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› **Klarstein Futura Espresso Machine 1450W 20 Bar User Manual**

KLARSTEIN TK3G-Espresso20-2

Klarstein Futura Espresso Machine User Manual

Model: TK3G-Espresso20-2

1. INTRODUCTION

Thank you for choosing the Klarstein Futura Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read these instructions thoroughly before first use and keep them for future reference.



BARISTA QUALITY

Powerful aroma thanks to
20 bar pump pressure

The Klarstein Futura Espresso Machine, designed for brewing high-quality espresso and milk-based coffee drinks.

2. SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is for household use only.

- Ensure the voltage indicated on the appliance corresponds to your local 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.
- Always unplug the machine before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any way.
- Avoid contact with hot surfaces, especially the brewing head, steam wand, and cup warming plate.
- Use only cold, fresh water in the water tank.

3. PACKAGE CONTENTS

Please check that all items are present and in good condition:

- 1 x Klarstein Futura Espresso Machine
- 1 x Portafilter
- 2 x Sieve Inserts (for single and double espresso)
- 1 x Measuring Spoon / Tamper
- 1 x Multilingual User Manual

4. SETUP

4.1 Initial Cleaning

1. Remove all packaging materials.
2. Wash the water tank, portafilter, sieve inserts, and drip tray with warm soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

4.2 Filling the Water Tank



WELL FILLED
Removable 1.25-litre
water tank

The removable 1.25-liter water tank is located at the back of the machine for easy refilling.

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the 'MAX' mark.
3. Place the water tank back into its position, ensuring it is seated correctly.

4.3 First Use (Priming)

Before making coffee, prime the machine to ensure water flows through the system.

1. Ensure the water tank is filled.
2. Place a large cup under the brewing head.
3. Press the power button to turn on the machine. Wait for the indicator light to stop flashing, indicating the machine is heated.
4. Press the single espresso button to run water through the brewing head for about 30 seconds.
5. Turn the steam knob to release steam for a few seconds, then close it. This primes the steam wand.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

SIMPLE

Complete operation
with only four buttons



The machine features a simple control panel with four buttons for various functions and a side-mounted power switch.

The machine is operated using four main buttons and a power switch:

- **Power Button:** Turns the machine on/off.
- **Single Espresso Button:** Dispenses a single shot of espresso.
- **Double Espresso Button:** Dispenses a double shot of espresso.
- **Steam Button:** Activates the steam function for milk frothing.

5.2 Making Espresso

1. Ensure the machine is plugged in and the water tank is filled. Turn on the machine and wait for the indicator light to become steady.
2. Select the appropriate sieve insert (single or double) and place it into the portafilter.
3. Add finely ground espresso coffee to the sieve insert. Use the measuring spoon to add the desired amount (approx. 7g for single, 14g for double).
4. Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim of the portafilter.

5. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until it is securely locked.
6. Place your cup(s) on the drip tray directly under the portafilter spouts.
7. Press the **Single Espresso** or **Double Espresso** button. The machine will automatically dispense the correct amount of espresso and stop.
8. Carefully remove the portafilter after brewing. Dispose of the used coffee grounds.



The 20 bar pump pressure ensures a strong and full aroma for barista-quality espresso.

5.3 Frothing Milk



CAPPUCCINO & LATTE MACCHIATTO

Thanks to the powerful milk frothing function

The powerful milk frothing function allows for creation of creamy cappuccinos and latte macchiatos.

1. Fill a milk frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. Press the **Steam Button**. The indicator light will flash as the machine heats up for steam. Once steady, it's ready.
3. Position the steam wand just below the surface of the milk.
4. Turn the steam control knob counter-clockwise to release steam. Move the pitcher up and down to create foam.
5. Once the desired texture and temperature are reached, turn the steam control knob clockwise to close it.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

5.4 Cup Warming

PERFECTLY PREHEATED

Hot plate for cups



The integrated cup warming plate helps maintain the temperature of your espresso.

The top surface of the machine acts as a cup warming plate. Place your espresso cups here before brewing to preheat them, ensuring your coffee stays hot longer.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine. Always unplug the machine and allow it to cool before cleaning.

6.1 Daily Cleaning



EASY TO CLEAN

Removable milk foam nozzle and drip tray

The removable drip tray and milk foam nozzle simplify daily cleaning.

- **Drip Tray:** Remove and empty the drip tray after each use. Wash with warm soapy water, rinse, and dry.
- **Portafilter and Sieve Inserts:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and sieve inserts under running water.
- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Periodically, remove the outer nozzle and rinse it thoroughly.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

6.2 Descaling

Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a commercial descaling solution suitable for espresso machines.

1. Prepare the descaling solution according to the manufacturer's instructions and pour it into the water tank.

2. Place a large container under the brewing head and steam wand.
3. Turn on the machine and allow it to heat up.
4. Run approximately half of the solution through the brewing head by pressing the double espresso button.
5. Open the steam knob to release the remaining solution through the steam wand.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Rinse the water tank thoroughly and fill it with fresh water.
8. Repeat steps 3-6 with fresh water to rinse the machine completely.

7. TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the following table before contacting customer support.

Problem	Possible Cause	Solution
No water flow from brewing head	Water tank empty; Machine not primed; Clogged filter.	Fill water tank; Prime the machine; Clean or descale the machine.
Espresso brews too slowly or not at all	Coffee grounds too fine or tamped too hard; Clogged filter.	Use coarser grind; Tamp less firmly; Clean filter/descale.
Espresso brews too quickly, weak coffee	Coffee grounds too coarse or not enough coffee; Not tamped enough.	Use finer grind; Add more coffee; Tamp more firmly.
No steam from steam wand	Steam button not pressed; Steam wand clogged.	Press steam button and wait for heating; Clean steam wand nozzle.
Machine leaks water	Water tank not seated correctly; Drip tray full; Seal issues.	Reseat water tank; Empty drip tray; Contact support if seals are damaged.

8. SPECIFICATIONS

Feature	Specification
Model Number	TK3G-Espresso20-2
Power	1450 Watts
Voltage	220-240 V~ / 50/60 Hz
Pump Pressure	20 Bar
Water Tank Capacity	1.25 Liters
Material	Stainless Steel and Plastic
Dimensions (W x H x D)	14 x 31 x 32 cm (approx. 18 x 31 x 32 cm with milk frother extended)

Feature	Specification
Weight	3.5 Kilograms

9. WARRANTY AND SUPPORT

Klarstein products are covered by a manufacturer's warranty. Please refer to the warranty card included in your package for specific terms and conditions, including the warranty period and coverage details.

For technical support, spare parts, or warranty claims, please contact your retailer or the Klarstein customer service department. Contact information can typically be found on the Klarstein website or in your purchase documentation.