

CASABREWS

INSTRUCTION MANUAL

Espresso Coffee Machine

Model: CM5700



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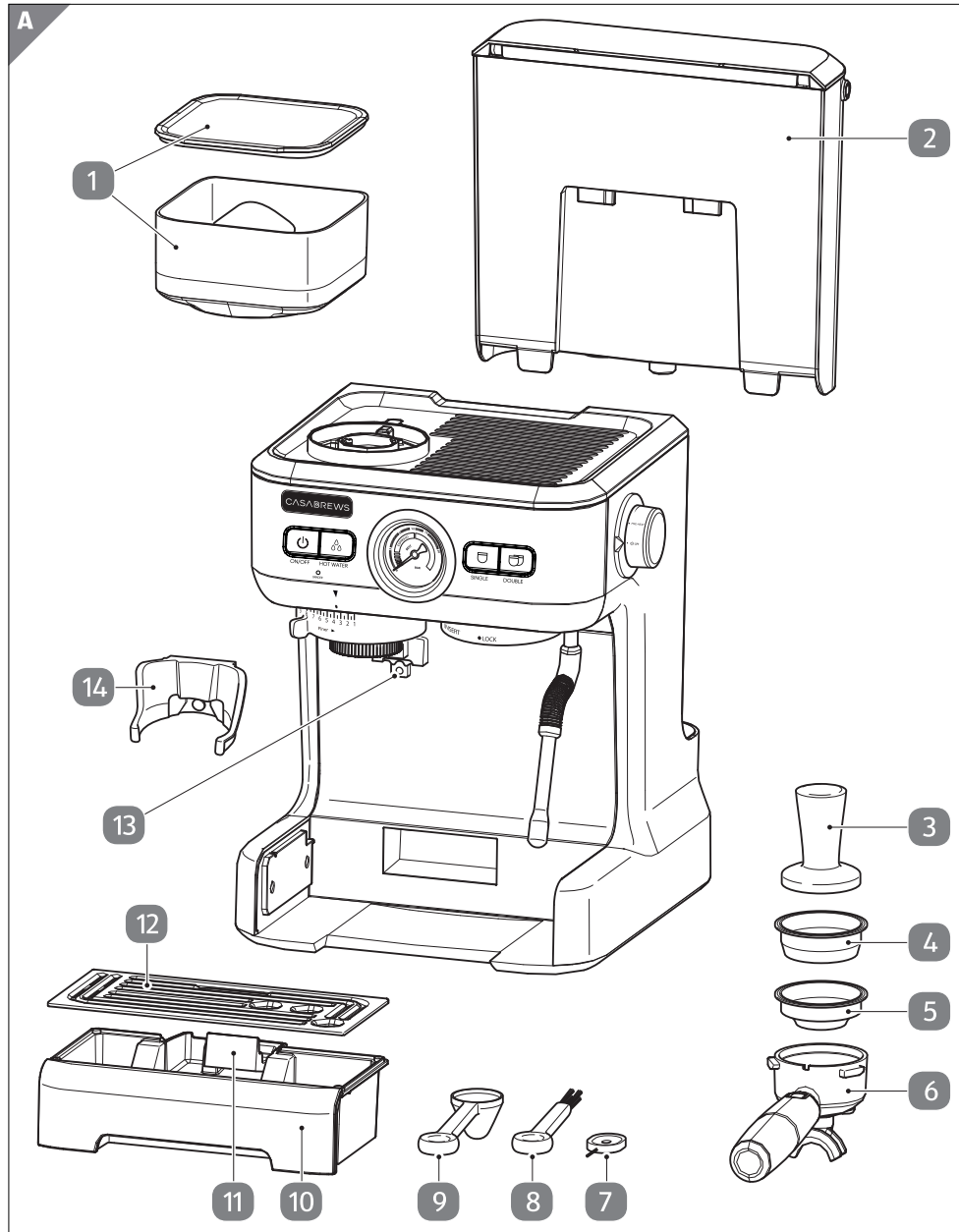
HOUSEHOLD USE ONLY

Please read all instructions carefully before using the product

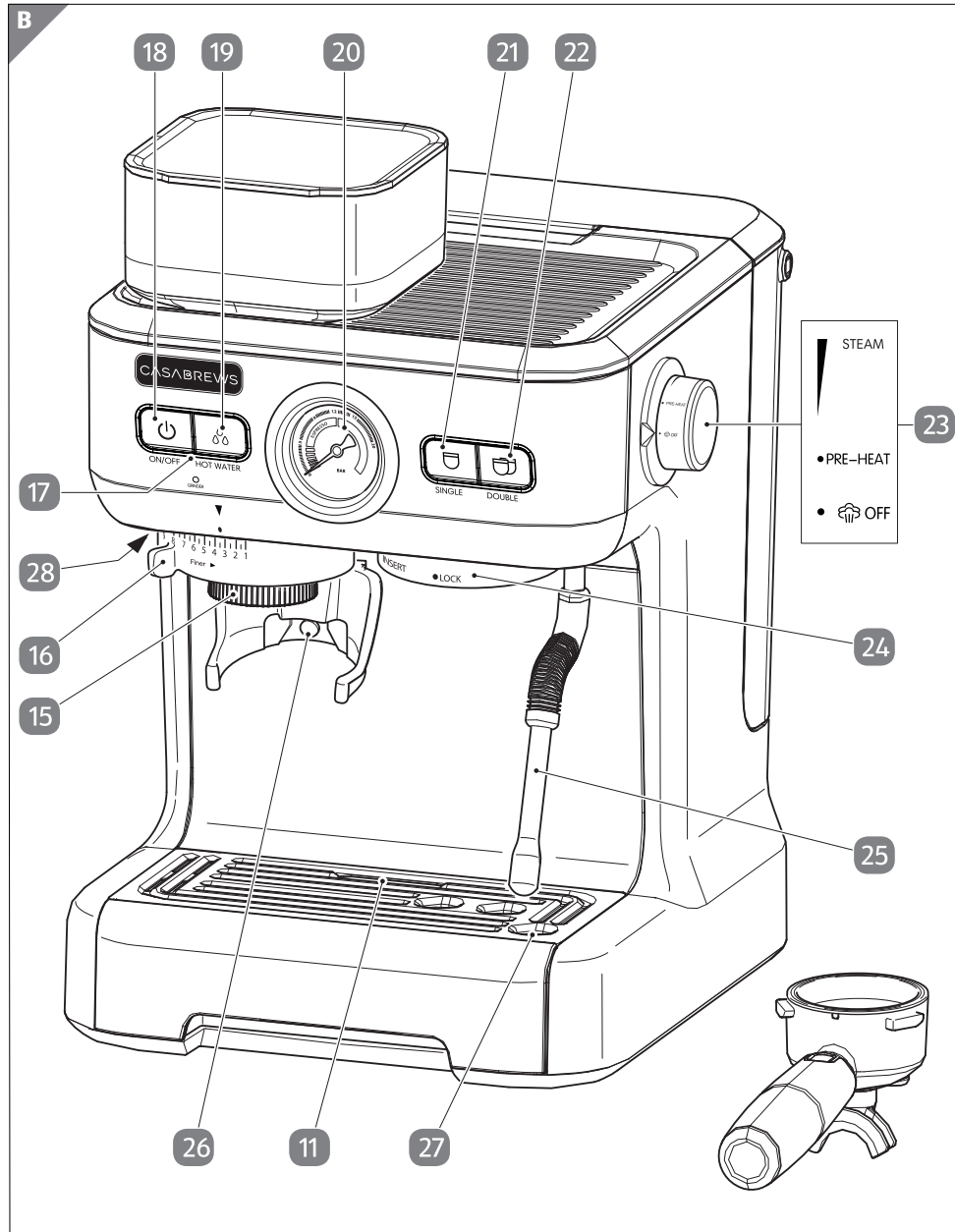
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Scope of delivery



Device Parts



Scope of delivery/ Device parts

- 1 Coffee bean container with lid
- 2 Water tank
- 3 Tamper
- 4 Large brewing filter
- 5 Small brewing filter
- 6 Filter holder
- 7 Cleaning needle
- 8 Cleaning brush
- 9 Coffee spoon
- 10 Drip tray
- 11 Drip tray level indicator
- 12 Draining rack
- 13 Coffee grinder button
- 14 Filter holder bracket
- 15 Coffee distributor
- 16 Degree of grinding pre-selection
- 17 Grinding mechanism Standby display
- 18 ON/OFF button
- 19 HOT WATER button
- 20 Pressure indicator (bar)
- 21 Button for single espresso
- 22 Button for double espresso
- 23 Steam volume regulator
- 24 Filter holder bracket
- 25 Steam nozzle / hot water nozzle
- 26 Grinding process switch
- 27 Opening in the draining rack
- 28 Release button

General

PLEASE READ THESE INSTRUCTIONS CAREFULLY AND KEEP THEM FOR FUTURE REFERENCE

Dear customer,


Thank you for your purchase of the CASABREWS Espresso Coffee Machine. To ensure you get the best use of this appliance, please take the time to read this manual and learn how to use this espresso machine with integrated grinder, even if you are an experienced home barista – this machine may be different to ones you have operated before. In these operating instructions, you will learn how to use the product optimally and safely, and with a little experimenting you will soon find your preferred settings. We hope that you enjoy it!




Failure to comply with these operating instructions can lead to serious injury and/or damage to the espresso machine and the integrated grinding mechanism. Should you pass the product on to third parties, please also ensure that you include these operating instructions.


Explanation of symbols

The following symbols and signal words are used in these operating instructions, on the product or on the packaging.

 **WARNING!** Indicates a hazard that can lead to severe (possible fatal) injury.

 **NOTICE!** Property damage can occur if not observed.

 **Hot surface!** This symbol identifies hot surfaces in operation-do not touch with bare hands.

 Indicates information and/or explanation.

 Suitable for contact with food.

Protection class I /  : Electrically conductive housing parts connected to protective conductor.

Safety

Intended use

- The espresso machine is exclusively designed for the preparation of household quantities of coffee/espresso and for frothing milk using steam. Only cold still water should be used to fill the water tank. We recommend that you use cold still filtered water to fill the water tank, especially if you live in an area with hard water.
The grinding mechanism is for grinding roasted whole coffee beans and is only suitable for normal household use. It can only be used for grinding coffee beans, not for grinding or chopping other foods.
- The machine is exclusively intended for household use and is not suitable for commercial or household-like use in kitchens for employees or shops, offices and other commercial areas, in agricultural premises, by customers in hotels, motels or other residential facilities or bed-and-breakfast establishments.
- The appliance may only be used with the included accessories.
- Any other use is regarded as inappropriate and may lead to material damage and/or personal injury. The appliance is not a toy.
- The manufacturer and/or retailer will not be liable for losses caused by inappropriate or improper use.

Safety instructions

⚠ WARNING! **Hazard for children and people with impaired physical, sensory or mental capabilities (e.g. partially disabled, elderly persons with impairment to their physical and mental capabilities) or a lack of experience and knowledge (for example, older children).**

- This espresso machine may be used by people with reduced physical, sensory or mental abilities or lacking experience and knowledge, provided they are under supervision or they have been properly instructed on safe use of the espresso machine and have understood the any possible
- Keep children away from the espresso machine and the power cable.
- The grinding mechanism must not be used by children.
- Do not leave the espresso machine unattended during operation.
- Do not let children play with the packaging film. Children may become caught in it while playing and suffocate.


Hazard from electricity

⚠ WARNING! **Electric shock hazard! The appliance operates with hazardous voltage. Faulty installation or mains voltage that is too high may lead to electric shock.**

A frequent cause of household accidents is a lack of attention during routine activities. Ensure that your hands are always dry when connecting/disconnecting the mains plug or when operating the appliance.

- Only use the espresso machine in dry, interior spaces.
- Never place the espresso machine in such a way that it may fall into a tub or sink.
- Never reach for an electrical device, if it has fallen into water. In such a case, immediately disconnect the power plug.
- Ensure that children do not insert items into the espresso machine.
- Only connect the espresso machine, if the mains voltage of the socket matches the specification on the rating plate.
- The power cable, the power plug and the appliance must not be exposed to dripping or splashing water.
- Do not operate the appliance outdoors and do not expose it to weather influences, such as rain, snow or frost.
- Never immerse the appliance or the power cable into water or other fluids.
- When using an adapter plug or extension cord, these must comply with the valid safety regulations. The specified maximum voltage must not be exceeded.

- When using an adapter plug or extension cord, these must comply with the valid safety regulations. The specified maximum voltage must not be exceeded.
- The ON/OFF button does not disconnect the espresso machine from the power supply. Only connect the espresso machine to an easily accessible socket, so that you can disconnect it from the power supply quickly in case of a malfunction.

 **WARNING!** The filling aperture must not be opened during use. The heating element surface is subjected to residual heat after use. Care should be taken when handling the cutting blades, emptying the coffee bean container and during cleaning.

- Switch the espresso machine off before filling the water tank and remove the power plug from the socket.
- Ensure the power cable does not become a trip hazard.
- Do not kink the power cable and do not lay it over sharp edges.
- Do not use the appliance:
 - if the appliance is damaged,
 - if the power cable or power plug are damaged, the device has fallen.
 - if the coffee bean container is not inserted and engaged,
 - if the grinding mechanism is not installed and engaged,
 - if the complete drip tray with the rack is missing.
- Prior to each use, pull the power cable completely out of the appliance. Ensure that the power cable cannot be trapped, crushed or damaged by sharp edges or hot items.

- Remove the power plug from the socket:
 - if you are not using the appliance,
 - before cleaning or putting the appliance away,
 - if an obvious fault occurs during operation,
 - in a thunder storm.

Always pull on the power plug, not on the power cable.

- Do not make any modifications to the appliance or the power cable.
- Only allow repairs to be carried out by a professional workshop. Also please note the warranty conditions (see warranty card).
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not open the appliance casing, but leave the repair to specialists in order to avoid endangering the user. For this, please contact a specialist workshop. Liability and warranty claims are excluded for repairs that are carried out independently, improper connection or incorrect operation.
- Parts may only be used for repairs, which correspond to the original device data. This espresso machine contains specific electrical and mechanical parts that are essential for protection against hazard sources.
- The appliance must not be connected to a time switch or other separate remote activation system, such as a dimmer switch or a remote-control socket.

Scope of delivery

⚠ WARNING! **Injury hazard!**
The grinding mechanism has sharp edges. Never insert fingers or other body parts, parts of cutlery or other items into the grinding mechanism.

- Always disconnect the appliance from the power supply if it is unsupervised, as well as prior to assembly, dismantling or cleaning the grinding mechanism.
- Switch off the appliance and disconnect from power supply before changing accessories or approaching moving parts while in use.

⚠ WARNING! **Scalding hazard!**
Hot water/hot steam escapes from the espresso machine during use. Parts of the espresso machine become very hot. You may get scalded.

- Each time before switching on the espresso machine, turn the steam volume regulator to OFF. Otherwise, hot water/hot steam may unintentionally escape from the steam nozzle/hot water nozzle.
- Only hold the steam nozzle/hot water nozzle by the black plastic handle to fold it out and in. During frothing and also afterwards, you should not touch the steam nozzle/hot water nozzle.
- After use, always align the steam nozzle/hot water nozzle in such a way that the nozzle points towards the opening in the draining rack **12**.
- Only use the steam nozzle/hot water nozzle very carefully and never direct it towards parts of the body.
- Do not touch the coffee spout during operation and do not reach underneath it.

-
- Do not release the filter holder while the machine is running: hot water may spray out. The filter holder must be turned as far as it will go.
 - Allow the filter holder to cool off completely before changing the inserted brewing filter.
 - Please note that hot steam may also escape from the espresso machine after it has been switched off.
 - Do not overfill the filter holder with ground coffee, otherwise the filter holder cannot be mounted correctly. This may cause hot steam to escape from the side.
 - The drip tray **10** and the draining rack **12** must always be in position during operation. Depending on the operating state, steam and hot water can end up in the drip tray. The related valve is situated invisibly in the rear section above the drip tray.

NOTICE!**Caution - material damage**

Improper handling of the espresso machine may result in damage to the espresso machine.

- Please do not overfill the bean container. The lid should still be able to close.
- Do not regrind ground coffee.

NOTICE!

Only adjust the degree of grinding levels in the direction of "finer"(15 -> 1) during the grinding process.

- Never fill the water tank with hot water or carbonated water.
- Never operate the espresso machine without filling the water tank sufficiently, as otherwise the pump may become damaged.

- Protect the espresso machine from frost: Water residues may freeze at temperatures below 32 °F and damage the heater.
- Place the appliance on a sturdy and level surface. In doing so, ensure that there is a sufficient distance to strong heat sources, such as hot plates, heating pipes, etc.
- Avoid heat accumulation and position the appliance so that heat and steam can escape all around the enclosure during use.
- Do not move the appliance while it is in operation, in order to avoid injuries. Before relocating the appliance, leave it to cool down.
- To carry the appliance, hold it from underneath. Tilt it slightly to one side and place at least one hand underneath the appliance. Do not hold on to the water tank, as it will release upwards.
- Rubberized feet are situated on the underside of the appliance. As furniture and/or storage surfaces are made of various materials and are treated with various care products, it cannot be entirely ruled out that some of these substances may contain components that damage and dissolve the rubber feet. If necessary, place a non-slip base under the device.
- When cleaning the appliance, do not use any aggressive chemical detergents, abrasives, hard sponges etc.
- Handling the high-quality and weighty filter holder requires getting used to. Therefore, avoid releasing the filter holder with a swinging movement. Prepare yourself for the weight before releasing it and use slight upward pressure, so that the filter holder does not fall out of the bayonet bracket and hit the enclosure.

Prior to initial use

Unpacking

NOTICE! Risk of damage!

Opening the packaging without due care and attention, using a sharp knife or other pointed object, may result in damage to the appliance.

- 01.** Remove the appliance and accessories from the packaging.
- 02.** Carefully remove all packaging material (also a cover underneath the water tank) and pull the power cable completely out of the compartment on the back.
- 03.** Check whether the delivery is complete (refer to Fig. A).
- 04.** Check whether the espresso machine or individual parts are damaged. If this is the case, do not use the espresso machine. Contact the manufacturer via the service address stated on the warranty card.
- 05.** Before using the appliance for the first time, check whether the voltage specification on the rating plate corresponds to that of your household.
- 06.** Clean the appliance with a slightly dampened cloth prior to initial use, in order to remove possible packaging and production residues.
Rinse off the following parts under flowing water prior to first-time use:
 - Water tank and lid **2**
 - Filter holder **6** and filters **4** / **5**
 - Tamper **3**

Wipe the parts dry and let them dry off completely.

Only wipe off the double-wall coffee bean container with a damp cloth, do not immerse in water.

The grinding mechanism does not need to be cleaned separately prior to initial use. After use, only clean the grinding mechanism in a dry state, using a brush.

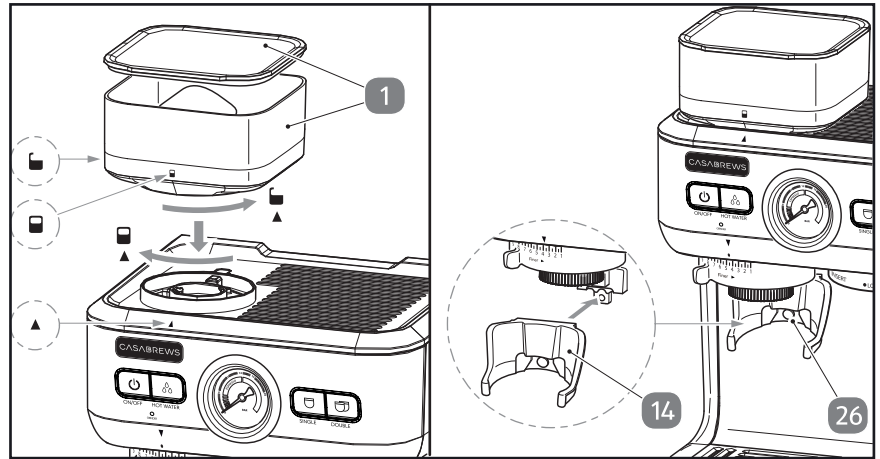
Preparing the grinding mechanism

01. Ensure that the steam controller **23** is switched to OFF and disconnect the power plug, if necessary.

i The grinding mechanism is removed for transport. Attach the grinding mechanism, as described on page 34, “**Cleaning the grinding mechanism**”, Point 8.

02. Turn the coffee bean container **1** clockwise onto the mount, as illustrated.

03. Hang the filter holder bracket **14** onto the mount by lifting it slightly, then push the mount downwards.



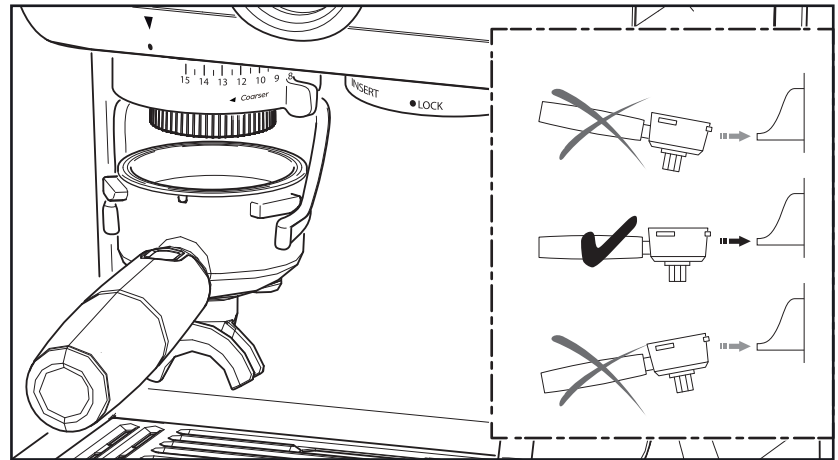
04. Push the brewing filter (**4** or **5**) into the filter holder.
05. For the first grinding process, fill 2-3 tablespoons of coffee beans into the coffee bean container **1** and put the lid on.
06. Connect the power plug to a socket. A beep tone will sound.
07. Press the ON/OFF button. The grinding mechanism will standby indicator **17** light up.

i Initially ignore the buttons lighting up.

- 08.** Turn the degree of grinding pre-selection **16** to the right to level 15 (the setting mark is above the scale from 1 to 15).
- 09.** Pick up the filter holder **6** and push it straight into the filter holder bracket **14** .
The grinding process is activated by pushing the filter holder slightly forward horizontally against the switch **26** .

i The grinding process can be interrupted at any time by pulling the filter holder back slightly in the filter holder bracket.

- 10.** Let the grinding process run through until all of the beans are ground, then pull the filter holder out of the bracket. Dispose of the coffee grounds from this first grind.
- 11.** Press the ON/OFF button and remove the power plug from the socket.



Flushing the water system

i Prior to initial use and after a longer period of disuse of the espresso machine, allow the contents of approx. 2-3 cups of water to run through the machine. This will clean the water circuit and all parts will be heated up.

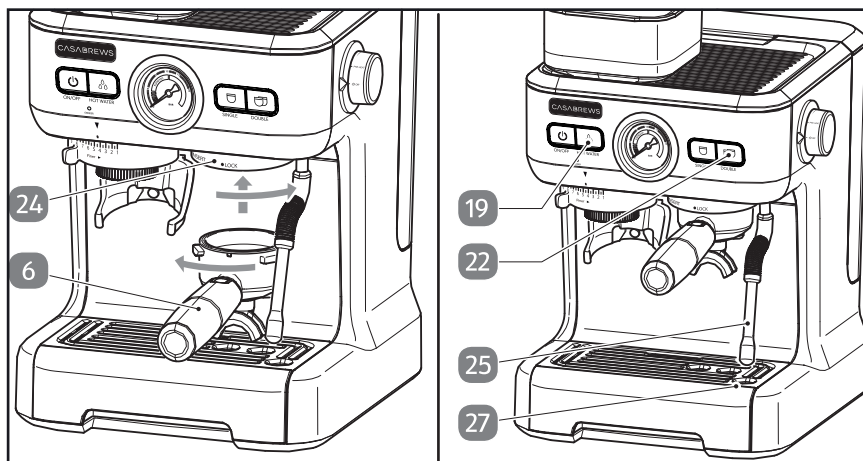
During initial use, it may occur that the pump makes slightly louder noises. This is normal. After a short time, the system has filled with water and the noise will diminish.

The lid of the water tank **2** can be folded forwards and backwards, and can also be used for holding the tank when inserted.

- 01.** Ensure that the steam controller **23** is switched to OFF and disconnect the power plug, if necessary.
- 02.** Fill the tank with fresh, cold, still water. Pay attention to the MIN and MAX filling marks:
- 03.** Insert the water tank by first holding it flush against the back of the espresso machine and then let it slide downwards, until the contour is flush with the machine. Flip the lid down.
- 04.** Insert the drip tray **10** with the draining rack **12**.
- 05.** Install the unfilled filter holder **6** by aligning it to the left with the handle at the front, then moving it horizontally upwards into the filter holder bracket **24** and turning it to the right as far as it will go.
- 06.** Align the steam jet/hot water jet **25** with the opening **27** in the draining rack **12**.
- 07.** Connect the power plug to a socket. A beep tone will sound.

- 08.** Press the ON/OFF button **18**. The grinding mechanism standby indicator **17** will light up. The ON/OFF, HOT-WATER **19**, single espresso **21** and double espresso **22** buttons will slowly dim on/off.

After approx. 20 seconds, the heating process is completed and the buttons will light up continuously.



- 09.** Press the button for double espresso **22**. The button will slowly flash on/off. The HOT-WATER **19** and single espresso buttons **21** will turn off.

i The defined water quantity for a double espresso will now run through the filter holder into the draining rack. After this, all of the buttons will light up again.

- 10.** Press the HOT-WATER button **19**. The button will slowly flash on/off. The buttons for single and double espresso will turn off.

i Hot water at approx. 194°F will now run out of the steam/hot water nozzle **25** into the drip tray **10**. The quantity of hot water is pre-set to approx. 7 OZ. To stop the HOT-WATER function, please press the button again.

- 11.** Let the water drain out for approx. 10 seconds and then press the HOT-WATER button **19** again. All buttons will illuminate again.

12. Press the ON/OFF button to switch the appliance off and remove the power plug from the socket.

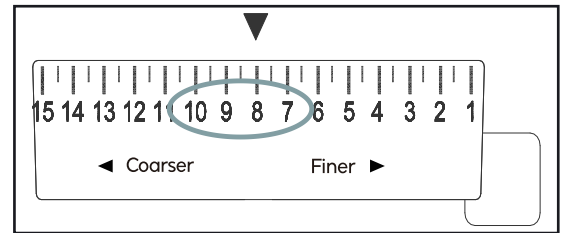
⚠ WARNING! **Scalding hazard!**
The collected water in the drip tray is hot.

13. Empty the drip tray carefully and reinsert it.

14. Swing the filter holder **6** to the left and remove it from the filter holder bracket **24**.

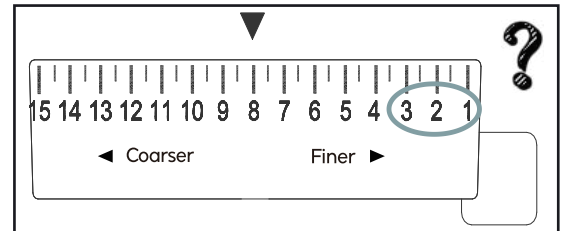
Your espresso machine is now ready to use.

For a new user, we suggest to set the grind level to 8-10 initially, and then make adjustments depending on the extraction of the coffee and the pressure shown by the pressure gauge.



Why is it slow to dispense ground coffee at settings 1-3?

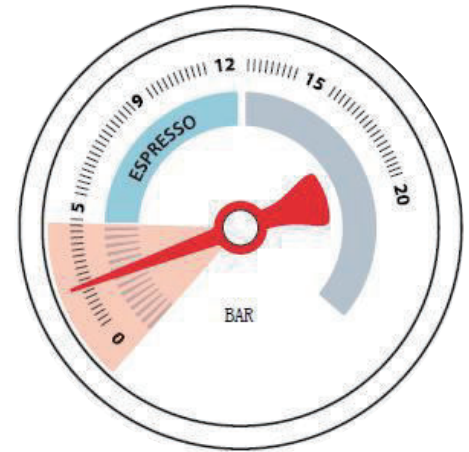
The degrees of grinding 1-3 are too fine the new grinding mechanism when the machine is new. Also note that the grinder cannot grind coffee beans for a long time at settings 1-3 initially.



Why is there a setting 1-3 on the machine?

With prolonged use the components of the conical grinding mechanism will settle and settings 1-3 will become more suitable for normal use.

- If the pressure gauge shows a pressure at the range of 0-5bar, it means that the pressure is too low. The following measures can be taken:

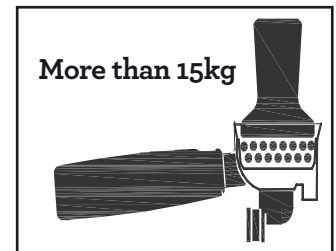


(1) Check if the coffee beans used are fresh.

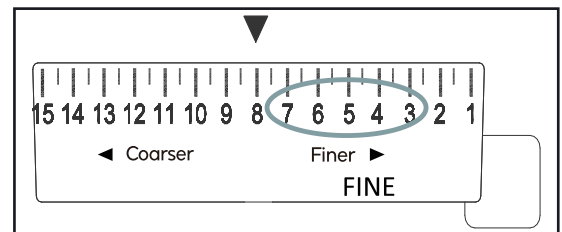
Fresh?



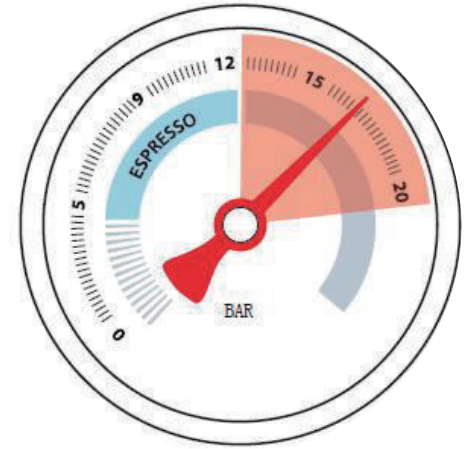
(2) Try increasing the force for tamping the ground coffee.



(3) Select a finer grind setting.

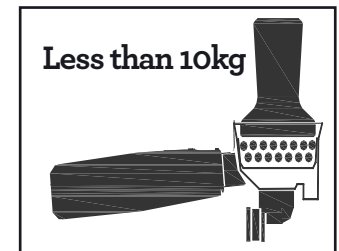


- If the pressure gauge shows a pressure at range of 12-20bar, it means that the pressure is too high. The following measures can be taken:

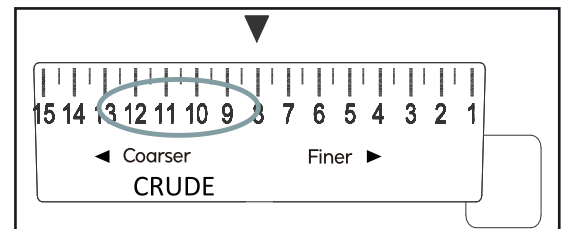


(1) Check if the filter is blocked.

(2) Try reducing the force for tamping the ground coffee.



(3) Select a coarser grind setting.



Use

NOTICE! Only grind roasted coffee beans in this appliance. Do not process any other foods, such as nuts, spices or liquids, to avoid damaging the appliance.

Please do not operate the appliance when it is empty, i.e. without coffee beans.

We recommend always grinding coffee beans fresh, shortly before use, not for storing. Coffee that is ground for storing loses its flavor quickly.

The stated quantities and degrees of grinding can differ from your personal taste, so we recommend that you test various settings, to match your personal taste.

Degree of grinding pre-selection

The degree of grinding is selected by turning the degree of grinding pre-selection **16**. The degree of grinding is set by matching it to the mark above the scale.

The details about the degree of grinding are guide values.

The coffee bean variety and roast, as well as personal preference and preparation are all factors to be considered.

The degree of grinding of the coffee grounds has a significant impact on the brewing time of the espresso in the brewing filter and on the espresso flavor.

We recommend initially working with setting 8-10 and then adjusting as required.

The degrees of grinding 1-3 are too fine the new grinding mechanism at the beginning. They should only be used after a certain appliance running time, as the components of the conical grinding mechanism settle slightly after longer use.

Preparing espresso

⚠ WARNING! **Scalding hazard!**
If you remove the filter holder while dispensing coffee, hot water droplets will spray from the espresso machine. You may get scalded.

i Always make sure that the brewing filters **4** and **5** as well as filter holders **6** are clean and do not contain any coffee residue.

Before brewing espresso for the first time, we recommend that you rinse the brewing unit once, together with the filter holder **6** and the respective filter (**4** or **5**), with hot water. Also pre-heat your cup(s) by placing them under the filter holder and pressing the button for single espresso **21**. Carefully pour out the remaining water in the filter holder.

For each subsequent espresso, we recommend only pre-heating the cups using the hot water/steam nozzle and pressing the HOT WATER button **19**.

- 01.** Check whether there is sufficient water in the water tank **2**.
- 02.** For the first grinding process, fill coffee beans into the coffee bean container **1** and put the lid on.
- 03.** Make sure that the steam volume regulator **23** is switched to OFF.
- 04.** For a single espresso, push the small brewing filter **5**, and for a double, push the large brewing filter **4** into the filter holder.


i To change the filter, it must be pulled out of the filter holder with some force. To do this, pull on the side of the filter on the filter collar.

With the large brewing filter, you can also prepare two single espressos by placing two cups next to one another under the filter holder. The MAX marks in both of the brewing filters are intended to assist in identifying the correct quantity of compressed, ground coffee more easily.

05. Push the brewing filter (4 or 5) into the filter holder.
06. Press the ON/OFF button. The grinding mechanism standby indicator 17 will light up. The ON/OFF, HOT-WATER 19, single espresso 21 and double espresso 22 buttons will slowly dim on/off.
07. After approx. 20 seconds, the heating process is completed and the buttons will light up continuously.

NOTICE! Only adjust the degree of grinding levels in the direction of “finer” (15->1) during the grinding process.

08. Turn the degree of grinding pre-selection 16 to the required level. We recommend initially working with setting 7-10 and then adjusting as required.

 Initially, the degrees of grinding 1-3 are too fine with the new grinding mechanism at the beginning. They should only be used after a certain appliance running time, as the components of the conical grinding mechanism settle slightly after longer use.

09. Pick up the filter holder 6 and push it straight into the filter holder bracket 14.

 The grinding process is activated by pressing the switch 26 with the filter holder - also see page 15, “Preparing the grinding mechanism”.

10. Let the grinding process run until the required coffee quantity is ground. Afterwards, Then pull the the filter holder out of the bracket.

i The grinding process can be interrupted at any time by pulling the filter holder back slightly in the filter holder bracket.

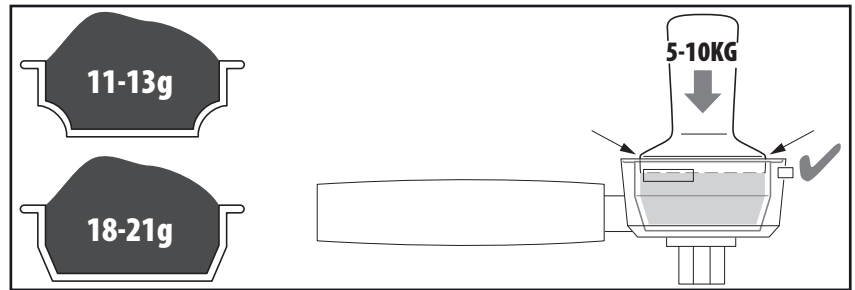
For a single espresso, you need approx. 11-13g and for a double espresso, approx. 18-21g of ground coffee.

11. Compress the ground coffee in the brewing filter using the tamper

3 .

Press down forcefully (approx. 5-10KG).

If the top stamp edge is flush with the brewing filter and the stamp cannot be pushed in further, the quantity of ground coffee is correct.



The MAX marks in both of the brewing filters are intended to assist in identifying the correct quantity of compressed, ground coffee more easily.

It is recommended to tamp the ground coffee with a force of 5-10kg, and try not to tamp the ground coffee beyond the MAX mark of the filter, otherwise the portafilter will not be able to be locked into the portafilter holder.



12. To insert the filter holder **6** align it to the left with the handle at the front to **▶ INSERT**, then move it horizontally upwards into the filter holder bracket **24** and turn it to the right as far as it will go to **● LOCK**.

13. Place cup(s) under the outlets of the filter holder on the draining rack.

14. Press the appropriate button for double espresso **22** or single espresso **21**. The button will flash slowly on/off. The ON/OFF buttons and the standby indicator of the grinding mechanism will light up.

After preparing the espresso, the buttons will light up continuously and you can prepare another espresso.



During preparation, the pressure indicator **20** shows the level of pressure at which the water is being pressed through the coffee.

The best flavour is extracted from the coffee when the indicator is in the ESPRESSO range during preparation.


15. If you want to stop the preparation of the espresso, press the same button with which you started the preparation.

The buttons light up continuously and you can prepare another espresso.

Emptying the brewing filter

 **WARNING!** **Scalding hazard!**
The metal parts of the filter holder and the brewing filter used become hot during use.


01. Swing the filter holder  to the left and remove it from the filter holder bracket .

 Do not use excessive force to release the filter holder.
Be prepared for the weight of the filter holder before releasing it, and use slight upward pressure, so that the filter holder does not fall out of the bayonet bracket.

02. Preferably knock out the ground coffee into organic waste.

 If you don't want to prepare any more espresso, clean the filter holder and filter under running water.

Preparing cappuccino/frothy milk

 A cappuccino can be prepared by making a single espresso and adding frothed hot milk in a 5-7OZ cup. Any milk can be frothed (including soya and rice milk). However, with some varieties of milk the result will be better than with others.

Milk with lower fat content will not froth as easily as milk with a slightly higher fat content. For best results, we recommend to use milk with a fat content of 1.5 to 3.5%.


Very cold milk is easier to froth than milk that is less cold. Due to the lower temperature, it takes a little longer for the milk to get heated in the process and that extra time will help to create a richer foam. We recommended the milk to be at a temperature of approx. 45°F / 8°C.

Do not try frothing milk a second time (risk of scalding).

It is recommended to use a small, clean, stainless steel jug. This will allow you to estimate the temperature of the milk by using your sense of touch. The frothed milk should not be hotter than approx. 140°F. At this temperature, the container will feel hot but not so hot that you can't touch it.

Allow the frothed milk to stand for approx. 30 seconds before putting the froth on the espresso. During this time, larger bubbles will pop and milk that is still liquid will sink to the bottom. This way, the froth will become even finer.

- 01.** Prepare your espresso in a pre-heated cup.
- 02.** Turn the steam volume controller **23** to PRE-HEAT. The machine will heat up the steam and the light on the steam volume controller flashes on/off.
- 03.** Align the steam jet/hot water jet **25** with the opening in the draining rack **12** .
- 04.** Slowly turn the steam volume controller **23** to STEAM to let condensation drain away.
- 05.** Then, turn the steam volume controller **23** back to PRE-HEAT.

 The control lamp will flash slowly on/off while it's pre-heating. When the correct temperature is reached, it will light up continuously.

- 06.** Pour 5-7OZ of cold milk into a cold frothing jug. Ideally, use a jug made of stainless steel.
- 07.** Pick up the frothing jug containing the cold milk and guide the steam nozzle/hot water nozzle **25** onto the surface of the milk. Hold the frothing jug at a slight angle.
- 08.** Slowly turn the steam volume controller to STEAM.

09. You will hear a hissing sound; please make sure that the milk is whirling around. The volume of the milk will increase over time. Move the container gradually downwards, so that the nozzle is at the surface of the milk. As soon as the frothing jug heats up, hold the nozzle in the milk and just let the milk foam roll. The milk foam will then become finer and creamier.
10. Once you have created enough milk foam, or if the milk foam becomes too hot, turn the steam volume controller **23** to PRE-HEAT.

For best results, allow the frothed milk to stand for approx. 30 seconds before putting the froth on the espresso.

11. Pour the frothed milk slowly into the prepared espresso.
12. Hold the empty jug under the steam nozzle/hot water nozzle again and turn the steam volume controller slowly to STEAM. Hold for several seconds. The steam will clean the inside of the steam nozzle/hot water nozzle.
13. Turn the steam volume controller to OFF and wipe the outside of the steam nozzle/hot water nozzle with a damp cloth.

i After the steam nozzle has been turned OFF, the machine will cool down automatically and is then immediately ready for preparing another espresso. The drip tray and the draining rack must always be in position during operation, because steam and hot water will flow into the drip tray. The discharge valve should not be visible in the rear section above the drip tray.

If you want to repeat the steaming function, it is recommended to leave the steam volume controller **23** on PRE-HEAT!

Hot water function



Scalding hazard!

The water discharged from the steam nozzle/hot water nozzle is extremely hot. You may get scalded.

01. Connect the power plug to a socket. A beep tone will sound.
02. Press the ON/OFF button.

The grinding mechanism standby indicator **17** will light up and the HOT-WATER buttons **19**, the button for single espresso **21** and the button for double espresso **22** will slowly dim on/off.

After approx. 20 seconds, the heating process is completed and the buttons will light up continuously.

03. Press the HOT-WATER button **19**. The button flashes slowly on/off. The buttons for single and double espresso will go out.
04. Hold an empty cup under the steam nozzle/hot water nozzle.
05. If you want to stop the preparation of hot water, press the button again.

Emptying the drip tray

The drip tray **10** has an indicator that shows when the drip tray is full.

If the drip tray level indicator **11** protrudes from of the drip tray, you must empty the drip tray.

Change water quantity for coffee preparation



You can adapt the quantity of water and thereby adapt the quantity of espresso for the single or double espresso.

A minor change of the quantity is possible during preparation:

01. Switch the espresso machine on and let it heat up.
02. Press the buttons for single and double espresso simultaneously and hold for 5 seconds. The button for hot water will turn off and the buttons for single and double espresso will flash.
03. Place your espresso cup under the filter holder that has been filled with ground coffee (see page 23 “**Preparing espresso**”).
04. To prepare espresso with an adjusted quantity of water, press the button for single espresso **21** or double espresso **22** as appropriate.
05. As soon as your approximate target quantity is reached, press the respective button again. Wait until no more coffee is dripping into the cup before removing it.
06. Press the HOT-WATER button **19** to save this water quantity for future use.



To restore the espresso quantity factory setting, keep the appropriate espresso button (**21** or **22**) pressed for 5 seconds. The button will flash twice for confirmation.

Water tank empty

If the water tank is empty or if it is emptied during preparation, a beep tone will sound three times and the buttons will light up red. In this case, fill the water tank as appropriate. Please note the MAX mark.

In this case, fill water into the water tank. Please note the MAX mark.

Switching off the espresso machine

Press the ON/OFF button .

 **WARNING!** Electric shock hazard!

The ON/OFF button does not disconnect the espresso machine from the power supply.

The espresso machine will switch to stand-by mode approx. 20 minutes after it was last used. Press any button to activate the pre-heating.

Cleaning

⚠ WARNING! **Electric shock hazard!**

Incorrect handling of the appliance can cause an electric shock.

- Do not immerse the appliance, the power cable or the power plug into water or other liquids.
- Remove the power plug from the socket before cleaning the product.
- Allow the device to cool down completely before cleaning it.

NOTICE! **Risk of damage!**

Improper handling of the article can result in damage.

- To clean the outer surfaces, only use a soft, damp cloth with a small amount of washing-up liquid. Never use scouring agents or abrasive brushes and sponges.
- Never clean the surfaces with alcohol, petrol or similar fluids.

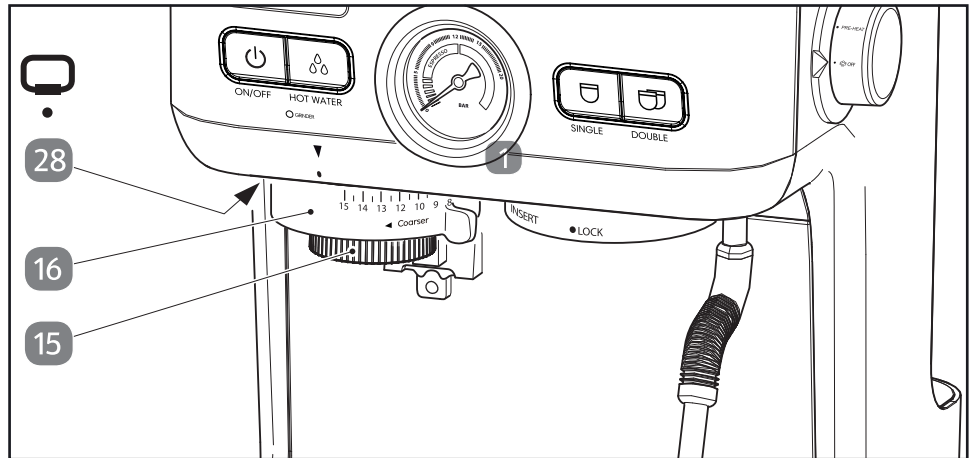
NOTICE! **Risk of damage!**


ALL parts of the espresso machine are NOT suitable for the dishwasher.

Cleaning the grinding mechanism

i The grinding mechanism must be removed from the espresso machine for cleaning.

01. Always switch the espresso machine off and remove the power plug. Allow it to cool down completely.
02. Remove the coffee bean container **1** in an anti-clockwise and upward motion.





03. Turn the degree of grinding pre-selection **16** to level 15.
04. Press the unlocking button **28** (top left next to the grinding mechanism, below the symbol ) and turn the grinding mechanism Clockwise to release it via the engagement position, and pull it out in a downward motion.

NOTICE!

Risk of damage!

The grinding mechanism must not be cleaned with a damp cloth.
Never use hard objects to clean the grinding mechanism.

05. Turn the grinding mechanism upside-down and rotate the coffee distributor **15** clockwise ( → ) to release it from the grinding mechanism via the locking position and remove it.
06. Clean all accessible parts of the grinding mechanism and the coffee distributor carefully using the cleaning brush **8**.

When coffee beans are ground, they release some oil which leaves a residue in the grinding chamber. This coffee oil needs to be removed on a regular basis using the brush.

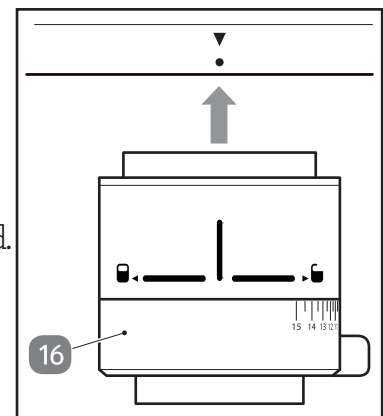
You can also vacuum the grinding mechanism carefully with a vacuum cleaner.

- 07.** Set the coffee distributor **15** on the grinding mechanism and turn it anti-clockwise (🔒 ← → 🔓) to lock it in via the engagement position.



The device cannot be operated without the coffee distributor.

- 08.** Re-insert the grinding mechanism as follows:
- Hold the grinding mechanism and turn the degree of grinding pre-selection **16** against the grinding mechanism as shown, as far as it will go.
 - Insert the grinding mechanism into the espresso machine as illustrated.
 - Now, turn the grinding mechanism anti-clockwise (seen from the top) to let it engage.



- 09.** Insert the coffee bean container 1, also see under **prepare grinding mechanism.**

Cleaning the brewing filter

Empty the brewing filter after each use and rinse it well with water before refilling it.

Daily cleaning

01. Wash the brewing filter thoroughly with dish soap and water, then rinse all parts with clean water.
02. Empty the drip tray, rinse it out and let it dry.

Clean steam nozzle/hot water nozzle

⚠ WARNING! Scalding hazard!

The water discharged from the steam nozzle/hot water nozzle is extremely hot. You may get scalded.

We recommend to soak steam nozzle/hot water nozzle in warm water before cleaning it.

i The bottom end of the steam nozzle/hot water nozzle can be unscrewed anti-clockwise for cleaning.

Before cleaning, it can be soaked in water.

01. Clean the outlet aperture with the cleaning needle **7**.
02. Clean the steam nozzle/hot water nozzle with a damp cloth.

Descaling the espresso machine



Over time, (hard) water will deposit lime scale in different parts and components of the espresso machine and affect its performance as it impairs the water flow and brewing temperature, among others. It is therefore very important to regularly descale your machine. If you live in an area with very hard water, you will need to descale more often than in an area with softer water.

The hardness of the mains water can be tested with the test strip included in the scope of supply or it can be requested from the local water management authority.

To use the test strip: Hold the test strip under the flowing water of your faucet for approx. 1 second. Let test strip dry for 15 seconds, then check the color on the test strip against the back of the test strip packet to find out whether your water is soft, hard or very hard.

You should descale your machine at the following intervals.

- soft water: every 6 months;
- hard water: every 3 months;
- very hard water: every month.

If the machine has run 1000 cycles without having been descaled, the buttons will flash red twice with a pause in between.

The machine must then be descaled before further use. Use a commercially available descaling product on the basis of citric acid, or the descaling granules contained in the scope of delivery (citric acid). Please follow the instructions on the descaling product carefully.

- 01.** Remove any water from the water tank and fill it with the prepared descaling product up to the MAX mark.
- 02.** Place an appropriate container (with the same volume as the water tank) on the draining rack under the filter holder and under the steam nozzle/hot water nozzle.
- 03.** Switch the espresso machine on.
- 04.** Keep the HOT-WATER button **19** pressed for 5 seconds and turn the steam volume controller **23** to STEAM. The button for hot water will turn off and the buttons for single and double espresso will flash. The cleaning process has now started and will last for approx. 15 minutes.
- 05.** Repeat the cleaning process with clean water, to completely remove the descaling product.

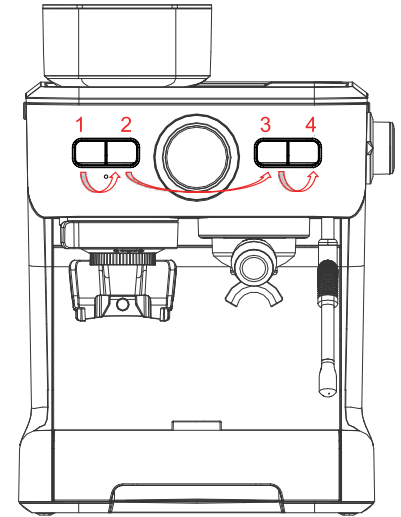
Storage

- 01.** Empty the water tank and the drip tray and clean the espresso machine thoroughly.
- 02.** Store the power cable in the compartment on the back of the appliance.

Store the espresso machine in a dry, frost-free and dust-free place.

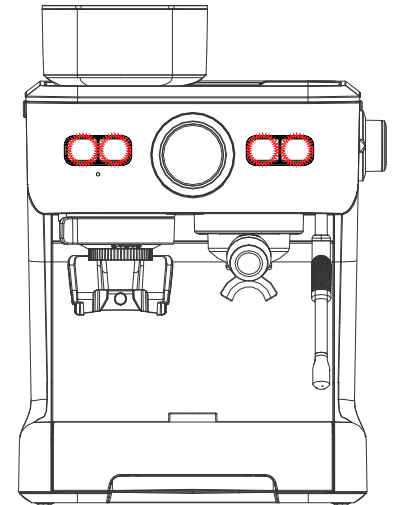
Descaling signal

If the four indicators flash red twice in consecutive order when the machine is turned on (as illustrated), it means that the machine has been running for 1000 working cycles and this is a reminder that descaling is required. This does not affect normal operation. The signal will be cancelled as soon as a descaling cycle is completed (the machine will recognize the descaling cycle from its length of operation).



Insufficient water signal

When the machine has four indicators flashing red simultaneously, it means there is insufficient water in the water tank. When enough water is added, the water level sensor will be activated and the signal stops automatically.




Troubleshooting

Fault	ossible cause and solution
Machine is not functioning	No power. Insert the power plug into a live socket
No steam; No coffee flow.	Not enough water in the water tank, or the pump is unable to pump water from the tank. Check whether the water tank is sufficiently filled and correctly attached.
	The steam nozzle/hot water nozzle is blocked. Soak the steam nozzle in water and clean it with the cleaning needle 7 .
Water is escaping from the side of the filter holder.	Too much ground coffee in the brewing filter. Remove the filter holder, clean the rim with a small sponge and check the coffee quantity.
	There are coffee grounds on the gasket of the filter holder bracket. Remove any coffee residues.
Espresso is not strong enough.	Reduce the level of the degree of grinding pre-selection or compress the ground coffee in the brewing filter with more force.
Espresso is not hot enough.	Rinse through the brewing unit once without the filter holder. To do this, place a wide coffee cup under the filter holder bracket and press the button for single espresso 21 . Pre-heat the espresso cup. To do this place the cup under the steam nozzle/hot water nozzle 25 , fill it with hot water and let it warm up by pressing the HOT-WATER button 19 .

<p>Water is escaping from the side of the filter holder.</p>	<p>Increase the level of the degree of grinding pre-selection, or compress the ground coffee with less force in the brewing filter.</p>
	<p>The machine is affected by lime scale. Descalate the machine (see page 37, Descaling the espresso machine).</p>
<p>Grinding mechanism not functioning. The standby indicator for the grinding mechanism is flashing red.</p>	<p>The grinding mechanism has a temperature protection device. Please switch the appliance off, as soon as the grinding mechanism has become too hot and the standby indicator for the grinding mechanism is flashing red. Remove the power plug from the socket and allow the appliance to cool down for at least 5-10 minutes.</p>
	<p>The grinding mechanism has been removed or is not engaged correctly.</p>
<p>After switching on the espresso machine, only the ON/OFF button lights up and not all four round illuminated buttons. The appliance is not heating up.</p>	<p>Set the steam volume controller 19 to “OFF” position. Otherwise, the steam unit will only heat up the steam nozzle.</p>

Technical data

Mains voltage:	120V~ 60Hz
Power consumption:	1500W
Water pump pressure:	Max.20 bar
Water tank capacity:	91OZ
Coffee bean container capacity:	approx. 9 OZ
Protection class:	I / 

Disposal

Disposing of packaging and appliance



Sort the packaging materials as appropriate for recycling purposes. Dispose of cardboard and card with other waste paper, and foil materials as indicated by your local recycling collection point.



Appliances should not be disposed of with household waste!

If the appliance is no longer usable, it should be disposed of separately to normal household waste. It should be taken to a collection center in your local authority area. This ensures that appliances are recycled correctly and any harm to the environment is minimized.

Contact us

Should you have any questions or problems that cannot be resolved with the help of the troubleshooting section in this user manual, our friendly customer service team is available at any time to assist you.

We won't be happy until you are! Please contact us on:



support@casabrews.com