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**brim 50030**

# brim 15 Bar Espresso Machine User Manual

Model: 50030

## Introduction

Welcome to the brim 15 Bar Espresso Machine user manual. This guide provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read this manual thoroughly before first use and retain it for future reference.

## Important Safety Information

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.
- 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.
- Extreme caution must be used when moving an appliance containing hot liquids.

# Product Overview

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The brim 15 Bar Espresso Machine is designed to provide a high-quality coffee experience at home. It features a high-pressure Italian pump and a powerful thermocoil heating system for consistent results.

## COMPONENTS

- **Control Panel:** Features Power, Single Shot, Double Shot, and Steam buttons, along with a pressure gauge.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For steaming and frothing milk.
- **Water Tank:** Removable for easy filling.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Filter Baskets:** Pressurized single and double cup filter baskets.
- **Tamper/Scoop:** 2-in-1 tool for measuring and tamping coffee grounds.
- **Frothing Pitcher:** Stainless steel pitcher for milk frothing.



**Figure 1:** Front view of the brim 15 Bar Espresso Machine, showing the control panel with pressure gauge, power, single, double, and steam buttons, the portafilter, and the drip tray.



**Figure 2:** Angled view of the brim 15 Bar Espresso Machine, highlighting the removable water tank on the side, the portafilter with its wooden handle, and the steam wand.

## Setup

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### 1. UNPACKING

1. Carefully remove all packaging materials and the espresso machine from the box.
2. Ensure all components listed in the "Product Overview" section are present.
3. Remove any protective films or stickers from the appliance.

## 2. INITIAL CLEANING

1. Wash the water tank, portafilter, filter baskets, frothing pitcher, and drip tray in warm, soapy water. Rinse thoroughly and dry.
2. Wipe the exterior of the machine with a damp cloth. Do not immerse the main unit in water.

## 3. FILLING THE WATER TANK

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold filtered water up to the MAX line.
3. Replace the water tank securely into its position.

## 4. PRIMING THE MACHINE (FIRST USE)

1. Plug the machine into a grounded electrical outlet.
2. Press the **Power** button. The indicator light will flash as the machine heats up.
3. Once the light stops flashing and remains solid, the machine is ready.
4. Place a large cup under the portafilter (without coffee grounds).
5. Press the **Double Shot** button to run water through the system. This primes the pump and flushes any manufacturing residue.
6. Repeat this process for the steam wand by turning the steam knob to release steam until water flows consistently.
7. Turn off the steam and discard the water. Your machine is now ready for use.

# Operating Instructions

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## 1. MAKING ESPRESSO

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double) into the portafilter.
2. **Grind Coffee:** Grind fresh coffee beans to a fine consistency suitable for espresso.
3. **Dose and Tamp:** Use the scoop to add ground coffee to the filter basket. For a single shot, use one scoop (approx. 7g). For a double shot, use two scoops (approx. 14g). Tamp the coffee firmly and evenly with the tamper. Ensure the coffee bed is level.
4. **Attach Portafilter:** Insert the portafilter into the brew head and twist firmly to the right until it is securely locked.
5. **Place Cup:** Place one or two espresso cups on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:** Once the machine is heated (solid indicator light), press the **Single Shot** or **Double Shot** button. The machine will automatically dispense the correct amount of espresso.
7. **Monitor Pressure:** Observe the pressure gauge during extraction. The needle should ideally be in the "Espresso Range" for optimal flavor.
8. **Remove Portafilter:** After brewing, carefully remove the portafilter by twisting it to the left. Be cautious as it will be hot. Discard the used coffee grounds.



Figure 3: Close-up view of espresso being extracted from the portafilter into a white cup, demonstrating the brewing process.

## 2. STEAMING AND FROTHING MILK

1. **Prepare Milk:** Fill the stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to just below the spout.
2. **Activate Steam:** Press the **Steam** button. The indicator light will flash as the machine heats up to steaming temperature. Once solid, it's ready.
3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly open the steam knob to release any condensed water. Close the knob.
4. **Steam Milk:** Immerse the tip of the steam wand just below the surface of the milk in the pitcher. Open the steam knob fully.
5. **Froth Milk:** For frothing, keep the wand tip near the surface to incorporate air, creating foam. For steaming (heating), immerse the wand deeper. Move the pitcher in a circular motion to create a vortex.
6. **Monitor Temperature:** Continue steaming until the milk reaches the desired temperature (around 140-150°F / 60-65°C) and texture. The pitcher will become hot to the touch.
7. **Stop Steaming:** Close the steam knob, then remove the pitcher.
8. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to purge any milk from inside the wand.



Figure 4: A person's hands holding a stainless steel frothing pitcher under the steam wand, actively steaming milk to create foam for coffee beverages.

### 3. MAKING CAPPUCCINOS AND LATTES

Once you have brewed your espresso and frothed your milk, combine them to create your desired beverage.

- **Cappuccino:** Pour the frothed milk over the espresso, aiming for equal parts espresso, steamed milk, and a generous layer of foam.
- **Latte:** Pour the steamed milk over the espresso, holding back the foam initially, then topping with a thin layer of microfoam. Lattes typically have more steamed milk and less foam than cappuccinos.



**Figure 5:** Two ceramic cups containing coffee beverages with intricate latte art, showcasing the potential results of proper milk frothing.

## Maintenance and Cleaning

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your espresso machine. Always unplug the machine and allow it to cool before cleaning.

### 1. DAILY CLEANING

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water. Use a brush to remove any stubborn coffee residue.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge steam briefly to clear any internal milk residue.
- **Drip Tray:** Empty and rinse the drip tray daily or when the "Full" indicator appears. Wash with warm, soapy water.
- **Brew Head:** Wipe the brew head screen with a damp cloth to remove any coffee grounds.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

### 2. DESCALING

Mineral deposits (limescale) can build up in the machine over time, affecting performance and taste. Descaling your machine 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 (e.g., white vinegar and water, or a commercial descaler). Fill the water tank with this solution.
- 2. Run Solution Through Brew Head:** Place a large container under the brew head. Turn on the machine and press the **Double Shot** button to run half of the solution through the brew head.
- 3. Run Solution Through Steam Wand:** Place another container under the steam wand. Open the steam knob and run the remaining solution through the steam wand until the tank is empty.
- 4. Rinse:** Fill the water tank with fresh, clean water. Repeat steps 2 and 3 to thoroughly rinse the machine and remove any descaling solution residue.

## Troubleshooting

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Refer to the table below for common issues and their potential solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
No water flows from the brew head.	Water tank empty or not properly seated; machine not primed; pump airlocked.	Fill water tank and ensure it's seated correctly. Prime the machine as per "Setup" instructions.
Espresso flows too slowly or not at all.	Coffee grounds too fine; too much coffee in filter; coffee tamped too hard; brew head clogged.	Use coarser grind; reduce coffee amount; tamp lighter; clean brew head.
Espresso flows too quickly or is watery.	Coffee grounds too coarse; too little coffee in filter; coffee tamped too lightly.	Use finer grind; increase coffee amount; tamp firmer.
Steam wand not producing steam or weak steam.	Machine not at steaming temperature; steam wand clogged; water tank empty.	Wait for steam indicator light to be solid. Clean steam wand. Fill water tank.
Machine leaks water.	Water tank not seated correctly; drip tray full; seals worn.	Ensure water tank is secure. Empty drip tray. Contact support if seals are suspected.

## Specifications

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Feature	Detail
Brand	brim
Model Name	Espresso Maker
Item Model Number	50030
ASIN	B07YN8JRP6
Coffee Maker Type	Espresso Machine

Feature	Detail
Special Feature	Programmable
Operation Mode	Manual
Human Interface Input	Buttons
Color	Silver
Product Dimensions	11.81 x 10.47 x 14.09 inches
Item Weight	12.56 pounds
Manufacturer	brim
UPC	829486500305

## Warranty and Support

For warranty information, please refer to the documentation included with your product at the time of purchase. For technical support, replacement parts, or general inquiries, please visit the official brim website or contact their customer service department.

**Online Support:** Visit the [brim Store on Amazon](#)

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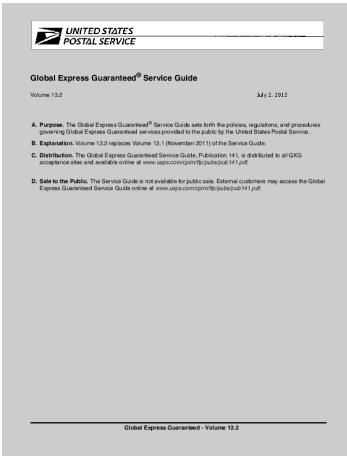
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