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CREATE THERA STUDIO

CREATE THERA STUDIO Semi-Automatic Espresso Machine User Manual

Model: THERA STUDIO

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation may result in damage to the appliance or personal injury.

- Ensure the voltage indicated on the appliance corresponds to your mains voltage before connecting.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used by or near children.
- Do not touch hot surfaces. Use handles or knobs. The heating element and steam wand become very hot during operation.
- Unplug from the 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 use outdoors.
- Do not let the cord hang over the edge of a 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 ensure the water tank is filled to the appropriate level before operating.
- Use only cold, fresh water in the water tank.
- This appliance is intended for household use only.

2. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your CREATE THERA STUDIO espresso machine.



Figure 2.1: Front view of the CREATE THERA STUDIO espresso machine, showing the main unit, portafilter, and a single cup on the drip tray.



Figure 2.2: Side view illustrating the transparent, removable water tank on the left side of the machine.



Figure 2.3: The espresso machine displayed with its accessories, including various filter baskets, a measuring scoop/tamper, and the portafilter handle.

Components List:

1. **Water Tank:** Removable, 1-liter capacity, located at the back/side.
2. **Cup Warmer Tray:** Located on top of the machine.
3. **Control Panel:** Buttons for single espresso, double espresso, and steam function.
4. **Steam/Hot Water Knob:** Controls steam for frothing milk or dispensing hot water.
5. **Portafilter:** Handle with filter basket for ground coffee or E.S.E. pods.
6. **Filter Baskets:** Includes options for single shot, double shot, and E.S.E. pods.
7. **Steam Wand:** For frothing milk.
8. **Drip Tray:** Removable for easy cleaning.
9. **Measuring Scoop/Tamper:** For measuring and tamping ground coffee.

3. INITIAL SETUP

3.1 Unpacking and Placement

- Remove all packaging materials and promotional labels from the espresso machine.
- Place the machine on a stable, level, heat-resistant surface, away from water sources and heat.
- Ensure there is adequate space around the machine for ventilation and access to the water tank.

3.2 First Use and Priming

Before first use, or if the machine has not been used for a long time, it is essential to clean and prime the system.

1. Fill the water tank with fresh, cold water up to the MAX level.
2. Place an empty cup under the coffee outlets and another under the steam wand.
3. Plug the machine into a grounded power outlet. The power indicator light will illuminate.
4. Press the power button (usually the single espresso button) to turn on the machine. The machine will begin heating, indicated by flashing lights.
5. Once the lights stop flashing and remain solid, the machine is ready.
6. Turn the steam/hot water knob to the hot water position and let approximately 100ml of hot water flow through the steam wand into the cup. Close the knob.
7. Press the single espresso button and let water flow through the coffee outlets for about 30 seconds. Repeat this step twice.
8. Empty and clean the water tank and drip tray. The machine is now primed and ready for use.

4. OPERATING INSTRUCTIONS

4.1 Making Espresso (Ground Coffee)

1. Ensure the water tank is filled with fresh water.
2. Insert the desired filter basket (single or double shot) into the portafilter.
3. Add finely ground espresso coffee to the filter basket. Use the measuring scoop (approx. 7g for single, 14g for double).
4. Lightly tamp the coffee grounds with the tamper end of the scoop. Ensure the surface is level.
5. Wipe any excess coffee from the rim of the portafilter.
6. Attach the portafilter to the group head by aligning it and twisting firmly to the right until secure.
7. Place one or two cups on the drip tray, centered under the coffee outlets.
8. Wait for the machine to heat up (lights solid).
9. Press the single or double espresso button to start brewing. The machine will automatically stop when the programmed volume is reached.
10. Once brewing is complete, carefully remove the portafilter (it may be hot). Discard the used coffee grounds.



Figure 4.1: Illustrates the process of inserting and securing the portafilter into the machine's group head.

4.2 Making Espresso (E.S.E. Pods)

1. Ensure the water tank is filled with fresh water.
2. Insert the E.S.E. pod filter basket into the portafilter.
3. Place one E.S.E. (Easy Serving Espresso) pod into the filter basket.
4. Attach the portafilter to the group head by aligning it and twisting firmly to the right until secure.
5. Place a cup under the coffee outlets.
6. Wait for the machine to heat up (lights solid).
7. Press the single espresso button to start brewing. The machine will automatically stop.
8. Once brewing is complete, carefully remove the portafilter. Discard the used pod.

4.3 Programming Coffee Volume

You can customize the volume of your single or double espresso shots.

1. Prepare the portafilter with ground coffee or an E.S.E. pod as described above.
2. Place your cup(s) under the coffee outlets.

3. Press and hold the desired espresso button (single or double) until the desired amount of coffee is dispensed into your cup.
4. Release the button. The machine will beep to confirm the new setting has been saved. This volume will be used for future brews until reprogrammed.

4.4 Using the Milk Frother (Steam Wand)

1. Fill a stainless steel frothing pitcher with cold milk (do not fill more than one-third).
2. Press the steam button on the control panel. The light will flash while heating and become solid when ready for steam.
3. Position the steam wand over the drip tray and briefly open the steam knob to purge any condensed water. Close the knob.
4. Immerse the steam wand tip just below the surface of the milk.
5. Open the steam knob slowly. Move the pitcher up and down to create foam.
6. Once the desired texture and temperature are reached, close the steam knob and remove the pitcher.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
8. Briefly open the steam knob again to clear any milk from inside the wand.

4.5 Hot Water Function

The steam wand can also dispense hot water for tea or Americanos.

1. Ensure the machine is heated and ready (solid lights).
2. Place a cup under the steam wand.
3. Turn the steam/hot water knob to the hot water position. Hot water will dispense.
4. Turn the knob back to the closed position when the desired amount of hot water is reached.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your espresso machine.

5.1 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 residue.
- **Steam Wand:** Always wipe the steam wand immediately after frothing milk with a damp cloth. Briefly purge steam to clear any internal milk residue.
- **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
- **Water Tank:** Empty and rinse the water tank daily. Refill with fresh water.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

5.2 Descaling

Mineral deposits from water can build up in the machine over time, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the manufacturer's instructions (use a descaling agent suitable

for coffee machines, or a mixture of white vinegar and water).

2. Fill the water tank with the descaling solution.
3. Place a large container under the coffee outlets and another under the steam wand.
4. Turn on the machine and allow it to heat up.
5. Run approximately half of the solution through the coffee outlets by pressing the espresso button.
6. Turn the steam knob to dispense the remaining solution through the steam wand.
7. Turn off the machine and let it sit for 15-20 minutes to allow the solution to work.
8. Empty and thoroughly rinse the water tank. Fill it with fresh water.
9. Repeat steps 3-6 with fresh water to rinse the machine thoroughly. Repeat the rinsing process at least twice to ensure no descaling solution remains.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses.	No water in tank; machine not primed; clogged filter; pump issue.	Fill water tank; prime the machine (Section 3.2); clean filter basket; contact support if pump fails.
Coffee is too weak or watery.	Coffee too coarse; not enough coffee; insufficient tamping; machine needs descaling.	Use finer grind; increase coffee amount; tamp more firmly; descale the machine (Section 5.2).
Coffee flows out too slowly or not at all.	Coffee too fine; too much coffee; over-tamping; clogged filter; machine needs descaling.	Use coarser grind; reduce coffee amount; tamp lighter; clean filter; descale the machine (Section 5.2).
Water leaks from around the portafilter.	Portafilter not securely attached; coffee grounds on rim; worn gasket.	Ensure portafilter is twisted firmly; clean rim of portafilter and group head; contact support for gasket replacement.
No steam from the steam wand.	Steam function not activated; steam wand clogged; machine not heated to steam temperature.	Press steam button and wait for solid light; clean steam wand (purge); allow machine to fully heat.
Machine turns off automatically.	Automatic shut-off activated (8 minutes of non-use).	This is normal operation. Turn the machine back on.

7. TECHNICAL SPECIFICATIONS

Brand: CREATE

Model: THERA STUDIO

Type: Semi-Automatic Espresso Machine

Pressure: 20 bar

Power: 1400 Watts

Voltage: 230 Volts

Water Tank Capacity: 1 Liter

Compatibility: Ground coffee and E.S.E. 55 mm pods

Dimensions (D x W x H): 36.7 x 12.2 x 30.2 cm

Item Weight: 3.08 Kilograms

Material: Plastic (Exterior Finish: Metallic)

Special Features: Permanent Filter, Milk Frother, Thermo Block heating system, Programmable coffee volume, Automatic shut-off (8 min).

ASIN: B08RHZ98XJ

UPC: 8435572605254

8. WARRANTY AND SUPPORT

Your CREATE THERA STUDIO espresso machine comes with a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions.

For technical assistance, spare parts, or warranty claims, please contact CREATE customer support:

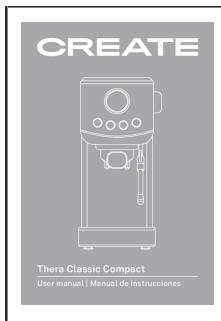
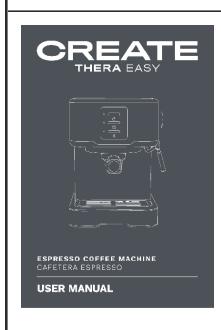
Email: safety@create-store.com

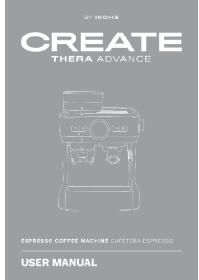
Manufacturer: WOODS & GO DESIGN S.L.

Address: C/ Polígono 4, P18 - 46722 Beniarjó (Valencia) Spain

Please have your model number (THERA STUDIO) and purchase date available when contacting support.

Related Documents - THERA STUDIO

 CREATE Thera Classic Compact User manual Manual de instrucciones	<p><u>CREATE Thera Classic Compact User Manual - Operation and Safety Guide</u></p> <p>Comprehensive user manual for the CREATE Thera Classic Compact coffee maker. Learn about safe operation, brewing espresso, milk frothing, hot water functions, troubleshooting, and maintenance for your appliance.</p>
 CREATE THERA EASY ESPRESSO COFFEE MACHINE CAFETERA ESPRESSO USER MANUAL	<p><u>CREATE THERA EASY Espresso Coffee Machine User Manual</u></p> <p>Comprehensive user manual for the CREATE THERA EASY Espresso Coffee Machine, detailing setup, operation, maintenance, and troubleshooting. Learn to make perfect espresso and cappuccino.</p>

 <p>CREATE THERA ADVANCE ESPRESSO COFFEE MACHINE CAFETERA ESPRESSO USER MANUAL</p>	<p>CREATE THERA ADVANCE Espresso Coffee Machine User Manual Comprehensive user manual for the CREATE THERA ADVANCE Espresso Coffee Machine, covering safety, operation, cleaning, and troubleshooting.</p>
 <p>CREATE THERA ADVANCE TIPS FOR A PERFECT ESPRESSO CONSEJOS PARA UN ESPRESSO PERFECTO</p>	<p>Create Thera Advance: Tips for Perfect Espresso Comprehensive guide to making the perfect espresso using the Create Thera Advance machine, covering coffee beans, water, grinding, tamping, brewing time, and pressure.</p>
 <p>CREATE TIPS FOR MAINTAINING YOUR COFFEE MAKER CONSEJOS PARA EL MANTENIMIENTO DE TU CAFETERA</p>	<p>Create Coffee Maker Maintenance Guide A comprehensive guide to maintaining your Create coffee maker, covering descaling, cleaning the steam wand, filter, and filter holder, as well as proper shutdown and storage procedures.</p>
 <p>CREATE THERA RETRO ESPRESSO COFFEE MACHINE CAFETERA DE ESPRESSO USER MANUAL</p>	<p>CREATE Thera Retro Espresso Coffee Machine User Manual User manual for the CREATE Thera Retro Espresso Coffee Machine. Learn how to set up, operate, clean, and maintain your retro-style coffee maker for perfect espresso and cappuccinos.</p>

Documents - CREATE – THERA STUDIO



[\[pdf\] User Manual Instructions Troubleshooting Guide Parts List](#)

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Thera Studio

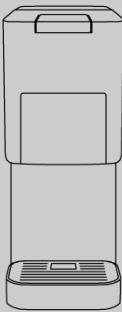
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