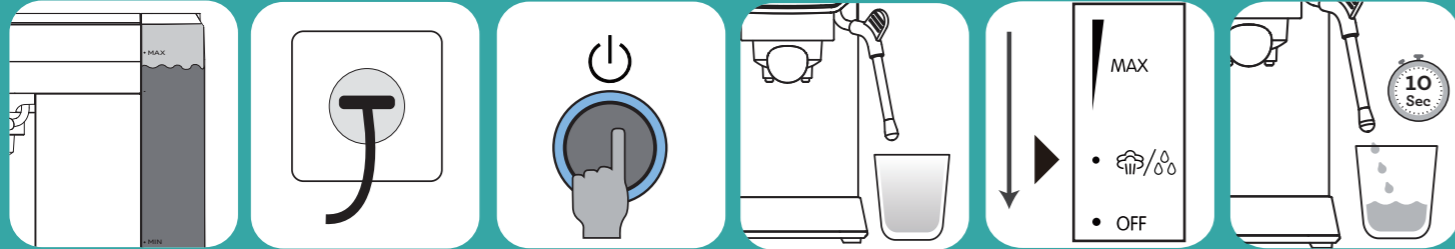
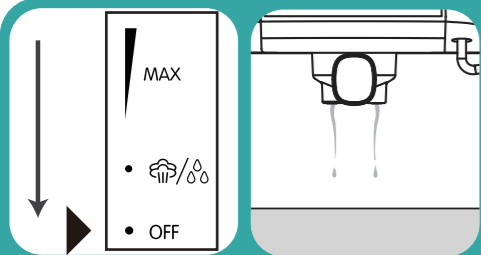


First use cycle

Rinse and get your machine ready to operate. This is only required the first time out of the box.



Fill the reservoir with room temperature water. Plug in. Turn on. Place cup on counter top and position Steam Wand. Turn the Steam Knob to position. Let hot water spout out for 10 seconds.



Return knob to the "off" position. Some water may come out of the Brew Head. It's normal.

Now your espresso machine is ready to use.

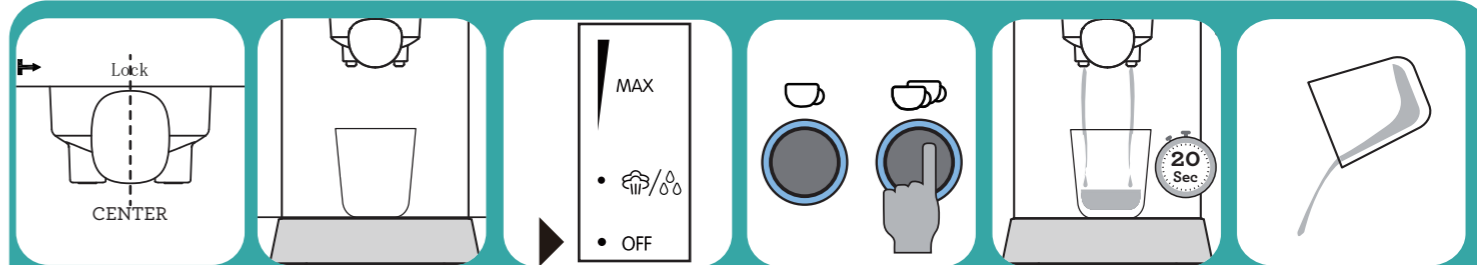
NOTE: There will be a loud noise and little shake when the machine running first time. It's normal for a 20 bar pump. The noise will be weak in the future using.

Pre-heat the brewing system

For the optimal temperature of the coffee, preheat the brewing system with your coffee cup at least once before extraction.

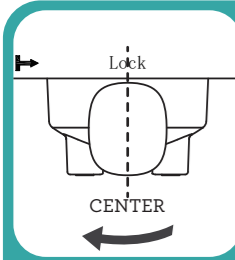


Turn on. The machine will start to preheat. All buttons are fully illuminated=Ready. Insert the Filter without any coffee grounds into the Filter Holder. Keep Filter Holder flat, insert into Group Head. Turn it to right.



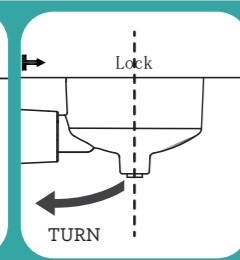
Filter Holder should be in the center position. Position cup on Drip Tray, under Filter Holder. **Make sure the Steam Knob is on "OFF" position.** Press the single or double button to brew. Let hot water come out of the Group Head to preheat the brew system. Empty hot water from cup.

Making espresso



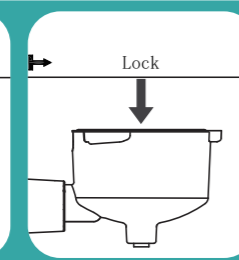
Lock
CENTER
TURN

Turn Filter Holder and remove from Group Head.



Lock


Wipe Filter Basket with a dry cloth.



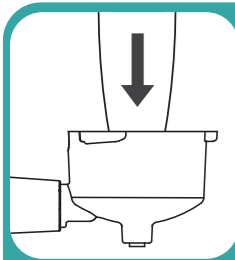
Lock

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

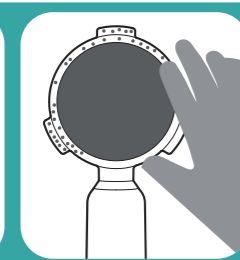
Fill the Filter with coffee grounds.



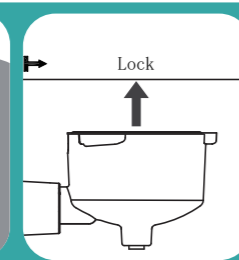
Evenly tamp the coffee grounds.



Tamp tightly.

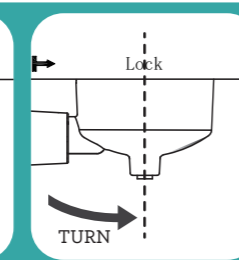


Wipe edges to clear any coffee residue.



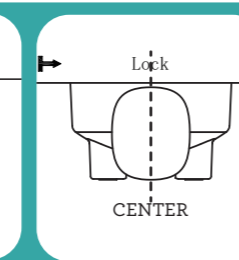
Lock

Keep Filter Holder flat, insert into Group Head.



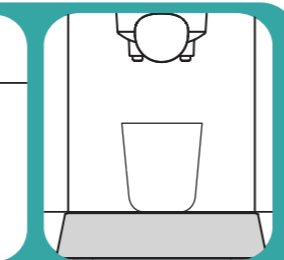
Lock
TURN

Turn it to right.



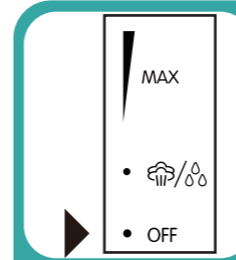
Lock
CENTER

Filter Holder should be in the center position.



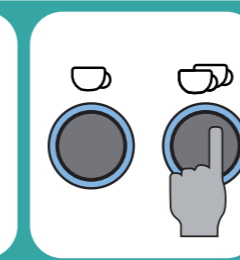
Position cup on Drip Tray, under Filter Holder.

Making espresso

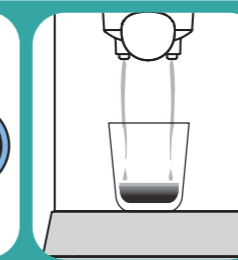


MAX
• ☕/☕
• OFF

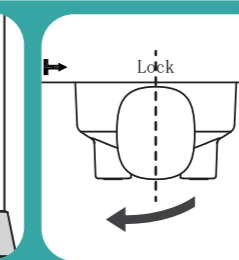
Make sure the steam knob is on "OFF" position.



Press Single Button for a single shot, Double Button for double shot.

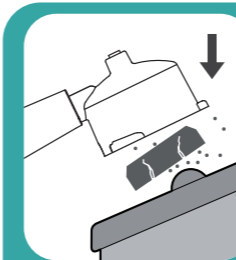


Start brewing.

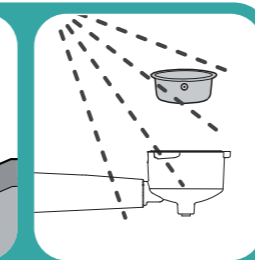


Lock
TURN

Turn Filter Holder and remove from Group Head.




Remove espresso puck from Portafilter.

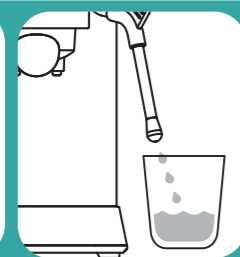


Wash part with warm water. **Do not use a dishwasher.**

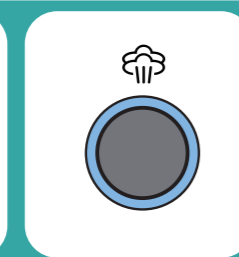
Start frothing milk




Press Steam Button, the button will start to flash. The machine start to preheat.



Some water may come out of Steam Wand.




Steam Button is fully illuminated=Ready.

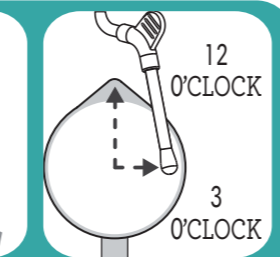


COLD WHOLE MILK
MAX

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

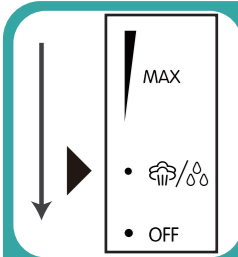


Insert Steam Wand Tip just below the surface of the milk.




12 O'CLOCK
3 O'CLOCK

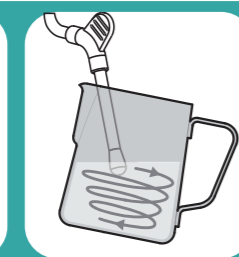
Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock.




Turn the Steam Knob to steam position.




Frothing makes a smooth hissing noise.



Check milk is moving in a whirlpool action.



As milk level rises, lower Pitcher to keep Tip just below surface.

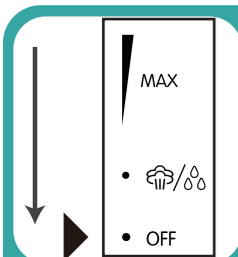


When desired micro foam achieved, immerse Steam Wand half way.




140-149°F


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



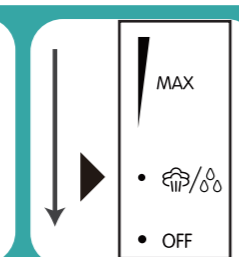
Return knob to the "off" position.




Press Steam Button again to quit steam mode.



Remove Pitcher from Steam Wand.

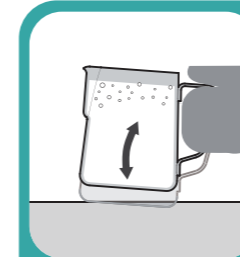


Turn knob to steam position to purge out any residual milk from wand. Then return knob to OFF.




Wipe the Steam Wand with a damp cloth.


Start frothing milk



Tap Pitcher to release larger air bubbles.



Swirl Pitcher to blend milk and create a silky texture.

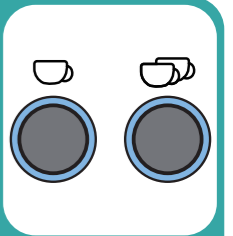


Pour milk in one steady stream.

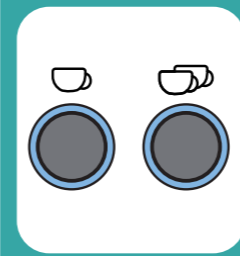
ATTENTION:

Do not make coffee immediately after frothing milk. The boiler must be cooling down first. Otherwise, the temperature and the pressure inside the machine are too high, and the machine will be under over-pressure protection.

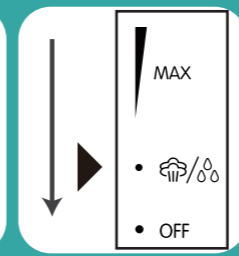
During the over-pressure protection, and the Single and Double buttons will flashing when you press the Single or Double Button. The machine will start to brew if you press the Single or Double Button again, but the coffee will be burnt and may come out of the Portafilter.




Please proceed as below 5 steps to cool down the machine.



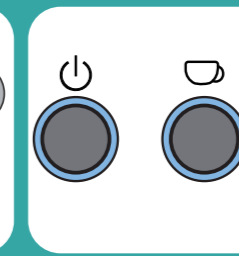
Under over-pressure protection mode, the Single and Double Button are flashing at the same time.



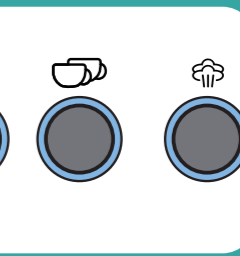
Turn the Steam Knob to steam position to make hot water.



Let hot water come out of the steam wand for about 8 seconds.



Once the temperature is cooled down, all buttons are fully illuminated.



Return knob to the "OFF" position, and the coffee machine is ready for the next brew.

User Tips

- The taste of espresso depends on the amount and type of coffee used.
- The particular taste of a coffee bean depends on several factors, but its taste and aroma are the result of the roasting process. Coffee beans roasted for a longer time and at higher temperatures are darker in colour. Darker coffee beans release more flavour than lighter ones.
- The espresso machines require a finely ground blend. We recommend to use a grinder mill rather than a blade mill.

Grind Setting:



Powdered Sugar

Table Salt

Sea Salt

Less Chunky

Chunky

Best for:



Turkish Coffee

Espresso

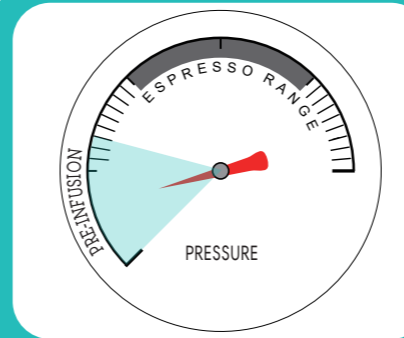
Pour Over & Drip

French Press

Cold Brew

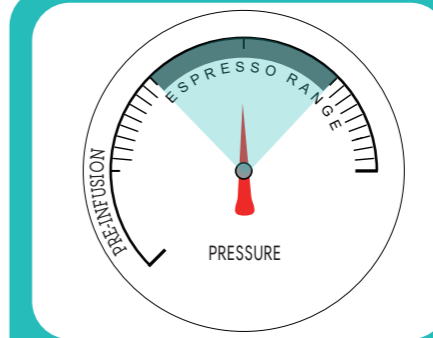
- Fresh, quality coffee beans will give you the best possible extraction.
- We recommend storing the coffee in an airtight container, in a cool, dry place, away from heat sources.
- Serve espresso coffee immediately after preparing it.

For the pressure gauge



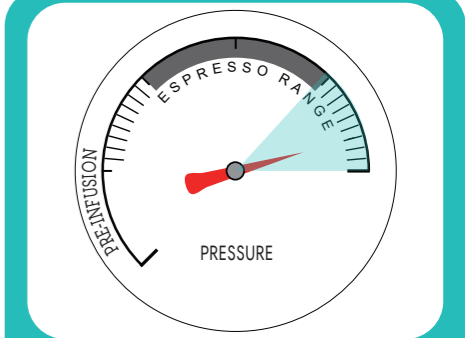
Under Extracted Zone

The gauge needle, when positioned in the lower zone during extraction, indicates the espresso has been extracted with insufficient pressure.



Ideal Espresso Zone

The gauge needle, when positioned anywhere within the solid grey zone during extraction, indicates the espresso has been extracted at the ideal pressure.



Over Extracted Zone

The gauge needle, when positioned in the upper zone during extraction, indicates the espresso has been extracted with too much pressure.

		GRIND	Amount of Coffee Ground	TAMP	SHOT TIME
OVER EXTRACTED	CAUSE	TOO FINE	TOO MUCH	TOO HEAVY	OVER 50 SEC
	SOLUTION	Grind coarser	Decrease the amount	Decrease the strength	
IDEAL EXTRACTION		OPTIMUM	7-9g (Single shot) 13-15g (Double shot)	20-33lbs (9-15kg)	25-45 SEC
UNDER EXTRACTED	CAUSE	TOO COARSE	TOO LITTLE	TOO LIGHT	UNDER 20 SEC
	SOLUTION	Grind finer	Increase the amount	Increase the strength	