

Gastroback 42709

Gastroback 42709 Design Espresso Pro Machine Instruction Manual

Model: 42709

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Gastroback 42709 Design Espresso Pro Machine. Please read all instructions carefully before using the appliance and retain this manual for future reference.

The Gastroback 42709 is designed for preparing espresso, cappuccino, latte macchiato, and other coffee specialties. It features a professional ULKA espresso pump with 15 bar pressure, a thermoblock heating system for quick use, and a rotating milk frothing nozzle.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is placed on a stable, level, heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep children and unauthorized persons away from the appliance during operation.
- Unplug the appliance from the power outlet before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only original accessories and spare parts.
- Hot surfaces: Avoid contact with hot parts of the machine, such as the brewing head, portafilter, and steam wand, during and immediately after operation.
- Steam hazard: Be cautious when using the steam wand as hot steam can cause burns.

PRODUCT COMPONENTS

Familiarize yourself with the various parts of your espresso machine.

- **Water Tank:** Removable, 1.5-liter capacity.

- **Cup Warming Plate:** Located on top of the machine.
- **Control Panel:** Power button, espresso brewing button, steam function button.
- **Portafilter:** Heavy stainless steel portafilter.
- **Filter Inserts:** Stainless steel filters for 1 cup, 2 cups, and E.S.E. pads.
- **Steam Wand/Milk Frothing Nozzle:** Rotatable for frothing milk and dispensing hot water.
- **Drip Tray:** Removable for easy cleaning.
- **Measuring Spoon with Tamper:** For dosing and tamping ground coffee.
- **Stainless Steel Milk Frothing Jug:** Included accessory.



Image: Front view of the Gastroback 42709 Design Espresso Pro Machine, showcasing its stainless steel finish and control panel.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials. Check that all accessories are present.
2. **Initial Cleaning:** Before first use, clean the water tank, portafilter, and filter inserts with warm water and a mild detergent. Rinse thoroughly. Wipe the exterior of the machine with a damp cloth.
3. **Filling the Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX mark. Replace the water tank securely.



Image: Close-up of the removable water tank with its lid open, showing the MAX fill line.

4. Priming the System:

- Plug the machine into a grounded power outlet.
- Press the POWER button. The indicator light will flash as the machine heats up.
- Once the light stops flashing and remains steady, the machine is ready.
- Place a cup under the steam wand. Turn the steam/hot water knob to the hot water position to dispense about 100ml of hot water. This primes the pump and heating system.
- Turn the knob back to the closed position. The machine is now ready for use.

OPERATING INSTRUCTIONS

Making Espresso

- 1. Prepare the Portafilter:** Insert the desired filter (1-cup or 2-cup) into the portafilter.



Image: Stainless steel portafilter with various filter inserts for single, double espresso, and E.S.E. pads, alongside a measuring spoon.

2. **Add Ground Coffee:** Fill the filter with finely ground espresso coffee. Use the measuring spoon provided. For a single espresso, use one level spoon; for a double, use two.



Image: A hand using the measuring spoon to scoop ground coffee into the portafilter.

3. **Tamp the Coffee:** Use the tamper end of the measuring spoon to firmly press the coffee grounds. Ensure the surface is level.



Image: A hand firmly tamping ground coffee in the portafilter using the integrated tamper.

4. **Attach Portafilter:** Align the portafilter with the brewing head and insert it. Turn it firmly to the right until it is securely locked.



Image: A hand attaching the portafilter to the brewing head of the espresso machine.

5. **Brew Espresso:** Place one or two pre-warmed espresso cups under the portafilter spouts. Press the ESPRESSO button. The machine will start brewing. Press the button again to stop brewing when the desired amount of espresso is reached.

Using E.S.E. Pads

- Insert the E.S.E. pad filter into the portafilter.
- Place one E.S.E. pad into the filter.

E.S.E-PADS



Image: A single E.S.E. (Easy Serving Espresso) pad next to its dedicated filter insert.

- Follow steps 4 and 5 from "Making Espresso" to brew.

Frothing Milk

1. Fill the stainless steel milk frothing jug with cold milk (approximately 1/3 full).
2. Press the STEAM button. The indicator light will flash as the machine heats up to steam temperature. Once steady, the machine is ready for steaming.
3. Position the steam wand into the milk, just below the surface.
4. Turn the steam/hot water knob to the steam position. Steam will be released.
5. Move the jug slowly up and down to create foam. Once the desired texture and temperature are reached, turn the knob back to the closed position.



Image: A hand frothing milk in a stainless steel jug using the steam wand of the espresso machine.

6. Immediately after frothing, clean the steam wand by wiping it with a damp cloth and briefly releasing steam into an empty cup to clear any milk residue.

Hot Water Function

- Ensure the machine is heated (POWER light steady).
- Place a cup under the steam wand.
- Turn the steam/hot water knob to the hot water position to dispense hot water. Turn it back to close when done.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine. Always unplug the machine and allow it to cool before cleaning.

- **Drip Tray:** Empty and clean the drip tray regularly. It is removable for easy access.
- **Water Tank:** Clean the water tank weekly with warm water and a mild detergent. Rinse thoroughly to prevent mineral buildup.
- **Portafilter and Filters:** After each use, remove the spent coffee grounds and rinse the portafilter and filter inserts under running water. Use a brush to remove any coffee residue.

- **Brewing Head:** Wipe the brewing head with a damp cloth after each use to remove any coffee grounds.
- **Steam Wand:** As mentioned in the operating section, clean the steam wand immediately after each use to prevent milk residue from drying and blocking the nozzle.
- **Descaling:** Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a suitable descaling solution for espresso machines and follow the manufacturer's instructions for the descaler.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; machine not primed; portafilter not correctly inserted; coffee too finely ground/tamped too hard.	Fill water tank; prime the machine; re-insert portafilter correctly; use coarser grind or less pressure when tamping.
Coffee brews too slowly or drips.	Coffee too finely ground; too much coffee in filter; coffee tamped too hard; machine needs descaling.	Use coarser grind; reduce coffee quantity; tamp less firmly; descale the machine.
Coffee brews too quickly, weak coffee.	Coffee too coarsely ground; too little coffee in filter; coffee tamped too lightly.	Use finer grind; increase coffee quantity; tamp more firmly.
No steam from steam wand.	Steam button not pressed; steam wand blocked; machine not at steam temperature.	Press STEAM button; clean steam wand nozzle; wait for steam indicator light to become steady.
Water leaks from machine.	Water tank not correctly seated; drip tray full; portafilter not correctly inserted.	Ensure water tank is secure; empty drip tray; re-insert portafilter correctly. If problem persists, contact customer support.

TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	Gastroback
Model Number	42709
Color	Silver/Stainless Steel
Dimensions (L x W x H)	27.4 x 24 x 31.8 cm
Weight	5.81 Kilograms
Capacity (Water Tank)	1.5 Liters
Power	1000 Watts

Feature	Detail
Material	Stainless Steel
Pump Pressure	15 bar (ULKA professional pump)
Heating System	Thermoblock
Special Features	E.S.E. Pad compatibility, heavy stainless steel portafilter, rotating milk frothing nozzle.

WARRANTY AND CUSTOMER SUPPORT

Your Gastroback 42709 Design Espresso Pro Machine comes with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, spare parts, or service inquiries, please contact Gastroback customer support. Contact information can typically be found on the manufacturer's official website or on the product packaging.

Note: Information regarding spare parts availability was not provided in the product data.