

# Operation Guide

Before initial use, please carry out the initial operation procedure as per the **INSTRUCTION MANUAL** (see "Prior to initial use" section for full details). This guide does not replace the description in the **INSTRUCTION MANUAL**. Before you start, read and follow the "safety" chapter and observe the "Appliance parts" chapter. The **INSTRUCTION MANUAL** also contains further tips for correct handling, cleaning and descaling, as well as a "Faults and rectification" section.



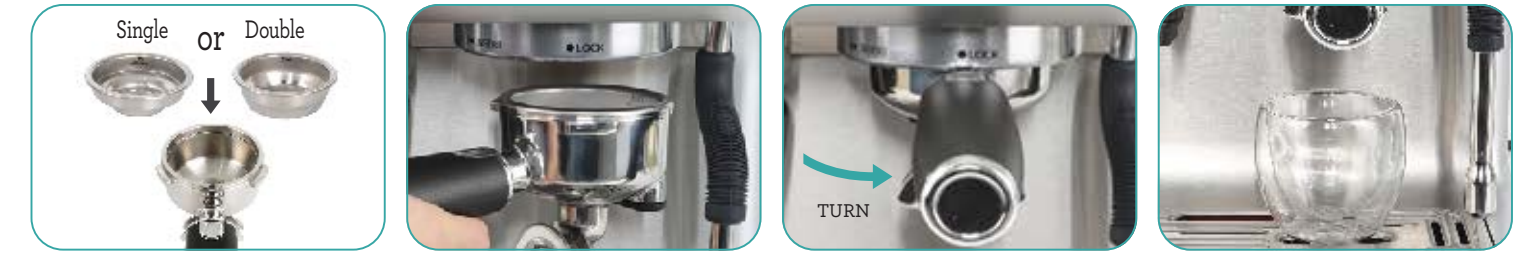
- 9. Make sure the steam knob is on "OFF" position.
- 10. Press the single or double button to brew.
- 11. Let hot water come out of the group head to preheat the brewing system, filter and filter holder.
- 12. Empty hot water from cup.

## Pre-heating the brewing system

In order to get the best coffee brewing temperature. Before brewing espresso each time, we recommend brewing coffee without coffee grounds once to preheat the machine and cup(s).



- 1. Fill the water tank with water.
- 2. Plug in.
- 3. Press the ON/OFF button, and the machine will start to preheat.
- 4. All buttons are fully illuminated = Ready.



- 5. Inset the filter without any coffee grounds into the filter holder.
- 6. Keep the filter holder level and insert it into group head.
- 7. Rotate the filter holder to right.
- 8. Place a cup on the drip tray, under the filter holder.

## Setting the grind size

The grind size will affect the water flow rate through the coffee grounds in the filter basket and the flavor of the espresso.

The grind size selector has 15 grind settings.

The smaller the number, the finer the grind size; The larger the number, the coarser the grind size.



We recommend you start with setting 8 and adjust as needed.

**Note:** We do not recommend that you select grind levels 1-3 initially. They are too fine for a new machine and will become more suitable with prolonged use of the machine.

## Selecting the filter size

Insert the 1 CUP size filter or 2 CUP size filter into the filter holder. Choose the 1 CUP size filter if you want to make a single-cup espresso, and choose 2 CUP size filter if you want to make a double-cup espresso.



We recommend the grinding amount as below:  
11-13 g for a single espresso  
18-21 g for a double espresso

**Note:** The grinding time will vary depending on the coffee bean you use. Please use fresh coffee beans! If your coffee beans are exposed to the air for too long, it will cause the oil in the coffee beans to evaporate, leading to a low brewing pressure.

Here are some coffee beans we recommend:

- 1. LAVAZZA espresso Barista
- 2. LAVAZZA SUPER CREMA
- 3. STARBUCKS ESPRESSO ROAST

You can easily find these recommend coffee beans on Amazon!

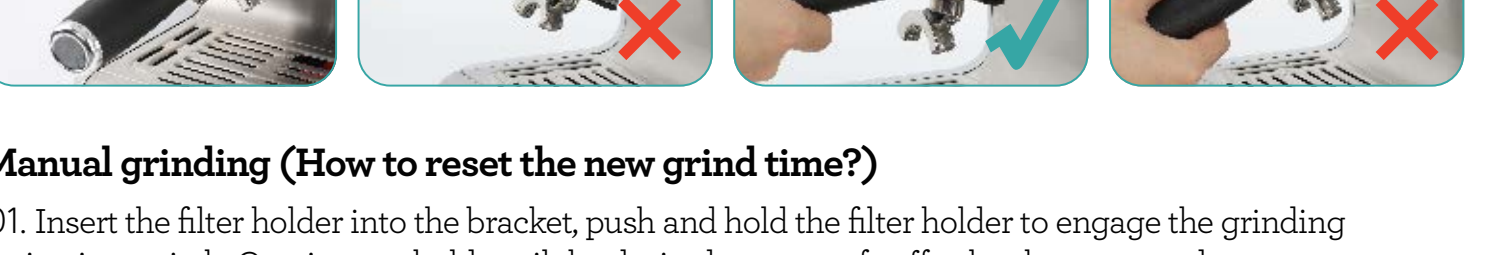
## Grinding the coffee beans

### Automatic grinding

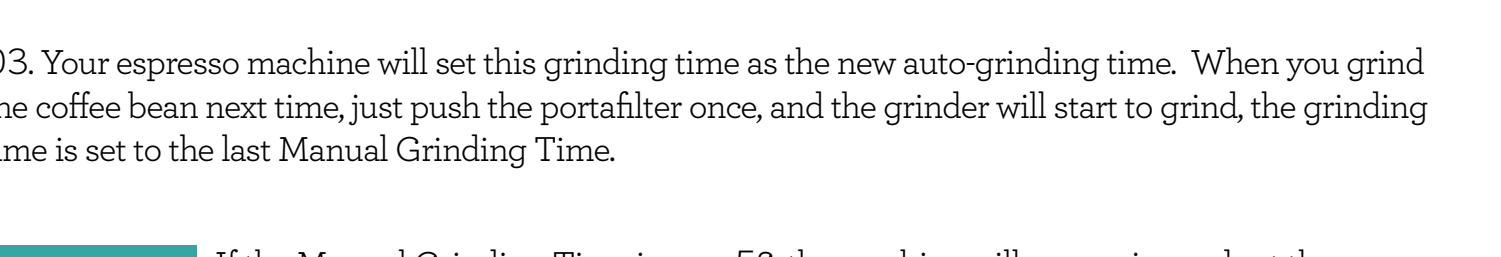
- 01. Ensure the filter bracket is locked in place.
- 02. Insert the filter holder into the bracket, push the filter holder once to engage the grinding activation switch.
- 03. The grinder will grind for 14 seconds (default auto-grinding time), then stop automatically. You can reset the auto-grinding time if needed.
- 04. The automatic grinding process can be interrupted at any time by pushing and releasing the switch.

## Tamping the coffee grounds

### How to use mat?



- 1. Gently put the tamper mat on the edge of table or countertop.
- 2. Align the table edge with the right triangle of the mat so that it will fit well with the table.
- 3. It is feasible to place the tamper and distributor on the mat.
- 4. Put the portafilter on the mat while tamping coffee grounds.



- 1. Put the distributor on to the portafilter.
- 2. Then rotate the distributor to even the surface of coffee grounds.
- 3. The surface of the coffee grounds is now even, but the inside of the coffee grounds is still loose.

### How to tamp the coffee grounds?

Tamp down firmly using approx. 11-22lbs (5-10kg) of pressure.

The amount of pressure is not as critical as ensuring that consistent pressure is applied.

As a guide for the right amount of coffee grounds, the top edge of the metal cap on the tamper should be level with the top of the filter after the coffee grounds have been tamped, and the amount of the coffee grounds after tamping should reach the MAX line.

### How to tamp the coffee grounds?

- 1. Tamp down firmly using approx 11-22lbs (5-10kg) of pressure.
- 2. The amount of the coffee grounds after tamping should reach the MAX line.
- 3. Wipe edges to remove any residual coffee grounds.

### Manual grinding (How to reset the new grind time?)

01. Insert the filter holder into the bracket, push and hold the filter holder to engage the grinding activation switch. Continue to hold until the desired amount of coffee has been ground.

02. To stop grinding, release the filter holder. This will release the grinding activation switch and stop the grinding process.

03. Your espresso machine will set this grinding time as the new auto-grinding time. When you grind the coffee bean next time, just push the portafilter once, and the grinder will start to grind, the grinding time is set to the last Manual Grinding Time.

**Note:** If the Manual Grinding Time is over 5S, the machine will memorize and set the new automatic grinding time to the Manual Grinding Time! If the Manual grinding time is less than 5S, the machine will not memorize and set a new automatic grinding time!

### Why use the distributor?

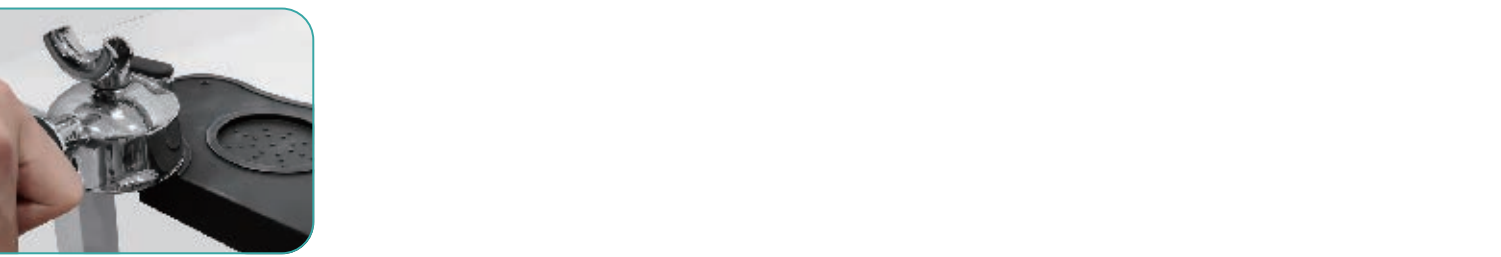
During espresso brewing, it's common for an individual to tamp the loaded portafilter by pressing it on the countertop edge with an espresso tamper. The biggest problem with brewing espresso is the human error of irregular compression, which causes channeling. Channeling may be described as uneven compression distributed throughout the filter. Water finds the path of the least resistance rather than evenly flowing through the entire bed. This channeling leads to improperly saturated grounds, and poorly brewed espresso, resulting in an unpalatable and bitter flavor.

## How to use the distributor?

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## Making espresso

Ensure the steam volume regulator is switched to the OFF position before making espresso.

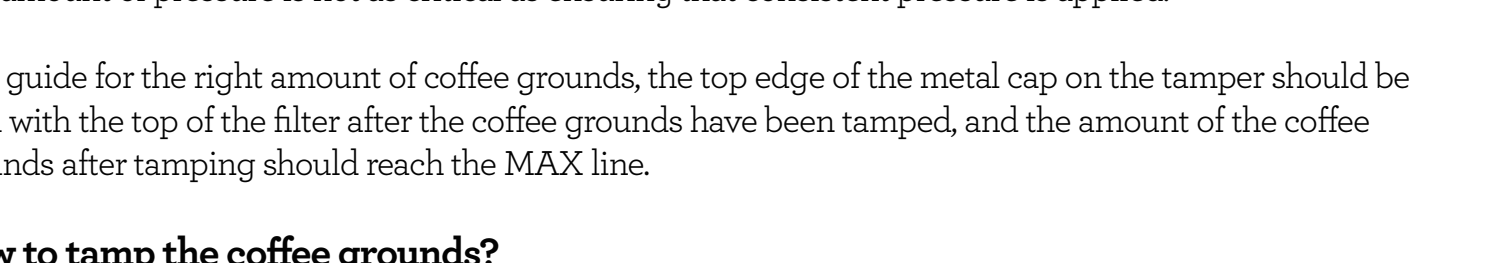
Press the 1 CUP button to make a single-cup espresso or the 2 CUP button to make a double-cup espresso.

Volume of 1 CUP espresso: approx. 1-1.5oz (30-45ml)

Volume of 2 CUP espresso: approx. 2-2.5oz (60-75ml)

**Note:** The amount of espresso extracted into the cup will vary depending on your grind size, amount of coffee grounds used, and tamping pressure.

While the machine is making espresso, a pumping noise can be heard, this is a normal operation of the 20 bar Italian pump.



- 1. Keep filter holder level and insert it into the group head.
- 2. Rotate the filter holder to right.
- 3. Place a cup on the drip tray, under the filter holder.
- 4. Make sure the steam knob is switched to the "OFF" position.



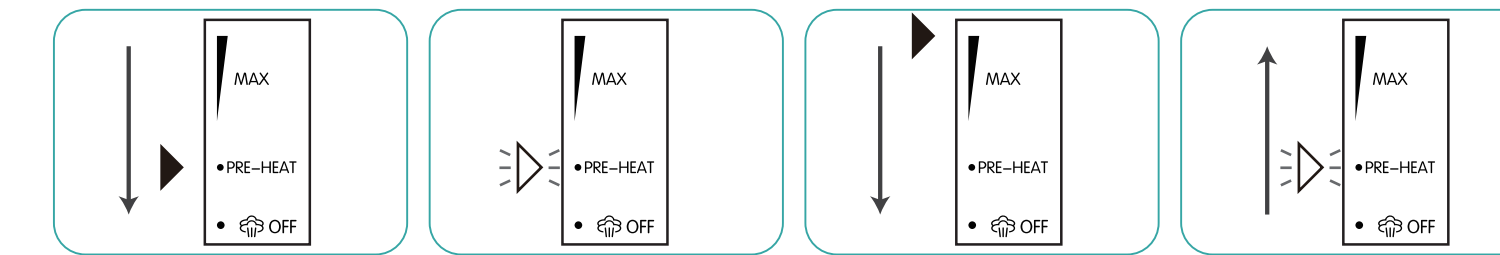
- 5. Press the single or double button to brew.
- 6. Start extraction.
- 7. Complete extraction.
- 8. Rotate the filter holder to left.



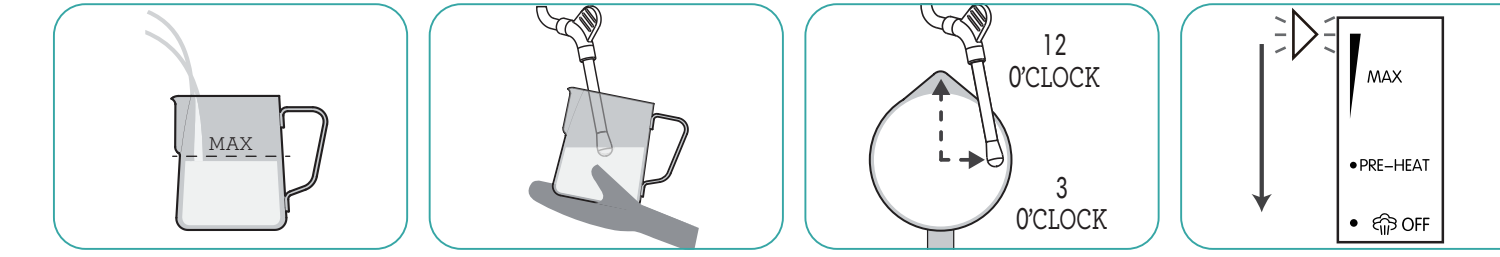


- Remove the filter holder from the group head.
- Remove the espresso puck from the portafilter.
- Wash all parts with warm water. **DON'T USE A DISHWASHER**

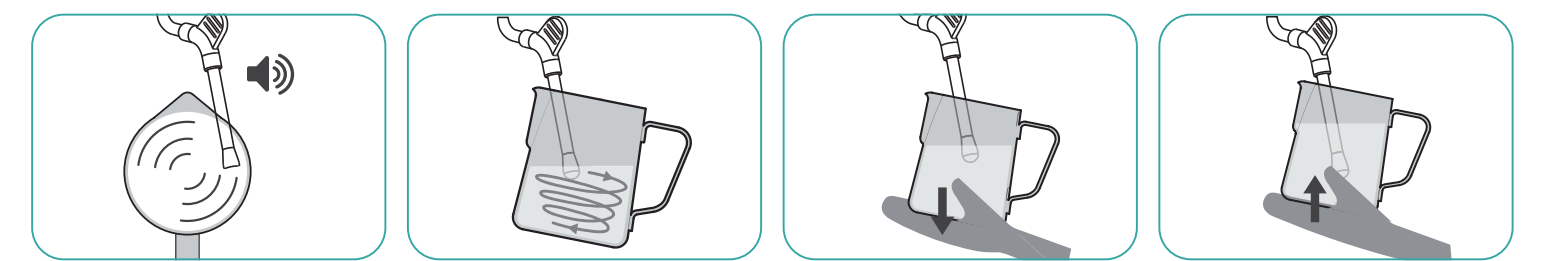
## Start frothing milk



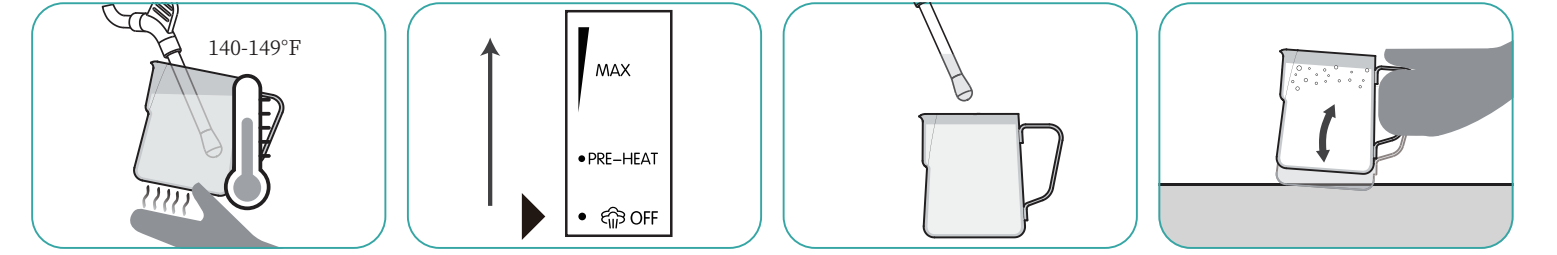
- Turn the Steam Knob to "PRE-HEAT" position. The steam indicator starts to flash = preheating.
- The steam indicator stops flashing and is fully illuminated = Ready.
- Turn the Steam Knob to "Max" position, and let the residual water flow out of the Steam Wand.
- Once the steam starts to come out of the Steam Wand, return the Steam Knob to "PRE-HEAT" position.



- Fill the Pitcher with cold milk to just below the bottom of the spout.
- Insert the Steam Wand Tip just below the surface of the milk.
- Steam Wand position:
  - Arm at 12 o'clock.
  - Tip at 3 o'clock.
- Turn the Steam Knob to MAX position.



- Frothing makes a smooth hissing noise.
- Check if milk is moving in a whirlpool action.
- As the milk level rises, lower the Pitcher to keep the Tip just below the milk surface.
- When desired micro foam is achieved, immerse the Steam Wand half way in the milk.



- Milk is ready when the Pitcher is too hot to touch for 3 secs.
- Return the knob to the "OFF" position.
- Remove the Pitcher from the Steam Wand.
- Tap the Pitcher to release larger air bubbles.



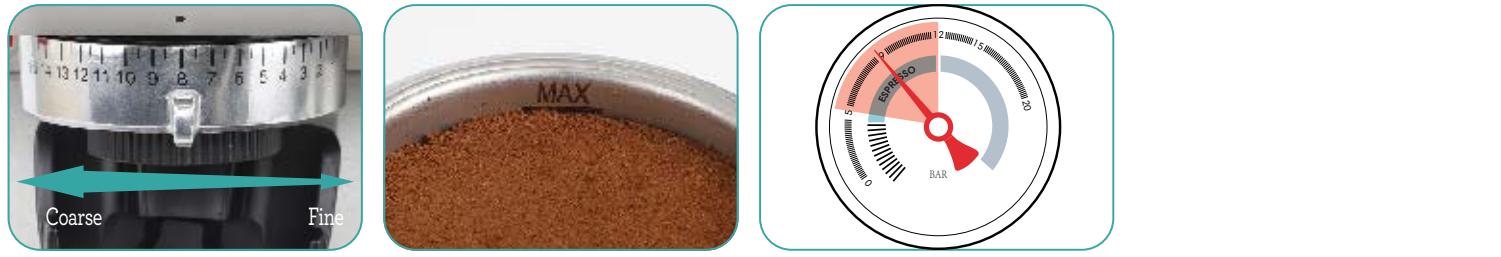
- Swirl the Pitcher to blend milk and create a silky texture.
- Pour milk in one steady stream.

You can watch the Instructional Video here:  
<https://m.media-amazon.com/images/I/F102ReWauyL.mp4>

## Espresso Pressure Gauge

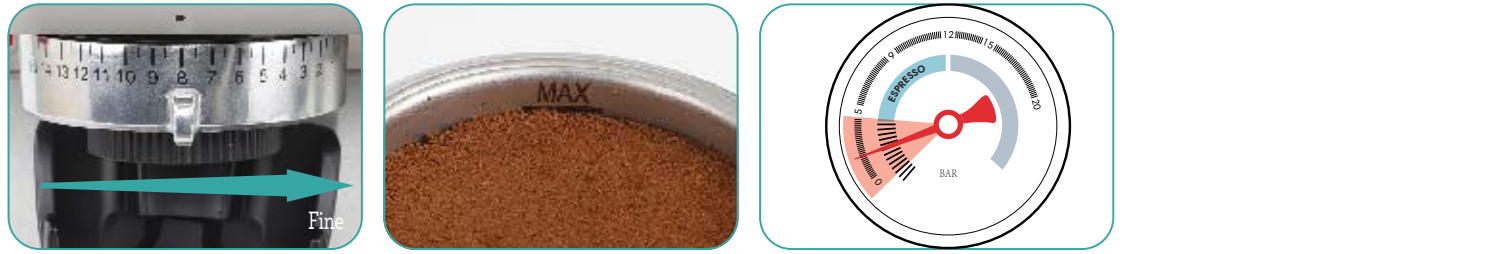
### Ideal Espresso Zone

The gauge needle indicates the extraction pressure. When it is positioned anywhere within 5-12 zone during extraction, it means that the espresso has been extracted at the ideal pressure.



### Low pressure zone

When the gauge needle is in the 0-5 zone during extraction, it indicates that the espresso has been extracted with insufficient pressure.

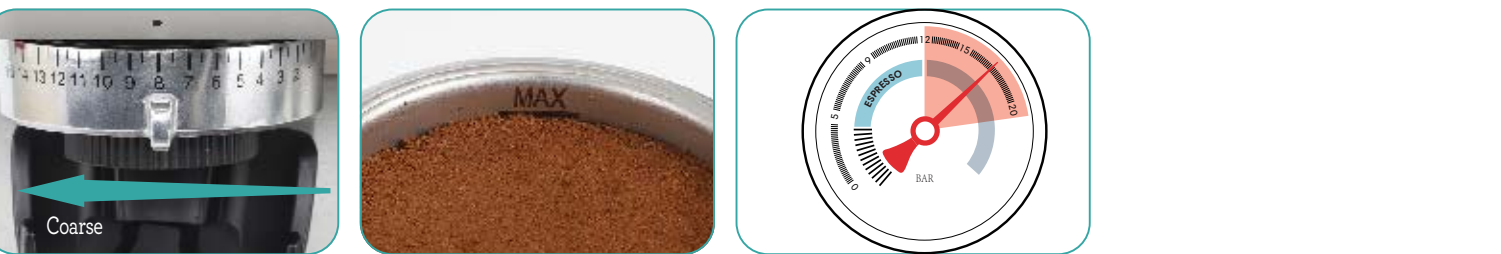


### To resolve this:

- Select a finer grind setting.
- Increase the amount of coffee grounds.
- Increase the tamping pressure.
- Check if the coffee beans used are fresh or use the recommend coffee beans.

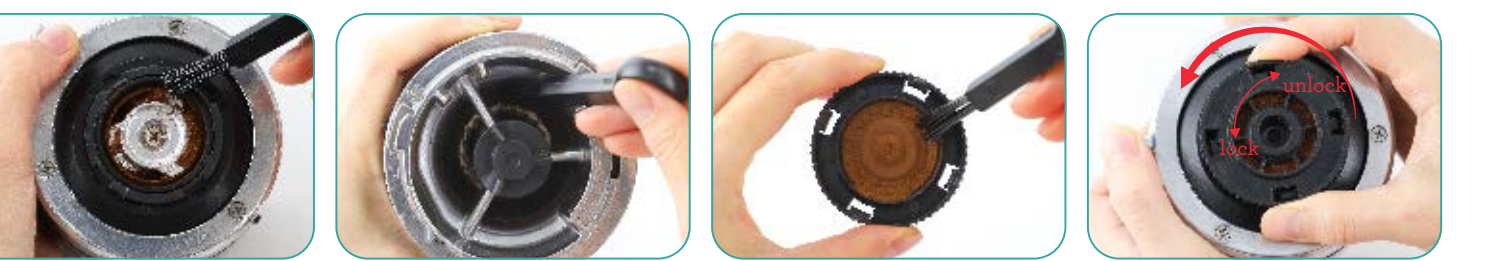
### High pressure zone

When the gauge needle is in the 12-20 zone during extraction, it indicates that the espresso has been extracted with too much pressure.



### To resolve this:

- Select a coarser grind setting.
- Decrease the amount of coffee grounds.
- Decrease the tamping pressure.
- Check if the coffee beans used are over-roasted. Please use the recommend coffee beans.



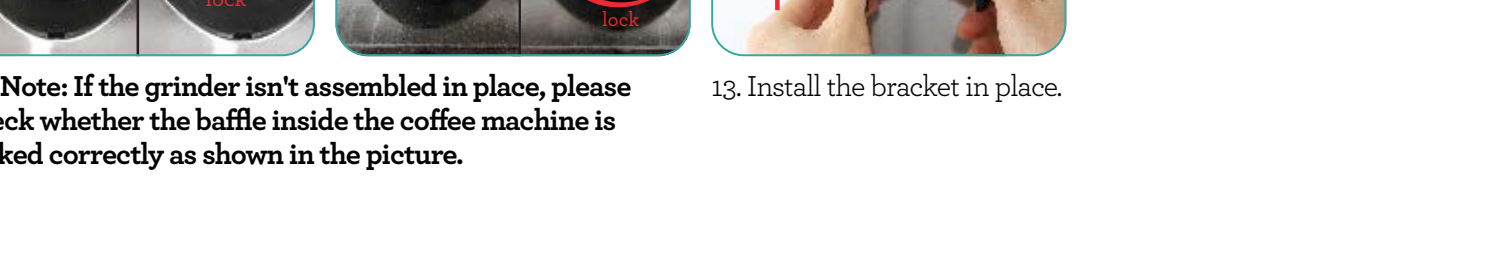
- Clean the outside of grinder with the cleaning brush.
- Clean the inside of grinder with the cleaning brush.
- Clean the distributor with the cleaning brush.
- After cleaning, rotate the distributor anti-clockwise to assemble it to the grinder.



- Note: The fastener of the distributor must point at the groove of grinder. Otherwise, the distributor could not be assembled successfully.**
- If the distributor is installed correctly, a small triangle will appear on the top.
- While holding the grinder, turn it anti-clockwise to lock it. Once the grinder is assembled in place, you will hear a "click" sound and feel it tight in place.

### Clean and assemble the grinder

Regular cleaning helps to achieve consistent grinding results, which is especially important for the best extraction. Please follow the steps below to clean and assemble the grinder.

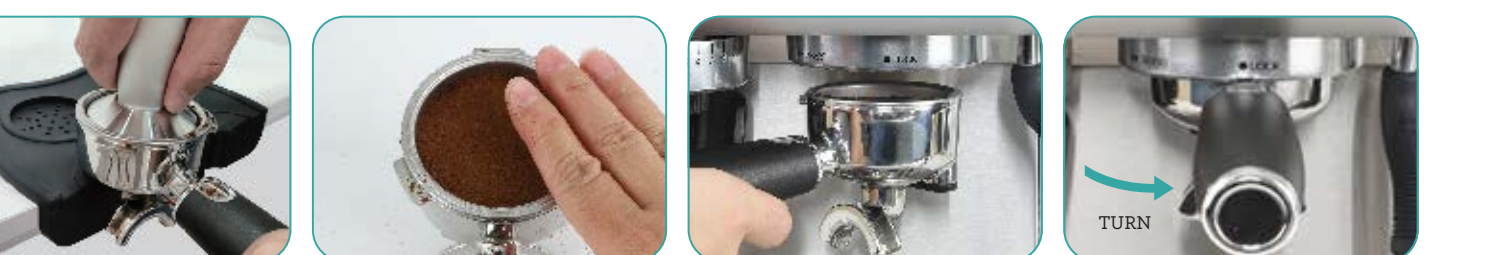


- Take the bracket out.
- Press the red release button and turn the grinder clockwise to release it.
- Once you hear a "click" sound and feel the grinder is unlocked, pull it out in a downward direction.
- Rotate the distributor clockwise to release it from the grinder.

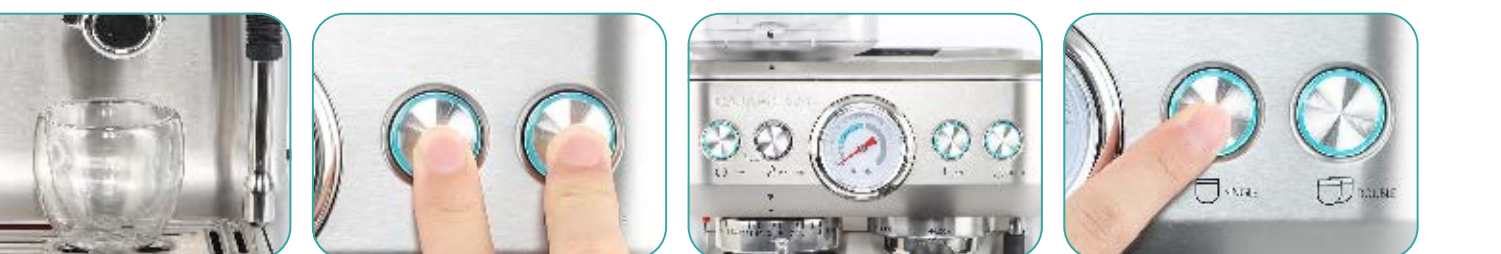
### Set volume of single or double cup espresso



- Press the ON/OFF button, and the machine will start to preheat.
- All buttons are fully illuminated = Ready.
- Fill the filter with coffee grounds.
- Evenly tamp the coffee grounds.



- Tamp tightly.
- Wipe the edges to remove any residual coffee grounds.
- Insert the filter holder into the group head.
- Rotate the filter holder to right.



- Place a cup on the drip tray, under the filter holder.
- Press and hold the single and double buttons simultaneously for 5 seconds.
- The hot water button will illuminate and the single and double espresso buttons will flash.
- Press the single or double button to brew.



- Once the amount of coffee is achieved.
- Press the corresponding single or double button again.
- Wait until no more coffee is dripping into the cup before removing the cup.
- Press the HOT-WATER button to complete the setup.

**Note:** To restore the espresso to the factory setting, press and hold the corresponding single or double button for 5 seconds. The button will flash twice to confirm.

You can check all the INSTRUCTIONAL VIDEO about this machine via this link:  
<https://www.amazon.com/stores/page/872935C1-284F-4C52-A124-BAEC51450A90>