

[manuals.plus](#) /

› [GASTROBACK](#) /

› [GASTROBACK Espresso Portafilter Machine - User Manual](#)

**GASTROBACK 62616**

# **GASTROBACK Espresso Portafilter Machine - User Manual**

Model: 62616

Brand: GASTROBACK

## **1. PRODUCT OVERVIEW**

The GASTROBACK Espresso Portafilter Machine is designed to bring the authentic barista experience into your home. It combines a powerful espresso machine with an integrated conical burr grinder, allowing you to prepare a wide variety of coffee specialties from freshly ground beans.



Figure 1: GASTROBACK Espresso Portafilter Machine with integrated grinder and accessories.

### Official Product Video

Your browser does not support the video tag.

Video 1: An overview of the GASTROBACK Design Espresso Barista Pro, showcasing its features and capabilities.

## 2. SETUP

### 2.1 Water Tank

The machine features a generous 2.8-liter removable water tank located at the rear. Ensure the tank is filled with fresh, clean water for optimal coffee taste. It is recommended to change the water daily.

Espressomaschine mit Mahlwerk  
Gastroback  
Design Espresso Barista Pro



**TECHNIK ZU HAUSE.de**

Einzeltest 9/2020

# Testergebnis

**sehr gut (1,1)**

**Oberklasse**

*Figure 2: The 2.8-liter water tank, easily accessible for refilling.*

## 2.2 Bean Container and Grinder

The integrated bean container holds up to 250g of coffee beans and includes an aroma-sealing lid to preserve freshness. The conical burr grinder offers 30 adjustable grind settings, allowing you to fine-tune the grind for any coffee bean type.



**GASTROBACK®**

**DEIN KAFFEE -  
DEIN MAHLGRAD**

30 Mahlgrad Einstellung von grob  
für bis fein für Espresso

Figure 3: Close-up of the bean container with grind settings.

### 2.3 Pre-warming Plate

A heated pre-warming plate on top of the machine ensures your cups are at the optimal temperature for serving. Pre-warming cups helps maintain the coffee's temperature and enhances the overall taste experience.

**TESTURTEIL**  
**Haus & Garten Test**

**sehr gut**

**(1,3)**

Gastroback  
Design Espresso Barista Pro

**Im Test: Espressomaschine**  
**Ausgabe 1/2022 · [www.haus-garten-test.de](http://www.haus-garten-test.de)**

*Figure 4: Cups warming on the heated plate.*

### **3. OPERATING INSTRUCTIONS**

#### **3.1 Basic Controls**

The machine features intuitive controls for ease of use:

- **On/Off Button:** Powers the machine on or off. The thermoblock heating system ensures fast heat-up time.
- **Grind Button:** Press once to start grinding. Hold the button to enter programming mode for custom grind amounts.
- **Single/Double Shot Buttons:** Press for one or two espresso shots. Hold these buttons to program your desired coffee volume.
- **Rotary Dial:** Controls hot water (turn left) and steam (turn right) functions.

# KAFFEE WIE AUS DEM CAFÉ

Programmierbare, individuelle  
Einstellungen zur Kaffee- und Wasser-  
menge für dein perfekten Espresso



40 mm Edelstahl - Kegelmahlwerk



500 Umdrehungen / min



Figure 5: The intuitive control panel with illuminated buttons and rotary dial.

## 3.2 Grinding Coffee

Place the portafilter under the grinder outlet. Press the 'GRIND' button. The machine will dispense freshly ground coffee directly into your portafilter. The 30 grind settings allow for precise adjustment to match your coffee beans.

# VIELFACH AUSGEZEICHNET

**TESTURTEIL**  
**Haus & Garten Test**  
**sehr gut**  
**(1,3)**  
Gastroback  
Design Espresso Barista Pro

Im Test: Espressomaschine  
Ausgabe 1/2022 · [www.haus-garten-test.de](http://www.haus-garten-test.de)

**GASTROBACK®**

**PREIS-LEISTUNGSSIEGER**  
**ETM TESTMAGAZIN**  
**GASTROBACK Design Espresso Barista Pro**

<b>GUT</b>	<b>89,4 %</b>
Vergleichstest 7 Espressomaschinen 1 × sehr gut, 6 × gut	
11/2021 <a href="http://www.etm-testmagazin.de">www.etm-testmagazin.de</a>	

Espressomaschine mit Mahlwerk  
Gastroback  
Design Espresso Barista Pro

**TECHNIK ZU HAUSE.de**  
Einzeltest 9/2020

**Testergebnis**  
**sehr gut (1,1)**  
**Oberklasse**

Figure 6: Direct grinding into the portafilter.

### 3.3 Tamping

After grinding, use the included professional metal tamper to evenly press the coffee grounds in the portafilter. Proper tamping is essential for optimal water flow and extraction.

PREIS-LEISTUNGSSIEGER

ETM TESTMAGAZIN

**GASTROBACK** Design  
Espresso Barista Pro

**GUT**

89,4 %

**Vergleichstest**

7 Espressomaschinen

1 × sehr gut, 6 × gut

11/2021

[www.etm-testmagazin.de](http://www.etm-testmagazin.de)

Figure 7: The professional metal tamper for compacting coffee grounds.

### 3.4 Brewing Espresso

Securely attach the filled and tamped portafilter to the brewing head. Place your pre-warmed cup(s) under the spouts. Press either the 'SINGLE' or 'DOUBLE' button to start brewing. The ULKA pump provides up to 15 bar of pressure for a rich, flavorful espresso with excellent crema.

### 3.5 Milk Frothing

The 360° swiveling milk frothing nozzle allows for easy preparation of creamy milk foam for lattes, cappuccinos, and more. Turn the rotary dial to the steam function and immerse the nozzle into your milk jug. Froth until desired consistency and temperature are reached.

## DEIN MILCHSCHAUM - DEIN GENUSS

Integrierte Milchaufschäumdüse  
mit wärmeisoliertem Griff,  
360° schwenkbar für perfekten  
Milchschaumgenuss

Figure 8: Using the 360° swiveling milk frothing nozzle.

### 4. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your GASTROBACK Espresso Portafilter Machine.

- **Daily Water Change:** Always use fresh water for each brewing session.
- **Steam Wand Cleaning:** Immediately after each use, wipe the steam wand with a damp cloth to remove any milk residue. Briefly activate the steam function to clear any internal blockages.
- **Portafilter and Basket Cleaning:** Rinse the portafilter and filter baskets after each use.
- **Descaling:** Depending on your water hardness and usage, regular descaling is necessary to prevent mineral buildup. Refer to the comprehensive manual for detailed descaling instructions and recommended descaling agents.
- **Drip Tray:** Empty and clean the drip tray regularly to prevent overflow and maintain hygiene.

### 5. TROUBLESHOOTING

- **Coffee tastes watery (under-extracted):** This often indicates the coffee grind is too coarse, or the water flows through too quickly. Adjust to a finer grind setting.
- **Coffee tastes bitter (over-extracted):** This can happen if the coffee grind is too fine, causing the water to flow too slowly. Adjust to a coarser grind setting.
- **No water flow:** Check the water tank level and ensure it is properly inserted.
- **Machine not heating:** Ensure the machine is properly plugged in and the power button is on. The thermoblock heats up quickly, but allow a moment for it to reach optimal temperature.
- **No automatic shut-off for low water:** This model does not feature an automatic shut-off for low water levels. Please monitor the water tank to prevent dry running.

## 6. SPECIFICATIONS

Feature	Specification
Brand	GASTROBACK
Model Number	62616
Color	Black, Stainless Steel-silver
Product Dimensions (L x W x H)	34.9 x 32.2 x 41.1 cm
Item Weight	8 Kilograms
Voltage	240 Volts
Water Tank Capacity	2.8 Liters
Grind Settings	30
Pump Pressure	15 bar (ULKA pump)
Special Features	Heated warming plate, Thermo-Block heating system (fast heat-up time), 360° swiveling milk frothing nozzle, Electronic PID controller for precise water temperature.

## 7. WARRANTY AND SUPPORT

For detailed warranty information, product registration, and customer support, please visit the official GASTROBACK website or contact your local authorized retailer. Keep your proof of purchase for any warranty claims.

