

First Use Cycle

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



1. Install the reservoir.
2. Fill the reservoir with room temperature water.
3. Plug in the coffee machine.
4. Turn on the coffee machine. The machine will start to preheat.
5. All buttons are fully illuminated = Ready.



6. Place a cup under the Steam Wand.
7. Turn the Steam Knob to ☁️/🔥 position.
8. Let the hot water spout out for 10 seconds.
9. Return the Steam Knob to the "OFF" position.
10. Insert the Filter without any coffee ground.
11. Keep the Filter Holder leveled and insert it into the brew head.



12. Turn the Filter Holder to the right.
13. Filter Holder should be in the center position.
14. Place a cup on the drip tray, under the Filter Holder.
15. Point the Hot Water Wand at the cup.
16. Press the Hot Water button twice to brew.
17. Let hot water come out of the brew head and hot water wand to preheat the brewing system.



18. Empty the hot water from cup.
19. Now your coffee 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. This is normal for the 20-bar pump. The noise will decrease with further use.

You can check [INSTRUCTIONAL VIDEO](#) about this machine via the [CASABREWS Store](#):
 APP Location: Visit the [CASABREWS Store](#) → [CATEGORIES](#) → [INSTRUCTIONAL VIDEO](#) → [4700 GENSE](#).
 PC Location: Visit the [CASABREWS Store](#) → [MORE](#) → [INSTRUCTIONAL VIDEO](#) → [4700 GENSE](#).

Pre-heat the Brewing System

A cold brew head, portafilter, filter or cup will reduce the coffee extraction temperature. To reach the optimal coffee temperature, preheat the brewing system and cup(s) at least once before Brewing.



1. Turn on the coffee machine. The machine will start to preheat.
2. All buttons are fully illuminated = Ready.
3. Insert the Filter without any coffee ground.
4. Keep the Filter Holder leveled and insert it into the brew head.
5. Turn the Filter Holder to the right.

Pre-heat the Brewing System

6. Filter Holder should be in the center position.
7. Place a cup on the drip tray, under the Filter Holder.
8. Point the Hot Water Wand at the cup.
9. Press the Hot Water button twice to brew.
10. Let hot water come out of the brew head and hot water wand to preheat the brewing system.
11. Empty the hot water from cup.

CUSTOMER SUPPORT: If the hot water button and espresso button are flashing at the same time. Please contact us for help.

Setting the Espresso Temperature

Press the Espresso TEMP button until the desired temperature is illuminated.
When turning on the espresso machine, the espresso temperature setting will default to the last chosen setting.



White Indicator = Regular Green Indicator = Hot

Making Espresso

1. Rotate the Portafilter and remove it from Brew Head.
2. Wipe the filter basket with a dry cloth.
3. Fill the filter with coffee ground. 11-13g for single shot, 18-21g for double shot
4. Tamp the coffee grounds evenly and firmly.
5. Make sure that the coffee grounds reach the MAX line after tamping.
6. Wipe the edge of the filter to remove any coffee residue.
7. Keep the Filter Holder leveled 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 the drip tray, under the Filter Holder.
11. All buttons are fully illuminated = Ready.
12. Press the Espresso button **once for a single shot, and twice for a double shot.**
13. Start brewing.
14. Wait until all the coffee has come out before take out the cup.
15. Rotate the Portafilter and remove it from Brew Head.



15. Rotate the Portafilter and remove it from Brew Head.

16. Remove the espresso puck from the Filter Holder.

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

NOTE: There will be noise during the operating process. This is normal for the 20-bar pump.

Making Americano



1. Rotate the Portafilter and remove it from Brew Head.

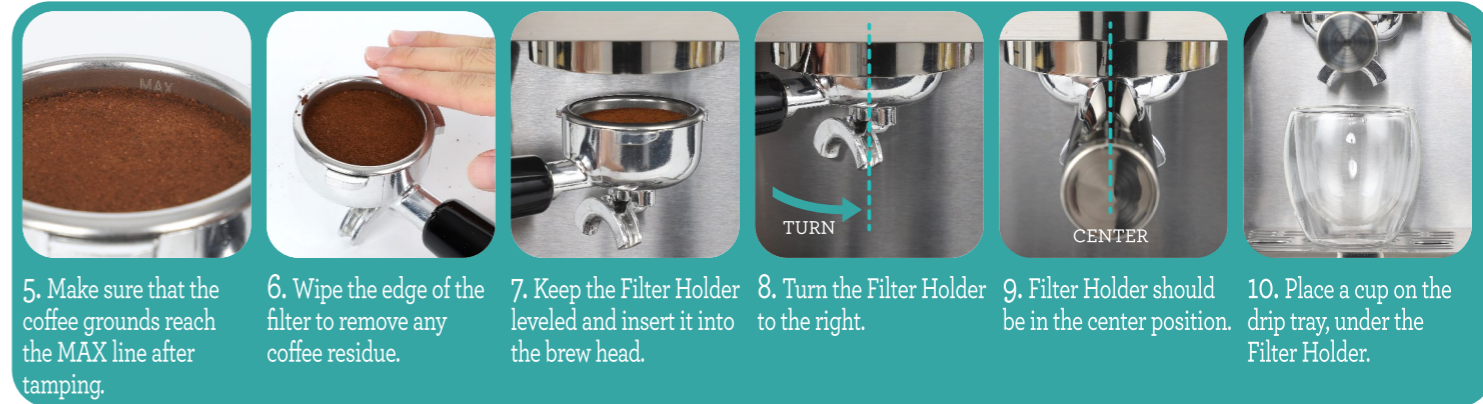
2. Wipe the filter basket with a dry cloth.

18-21g for double shot

3. Fill the **Double Shot Filter** with coffee ground.

4. Tamp the coffee grounds evenly and firmly.

Making Americano



5. Make sure that the coffee grounds reach the MAX line after tamping.

6. Wipe the edge of the filter to remove any coffee residue.

7. Keep the Filter Holder leveled and insert 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 the drip tray, under the Filter Holder.



11. Point the Hot Water Wand at the cup.

12. Press the Hot Water button twice to brew.

13. Start making Americano.

14. Wait until all the coffee has come out before take out the cup.

15. Rotate the Portafilter and remove it from Brew Head.



16. Remove the espresso puck from the Filter Holder.

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

Frothing Milk

To prepare a traditional cappuccino or latte, we recommend:

- Using cold, fresh whole milk. The density of the frothed milk will depend on the milk fat content.
- Using stainless steel, circular, rounded milk jugs, narrower at the top, with a spout, necessary to make cappuccino decorations.

Before starting, it is important to slightly move the steam wand outwards in order to insert the jug directly under it and facilitate the movements required to froth the milk correctly.

1. Press the STEAM button. The machine will start to preheat.
2. The STEAM button stops flashing and is fully illuminated = Ready.
3. Turn the Steam Knob to position and let the residual water drain.
4. When only steam is out of the Steam Wand, turn the Steam Knob to the "OFF" position.
5. Fill the Pitcher with cold milk just below the bottom of the spout.
6. Insert the Steam Wand Tip just below the surface of the milk.

7. Steam Wand position:
-Arm at 12 o'clock
-Tip at 3 o'clock
8. Turn the Steam Knob to Max position.
9. The Frother will make a soft hissing noise.
10. Check to see if the milk is swirling.
11. As milk level rises lower the Pitcher to keep the Tip just below the milk surface.
12. When the desired foam is achieved, immerse the Steam Wand half way into the milk.

13. Milk is ready when the Pitcher is too hot to touch for 3 secs.
14. Return the Knob to the "OFF" position.
15. Press the STEAM button again to exit the steam mode.
16. Remove the Pitcher from the Steam Wand.
17. Turn the Steam Knob to position, let the hot water come out of the wand for 1-2 seconds. Then return the Steam Knob to the "OFF" position.

18. Wipe the Steam Wand and Tip with a damp cloth.
19. Tap the Pitcher to release larger air bubbles.
20. Swirl the Pitcher to blend the milk and create a silky texture.
21. Pour the milk in a one steady stream.

WARNING:
The steam wand may be very hot during and after use. To avoid burns, move it only by placing your fingers on the rubber tip fitted on the steam wand.

Making Hot Water

1. All buttons are fully illuminated = Ready.
2. Place a cup under the Hot Water Wand.
3. Press the Hot Water button once.
4. The hot water will come out of the Hot Water Wand.
5. Press the Hot Water button again when done.

NOTE: The entire operation should last no longer than 45 seconds, because the machine will stop making hot water automatically after 45 seconds of continuous working. If you want more hot water, run the cycle again.

WARNING: The steam wand may be very hot during and after use. To avoid burns, move it only by placing your fingers on the rubber tip fitted on the hot water wand.

Water Shortage Alarm

The machine will detect when there is no water in the water tank. **All the four buttons will flash and no function.**
Proceed with below steps to fix it.

1. Refill the water tank.
2. Put a big cup under the Steam Wand.
3. Turn the Steam Knob to MAX position.
4. The machine will pump water through the Steam Wand.
5. The steam button will light up and keep flashing once the machine detecting there is water in the tank.
6. Return the Steam Knob to "OFF" position. All buttons will light up.

Programming the Volume of Espresso

To set the volume of single espresso

1. Rotate the Portafilter and remove it from Brew Head.
2. Wipe the filter basket with a dry cloth.
3. Fill the **Single Shot Filter** with coffee ground.
4. Tamp the coffee grounds evenly and firmly.

5. Make sure that the coffee grounds reach the MAX line after tamping.
6. Wipe the edge of the filter to remove any coffee residue.
7. Keep the Filter Holder leveled 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 the drip tray, under the Filter Holder.

11. Press and hold the Espresso button for 5 seconds, the espresso indicator will flash in white and green alternately.
12. Press the Espresso button once, and the espresso indicator will flash in white.
13. The coffee will start to dispense.
14. When the desired amount is reached, press the Espresso button again and the coffee will stop dispensing.

To set the volume of double espresso

1. Rotate the Portafilter and remove it from Brew Head.
2. Wipe the filter basket with a dry cloth.
3. Fill the **Double Shot Filter** with coffee ground.
4. Tamp the coffee grounds evenly and firmly.

5. Make sure that the coffee grounds reach the MAX line after tamping.
6. Wipe the edge of the filter to remove any coffee residue.
7. Keep the Filter Holder leveled 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 the drip tray, under the Filter Holder.

11. Press and hold the Espresso button for 5 seconds, the espresso indicator will flash in white and green alternately.

12. Press the Espresso button twice, and the espresso indicator will flash in green.

13. The coffee will start to dispense.

14. When the desired amount is reached, press the Espresso button again and the coffee will stop dispensing.

To reset the default volumes

Simultaneously press and hold the Hot Water button and Espresso button for 5 seconds to restore to default volume.

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: | | | | | |
|----------------|----------------|----------|------------------|--------------|-----------|
| 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.