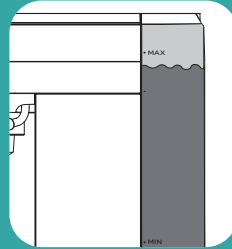
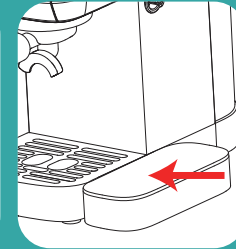
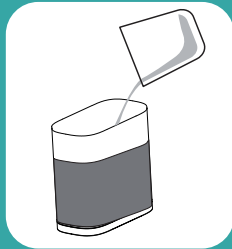


First use cycle

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



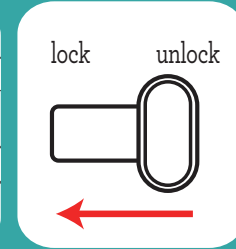
Fill the water tank and milk reservoir with room temperature water.



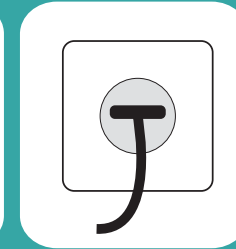
Insert the milk reservoir plate into coffee machine.



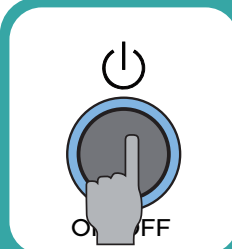
Insert the milk reservoir into coffee machine.



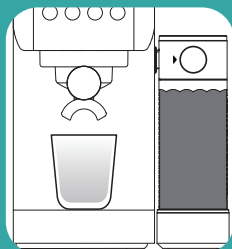
Push the locker to "lock" position.



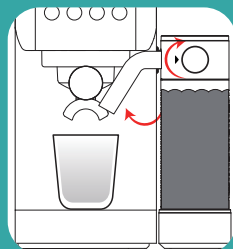
Plug in.



Turn on.



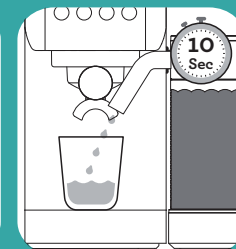
Put cup on drip tray and position brew head.



Turn the knob clockwise to rotate the milk tube point at cup.



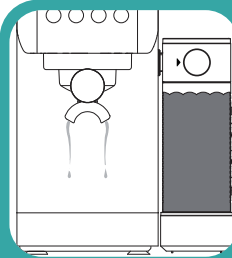
Keep pressing the Latte button for 3 seconds. The machine will start cleaning process.



Let hot water come out of milk tube for 10 seconds.



Press Latte button again to stop the process.



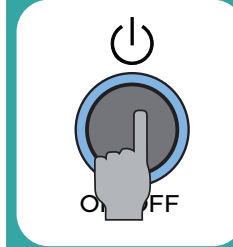
Some water may come out of the Brew Head. It's normal.

Now your espresso machine is ready to use.

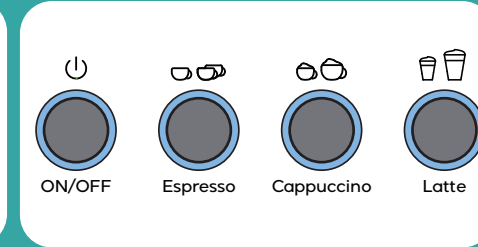
NOTE: There will be a loud noise and little shake when the machine running first time. It's normal for a 20 bar pump. The noise will be weak in the future using.

Pre-heat the brewing system

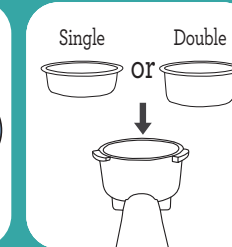
For the optimal temperature of the coffee, preheat the brewing system with your coffee cup at least once before extraction.



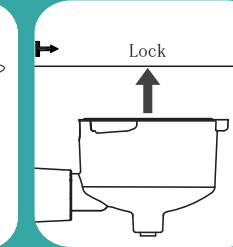
Turn on. The machine will start to preheat.



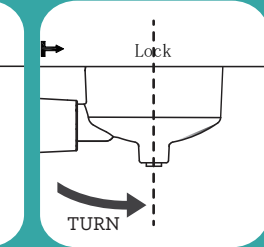
All buttons are fully illuminated=Ready.



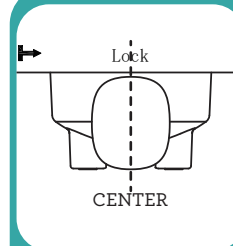
Insert the Filter without any coffee grounds into the Filter Holder.



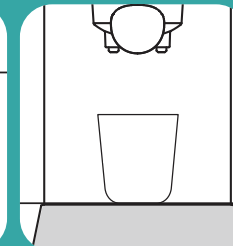
Keep Filter Holder flat, insert into Group Head.



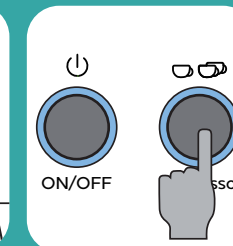
Turn it to right.



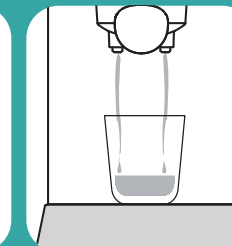
Filter Holder should be in the center position.



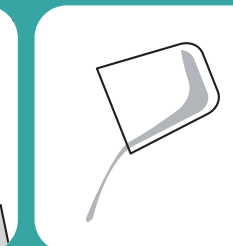
Position cup on Drip Tray, under Filter Holder.



Press the Espresso button to brew.

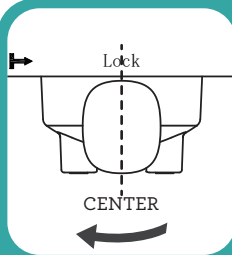


Let hot water come out of the Group Head to preheat the brew system.

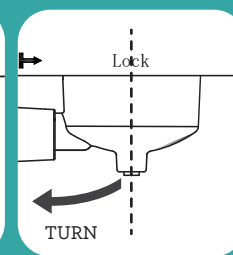


Empty hot water from cup.

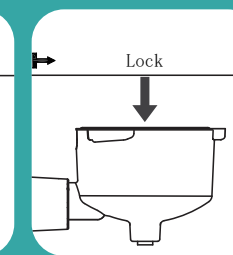
Making espresso



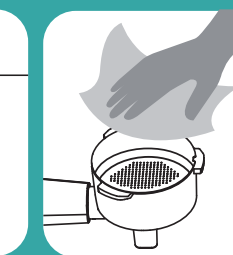
Turn Filter Holder and remove from Group Head.



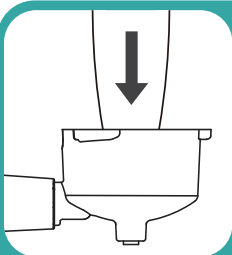
Wipe Filter Basket with a dry cloth.



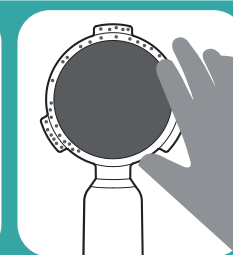
7-9g for single shot, 13-15g for double shot



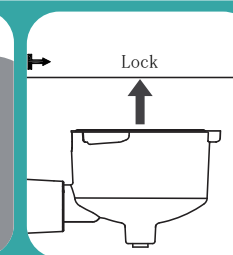
Evenly tamp the coffee grounds.



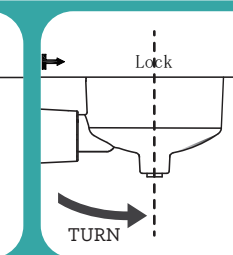
Tamp tightly.



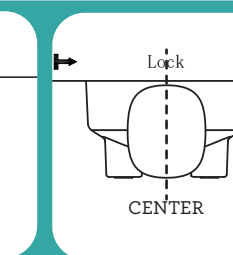
Wipe edges to clear any coffee residue.



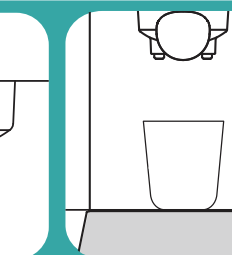
Keep Filter Holder flat, insert into Group Head.



Turn it to right.

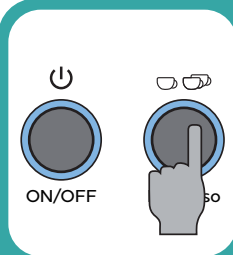


Filter Holder should be in the center position.

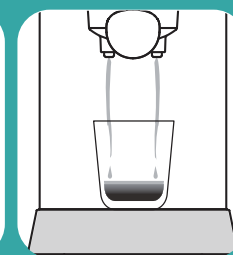


Position cup on Drip Tray, under Filter Holder.

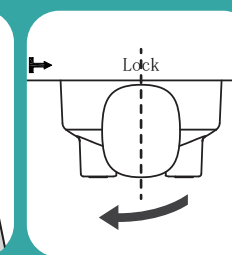
Making espresso



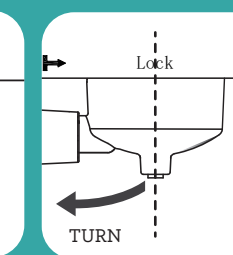
Press Espresso button once for a single shot, twice for double shots.



Start brewing.



Turn Filter Holder and remove from Group Head.

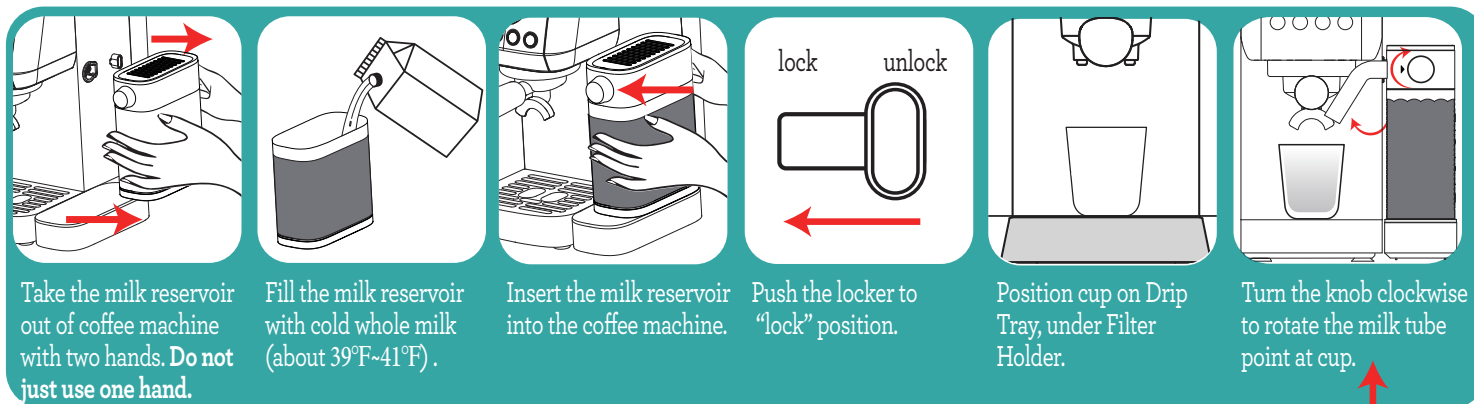
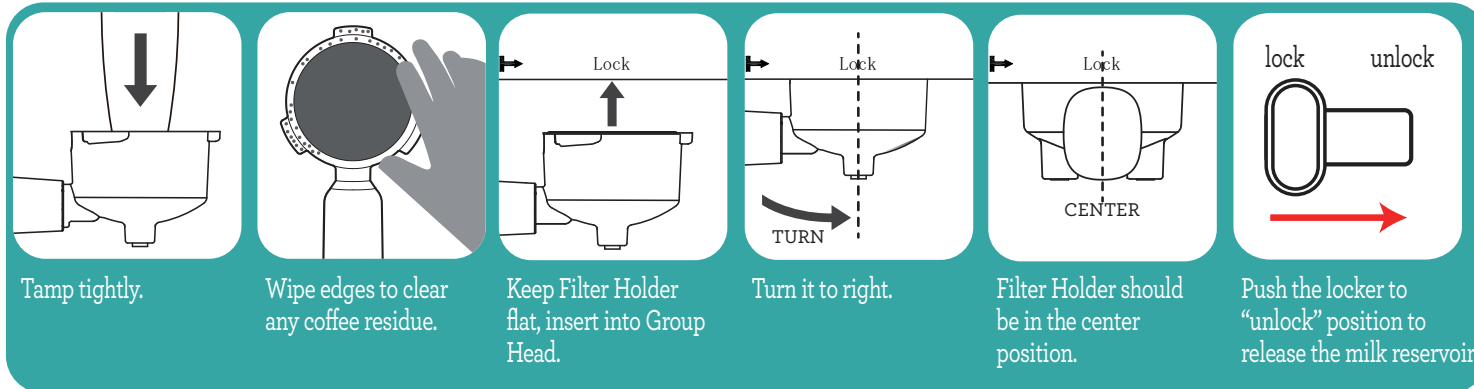
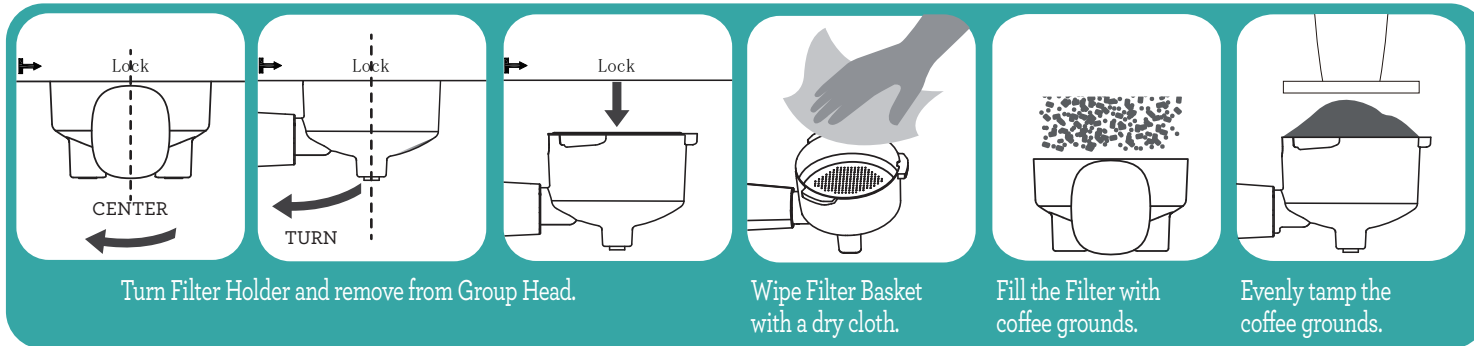


Remove espresso puck from Portafilter.



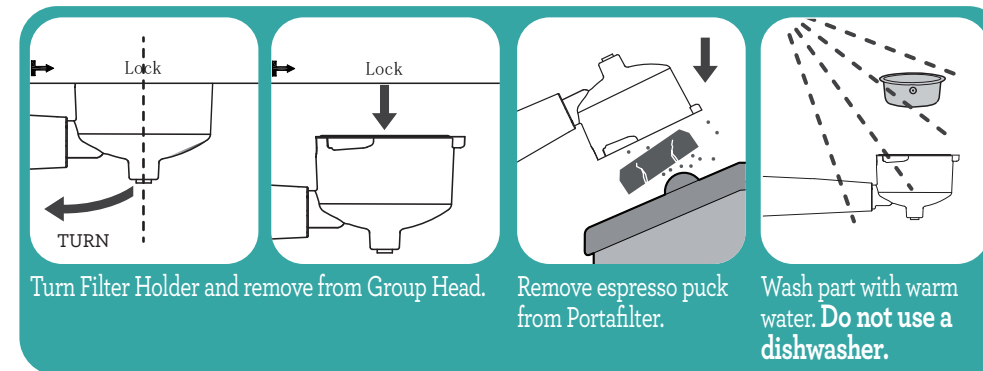
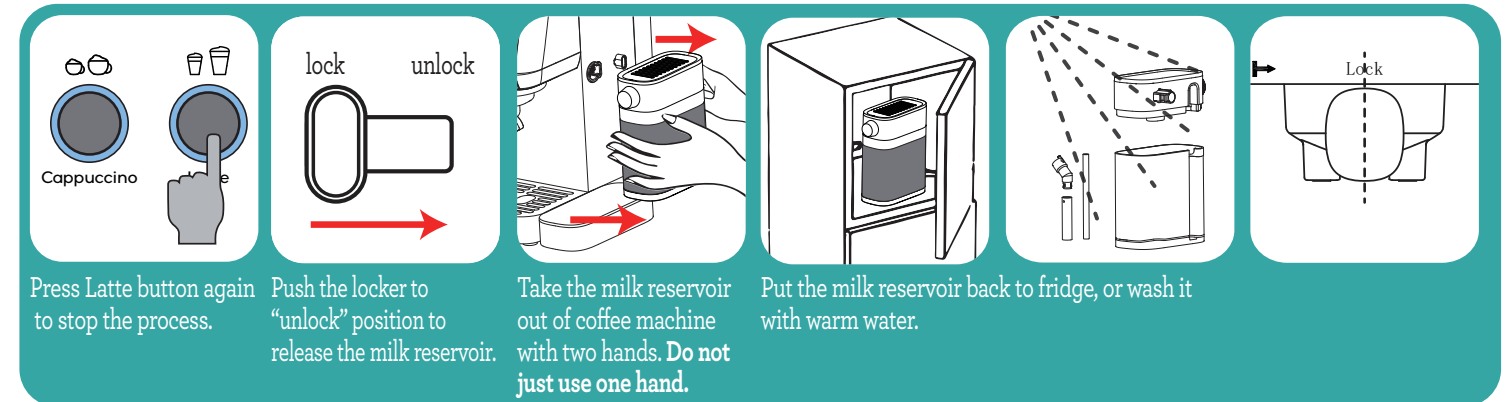
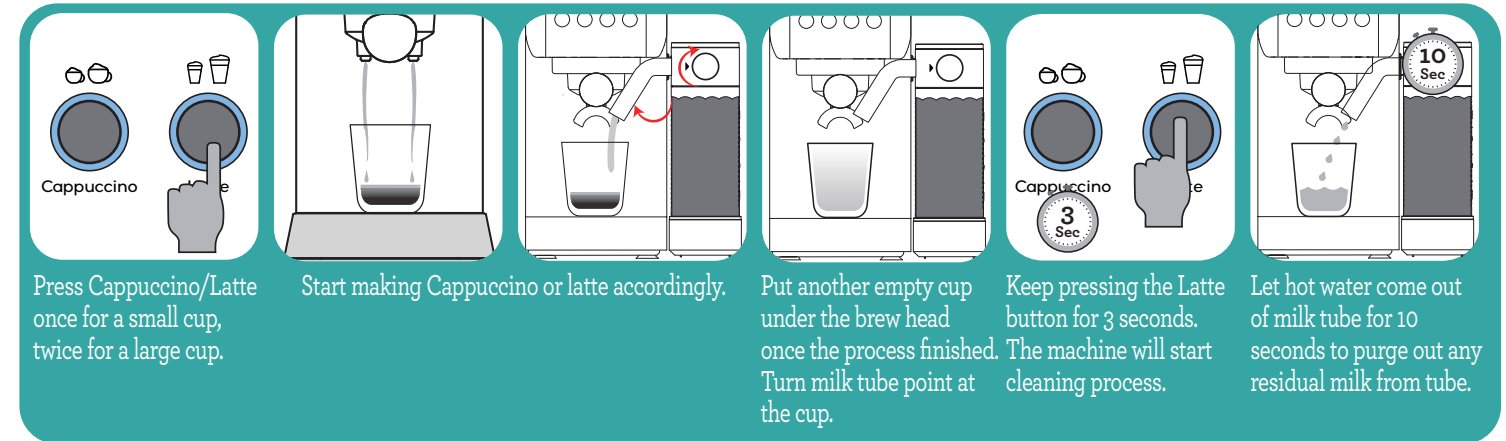
Wash part with warm water. **Do not use a dishwasher.**

Making cappuccino/latte



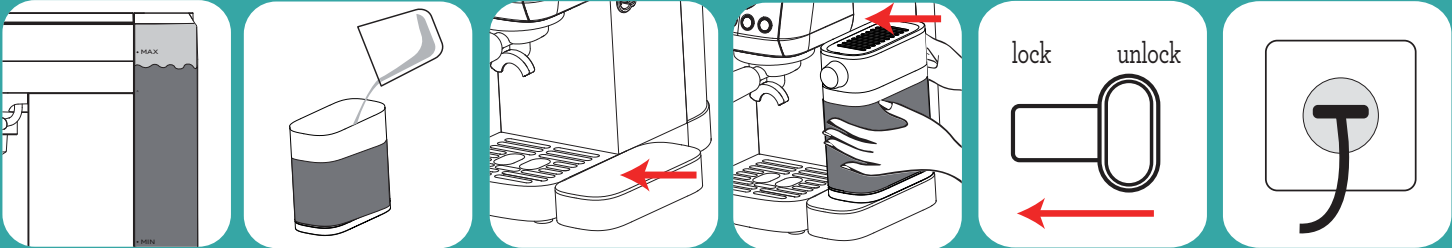
Attention

Making cappuccino/latte

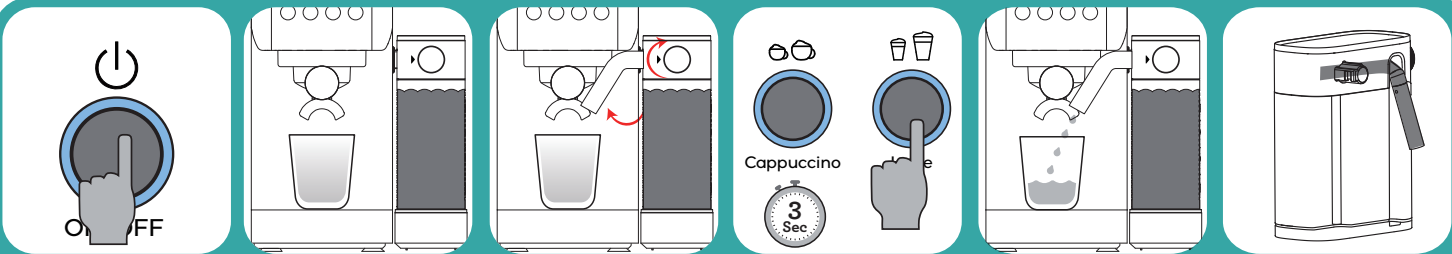


Run a deep cleaning cycle **Important! Must Read!**

The milk-frothing system could get blocked by the milk residue left causing less or no milk foam created, which will badly influence coffee flavor or even make an unfavorable smell. We recommend to run a deep cleaning cycle every 3 days or 1 week (depending on your using frequency) .

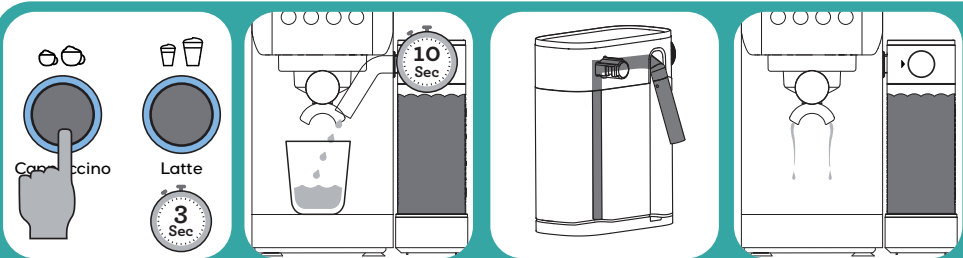


Fill the water tank and milk reservoir with room temperature water. Insert the milk reservoir plate into coffee machine. Insert the milk reservoir into coffee machine. Push the locker to “lock” position. Plug in.



Turn on. Put cup on drip tray and position brew head. Turn the knob clockwise to rotate the milk tube point at cup. Keep pressing the Latte button for 3 seconds. The machine will start cleaning process. The machine will make hot water for 35 seconds and then stop automatically. This process is to purge out any residual milk from the tube. Repeat this process 3 times.

Run a deep cleaning cycle **Important! Must Read!**



Keep pressing the Cappuccino button for 3 seconds. The machine will start making steam. The machine will make steam for 2 minutes and then stop automatically. This process is to purge out any residual milk from the milk-frothing system. Repeat this process 3 times. Some water may come out of the Brew Head. It's normal.

Now your espresso machine is ready to use again.

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

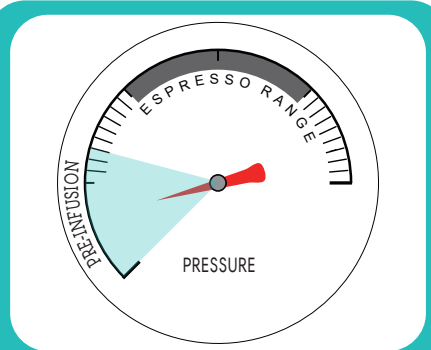
Best for:



Turkish Coffee Espresso Pour Over & Drip French Press Cold Brew

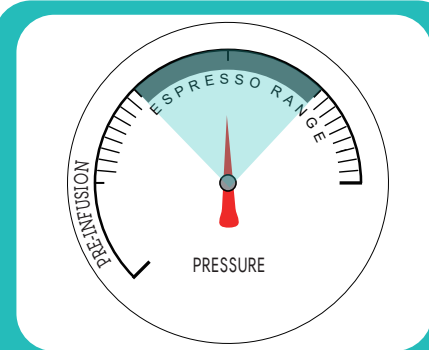
- ☛ Fresh, quality coffee beans will give you the best possible extraction.
- ☛ We recommend storing the coffee in an airtight container, in a cool, dry place, away from heat sources.
- ☛ Serve espresso coffee immediately after preparing it.

For the pressure gauge



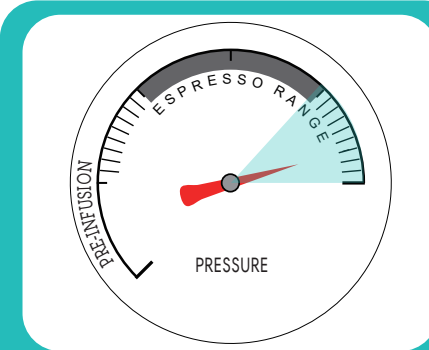
Under Extracted Zone

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	