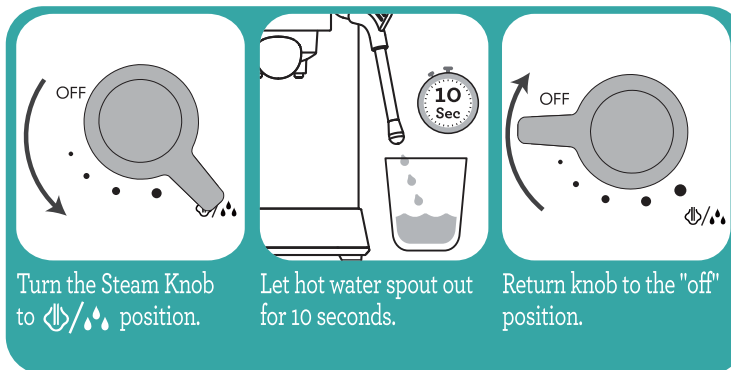
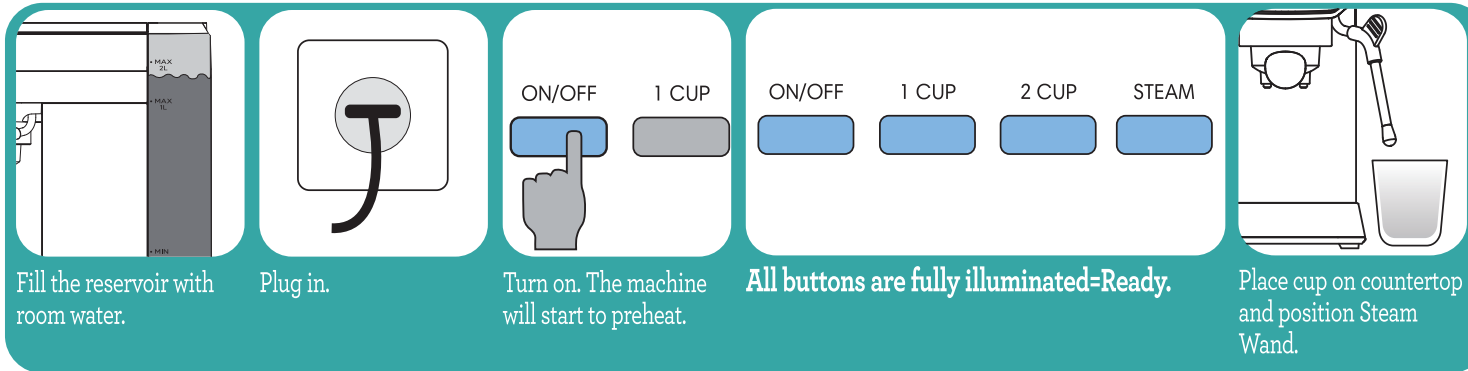


First use cycle

Rinse and get your machine ready to operate. This is only required the first time out of the box.

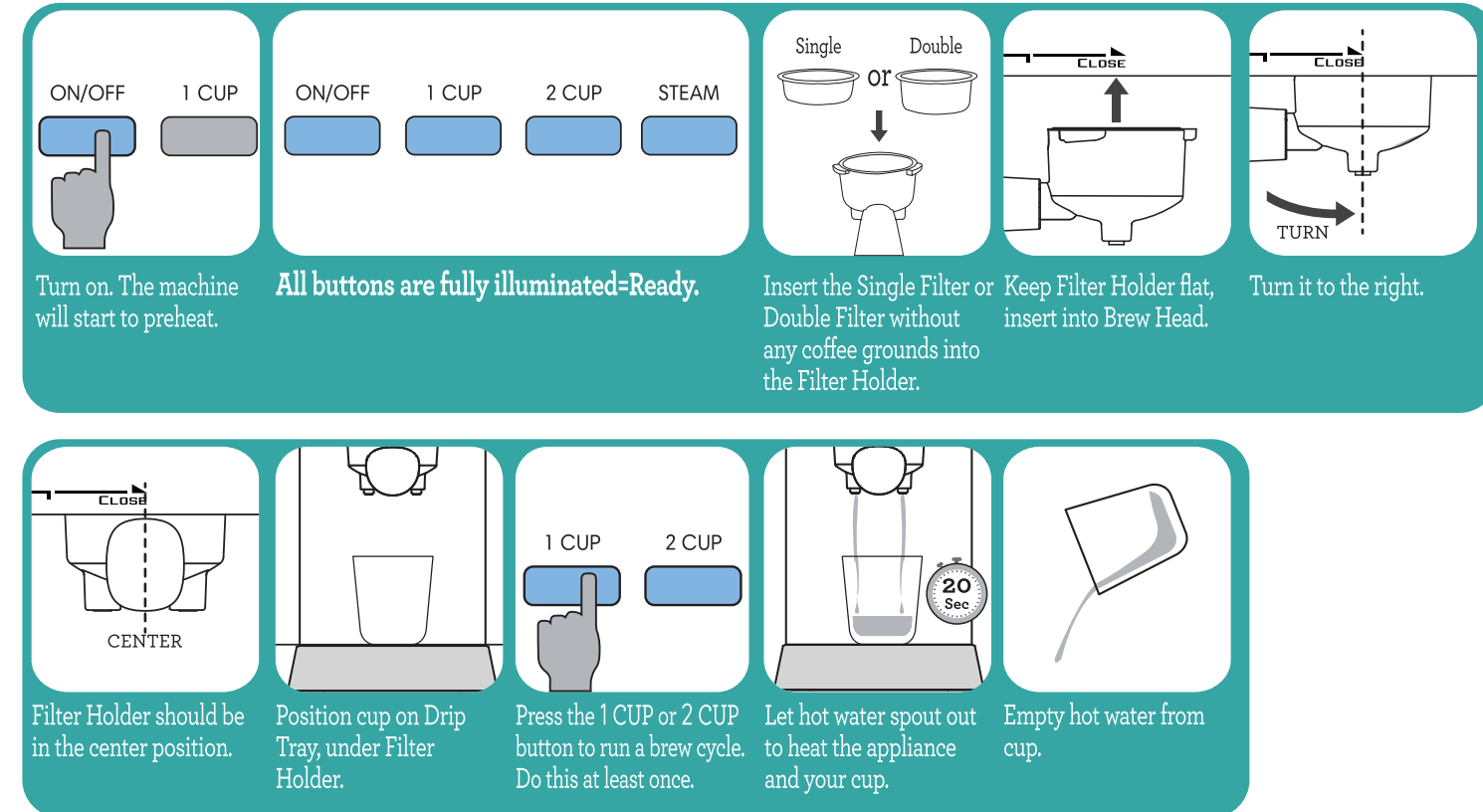


Now your espresso machine is ready to use.

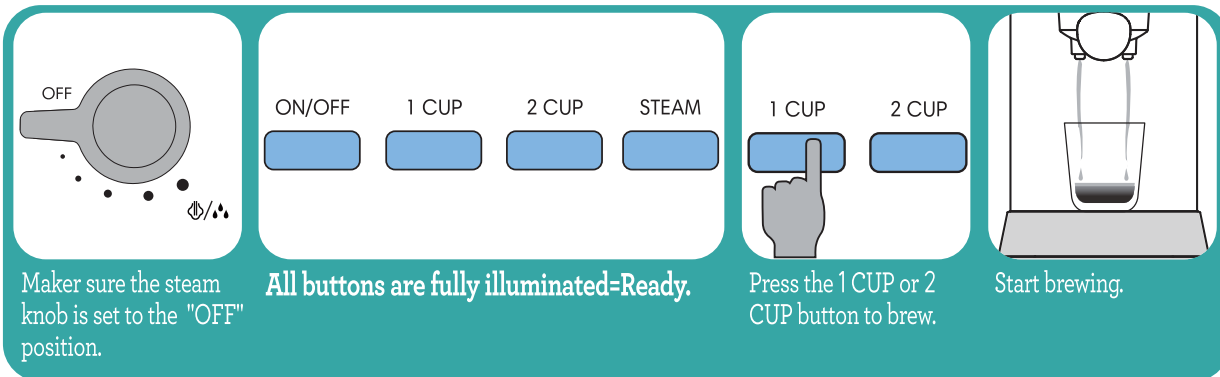
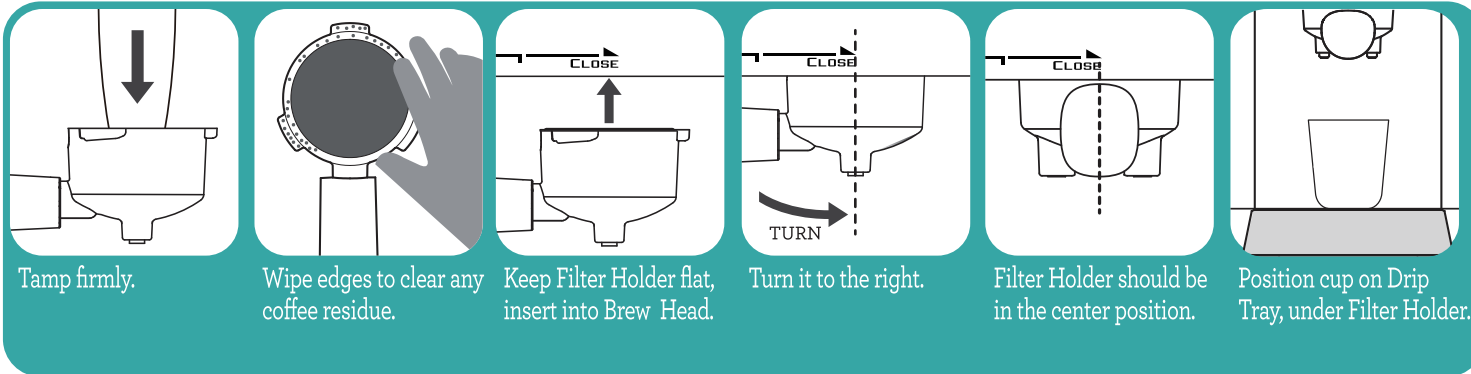
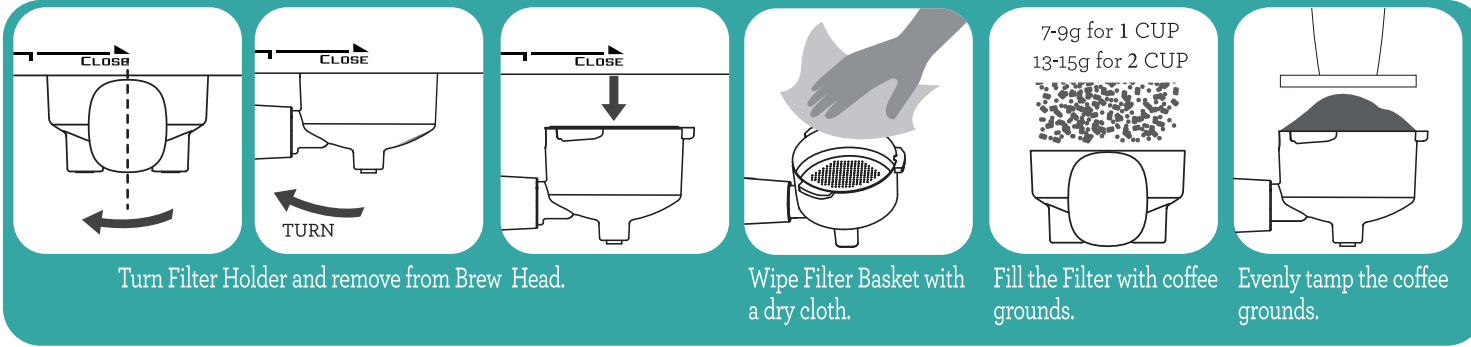
NOTE: There will be a loud noise and a little shake when you run the machine for the first time—that's normal for a 20-bar pump. The noise will decrease with further use.

Pre-heat the brewing system

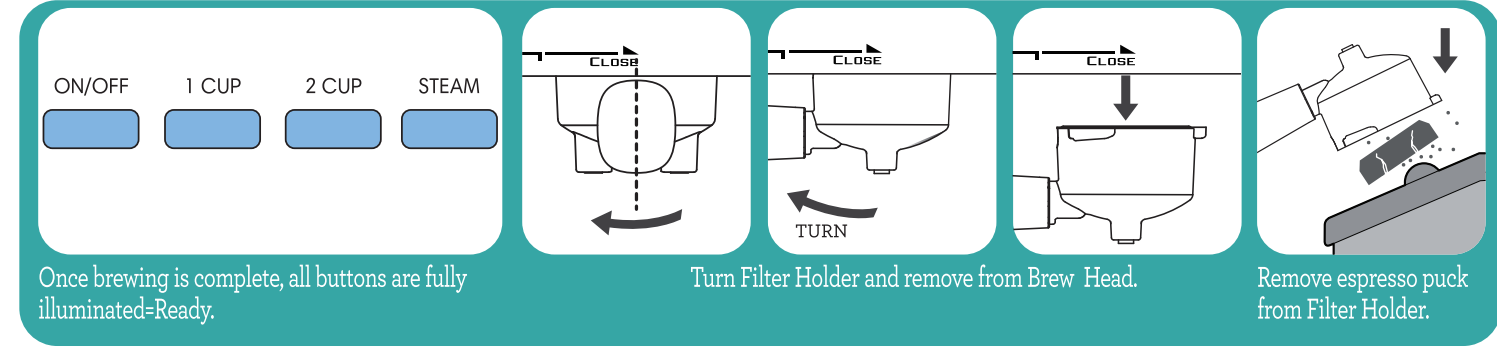
For the optimal coffee temperature, preheat the coffee maker at least once before brewing.



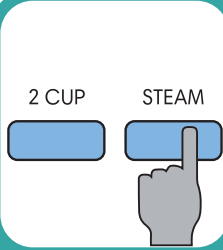
Making espresso



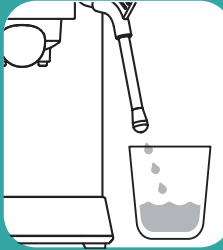
Making espresso



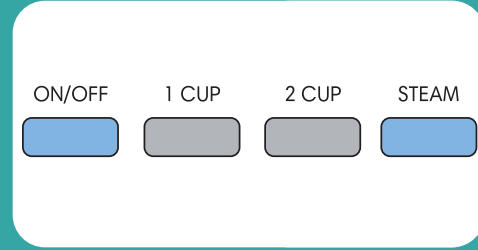
Frothing milk




Press the STEAM button. The machine will start to preheat.




Some water may come out of the Steam Wand.



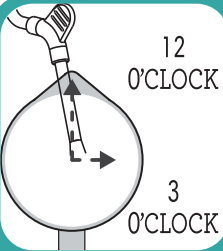
The STEAM button stops flashing and is fully illuminated=Ready.



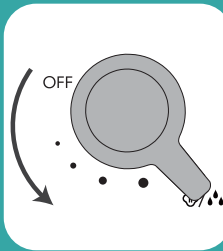
Fill the Pitcher with cold milk just below the bottom of the spout.




Insert Steam Wand Tip just below the surface of the milk.




Steam Wand position:
- Arm at 12 o'clock.
- Tip at 3 o'clock



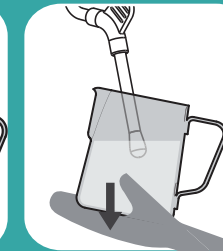
Turn the Steam Knob to OFF position.



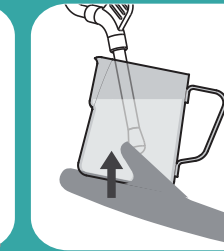
Frother makes a soft hissing noise.



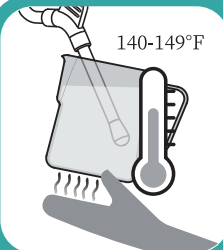
Check to see that the milk is swirling.



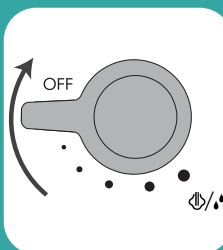
As milk level rises, lower Pitcher to keep Tip just below the surface.



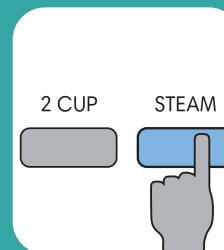
When the desired foam is achieved, immerse the Steam Wand half way.




Milk is ready when the Pitcher is too hot to touch for 3 secs.



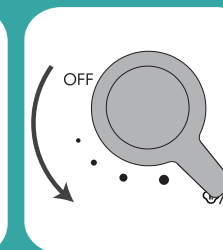
Return knob to the "off" position.



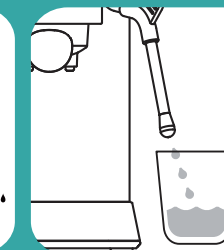
Press the STEAM button again to exit steam mode.



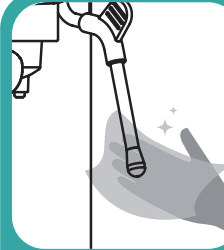
Remove Pitcher from Steam Wand.



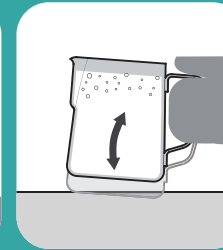
Turn the Steam Knob to OFF position, let the steam come out from the wand for 1-2 seconds. Then return the Steam Knob to OFF.




Start frothing milk



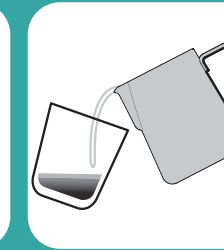
Wipe the Steam Wand and Tip with a damp cloth.



Tap Pitcher to release larger air bubbles.



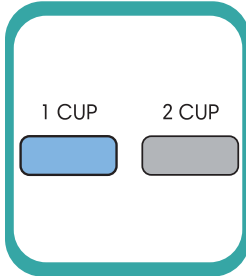
Swirl Pitcher to blend milk and create a silky texture.



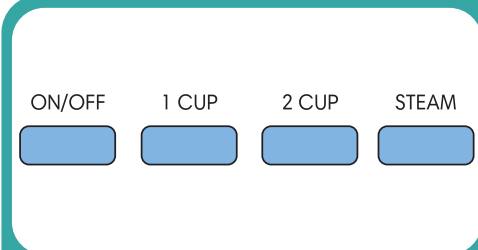
Pour milk in one steady stream.

NOTE: Do not brew coffee immediately after frothing milk. The boiler must cool down first otherwise the temperature and the pressure inside the machine will be too high, and the machine will go into over-pressure protection mode.

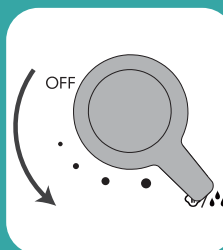
When in over-pressure protection mode the machine will not brew coffee, and the 1 CUP and 2 CUP buttons will alternately flash when you press the 1 CUP or 2 CUP button.



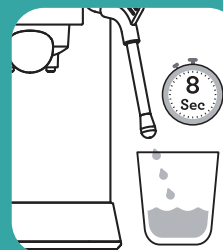
Proceed as follows to cool down the machine:



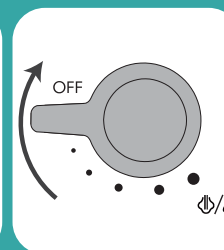
Make sure all buttons are fully illuminated.



Turn the Steam Knob to OFF position.



Let hot water come out from the steam wand for about 8 seconds.



Return knob to the "OFF" position. Now the coffee maker is ready for the next brew.

User Tips

- ☛ The taste of espresso depends on the amount and type of coffee grounds used.
- ☛ The particular taste of a coffee bean depends on several factors, but its taste and aroma are the result of the roasting process. Coffee beans roasted for a longer time and at higher temperatures are darker in color. Darker coffee beans release more flavor than lighter ones.
- ☛ Espresso machines require a finely ground blend. We recommend using a grinder mill rather than a blade mill.

Grind Setting:



Powdered Sugar Table Salt Sea Salt Less Chunky Chunky

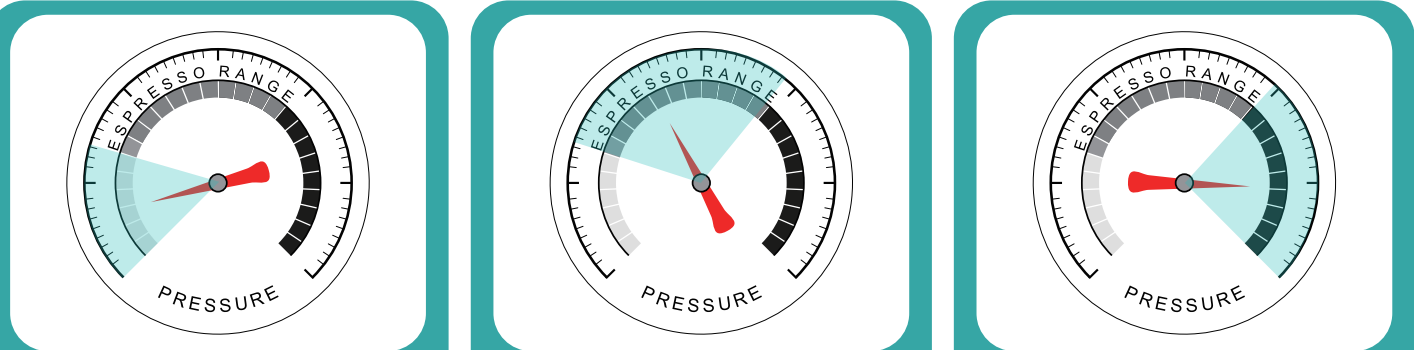
Best for:



Turkish Coffee Espresso Pour Over & Drip French Press Cold Brew

- ☛ Fresh, quality coffee beans will give you the best possible flavor extraction.
- ☛ We recommend storing the coffee in an airtight container, in a cool, dry place, away from heat sources.
- ☛ Serve espresso coffee immediately after preparing it.

The pressure gauge



Under-Extracted Zone

When the gauge needle is positioned in the lower zone during extraction this indicates that the espresso has been extracted with insufficient pressure.

Ideal Espresso Zone

When the gauge needle is positioned anywhere within the solid gray zone during extraction, this indicates the espresso has been extracted at the ideal pressure.

Over-Extracted Zone

When the gauge needle is positioned in the upper zone during extraction, this indicates that the espresso has been extracted with too much pressure.

Extraction Quality		GRIND	Amount of Coffee Ground	TAMP	SHOT TIME
OVER EXTRACTED Crema very dark and not uniformed	PROBABLE CAUSE	TOO FINE	TOO MUCH	TOO HEAVY	OVER 50 SEC
	SOLUTION	Grind coarser	Decrease the amount	Decrease the tamping pressure	
IDEAL EXTRACTION		OPTIMUM	7-9g (1 CUP) 13-15g (2 CUP)	20-33lbs (9-15kg)	25-45 SEC
UNDER EXTRACTED Light and pale Crema	PROBABLE CAUSE	TOO COARSE	TOO LITTLE	TOO LIGHT	UNDER 20 SEC
	SOLUTION	Grind finer	Increase the amount	Increase the tamping pressure	