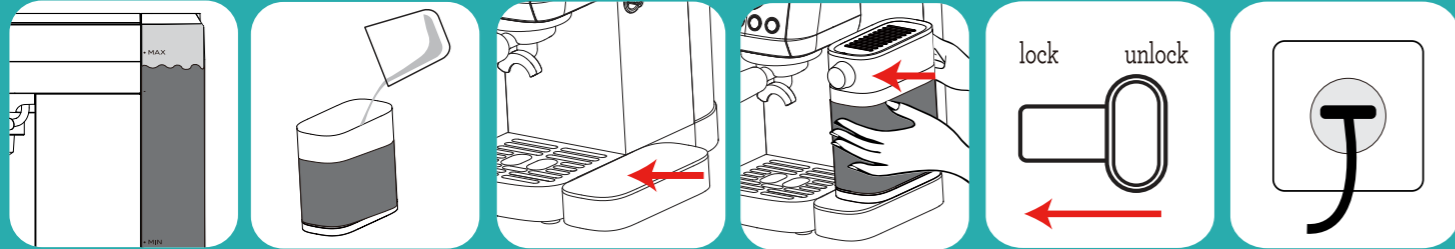
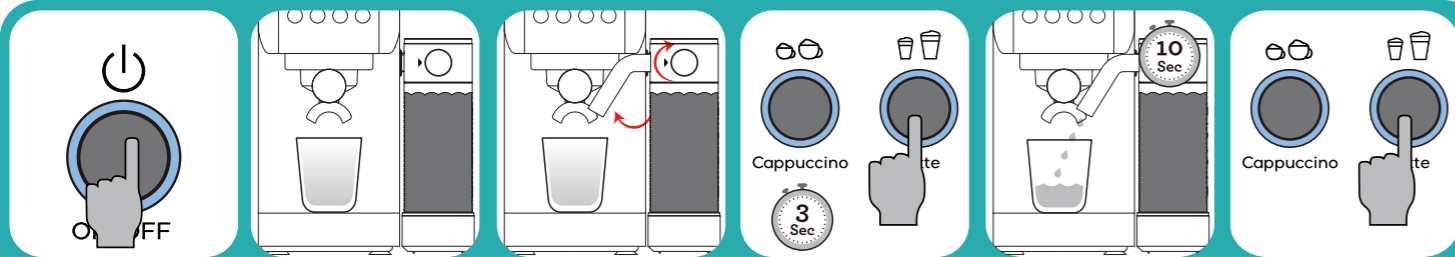


First use cycle

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



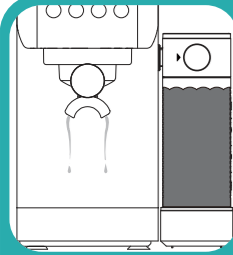
Fill the water tank, and milk reservoir with room temperature water. Attach the milk reservoir plate to the coffee machine. Attach the milk reservoir to the coffee machine. Slide the lock to the "lock" position. Plug in.



Turn on. Place cup on drip tray and position brew head. Turn the knob clockwise to rotate the milk dispensing tube, point it in the direction of the cup. Press and hold the Latte button for 3 seconds. The machine will start the cleaning process. Let hot water come out of milk tube for 10 seconds. Press the Latte button again to stop the process.

Now your espresso machine is ready to use.

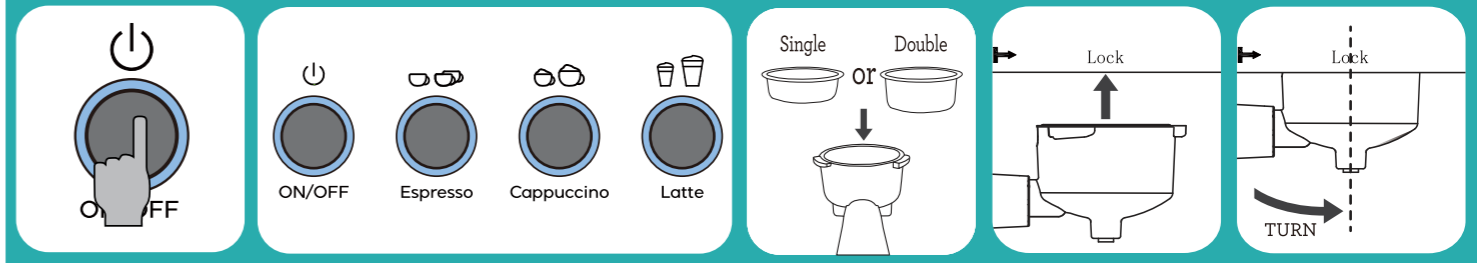
NOTE: There will be a loud noise and a little shake when you run the machine for the first time—that's normal for a 20-bar pump. The noise will decrease with further use.



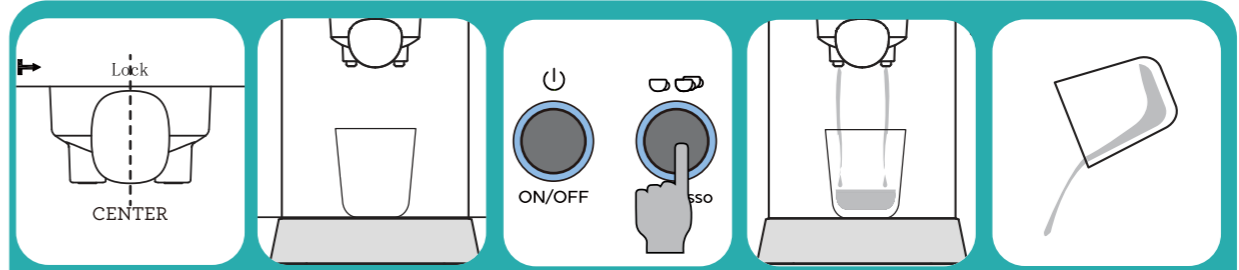
Some water may come out of the brew head—that's normal.

Pre-heat the brewing system

For the optimal coffee temperature, preheat the brewing system and cup(s) at least once before brewing.

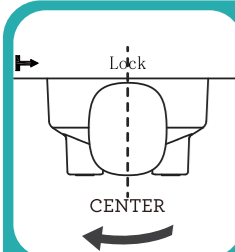


Turn on. The machine will start to preheat. All buttons are fully illuminated=Ready. Insert the filter without any coffee grounds into the filter holder. Keep filter holder flat, insert into brew head. Turn it to the right.



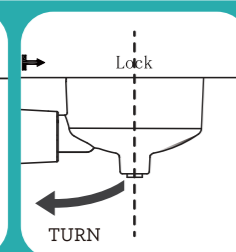
Filter holder should be in the center position. Position cup on drip tray, under filter holder. Press the Espresso button to brew. Let hot water come out of the brew head to preheat the brew system. Empty hot water from cup.

Making espresso



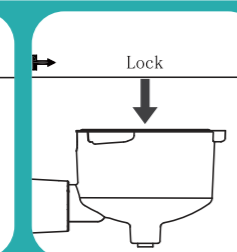
Lock
CENTER
TURN

Turn filter holder and remove from brew head.



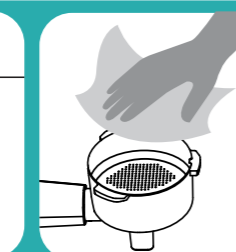
Lock

Wipe filter basket with a dry cloth.

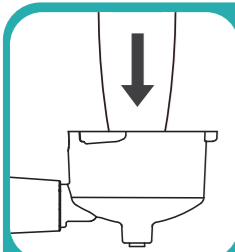


Lock

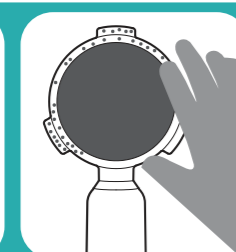
7-9g for single shot,
13-15g for double shot



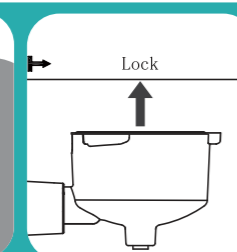
Evenly tamp the coffee grounds.



Tamp firmly.

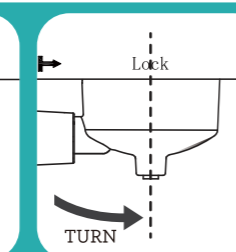


Wipe edges to clear any coffee residue.



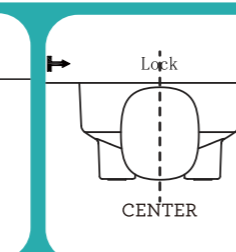
Lock

Keep filter holder flat, insert into brew head.



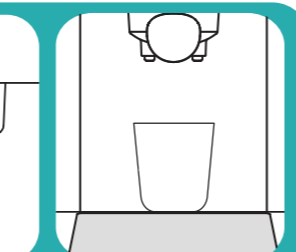
Lock
TURN

Turn it to the right.



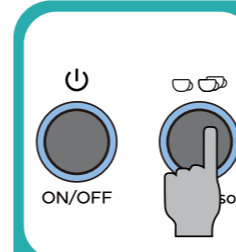
Lock
CENTER

Filter holder should be in the center position.



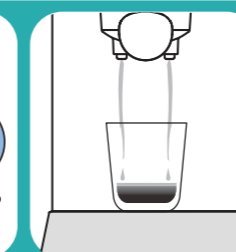
Position cup on drip tray, under filter holder.

Making espresso

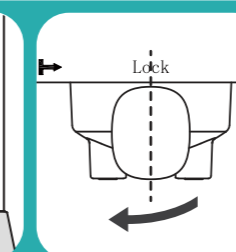


ON/OFF

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

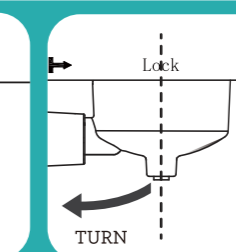


Start brewing.

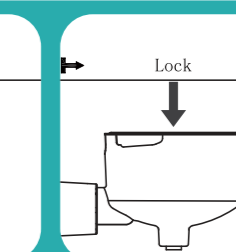


Lock

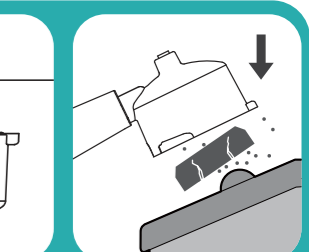
Turn filter holder and remove from brew head.



Lock
TURN



Lock

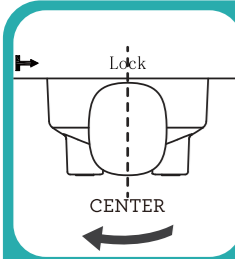


Remove espresso puck from filter holder.



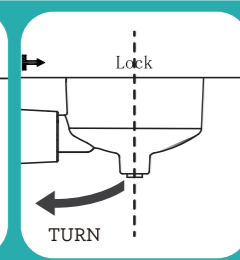
Wash parts with warm water. Do not use a dishwasher.

Making cappuccino/lattes



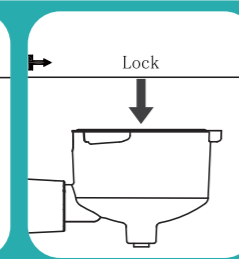
Lock
CENTER
TURN

Turn filter holder and remove from brew head.




Lock

Wipe Filter Basket with a dry cloth.

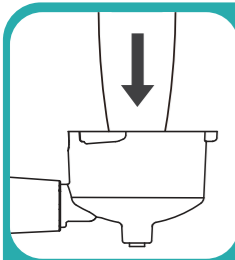


Lock

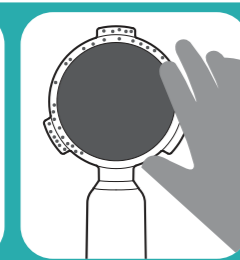
Fill the filter with coffee grounds.



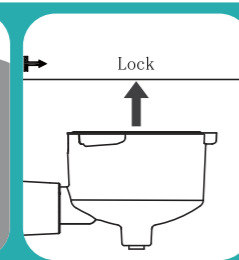
Evenly tamp the coffee grounds.



Tamp firmly.

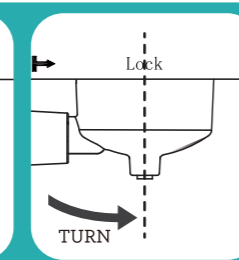


Wipe edges to remove any coffee residue.



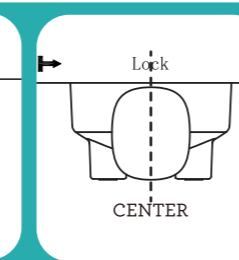
Lock

Keep filter holder flat, insert into brew head.



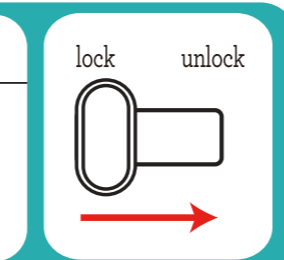
Lock
TURN

Turn it to the right.




Lock
CENTER

Filter holder should be in the center position.

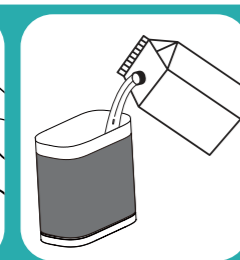


lock unlock

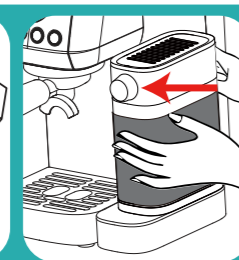
Slide the lock to the "unlock" position to release the milk reservoir.



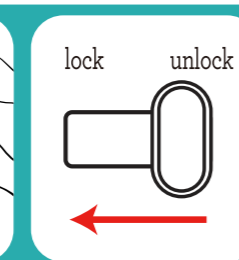
Remove the milk reservoir from the coffee machine with both hands. Do not use just one hand.



Fill the milk reservoir with cold whole milk (about 39°F-41°F).

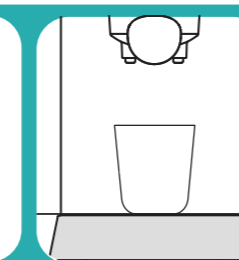


Attach the milk reservoir to the coffee machine.

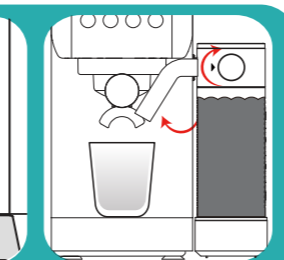


lock unlock

Slide the lock to the "lock" position.



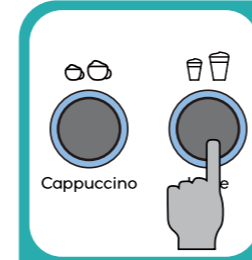
Position cup on drip tray, under filter holder.



Turn the knob clockwise to rotate the milk dispensing tube, point it in the direction of the cup.

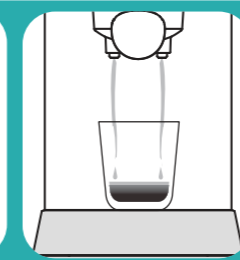
Attention

Making cappuccino/lattes

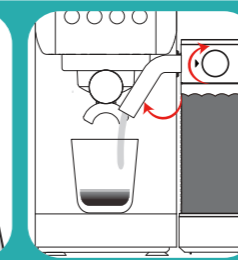


Cappuccino

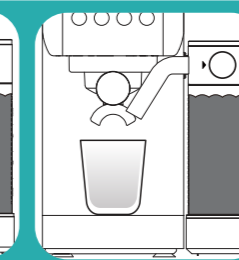
Press Cappuccino/Latte once for a small cup, twice for a large cup.



Start making Cappuccino or latte accordingly.



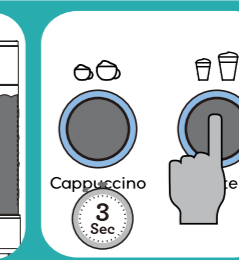
Place another empty cup under the brew head once the process is finished. Turn the milk dispensing tube point in the direction of the cup.



Cappuccino

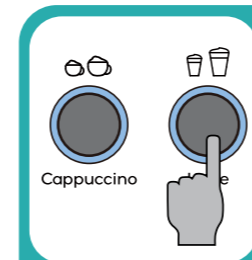
3 Sec

Press and hold the Latte button for 3 seconds. The machine will start the cleaning process.



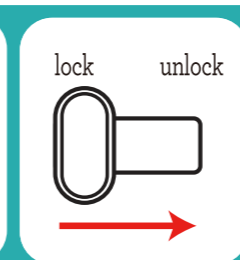
10 Sec

Let hot water come out of the milk dispensing tube to purge out any residual milk from the tube.



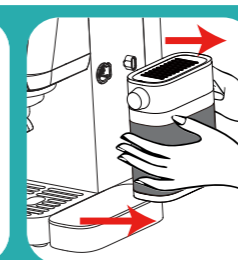
Cappuccino

Press Latte button again to stop the process.




lock unlock

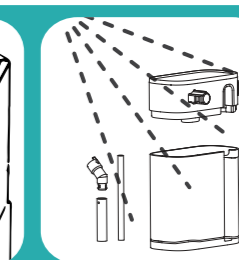
Slide the lock to the "unlock" position to release the milk reservoir.



Detach the milk reservoir from the coffee machine with both hands. Do not use just one hand.

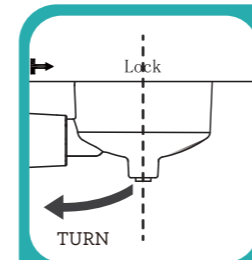


Return the milk reservoir back to the fridge, or wash it with warm water.



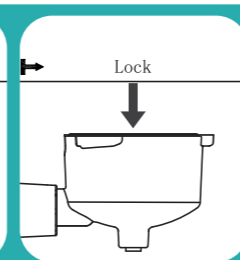
Lock

Turn filter holder and remove from brew head.



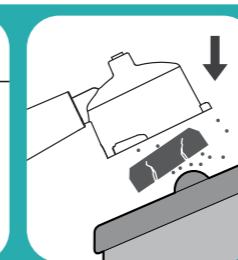
Lock
TURN

Turn filter holder and remove from brew head.



Lock

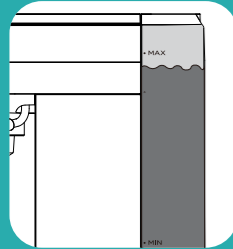
Remove espresso puck from filter holder.



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

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

The milk frothing system could get clogged resulting in less foam or no foam created, which will badly influence coffee flavor or even create an unfavorable smell. We recommend running a deep cleaning cycle every 3 days or 1 week (depending on frequency of use).



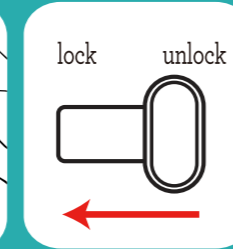
Fill the water tank, and milk reservoir with room temperature water.



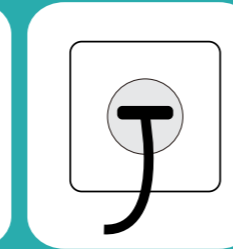
Attach the milk reservoir plate to the coffee machine.



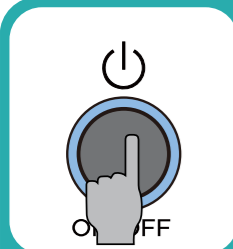
Attach the milk reservoir to the coffee machine.



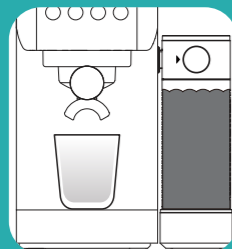
Slide the lock to the "lock" position.



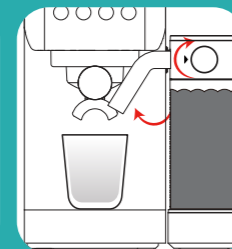
Plug in.



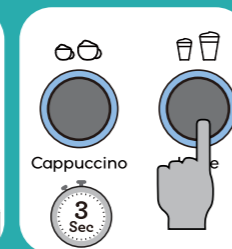
Turn on.



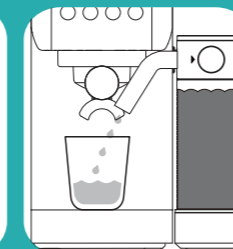
Place cup on drip tray and position brew head.



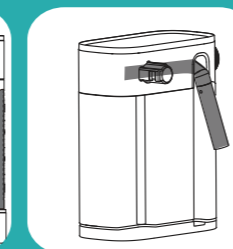
Turn the knob clockwise to rotate the milk dispensing tube, point in the direction of the cup.



Press and hold the Latte button for 3 seconds. The machine will start the cleaning process.

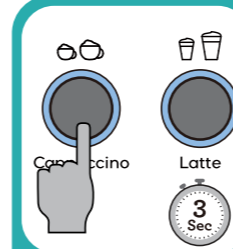


The machine will make hot water for 35 seconds and then stop automatically.

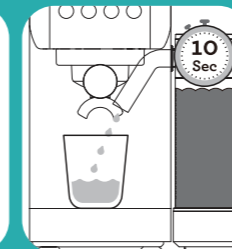


This process is to purge out any residual milk from the dispensing tube. Repeat this process 3 times.

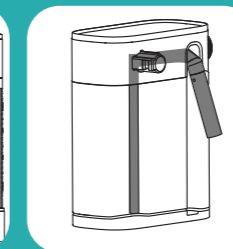
Run a deep cleaning cycle **Important! Must Read!**



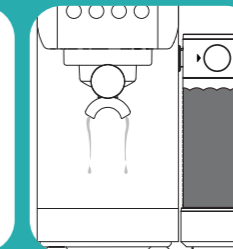
Press and hold the Cappuccino button for 3 seconds. The machine will start making steam.



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—that'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

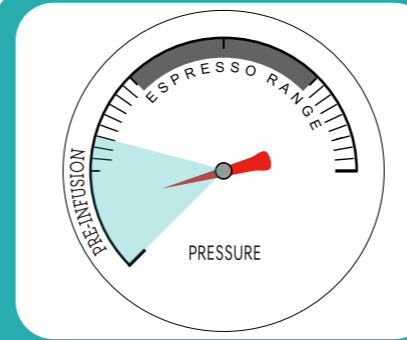
Best for:



Turkish Coffee Espresso Pour Over & Drip French Press Cold Brew

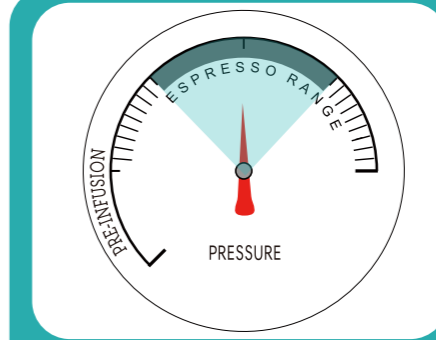
- Fresh, quality coffee beans will give you the best possible extraction.
- We recommend storing the coffee in an airtight container, in a cool, dry place, away from heat sources.
- Serve espresso coffee immediately after preparing it.

The pressure gauge



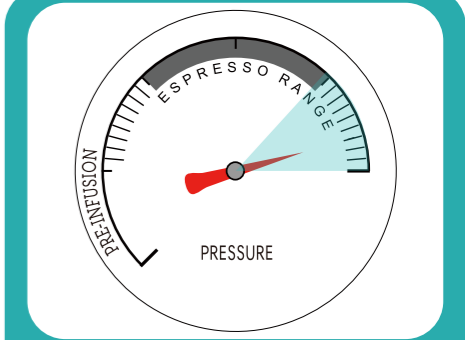
Under-Extracted Zone

When the gauge needle is positioned in the lower zone during extraction, this indicates that the espresso has been extracted with insufficient pressure.



Ideal Espresso Zone

When the gauge needle is positioned anywhere within the solid gray zone during extraction, this indicates that the espresso has been extracted at the ideal pressure.



Over-Extracted Zone

When the gauge needle is positioned in the upper zone during extraction, this indicates that the espresso has been extracted with too much pressure.

Extraction Quality		GRIND	Amount of Coffee Ground	TAMP	SHOT TIME
OVER EXTRACTED Crema very dark and not uniformed	Probable Cause	TOO FINE	TOO MUCH	TOO HEAVY	OVER 50 SEC
	Solution	Grind coarser	Decrease the amount	Decrease the tamping pressure	
IDEAL EXTRACTION		OPTIMUM	7-9g (Single shot) 13-15g (Double shot)	20-33lbs (9-15kg)	25-45 SEC
UNDER EXTRACTED Light and pale Crema	Probable Cause	TOO COARSE	TOO LITTLE	TOO LIGHT	UNDER 20 SEC
	Solution	Grind finer	Increase the amount	Increase the tamping pressure	