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Quickmill 0820

QuickMill 0820 Espresso Machine User Manual

Model: 0820

PRODUCT OVERVIEW

The QuickMill 0820 is a manual espresso machine designed for home use, featuring a robust construction and user-friendly operation. It is equipped with an exclusive Quick Mill filter head made of stainless steel and plastic, utilizing a screw system and O-ring for secure attachment. The machine incorporates an exclusive metal thermoblock with dual thermostatic control and a safety fuse, ensuring consistent temperature and safe operation. It provides unlimited steam and hot water dispensing, and a full steam wand with air intake for heating beverages or preparing cappuccino.



Image: QuickMill 0820 White Espresso Machine. This image shows the front view of the white espresso machine, highlighting its chrome top, control switches, portafilter, and drip tray.

SAFETY INSTRUCTIONS

Always read all instructions before using the appliance. Keep this manual for future reference. Ensure the machine is connected to a grounded outlet. Do not immerse the machine, cord, or plug in water or other liquids. Unplug from outlet when not in use and before cleaning. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Keep hands and cords away from hot parts of the appliance during operation.

SETUP

1. **Unpacking:** Carefully remove the espresso machine from its packaging. Retain all packaging materials for future transport or storage.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and direct sunlight. Ensure adequate ventilation around the machine.
3. **Initial Cleaning:** Before first use, wipe the exterior with a damp cloth. Remove the water tank and wash it with mild soap and water. Rinse thoroughly.
4. **Filling the Water Tank:** Fill the water tank with fresh, cold water. Do not exceed the maximum fill line. Place the tank back into its position securely.
5. **Power Connection:** Plug the power cord into a suitable grounded electrical outlet (230V, 50Hz).

OPERATING INSTRUCTIONS

First Use / Priming the Pump

1. Ensure the water tank is filled.
2. Turn on the main power switch. The indicator light will illuminate.
3. Place a cup under the steam wand. Open the steam valve to allow water to flow through until a steady stream is observed. Close the steam valve. This primes the pump.

Making Espresso

1. **Preheating:** Turn on the machine and allow it to preheat for at least 15-20 minutes. The indicator light will turn off when the optimal temperature is reached.
2. **Grinding Coffee:** Use freshly ground espresso beans. The grind should be fine, like powdered sugar, but not so fine that it clogs the machine.
3. **Dosing and Tamping:** Place the desired filter basket into the portafilter. Fill with ground coffee and tamp firmly and evenly. Wipe any excess coffee from the rim.
4. **Attaching Portafilter:** Insert the portafilter into the group head and twist firmly to the right until it is securely locked.
5. **Brewing:** Place a preheated cup under the portafilter spouts. Activate the brew switch. Coffee will begin to flow. Stop the brew cycle when the desired volume is reached.
6. **Removing Portafilter:** After brewing, carefully remove the portafilter by twisting it to the left. Be cautious as it will be hot. Discard the used coffee grounds.

Steaming Milk for Cappuccino

1. Ensure the machine is heated and ready for steam.
2. Fill a stainless steel milk pitcher with cold milk (do not fill more than halfway).

3. Position the steam wand just below the surface of the milk. Open the steam valve.
4. Lower the pitcher slightly to introduce air, creating foam. Once desired foam is achieved, submerge the wand deeper to heat the milk.
5. Close the steam valve when the milk reaches the desired temperature (around 60-65°C).
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

MAINTENANCE

Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Portafilter and Filter Baskets:** After each use, rinse the portafilter and filter baskets under hot water.
- **Steam Wand:** After each use, purge the steam wand briefly and wipe it clean with a damp cloth.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

Regular Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage, but generally every 2-3 months. Use a descaling solution specifically designed for espresso machines. Follow the instructions provided with the descaling product.

1. Prepare the descaling solution according to the product instructions and fill the water tank.
2. Place a large container under the group head and steam wand.
3. Turn on the machine and run about half of the solution through the group head.
4. Open the steam valve and run the remaining solution through the steam wand.
5. Turn off the machine and let it sit for 15-20 minutes.
6. Rinse the water tank thoroughly and fill with fresh water.
7. Run several tanks of fresh water through both the group head and steam wand to rinse the machine completely.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Pump not working	Water tank empty; Air lock in pump; Clogged filter.	Refill water tank; Prime the pump (see Operating Instructions); Clean or descale the machine.
Coffee flows too slowly or not at all	Coffee ground too fine; Too much coffee in basket; Coffee tamped too hard; Clogged filter.	Use coarser grind; Reduce coffee dose; Tamp lighter; Clean filter basket.
Coffee flows too quickly / Weak espresso	Coffee ground too coarse; Not enough coffee in basket; Coffee tamped too lightly.	Use finer grind; Increase coffee dose; Tamp firmer.
No steam or weak steam	Steam wand clogged; Not enough preheating time; Machine needs descaling.	Clean steam wand hole; Allow more time for preheating; Descale the machine.

SPECIFICATIONS

Feature	Detail
Brand	Quickmill
Model Number	0820
Color	White
Dimensions (L x W x H)	25 x 25 x 33 cm (approx. 9.8 x 9.8 x 13 inches)
Weight	7.19 kg (approx. 15.85 lbs)
Power	1080 Watts
Voltage	230 Volts
Material	Metal
Special Feature	Water Filter
Coffee Maker Type	Espresso Machine

WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the official QuickMill website or contact your local distributor. Keep your proof of purchase for warranty claims.

Note: Spare parts availability information is not available through this manual.

