

**Gastroback BAREGGAS004**

# Gastroback 42709 Design Espresso Coffee Machine Pro Instruction Manual

Model: BAREGGAS004

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the appliance. Retain this manual for future reference.

- Ensure the appliance is connected to a grounded power outlet.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when the 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.
- Use only accessories recommended by the manufacturer.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for other than intended use.
- Scalding may occur if the water tank lid is removed during the brewing cycle.
- This appliance is for household use only.

## 2. PRODUCT OVERVIEW

The Gastroback 42709 Design Espresso Coffee Machine Pro is designed to prepare espresso, cappuccino, and latte. It features a thermoblock heating system, 15 bar pump pressure, a milk frothing nozzle, and a hot water function.



**Image 2.1:** Front view of the Gastroback 42709 Design Espresso Coffee Machine Pro, showcasing the control panel, portafilter, and steam wand. A 'Haus & Garten Test' seal is visible in the bottom right corner.

## Components:

- Control Panel (Power, Steam, Hot Water/Steam dial)
- Portafilter Holder
- Steam Wand / Milk Frothing Nozzle
- Removable Water Tank (1.5 Liters capacity)
- Removable Drip Tray
- Hot Plate for Espresso Cups
- Double Filter
- Milk Jug
- Measuring Spoon

## 3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials. Ensure all components listed in the Product Overview are present.
2. **Placement:** Place the machine on a stable, level, and heat-resistant surface, away from water sources and heat.
3. **Cleaning:** Before first use, wash the water tank, portafilter, filters, milk jug, and drip tray with warm water and mild detergent. Rinse thoroughly.
4. **Fill Water Tank:** Fill the removable water tank with fresh, cold water up to the MAX level. Ensure the tank is properly seated.
5. **Initial Rinse Cycle:**
  - Plug the appliance into a grounded power outlet.
  - Press the POWER button. The indicator light will illuminate.
  - Place a large container under the portafilter outlet and the steam wand.
  - Turn the Hot Water/Steam dial to the hot water position to dispense hot water through the portafilter. Let it run for approximately 30 seconds.
  - Turn the dial to the steam position to dispense hot water/steam through the steam wand. Let it run for approximately 30 seconds.
  - Turn the dial back to the OFF position.
  - Repeat this process 2-3 times to thoroughly clean the internal system.

## 4. OPERATING INSTRUCTIONS

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### 4.1. Preparing Espresso

1. **Fill Water Tank:** Ensure the water tank is filled with fresh, cold water.
2. **Preheat:** Plug in the machine and press the POWER button. Allow the machine to preheat until the indicator light signals readiness (refer to your specific model's light indicators for exact timing).
3. **Prepare Portafilter:**



**Image 4.1.1:** The double filter and measuring spoon included with the Gastroback espresso machine. The filters are designed for single or double shots of espresso.

- Select the appropriate filter (single or double shot) and place it into the portafilter.
- Using the measuring spoon, add finely ground espresso coffee into the filter. For a single shot, use one level spoon; for a double shot, use two.
- Lightly tamp the coffee grounds evenly. Wipe any excess grounds from the rim of the portafilter.



**Image 4.1.2:** A person adding ground coffee to the portafilter using the measuring spoon, demonstrating the preparation step before brewing.

- 4. Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.



**Image 4.1.3:** A person securely attaching the portafilter to the Gastroback espresso machine, ready for brewing.

5. **Brew Espresso:** Place one or two espresso cups on the drip tray under the portafilter spouts. Turn the Hot Water/Steam dial to the espresso brewing position. The machine will begin to dispense espresso.



**Image 4.1.4:** Freshly brewed espresso flowing from the machine into a glass, demonstrating the brewing process.

6. **Stop Brewing:** Once the desired amount of espresso is brewed, turn the dial back to the OFF position.
7. **Remove Portafilter:** Carefully remove the portafilter by turning it to the left. Discard the used coffee grounds.

## 4.2. Frothing Milk for Cappuccino/Latte

1. **Prepare Milk:** Fill the milk jug with cold milk (dairy or non-dairy) to approximately one-third full.
2. **Activate Steam:** Press the STEAM button. Wait for the indicator light to signal that the machine has reached the correct steaming temperature.
3. **Purge Steam Wand:** Before frothing, turn the Hot Water/Steam dial to the steam position briefly to release any condensed water from the steam wand. Turn it off.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk in the jug. Turn the Hot Water/Steam dial to the steam position.
5. **Technique:** Move the jug slowly up and down, keeping the steam wand tip just below the surface to create a swirling motion and incorporate air. Continue until the milk reaches the desired temperature and froth consistency.
6. **Stop Steaming:** Turn the Hot Water/Steam dial back to the OFF position.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Purge the steam wand again briefly to clear any internal milk.
8. **Combine:** Pour the frothed milk into your freshly brewed espresso to create a cappuccino or latte.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure optimal performance and longevity of your espresso machine.

### 5.1. Daily Cleaning

- **Portafilter and Filters:** After each use, remove the portafilter, discard coffee grounds, and rinse the

portafilter and filter under running water.

- **Steam Wand:** Always wipe the steam wand immediately after frothing milk. Purge the wand to clear any internal milk residue.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

## 5.2. Descaling

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage, but typically every 2-3 months.

1. **Prepare Descaling Solution:** Mix a commercial descaling solution with water according to the manufacturer's instructions. Pour it into the water tank.
2. **Run Descaling Cycle:** Place a large container under the portafilter and steam wand. Turn on the machine. Run approximately half of the descaling solution through the portafilter by turning the dial to the brewing position. Then, run the remaining solution through the steam wand by turning the dial to the steam position.
3. **Rinse Cycle:** After the descaling solution has run through, rinse the water tank thoroughly and fill it with fresh, cold water. Run several full tanks of fresh water through both the portafilter and steam wand to ensure all descaling solution is flushed out.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Machine not brewing	Water tank empty; Air in pump; Clogged filter/group head; Machine needs descaling.	Refill water tank; Run a hot water cycle to prime the pump; Clean portafilter/group head; Perform descaling.
Espresso brews too slowly or not at all	Coffee grounds too fine or over-tamped; Clogged filter; Machine needs descaling.	Use coarser grind or less tamping pressure; Clean filter; Perform descaling.
Espresso brews too quickly / Weak espresso	Coffee grounds too coarse or under-tamped; Insufficient coffee quantity.	Use finer grind or more tamping pressure; Increase coffee quantity.
No steam from wand	Steam wand clogged; Machine not at steaming temperature.	Clean steam wand thoroughly; Wait for steam indicator light.
Leaking from machine	Water tank not seated correctly; Drip tray full; Portafilter not secured.	Ensure water tank is properly inserted; Empty drip tray; Secure portafilter firmly.

If the problem persists after attempting these solutions, please contact customer support.

## 7. SPECIFICATIONS

- **Brand:** Gastroback

- **Model Number:** BAREGGAS004 (also known as 42709)
- **Power / Wattage:** 1000 watts
- **Water Tank Capacity:** 1.5 Liters
- **Pump Pressure:** 15 bar
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions (D x W x H):** 27.4 x 24 x 31.8 cm (approx. 50 x 50 x 28 cm as per some listings)
- **Item Weight:** 6.29 Kilograms
- **Special Features:** Removable Tank, Thermoblock Heating System, Milk Frothing Nozzle, Hot Water Function, Hot Plate for Espresso Cups
- **Included Components:** Double Filter, Milk Jug, Measuring Spoon

## 8. WARRANTY AND SUPPORT

This product is manufactured in Germany and comes with a standard manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official Gastroback website.

For technical support, spare parts, or service inquiries, please contact Gastroback customer service or your local authorized dealer. Keep your purchase receipt and model number (BAREGGAS004) handy when contacting support.

Extended warranty options may be available from third-party providers. For example, 1-Year and 2-Year Extended Warranties by Boxi are mentioned as available options.

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