

First-time use cycle

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

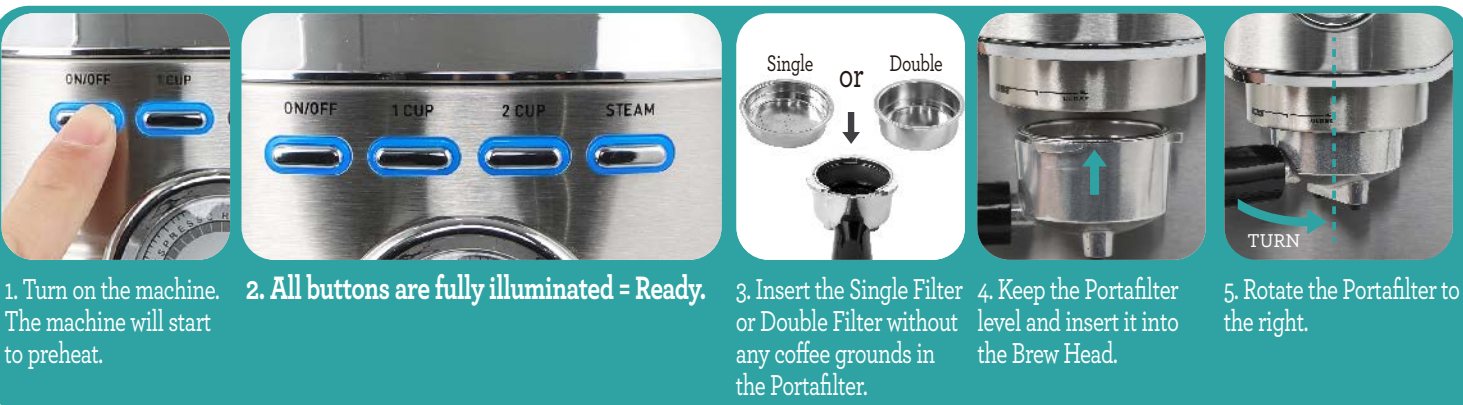


NOTE: There will be a loud noise and a little shake when you run the machine for the first time. This is normal for the 20-bar pump. The noise will decrease with further use.

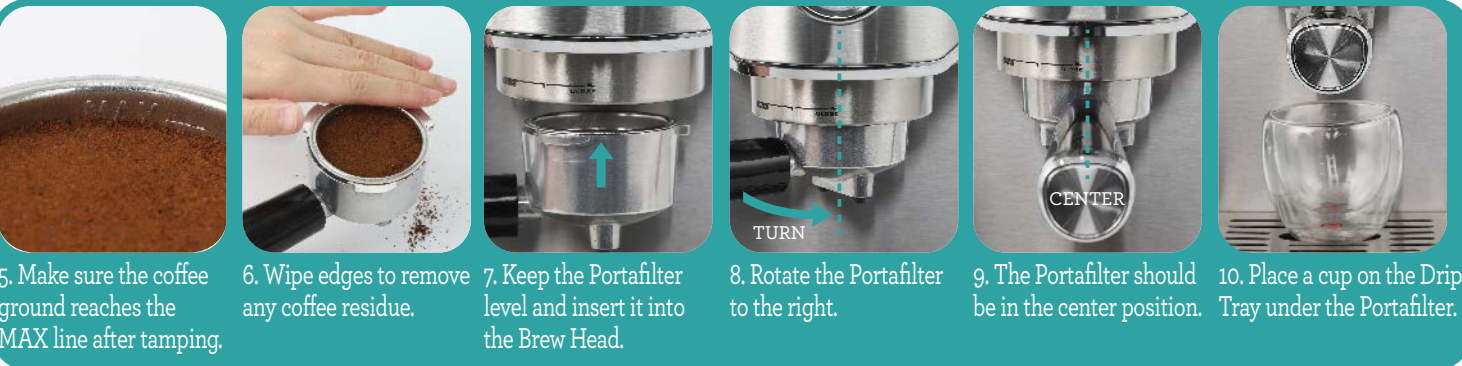
You can check INSTRUCTIONAL VIDEO about this machine via this link:
<https://www.amazon.com/stores/page/1A32D3C8-D3CD-4744-A238-D6126F90099F>

Pre-heat the brewing system

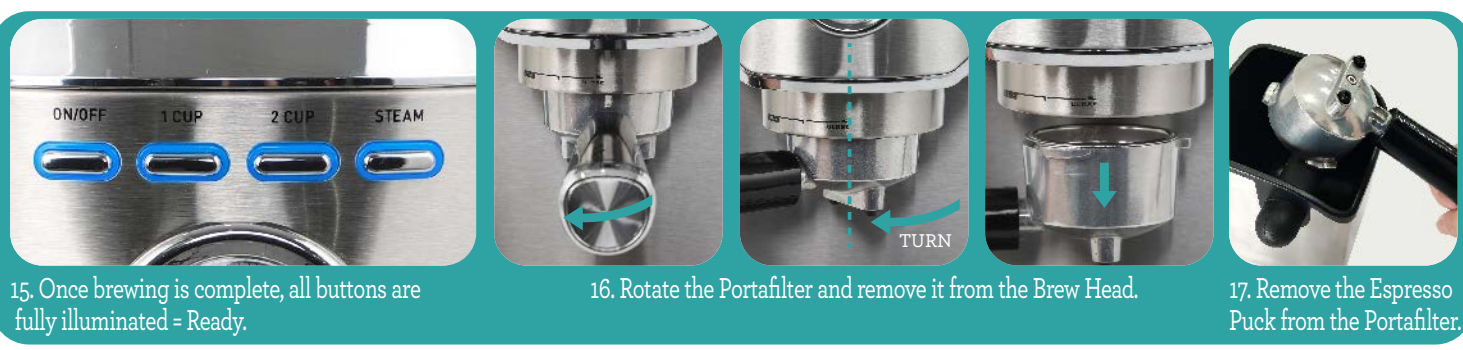
A cold brew head, portafilter, filter, and cup can reduce the extraction temperature. For the optimal coffee temperature, preheat the coffee maker at least once before brewing.



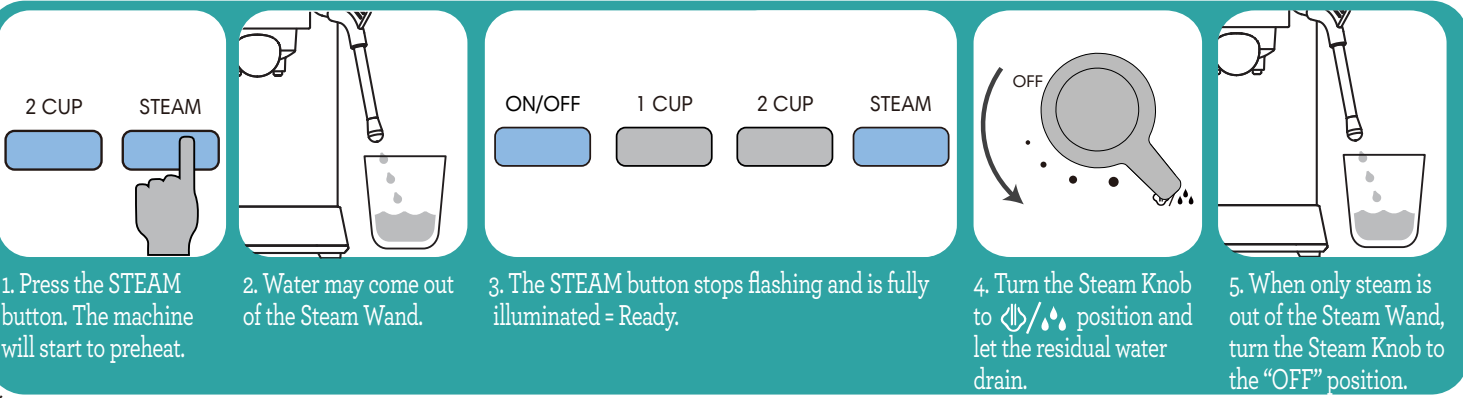
Making espresso




Making espresso




Frothing milk

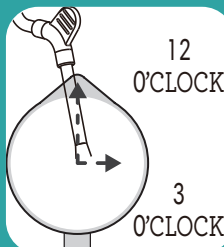




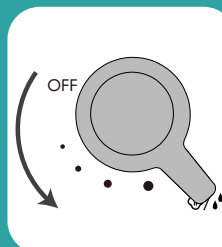
6. Fill the Pitcher with cold milk just below the bottom of the spout.




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




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




9. Turn the Steam Knob to ☞/☞ position.




10. The Frother will make a soft hissing noise.



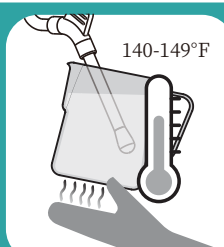
11. Check to see if the milk is swirling.



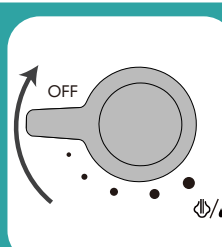
12. As milk level rises, lower the Pitcher to keep the Tip just below the milk surface.



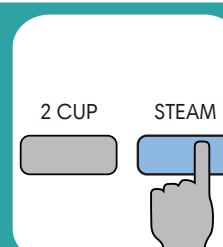
13. When the desired foam is achieved, immerse the Steam Wand half way into the milk.




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



15. Return the Knob to the "OFF" position.



16. Press the STEAM button again to exit the steam mode.



17. Remove the Pitcher from the Steam Wand.



18. Turn the Steam Knob to ☞/☞ position, let the steam come out of the wand for 1-2 seconds. Then return the Steam Knob to the "OFF" position.



19. Wipe the Steam Wand and Tip with a damp cloth.



20. Tap the Pitcher to release larger air bubbles.




21. Swirl the Pitcher to blend the milk and create a silky texture.




22. Pour the milk in a one steady stream.


Making hot water



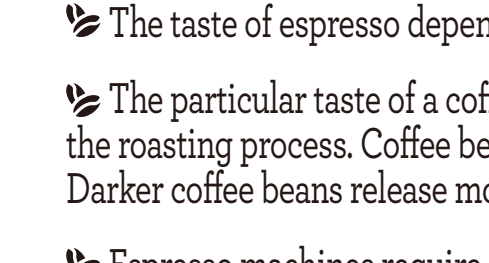
1. All buttons are fully illuminated = Ready.



2. Turn the Steam Knob to ☞/☞ position.




3. Hot water will spout out of the Steam Wand.




4. Turn the knob back to "OFF" position when done.

ATTENTION: OVER-HEATING PROTECTION
Do not brew coffee immediately after frothing milk. The boiler must be cooled down first, otherwise the temperature and the pressure inside the machine will be too high, and the machine will go into the over-heating protection mode. When in over-heating protection mode, the machine will not brew coffee, and the 1 CUP and 2 CUP buttons will flash alternately when pressed.


Proceed as follows to cool down the machine:




1. When in over-heating protection.




2. Turn the Steam Knob to ☞/☞ position.



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



4. All buttons are fully illuminated—the boiler is cool. when the boiler is cool, the pump stops operating and no more water is delivered.



5. Return knob to the "OFF" position. Now the coffee maker is ready for the next brew.

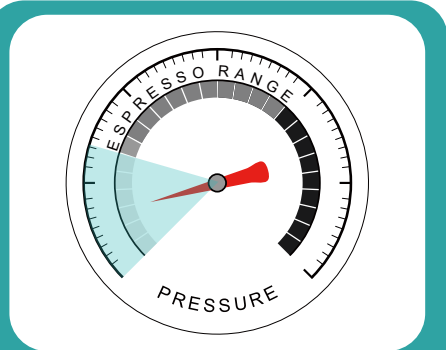
User Tips

- 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.

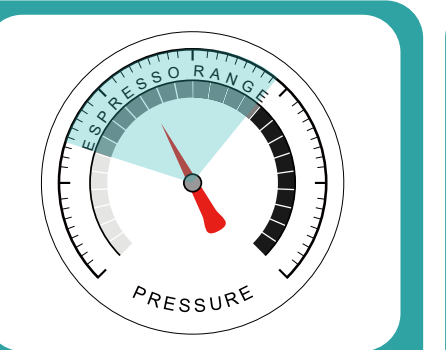
Grind Setting:					
	Powdered Sugar	Table Salt	Sea Salt	Less Chunky	Chunky
Best for:					
	Turkish Coffee	Espresso	Pour Over & Drip	French Press	Cold Brew

- Fresh, quality coffee beans will give you the best possible 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.

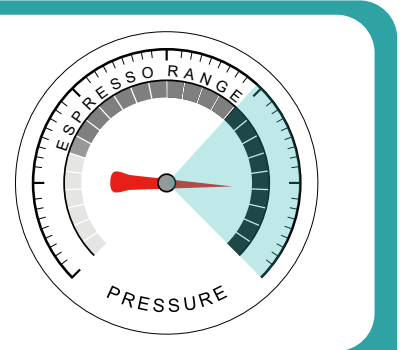
The pressure gauge



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 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 (1 CUP) 13-15g (2 CUP)	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	