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› Quick Mill 3004 Cassiopea Inox Espresso Machine User Manual

QuickMill MOD.03004

Quick Mill 3004 Cassiopea Inox Espresso Machine User Manual

Model: MOD.03004

INTRODUCTION

Thank you for choosing the Quick Mill 3004 Cassiopea Inox Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read this manual thoroughly before using the appliance and keep it for future reference.



Image: Quick Mill 3004 Cassiopea Inox Espresso Machine, a sleek stainless steel espresso machine with two coffee cups on the drip tray and a pressure gauge on the front panel.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the machine is unplugged before cleaning or maintenance.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep hands and cords away from hot surfaces and steam.
- Use only cold, fresh water in the water reservoir.
- This appliance is for household use only.
- The metal thermoblock (boiler) is double secured against overheating.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the espresso machine from its packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the machine on a stable, level, heat-resistant surface, away from water sources and direct sunlight. Ensure adequate ventilation around the machine.
3. **Cleaning:** Before first use, clean the water reservoir, portafilter, and drip tray with warm water and mild detergent.

Rinse thoroughly.

4. **Filling Water Reservoir:** Fill the 1300 ml water reservoir with fresh, cold water. Do not exceed the MAX fill line.
5. **Initial Priming:** Plug the machine into a grounded electrical outlet (230 Vac 50 Hz or 115 Vac 60 Hz). Turn on the machine. Allow it to heat up. Dispense hot water through the steam wand until water flows smoothly, ensuring the pump is primed.

OPERATING INSTRUCTIONS

Making Espresso

1. Ensure the machine is heated to operating temperature. The pressure gauge will indicate readiness.
2. Grind fresh coffee beans to an espresso-fine consistency.
3. Fill the chrome-plated brass filter holder with the desired amount of ground coffee and tamp evenly.
4. Insert the portafilter into the brew group and lock it into place.
5. Place a pre-warmed espresso cup(s) under the spouts.
6. Press the coffee dispense button. Monitor the pressure gauge during extraction.
7. Stop the flow once the desired volume is reached.

Steaming Milk (Cappuccino)

1. Ensure the steam function is activated and the machine has reached steaming temperature. The double heat exchanger allows for simultaneous coffee and steam.
2. Fill a stainless steel frothing pitcher with cold milk.
3. Purge any condensation from the steam wand into the drip tray.
4. Submerge the tip of the steam wand just below the surface of the milk.
5. Open the steam valve. Lower the pitcher slightly to introduce air for frothing, then raise it to heat the milk.
6. Close the steam valve once the desired temperature and texture are achieved.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

Hot Water Dispensing

The machine can dispense hot water for tea or Americanos. Simply open the hot water valve (usually the same as the steam valve, but with the steam function off) and dispense the desired amount of hot water.

MAINTENANCE AND CLEANING

- **Daily Cleaning:**

- Empty and rinse the drip tray and grid.
- Remove and clean the portafilter and filter basket.
- Wipe down the exterior of the machine with a damp cloth.
- Purge and wipe the steam wand immediately after each use.

- **Weekly Cleaning:**

- Backflush the brew group (if applicable, consult specific Quick Mill instructions for your model).
- Clean the water reservoir.

- **Descaling:**

Regular descaling is crucial to maintain machine performance and longevity, especially in areas with hard water. The frequency depends on water hardness and usage. Use a descaling solution specifically designed for espresso machines. Follow the descaling product's instructions carefully. Typically, this involves running the descaling solution through the machine's water circuits.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Coffee too finely ground or over-tamped. Brew group clogged. Machine needs descaling. Water reservoir empty.	Adjust grind size or tamping pressure. Perform backflush or clean brew group. Descale the machine. Refill water reservoir.
Coffee tastes weak / Too fast flow	Coffee too coarsely ground or under-tamped. Insufficient coffee dose.	Adjust grind size or tamping pressure. Increase coffee dose.
No steam / Weak steam	Steam wand clogged. Machine not at steaming temperature. Machine needs descaling.	Clean steam wand hole with a pin. Wait for machine to heat up. Descale the machine.
Machine leaks water	Water reservoir not seated correctly. Drip tray full. Seal/gasket issue.	Reseat water reservoir. Empty drip tray. Contact customer support for seal replacement.

PRODUCT SPECIFICATIONS

Feature	Detail
Model	Quick Mill 3004 Cassiopea Inox (MOD.03004)
Brand	QuickMill
Dimensions (L x W x H)	25 x 31 x 38 cm
Weight	11.5 kg
Color	Silver
Voltage	230 Vac 50 Hz / 115 Vac 60 Hz
Power Consumption	2080 Watt
Water Reservoir Capacity	1300 Milliliter
Material	Metal
Special Features	Double heat exchanger, Milk frother, Pressure gauge
Origin	Made in Italy

WARRANTY AND SUPPORT

Information regarding the product warranty and specific support contacts is not available in this manual. Please refer to the product packaging, purchase documentation, or the official QuickMill website for warranty details and customer service contact information.

For technical assistance or spare parts, please contact your authorized QuickMill dealer or service center.

