

# CASABREWS

# INSTRUCTION MANUAL

## Espresso Coffee Machine

Model: VINTAGE



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[support@casabrews.com](mailto:support@casabrews.com)

**HOUSEHOLD USE ONLY**

Please read all instructions carefully before using the product

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# IMPORTANT SAFEGUARDS

## READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE.

- 01.** Carefully read all instructions before operating and save for future reference.
- 02.** Do not touch hot surfaces. Use handles or knobs as advised in this instruction book.
- 03.** To protect against fire, electric shock and injury to persons do not immerse the power cord, plug, or appliance itself in water or other liquids.
- 04.** Close supervision is necessary when any appliance is used by or near children or person with reduced physical, sensory or mental capabilities.
- 05.** Before using the appliance, check that the voltage of the wall outlet corresponds to the voltage marked on the rating plate.
- 06.** If the appliance is to be left unattended, cleaned, moved, assembled or stored, always switch off the appliance by pressing the POWER button to off and unplug from the power outlet.
- 07.** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- 08.** It is recommended to regularly inspect the appliance and power cord. Do not use the appliance if there is damage to the power cord or plug, or after the appliance malfunctions or has been damaged in any way. Immediately stop use and call CASABREWS Consumer Support.
- 09.** The use of accessory attachments not recommended by CASABREWS may result in fire, electric shock or injury to persons.
- 10.** Do not let the power cord hang over the edge of a table or countertop or touch hot surfaces.
- 11.** Do not place the appliance near the edge of a table or countertop. Ensure the surface is hard, flat and free of water and other substances. Avoid interruption of airflow underneath the appliance.
- 12.** Do not place the appliance on or near a hot gas or electric burner. Do not place it in, or allow it to come in contact with a heated oven.

- 13.** This appliance is recommended for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors. Do not use in moving vehicles or boats.
- 14.** It is recommended to plug the espresso machine into a properly grounded and dedicated circuit, separate from other electrical appliances.
- 15.** Use only cold water in the water tank. Do not use any other liquids. Do not use highly filtered, demineralized or distilled water as this may affect the taste of the coffee and how the espresso machine operates.
- 16.** Ensure the portafilter is firmly inserted and secured into the group head before starting an extraction. Never remove the portafilter during the extraction process.
- 17.** Caution must be used during descaling as hot steam may be released. Before descaling, turn off the machine, allow to cool for at least 1 hour and ensure the drip tray is empty and fully inserted.
- 18.** Do not attempt to open or service the espresso machine.
- 19.** For any maintenance other than cleaning and descaling, call CASABREWS Customer Support.
- 20.** To avoid the risk of injury, do not open the brew chamber during the brew process.

## **HOUSEHOLD USE ONLY**

## **SAVE THESE INSTRUCTIONS**

# SPECIFICATIONS

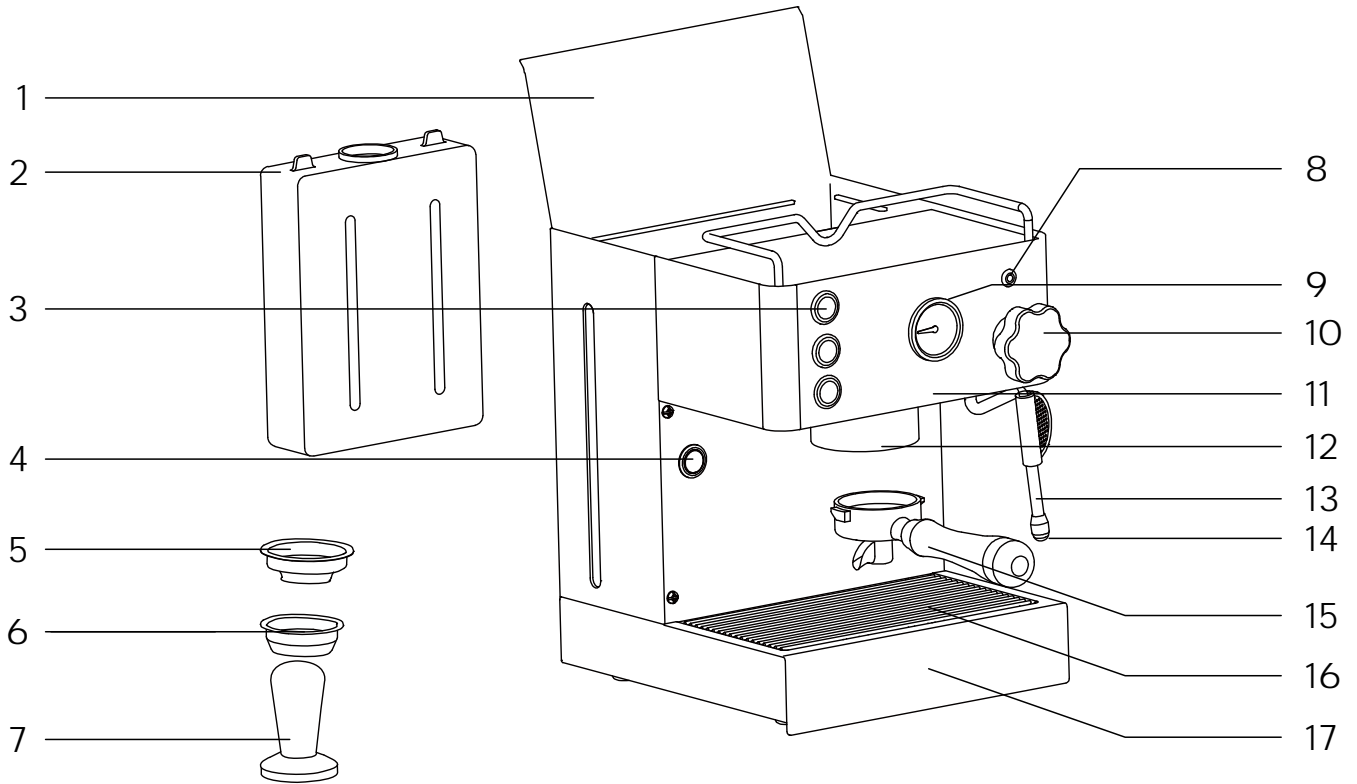
Model:	VINTAGE
Voltage:	120V~60Hz
Power:	1100W
Pump:	Italian 15 Bar
Capacity of water tank:	3.5 L/ 118 OZ
Product size:	15.79*10.24*14.29 INCHES
Net weight:	23.1 LBS

**Dear customer,**

**Thank you for your purchase of the CASABREWS Espresso Coffee Machine. To ensure you get the best use of this machine, please take the time to read this manual and learn how to use this espresso machine, 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!**

# KNOW YOUR COFFEE MACHINE



1. Water Tank Cover;

2. Water Tank;

3. Control Panel;

4. Power Button:

Press to turn on/o the machine;

5. 57.5mm Single Filter;

6. 57.5mm Double Filter

7. 57.5mm Tamper;

8. Heating Up Indicator:

9. Pressure Gauge;

10. Steam Knob;

11. LED Light (not shown)

12. Brew Head;

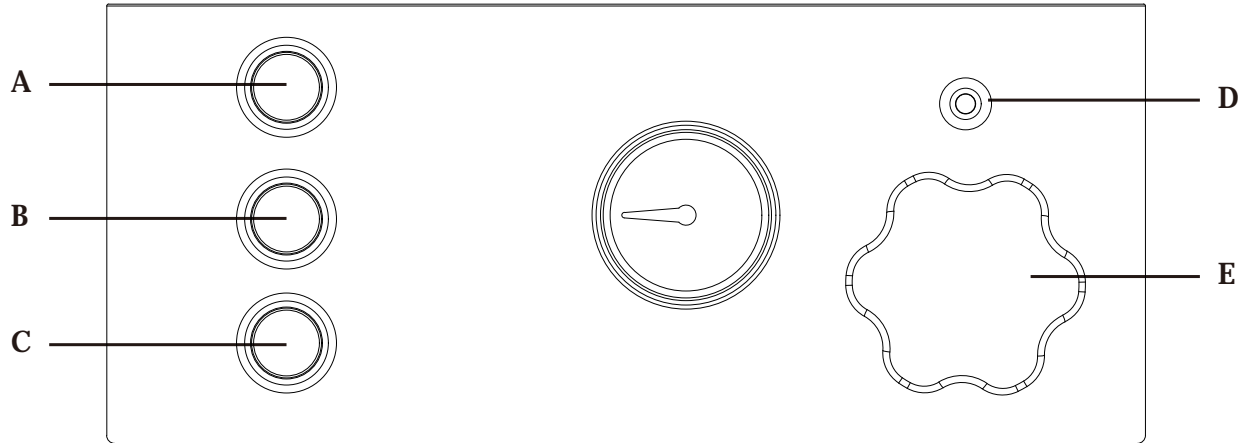
13. Steam Wand;

14. Steam Nozzle;

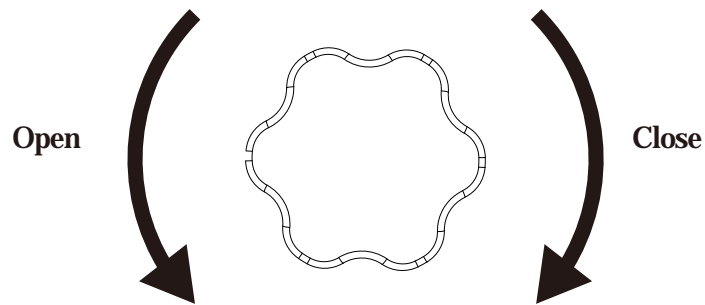
15. 57.5mm Portafilter/Filter Holder;

16. Drip Tray Grid;

17. Removeable Drip Tray;



- A: Steam Button:** Press to enter/exit steam mode;
- B: Hot Water Button:** Press to enter/exit hot water mode;
- C: Espresso Button:** Press to start/stop a brewing process;
- D: Heating Up Indicator:** Indicating the machine is heating up when the light is on;  
Indicating the machine is ready when the light is o ;
- E: Steam Knob:** In steam/hot water mode, turn the steam knob anticlockwise to  
making steam hot water and clockwise to stop making steam/hot water;



## NOTE:

1. The taste of espresso depends on the amount and type of coffee used.
2. The particular taste of a coffee bean depends on several factors, but its taste and aroma are the result of the roasting process. Try different types of coffee with your espresso machine.
3. Pump espresso machines require a finely ground blend. Be sure to purchase the desired blend with a grinding degree that can be used with espresso machines. It is preferable to use a grinder mill rather than a blade mill because the latter releases too much coffee powder and produces an irregularly ground blend.
4. It would be ideal to grind the coffee just before use. Do not forget that it must be ground for the pump espresso machine.
5. We recommend storing the coffee in an airtight container, in a cool, dry place, away from heat sources.
6. Real espresso can be recognized by its dark color, rich taste and typical cream. Replace the water daily. The water tank should be filled with fresh, cold tap water before each use.

## BEFORE FIRST USE

Remove and discard all packaging materials attached to your espresso machine. Ensure you have removed all parts and accessories before discarding the packaging.

Open the water tank cover and lift the water tank out of the machine.

Remove the plastic bag containing the portafilter, filter and tamper.

Clean the water tank, portafilter, filters and tamper by using warm water and a gentle dishwashing liquid. Rinse well then dry thoroughly.

## NOTE:

The machine is equipped with a single filter and a double filter. One of the filters is already installed on the portafilter. These filters are like those used in professional bar machines and require manual skills and experience.



# FIRST USE

- 01.** Fill the water tank with clean cold water.
- 02.** Insert the plug into a wall socket with suitable voltage.
- 03.** Press the power button, the power indicator and the LED light will turn on. The Heating Up indicator will turn on indicating the machine is heating up. Once the machine heats up to the espresso temperature, the Heating Up indicator will turn o .
- 04.** Place an empty cup under the steam wand and press the Hot Water button, then turn the Steam Knob anticlockwise to open. You will hear the sound of the pump being activated and after a few seconds, the water will start to come out of the steam wand.
- 05.** After filling the cup (about 150ml), turn the Steam Knob clockwise to close and press the Hot Water button again.

## NOTE:

This process is to pump the water into the empty hydraulic circuit. An empty hydraulic circuit may lead to no water coming out when the first use.

# FLUSHING THE MACHINE

Flush the machine when using it for the first time or after a period of inactivity of more than 2 weeks.

- 01.** Rinse the water tank and fill it with fresh drinking water.
- 02.** Place a container under the steam wand.
- 03.** Press the Hot Water button, and open the Steam Knob slowly by turning it anticlockwise.
- 04.** Dispense at least 250ml water through the steam wand, then close the Steam Knob by turning it clockwise and press the Hot Water button again.
- 05.** Insert the portafilter (without ground coffee) into the brew head from the bottom and turn it from left to right until it locks into place.

- 06.** Place a suitable container under the portafilter.
- 07.** Press the Espresso button and dispense at least 250ml water.
- 08.** Stop dispensing by pressing the Espresso button again and empty out the container.
- 09.** Remove the portafilter from the brew head by turning it from right to left and rinse it with fresh drinking water.

Now your espresso machine is ready to use.

## HOW TO MAKE ESPRESSO

### Preheat the portafilter and coffee cup

To brew the first coffee, it is necessary to preheat the portafilter and coffee cup first, especially in winter. Otherwise, the temperature of the coffee in the cup will be low.

- 01.** Insert the filter into the portafilter.
- 02.** Insert the portafilter into the brew unit with a 45° movement to the left and turn it to the right to lock it in place. The portafilter handle must be perpendicular to the machine or slightly tilted towards the right.
- 03.** Place a large cup under the portafilter and press the Espresso button.
- 04.** After the cup of water has been filled (at least 150ml), press the Espresso button again and wait a few minutes for the machine to reach the correct temperature with the portafilter inserted.
- 05.** Discard the water and remove the portafilter from the brew head.

#### **NOTE:**

Any residual water inside the portafilter must be removed before filling the filter with ground coffee.

## Make the espresso

- 06.** Fill the filter with ground coffee:  
13g ground coffee for a single espresso (approx. 35ml)  
19g ground coffee for a double espresso (approx. 70ml)
- 07.** Tamp the ground coffee using the dedicated tamper. The ground coffee must be pressed evenly to obtain a well-leveled and flat surface.
- 08.** Remove any ground coffee residues from the edge of the portafilter.
- 09.** Insert the portafilter into the brew head with a 45° movement to the left and turn it to the right to lock it in place. The portafilter handle must be perpendicular to the machine or slightly tilted towards the right.
- 10.** Wait until the Heating Up indicator light turns off.
- 11.** Press the Espresso button. The machine will start making espresso.
- 12.** When the desired amount is reached, press the Espresso button again. The machine will stop.

To brew another espresso, slowly and carefully remove the portafilter, moving it to the left.

### **NOTE:**

Be careful not to burn yourself with the water left on the coffee grounds. Once the portafilter has been removed, some water will still drip. This is due to the water pressure in the system.

Remove the grounds from the filter and any residues from the screen of brew head.

### **NOTE:**

Keep the clean portafilter installed on the machine without tightening it too much so that the entire brew unit is always at the correct temperature.

# HOW TO MAKE HOT WATER

- 01.** Place a cup under the professional wand.
- 02.** Wait until the Heating Up indicator light turns on.
- 03.** Press the Hot Water button to enter the hot water mode. Then slowly turn the Steam Knob anticlockwise to allow for hot water to be dispensed.
- 04.** Once the desired amount of hot water has been dispensed, stop dispensing by turning the steam knob clockwise and press the Hot Water button again.

## NOTE:

The dispensing operation should last no longer than 60 seconds.

## CAUTION:

The steam wand may be very hot during and after use. To avoid burns, move it only by placing your fingers on the rubber tip fitted on the steam wand.

# HOW TO MAKE STEAM

Before starting, it is important to slightly move the steam wand outwards in order to insert the pitcher directly under it and facilitate the movements required to froth the milk correctly.

## NOTE:

Use fresh whole milk at a cold temperature (37°F to 41°F). Use stainless steel, circular, rounded milk pitcher, narrower at the top, with a spout.

- 01.** Press the Steam button, and the machine will enter into steam mode. The Heating Up indicator will turn on indicating the machine is heating up.
- 02.** Once the machine reaches steam temperature, the Heating Up indicator will turn off. This process will take about 10-20 seconds.

03. Turn the Steam Knob slightly anticlockwise to eliminate any condensation from the steam wand then close the knob again.
04. Fill the jug with at least 150ml cold milk, then place the jug under the steam wand.
05. Place the steam nozzle just below the surface of the milk.

**NOTE:** If the steam nozzle has been inserted too deep, the milk will not be frothed; If it has not been inserted deep enough, big bubbles will be produced and then disappear immediately.

**NOTE:** It is important to keep the nozzle not at the center but close to the edge of the jug, with an appropriate angle to produce a stronger vortex.

06. Turn the Steam Knob anticlockwise to let the steam come out. During this phase, there is maximum air absorption and the milk must be frothed almost cold.

**NOTE:** The dispensing operation should last no longer than 60 seconds.

**NOTE:** To froth the milk correctly, the steam nozzle must always be in contact with the milk and not with the froth. Therefore, as the layer of froth increases, the jug must be slightly raised trying to keep the nozzle in contact with the milk, without touching the bottom of the jug.

07. Once the desired frothing has been achieved, the steam nozzle must be pushed further to heat the milk well.

**NOTE:** It is advisable to always keep a hand on the rounded part of the jug to feel the temperature increase of the unfrothed milk.

08. Once the desired result has been achieved, close the Steam Knob to stop dispensing steam by turning it clockwise, then remove the jug.

**NOTE:** It is important to froth only the milk you need. The remaining hot milk in the jug should not be reused.

09. Turn the Steam Knob slightly anticlockwise to eliminate any residue milk from the steam wand then close the knob again. Clean the steam nozzle with a damp cloth immediately after frothing milk.

10. Press the Steam button again to exit the steam mode.

To prepare another coffee immediately, lower the boiler temperature by dispensing hot water from the steam wand.

**CAUTION:** The steam wand may be very hot during and after use. To avoid burns, move it only by placing your fingers on the rubber tip fitted on the steam wand.

## CLEANING AND MAINTENANCE

Regular cleaning and maintenance keep the machine in perfect condition and ensure perfect coffee flavor, a constant coffee flow and excellent milk froth for a long period of time.

### CLEANING THE BREW HEAD

The brew head interior and shower screen should be wiped with a damp cloth after use to remove any ground coffee particles.

Periodically purge the machine. Place an empty filter and portafilter into the brew head. Press the Espresso button and run a short flow of water to rinse out any residual ground coffee. Remove the portafilter and rinse thoroughly.

### CLEANING THE FILTERS AND PORTAFILTER

The filters and portafilter should be rinsed under hot water immediately after use to remove all residual coffee oils. If any of the holes in the filter become blocked, use a needle to unblock the holes.

If the holes remain blocked, soak filter and portafilter in hot water for approx. 10 minutes.

Rinse thoroughly.

**NOTE:** All parts should be cleaned by hand using warm water and a gentle dishwashing liquid. Do not clean any of the parts in the dishwasher.

## **CLEANING THE STEAM WAND**

The steam wand should always be cleaned after frothing milk. Wipe the steam wand with a damp cloth.

After use, it is recommended to purge the steam wand for a couple of seconds, to clear any remaining milk. With the steam wand positioned down over the drip tray, press the Hot water button and open the Steam Knob to allow the machine to dispense water for a few seconds. then close the Steam Knob and press the Hot Water button again.

If the steam nozzle hole becomes blocked, it will reduce steam or no steam. Use a needle to clear the hole.

If the steam wand is still blocked, unscrew the nozzle and soak the nozzle in hot water before using a needle to unblock again. Replace the nozzle back on the steam wand.

## **CLEANING THE GRID AND DRIP TRAY**

Remove the drip tray and the grid and wash them with water. Do not use abrasive cleaning tools.

## **DESCALING**

After regular use, hard water can cause limescale buildup in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine, and the taste of the espresso.

We recommend doing a DESCAL cycle at least once a month.

Please ensure you allow approximately 60 minutes to complete the entire descale process and follow the step-by-step instructions. If you've just finished using your machine, please ensure to turn the machine off and allow it to cool down for at least 1 hour before starting your descale process

- 01.** Remove the portafilter from the unit by turning it from right to left.
- 02.** Remove and empty the water tank.
- 03.** Pour at least 1L/34oz of fresh water with the descaling solution into the water tank.

- 04.** Turn on the machine by pressing the Power button. Dispense 2 cups of water (approximately 150 ml each) from the steam wand and then another two cups of water (approximately 150 ml. each) from the brew head. Turn off the machine by pressing the Power button.
- 05.** Let the descaling solution take effect for approximately 20 minutes with the machine turned off.
- 06.** Turn on the machine by pressing the Power button. Dispense 2 cups of water (approximately 150 ml. each) from the steam wand and then another two cups of water (approximately 150 ml. each) from the brew head. Turn off the machine by pressing the Power button and leave it off for 3 minutes.
- 07.** Repeat the water dispensing described in step 6, until the water tank is empty.
- 08.** Rinse the water tank and fill it with at least 2L/68oz fresh drinking water. Empty the drip tray.
- 09.** Place a container under the steam wand. Press the Hot Water button, then open the Steam Knob slowly by turning it anticlockwise.
- 10.** Dispense at least 1L/34oz water through the steam wand. To stop dispensing, close the knob by turning it clockwise and then press the Hot Water button again.
- 11.** Place a suitable container under the brew head.
- 12.** Press the Espresso button and dispense all the water in the tank. Once the tank is empty, stop dispensing by pressing the Espresso button again. Then empty the container.
- 13.** Repeat the operations from step 8 once again if necessary.
- 14.** The descaling cycle is now complete. Refill the water tank with fresh water.

The machine is now ready to be used.



# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Water does not flow from the brew head.</b>	Water tank is empty.	Fill tank.
	The water pipe is bent or not inserted.	Make sure the water pipe is well inserted.
	Machine needs to be descaled.	Run descale cycle.
	The filter may be blocked.	Clean the filter.
<b>Espresso only drips from the portafilter spouts or not at all.</b>	Water tank is empty.	Fill tank.
	The water pipe is bent or not inserted.	Make sure the water pipe is well inserted.
	Co ee is ground too finely.	Use a coarser grind.
	Too much ground co ee in the filter.	Decrease the amount of ground co ee.
	Co ee tamped too firmly.	Tamp between or 11-22 lb of pressure.
	The filter may be blocked.	Clean the filter.
	Machine needs to be descaled.	Run descale cycle.
<b>Espresso runs out too quickly.</b>	Co ee is ground too coarsely.	Use a finer grind.
	Not enough ground co ee in the filter.	Increase the amount of ground co ee.
	Co ee tamped too lightly.	Tamp between or 11-22 lb of pressure.
<b>Espresso or water runs out around the edge of the portafilter.</b>	Portafilter not inserted in the brew head correctly.	Ensure portafilter is completely inserted and rotated until resistance is felt.
	There are co ee grounds around the filter basket rim.	Remove any residual ground co ee from the rim of the filter to ensure a proper seal in group head.
	There are co ee grounds on the surface of the brew head.	Clean any residual ground co ee from the surface of the brew head.
	Too much ground co ee in the filter basket.	Decrease the amount of ground co ee.
	Leakage inside the machine.	Contact our customer support team.
<b>No steam.</b>	Water tank is empty.	Fill tank.
	The water pipe is bent or not inserted.	Make sure the water pipe is well inserted.
	Machine needs to be descaled.	Run descale cycle.
	Steam nozzle is blocked.	Clean the steam tip.
<b>Co ee not hot enough.</b>	Cups not pre-heated	Rinse cups under hot water.
	Portafilter not pre-heated.	Rinse portafilter under hot water.
	Brew head not pre-heated.	Run a single shot without ground co ee.

<b>Water leaking from bottom.</b>	Water tank is broken.	Contact our customer support team.
	Leakage inside the machine.	Contact our customer support team.
<b>Co ee is too cold.</b>	Cold portafilter.	Preheat the portafilter before making the first co ee.
	Cold co ee cup.	Preheat the co ee cup before making the first co ee.
	Co ee is ground too coarsely.	Use a finer grind.
	Not enough ground co ee in the filter.	Increase the amount of ground co ee.
	Multifunctional machine.	Contact our customer support team.
<b>Machine doesn't work, or couldn't turn on.</b>	Machine is not switched on or power plug is not plugged in.	Make sure that the power plug is plugged in, that the Power button has been pressed.
	Short circuit / power outlet is without power.	Check the power supply, and contact our customer support.
	The machine is faulty.	Contact our customer support.

**NOTE:** If your problem is not listed, please contact Customer Support.

# WARRANTY INFORMATION

The manufacturer provides warranty in accordance with the legislation of the customer's own country of residence, with a minimum of 12 months, starting from the date on which the appliance is sold to the end user.

The warranty only covers defects in material or workmanship.

The warranty will not apply in cases of:

- Normal wear and tear.
- Incorrect use, e.g. overloading of the appliance, use of non-approved accessories.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the user manual, e.g. connection to an unsuitable mains supply or non-compliance with the installation instructions.
- Partially or completely dismantled appliances.

# CUSTOMER SUPPORT

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team. Contact our team by email:

[Support@casabrews.com](mailto:Support@casabrews.com)

Scan the code to subscribe to our social medias, where you can learn coffee related techniques and share your coffee moments with other Casabrews fans!



\* Please have your invoice and order ID ready before contacting Customer Support.



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