

Ascaso Ascaso Steel PID

Ascaso Steel PID Programmable Espresso Machine (Single Thermoblock, 120V, White) - User Manual

Model: Ascaso Steel PID

1. INTRODUCTION

This manual provides comprehensive instructions for the setup, operation, and maintenance of your Ascaso Steel PID Programmable Espresso Machine. Designed for both home and semi-professional use, this machine features accurate PID temperature control, programmable pre-infusion, and volumetric shot lengths for consistent espresso extraction. Its robust construction, featuring sleek stainless steel and walnut accents, ensures durability and a refined aesthetic.

2. SAFETY INFORMATION

Please read all safety instructions carefully before operating the machine. Retain this manual for future reference.

- Ensure the machine is connected to a grounded electrical outlet with the correct voltage (120V).
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep hands and fingers away from hot surfaces and steam outlets during operation.
- Unplug the machine before cleaning or when not in use for extended periods.
- Do not operate the machine with a damaged cord or plug.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

3. PRODUCT OVERVIEW

The Ascaso Steel PID espresso machine is engineered for precision and durability. Key features include:

- **Electronic Group Temperature Control:** Digitally displayed PID temperature control, adjustable in one-degree increments for precise brewing.

- **Adjustable Over Pressure Valve (OPV):** Allows for fine-tuning of brewing pressure.
- **Electronic Steam Control:** Features an advanced no-burn steam wand for consistent milk frothing.
- **Volumetric Programmable Settings:** Customize pre-infusion, single shot, double shot, and auto-standby for repeatable espresso quality.
- **Thermoblock Technology:** Aluminum and stainless steel thermoblock group ensures continuous, unlimited steam with constant pressure, enhanced stability, and minimal energy consumption. Freshwater is drawn for every espresso shot.
- **Food-Safe Water Circuit:** 100% food-safe AISI 316 stainless steel water circuit prevents metal migration.
- **Professional Portafilter:** Includes a 58mm professional portafilter with a real walnut wood handle.
- **Included Accessories:** 5 professional baskets (2 traditional, 2 pressurized, 1 monodose ESE), 1 stainless steel tamper, 1 blank basket for backflushing, and 1 walnut wood portafilter handle.



Figure 3.1: Front view of the Ascaso Steel PID espresso machine in white, showcasing the pressure gauge, control switches, PID display, portafilter, and steam wand.



Figure 3.2: Angled front-right view of the machine, highlighting the portafilter with its walnut handle and the steam wand.



Figure 3.3: Side view of the machine, showing the transparent, removable water reservoir for easy access and refilling.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials. Inspect the machine for any damage.
2. **Placement:** Place the espresso machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the machine.
3. **Water Reservoir:** Remove the water reservoir from the side of the machine. Rinse it thoroughly with clean water. Fill the reservoir with fresh, filtered water up to the MAX line. Reinsert the reservoir securely.
4. **Initial Rinse:** Before first use, perform an initial rinse cycle.
 - Ensure the machine is plugged into a grounded 120V outlet.
 - Turn on the main power switch. The PID display will show the current temperature.
 - Once the machine reaches operating temperature, place a cup under the group head.
 - Activate the brew switch to run water through the group head for approximately 30 seconds. Repeat this process 2-3 times.
 - Open the steam valve to release steam for 15-20 seconds to purge any air from the steam wand.

5. OPERATION

5.1. Brewing Espresso

1. **Prepare Portafilter:** Grind fresh coffee beans to an espresso-fine consistency. Dose the appropriate amount into your chosen basket (e.g., 14g for a double shot). Distribute evenly and tamp firmly with the included tamper. Wipe any loose grounds from the rim of the portafilter.
2. **Insert Portafilter:** Attach the portafilter to the group head by inserting it and twisting firmly to the right until secure.
3. **Pre-infusion (if programmed):** The machine can be programmed for pre-infusion. Refer to the PID settings section for adjustment.
4. **Start Extraction:** Place your espresso cup(s) under the portafilter spouts. Activate the brew switch. The machine will extract espresso according to your programmed volumetric settings or until manually stopped.
5. **Stop Extraction:** The machine will stop automatically if volumetric settings are used. Otherwise, deactivate the brew switch when the desired volume is reached.
6. **Remove Portafilter:** Carefully remove the portafilter by twisting it to the left. Discard the spent coffee puck.

5.2. Steaming Milk

1. **Prepare Milk:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Turn on the steam switch. Wait for the machine to reach steaming temperature (indicated on the PID display).
3. **Purge Steam Wand:** Briefly open the steam valve to purge any condensed water from the wand. Close the valve.
4. **Steam Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam valve fully. Position the wand to create a swirling motion in the milk. For aeration, keep the tip near the surface to introduce air. For heating, submerge the tip deeper.
5. **Monitor Temperature:** Continue steaming until the milk reaches the desired temperature (typically 140-150°F / 60-65°C).
6. **Clean Steam Wand:** Immediately after steaming, close the steam valve. Wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam valve again to purge any milk from inside the wand.

5.3. PID and Volumetric Controls

The PID controller allows for precise temperature adjustments and programming of shot parameters. Consult the detailed instructions provided with your machine for specific menu navigation and programming steps for pre-infusion, shot volume, and auto-standby settings.

6. MAINTENANCE

6.1. Daily Cleaning

- **Portafilter and Baskets:** After each use, remove the portafilter and discard the coffee puck. Rinse the portafilter and basket under hot water.
- **Group Head:** Use a group head brush to clean any coffee grounds from the group head gasket and shower screen.
- **Drip Tray:** Empty and rinse the drip tray daily.
- **Steam Wand:** Always wipe and purge the steam wand immediately after steaming milk.

- **Exterior:** Wipe down the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

6.2. Backflushing

Perform backflushing regularly (e.g., weekly for daily users) to clean the group head and release valve.

1. Insert the blank basket into the portafilter.
2. Add a small amount of espresso machine cleaning detergent (e.g., Cafiza) to the blank basket.
3. Attach the portafilter to the group head.
4. Activate the brew switch for 10-15 seconds, then deactivate for 5 seconds. Repeat this cycle 5-10 times.
5. Remove the portafilter, rinse it, and repeat the backflushing process with just water (no detergent) to rinse thoroughly.

6.3. Descaling

While the stainless steel thermoblock is designed to resist limescale buildup, periodic descaling is recommended, especially in areas with hard water. Use a descaling solution specifically designed for espresso machines and follow the manufacturer's instructions. The frequency depends on water hardness and usage.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, please contact customer support.

Problem	Possible Cause	Solution
No water flow from group head.	Empty water reservoir, airlock in pump, clogged group head.	Refill reservoir. Run pump with steam wand open to clear air. Clean group head.
Espresso extracts too slowly or not at all.	Coffee ground too fine, too much coffee in basket, tamped too hard, clogged basket.	Adjust grind coarser. Reduce coffee dose. Tamp lighter. Clean basket.
Espresso extracts too quickly.	Coffee ground too coarse, too little coffee in basket, tamped too lightly.	Adjust grind finer. Increase coffee dose. Tamp firmer.
No steam from wand.	Steam switch off, machine not at steam temperature, clogged wand.	Turn on steam switch. Wait for temperature. Clean wand tip.

8. SPECIFICATIONS



Figure 8.1: Dimensions of the Ascaso Steel PID espresso machine.

Feature	Detail
Brand	Ascaso
Model Name	Ascaso Steel PID
Color	White
Product Dimensions (D x W x H)	12.5" x 10.5" x 15"
Item Weight	57.9 pounds
Coffee Maker Type	Semi-Automatic Espresso Machine
Exterior Finish	Powder-coated carbon steel and polished stainless steel

Feature	Detail
Special Features	100% food-safe AISI 316 stainless steel water circuit, Adjustable OPV, Electronic steam control with no-burn steam wand, Freshwater for each espresso shot, Limescale prevention in thermoblock.
Included Components	58mm professional portafilter with walnut handle, 5 professional baskets (2 traditional, 2 pressurized, 1 monodose ESE), stainless steel tamper, blank basket for backflushing.

9. WARRANTY AND SUPPORT

9.1. Product Warranty

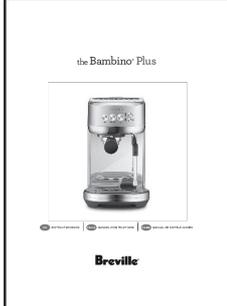
Ascaso provides a **12-Month Warranty** against defects caused by faulty workmanship and materials for domestic use from the date of purchase. Additionally, a **5-Year Warranty** is provided on all thermoblock boilers and groups. Please retain your proof of purchase for warranty claims.

9.2. Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty inquiries, please contact Ascaso customer support. Refer to the official Ascaso website or your purchase documentation for contact details.

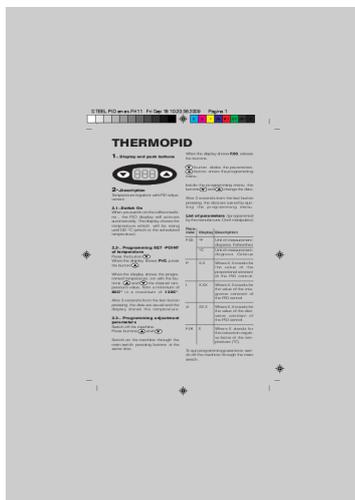
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Related Documents - Ascaso Steel PID

	<p>Ascaso Dream PID/ONE: Manual de Usuario y Guía Rápida</p> <p>Manual completo para la cafetera Ascaso Dream PID/ONE, con instrucciones detalladas, guías de inicio rápido, mantenimiento y solución de problemas para preparar el mejor café espresso y cappuccinos.</p>
	<p>Ascaso Coffee Machine Maintenance and Cleaning Guide</p> <p>A comprehensive guide for maintaining and cleaning Ascaso coffee machines, including UNO, DUO, PID, and TRIO models. Covers external cleaning, internal cleaning, back flushing, steam unit cleaning, and safety precautions.</p>
	<p>Breville Bambino Plus BES500 Espresso Machine User Manual</p> <p>This user manual provides comprehensive instructions for operating and maintaining the Breville Bambino Plus BES500 espresso machine. It covers setup, features, functions, cleaning, descaling, and troubleshooting for optimal coffee brewing.</p>

	<p>Espresso Parts LLC Commercial Equipment Terms and Conditions</p> <p>Official terms and conditions for purchasing commercial equipment from Espresso Parts LLC, covering warranty, claims, delivery, and returns.</p>
 <p>Bedienungshandlung - User Manual Compact HX-2 PID ECM</p>	<p>ECM Compact HX-2 PID Espresso Machine User Manual</p> <p>Comprehensive user manual for the ECM Compact HX-2 PID espresso machine, covering installation, operation, cleaning, maintenance, and safety guidelines. Learn how to set up, use, and care for your high-quality espresso machine.</p>
 <p>Bedienungshandlung - User Manual Classika PID ECM</p>	<p>ECM Classika PID Espresso Machine User Manual</p> <p>Comprehensive user manual for the ECM Classika PID espresso machine, detailing installation, operation, cleaning, maintenance, troubleshooting, and recommended accessories.</p>

Documents - Ascaso – Ascaso Steel PID



[\[pdf\]](#) Catalog

STEEL PID en es FH11 German Steel supplement 1st line store pc catalog Ascaso manuals
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 buttons. button slides the parameters. button enters the programming menu. 2-
 .Description Temperature regulator with PID adjus tement. 2.1-....
 lang:en score:36 filesize: 506.39 K page_count: 4 document date: 2009-09-18

STROMVERBRAUCH ESPRESSOMASCHINEN

Szenario 1
 Einhalten der Maschine um 7 Uhr
 Vorheizen, Zubereitung von 1 Espresso und 2 Cappuccinos
 Nachheizen, Abschalten um 8 Uhr
 Abschalten des Geräts um 8:30

Szenario 2
 Einhalten der Maschine um 7 Uhr
 Zubereitung von 2 Espresso und 2 Cappuccinos
 Abschalten des Geräts um 8:30
 Abschalten des Geräts um 8:30

ESPRESSOMASCHINE	Szenario 1 Energieverbrauch in kWh bei 0,02 kWh	Szenario 2 Energieverbrauch in kWh bei 0,02 kWh
Elektra Verve	1,23 kWh	0,40 kWh
LELIT Bianca	1,22 kWh	0,40 kWh
Elektra Verve Mini (Prototyp 2022)	1,25 kWh	0,31 kWh
Ascaso Steel PID Duo	1,24 kWh	0,31 kWh
BFC Junior ELA	1,80 kWh	0,45 kWh
LELIT Mara PL22	1,76 kWh	0,44 kWh
BFC Junior ELite	1,76 kWh	0,44 kWh
Elektra Casa Semi-automatica	1,71 kWh	0,43 kWh
LELIT Kava PL22T	0,63 kWh	0,16 kWh
BFC Perfetta	1,51 kWh	0,38 kWh
LELIT Victoria PL21T	0,55 kWh	0,13 kWh
LELIT Janita PL42 2IN1	0,47 kWh	0,12 kWh

Quelle: <https://www.kofu.de/produkte/essensmaschinen/esp/essensmaschinen-de-essensm>

[pdf] User Manual

Mappe1 Daniela Köppl STROMVERBRAUCH ESPRESSOMASCHINEN 6 août 2022 — Szenario 2
 Einschalten der Maschine um 7 Uhr Zubereitung von Espresso und Cappuccinos 30 danach Ausschalten
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 Messwerte 1 id 32119 |||

STROMVERBRAUCH ESPRESSOMASCHINEN Szenario 1 Einschalten der
 Maschine um 7 Uhr Vormittags: Zubereitu ... kWh 0,40 0,77 kWh 0,19 Elektra Verve
 Mini Prototyp 2022 1,25 kWh 0,31 0,51 kWh 0,20 Ascaso Steel PID Duo 1,24 kWh
 0,31 0,384 kWh 0,10 BFC Junior ELA 1,80 kWh 0,45 0,53 kWh ...

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STROMVERBRAUCH ESPRESSOMASCHINEN - WEITERE SZENARIEN

Szenario 1
 Einhalten der Maschine um 7 Uhr
 Vorheizen, Zubereitung von 1 Espresso und 2 Cappuccinos
 Nachheizen, Abschalten um 8 Uhr
 Abschalten des Geräts um 8:30

Szenario 2
 Einhalten der Maschine um 7 Uhr
 Zubereitung von 2 Espresso und 2 Cappuccinos
 Abschalten des Geräts um 8:30
 Abschalten des Geräts um 8:30

ESPRESSOMASCHINE	Technikgruppe	Wärme- leistung [kW]	Tag 1 Energieverbrauch [kWh]	Tag 2 Energieverbrauch [kWh]	Tag 3 Energieverbrauch [kWh]	Tag 4 Energieverbrauch [kWh]	Tag 5 Energieverbrauch [kWh]
Elektra Verve	Dual Boiler	1,23	0,40	0,77	0,19	0,00	0,00
LELIT Bianca	Dual Boiler	1,22	0,40	0,77	0,19	0,00	0,00
Elektra Verve Mini (Prototyp 2022)	Dual Boiler	1,25	0,31	0,51	0,20	0,00	0,00
Ascaso Steel PID Duo	Dual Boiler	1,24	0,31	0,51	0,20	0,00	0,00
BFC Junior ELA	Zweikreiser mit E61	1,80	0,45	0,53	0,00	0,00	0,00
LELIT Mara PL22	Zweikreiser mit E61	1,76	0,44	0,50	0,00	0,00	0,00
BFC Junior ELite	Zweikreiser mit E61	1,76	0,44	0,50	0,00	0,00	0,00
Elektra Casa Semi-automatica	Zweikreiser mit E61	1,71	0,43	0,51	0,00	0,00	0,00
LELIT Kava PL22T	Thermoblock	0,63	0,16	0,22	0,00	0,00	0,00
BFC Perfetta	Thermoblock	1,51	0,38	0,40	0,00	0,00	0,00
LELIT Victoria PL21T	Thermoblock	0,55	0,13	0,23	0,00	0,00	0,00
LELIT Janita PL42 2IN1	Thermoblock	0,47	0,12	0,18	0,00	0,00	0,00

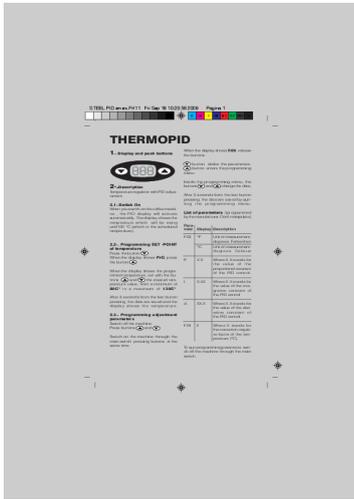
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stromverbrauch messwerte Daniela Köppl STROMVERBRAUCH ESPRESSOMASCHINEN 6 sept 2022
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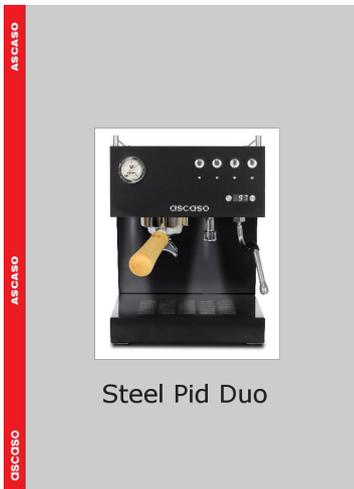
STROMVERBRAUCH ESPRESSOMASCHINEN - WEITERE SZENARIEN Test 1:
 Einschalten der kalten Maschine und Mes ... 2022 Dual Boiler gesttigter Brhgruppe
 Dual Boiler E61 Brhgruppe Dual Boiler gesttigte Brhgruppe Ascaso Steel PID Duo
 Dual Thermoblock BFC Junior ELA Zweikreiser mit E61 Brhgruppe Lelit Mara PL...

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STEEL PID en es FH11 German 1st line Equipment Switch On When you switch on the coffee machine display will activate automatically The shows temperature which be rising Steel supplement 1st 2017 03 Steel supplement srsItd AfmBOor MgHjKcJ6KGL6Kj7IAHC dhQ 9IU6TFREwh9mY8oMQdsSx9MA ||| STEEL PID en-es.FH11 Fri Sep 18 10:20:56 2009 Pgina 1 C M Y CM MY CY CMY K THERMOPID 1-. Display and push buttons When the display shows F.03, release the buttons. button slides the parameters. button enters the programming menu. 2-.Description Temperature regulator with PID adjustment. 2.1-.... lang:en score:20 filesize: 506.39 K page_count: 4 document date: 2009-09-18



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Steel Pid DuoI 4263 CABLE BOTONERA DREAM STEEL PID BUTTON PANEL WIRE BY PASS ASCASO I 2903 TUBO TEFLON 2x4x170 MM 2x4 170MM 1 ascaso steel pid duodieroeester at file storage 1 duo version id 34764 postfix force title p f srsItd AfmBOoqst20uq u2L8aksTibLpPhOfa30fPzDSNpTBeltMIXGzNFpAMg DuoSteel PORTAFILTRO PROF 2 CAFES MADERA COFFEES FILTERH WHOLE WOOD Page 3 4 REF DESCRIPCION Description ESC447 GRUPO INTER1 duo1 u2L8aksTibLpPhOfa30fPzDSNpTBeltMIXGzNFpAMgdieroeester AfmBOopUjr6YU3fatI5iYEgmaT2SIWIBz6ehOy3 jSPQDpEKg jtTaR INTERAscaso Duo Carrocer,sa UNO DUO 04 2017 · bodywork DESCRIPCION N1 jtTaRdieroeester AfmBOopSDTFxwAHT5IV5BYUdSEEHUbK8pJDFupcj kf7DtOHT32aDz9 kf7DtOHT32aDz9dieroeester AfmBOoohb hicRXLZcD08iqgF573QV p90TaxSxT MUSY5DDjapPw24W MUSY5DDjapPw24Wdieroeester AfmBOor4Bipk8RotBDSIIj0xHCpPJXCo NZyDUlZVwxXOwwgELvsz1v DESCRIPCION NINOX 230V GROUP INOX ESC450 AfmBOoqJa 38J7uZnsw4yaJ n V3PbA8n 9dGhNj ZH5M788NvD6jmbldieroeester AfmBOoq26o8CwXyHRRJGfO5qj8W7HDhjTzRjSmZmXzvQSBQQFImmCbmqdieroeester NZyDUlZVwxXOwwgELvsz1vdieroeester AfmBOoqvuzpHdCJtMv mz5OZCPxpPa58hcl4Z5RlrHlnD1d1cSYAwu1E ||| Steel Pid Duo ascaso ASCASO ASCASO 1 Carrocera UNO/DUO 04/2017 n UNO/DUO bodywork 04/2017 ASCASO Ref. I..58 I..157 I..158 I..163 I..451 I..452 I..458 I..459 I..460 I..462 I..484 I..486 I..518 I..523 I..552 I..641 I..680 I..934 I..935 I..936 I..937 I..938 I..939 I..972 I.1112 I.1130 I.... lang:de score:20 filesize: 1.18 M page_count: 6 document date: 2017-12-20



[pdf] Dimension Guide Warranty Borchure

Ascaso Steel PID Brochure SBS ENG Previous Next Page Spec sheet DUO Semi Commercial One Group Espresso Machine 2 iFoodEquipment ca 2024 v 1713529197 cdn shopify s files 1 1643 3881 ||| STEEL PID The STEEL range goes one step further and transcends the Home use. It is a semi-professional coffee machine for home, offices, and even the Hospitality channel. The PID version offers a totally professional performance: 58mm lter holder external adjustable OPV and external PID display for tem... lang:en score:15 filesize: 1.32 M page_count: 2 document date: 2024-04-18