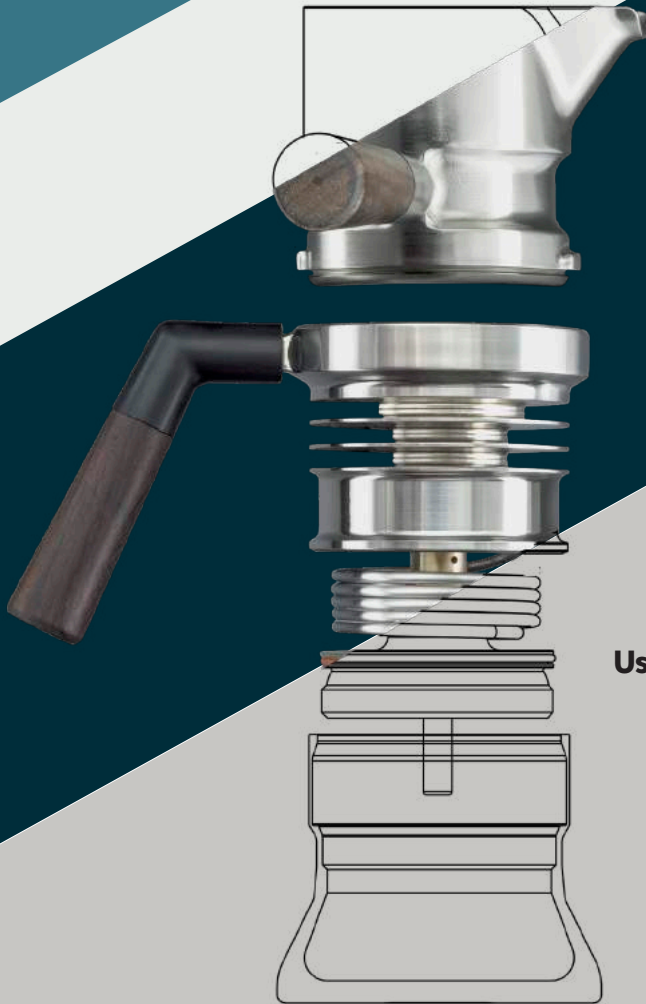


# 9B



**User Guide**

## What's in the box?

**Your new 9Barista espresso machine**

**Tamper**

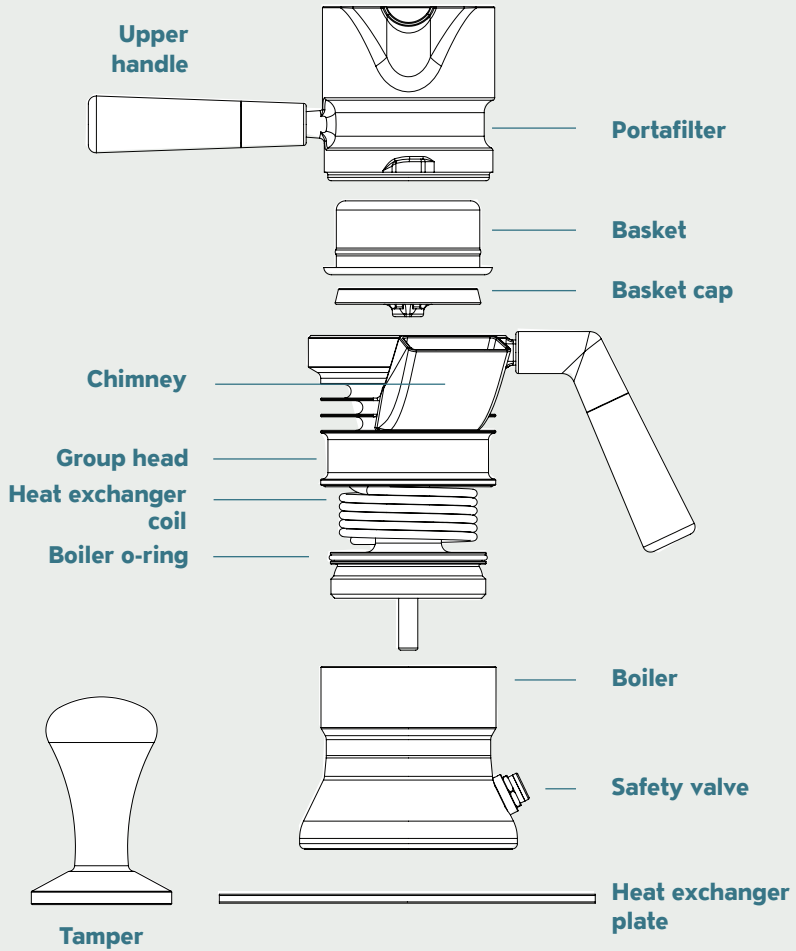
**Heat exchanger plate**

**User guide**

**Vouchers**

# 93

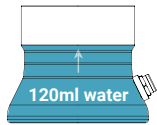
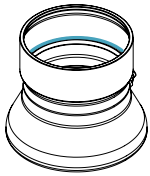
## Parts



## How to make an espresso

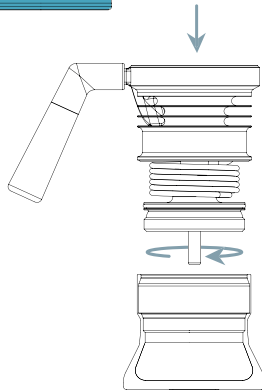
Step 1

Fill the *Boiler* with cold water up to the fill line on the inside.



Step 2

Screw the *Group head* to the *Boiler*.

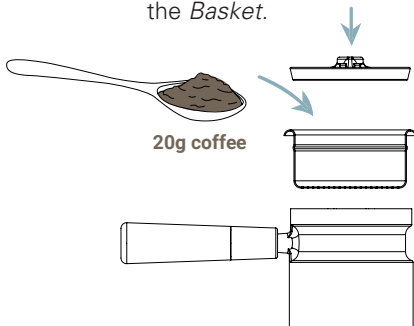


note

You can speed things up quite a bit by putting your 9Barista on the stove to heat up while you grind and tamp the coffee. Be careful though, you'll need to get the *Portafilter* back on before the machine starts to deliver hot water. Only attempt this once you know you'll be fast enough.

Step 3

Flip the *Portafilter* upside down and put 20g of freshly ground coffee into the *Basket*. Tamp down the coffee firmly, making sure the ground coffee is nicely levelled. Then place the *Basket cap* firmly back into the *Basket*.

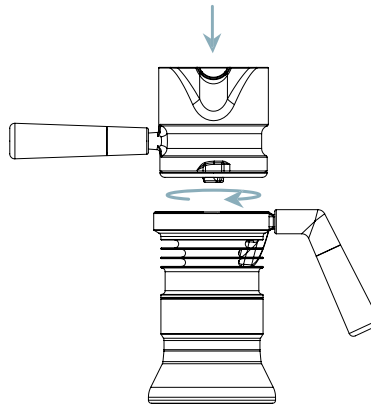


note

Getting the fineness of the grind right is one of the most important things when making espresso. It makes a big difference to the flavour. A good way of getting this right is to measure how long it takes for the coffee to come through; it should take approximately 30 secs. You might need a few attempts to get it just right.

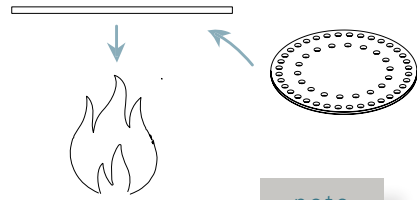
Step  
4

Flip the *Portafilter* back the right way up and put it on to the *Group head*. Twist to seal it shut (the two handles will be roughly at right-angles to each other when the seal is made).



Step  
5

Place your 9Barista on the stove. It should take between 3 and 6 minutes to produce a coffee. If it's too fast or too slow, adjust the heat.



note

You might need to use the *Heat exchanger plate*. The plate is needed if:

- you're using an induction cooker
- you're using a gas cooker
- you're using another type of cooker, and it's taking more than 6 minutes for 9Barista to reach temperature and produce a coffee

Step  
6

When all the espresso has come through, pour it into your cup straightaway to make sure you keep all that wonderful crema.



40 ml  
espresso

## Milk

If you want to add hot frothed milk, there are some excellent (and inexpensive) milk-frothers available.



## Descaling

Unlike most espresso machines, 9Barista rarely needs descaling. Although limescale may build up in the *Boiler*, it will not necessarily impact performance. (We've never had a machine malfunction due to limescale.)

Nevertheless, if you live in a hard water area you might want to descale the *Boiler* every few months or so. After descaling, make sure you rinse it well, or better still run a cycle without coffee.

## Safety

When using your 9Barista espresso machine, please remember to follow basic, sensible safety precautions. 9Barista operates at high temperature and high pressure, and the user must read and follow the instructions below, before using the machine.

- Do not touch any metal part of the machine once it has been heated; it's going to be hot! Only touch the wooden handles.
  - Do not leave your 9Barista on a heat source after it has made an espresso. If it is left for too long, it will overheat and the *Safety valve* might need to be replaced.
  - Never leave your 9Barista unattended on a heat source.
  - If you hear or see steam appearing from the *Safety valve*
- remove the 9Barista from the heat source, and either use a lower cooker power setting or less finely ground coffee with the next use of the machine. Under correct operation, the *Safety valve* will not open.

- Never attempt to unscrew the *Boiler* or the *Portafilter* from the Group Head when the machine is hot, as it may be under pressure.
- While 9Barista is producing an espresso, steam will appear from the *Chimney*. Keep your hands away, to avoid being scalded.
- When disassembling the 9Barista machine, be aware that it might still contain very hot water. Always cool the machine down under a tap and exercise caution when separating the *Portafilter* and *Boiler* from the *Group head*.

## Cleaning

Cleaning your 9Barista takes only a few seconds and is best done in a kitchen sink. You should give it a quick rinse after every time you make an espresso.

- If your 9Barista is still hot from making an espresso, run it under the tap until it is cool enough to grip.
- Unscrew the *Portafilter* from the *Group head*, remove the *Basket cap* and knock out the spent coffee grounds into the bin.
- Rinse the *Portafilter*, *Basket cap* and the top of the *Group head* under the tap.
- Leave the parts to dry or towel dry and reassemble.
- If storing your 9Barista for an extended period, we recommend you remove all the water and clean the machine.
- After prolonged storage, rinse the *Boiler* with water and run the 9Barista once with coffee in the *Basket* and discard the coffee.
- Not suitable for dishwashers.
- Do not use abrasive cleaning products.

### More intense flavour

- Use more coffee
- Use a coarser grind
- 30 seconds extraction

### Less acidity

- Same amount of coffee
- Use a finer grind
- Longer extraction ~ 35s

## How to adjust the shot flavour

### Start Here


20g coffee  
30 seconds extraction time

### Less bitterness

- Same amount of coffee
- Use a coarser grind
- Shorter extraction ~ 25s

### Less intense flavour

- Use less coffee
- Use a finer grind
- 30 seconds extraction



**For more  
information  
on making the  
perfect espresso,  
coffee grinding,  
accessories &  
troubleshooting visit**

**[9Barista.com](https://9Barista.com)**

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