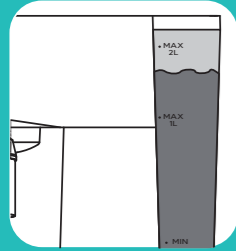


# First use cycle

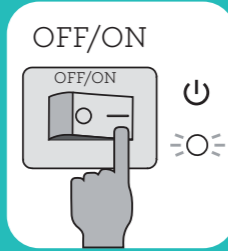
Rinse and get your machine ready to operate. This is only required the first time out of the box.



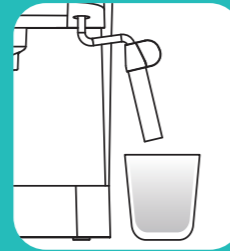
Fill the reservoir with room temperature water.



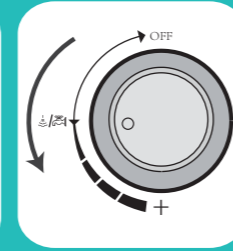
Plug in.



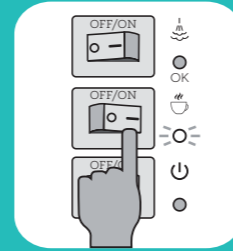
Turn on.



Place cup on counter top and position Steam Wand.



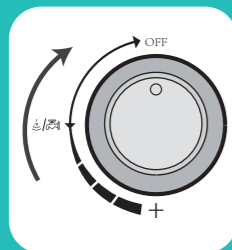
Turn the Steam Knob to ☕/☕ position.



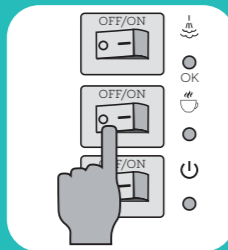
Turn on the coffee button.



Let hot water spout out for 10 seconds.



Return knob to the "off" position.



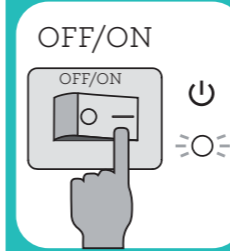
Turn off the coffee button.

Now your espresso machine is ready to use.

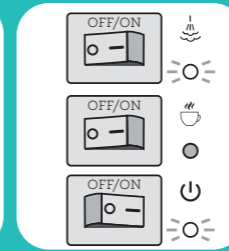
**NOTE:** There will be a loud noise and little shake when the machine running first time. It's normal for a 20 bar pump. The noise will be weak in the future using.

# Pre-heat the brewing system

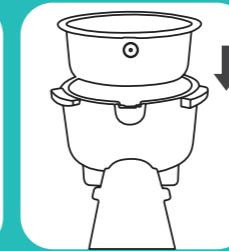
For the optimal temperature of the coffee, preheat the brewing system with your coffee cup at least once before extraction.



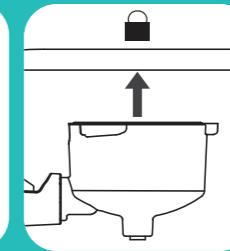
Turn on. The machine will start to preheat.



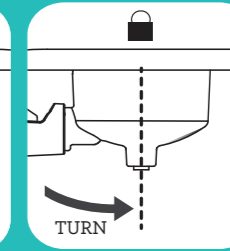
OK LIGHT is fully illuminated = Ready.



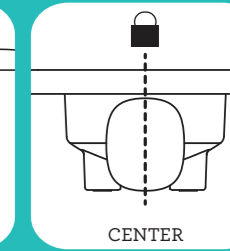
Insert the Filter without any coffee grounds into the Filter Holder.



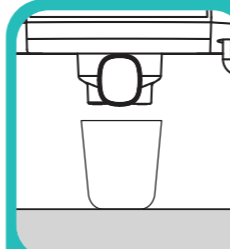
Keep Filter Holder flat, insert into Group Head.



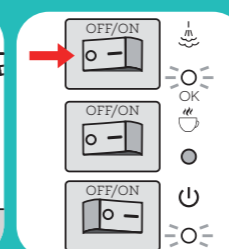
Turn it to right.



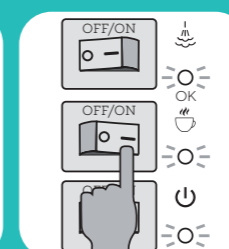
Filter Holder should be in the center position.



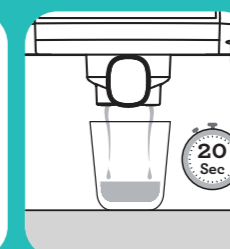
Position cup on Drip Tray, under Filter Holder.



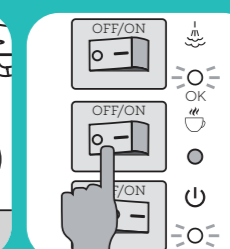
**Make sure the steam button is OFF.**



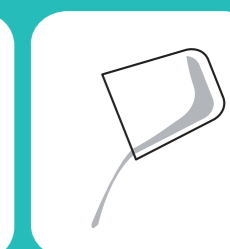
Turn on the coffee button.



Let hot water spout out for 20 seconds.

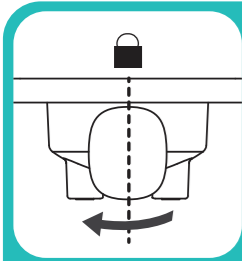


Turn off the coffee button.



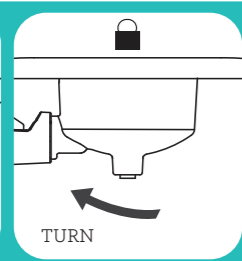
Empty hot water from cup.

# Making espresso

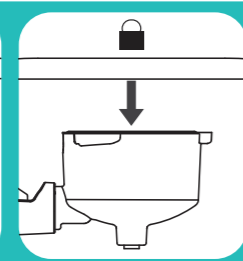


TURN

Turn Filter Holder and remove from Group Head.




Wipe Filter Basket with a dry cloth.

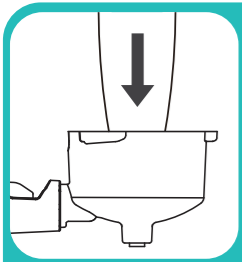


14g recommend


Fill the Filter with coffee grounds.



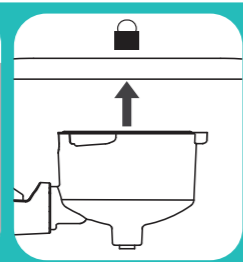
Evenly tamp the coffee grounds.



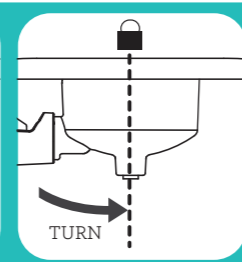
Tamp tightly.



Wipe edges to clear any coffee residue.

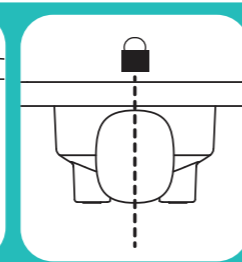


Keep Filter Holder flat, insert into Group Head.

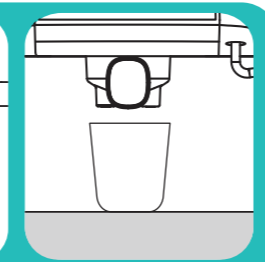


TURN

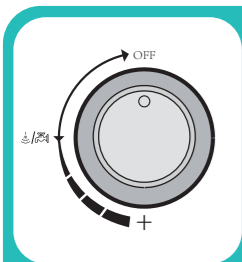
Turn it to right.



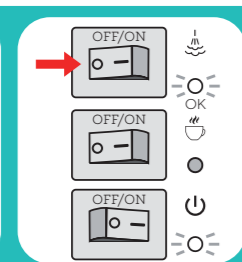
Filter Holder should be in the center position.



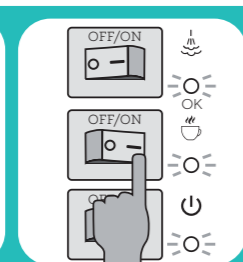
Position cup on Drip Tray, under Filter Holder.



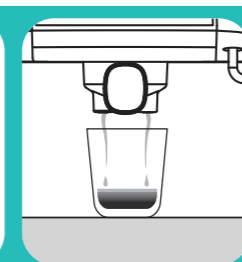
Make sure the steam knob is on "OFF" position.



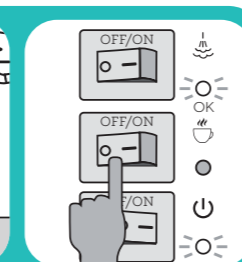
Make sure the steam button is OFF.



Turn on the coffee button.

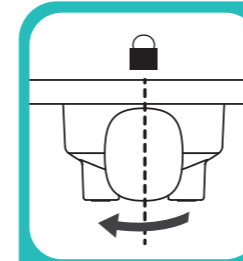


Start brewing.



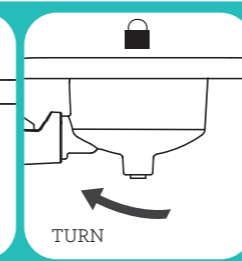
Turn off the coffee button when reaching the desired amount.

# Making espresso

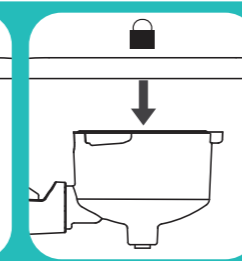


TURN

Turn Filter Holder and remove from Group Head.

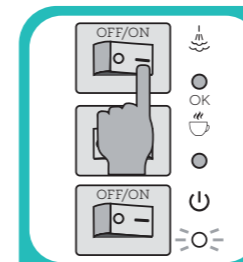


Remove espresso puck from Portafilter.




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

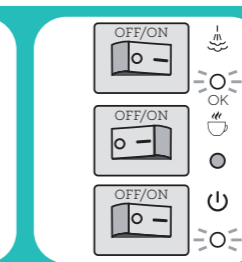
# Start frothing milk




Turn on the steam button, OK LIGHT will off and the machine start to preheat.



Some water may come out of Steam Wand.




OK LIGHT is ON = Ready.



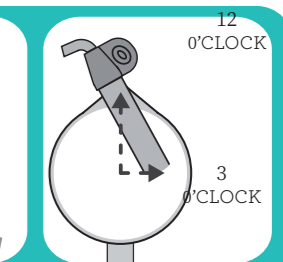
COLD WHOLE MILK

MAX

Fill Pitcher with cold milk to just below the bottom of the spout.



Insert Steam Wand Tip just below the surface of the milk.

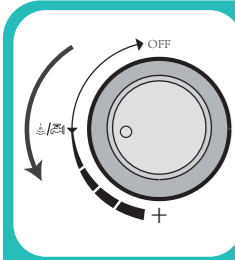


12 O'CLOCK


3 O'CLOCK

Steam Wand position:  
- Arm at 12 o'clock.  
- Tip at 3 o'clock.


# Start frothing milk



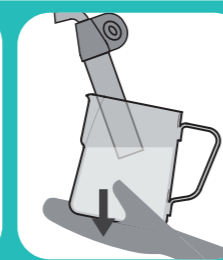
Turn the Steam Knob to the "off" position.



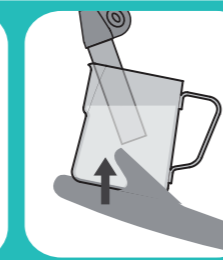
Frothing makes a smooth hissing noise.



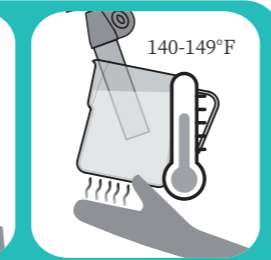
Check milk is moving in a whirlpool action.



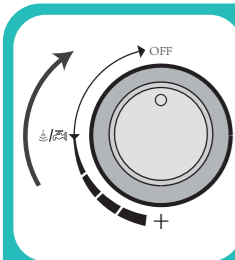
As milk level rises, lower Pitcher to keep Tip just below surface.



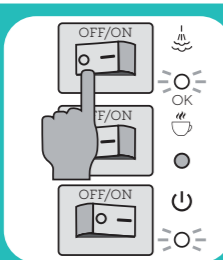
When desired micro foam achieved, immerse Steam Wand half way.




Milk ready when Pitcher is too hot to touch for 3 secs.



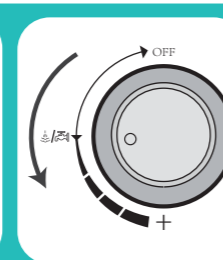
Return knob to the "off" position.



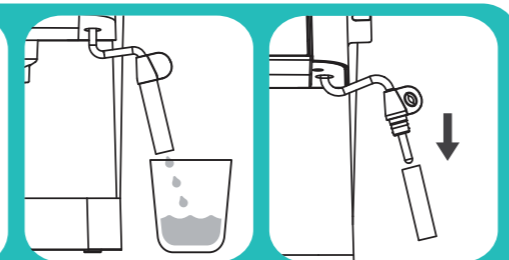
Turn off the steam button.




Remove Pitcher from Steam Wand.



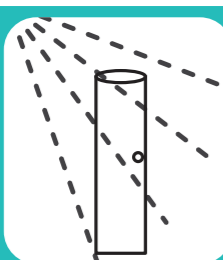
Turn the Steam Knob to the "off" position, let the steam come out from the wand for 1-2 seconds. Then return the Steam Knob to OFF.



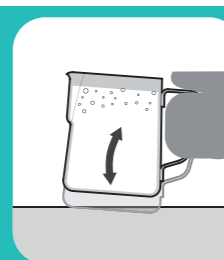
Remove the steam tube from the steam wand.




Wipe the Steam Wand and Tip with a damp cloth.




Wash part with warm water.



Tap Pitcher to release larger air bubbles.



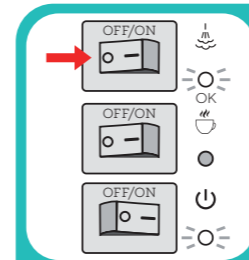
Swirl Pitcher to blend milk and create a silky texture.



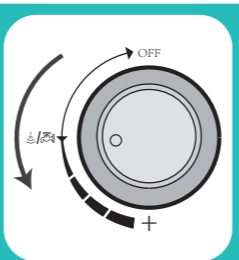
Pour milk in one steady stream.

# Start frothing milk

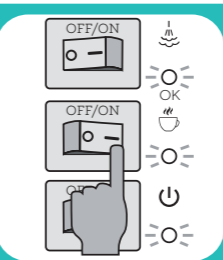
**NOTE:** Do not make coffee immediately after frothing milk. The boiler must be cooling down first, or the coffee will be burnt and may come out from the filter holder. Proceed as below 6 steps.




Make sure the steam button is OFF.



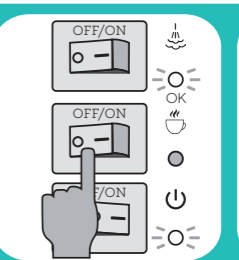
Turn the Steam Knob to the "off" position.



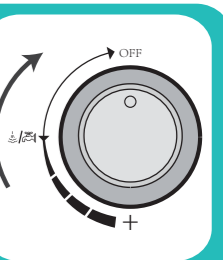
Turn on the coffee button.



Let hot water come out from the steam wand for about 8 seconds.



Turn off the coffee button.



Return knob to the "off" position, and the coffee maker is ready for next brew.