

First use cycle

Rinse and get your machine ready to operate. This is only required for the first time use.



1. Remove the Red Rubber Ring on the bottom of the reservoir.



2. Install the reservoir.



3. Fill the reservoir with room-temperature water.



4. Plug in the machine.



5. Turn on the power.



6. Place a cup on the countertop and position the Steam Wand towards the cup.



7. Turn the Steam Knob to  position.



8. Let hot water spout out for 10 seconds.



9. Return the knob to the "off" position.



10. Some water may come out of the Brew Head. It is completely normal.

Now your espresso machine is ready to brew coffee.

NOTE: There will be a loud noise and some shakes when the machine runs for the first time – this is normal for a 20-bar pump. The noise will decrease with further uses.

You can check all the INSTRUCTIONAL VIDEO about this machine via this link:

<https://www.amazon.com/stores/page/32698437-1157-4574-A7AE-854926DB2346>

Pre-heat the brewing system

A cold brew head, portafilter, filter, and cup can reduce the extraction temperature. For the optimal coffee temperature, preheat the coffee maker at least once before brewing.



1. Turn on the machine. The machine will start to preheat.



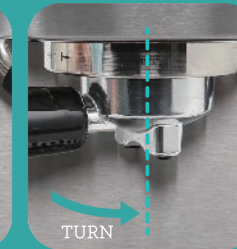
2. All buttons are fully illuminated = Ready.



3. Insert the Filter without any coffee grounds in the Filter Holder.



4. Keep the Filter Holder flat, and insert it into the Brew Head.



5. Turn the filter holder to the right.



6. Filter Holder should be in the center position.



7. Place a cup on Drip Tray, under the Filter Holder.



8. Make sure that the Steam Knob is set to the "OFF" position.



9. Press the single or double button to brew.



10. Let hot water come out of the Brew Head to preheat.



11. Empty the hot water from cup.







Making espresso






7-9g for single shot,
13-15g for double shot

1. Turn the Filter Holder and remove it from the Brew Head.
2. Wipe the Filter Basket with a dry cloth.
3. Fill the Filter with coffee grounds.
4. Evenly and firmly tamp the coffee grounds.

5. Make sure that the coffee ground reaches the MAX line after tamping.
6. Wipe the edges of the filter to remove any coffee residue.
7. Keep the Filter Holder flat and insert it into the Brew Head.
8. Turn the Filter Holder to the right.
9. Filter Holder should be in the center position.
10. Place a cup on Drip Tray, under the Filter Holder.







11. All buttons are fully illuminated = Ready.
12. Make sure that the steam knob is set to the "OFF" position.
13. Press the Single Button for a single shot, and Double Button for a double shot.
14. Start brewing.
15. Wait until all the coffee has come out before take out the cup.



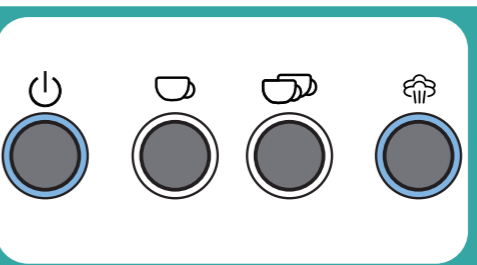
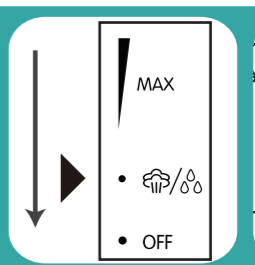

Making espresso






16. Turn the Filter Holder and remove it from the Brew Head.
17. Remove the espresso puck from the Filter Holder.
18. Wash all parts with warm water. **Do not use a dishwasher.**


Frothing milk

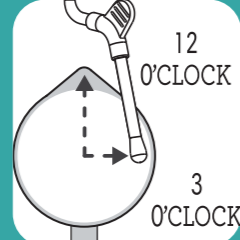
1. Press the Steam Button, the button will start to flash. The machine will start to preheat.
2. Some water may come out of the Steam Wand.
3. The STEAM button stops flashing and is fully illuminated = Ready.
4. Turn the Steam Knob to the steam position and let the residual water drain.
5. When all that comes out of the steam wand is steam, turn the steam knob to the "off" position.




6. Fill the Pitcher with cold milk just below the bottom of the spout.




7. Insert the Steam Wand Tip just below the surface of the milk.




8. Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock.




9. Turn the Steam Knob to position.




10. Frother makes a soft hissing noise.



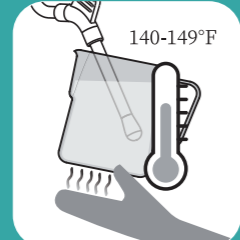
11. Check to see if the milk is swirling.



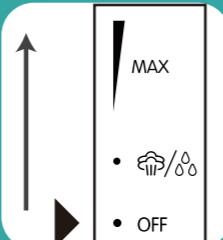
12. As milk level rises, lower the Pitcher to keep the Tip of the Steam Wand just below the surface of the milk.




13. When the desired foam is achieved, immerse the Steam Wand half way into the milk.




14. Milk is ready when the Pitcher is too hot to touch for 3 secs.



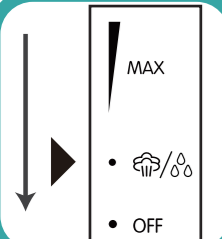
15. Return the knob to the "off" position.




16. Press the Steam Button again to exit the steam mode.




17. Remove the Pitcher from the Steam Wand.



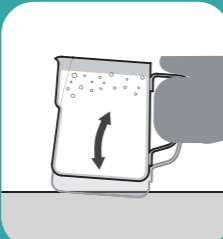
18. Turn the knob to position to purge out any residual milk from wand. Return knob to the "OFF" position.




19. Wipe the Steam Wand with a damp cloth.



20. Tap the Pitcher to release larger air bubbles.



21. Swirl the Pitcher to blend the milk and create a silky texture.



22. Pour milk in one steady stream.

Making hot water



1. All buttons are fully illuminated = Ready.



2. Turn the Steam Knob to position.



3. Hot water will come out of the steam wand.



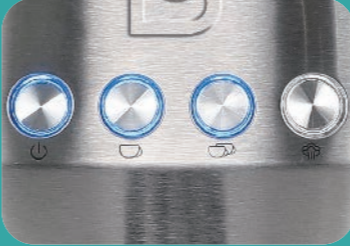
4. Turn the knob back to the "OFF" position when done.

ATTENTION: OVER-HEATING PROTECTION


Do not make coffee immediately after frothing milk. The boiler must be cool down first. Otherwise, the temperature and pressure inside the machine will be too high, and the machine will go into over-pressure protection mode. When in over-pressure protection mode, the Single and Double buttons will flash when you press them.

The machine will start to brew if you press the Single or Double Button again, but the coffee will be burnt and may overflow from the Filter Holder.


Proceed as follows to cool down the machine:




1. When in over-heating protection.




2. Turn the Steam Knob to position to make hot water.



3. Let hot water come out of the steam wand to cool down the boiler.



4. All buttons are fully illuminated = the boiler is cool.



5. Return knob to the "OFF" position. Now the coffee maker is ready for the next brew.

User Tips

- ☛ The taste of espresso depends on the amount and type of coffee grounds used.
- ☛ The particular taste of a coffee bean depends on several factors, but its taste and aroma are mainly determined by the roasting process. Coffee beans roasted at a high temperature for a long time are darker in color. Dark coffee beans release more flavor than light ones.
- ☛ Espresso machines require a finely ground blend. We recommend using a grinder mill rather than a blade mill.

Grind Setting:



Powdered Sugar



Table Salt



Sea Salt



Less Chunky

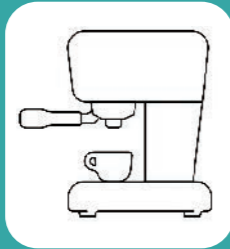


Chunky

Best for:



Turkish Coffee



Espresso



Pour Over & Drip



French Press



Cold Brew

- ☛ Fresh and quality coffee beans will give you the best possible flavor extraction.
- ☛ We recommend storing the coffee in an airtight container, and placing the container in a cool, dry place, away from direct heat sources.
- ☛ Serve the espresso coffee immediately after preparing it.