

Solac CE4480

Solac CE4480 Espresso Machine User Manual

Model: CE4480 | Brand: Solac

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the power cord, plug, or the appliance itself in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Avoid contact with hot surfaces, such as the heating plate, steam nozzle, and portafilter during and immediately after operation. Use handles or knobs.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only cold, fresh water in the water tank. Do not fill with hot water, milk, or other liquids.
- Ensure the drip tray is correctly positioned before brewing to prevent spills.

2. PRODUCT OVERVIEW

The Solac CE4480 Espresso Machine is designed to deliver high-quality espresso with a 19-bar pressure pump and an 850W heating system. It features a durable stainless steel body and an adjustable steam nozzle for frothing milk.



Figure 2.1: Front view of the Solac CE4480 Espresso Machine in operation, showing coffee being dispensed into a glass cup.

Key Components:

- **Control Panel:** Features power, coffee, and steam buttons with indicator lights.
- **Water Tank:** Removable 1.2-liter capacity tank for easy refilling.
- **Portafilter:** Holds ground coffee and attaches to the brewing head. Includes filters for single and double shots.
- **Steam Nozzle:** Adjustable nozzle for frothing milk or dispensing hot water.
- **Drip Tray:** Removable tray to collect excess liquids and spills.
- **Cup Warming Plate:** Located on top of the machine to preheat cups.



Figure 2.2: Detailed view of the control panel, showing the power, coffee, and steam buttons with their respective indicator lights.



Figure 2.3: Side view of the espresso machine, highlighting the transparent 1.2-liter removable water tank.

3. SETUP

Before first use, follow these steps to prepare your espresso machine.

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present.
2. **Clean:** Wash the water tank, portafilter, and filters with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX level indicator. Place the tank back securely.
4. **First Use Cycle:** Before brewing coffee, perform a cleaning cycle. Place an empty cup under the portafilter spout. Press the power button to turn on the machine. Once the coffee indicator light is solid green, press the coffee button to run water through the system. Repeat this process 2-3 times to clean the internal components.

5. **Preheat Cups:** Place your espresso cups on the cup warming plate on top of the machine to preheat them.

4. OPERATING INSTRUCTIONS

4.1. Making Espresso (Ground Coffee)

Follow these steps to brew a perfect espresso.

1. **Prepare Portafilter:** Select the desired filter (single or double shot) and place it into the portafilter.
2. **Add Ground Coffee:** Use the included measuring spoon to add finely ground espresso coffee to the filter. For a single shot, use one level spoon; for a double, use two.



Figure 4.1: Illustrates adding ground coffee to the portafilter using the measuring spoon and then tamping the coffee for optimal extraction.

3. **Tamp Coffee:** Use the tamping tool (often on the back of the measuring spoon) to firmly press the coffee grounds evenly. This creates a compact puck for proper extraction.

4. **Attach Portafilter:** Align the portafilter with the brewing head on the machine. Insert it and turn it firmly to the right until it is securely locked in place.
5. **Place Cup:** Position your preheated espresso cup(s) on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:** Ensure the machine is powered on and the coffee indicator light is solid green (indicating it's preheated). Press the coffee button. The machine will start dispensing espresso. Press the coffee button again to stop the flow once the desired amount is reached.



Figure 4.2: The filter holder with both single and double shot filters, alongside the machine dispensing coffee into a cup.

7. **Remove Portafilter:** Carefully remove the portafilter by turning it to the left. Dispose of the used coffee grounds.

4.2. Using the Steam Nozzle (Milk Frothing / Hot Water)

The adjustable steam nozzle allows you to froth milk for cappuccinos and lattes, or dispense hot water for other beverages.

1. **Activate Steam Function:** Press the steam button on the control panel. The steam indicator light will illuminate and may flash while heating. Wait until the light becomes solid green, indicating the correct temperature for steam is reached.

2. **Prepare Milk (for frothing):** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
3. **Purge Steam Wand:** Before frothing, briefly open the steam knob to release any condensed water. Close it immediately.
4. **Froth Milk:** Insert the steam nozzle into the milk, just below the surface. Slowly open the steam knob. Move the pitcher up and down to create foam. Once desired foam and temperature are achieved, close the steam knob and remove the pitcher.



Figure 4.3: The adjustable steam nozzle in use, demonstrating both milk frothing and hot water dispensing capabilities.

5. **Dispense Hot Water:** Place a cup under the steam nozzle. Open the steam knob to dispense hot water. Close the knob when finished.
6. **Clean Steam Wand:** Immediately after use, wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any internal blockages.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your espresso machine.

- **Daily Cleaning:**
 - Empty and rinse the drip tray and grid after each use.
 - Remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter under running water.
 - Wipe down the exterior of the machine with a soft, damp cloth.
- **Water Tank Cleaning:** Clean the water tank regularly with mild detergent and rinse thoroughly.
- **Steam Nozzle Cleaning:** After each use, wipe the steam nozzle with a damp cloth. If the nozzle becomes clogged, use a small pin or needle to clear the opening.
- **Descaling:** Over time, mineral deposits can build up inside the machine. Descale your machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution designed for coffee machines and follow the product's instructions.

6. TROUBLESHOOTING

If you encounter issues with your Solac CE4480, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; clogged filter; machine not preheated.	Fill water tank; clean filter; wait for coffee indicator light to be solid green.
Coffee brews too slowly or not at all	Coffee grounds too fine or tamped too hard; clogged filter.	Use coarser grind; reduce tamping pressure; clean filter.
Coffee brews too quickly / weak coffee	Coffee grounds too coarse or not enough coffee; not tamped enough.	Use finer grind; add more coffee; tamp more firmly.
No steam from nozzle	Steam function not activated; nozzle clogged; machine not hot enough.	Press steam button; clean nozzle; wait for steam indicator light to be solid green.
Water leaking from machine	Water tank not seated correctly; drip tray full; portafilter not secured.	Reseat water tank; empty drip tray; ensure portafilter is locked firmly.

7. SPECIFICATIONS

Technical details for the Solac CE4480 Espresso Machine.

- **Model Number:** S92020000
- **Power:** 850 Watts
- **Pressure:** 19 Bar
- **Water Tank Capacity:** 1.2 Liters
- **Voltage:** 240 Volts

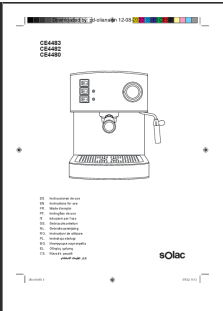
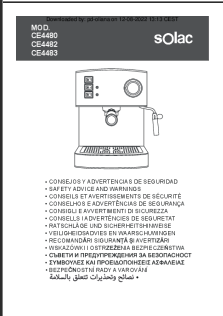

- **Material:** Stainless Steel
- **Product Dimensions:** 26 x 32 x 32.6 cm (D x W x H)
- **Weight:** 2.8 kg
- **Special Features:** Programmable, Water Filter (internal), Automatic Shut-off

8. WARRANTY AND SUPPORT

This product comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. For technical support, spare parts, or warranty claims, please contact Solac customer service through their official website or the contact information provided with your purchase.

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Related Documents - CE4480

	<p>Solac CE4480/CE4482/CE4483 Espresso Machine User Manual</p> <p>Comprehensive guide to operating and maintaining your Solac espresso machine, covering setup, brewing, steaming, cleaning, and troubleshooting for models CE4480, CE4482, and CE4483.</p>
	<p>Solac CE4480, CE4482, CE4483 Coffee Maker User Manual and Safety Instructions</p> <p>Comprehensive user manual and safety instructions for the Solac CE4480, CE4482, and CE4483 coffee maker, covering operation, maintenance, and troubleshooting in multiple languages.</p>
	<p>TASTE SLIM PRO INOX (CE4522) Espresso Coffee Maker User Manual</p> <p>Comprehensive user manual for the TASTE SLIM PRO INOX (CE4522) espresso coffee maker, covering setup, operation, cleaning, maintenance, and troubleshooting in multiple languages.</p>

