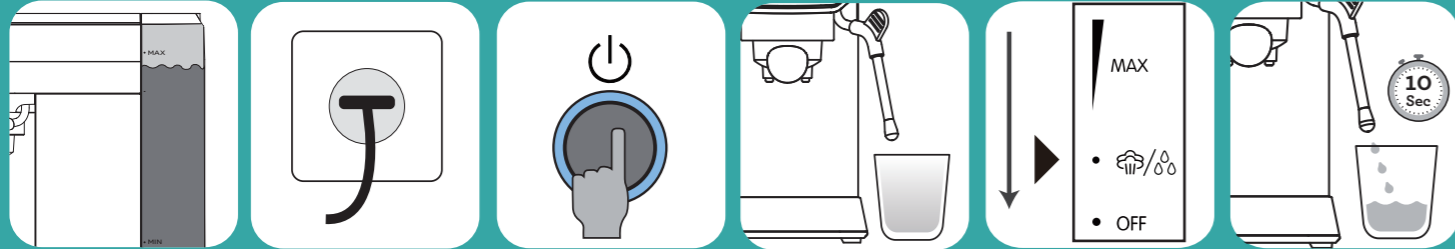
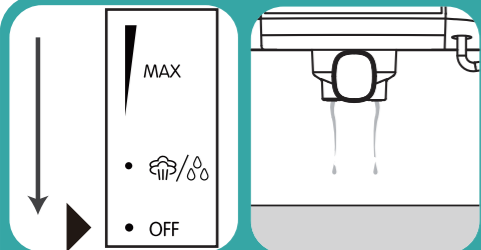


First use cycle

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



Fill the reservoir with room water. Plug in. Turn on. Place cup on countertop and position the 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 normal.

Now your espresso machine is ready to use.

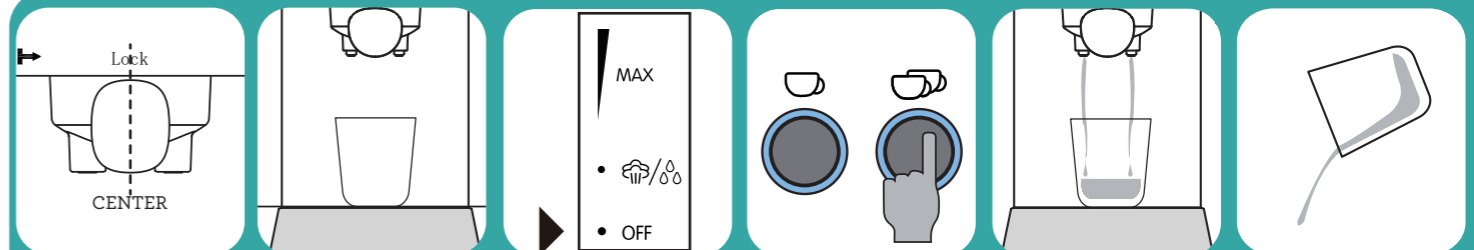
NOTE: There will be a loud noise and little shake when the machine runs for the first time—that's normal for a 20-bar pump. The noise will decrease with further use.

Pre-heat the brewing system

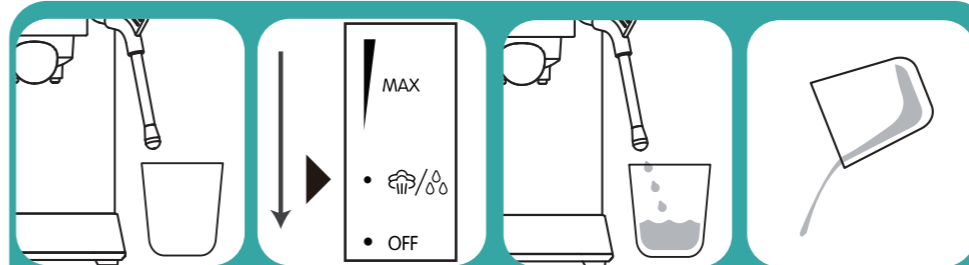
For the optimal coffee temperature, preheat your coffee machine and cup at least once before brewing.



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

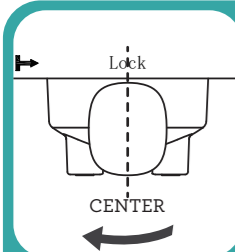


Portafilter should be in the center position. Position cup on Drip Tray, under Portafilter. **Make sure the Steam Knob is on "OFF" position.** Press the single or double button to brew. Let hot water to preheat the Brew Head and Portafilter. Empty hot water from cup.



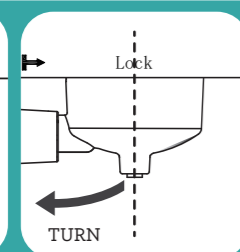
Put your coffee cup under the steam wand. Turn the Steam Knob to position. Fill your coffee cup with hot water. Then return the Steam Knob to "OFF" position. Empty hot water from cup.

Making espresso



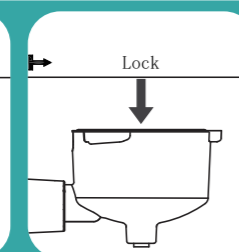
Lock
CENTER
TURN

Turn Portafilter and remove from Brew Head.



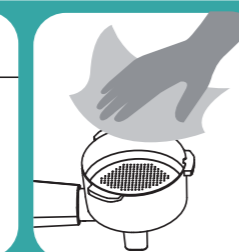
Lock

Wipe Filter Basket with a dry cloth.

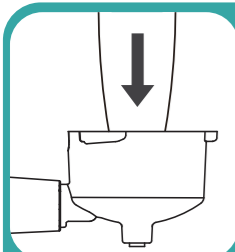


Lock

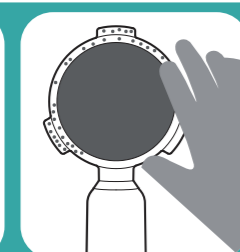
7-9g for single shot,
13-15g for double shot



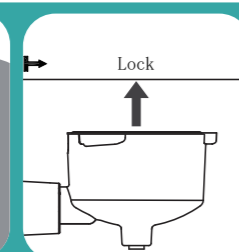
Evenly tamp the coffee grounds.



Tamp firmly.

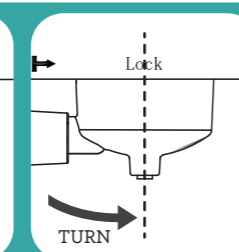


Wipe edges to clear any coffee residue.



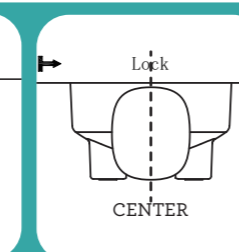
Lock

Keep Portafilter flat, insert into Brew Head.



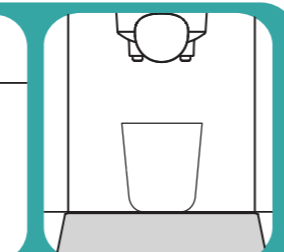
Lock
TURN

Turn it to the right.



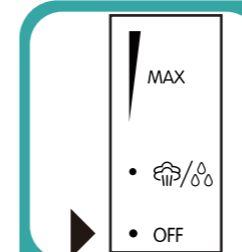
Lock
CENTER

Portafilter should be in the center position.



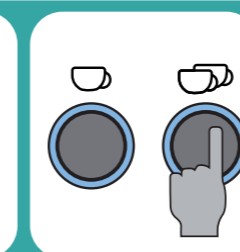
Position cup on Drip Tray, under Portafilter.

Making espresso

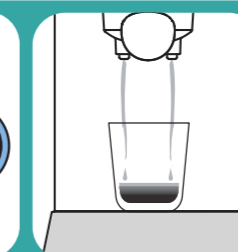


MAX
• ☕/☕
• OFF

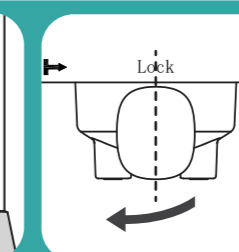
Make sure the steam knob is set to "OFF" position.



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

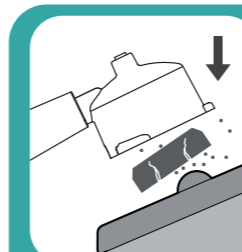


Start brewing.

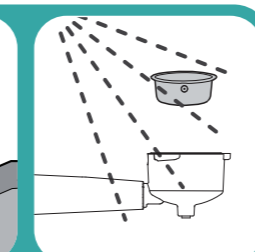


Lock
TURN

Turn Portafilter and remove from Brew Head.




Start brewing. Remove espresso puck from Portafilter.

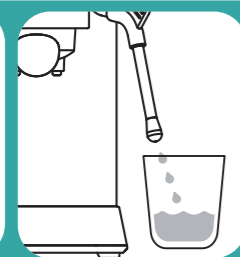


Wash parts with warm water. **Do not use a dishwasher.**

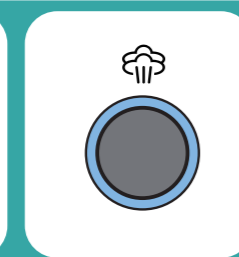
Frothing milk




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



Some water may come out of the Steam Wand.




Steam Button is fully illuminated=Ready.

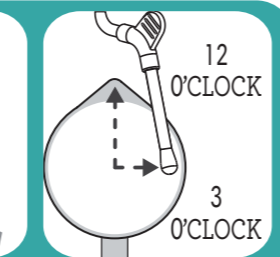


COLD WHOLE MILK
MAX

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

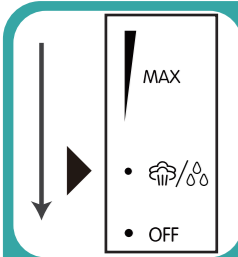


Insert Steam Wand Tip just below the surface of the milk.




12 O'CLOCK
3 O'CLOCK

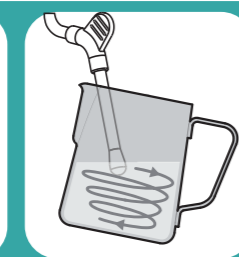
Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock.




Turn the Steam Knob to ☁️/💧 position.




Frother makes a soft hissing noise.



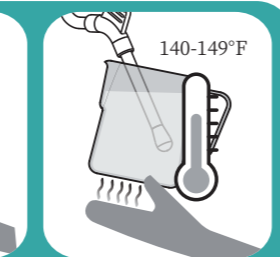
Check to see that the milk is swirling.



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

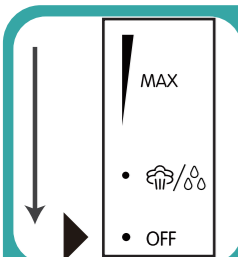


When the desired foam is achieved, immerse the Steam Wand half way.




140-149°F


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



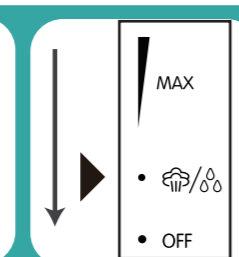
Return knob to the "off" position.




Press Steam Button again to exit steam mode.



Remove Pitcher from Steam Wand.

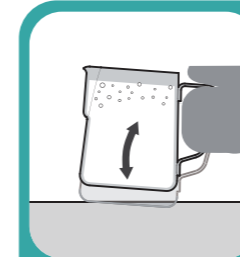


Turn knob to ☁️/💧 position to purge out any residual milk from wand. Return knob to OFF.




Wipe the Steam Wand with a damp cloth.


Frothing milk



Tap Pitcher to release larger air bubbles.



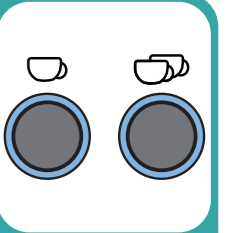
Swirl Pitcher to blend milk and create a silky texture.



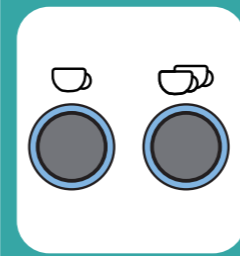
Pour milk in one steady stream.

ATTENTION: Over-heating Protection

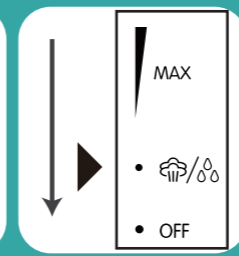
Do not make coffee immediately after frothing milk. The boiler must be cool down first. Otherwise, the temperature and the pressure inside the machine will be too high, and the machine will go into over-heating protection mode. When in over-heating protection mode the Single and Double buttons will flash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




Please follow these 5 steps to cool down the machine:



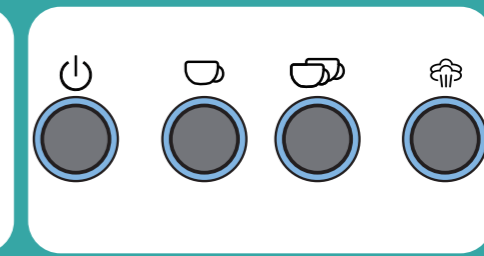
In over-heating protection mode, the Single and Double Buttons flash at the same time.



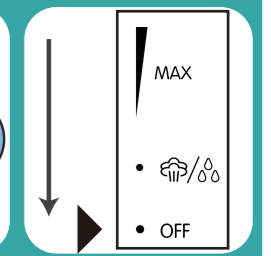
Turn the Steam Knob to ☁️/💧 position to make hot water.



Let hot water come out of the steam wand to cool off the machine.



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



Return knob to the "OFF" position, and the coffee machine will be 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 the result of the roasting process. Coffee beans roasted for a longer time and at higher temperatures are darker in color. Darker coffee beans release more flavor than lighter 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

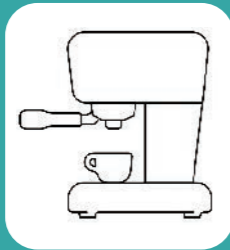


Chunky

Best for:



Turkish Coffee



Espresso



Pour Over & Drip



French Press



Cold Brew

- ☛ Fresh, quality coffee beans will give you the best possible flavor 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.



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