

Operation Guide

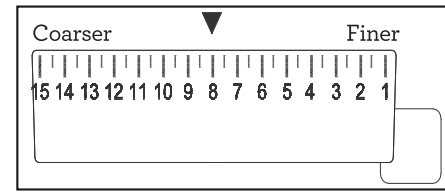
Before first use, please carry out the initial use procedure as per the operating instructions (see “**Initial use**” section for full details). This guide does not replace the description in the operating instructions. Before you start, read and follow the “**safety**” chapter and observe the “**Appliance parts**” chapter. The user manual also contain further tips about correct handling, cleaning and descaling, as well as a “**Troubleshooting**” section.

How to use the grinder

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 at the setting 8 and adjust as required.

Different espresso beans will most likely require different settings. Select a finer grind setting when the pressure is under 5 bar then retry. Select a coarser grind setting when the pressure is over 12 bar then retry.



The grind setting will vary depending on the coffee bean you used. You may need to experiment with which the grind setting should be chosen to achieve the idea pressure.

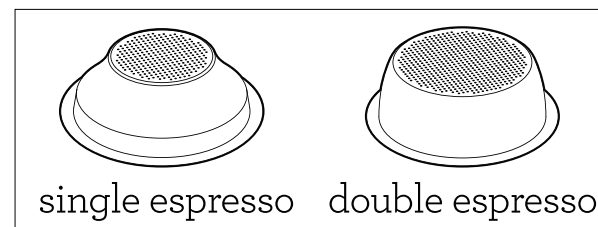
How many ground coffee should be used

Insert either the single espresso filter or double espresso filter into the portafilter. Select the single espresso filter if you want to make a single espresso and double espresso filter if you want to make a double.

We recommend the grinding amount as below:

11-13 g for a single espresso

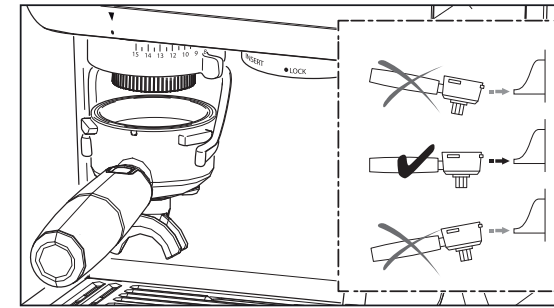
18-21 g for a double espresso



How to grind coffee beans

Automatic grinding

01. Ensure the filter bracket is locked in place.
02. Insert the portafilter into the bracket.
03. If required, press the DOSE button to select the filter basket size; Single or Double.
04. If required, turn the DOSE dial to change the grind time; clockwise to increase the time and anti-clockwise to decrease.



Note:

The default grind times are 14 seconds for a single espresso filter and 21 seconds for a double espresso filter.

05. Push and release the portafilter to activate automatic grinding. The LCD will show the filter filling, and the timer starts counting down.
06. If you need to pause the grinding process, push and release the portafilter. The machine will pause grinding, and the grind time stops counting down. It will remain paused for 15 seconds before returning to READY mode.
07. Push and release the portafilter to resume grinding.

Manual grinding

To manually grind the coffee bean, push and hold the portafilter in the bracket until the desired amount of ground coffee has been ground. To stop grinding, release the portafilter.

The timer will count up, displaying the grind time.

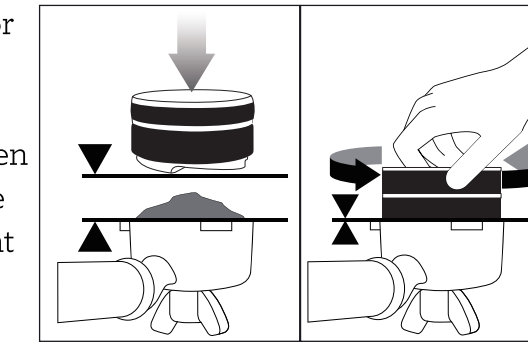
Note:

The grinding time will vary depending on the coffee bean you used. You may need to experiment with how long the grinder needs to run to achieve the correct dose.

How to tamp the ground coffee

Tap the portafilter several times to collapse and use the distributor to distribute the coffee grounds evenly in the filter.

Using the distributor, tamp down firmly on the ground coffee. Then rotate the distributor to even the surface of the ground coffee. The amount of pressure is not as important as ensuring that consistent pressure is applied.



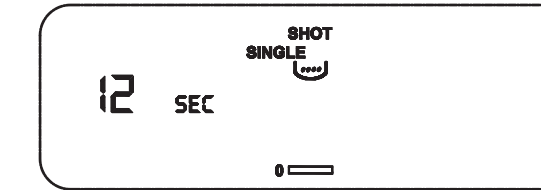
Using the tamper, tamp down firmly using approx. 11-22lbs (5-10kg) of pressure.

Wipe excess coffee from the rim of the filter to ensure a proper seal is achieved in the brew head.

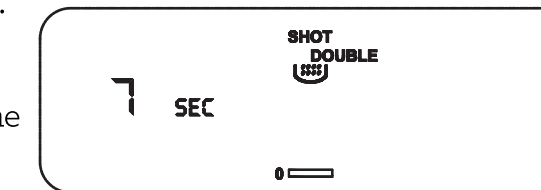
As a guide to using the right amount of coffee grounds, the top edge of the metal cap on the tamper should be level with the top of the filter after the coffee has been tamped.

How to make espresso

01. Press the single or double button for desired volume. The machine starts brewing.
02. The LCD will show the pressure of extraction, and the timer will start to count up.
03. The pre-programmed volume of a single espresso is approx. 30ml, and the double espresso is approx. 60ml.
04. The machine will automatically stop once the pre-set volume has been extracted, and the LCD will go back to standby mode.



Brewing a single espresso



Brewing a double espresso

Ideal Extraction

If the pressure shown on the LCD is between 6-12 bar, it means the espresso has been extracted at the ideal pressure.

Features:

- * Slow flow like warm honey.
- * Crema is golden brown with a fine mousse texture.
- * Espresso is dark brown.

Under Extraction

If the pressure shown on the LCD is under 6 bar, you do not have enough ground coffee in the filter and /or the grind is too coarse. This is an UNDER EXTRACTED shot.

Features:

- * Flow fast like water.
- * Crema is thin and pale.
- * Espresso is pale brown.
- * Tastes bitter/sharp, weak and watery.

Solutions:

- * Select a finer grind setting and retry.
- * Increase the amount of ground coffee and retry.
- * Increase the tamping pressure and retry.

Over Extraction

If the pressure shown on the LCD is over 12 bar, you have either too much ground coffee in the filter and /or the grind is too fine. This is an OVER EXTRACTED shot.

Features:

- * Crema is dark and spotty.
- * Espresso is very dark brown.
- * Tastes bitter and burnt.

Solutions:

- * Select a coarser grind setting and retry.
- * Decrease the amount of ground coffee and retry.
- * Decrease the tamping pressure and retry.

How to make hot water

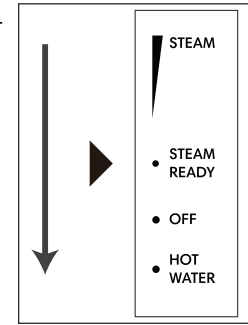
To activate the hot water, turn the STEAM knob to HOT WATER.

To stop the hot water, turn the knob back to the OFF position.

How to froth the milk

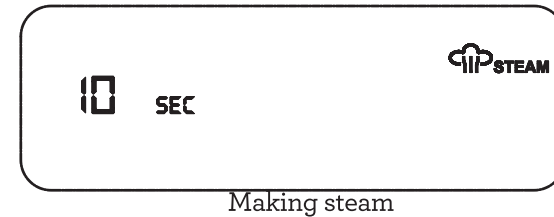
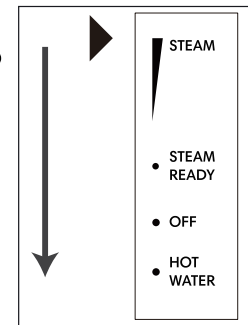
It is recommended to flush the steam wand prior to frothing milk.

- 01.** Position the steam wand over the drip tray and turn the STEAM knob to the STEAM READY position. The machine starts to preheat, and the indicator will flash. The LCD will display STEAM and the timer will stay at 0 when preheating.



- 02.** Once the preheating has finished, the indicator will light up continuously.

- 03.** Let the steam come out of steam wand for approx. 8 seconds, then return the knob to STEAM READY position. This process is to purge out the residual water inside the steam wand.



- 04.** Let steam come out of the steam wand for approx. 8 seconds, then return the knob to STEAM READY position.

This process is to purge out the residual water inside the steam wand.

We recommend using cold, fresh whole milk. The density of the frothed milk will depend on the milk fat content.

- * Fill the milk jug to between the MIN and MAX markings.

- * Lift the steam wand and insert it into the milk jug with the steam wand tip just below the surface of the milk, close to the right-hand side of the jug at a 3 o'clock position.

- * Turn the STEAM knob to the STEAM position.

- * Keep the steam wand tip just under the surface of the milk until the milk is spinning clockwise, producing a vortex.

- * With the milk spinning, slowly lower the jug. This will bring the steam wand tip to the surface of the milk and start to introduce air into the milk.

- * Gently break the surface of the milk with the tip to get the milk spinning fast enough.

- * Keep the steam wand tip at or slightly below the surface, continuing to maintain the vortex.

- * Texture the milk until sufficient volume is obtained.

- * Lift the jug to lower the tip beneath the surface but keep the vortex spinning. The milk is at the correct temperature (140-149°F / 60-65°C) when the jug is hot to the touch.

- * Once the desired temperature has been achieved, turn the STEAM knob back to the OFF position.

- * Remove the steam wand from the milk jug.

- * Wipe the steam wand with a clean, damp cloth. Then return to lowered position over the drip tray.

Note:

Ensure the STEAM knob is in the OFF position before removing the steam wand from the milk jug.

After frothing milk, it is recommended to flush the residual milk from the steam wand.

How to 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.

- 01.** Take the bracket out.



- 02.** Press the red release button and turn the grinder clockwise to release it.



- 03.** Once you hear a "click" sound and feel the grinder is unlocked, pull it out in downward direction.



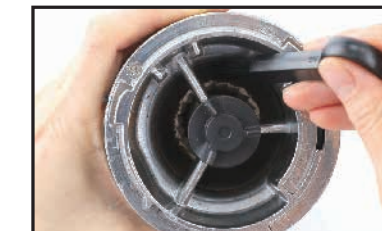
- 04.** Rotate the powder collector clockwise to release it from the grinder.



- 05.** Clean the outside of grinder with the cleaning brush.



- 06.** Clean the inside of grinder with the cleaning brush.



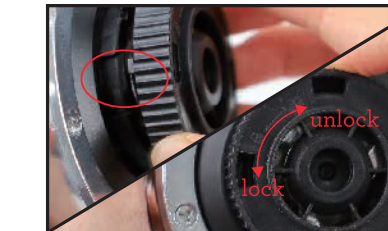
- 07.** Clean the powder collector with the cleaning brush.



- 08.** After cleaning, rotate the powder collector anti-clockwise to assemble it to the grinder firstly.



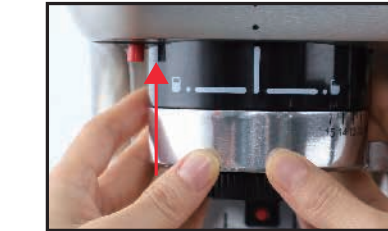
- 09. Note:** The fastener of powder collector must point at the groove of grinder. Otherwise, the powder collector could not be assembled successfully.



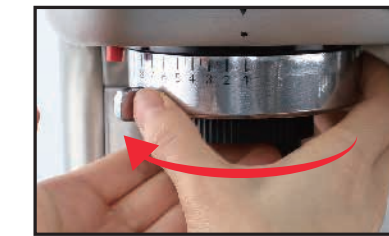
- 10.** If the powder collector is installed correctly, a small triangle plate will appear on the top.



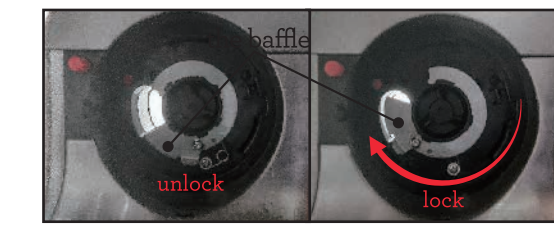
- 11.** Insert the grinder into the espresso machine as shown.



- 12.** Then hold the grinder and turn it anti-clockwise to lock it. Once the grinder is assembled in place, you can hear a "click" sound and feel it tight in place.



- 13. Note:** If the grinder isn't assembled in place, please check whether the baffle inside of coffee machine is locked correctly as the picture shown.



- 14.** Install the bracket in place.

