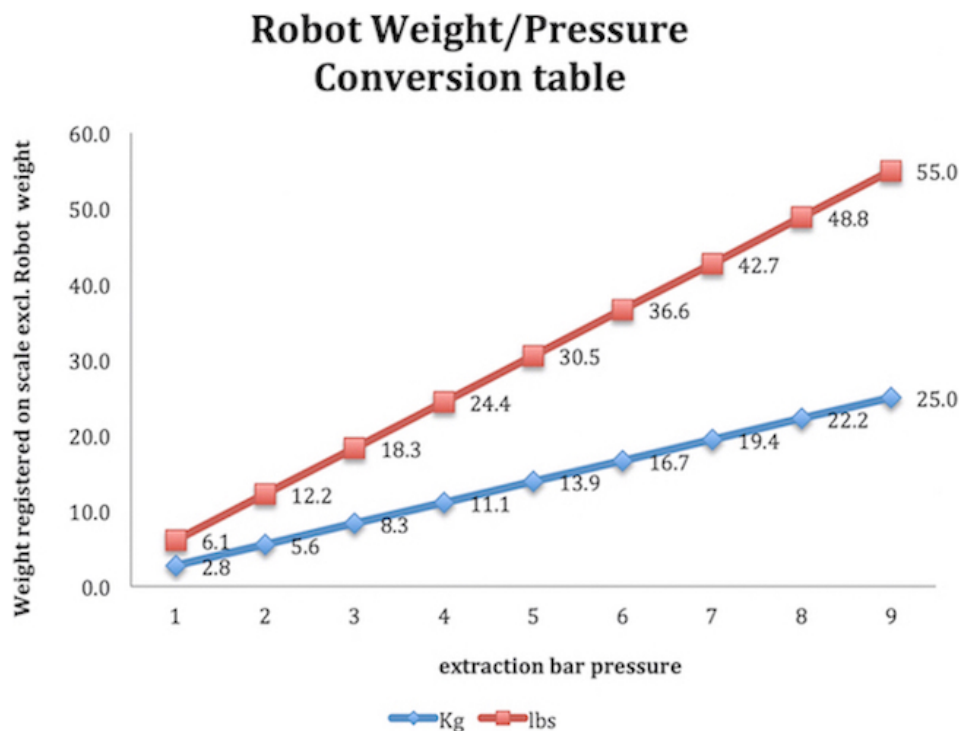
With the arms raised, you can simply flick it back to the correct orientation with a finger on your left hand. If you attempt to make coffee with the tube out position, you may trap the flexible tube and metal sleeve between the arms and the main body.

If the metal sleeve and the flexible tube is being pinched, damaged or broken, please purchase the [spare parts](#). These items are not under [warranty](#).

It is also perfectly normal to see water inside the flexible tube.

**Barista Robot tube position** - <https://www.youtube.com/watch?v=kRjlxgE3-6A>

You do not need a pressure gauge to make good coffee, it will however give you an idea when you first use it how hard you need to push down to get the required pressure. Without a pressure gauge you can simply place a bathroom scale underneath and aim for 16-18kg which will put you in the right area. Here is a guide of the Robot weight/pressure and the figures are approximations:



But don't get hung up on numbers, the visual indicators and taste are just as if not more important. After a dozen or so uses you will get a feeling of how much force they need to exact and not read the gauge anymore.

## Installation Manual

You can always convert the Regular Robot into Barista Robot with the [pressure gauge kit](#) or vice versa.

Pressure Gauge Kit: [Regular Robot: how to install the pressure gauge kit](#)

Replacement Tube: [Barista Robot: how to change the replacement tube](#)

## Professional Basket vs Pressurised Basket

If you are completely new to espresso then this section is for you. The Robot has 2 types of baskets available; the [Professional](#) (included in the package) and the [Pressurised](#) (optional).

With the [Filter Screen](#), the minimum dose is around 12g which is enough for the filter screen to still rest on top of the coffee. Less than that, and the filter screen will “bottom out” on the lower taper of the basket and will not be ideal for brewing.

The [Filter Paper](#) allow you to experiment with lower doses. We have successfully brewed with 8g by placing one paper filter on top of the coffee and then the filter screen on top.

Fill the basket with hot water just off the boil up to **5-8mm** below the rim. Do not weight the water into the basket and potentially under-fill the basket.

### Professional Basket

The professional basket has many holes on the bottom, it requires the beans to be ground by you right before you want to make the coffee. A chopping blade grinder, or the all-purpose small ceramic burr grinders will not work very well.

A hand grinder is a good investment as they are inexpensive and not much can go wrong, something like a Kinu, Commandante, Orphan Espresso, Helor, 1Z Presso or a Made by Knock grinder would work. Not a Porlex or Hario as they cannot grind fine enough. The Robot uses a real espresso grind, not drip coffee grind.

The Robot is exactly the same as any high-end coffee machine, for example the advanced basics would be:

- Use fresh coffee from a local coffee roaster (local so it is fresh).
- Use a decent burr coffee grinder and grind just before you will use it.
- The grind setting will roughly be in the same area as your grind setting for a regular machine.
- Start with a 16g dose and work from there.
- For best results use the naked (bottomless) portafilter.

**Video:** <https://www.youtube.com/watch?v=qxO7rK3Om5E>

## Pressurised Basket

The pressurised basket has only 1 small hole on the bottom. This is designed for use with pre-ground coffee (those supermarket vacuum packed bricks or tins). Each pressurised basket comes with a spoon which doses roughly 7g of coffee per level spoon.

You must use the portafilter spout with the pressurised basket, the pressurised basket has flow restrictor in place which is a precision stamped orifice, properly calibrated to create sufficient back pressure to mimic extraction pressure of around 8 bars. If you do not use the portafilter spout, you will get a very small stream of coffee exiting the basket and it will make a huge frothy mess in your cup.

It will raise the temperature of the coffee drink enormously if you pull a dummy shot with hot water first.

**Video:** <https://www.youtube.com/watch?v=mgouKkD4CF4>

It would be a good idea to pull a few hot water dummy shots with the pressurised basket every few months, this will keep the flow restrictor clear. An even better choice would be a very weak solution of an espresso machine cleaner, pull a few shots with that and then follow it up with plain hot water.

Please visit ['Brewing Tips'](#) for more information on how to make good coffee.



## Brewing Tips

The oversized filter basket doubles as a brewing chamber. To keep things simple, there is no heating element, so you will have to fill the basket up with hot water from a kettle. As soon as you pour in water just off the boil into the basket, it immediately cools to around 95°C, absolutely perfect for brewing killer espresso.

Do not be fooled by the toy-like cutesy Robot looks, the Robot means business and is capable of pulling espresso shots like a professional machine costing 50x more. By pushing down the lever arms, the internal piston forces the hot water through the coffee creating the thick syrupy espresso. The machine is more than capable of producing that magic 9 bar pressure, but lever machines prefer somewhere in the region of 6-7 bar.

It might take some time to practice, but the Robot gives you the tools to produce great espresso shots. The biggest factor in the success of your espresso is on the coffee and grinder side. If the grind setting is not correct no espresso machine can make it work.

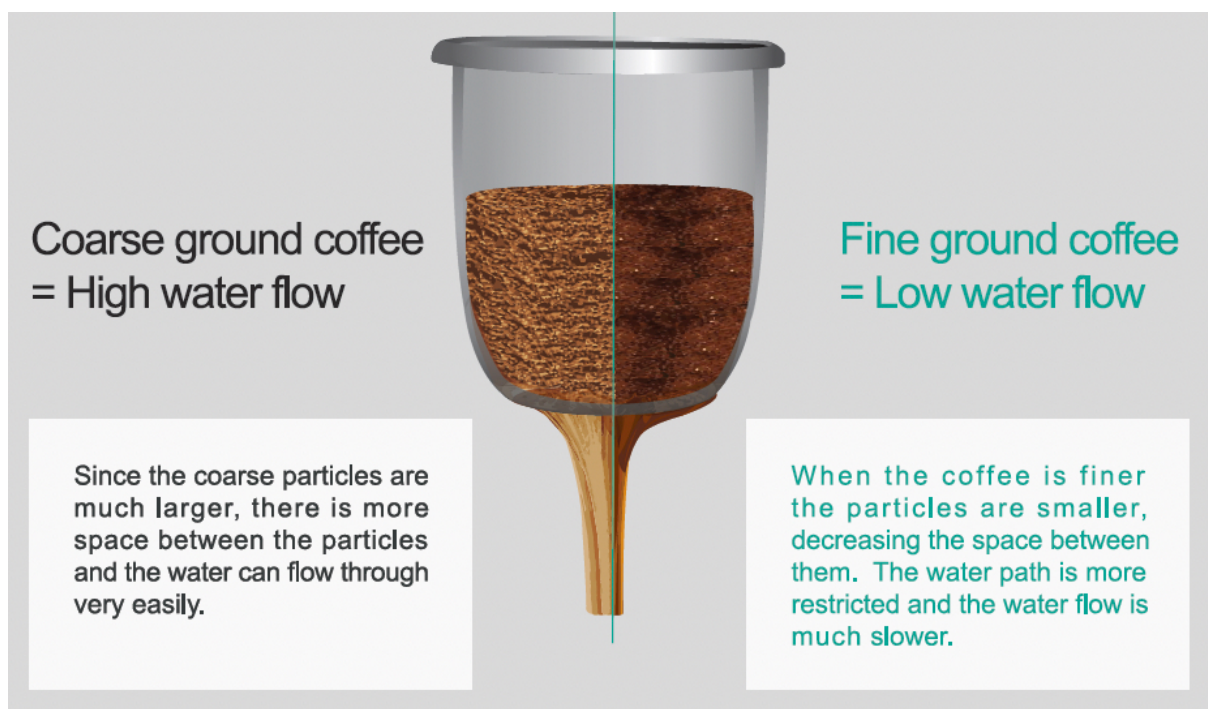
- Using fresh coffee ground just before brewing is always preferable.
- Fill the basket with hot water just off the boil up to **5-8mm** below the rim. Do not weigh the water into the basket and potentially under-fill the basket.
- Experiment with pre-heating the portafilter and/or basket for lighter roasts.
- Tamp firmly and evenly, but don't go overboard with the tamping force.
- Pre-infusion is letting the water soak into the coffee at low pressure before the main extraction begins. It is very beneficial for even extractions but the key is to main the pressure on the coffee during this time.
- Do not pump the lever arms up and down to make coffee. It disturbs the coffee puck and ruins the shot.
- Start out with a 16g dose and a 32g espresso (1:2 ratio) and adjust as needed.
- The coffee dose in the basket range is approx.12g-20g but will depend on the bean and tools ([filter screen](#) or [filter paper](#)) used. A traditional espresso shot was always 1 fl. oz (29.5ml). Nowadays people use scales to measure the pressure weight. The quantity of ground coffee is the dose and the yield is the weight of the espresso liquid. So a 16g dose that yields 32g of espresso has a 1:2 ratio. You can experiment as you wish according to your taste.

## Simple Basics of Espresso Extraction

Espresso is made by forcing hot water under pressure, through coffee. The Robot, and any espresso machine, is merely a tool that gives you the ability to do this. The main variables in using the Robot are the coffee, the water and barista.

Understanding the relationship between coffee grind size and water flow is the absolute key to make good espresso.

In the simplified image below, the filter basket on the left has coarse ground coffee, on the right it has the fine ground coffee.

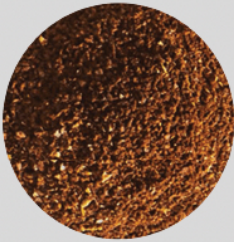




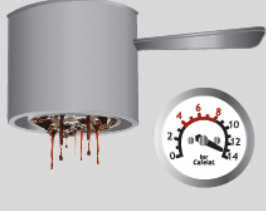


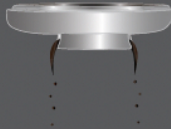
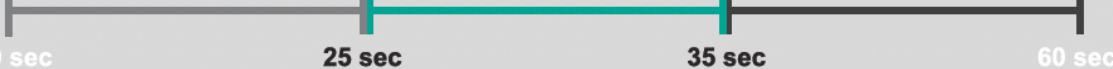


We can then use this knowledge of how grind size affects the coffee flow by applying it to our espresso and measuring how long the espresso takes to extract. The time it takes for this extraction will directly affect the coffee extracted by the water from the coffee grounds. A fast flow will mean less extraction than a slow flow.

## How do we know which grind setting is correct?

The best way is to aim to extract the espresso in 25-35 seconds and how we achieve that goal is mainly by adjusting the grind setting. In the above examples assume only the grind setting was changed, all other variables (dose, pressure etc) were constant.

### Grind size reference guide

Too coarse	Espresso	Too fine
		
		
 <b>Sour</b> <b>Thin Body</b> <b>“Underextracted”</b>	 <b>Good</b> <b>Balanced</b>	 <b>Bitter</b> <b>Thick body</b> <b>“Overextracted”</b>
<p><b>Shot Time</b> <span style="float: right;">*shot time includes pre-infusion (PI).</span></p>  <p>0 sec                      25 sec                      35 sec                      60 sec</p>		
<p>Shot time in under 25 seconds, arms are easy to push down, low brew pressure, coffee gushes out of the spouts / basket. Coffee is watery and has a thin body.</p> <p><b>Action</b> Adjust the grind finer, keep adjusting until the short time is 25-35 seconds.</p>	<p><b>Shot time is between 25 and 35 seconds, arms require some force to push down, brew pressure 4-8 bars, coffee flows evenly and in 1 stream. The coffee has good body and balance of flavours.</b></p> <p><b>Great! now you can make minor tweaks to experiment or leave as is.</b></p>	<p>Shot time is over 35 seconds, arms are very hard to push down, brew pressure is over 9 bars, coffee drips slowly from the spout / basket. The coffee is very bitter and has a very thick body.</p> <p><b>Action</b> Adjust the grind coarser, keep adjusting until the shot time is 25-35 seconds.</p>

**99% of all extraction issues can be solved by following those rules.**

## Pre-infusion and extraction

The beauty of using a manual lever is that you are in complete control of the extraction, you can vary the pressure and flow as you see fit. One of the most important stages of the extraction process is the pre-infusion stage; this is when you first add the water, the coffee is absorbing the water at a lower pressure before the higher extraction pressure. This causes the coffee to swell and is believed to set the foundations for a more consistent and even extraction. It is very beneficial to the quality of the shot.

After locking in the prepared naked (bottomless) portafilter and basket with the hot water, let the lever arms fall gently down under their own weight – keep your fingers under the arms so that you are in control as well. If the lever arms stay in the upright position, press them gently to start off with a 5 seconds pre-infusion and experiment from there.

Next push the lever arms down slowly and gently, do not release the pressure. Slowly hold this until you start to see coffee beads appear at the bottom of the basket. Pre-infusion is usually done at a much lower pressure than during full extraction. Depending upon your grind setting, aim to pre-infuse until seeing beads of coffee for around 5-10 seconds. Then press the lever arms down.

Lock in portafilter and let the lever arms fall or press them gently to start	2 seconds
Press gently and pre-infuse until coffee appears	5-10 seconds
Hold this position	optional
Extract by pushing lever arms down	> 15 seconds

## Paul's Tips

Shot times, the espresso stream and colour are great at giving you feedback if you have your grind setting in the right place. But the most useful tool you have is taste. If the espresso tastes good then you are doing well.

Adjust only the grind when starting out. Keep the dose and ratio consistent and adjust the grind as required. If you try and adjust both dose, output and grind at the same time you will be chasing your tail. As you get more experienced you can then adjust the dose and output ratio.

## Care and Maintenance

The [Robot](#) is relatively maintenance free and requires little in the way of maintenance. Since the parts that contact water are stainless steel they will wipe clean with a cloth (e.g. [micro fibre cloth](#)). There is no reason to put any parts of the Robot or the accessories in a dishwasher.

### Cleaning after use, step by step

1. Lift the lever arms up and place a spare cup on the bottom plate.
2. Push the lever arms down, do this until you hear air hiss from the portafilter.
3. Remove the portafilter from the Robot and remove the [filter screen](#).
4. Knock the puck out in [Knockbox](#) and you are ready for more coffee.

### **Double shots back to back:**

<https://www.youtube.com/watch?v=QASlCji-rAc>

### **Robot in cup temperature and back to back shots:**

<https://www.youtube.com/watch?v=oru1krAT5yA>

### General cleaning info

The main body and bottom plate of the Robot can simply be wiped with a wet cloth. If the bottom plate has dried espresso stains you may need to wet the area with warm soapy water. Always wipe dry afterwards. The face of the piston and the piston seal can be wiped with a damp cloth in situ.

From time to time you may use a commercial coffee machine detergent, such as Puly Caff, Puro Caff, Urnex etc., to soak the parts in. In particular the portafilter, basket and portafilter spouts would benefit most from this. Please refer to the manufacturers instructions for that. Rinse well with clean water afterwards.

You can use a silicone-based lubricant (e.g. [Dow 111](#)) and only to give the seal sheen on the [piston seal](#).

It would be a good idea to pull a few hot water dummy shots with the [pressurised basket](#) every few months, this will keep the flow restrictor clear. An even better choice would be a very weak solution of an espresso machine cleaner, pull a few shots with that and then follow it up with plain hot water.

## Specification

**58mm filter baskets** The same size as professional semi-automatic machines. Our baskets are extremely high quality, they are made by the same factory that makes all the best baskets in the world.

**Bottomless is best** For best results we recommend using the portafilter without the spouts - but when using the pressurised basket it is best to use with the spouts attached.

**All-in-one portafilter** Cafelat famous (patented) All-in-on portafilter that allowing you either have a naked (bottomless) portafilter or combine it with the portafilter spouts then make it as a regular portafilter.

**Stainless Steel Tamper** 1 piece stainless steel tamper designed and machined to precisely fit snugly in the basket and has tapered side walls to prevent ground being sucked back when you lift the tamper.

**Pressure gauge** Our Patent Pending system takes the pressure reading from inside the basket. Add to that the manual pressing of the lever arms, it enables you to manipulate pre-infusion, flow and pressure in real-time to get the best from your coffee.

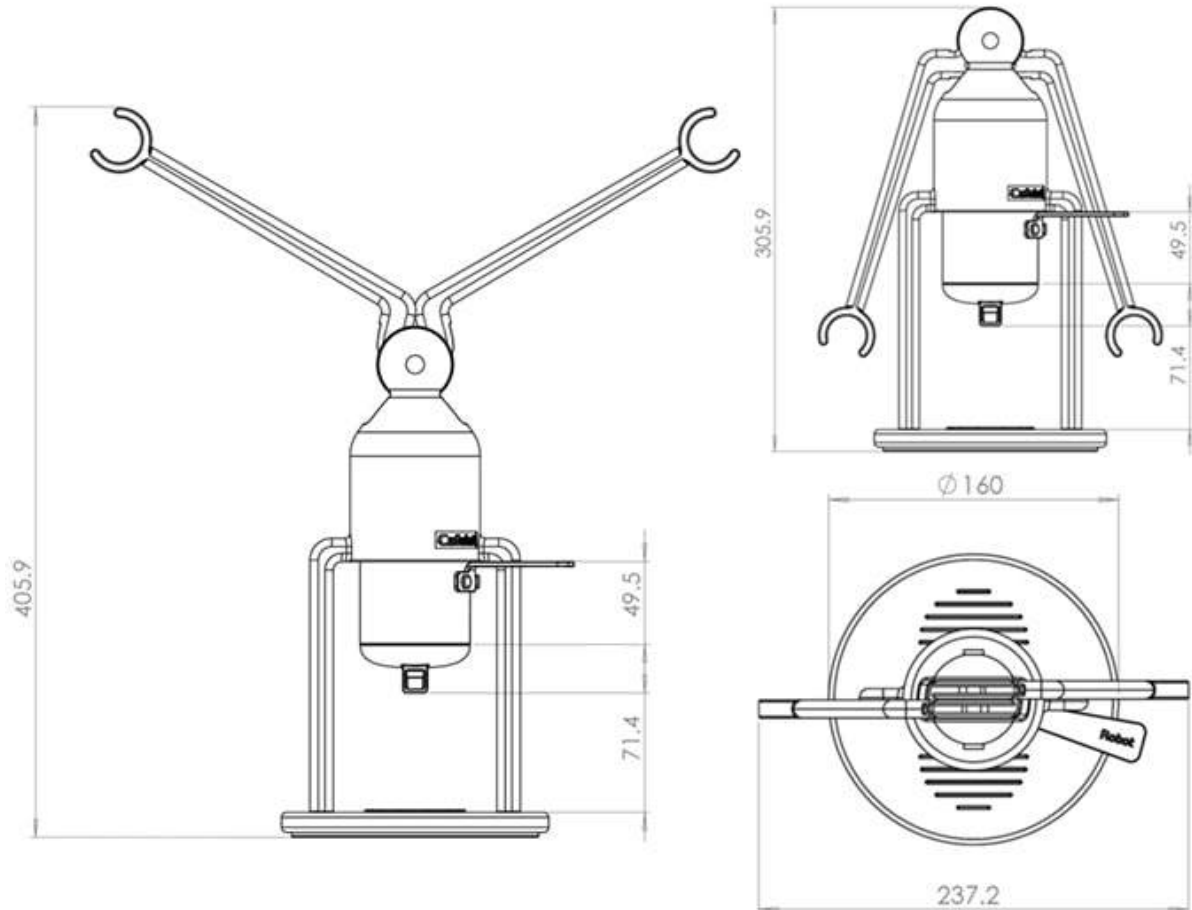
**Extraction pressure** Ignore the magic 9 bar, that figure originally referred to the pump output pressure of a Faema E61 machine, when in actual fact the pressure at the group will be lower, maybe even 1-2 bar lower. Traditional lever machines (as measured by us) typically extract at 6-7 bars, and since the basket and piston on the Robot are the same size, we suggest you initially aim for 6-7 bars as well and adjust as preferred.

**Temperature management** The Robot is clearly not going to give you a La Marzocco type flat temperature profile. But water off the boil poured into a gently pre-heated basket will yield approx 95°C water, and will give you up to 88 °C coffee output from the basket.

**Extraction ratios** Certainly a 2:1 ratio of beverage mass to ground coffee is possible i.e. a 16g coffee dose can easily yield a 32g beverage weight. You can increase the beverage weight up to 40-45g if needed.

**It's a lever machine** Lever machines can be very forgiving thanks to their gentle pre-infusion and the soft ramp up to full pressure.





**Weight** Approx 2.8kg (6.2lbs), including the original stainless steel tamper (exclude the package).

**Powder Coating Finish** Retro Green, Blue, Red or Matt Black

**Material**

The main body and bases are aluminium and powder-coated

All other parts are stainless steel

FDA approved silicone: piston seal and the top pin of the stainless steel filter screen

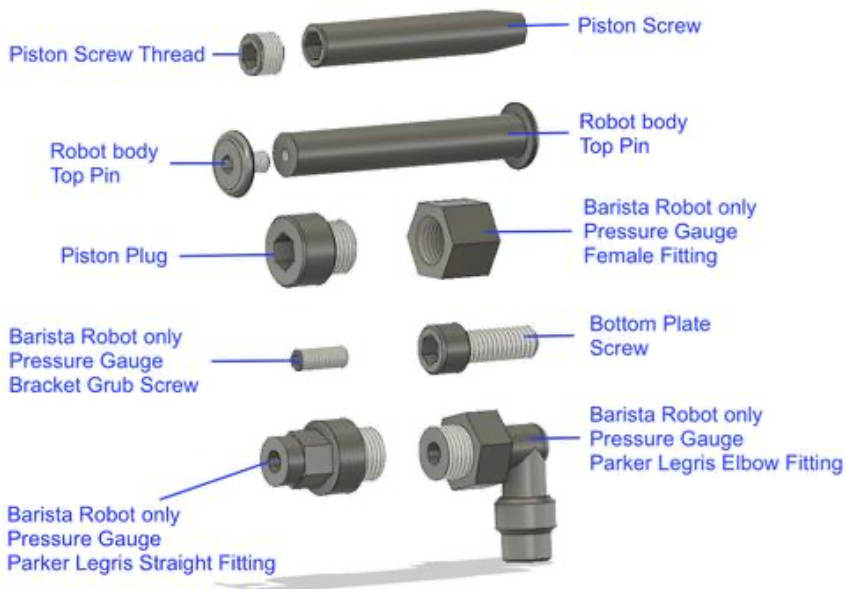
All the parts for coffee are completely plastic free!

# Troubleshooting

Each Robot is hand-made and unique so each one is slightly different but they all work the same. This guide applies to all [Robots](#), however **text in red is specific to the Barista Robot**:

## Normal situation

- If the lever arms do not stay in the upright position: they are designed to be loose on purpose for safety. Always have one hand holding the arms up.
- If the lever arms stay in the upright position: it loose once the parts wear in. Always have one hand holding the arms up.
- The portafilter seems loose in the body: this is correct.
- The piston seems loose: this is correct.
- The basket seems loose in the portafilter: this is correct. If you do not feel comfortable, prepare/tamp the basket first, then put it back into the portafilter.
- The top pin seems not to be fully screwed in and seems too long or a bit bent: this is correct. It is by design to prevent damaging the powder coated finish. Do not tighten the top pin by any tools or it may crack the powder coating.
- Some of the fasteners seems loose: after shipping or some use you may need to tighten the piston or base screw.



2mm Allen key: Bracket grub screw  
3mm Allen key: Top pin  
5mm Allen key: Bottom plate screw  
6mm Allen key: Piston screw thread, Piston plug  
9mm socket: Parker Legris straight fitting  
13mm spanner: Female fitting, Parker Legris elbow fitting

- **There is water in the flexible tube up to the pressure gauge: this is correct. The tube will fill with water when in use.**

- There is a gap between metal sleeve and the fitting: this is correct. The metal sleeve does not connect to the fitting and supposed to be loose. It's a cover only.
- It is hard to read the pressure gauge, make it face upwards: it is more complicated than just rotating it. If we can make it, we made it.

### Cannot install the portafilter into the main body

- Ensure the [piston seal](#) is installed correctly.
- Make sure you lift BOTH lever arms as high as possible when attempting to lock it in place
- Lift the portafilter UP before moving it to the RIGHT.
- Time to re-lube the piston seal by using food safe silicone grease, do not slather it on, a sheen is sufficient. [Dow 111](#) is a good choice.

Please visit ['How to use'](#) for more information.

### Water leaks from the top of the portafilter when I try and brew

- Basket has been overfilled with water: leave around 5-8mm gap below the basket rim.
- Piston seal is not fitted correctly: ensure it looks even, run your thumb and forefinger around a few times to seat it. The flat side is up and the V side is down.
- Piston seal needs replacement: the flat side is up and the V side is down.
- Letting the lever arms fall down or not enough pre infusion pressure: use positive pressure on the arms and press both arms evenly. The piston seal needs to flare out to form a seal.
- Pressing down on one lever: use even pressure on both levers.

### Coffee seems weak and watery (e.g. shot times <15 seconds)

- Adjust the grind finer: coffee too coarse. Grind finer to hit 25-35 seconds shot time.
- Increase the coffee dose: use a minimum of 12g.
- Stale coffee: use fresher ground coffee.
- Using pre-ground coffee in a [professional basket](#): use the [pressurised basket](#) for pre-ground coffee or invest in a grinder.
- Water is not hot enough: use water just off the boil.
- Not enough or low extraction pressure: use greater force on the lever arms.

Please visit ['Brewing Tips'](#) for more information.

## Little coffee is coming out

- Grind is too fine: grind coarser.
- Decrease the dose: recommended maximum is 20g.
- Not enough pressure: use greater force on the lever arms.
- Basket has been underfilled with water: fill up to around 5-8mm gap below the rim.

Please visit ['Brewing Tips'](#) for more information.

## Pressure gauge stop showing the correct value or water gets inside

- Gauge screws come loose: turn the screws in from the front clockwise will tighten it back up again.
- Pin stop at certain value or water gets inside: use a flat blade in the joint where the pressure gauge plastic meets the chrome and it pops out. Reset the pin or remove the water. Then clip in the plastic.

## Pressure gauge registers very little pressure or does not work

- Push the levers down with more force.
- Increase/decrease the dose to 16g.
- If the coffee is ground too coarse or is stale, the coffee will offer little resistance and you will not be able to build up pressure. Please visit [Brewing Tips](#) for more information.
- Check for leaks in the hydraulic circuit, you would see water drops or hear air hissing from somewhere along the tube. If you notice the metal sleeve and the flexible tube is being pinched, damaged or broken, please purchase the [spare parts](#). These items are not under [warranty](#).
- It is unlikely but possible the pressure gauge is broken. Convert the Barista Robot to Regular Robot by using the piston plug and telfon washer provided, then [Contact Us](#).
- Blockage: The [pressure gauge](#) is permanently fixed to the bracket and then locked in place with the 13mm hexagonal female fitting on the back. A [mesh filter](#) is then placed between that and the [Parker Legris elbow fitting](#) on the back. The hydraulic connection to the piston is then made with a 4mm OD FDA approved [Parker Legris flexible tube](#). Please do not tamper or try and remove the pressure gauge. You may remove the elbow fitting on the back and inspect for blockages if required. To remove the tube from these fittings you must push down the locking collar whilst at the same time pulling the pipe out of the fitting.



## Filter screen is dented or damaged

- A dented or slightly bent filter screen will still function perfectly.
- Lower the dose.
- The filter screen was not installed correctly.
- The multiple pump technique was used: this will cause the screen to move and will result in it smashing into the piston.
- Use the [paper filters](#) instead of the [filter screen](#).

## Coffee seems to be “cold”

- Use water from the kettle straight from boiling.
- Try a dummy shot first to pre-heat the components, i.e. piston, portafilter and the basket.
- If using the [professional basket](#), remove the portafilter spout and use as a naked (bottomless) portafilter.

## Using the [Pressurised Basket](#)

- Coffee is very frothy: must be used with the portafilter spouts installed. It does not work with naked (bottomless) portafilter.
- Cannot install the portafilter spout onto the portafilter: use little bit of silicone lubricant (such as Dow 111) or some water.
- Portafilter spout seems very loose and keep falling from the portafilter: clean the portafilter spout silicone o-ring as there may be too much lubricant on them or replace the [portafilter spout silicone o-ring](#).

## Hard to lift the lever arms up

- Piston is shifting to 1 side: never lift with 1 lever arm. Lift both lever arms together.
- Grinding sound when lifting the lever arms upwards: it is normal when the Robot is made by stainless steel and the parts touch each other. Use the Dow 111 to smooth the parts which are contacting each other.
- Piston screw loose and comes out: tighten it.
- Small lever feels like rubbing: remove the lever arm and bend it gently.
- Teflon rings seems damage: the screws of the lever arm loose and comes out. Remove the lever arm and tighten them.

How to remove the lever arms: instruction [here](#).

## Surface is not perfect

It is hard to define *perfect* on an item but **we guarantee each Robot is hand-built, tested, QC and cleaned before shipping**. The following issues will not be warranted or claimed:

On Robot body and plate, for example:

- Minor black spots
- Minor scratches
- Minor dents or bumps
- Low paint coverage around edges

Some areas on the polished items that cannot be polished, for example:

- Join of the portafilter and its handle
- Around the portafilter ears
- Inside the portafilter spouts
- Inside the hole of the tamper

## Powder coat surface is scratched or chipped

- Paint chipped on the Robot plate: the base of ceramic cups is very abrasive and will scratch the area. Use the provided [silicone mat](#) to protect the area as required.
- Paint chipped on the leg where portafilter locks: do not push the portafilter too fast or hard.
- Paint chipped on the top of the head: do not try to tighten the top pin with any tools. It is supposed to be loose.
- Paint chipped somewhere else: sharp metal edges, like the stainless steel parts, will damage the surface easily. Please use them carefully.
- Tear and wear

Cafelat UK provides the touch-up kit for domestic UK customers. Please [contact us](#) if you require to purchase this item. Cafelat UK do not ship the touch-up kit internationally.



## Warranty

Cafelat UK will provide 1-year limited warranty from the date of purchase on manufacturing defects for "[Cafelat Robot - Manual Espresso Maker](#)" that is purchased from our website.

Cafelat UK will review all cases and verify the claim. Cafelat UK reserves the right to request the product to be sent to our office for additional review and to verify the claim. We take photos and videos of your order before shipping.

The warranty does not cover any shipping costs incurred by the repairs. **You must pay for the return shipping to Cafelat UK and the postage shipping from Cafelat UK back to you.**

The warranty or claim does not apply to the following:

- Minor scratches, dents, black spots or other surface marring of any components.
- Some area of the polished components that is unable to polish, for example:
  1. Joint of the portafilter and its handle
  2. Around the portafilter 'ears'
  3. Inside the portafilter spouts
  4. Inside the hole of the tamper etc.
- Any defect arising from the misuse of the machine.
- Powder coating paint chipped from misuse of the machine. A touch-up kit can be provided for the local UK customer if this happens.
- Improper use, e.g. use in a commercial environment.
- Normal wear and tear on the machine.

The warranty is non-transferable and is only for the person who bought the products.

The warranty will become invalid at once if there is any non-approved modifications to the Robot or install any non-Cafelat approved parts to the Robot.

The warranty does not cover provisioning of following consumable parts:

- [Piston Seal](#)
- [Filter Screen](#)
- [Filter Paper](#)
- [Parker Legris Flexible Tube](#) (Barista Version)
- [Metal Sleeve](#) (Barista Version)

99% of the problems can be solved by following the steps in '[Troubleshooting](#)'. If you still require any after-sales service, please [contact us](#) (*After-sales service*).

To report a claim, please [contact us](#) (*After-sales service*) providing below information:

- Proof of Purchase
- Reason for Claim
- Picture of your robot specifically claimed damage or defect area

We are still here to help if the 1-year warranty has expired. You will be responsible for all repair costs including provisioning of spare parts, service charge and shipping. With that said, we will be reasonable and will assist where we could. Please [contact us](#) (*After-sales service*) for more information.