

BESTPRESSO
COFFEE

**THE BEST BEANS
THE BEST COFFEE**

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BESTPRESSO
COFFEE

**ESPRESSO CAPSULE
COFFEE MACHINE**

COMPATIBLE CAPSULES
WITH NESPRESSO®*

MODEL BEST-NES01B/BEST-NES01R/BEST-NES01W

Please read this manual carefully before using espresso machine
Save these instructions.

WE LOVE COFFEE

TABLE OF CONTENTS

Safety Instructions	2
Parts & Features	4
Before First Use	5
Making Coffee	6
After Daily Use	7
Setting Your Own Water Level	7
Restoring the Factory Settings	8
Using the Energy-Saving Function & Standby Mode	8
Emptying the Machine	9
Descaling the Machine	10
Troubleshooting	11
Technical Specifications	12
Warranty	12
Use & Cleaning OF Your Coffee Machine	13
Recycle With US!	15
Compatible Capsules With Nespresso	17

SAFETY INSTRUCTIONS

Reducing the Risk of Electric Shock and Fire

- In an emergency, immediately remove the plug from the socket.
- Only connect the machine to a suitable, easily accessible, grounded socket. The machine comes with a U.S. plug; ensure that the outlet voltage is compatible with a 120 V plug. The warranty will be void if the machine is connected improperly.
- The power cord should be laid alongside the machine or allowed to hang downward. Do not allow the power cord to come into contact with sharp edges, heat, or moisture.
- If the power cord is damaged, please contact Bestpresso. See page 12 for warranty information.
- Remove the plug from the socket if you will not be using the machine for a while.
- To avoid damage to the power cord, remove the plug from the socket by pulling on the plug itself; do not pull on the power cord.
- Never touch the power cord with wet hands.
- The machine must never be placed near or on top of hot surfaces such as radiators, ovens, gas burners, open flames, etc.
- Always place the machine on a flat and stable surface that is resistant to heat and liquids.
- Never submerge the machine or its parts in water or other liquids.
- Never place the machine or its parts in the dishwasher.
- Never take apart or attempt repair of the machine. Doing so is dangerous and will void the warranty. Please contact Bestpresso or an authorized service technician if the machine requires repair.
- Only appropriate coffee capsules should be inserted into the machine. Do not insert any other objects, as this could cause a fire or electric shock.

Reducing the Risk of Injury During Use

- If the machine is damaged or not working properly, always unplug it and refrain from using it. A damaged machine may cause electric shock, burns, or a fire.
- This machine is not intended for use by adults or children with a physical, sensory, or mental handicap or by those lacking experience or knowledge. Such persons should be supervised or instructed by someone responsible for their safety.
- Always keep the machine out of the reach of children.
- Always be sure to completely close the lid on the machine, and never open the lid while it is making coffee. Never put your fingers under the coffee spout.
- Never put your fingers in the capsule holder or the machine parts.

Keeping the Machine in Proper Condition

- This machine is intended exclusively for domestic use or similar environments, such as office kitchens, hotel rooms, etc. In the event of commercial use or failure to follow the usage instructions, Bestpresso shall not be held responsible and the warranty will be void.
- This machine is intended for the preparation of drinks in accordance with the instructions described in this manual.
- This machine is intended for indoor use under normal temperature conditions.
- Never use a damaged or deformed capsule. If a capsule becomes stuck in the capsule holder, first turn off the machine and unplug it from the socket before attempting any further action. If the capsule is not perforated by the pins in the capsule holder, then water will not be able to pass through the capsule and the machine may become damaged.

Never use the machine without the drip container and the drip tray in order to avoid water splashing on the surfaces around the machine.

The water tank should always be at least half full when operating the machine.

PARTS & FEATURES

1. Lid
2. Espresso button (small cup, ~1.35 oz.)
3. Lungo button (large cup, ~3.75 oz.)
4. Coffee spout
5. Capsule container
6. Adjustable cup support
7. Drip tray
8. Drip container
9. On/Off switch
10. Water tank with fixed lid



BEFORE FIRST USE

When making coffee with the Bestpresso Espresso Machine for the first time or when resuming use of the machine after a long period of time, proceed as follows:

1. When using the machine for the first time, remove and dispose of the tape on the drip tray.
2. Remove the water tank by gripping it at the top and pulling it straight up. You will need to use sufficient force.
3. Rinse the water tank and fill it with clean drinking water. Do not exceed the indicated maximum level (3 1/3 cups).
4. Attach the power cord to the machine and plug it into the socket.
5. Turn on the machine. The indicator lights on the coffee spout will flash for 30 seconds while the machine warms up. As soon as the lights stop flashing and remain constant, the machine is ready for use.
6. Rinse the machine by allowing 1 cup of water to run through the coffee spout without using a capsule. Place an empty cup under the spout beforehand to catch the water.
 - a. When using the machine for the first time, press the Espresso or Lungo button. Water will flow through and rinse the spout.
 - b. When resuming use after a period of time, lift the lid all the way up and all the way down again, allowing any used capsule to fall out. Press the Espresso or Lungo button. Water will flow through and rinse the spout.
8. You are now ready to make coffee. Follow the instructions for "Making Coffee" on the next page.

MAKING COFFEE

This machine is compatible with Nespresso® coffee capsules.* To make coffee with the Bestpresso Espresso Machine, proceed as follows:

1. Lift the lid all the way up and place a coffee capsule in the capsule holder.
2. Close the capsule holder by pulling the lid all the way down.
3. Make your selection: Espresso (1.35 oz.) or Lungo (3.75 oz.).

NOTE: The amount of coffee dispensed may vary by 0.2 oz.

For espresso:

- Place an empty cup on the cup support below the coffee spout.
- Press the Espresso button. The machine will stop automatically when the drink is ready.

For lungo:

- Remove the upper section of the adjustable cup support. Place the drip tray on the lower section of the cup support. Place an empty cup on the cup support below the coffee spout.
- Press the Lungo button. The machine will stop automatically when the drink is ready.

Tips for espresso and lungo:

- To manually stop pouring, press the same button again.
- For extra espresso or lungo, press and hold down the button; let go to stop.

NOTE: Never open the lid while the machine is in operation. Read the safety instructions carefully to avoid personal injury while using the machine.

4. Remove the cup.
5. Lift the lid all the way up and all the way back down again. The used capsule will automatically drop into the capsule container.
6. Enjoy a delightful coffee!

AFTER DAILY USE

After daily use of the Bestpresso Espresso Machine, proceed as follows:

1. You can turn off the machine using the On/Off switch. If you do not, the machine will automatically go into standby mode after 9 minutes.
2. Empty the used capsules from the capsule container.
3. Empty the drip container and drip tray.
4. If necessary, empty the water tank.
5. Remove the plug from the socket if you will not be using the machine for some time.

SETTING YOUR OWN WATER LEVEL

If desired, you can set your own water level for an espresso or lungo. You can customize the machine to dispense coffee for up to 80 seconds. Program each button to your desired volume as follows:

1. Fill the water tank and place a coffee capsule in the capsule holder.
2. Turn on the machine and place a cup on the cup support.
3. Hold the Espresso or Lungo button for 3 seconds and let go when the machine starts to release coffee. Press the same button again as soon as the desired level is reached. The water level for the selected button has now been programmed and stored.
4. Repeat as desired with the other button. The machine will remember your settings for both Lungo and Espresso.

NOTE: You can change your custom water level setting as many times as you wish. However, changing the setting will erase the previous setting. If you'd like to return to the default settings, follow the procedure for "Restoring the Factory Settings" on the next page.

RESTORING THE FACTORY SETTINGS

The factory settings are 1.35 oz. for Espresso and 3.75 oz. for Lungo. To restore these settings, proceed as follows:

1. Turn on the coffee machine.
2. Press and hold the Espresso and Lungo buttons at the same time. Keep them pressed until the indicator lights stop flashing. The machine has been returned to the original factory settings.

USING THE ENERGY-SAVING FUNCTION & STANDBY MODE

Turn off the Bestpresso Espresso Machine when it is not in use to save energy. The machine is equipped with an energy-saving function and a standby mode for energy efficiency.

- After each use, the machine will automatically switch to standby mode after 9 minutes. It will automatically shut off after 2 hours.
- If you'd like to make another coffee within a 2-hour period, press the Espresso or Lungo button. The indicator lights will turn on and the machine can be used immediately. Press the Espresso or Lungo button again to make coffee.
- If more than 2 hours have lapsed, you will first need to turn the machine on using the On/Off switch. The machine will warm up while the indicator lights flash. When the indicator lights have stopped flashing and are lit continuously, the machine is ready for use. Press the Espresso or Lungo button to make coffee.

EMPTYING THE MACHINE

To empty the Bestpresso Espresso Machine before a period of non-use to protect against frost or prior to transportation, proceed as follows:

1. Turn off the machine and remove the water tank by gripping it at the top and pulling it straight up. You will need to use sufficient force.
2. Turn the machine on, place an appropriate cup under the coffee spout, and press the Espresso or Lungo button. The light on the button will start to flash.
3. Open and close the lid completely so any used capsule drops into the capsule container.
4. When the indicator lights have stopped flashing and are lit continuously, hold down the Espresso button until no more water runs out of the machine and the machine stops.
5. Turn off the machine. It may now be stored or transported.

DESCALING THE MACHINE

It takes approximately 30 minutes to descale the coffee machine. Proceed as follows:









1. Before you start, carefully read the safety instructions of your descaling agent and follow the prescribed descaling time and quantity as indicated on the packaging of the descaling agent. Do not use vinegar as a descaling agent.
2. Lift the lid all the way up and all the way back down again so that any used capsule automatically drops into the capsule container.
3. Empty all used capsules from the capsule container and remove the drip container and drip tray.
4. Remove the water tank, fill it with both water and the liquid descaling agent, and then return the tank to its place. Check the packaging of the descaling agent for the appropriate quantity to use. Do not exceed the indicated maximum level (3 1/3 cups) in the water tank.
5. Place a tray (large enough to hold a minimum of 3 1/3 cups) below the coffee spout and turn on the machine.
6. Press and hold the Espresso or Lungo button for 3 seconds. Release the button as soon as the indicator light starts to flash quickly (about 2 flashes per second). The machine will release water continuously for 60 seconds and will stop automatically. Repeat until the water tank is empty.
7. Rinse the water tank thoroughly, and then fill it with clean drinking water.
8. Repeat steps 4 to 6 using drinking water without any descaling agent.
9. You will need to set the desired water level for Espresso and Lungo by either:
 - a. Restoring the factory settings. See the procedure for "Restoring the Factory Settings" on page 8.
 - b. Setting your own water level. See the procedure for "Setting Your Own Water Level" on page 7.

TROUBLESHOOTING

PROBLEM	SOLUTION
The lights are not on.	The machine has switched off automatically. Use the On/Off switch to turn the machine on.
	Check the connections: the voltage, the plug, and the fuse.
No coffee or no water is being dispensed.	Be sure that the water tank is sufficiently full. Add more drinking water if necessary.
	Descale the machine if necessary. See the procedure for "Descaling the Machine" on the previous page.
The machine is dispensing too much coffee.	See the procedure for "Restoring the Factory Settings" on page 8.
	See the procedure for "Setting Your Own Water Level" on page 7.
The coffee is not warm enough.	Preheat your cup by making one cup without a coffee capsule. Empty the water and then make a cup of coffee in the warm cup using a coffee capsule.
	Descale the machine if necessary. See the procedure for "Descaling the Machine" on the previous page.
The lid will not close completely.	Empty the used capsules from the capsule container and make sure that a capsule is not stuck in the machine.
There is a leak or the coffee flow is irregular.	Make sure that the water tank is properly in place. Grip the water tank with your thumb, middle, and ring fingers and pull it upward vertically. Return it to its place, making sure that the tank clicks into place properly at the top.
The machine turns itself off.	In order to save energy, the machine will automatically switch to standby mode after 9 minutes. See the procedure for "Using the Energy-Saving Function & Standby Mode" on page 8.
The machine continues pumping even when the water tank is empty.	Press the Espresso or Lungo button to stop, or turn the machine off using the On/Off switch.
The capsule does not automatically drop into the container below.	Empty the used capsules from the capsule container and make sure that a capsule is not stuck in the machine.

TECHNICAL SPECIFICATIONS

These are the technical details of the Bestpresso Espresso Capsule Coffee Machine:

			
AUTO OFF	W 5.9" L 12.8" H 9.8"	STANDBY	20 bar/ 290 PSI
			
WEIGHT 6.6 lb. / 3 kg	110 V ~ 120 V 60 Hz / 1400 W	WARMING UP 30 SECONDS	MAX 3 1/3 c. / 700 ml

WARRANTY

This product is guaranteed against defects in materials and workmanship for a period of one year from the date of purchase. Under this warranty, the manufacturer will replace any product found to be defective, provided that the product is returned. This warranty is only valid if the product has been used in accordance with the instructions and if it has not been modified, repaired, or interfered with by any unauthorized person or damaged through misuse.

This warranty does not cover wear and tear nor breakables. This warranty does not affect your statutory rights nor any legal rights you may have as a consumer under applicable national legislation governing the purchase of goods.

If the product fails to operate and needs to be returned, pack it carefully, enclosing your name and address and reason for return.

All Bestpresso appliances are 120V models compatible only with outlets in the United States and Canada. Using this product outside of these countries will void the warranty.

USE & CLEANING OF YOUR COFFEE MACHINE

Do you know the importance of cleaning your capsule coffee maker after using it?

Lack of cleanliness results in coffee brewed with dirty, moldy water and could even cause problems to infuse properly. No one would think, for example, to squeeze an orange, leave the other half in the juicer and after two days remove it and make a new juice without cleaning the juicer, right? Similarly, all coffee machines must be cleaned after use.

In some coffee machines, cleaning the filters and the entire mechanism seems more obvious. However, in capsule coffee machines it's not always like that.

Here is a guide for you to properly clean your capsule machine, which will allow you not only to extend the life of the coffee machine, but also to always have an exquisite and healthier coffee.

CLEANING YOUR COFFEE MAKER
The compatible capsule coffee maker is like any other cookware that must be cleaned like any other in the kitchen. When you prepare a coffee, there are three needles that pierce the capsule and inject, by pressure, the hot water to prepare the espresso coffee. If you don't remove the capsule when you finish making the coffee, the needles will stay in contact with the wet coffee, which begins to generate mould and fungus that remain on the needles until the next coffee.

By following these simple steps, you ensure that the needles of your coffee maker will be free of old coffee residues and prevent bacteria from forming. In this way you will be drinking a delicious and healthier coffee, while this process helps your coffee maker not have problems infusing.



NOTE: The water tank is dishwasher safe.

NOTE: Do not use harsh cleaning products or solvents. Do not put the machine in the dishwasher. Never submerge the machine or its parts in water.

COFFEE TIPS

STEP BY STEP

TO DRINK AN EXQUISITE AND HEALTHY COFFEE



1.

USE FILTERED OR MINERAL WATER IN YOUR COFFEE MAKER.

2.

REMOVE THE CAPSULE WHEN YOU FINISH PREPARING THE COFFEE.

3.

AFTER USE, RUN WATER UNTIL CRYSTAL CLEAR.

4.

UNLOAD THE CAPSULE DEPOSIT AND WASH IT. IT'S DONE!

DESCALING YOUR COFFEE MAKER

Periodically descale your coffee maker to thoroughly clean the entire mechanism. This procedure may vary from one model to another, so we recommend that you read the user manual and follow the instructions to do it correctly.

BUTTON'S CONFIGURATION

It's important that the buttons for making a short and long coffee are correctly configured, to ensure that the right amount of coffee and the perfect infusion are prepared. Check the user manual of the coffee machine and follow the step by step to do it.

IMPORTANT NOTICE

These tips aren't exclusive for Bestpresso capsules, but for any type of capsule machine, whatever the system. We made this guide because your health is important to us. Try following these tips and let us know if you feel the difference.



If you have questions or want to receive more information, you can contact us in bestpresso.com or send an email to help@bestpresso.com

RECYCLE WITH US!

BECAUSE WE CARE

At Bestpresso we have the utmost respect for the environment, which is why we take care of it throughout the entire process, including the recycling of our capsules. We are dedicated to providing eco-conscious recyclability methods for our consumers.



RECYCLING PROGRAM

STEP BY STEP

HOW TO RECYCLE YOUR CAPSULES



COLLECT YOUR
USED BESTPRESSO
CAPSULES



DROP IT OFF AT
ANY USPS LOCATION
(USPS.COM)



COFFEE GROUNDS
ARE COMPOSTED &
CAPSULES RECYCLED

INTRODUCING THE BESTPRESSO RECYCLING PROGRAM

Innovations in single-serve coffee manufacturing has allowed us to produce an aromatic variety of flavors cup after cup.

Bestpresso offers an effortless recycling program so that loyal customers may enjoy our flavorful coffee, and have peace of mind knowing that Bestpresso is devoted to reducing our carbon foot-print and is environmentally accountable.



Please recycle your coffee capsules

📱 Scan me to find out how

www.bestpresso.com

COMPATIBLE CAPSULES WITH NESPRESSO*



RISTRETTO

Intense coffee with abundant body and cream, with notes of nuts and chocolate.



INTENSITY 11



INTENSO

Intense coffee with a marked body and moderate acidity in which the notes of toasted red fruits stand out.



INTENSITY 12



ARABICA

A well balanced coffee with an intense aroma, a pronounced acidity and a creamy, smooth body.



INTENSITY 6



ESPRESSO

A balanced full bodied coffee. Its perfect acidity is complemented by berries and cocoa notes.



INTENSITY 8



DECAFFEINATO

Decaffeinated with intense aroma and mild flavor, with chocolate and citrus notes.



INTENSITY 7



LUNGO

Balanced coffee with body, cream and low acidity. It has notes of cocoa and hazelnuts.



INTENSITY 9



VERONA

Inspired by the city of love, its intense roast with notes of chocolate, together with its body and creaminess, seduce lovers of good coffee.



INTENSITY 14



VANIGLIA

Coffee with sweet and balanced notes. This blend combines a medium roast with the aromatic softness of vanilla.



INTENSITY 8



CARMELLO

A blend of balanced body Arabicas, enriched with the sweetness and creaminess of the caramel.



INTENSITY 8



CIOCCOLATO

A blend that combines the best coffee beans with the intensity and the body of the dark chocolate.



INTENSITY 8



BRAZIL

A coffee that combines the strength and flavor of the origins of Brazil, with an intense aroma, a creamy body and sweet notes.



INTENSITY 7



COLOMBIA

Its great aroma and softness combine with the sweetness and acidity of its grains, and the notes of chocolate and nuts.



INTENSITY 9

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