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Ascaso Steel UNO PID

Ascaso Steel UNO PID Espresso Machine Instruction Manual

Model: Steel UNO PID

1. INTRODUCTION

Thank you for choosing the Ascaso Steel UNO PID Espresso Machine. 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.



Figure 1: Front view of the Ascaso Steel UNO PID Espresso Machine.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. This appliance is for household use only. Do not immerse the machine, power cord, or plug in water or other liquids. Do not operate the appliance with a damaged cord or plug. Keep hands and cords away from hot surfaces and steam. Ensure the appliance is placed on a stable, level surface.

3. PACKAGE CONTENTS

Verify that all items are present in the packaging:

- Ascaso Steel UNO PID Espresso Machine
- 58mm Professional Portafilter with Walnut Wood Handle
- 5 Professional Baskets (2 traditional, 2 pressurized, 1 monodose ESE)
- 1 Stainless Steel Tamper
- 1 Blank Basket for Backflushing

4. SETUP

4.1 Unpacking and Placement

Carefully remove all packaging materials. Place the machine on a dry, stable, and level surface. Ensure adequate clearance around the machine for ventilation and access to the water reservoir. The product dimensions are 12.5"D x 10.5"W x 15"H.



Figure 2: Dimensions of the Ascaso Steel UNO PID Espresso Machine.

4.2 Water Reservoir

The machine features a 48 fluid ounce water reservoir. To fill, lift the lid on top of the machine and pour fresh, filtered water into the reservoir. Ensure the water level is between the MIN and MAX indicators. The transparent side panel allows for easy monitoring of the water level.



Figure 3: Side view showing the water reservoir.

4.3 Initial Startup and Priming

Before first use, or if the machine has been unused for an extended period, it is necessary to prime the system. Fill the water reservoir. Turn on the machine. Once heated, activate the hot water function to dispense water through the steam wand until a steady stream is achieved. This expels any air from the system.

5. OPERATING INSTRUCTIONS

5.1 Powering On

Press the power button located on the front panel. The machine will begin to heat up. The PID display will show the current temperature, and indicator lights will illuminate when the machine is ready for brewing and steaming.



Figure 4: Front panel with power and control buttons.

5.2 PID Temperature Control

The integrated PID allows for precise digital temperature control, adjustable in one-degree increments. Refer to the machine's manual for specific instructions on how to access and modify PID settings for optimal brewing temperature.

5.3 Volumetric Controls and Preinfusion

The machine features programmable volumetric settings for preinfusion, single shot, and double shot. These settings allow for consistent shot lengths and improved extraction. Consult the detailed manual for programming steps.

5.4 Brewing Espresso

1. Grind fresh coffee beans to an appropriate fineness for espresso.
2. Dose the portafilter basket with the desired amount of ground coffee.
3. Tamp the coffee evenly and firmly.
4. Insert the portafilter into the group head and lock it into place.

5. Place your espresso cup(s) under the portafilter spouts.
6. Press the desired volumetric button (single or double shot) to begin brewing.

5.5 Steaming Milk

The machine is equipped with an advanced no-burn steam wand and electronic steam control, providing continuous, unlimited steam with constant pressure. The new aluminum & stainless steel thermoblock group ensures enhanced stability.

1. Ensure the machine is heated to steaming temperature (indicated by the PID display).
2. Purge the steam wand briefly to remove any condensed water.
3. Immerse the steam wand tip just below the surface of the milk in a frothing pitcher.
4. Open the steam valve using the rotating knob to begin steaming.
5. Once the desired temperature and texture are achieved, close the steam valve.
6. Wipe the steam wand immediately with a damp cloth and purge again.



Figure 5: Close-up of the steam wand and programmable display.

5.6 Hot Water Dispensing

The machine can dispense hot water through the steam wand. This is useful for pre-heating cups or making Americanos. Activate the hot water function and open the steam valve to dispense.

6. MAINTENANCE & CLEANING

6.1 Drip Tray

The drip tray is designed for easy removal and cleaning. Regularly empty and clean the drip tray to prevent overflow and maintain hygiene.

6.2 Backflushing

Regular backflushing is crucial for cleaning the group head and internal components. Use the provided blank basket and follow the machine's instructions for the backflushing procedure.

6.3 Descaling

The AISI 316 stainless steel water circuit is designed to minimize limescale buildup, contributing to a longer-lasting machine. However, periodic descaling is still recommended based on your water hardness. Use a suitable descaling solution and follow the instructions provided in the full user manual.

6.4 General Cleaning

Wipe the exterior of the machine with a soft, damp cloth. Clean the portafilter, baskets, and steam wand after each use. Do not use abrasive cleaners or scouring pads.

7. TROUBLESHOOTING

If you encounter issues with your machine, refer to the following common problems and solutions:

- **No water flow:** Check water reservoir level, ensure it's properly seated, and prime the pump if necessary.
- **No steam:** Ensure machine is at steaming temperature, purge steam wand, check for blockages.
- **Inconsistent espresso shots:** Adjust grind size, tamping pressure, PID temperature, or volumetric settings.
- **Machine not heating:** Check power connection, ensure power switch is on.

For more detailed troubleshooting, please consult the comprehensive user manual or contact customer support.

8. SPECIFICATIONS

Brand	Ascaso
Model Name	Steel UNO PID
Color	Black
Product Dimensions	12.5"D x 10.5"W x 15"H
Item Weight	32.9 pounds
Water Capacity	48 Fluid Ounces
Voltage	120V
Special Features	PID Temperature Control, Volumetric Controls, Single Thermoblock, No-Burn Steam Wand, AISI 316 Stainless Steel Water Circuit

9. OFFICIAL PRODUCT VIDEOS

Watch these official videos from Seattle Coffee Gear for an introduction to the Ascaso Steel PID Espresso Machine:

Ascaso Steel PID Intro

Your browser does not support the video tag.

This video provides an introductory overview of the Ascaso Steel PID Espresso Machine, highlighting its key features and design.

Ascaso Steel Intro

Your browser does not support the video tag.

A brief introductory video showcasing the Ascaso Steel Espresso Machine's design and functionality.

10. WARRANTY & SUPPORT

Ascaso provides a 12-month warranty against defects caused by faulty workmanship and materials for domestic use from the date of purchase. Additionally, there is a 5-year warranty on all thermoblock boilers and groups. For support or warranty claims, please refer to the contact information provided with your purchase documentation.