

Brim 19 Bar Espresso Machine User Manual

Model: 50019

1. INTRODUCTION

Welcome to the Brim 19 Bar Espresso Machine user manual. This guide provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Designed for coffee enthusiasts, this machine allows you to brew a variety of café-quality beverages, including espresso, cappuccino, americano, and latte, right in your home.

Please read this manual thoroughly before first use and keep it for future reference.



Figure 1: Front view of the Brim 19 Bar Espresso Machine, showcasing its sleek stainless steel design and intuitive control panel.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in

any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PARTS OVERVIEW

Familiarize yourself with the components of your Brim 19 Bar Espresso Machine:



Die Cast Warming Top Plate: Keeps your espresso cups warm, ensuring your coffee stays hot longer.



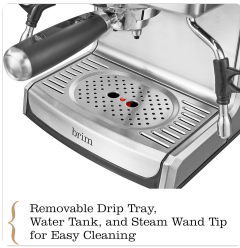
Instant Hot Water Dispenser: Provides hot water for Americanos, tea, or other hot beverages with precision aim.



360° Swivel Action Steam Wand: Commercial-style wand for creating café-quality texturized microfoam for lattes and cappuccinos.



Stable High-Pressure Italian Pump with Gauge Indicator & Thermocoil System: Ensures balanced extraction and consistently hot espresso.



Removable Drip Tray, Water Tank, and Steam Wand Tip: Designed for easy cleaning and maintenance.

Portafilter Holder: Holds the coffee grounds for brewing.

1 and/or 2 Cup Filters (Pressurized & Non-Pressurized): For single or double shots, and for different brewing preferences.

12oz Stainless Steel Milk Frothing Pitcher: Included for frothing milk.

Filter Cleaning Tool: For maintaining the cleanliness of your filters.

Metal Tamper & Measuring Scoop: Essential tools for preparing your coffee grounds.

4. SETUP

Follow these steps for initial setup before first use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean Components:** Wash the water tank, portafilter, filter baskets, milk frothing pitcher, and drip tray in 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 filtered water up to the MAX line. Replace the tank securely.
4. **First Use Cycle (Priming):**
 - Place a large container under the brew head and steam wand.
 - Plug the machine into a grounded electrical outlet. Press the 'Power' button. The lights will illuminate.
 - Once the machine is heated (lights stop flashing), press the 'Program' button for a single shot to run water through the brew head.
 - Turn the steam/hot water dial to the hot water position to dispense hot water through the wand. This primes the pump and removes any air.
 - Repeat this process until water flows smoothly from both the brew head and steam wand.
5. **Warm-up:** Allow the machine to fully warm up before brewing. The pressure gauge should indicate it's in the "Espresso Range".

5. OPERATING INSTRUCTIONS

5.1 Brewing Espresso

For optimal results, use freshly ground coffee beans. The grind size should be fine, similar to table salt.

1. **Prepare Portafilter:** Select the appropriate filter basket (1-cup or 2-cup) and insert it into the portafilter.
2. **Add Coffee Grounds:** Fill the filter basket with freshly ground coffee. Use the measuring scoop for accurate dosing.

3. **Tamp Coffee:** Use the metal tamper to firmly press the coffee grounds. Ensure an even and level puck.
4. **Attach Portafilter:** Insert the portafilter into the brew head and twist it firmly to the right until it locks into place.
5. **Place Cup:** Position your pre-warmed espresso cup(s) on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:** Press the 'Program' button for a single shot or double shot, depending on your preference. The machine will automatically brew the espresso.

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Video: Shows the Brim 19 Bar Espresso Machine in action, brewing espresso shots.

7. **Remove Portafilter:** Once brewing is complete, carefully twist the portafilter to the left to remove it. Discard the used coffee grounds.

5.2 Frothing Milk

Use cold, fresh milk for best frothing results.

1. **Fill Pitcher:** Fill the stainless steel milk frothing pitcher with cold milk, no more than halfway full.
2. **Activate Steam:** Press the 'Steam Preheat' button. Once the light is solid, turn the steam/hot water dial to the steam position.
3. **Purge Steam Wand:** Briefly open the steam valve to purge any condensed water from the wand. Close the valve.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Open the steam valve fully. Move the pitcher up and down to create microfoam.
5. **Monitor Temperature:** Continue frothing until the milk reaches the desired temperature and texture. The pitcher will become hot to the touch.
6. **Clean Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam valve again to clear any milk from inside the wand.

5.3 Hot Water Dispensing

The hot water dispenser is ideal for Americanos or other hot beverages.

1. **Place Cup:** Position a cup under the hot water dispenser wand.
2. **Activate Hot Water:** Ensure the machine is heated. Turn the steam/hot water dial to the hot water position.
3. **Dispense:** Hot water will flow from the wand. Turn the dial back to the standby position when done.

6. MAINTENANCE

Regular cleaning and maintenance will prolong the life of your espresso machine and ensure consistent coffee quality.

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Portafilter & Filter Baskets:** After each use, remove and rinse the portafilter and filter baskets. Use the cleaning tool to clear any coffee residue.
- **Steam Wand:** Always wipe the steam wand immediately after frothing and purge it to prevent milk buildup.
- **Brew Head:** After removing the portafilter, run a short shot of water through the brew head to rinse away any loose coffee grounds.
- **Exterior:** Wipe down the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

6.2 Descaling

- Descaling is crucial to remove mineral buildup and should be performed every 2-3 months, or more frequently if you have hard water.
- 1. Prepare Descaling Solution:** Mix a descaling solution according to the manufacturer's instructions (or use a mixture of white vinegar and water, 1:1 ratio).
 - 2. Fill Water Tank:** Pour the descaling solution into the water tank.
 - 3. Run Solution:** Place a large container under the brew head and steam wand. Run half of the solution through the brew head by pressing the double shot button. Then, run the remaining solution through the steam wand by turning the dial to the hot water position.
 - 4. Rinse:** After the solution has run through, rinse the water tank thoroughly and fill it with fresh water. Run several full tanks of fresh water through both the brew head and steam wand to ensure all descaling solution is removed.

7. TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
No water flowing from brew head/steam wand.	Water tank empty or not properly seated; machine not primed; blockage.	Fill water tank and ensure it's seated correctly. Perform first use priming cycle. Descale the machine.
Espresso brews too slowly or not at all.	Coffee grind too fine; coffee tamped too hard; filter basket clogged.	Use a coarser grind. Tamp with less pressure. Clean filter basket. Descale machine.
Espresso brews too quickly.	Coffee grind too coarse; not enough coffee; coffee tamped too lightly.	Use a finer grind. Increase coffee dose. Tamp with more pressure.
Milk not frothing properly.	Steam wand clogged; insufficient steam pressure; milk not cold enough.	Clean steam wand thoroughly. Ensure machine is fully heated for steam. Use cold milk.
Machine leaking water.	Water tank not seated correctly; drip tray full; internal leak.	Ensure water tank is secure. Empty drip tray. If leaking persists, contact customer support.

8. SPECIFICATIONS

- Brand:** Brim
- Model Name:** Brim 19 Bar Espresso Machine
- Model Number:** 50019
- Color:** Stainless Handle
- Product Dimensions:** 11.22"D x 10.74"W x 13.14"H
- Item Weight:** 17.41 pounds

Voltage: 120 Volts

Coffee Maker Type: Espresso Machine

Filter Type: Reusable

Operation Mode: Manual

Special Feature: Programmable

Manufacturer: Sensio Inc.

UPC: 829486500190



Figure 2: Dimensions of the Brim 19 Bar Espresso Machine.

9. WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your product or visit the official Brim website. If you require technical support, replacement parts, or have any questions not covered in this manual, please contact Brim customer service.

Additional resources such as the full User Manual (PDF) and Installation Manual (PDF) are available for download from the

Related Documents - 50019

	Brim 15 Bar Espresso Maker with Wood Finish Handle - Instruction Manual Comprehensive instruction manual for the Brim 15 Bar Espresso Maker with Wood Finish Handle, covering safety, operation, maintenance, troubleshooting, recipes, and warranty information.
	Brim 19 Bar Espresso Maker Instruction Manual Comprehensive instruction manual for the Brim 19 Bar Espresso Maker, covering safety guidelines, operation, maintenance, troubleshooting, and recipes.
	Brim 19 Bar Espresso & 10 Cup Programmable Coffee Maker Instruction Manual Comprehensive instruction manual for the Brim 19 Bar Espresso & 10 Cup Programmable Coffee Maker (Model 50018), covering important safeguards, operation for drip coffee, espresso, and steam/hot water, cleaning, maintenance, and tips for great-tasting coffee.
	Brim 8-Cup Pour Over Coffee Maker: Instruction Manual & User Guide Comprehensive instruction manual for the Brim 8-Cup Pour Over Coffee Maker (Model SO-314758_50011). Learn about setup, brewing, cleaning, maintenance, safety, and warranty.
	Brim Pour Over Coffee Kit Instruction Manual - Brewing Guide Comprehensive instruction manual for the Brim Pour Over Coffee Kit (Model 50015). Learn about important safety precautions, how to use the kit with traditional and simplified brewing methods, tips for great tasting coffee, and care instructions. Includes tasting notes section.
	Brim Precision Temperature Gooseneck Kettle Instruction Manual Comprehensive user manual for the Brim Precision Temperature & Perfect Pour Gooseneck Kettle (0.8 L / 27 oz), covering safety, operation, features, care, and warranty.