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## GASTROBACK 42619

# GASTROBACK Design Espresso Advanced Barista Instruction Manual

Model: 42619

## 1. WELCOME

Thank you for choosing the GASTROBACK Design Espresso Advanced Barista. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read it thoroughly before first use and keep it for future reference.

## 2. PRODUCT OVERVIEW

Familiarize yourself with the components of your GASTROBACK Design Espresso Advanced Barista.



Front view of the GASTROBACK Design Espresso Advanced Barista, showing the control panel, portafilter, steam wand, and integrated grinder.

## Key Components:

- **Integrated Conical Burr Grinder:** For fresh grinding of coffee beans.
- **Control Panel:** Buttons for power, single shot, double shot, and steam.
- **Pressure Gauge:** Displays the brewing pressure.
- **Portafilter:** Holds the ground coffee for brewing.
- **Steam Wand:** For frothing milk.
- **Water Tank:** Removable tank for water supply.
- **Drip Tray:** Collects excess water and coffee spills.

## 3. INITIAL SETUP

### 3.1 Unpacking

Carefully remove all components from the packaging. Ensure all parts listed below are present:

- Double-wall filter insert for 1 and 2 cups
- Filter insert for E.S.E. pads
- Milk frothing pitcher
- Measuring spoon with espresso tamper
- Cleaning tool
- Water filter



Included accessories: filter baskets, E.S.E. pad filter, milk pitcher, measuring spoon with tamper, cleaning tool, and water filter.

### 3.2 Placement

Place the machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the machine. Keep it away from heat sources and direct sunlight.

### 3.3 Water Tank Filling

Remove the water tank from the back of the machine. Fill it with fresh, cold drinking water up to the MAX line. Reinsert the tank securely.



**Frisch gemahlen wird der Kaffee sofort weiterverarbeitet und behält sein volles Aroma.**

The water tank is located at the back of the machine for easy access and refilling.

### **3.4 First Use / Priming**

Before first use, or if the machine has not been used for a long time, prime the system to ensure proper water flow and remove any air. Follow the instructions in the detailed manual for the priming process, typically involving running water through the group head and steam wand without coffee.

## **4. OPERATING YOUR ESPRESSO MACHINE**

### **4.1 Grinding Coffee Beans**

The integrated conical burr grinder allows you to grind fresh coffee beans directly into the portafilter. This ensures maximum aroma and freshness for your espresso.

- Fill the bean hopper with fresh coffee beans. The hopper holds 220g of beans, sufficient for up to 30 espresso shots.
- Select one of the 11 grind settings to achieve your desired fineness. Finer grinds are typically for espresso, coarser for other brewing methods.
- Adjust the coffee powder quantity according to your preference.



Bohnenfrischebehälter für 220 g Bohnen  
ermöglicht bis zu 30 Espresso-Shots

The integrated conical burr grinder ensures fresh coffee for every brew.

# INKLUSIVE PROFI TAMPER



Freshly ground coffee in the portafilter, ready for brewing.

## 4.2 Preparing Espresso

The machine features a professional ULKA espresso pump (15 bar) and a Thermo-Block heating system for fast heat-up (approx. 1.5 minutes).

1. Ensure the water tank is filled and the machine is preheated.
2. Grind fresh coffee beans directly into the portafilter or use pre-ground coffee/E.S.E. pads.
3. Tamp the coffee evenly using the included tamper.
4. Insert the portafilter into the group head and lock it into place.
5. Place your cup(s) under the portafilter spouts.
6. Press the single or double shot button to start brewing. The machine will automatically stop when the desired volume is reached.



The machine brewing a perfect shot of espresso.

#### 4.3 Milk Frothing

Use the steam wand to create creamy milk foam for lattes, cappuccinos, and other milk-based coffee drinks.

1. Fill the included milk pitcher with cold milk.
2. Activate the steam function on the machine and wait for the steam wand to heat up.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Open the steam valve to release steam, moving the pitcher to create a swirling motion and incorporate air.
5. Once the milk reaches the desired temperature and consistency, close the steam valve and remove the pitcher.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.



## Perfekter Milchschaum für Latte Art, Cappuccino, Latte Macchiato u.v.m

Achieve perfect milk foam for your favorite coffee creations.



Explore a variety of coffee drinks with your GASTROBACK machine.

## 5. CARE AND MAINTENANCE

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

### 5.1 Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter

baskets under hot water.

- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth to remove any milk residue. Purge a small amount of steam to clear the nozzle.
- **Drip Tray:** Empty and clean the drip tray regularly.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

## 5.2 Descaling

Over time, mineral deposits (limescale) can build up inside the machine, affecting performance and taste. Regular descaling is crucial. The included water filter helps reduce limescale buildup, but descaling is still necessary.

- Use a commercially available descaling solution suitable for espresso machines.
- Follow the instructions provided with the descaling solution and in your machine's detailed manual for the descaling process.
- The frequency of descaling depends on your water hardness and usage. Generally, every 2-3 months is recommended for average use.

## 6. TROUBLESHOOTING

This section addresses common issues you might encounter with your espresso machine.

Problem	Possible Cause	Solution
No coffee flow	Water tank empty; machine not primed; coffee too finely ground or tamped too hard; clogged filter basket.	Fill water tank; prime the machine; adjust grind size/tamping pressure; clean filter basket.
Weak espresso / Too fast extraction	Coffee too coarsely ground; not enough coffee in filter; tamping too light.	Adjust grind to be finer; increase coffee dose; tamp more firmly.
No steam from wand	Steam function not activated; steam wand clogged; machine not heated to steam temperature.	Activate steam function and wait for indicator; clean steam wand nozzle; allow machine to fully heat up.
Machine leaks water	Water tank not seated correctly; drip tray full; seal issues.	Ensure water tank is properly seated; empty drip tray; contact support if seals are damaged.

## 7. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	GASTROBACK
Model Number	42619
Color	Stainless Steel Colors

Feature	Specification
Product Dimensions (L x W x H)	39.5 x 28.8 x 30.5 cm
Item Weight	1 Kilogram
Voltage	240V
Espresso Pump	Professional ULKA Espressopumpe (15 bar)
Heating System	Thermo-Block (fast heat-up approx. 1.5 min)
Grinder	Integrated conical burr grinder with 11 grind settings
Bean Hopper Capacity	220g

## 8. WARRANTY AND SUPPORT

For warranty information, product registration, and customer support, please refer to the documentation included with your purchase or visit the official GASTROBACK website. Keep your proof of purchase for warranty claims.

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