

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, descaling, as well as a "Faults and rectification" section.

Pre-heating the brewing system

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



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



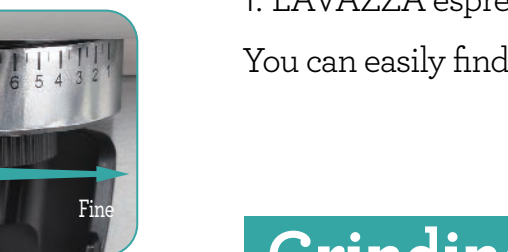
5. Insert the filter without any coffee grounds into the filter holder.
6. Keep the filter holder level and insert it into group head.
7. Rotate the filter holder to right.
8. Place a cup on the drip tray, under the filter holder.



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

Setting up the grind size

1. The grind size affects the water flow rate through the coffee grounds in the filter basket and the flavor of the espresso.
2. The grind size selector has 15 grind settings.
3. The smaller the number, the finer the coffee grounds; The larger the number, the coarser the coffee grounds.
4. 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 of espresso, and choose 2 CUP size filter if you want to make a double-cup of 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 varies depending on the coffee bean you use. Please use fresh coffee beans! If your coffee beans are exposed to air for a long time, it will cause the oil in the coffee beans to evaporate, leading to a low brewing pressure.

Here are some coffee beans we recommend:

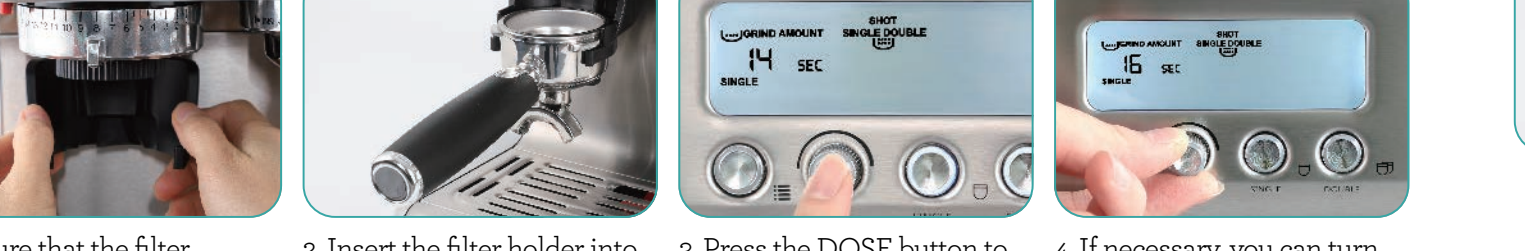
1. LAVAZZA espresso Barista
2. LAVAZZA SUPER CREMA
3. STARBUCKS ESPRESSO ROAST

You can easily find these recommended coffee beans on Amazon!

Grinding the coffee beans

- Note:**
1. The grind amount will also affect the rate at which water flows through the coffee grounds in the filter, the pressure of extraction, and the taste of the espresso.
 2. Grinding too much can lead to OVER EXTRACTION, and grinding not enough can lead to UNDER EXTRACTION.

Automatic grinding



1. Ensure that the filter bracket is locked in place.
2. Insert the filter holder into the bracket.
3. Press the DOSE button to select the filter basket size (Single or Double).
4. If necessary, you can turn the DOSE dial to change the grinding time; turn clockwise to increase the time and anti-clockwise to decrease the time.



5. Push and release the portafilter to activate automatic grinding process.
6. If you need to pause the grinding process, push and release the portafilter. The machine will pause the grinding, and the grind time will stop counting down. It will remain paused for 15 seconds before returning to READY mode.
7. And you can push and release the portafilter to resume grinding.

Note:

1. The default grinding time is 14 seconds for a single espresso filter and 21 seconds for a double espresso filter.

2. It is normal for the portafilter to appear overfilled with coffee grounds.
3. The grinding time varies 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.



Manual grinding

1. To manually grind the coffee bean, push and hold the portafilter in the bracket until the desired amount of coffee has been ground. To stop grinding, release the portafilter.
2. The timer will count up, displaying the grind time.

Tamping the coffee grounds



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.



5. It can also be used to knock the espresso puck out of the portafilter.

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.

Note: Wipe edges to remove any residual coffee grounds. Otherwise, the filter holder may be difficult to lock in or water may leak from the filter holder while brewing coffee.

How to use the distributor?



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.

Note: Wipe edges to remove any residual coffee grounds. Otherwise, the filter holder may be difficult to lock in or water may leak from the filter holder while brewing coffee.

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. If you hope to adjust the coffee extraction temperature, press the MENU button to enter the main menu.



5. Use the DOSE dial to navigate through the menu, select SHOT TEMP then press the DOSE dial.
6. Turn the DOSE dial to select the desired shot temperature you want, then press the DOSE dial.
7. Make sure the steam knob is switched to the "OFF" position.
8. Press the single or double button to brew.

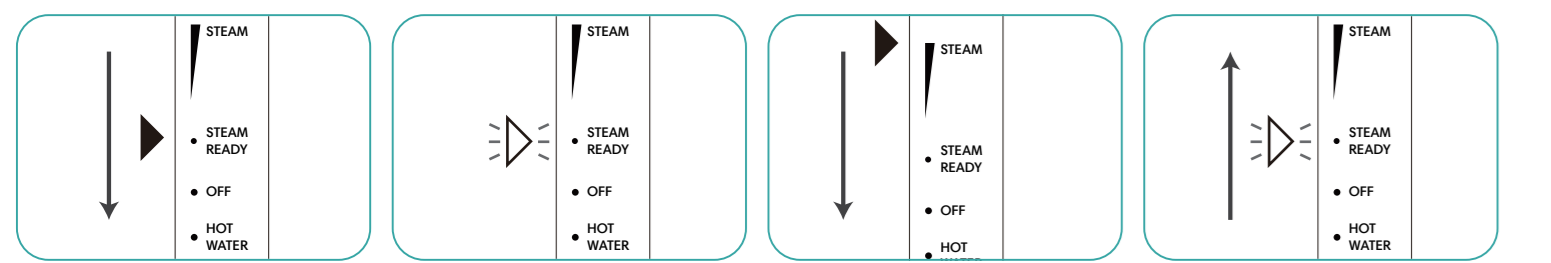


9. Start extraction. 10. Complete extraction. 11. Rotate the filter holder to left. 12. Remove the filter holder from the group head.

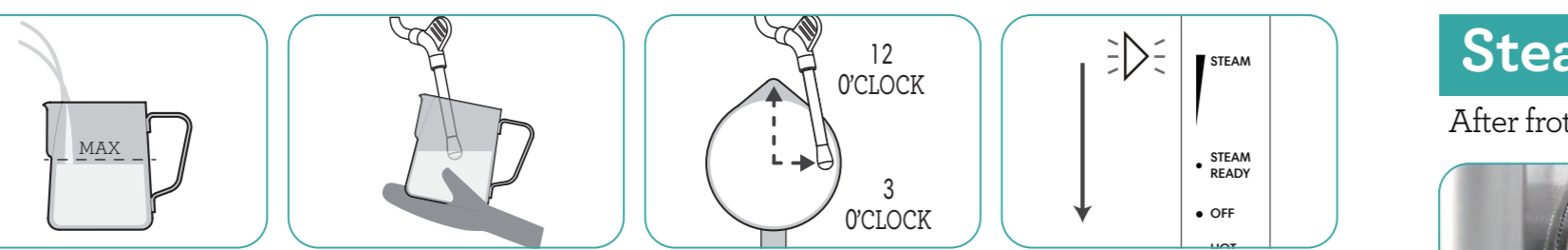


13. Remove the espresso puck from the portafilter. 14. Wash all parts with warm water. **DON'T USE A DISHWASHER.**

Start frothing milk



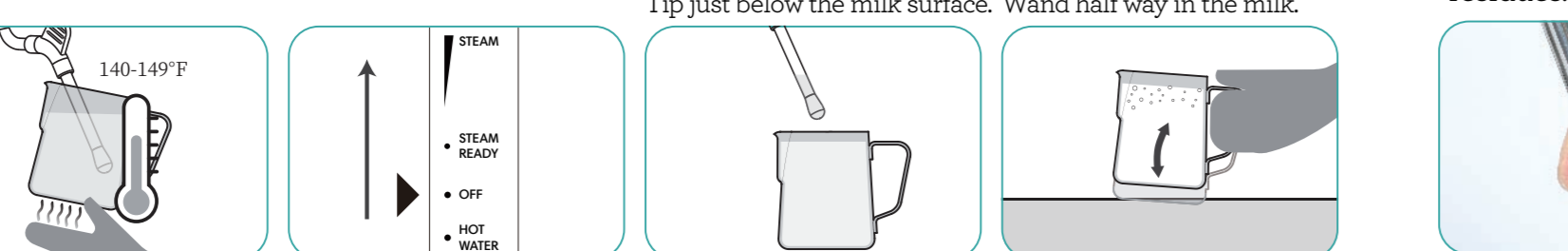
1. Turn the Steam Knob to "STEAM READY" position. The steam indicator starts to flash = preheating. 2. The steam indicator stops flashing and is fully illuminated = Ready. 3. Turn the Steam Knob to "STEAM" position, and let the residual water flow out of the Steam Wand. 4. Once the steam starts to come out of the Steam Wand, return the Steam Knob to "STEAM READY" position.



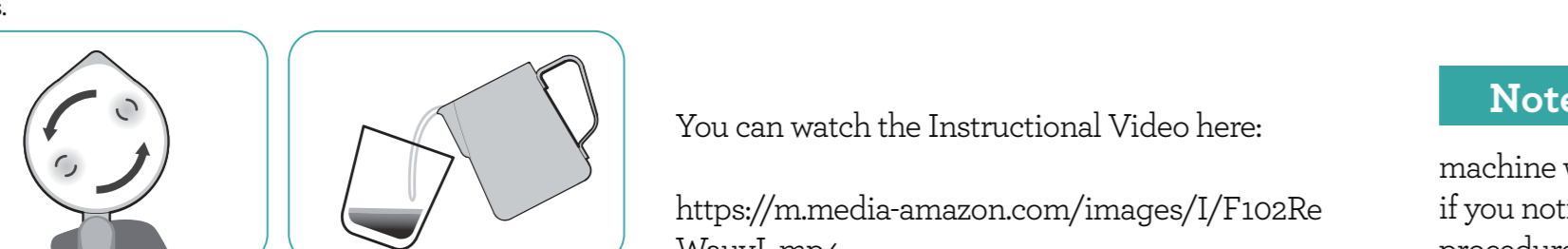
5. Fill the Pitcher with cold milk to just below the bottom of the spout. 6. Insert the Steam Wand Tip just below the surface of the milk. 7. Steam Wand position: - Arm at 12 o'clock. - Tip at 3 o'clock. 8. Turn the Steam Knob to "STEAM" position.



9. Frothing makes a smooth hissing noise. 10. Check if milk is moving in a whirlpool action. 11. As the milk level rises, lower the Pitcher to keep the Tip just below the milk surface. 12. When desired micro foam is achieved, immerse the Steam Wand half way in the milk.



13. Milk is ready when the Pitcher is too hot to touch for 3 secs. 14. Return the knob to the "OFF" position. 15. Remove the Pitcher from the Steam Wand. 16. Tap the Pitcher to release larger air bubbles.



17. Swirl the Pitcher to blend milk and create a silky texture. 18. Pour milk in one steady stream.

Steam Wand Maintenance Tips

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



1. Turn the Steam Knob to "STEAM READY" position. The steam indicator stops flashing and is fully illuminated = Ready. 2. Turn the Steam Knob to "STEAM" position. 3. Let the steam flush out the residual milk. 4. Turn Steam Knob to "OFF" position.

If the steam wand cannot produce steam normally, it is likely that the steam wand is clogged by milk residues. Please remove the head of the steam wand and clean it with a cleaning needle.



1. Removing the tip on the steam wand. 2. Using the cleaning needle to clean the tip hole of the steam wand. 3. Put the steam wand tip back on the steam wand.

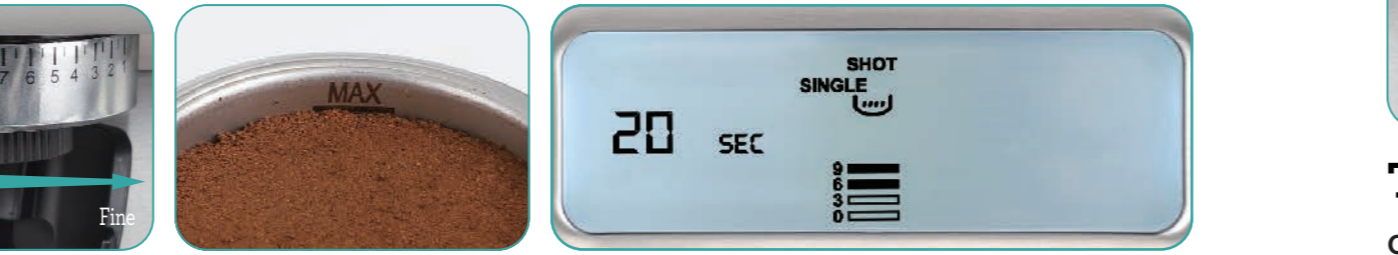
Note: Our machines are equipped with an automatic pressure relief function. After using the steam system, there will be a huge pressure buildup inside the machine, and the machine will release steam from the drip tray to achieve the purpose of pressure relief. Please don't worry if you notice steam coming out of the drip tray. It means that the machine is starting a pressure relief procedure.

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

Espresso Pressure

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:
01. Select a finer grind setting.
02. Increase the amount of coffee grounds.
03. Increase the tamping pressure.
04. Check if the coffee beans used are fresh or use the recommend coffee beans.

High pressure zone

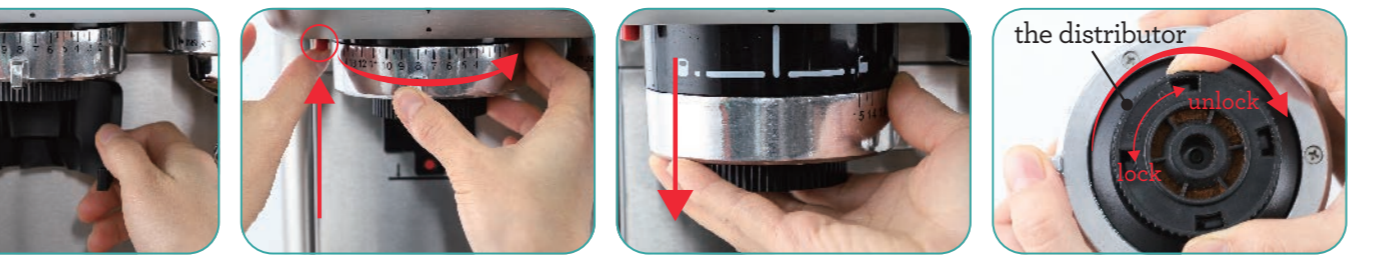
When the gauge needle is in the 12-20 zone during extraction, it indicates that the espresso has been extracted with too much pressure.



To resolve this:
01. Select a coarser grind setting.
02. Decrease the amount of coffee grounds.
03. Decrease the tamping pressure.
04. Check if the coffee beans used are over-roasted. Please use the recommend coffee beans.

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.

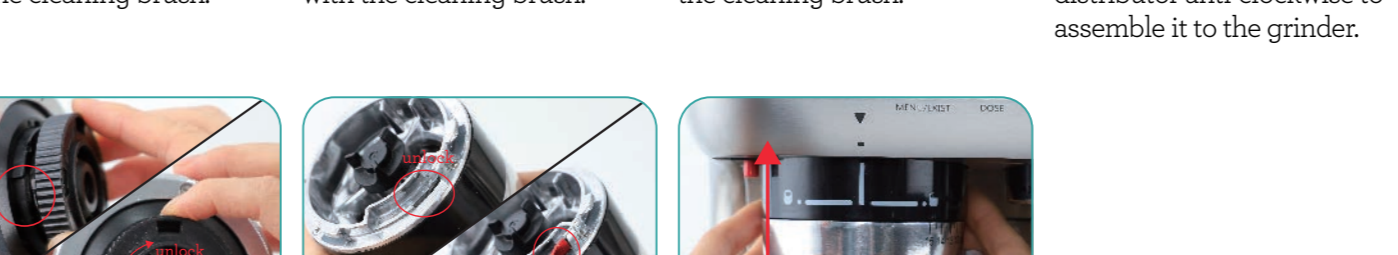


1. Take the bracket out. 2. Press the red release button and turn the grinder clockwise to release it. 3. Once you hear a "click" sound and feel the grinder is unlocked, pull it out in downward direction. 4. Rotate the distributor clockwise to release it from the grinder.

Espresso Pressure

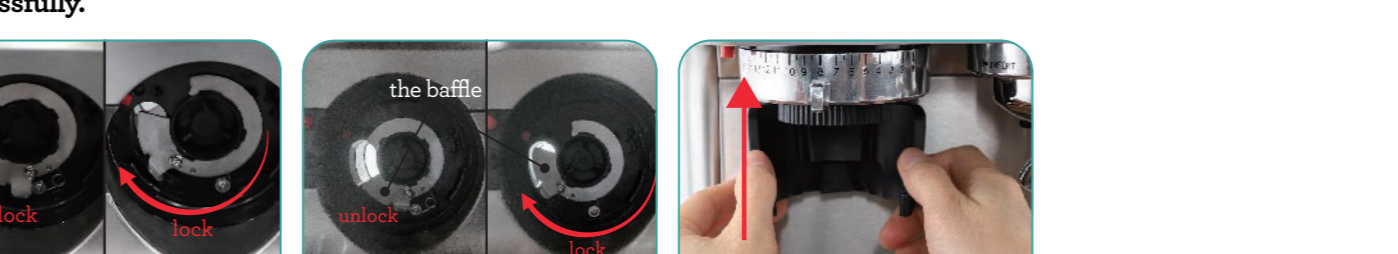
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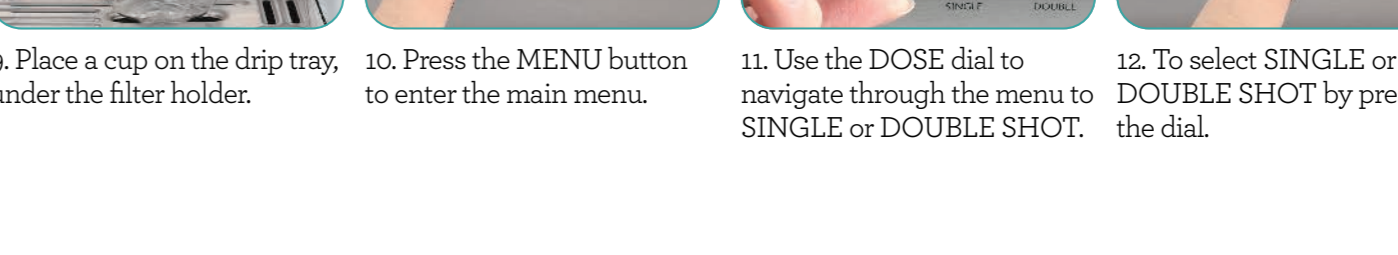
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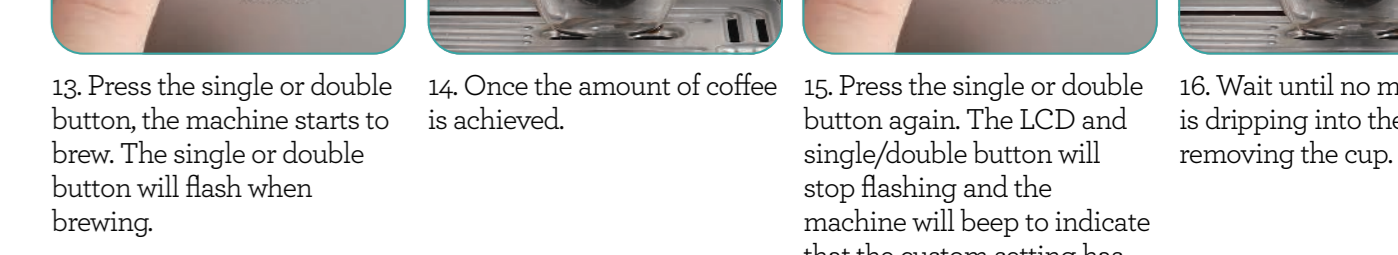
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Set volume of single or double cup espresso

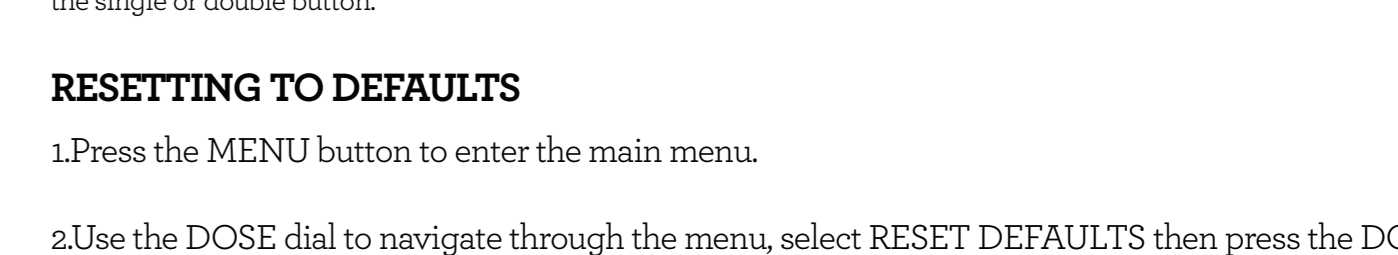
When the gauge needle is in the 12-20 zone during extraction, it indicates that the espresso has been extracted with too much pressure.



1. Press the ON/OFF button, and the machine will start to preheat. 2. When the ON/OFF, SINGLE and DOUBLE buttons are fully illuminated = Ready. 3. Fill the filter with coffee grounds. 4. Evenly tamp the coffee grounds.



5. Tamp tightly. 6. Wipe the edges to remove any residual coffee grounds. 7. Insert the filter holder into the group head. 8. Rotate the filter holder to right.



9. Place a cup on the drip tray, under the filter holder. 10. Press the MENU button to enter the main menu. 11. Use the DOSE dial to navigate through the menu to SINGLE or DOUBLE SHOT. 12. To select SINGLE or DOUBLE SHOT by pressing the dial.

RESETTING TO DEFAULTS
 1. Press the MENU button to enter the main menu.
 2. Use the DOSE dial to navigate through the menu, select RESET DEFAULTS then press the DOSE dial.
 3. The machine will beep, and the GRIND AMOUNT, SHOT TEMP, single espresso, and double espresso volume settings will all return to the default settings.

You can check all the INSTRUCTIONAL VIDEO about this machine via this link: <https://www.amazon.com/stores/page/60540E62-BD0A-480C-8EA5-C217BFB11089>