

@afesti®



The Cafesti/ Barista Touch/ Barista Pro Fully Auto Coffee Machine

Operation Manual



Coffee machine operation interface instructions

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Safety First

Please avoid contact with hot parts of the coffee machine to avoid scalding.

To avoid injury, electrical shock or burns, avoid contact with water of the power cord, plug, and main body of the machine.

This appliance can be used by children aged from 16 years and above if they have been given instruction on the use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 16 and supervised. Keep the appliance and its cord out of reach of children **aged less than 8 years**. Children should not play with the appliance.

Coffee Machine **can be used** by persons with reduced **physical**, sensory or mental **capabilities** or lack of experience and knowledge **if they** have been given **supervision** or **instruction on how to use** the appliance in a **safe** way and **understand the hazards involved**.

If the **supply cord is damaged**, it must be replaced **by the manufacturer**, its **service agent** or **similarly qualified persons** in order **to avoid a hazard**.

Unplug **the coffee machine** from outlet before cleaning. Also **allow** to **cool off** before disassembling and cleaning.

Use **of parts that are** not recommended by Cafesti could result in fire of **coffee machine**, **electrical shock**, or injury to persons.

Please **do not use the machine** outdoor.

Please **place the machine** on a fixed and stable counter top, and keep **far away** from high temperature (e.g. **gas stoves**, **electric cookers**, **induction cookers**, etc).

When extracting Espresso, Americano or Hot water, high temperature liquids will flow from **coffee spout** and **hot waterspout**. Please do not touch it to avoid scalding.

Warnings

Never disassemble and repair **the machine without authorization**. If there is an error, please reach out to your local Cafesti Concierge for repair instructions.

Prohibitions

Your coffee machine should be cleaned and maintained on a daily basis. If there is an error, please reach out to your local Cafesti Concierge for repair instructions.

Never immerse the machine into water.

Never disassemble coffee machine without authorization, please reach out to your local Cafesti Concierge for repair instructions.

Never use unmatched voltage to the electrical specification of you machine.

Only purified room temperature **water should be** poured into the water tank. Never pour warm or hot **water, milk or any other liquid** into it.

Unplug the power **cord if you** need to carry or move the **coffee** machine.

The machine **may** release heat. Therefore, when placing the **machine** on a counter top, please **allow** at least 3cm **on both sides**; **at least 10cm** must be left against its top. Do **not place the machine** in a narrow space.

Use **cleaning detergents** recommended by Cafesti **to maintain the machine**.

Never **use wet rag** to wipe coffee machine, as it may result in a risk of **electric shock**.

Never **use** hard edged tool or rough rag to clean a stain **on the machine**, **it will damage the machine**. It's recommended to wipe the coffee machine **with the rag** provided in your **Welcome Kit**.

Never **put** instant **coffee powder** or cocoa powder and other mixture into the bean container or **powder** container. It would damage the **coffee machine**.

Never **fill specially treated** coffee bean (e.g. cocoa, **sugar coated**) into the bean container, **it would damage the** coffee machine.

Only roasted **coffee bean** are **allowed into the bean** container. Rice, soybean, **chocolate bean**, **nut**, **sugar**, **spice** etc are prohibited. Otherwise It would **damage** the coffee machine.

Never wash bean container or **powder container with water**, it would damage the coffee **machine**.

Never use coffee machine in temperatures below 0 °C. Water inside the machine will freeze and It would damage it.

Never expose the machine to rainy, snowy, frosty environment. It would damage the coffee machine.



In case your coffee machine is damaged due to any points mentioned above, your warranty will be void!

Proper Operation

To optimize the coffee taste, please make sure that temperature of the water filled into the water tank is at 20 C or so.

Coffee machine can only be used for preparing coffee and hot water.
Do not use it for any other intended use.

Please carefully read all the contents of this manual, so that you familiarize yourself with all functions of your coffee machine.

Safety Tips

Please note the following tips to avoid personal injury from electric shock.

Do not operate the coffee machine if the appliance or the power cord are damaged.

If your unit breaks down and you can see smoke or smell any burning; unplug the power cord immediately and contact your Cafesti Concierge.

If the power cord of your unit is damaged, please contact your Cafesti Concierge.

Place the coffee machine and the power cord far away from a heat source.

Do not attempt to repair the coffee machine without authorization or operate it in a way that was not mentioned in this manual, to avoid personal injury.

Place the coffee machine out of the reach of children.

When you machine is unused for long periods, unplug the power cord.

Only use original parts, otherwise, you may damage your unit.

Instructions for use

Reading this manual will help you familiarize yourself with the coffee machine and use it properly.

"Instruction for first-time users" introduces a step by step operation process of your coffee machine for first-time use.

Coffee Machine Model

This Manual is only applicable to the following Models:
The Cafesti/ Barista Touch/ Barista Pro

Symbol Description

Throughout this user manual the following symbols are used:



Non-compliance with the operation, may cause electric shock, and threat to life.



Non-compliance with the operation may cause damage to the Coffee machine or personal injury.



Non-compliance with the operation, may cause burn or injuries.



Please carefully read instructions when you see this symbol.



This symbol represents recycle or non-recycle.

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Instructions for first-time use

This chapter will familiarize you with the basic operations and settings.

Power Connection



Place the coffee machine on a stable counter top that is not too close to water.

Keep the coffee machine away from high temperature & heat source.

Be sure to use power supply that is in accord with regulation.

Place the power cable in a suitable place to avoid people tripping over it.

Fill Water Tank



Only fill room temperature purified water in the water tank.

Never fill any other liquid (e.g. warm water, hot water, milk).

It will damage your coffee machine. In order to ensure optimum taste of your coffee, it is recommended to use water at 20 C or so. Cold temperature water will affect the taste of your coffee.

Replace the water in the water tank on a daily basis.

The amount of water in the water tank may not exceed the height of the MAX mark.

Fill beans



Never fill coffee beans that have been specially treated (e.g. sugar, cocoa) into the bean container.

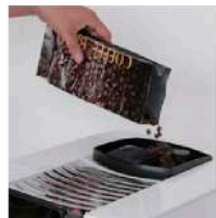
Only roasted coffee beans can be put into the bean container, never put rice, soybeans, chocolate beans, nuts, sugar or spices.

Never put hard objects into the bean container, otherwise it will damage the grinder.



The bean container cover plays a role as a seal. It keeps the aroma of the coffee beans. Please do not lose the cover.

Don't fill any liquid into the bean container.



Grinding wheel



Please adjust the fineness of your grind according to the coffee beans.

Please adjust the grinding wheel when the grinder is running, else the grinder will be damaged.

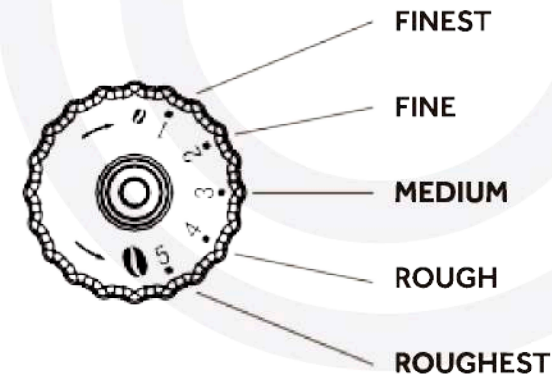
If you are using dark roast coffee beans, it is recommended to set the grinder to rough mode. (5)

If you are using lightly roasted coffee beans, it is recommended to set the grinder to finest mode. (1)

While making coffee, in case the coffee outflow is very slow or does not outflow, please set grinding wheel to rough mode.

If the coffee outflows is too quick and the color of the crema on top of your cup is very light, please set it to the fine mode.

The adjustment of the grinding wheel will be most effective only after making two or more cups of coffee.



Power On

As the machine has been tested prior to delivery, there may be a little coffee powder residue. We promise you the machine is brand new.



The coffee machine will start self-testing and cleaning every time you power it on. This process cannot be skipped.

Every time you power on the coffee machine, it will automatically complete a heating and cleaning cycle, this process cannot be skipped.



The coffee machine can only be used after the above cycle has been completed.

During the cleaning process, hot water may flow out of the coffee spout into the drip tray. Please avoid contact with hot water.



Please ensure the power is connected before pressing power button.



Power Off

Every time you power off the coffee machine, it will automatically complete a cleaning cycle, and the process cannot be stopped. This operation will clean up the coffee pipes and remove coffee grounds.



During the cleaning process, hot water may flow out of the coffee spout into the drip tray. Please avoid contact with hot water.



When you press the Power button, the machine will power off after auto cleaning.



Making Beverages



This chapter shows you how to make various kinds of coffee, hot water, hot milk and milk foam. Please read the following instructions carefully to help you make high-quality beverages.



Hot water temperature is high, please avoid touching it to avoid being scalded.

Before you make various coffee's, please ensure "READY" is indicated on the display.

Your coffee beans should be kept in a dry place.

Only purified/filtered water at ambient temperature should be used.

To ensure the highest quality of your coffee in your cup, please change the water in the water tank on a daily basis.

Please warm your ceramic coffee cup before making coffee for a better taste.

Please adjust the height of the coffee spout according to the height of the cup, to avoid coffee spilling.

Adjustable height of coffee spout: 80-115mm.



Making Coffee

You can make your choice of coffee by touching the icons on you machines & only when the screen shows "READY".

Let's take "Cappuccino, coffee or cafe latte" as an example to explain how to make coffee.

Please warm your ceramic coffee cup before making coffee. When making coffee, if you wish to cancel press coffee button twice.

Making Cappuccino

Prior to making Cappuccino, please rotate the button to the direction of milk cream silk printing. (To the left)



READY

When the screen shows "READY", press the "CAPPUCCINO" button.

STRENGTH

The grinder will begin to grind. At this time, you may adjust the amount of coffee beans by pressing the left or right arrows. Default amount of coffee beans

HEATING

After grinding, the amount of coffee beans cannot be adjusted by pressing the left and right button. This will be followed by a brief pause

CREAM 60S

While the milk heating elements comes online. Once ready, your coffee machine will start dispensing hot milk cream.

You can adjust the time of dispensing milk cream by pressing the left and right arrows. Press "CAPPUCCINO" button to stop making milk cream.

COFFEE 100ML

While dispensing coffee, you may adjust the volume of coffee by pressing the left and right arrows. Press "CAPPUCCINO" button to stop making coffee.

ENJOY

When the screen shows "ENJOY", it means your Cappuccino is ready.



Making Coffee

READY

When the screen shows "READY" press the "COFFEE" button.

STRENGTH

The grinder will begin. At this time, you can adjust the amount of coffee beans by pressing the left and right button. Default amount of coffee beans

HEATING

After grinding, the amount of coffee beans cannot be adjusted by pressing the left and right button.

COFFEE <VOLUME 50ML>

While dispensing coffee, you may adjust the volume of coffee by pressing the left and right arrows.

VOLUME 50ML

Press "COFFEE" button to stop making coffee.

ENJOY

When the screen shows "ENJOY" it means the coffee is ready,



Making Coffee Latte

Before making Coffee Latte, please rotate the button to the direction of milk (Right)

READY

When the screen shows "READY", press "SETTING" button to show the second menu.



< COFFEE LATTE >

Press the right button until screen shows "COFFEE LATTE".



COFFEE LATTE

Press "SETTING" button to start making "COFFEE LATTE".

STRENGTH



The grinder will begin. At this time, you can adjust the amount of coffee beans by pressing the left and right arrows. Default amount of coffee beans ☕☕



HEATING

After grinding, the amount of coffee beans cannot be adjusted by pressing the left & right arrows. This will be followed by a brief pause.

< CREAM 60S >

While the milk heating elements comes online. You can adjust the time of making milk. You can adjust the time of dispensing milk cream by pressing the left and right arrows. Press "CAPPUCCINO" button to stop making milk cream.



WAITING 20S

After milk cream is ready, there will be a pause of 20 seconds.

< COFFEE 100ML >

While making coffee, you may adjust the volume of coffee by pressing the left and right arrows. Press "SETTING" button to stop making coffee.



ENJOY

When the screen shows "ENJOY" it means the coffee is ready.

Single time setting of coffee parameters

5 parameters bellow may be set individually.

Set the amount of coffee beans when the screen shows "READY"

Set the amount of coffee beans during grinding process

Set the volume of coffee when making coffee

Cream making time may be set while making Cappuccino




Strength and volume may be set when making espresso




Steam making time may be set

Detail instructions

You can set the fineness of coffee and the volume of beverage before or during making the beverage at single time, the setting will not be saved.

STRENGTH

When the screen shows "READY", press the coffee strength button to set three levels:   

The setting is only for making next cup of coffee, and it will not be saved. When grinding coffee beans, press left or right arrows to adjust coffee strength. The default setting is  Press the left to choose mild  or press the right arrow to choose strong 

COFFEE 40ML

When making "COFFEE", press left or right arrow to adjust The volume of coffee, press right arrow to increase, left arrow to reduce.

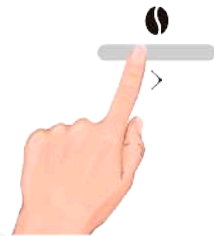
CREAM 60S

When making "CAPPUCCINO", press left or right arrow to adjust the time of extraction of the cream. Press right arrow to increase, left arrow to reduce.

When making "ESPRESSO", press left or right arrow to adjust the strength and volume. Press right arrow to increase, left arrow to reduce.

STEAM 40S

When making "STEAM", press left or right arrow to adjust the extraction time of steam. Press right arrow to increase, left arrow to reduce.



Making coffee with coffee powder

You may choose this function if you wish to make coffee with coffee powder. (I.e. Decaf)



Do not fill instant coffee powder or cocoa powder in the powder container. Otherwise, it will damage the machine.



Do not fill grounded coffee into the coffee bean container, otherwise, it will damage the machine.



Do not rinse the powder container with water, as it will result in injury by electric shock.

Please use proper grounded coffee powder for Espresso.

Only 7-14g of grounded coffee powder may be added. Machine will be damaged in case you put over 14g of powder.

The process of using grounded coffee powder to make coffee only skips the process of grinding coffee beans, other operations are the same as making Espresso, Americano or coffee. This chapter illustrates the process with Espresso.



READY

When the screen shows "READY", press "SETTING" button to enter into setting.

CLEAN

Press left and right button to choose the function you need.

USE POWDER

When the screen shows "USE POWDER", press the "SETTING" button to enter into the coffee powder making function.

FILL POWDER

VOLUME 50ML

Add grounded coffee powder, make you choice of coffee by pressing the correct icon. Your choice are Espresso or Americano.



Making double cups of coffee

You may make double cups of coffee with this machine.

Double cups of coffee include double espresso and double coffee.

The process of making double cups of coffee is the same as process of making espresso and normal coffee, the only difference is the need to choose beverage for making double cups of coffee.

READY


When the screen shows "READY". Press double cup button to enter process.

SELECT BEVERAGE

Make your choice of coffee.

STRENGTH



The grinding amounts shows. The default setting is  (strong)

How to use milk frother

You may use milk frother to make milk foam or hot milk.

Hot steam may spray from the milk frother spout, please be careful.

READY

When the screen shows "READY", rotate the milk frother knob, select milk foam (left) or hot milk (right), then press "SETTING" button and then press left and right button to choose "STEAM" to make beverage.

HEATING

If the temperature is not ready to make steam, boiler starts to work. Pressing the "SETTING" button will stop heating process.

STEAM READY

Press "SETTING" button to make beverage.

STEAM 40S

During extraction, you may adjust the volume of steam by pressing the left and right arrows. You may cancel the process by pressing "SETTING" button.

READY

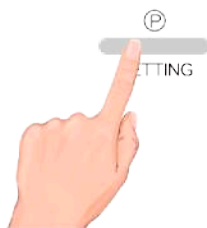
When screen shows "READY", you may return to making coffee.

Program setting

This chapter will guide you on program setting.



Ensure the coffee machine shows "READY", press the "SETTING" button, than press left and right button to select "MENU", than you can set your parameters.



Maintenance setting

Please read the detailed instructions about rinsing the brewing unit and decalcifying on P12 and P13.

Beverage Setting

This chapter will instruct you how to set beverages.

The setting parameters include coffee taste strength, amount of coffee, amount of hot water and steam time.

The parameters set in beverage setting will be your default values for each beverage.

1. Cappuccino setting
2. Espresso setting
3. Coffee setting
4. Steam setting
5. Coffee latte setting

Setting up beverage parameters and range

The parameters of strength and volume can be set for the following below beverages.

The strength, volume and cream making time for Cappuccino may be set

The strength and volume of Espresso may be set

The strength and volume of Coffee may be set

Steam making time may be set

The strength, volume and cream making time of Coffee latte may be set

Please follow the table below to set parameters and adjustment range:

Drinks	Strength	Volume
Cappuccino		Coffee volume: 25 - 240ML Cream time: 3 - 120S
Espresso		Coffee volume: 25-120ml
Coffee	Mild: ☉ Normal: ☉☉ Strong: ☉☉☉	Coffee volume: 25 - 240ML
Coffee latte		Coffee volume: 25 - 240ML Cream time: 3 - 120S
Steam		Steam time: 3 - 120S

Temperature Setting

You may set the temperature of all you Coffee drinks.

Enter the program "SETTING" menu, choose "TEMPERATURE", press left or right button to choose your coffee temperature. Press "SETTING" button to confirm, setting is completed. You have a choice of either high or normal temperature.

Pre-brew Setting

Pre-brew may be set when making coffee. Enter "SETTING", choose "PRE-BREW", press left or right button to choose if you need prebrew option, press "SETTING" button to confirm. Your setting is now completed.

Automatic Switch-off

The machine will automatically switch off after 1 hour if unused.



The setting range of automatic switch-off is from 5 minutes to 10 hours.

After entering the program setting, choose "AUTO-OFF", press left and right button to adjust auto off time, then press the "SETTING" button.

Reset

This function will reset all the menu setting and default parameters to the factory settings.



After entering the program setting, choose "RESET" option

Press the left and right button choose "RESET",

Press "SETTING" button to confirm In addition, the information options will not be reset

Information



In this program you may view numbers of each produced drinks and maintenance times.

1. Total numbers on produced drinks
2. Numbers of produced Cappuccino
3. Numbers of produced Espresso
4. Numbers of produced Coffee
5. Numbers of produced Coffee Latte's
6. Numbers of produced steam
7. Numbers of produced coffee by grounded coffee powder
8. Numbers of rinsing operations
9. Numbers of descaling operations
10. Numbers of rinsing brewing unit operations
11. Numbers of rinsing milk unit
12. Numbers of times the water filter has been rinsed and installed

Language

You can set your requested language on the coffee machine.

After entering the program setting "CHOOSE LANGUAGE"

Press the left and right button to choose the language.

Press the "SETTING" button to confirm

Setting is completed.

Exit

After entering the program setting, choose "EXIT". Then press the "SETTING" button to exit. After completing setting, the machine will return to "READY".

Cleaning and maintenance

This chapter will instruct you on how to clean and maintain your coffee machine.



Paying attention to daily maintenance of your coffee machine will not only ensure the best taste of each cup of coffee, but will also extend the life of your coffee machine.

Rinsing the coffee machine

This chapter will demonstrate how to clean and maintain your coffee machine.



Before making coffee, press the cleaning button. It will pre-heat the brewing unit and inner pipeline, to improve the taste of the coffee next time.

Cleaning function must be processed when in "READY" status.

READY

When the coffee machine is in "READY" status, press the "SETTING" button to enter the setting mode.

< CLEAN >

When the screen shows "CLEAN", press "SETTING" button to enter into cleaning function, then start to clean the brewing unit and coffee spout.

< CLEANING >

The process of cleaning the coffee machine cannot be interrupted.

READY

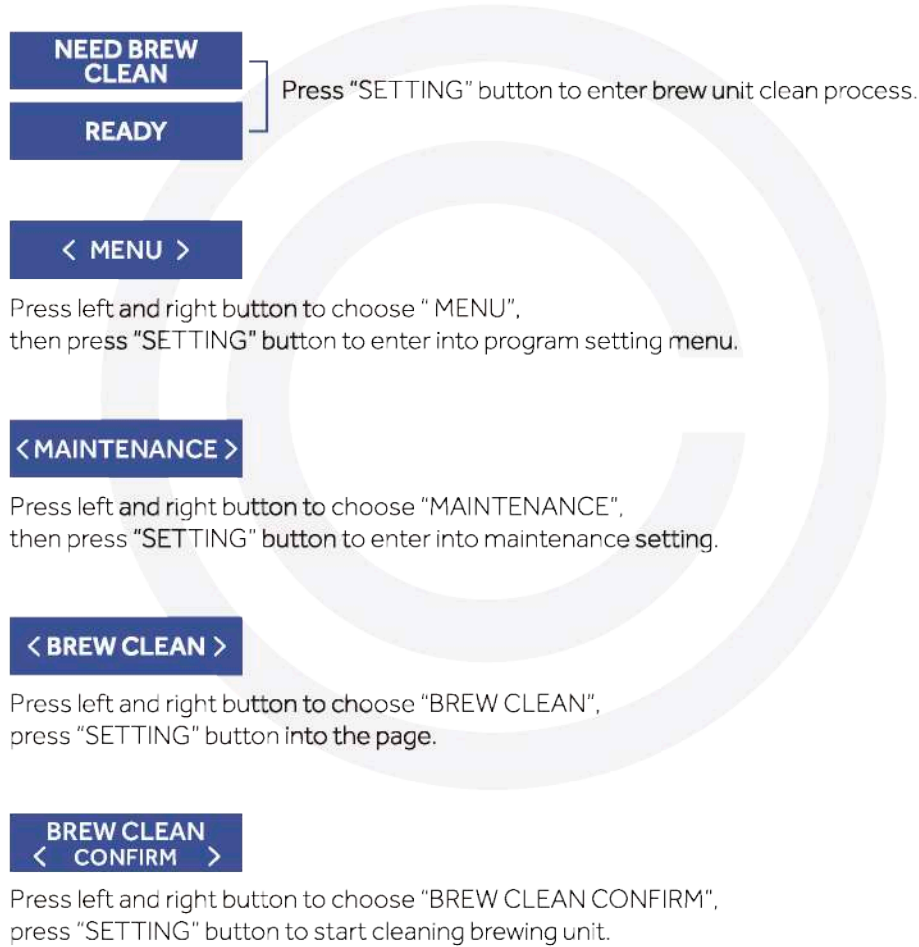
It will automatically return to "READY" status after cleaning.

Cleaning brewing unit

After extended use, there will be some coffee powder left in the brewing unit.

Depending on how often you use your coffee machine the brew unit will need to be cleaned. When the brew unit needs to be cleaned the screen will show "NEED BREW CLEAN". This is only a reminder, other functions may still be performed.

The process of cleaning the brewing unit takes about 10 minutes.



PRESS SETTING

Screen shows "PRESS SETTING" to start.



The brew unit is cleaning.

ADD TABLET PRESS SETTING

Open the coffee powder container lid and add the Cafiza cleaning tablet supplied with your welcome kit, close the coffee powder container lid and press the "CLEANING" button to clean the brew unit.



Brew unit is cleaning.

READY

Once the cleaning cycle is finished, the unit enters into "READY" status.

Descaling the coffee machine

The daily usage will cause calcareous deposits in your coffee machine. The deposit rate varies according to the water you use.



Decalcifier contains acidic substances that would stimulate your eyes and skin, so you should strictly comply with the security warnings on the packaging. If the powder does make contact with your eyes or skin, please wash with clean cold water immediately.



Pour the descaling powder into coffee machine water tank. The whole descaling process takes about 30 minutes.

Stopping the descaling operations without completing the full cycle will damage the coffee machine. So, once you start the descaling process, please do not terminate it midway.

NEED DESCALE

After extended use, the screen will display "NEED DESCALE" and "READY" alternately. Press "SETTING" button to enter the descaling program.

READY

< MENU >

Press left and right button to choose "MENU", then press "SETTING" button to enter into program setting menu.

< MAINTENANCE >

Press left and right button to choose "MAINTENANCE", then press "SETTING" button to enter into maintenance page.

< DESCALE >

Press left and right button to choose "DESCALE".

< DESCALE CONFIRM >

Press "SETTING" button to confirm.

**30 MINS
PRESS SETTING**

It will take around 30 minutes. Press "SETTING" to start descaling.

**SOLVENT IN TANK
PRESS SETTING**

Take a bag of Urnex descaling powder supplied with your welcoming kit and dissolve it in clean water in the water tank of your coffee machine.

DECALCIFYING

To start descaling and cleaning for the first time, put an empty container with a 1L capacity under the coffee spout.

**CLEAN WATER TANK
FILL WATER TANK**

After the first stage of descaling and cleaning, take the water tank out and clean it. Add purified water again and reinstall it to the coffee machine.

PRESS SETTING

Press "SETTING" button to enter the second stage of descaling and cleaning.

DECALCIFYING

To clean the residual decalcifying in pipes. Reminder to put a 1L container under the coffee spout.

READY

When the screen shows "READY", it indicates the descaling is completed. Now, you can continue to use your coffee machine.



Rinse milk unit

After extensive use, residual materials may be left in the milk unit and need to be cleaned.

READY

When the screen shows "READY", press "SETTING" button to enter setting.

< MENU >

Select "MENU" by pressing the left and right button, then press the button to enter it.

< MAINTENANCE >

Select "MAINTENANCE" by pressing the left or right arrows, then press the button to enter it.

< RINSE MILKUNIT >

Select "RINSE MILKUNIT" by pressing the left or right arrow, then press the button to enter it.

RINSE MILKUNIT
< CONFIRM >

Select "CONFIRM" by pressing the left and right button, then press the button to enter clean process.

REMOVE MILK PIPE
PRESS SETTING

Remove the milk pipe from the milk box / container and insert in the hole of the drip tray grid according to the display on screen. Press "SETTING" button.

CLEANING

Milk unit is under cleaning process.

READY

After cleaning process, the machine enters into "READY" status.

Rinse milk unit



Please use steam function to clean the inside milk unit before disassembling the milk unit.

Take care of burns when using steam function, because hot steam may spray from steam nozzle.



1. Remove the milk unit carefully
2. Clean every part with water
3. Re-assemble the milk unit and install it back on the coffee machine

Cleaning the coffee grounds container and the drip

Do not use chemical solvents, erosive cleaner or alcohol to clean the coffee grounds container and drip tray.



The drip tray and coffee grounds container cannot be cleaned in dishwasher.

Do not use metal objects to clean dirt to avoid scraping the drip tray and coffee grounds container.

When prompted to empty the coffee grounds, it must be done immediately, or it will damage the machine.

! EMPTY GROUNDS

Will show on screen after every 15 cups, it will automatically indicate "EMPTY GROUNDS".

! INSTALL TRAY

Please remove coffee grounds of the drip tray and coffee grounds container.

READY

Reinstalling the water drip tray into the machine will return it to "READY" status.

! EMPTY TRAY

If the drip tray is full, the machine will automatically indicate "EMPTY TRAY". Take out the water drip tray and empty it.

READY

Reinstall the water drip tray to the machine, it returns to "READY" status.



Cleaning bean container

Please do not use water to clean the beans container, it would damage the grinder.



Please use a dry rag or a paper towel to clean the residual grease in the bean container.

Because the bean container cover is made from food-grade and environmental materials, it might crack. Please gently pick it up and put it down and never let it fall down. If the bean container lid is damaged, please contact your Cafesti Concierge.



Display Information



This chapter will trouble shoot alerts you might get on the screen and the solutions.

	Causes	Solutions
! EMPTY TRAY	If the water drip tray is full, all functions of the machine will momentarily stop.	Take the drip tray out, empty the wastewater and reinstall it to the machine.
! EMPTY GROUNDS	If the coffee grounds container is full, all functions of the machine will momentarily stop..	Empty the coffee grounds container and reinstall it.
! FILL WATER TANK	If water in the water tank is empty all functions of the machine will momentarily stop.	Fill the water tank with water.
! FILL BEANS	If coffee beans in the bean Hopper is empty all functions of the machine will momentarily stop.	Add beans in the bean hopper, and press any button to release.
! LACK OF POWDER	There is not enough coffee powder in the powder container.	Next time when making coffee with coffee powder, please put a full spoon of powder.
! INSTALL TRAY	The drip tray is not installed correctly, all functions of the machine will momentarily stop.	Install the drip tray correctly.
! UNIT EMPTY	The water in the pipes inside the machine is not enough; all functions of the machine will momentarily stop.	Press any button to run the water self-check system.
! TEMPERATURE HIGH	Temperature of the machine is too high, all functions of the machine will momentarily stop.	Power off the main power and let it cool down
! TEMPERATURE LOW	Temperature of the machine is too low, all functions of the machine will momentarily stop.	Increase room temperature to above 10C.
! BREW UNIT STUCK	Internal parts are stuck.	Press any button to run a self-test system.

Please reach out to your Cafesti Concierge if you need further help.

Technical Data	
Voltage / Frequency	120V/60Hz
Power	1400 W
Pump pressure	19 bar
Capacity of water tank	1.8 L
Capacity of bean container	250 g
Capacity of coffee grounds container	15 Portions
Capacity of the brewing unit	7 - 14 g
Adjusting height of coffee spout	80 - 115 mm
Length of power cord	1.2 m
Net weight	11.5 kg
Dimensions (Length x Width x Height)	450 mm x 302 mm x 370 mm

Contact us on:

Email: support@cafesti.com

TEL: +1 877 5 CAFEST (223378) / WHATSAPP: + 1 437 833 8388



@afesti[®]