

Solis 1014

Solis Barista Gran Gusto 1014 Espresso Machine User Manual

Model: 1014 (980.03)

1. INTRODUCTION

Thank you for choosing the Solis Barista Gran Gusto 1014 Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new espresso machine. Please read all instructions carefully before first use and keep this manual for future reference.

1.1 Safety Instructions

- Always ensure the machine is placed on a stable, level, and heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep children and unauthorized persons away from the appliance during operation.
- Unplug the machine from the power outlet before cleaning or 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.

2. PRODUCT OVERVIEW

The Solis Barista Gran Gusto 1014 is a semi-automatic espresso machine designed for home use, featuring a professional 58mm portafilter, programmable cup size, and a versatile steam/hot water wand.

2.1 Components and Features

- **15 Bar Pump Pressure:** Ensures optimal extraction for rich espresso.
- **Low-Pressure Pre-Infusion:** Gently moistens coffee grounds for balanced flavor extraction.
- **Programmable Cup Size:** Customize espresso volume for single or double shots.

- **360° Rotatable Steam Wand:** For frothing milk for cappuccinos and lattes, or dispensing hot water.
- **1.7 Liter Water Reservoir:** Transparent and removable for easy refilling.
- **Professional 58mm Portafilter:** Solid construction for consistent results.
- **Cup Warming Tray:** Located on top of the machine to pre-heat espresso cups.
- **Stainless Steel Housing:** Durable and easy to clean.

2.2 Included Accessories

- Portafilter with handle
- 2 Sieve Inserts (for 1 and 2 portions)
- Stainless Steel Tamper
- Measuring Spoon
- Single and Double Spout attachments
- Milk Jug
- Cleaning Brush



Image: All accessories included with the Solis Barista Gran Gusto 1014 Espresso Machine, including the portafilter, sieve inserts, tamper, measuring spoon, spouts, milk jug, and cleaning brush.

3. SETUP

3.1 Unpacking

Carefully remove all packaging materials and components from the box. Inspect the machine for any damage. Keep packaging for future transport if needed.



Image: The Solis Barista Gran Gusto 1014 Espresso Machine with its water tank and drip tray components separated, ready for initial setup.

3.2 Initial Cleaning

- Wash the water tank, portafilter, sieve inserts, milk jug, and drip tray with warm soapy water. Rinse thoroughly and dry.
- Wipe the exterior of the machine with a damp cloth.

3.3 Filling the Water Tank

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold drinking water up to the MAX level indicator.
- Place the water tank back into the machine, ensuring it is securely seated.

3.4 First Use and Priming

- Plug the machine into a grounded power outlet.
- Press the power button (**U**) to turn on the machine. The indicator lights will flash as the machine heats up.
- Once the lights are solid, the machine is ready.
- Place a container under the portafilter and steam wand.
- Run hot water through the portafilter without coffee for 30 seconds.
- Open the steam valve to release steam for 30 seconds to prime the steam system.
- Close the steam valve. The machine is now primed and ready for use.

4. OPERATING INSTRUCTIONS

4.1 Making Espresso



Image: The Solis Barista Gran Gusto 1014 Espresso Machine shown alongside a coffee grinder, illustrating its key features: 15 bar pressure, low-pressure pre-infusion, 360° rotatable steam wand, and 1.7L water reservoir.

1. **Grind Coffee:** Use freshly roasted coffee beans and grind them to a fine consistency suitable for espresso.
2. **Dose:** Place the appropriate sieve insert (1-cup or 2-cup) into the portafilter. Fill the portafilter with ground coffee. Use the measuring spoon for accurate dosing.
3. **Tamp:** Use the tamper to press the coffee grounds firmly and evenly into the portafilter. Ensure the surface is level.
4. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
5. **Place Cups:** Place one or two pre-warmed espresso cups under the portafilter spouts.
6. **Brew:** Press the 1-cup or 2-cup button to start brewing. The machine will automatically stop when the programmed volume is reached. You can also manually stop brewing by pressing the button again.

7. **Remove Portafilter:** After brewing, carefully remove the portafilter by turning it to the left. Discard the used coffee grounds.

4.2 Programmable Cup Size

The machine allows you to program your preferred espresso volume for both single and double shots:

1. Ensure the machine is heated and ready.
2. Prepare the portafilter with coffee and attach it to the group head.
3. Place your cup(s) under the spouts.
4. Press and hold the desired cup button (1-cup or 2-cup) until the desired amount of espresso has been dispensed.
5. Release the button. The new volume is now programmed.

4.3 Using the Steam Wand (Milk Frothing & Hot Water)



Image: A hand holding a stainless steel milk jug, frothing milk using the steam wand of the Solis Barista Gran Gusto 1014 Espresso Machine.

1. **Activate Steam:** Press the steam button (cloud icon). The indicator light will flash as the machine heats up to steam

temperature. Once solid, it's ready.

- 2. **Purge Steam Wand:** Before frothing, turn the steam control knob counter-clockwise briefly to release any condensed water. Close the knob.
- 3. **Frothing Milk:** Fill the milk jug with cold milk (dairy or non-dairy). Submerge the steam wand tip just below the surface of the milk. Turn the steam control knob counter-clockwise to release steam. Move the jug up and down to create foam. Once desired texture and temperature are reached, close the steam control knob and remove the jug.
- 4. **Hot Water:** To dispense hot water, ensure the machine is at steam temperature. Place a cup under the steam wand. Turn the steam control knob counter-clockwise to dispense hot water. Close the knob when finished.
- 5. **Clean Steam Wand:** Immediately after use, 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. MAINTENANCE AND CLEANING

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

5.1 Daily Cleaning

- **Portafilter and Sieve Inserts:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and sieve inserts under running water. Use the cleaning brush to remove any stubborn residue.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Steam Wand:** Clean immediately after each use as described in section 4.3.
- **Exterior:** Wipe the stainless steel housing with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

5.2 Descaling

Over time, mineral deposits (limescale) can build up in the machine, affecting performance and taste. Descale your machine regularly, depending on water hardness and usage (e.g., every 2-3 months).

- 1. Use a commercially available descaling solution suitable for espresso machines. Follow the manufacturer's instructions for the descaling solution.
- 2. Fill the water tank with the descaling solution mixed with water as per instructions.
- 3. Run the solution through the machine by performing several brewing cycles and dispensing hot water/steam until the tank is empty.
- 4. Rinse the water tank thoroughly and fill it with fresh water.
- 5. Run several cycles with fresh water to flush out any remaining descaling solution.

Note: The machine is not dishwasher safe.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your Solis Barista Gran Gusto 1014.

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not primed; coffee too finely ground or tamped too hard.	Fill water tank; prime the machine; adjust grind size or tamping pressure.

Problem	Possible Cause	Solution
Espresso is too weak/watery	Coffee too coarsely ground; not enough coffee; tamping too light.	Adjust grind size finer; increase coffee dose; tamp more firmly.
Espresso flows too slowly or not at all	Coffee too finely ground; too much coffee; tamping too hard; machine needs descaling.	Adjust grind size coarser; reduce coffee dose; tamp lighter; descale the machine.
No steam from wand	Machine not at steam temperature; steam wand blocked; machine needs descaling.	Wait for steam indicator light to be solid; clean steam wand; descale the machine.
Water leaks from machine	Water tank not seated correctly; drip tray full; seal issues.	Ensure water tank is properly inserted; empty drip tray; contact customer support if seals are damaged.

7. SPECIFICATIONS

Feature	Specification
Model Number	980.03
Dimensions (L x W x H)	25 x 32.5 x 28 cm
Weight	6.4 Kilograms
Capacity (Water Tank)	1.7 Liters
Power	1450 Watts
Voltage	230 Volts
Pump Pressure	15 Bar
Material	Plastic, Metal (Stainless Steel)
Color	Silver
Coffee Type	Ground Coffee



Image: The Solis Barista Gran Gusto 1014 Espresso Machine with its dimensions (25 cm width, 32.5 cm height, 28 cm depth) clearly marked.

8. WARRANTY AND SUPPORT

8.1 Warranty Information

Solis products are manufactured to high-quality standards and come 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. Keep your proof of purchase for warranty claims.

8.2 Customer Support

If you encounter any issues not covered in this manual or require further assistance, please contact Solis customer support. Contact details can typically be found on the Solis official website or on the product packaging.

For more information, visit the official Solis website:www.solis.com

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question