

NEOUZA 51mm Bottomless Portafilter

NEOUZA 51mm Bottomless Portafilter Instruction Manual

Compatible with De'Longhi La Specialista EC9335, EC9155, EC9355, EC9665 Espresso Machines

1. INTRODUCTION

Thank you for choosing the NEOUZA 51mm Bottomless Portafilter. This manual provides essential information for the proper use, maintenance, and care of your new portafilter. Please read these instructions carefully before use to ensure optimal performance and longevity of the product.

The bottomless portafilter is designed to enhance your espresso brewing experience by allowing direct observation of the extraction process. This visual feedback is crucial for diagnosing and improving your espresso shot quality.

2. PRODUCT OVERVIEW

2.1 Key Features

- **High-Quality Material:** Constructed from thick, food-grade 304 stainless steel, ensuring safety, hygiene, and corrosion resistance.
- **Ergonomic Handle:** Features a comfortable handle made from natural rosewood, each with a unique color and grain.
- **Enhanced Extraction View:** Allows clear observation of the entire espresso extraction process, aiding in identifying and correcting issues.
- **Easy to Clean:** Designed for convenient disassembly and cleaning, promoting better hygiene compared to standard portafilters.

2.2 Compatibility

This 51mm bottomless portafilter is compatible with the following De'Longhi La Specialista espresso machine models:

- De'Longhi EC9155M
- De'Longhi EC9335M
- De'Longhi EC9355M
- De'Longhi EC9665M

It is designed to be used with 51mm filter baskets, distributors, and tampers.



Compatible with De'longhi La Specialista EC9335.M

Image: The NEOUZA 51mm Bottomless Portafilter shown next to a De'Longhi La Specialista EC9335M espresso machine, indicating compatibility.

2.3 Included Accessories

The package includes the following items:

- 1x 51mm Bottomless Portafilter with Rosewood Handle
- 1x 1-Cup Filter Basket (51mm)
- 1x 2-Cup Filter Basket (51mm)
- 1x 4-Cup Filter Basket (51mm)
- 1x Backflush Blind Filter
- 1x Scoop Clip
- 1x PP Brush
- 1x Special Brush for Coffee Machine Brewing Head
- 1x Bar Rag



Image: The NEOUZA 51mm Bottomless Portafilter with its rosewood handle, alongside various filter baskets, cleaning brushes, and a scoop clip.



Image: A close-up view of the four filter baskets (1-cup, 2-cup, 4-cup, and backflush blind filter) and a rolled-up bar rag.

3. SETUP

Before first use, wash all components of the portafilter and filter baskets with warm soapy water and rinse thoroughly. Ensure all parts are dry before assembly.

3.1 Assembling the Portafilter

1. Select the desired filter basket (1-cup, 2-cup, or 4-cup) based on your coffee dosage.
2. Insert the chosen filter basket firmly into the portafilter head. Ensure it sits flush and securely.
3. The rosewood handle is typically pre-attached. If not, screw the handle clockwise onto the portafilter head until secure.

4. OPERATING INSTRUCTIONS

Follow these steps for optimal espresso extraction using your NEOUZA bottomless portafilter:

1. **Prepare Coffee Grounds:** Grind fresh coffee beans to an appropriate fineness for espresso. The grind size is critical for proper extraction.
2. **Fill the Portafilter:** Add the desired amount of ground coffee into the filter basket. Ensure the coffee is evenly distributed.
3. **Level and Tamp:** Use a coffee distributor (if available) to level the grounds, then tamp firmly and evenly with a 51mm tamper. Consistent tamping pressure is important.
4. **Attach to Espresso Machine:** Securely attach the filled and tamped portafilter to your De'Longhi La Specialista espresso machine's group head. Ensure it is locked into place.
5. **Begin Extraction:** Start the espresso machine's brewing cycle. Observe the coffee flow from the bottomless portafilter.
6. **Monitor Extraction:** A well-extracted shot will typically show a steady, even flow, often described as a

'mouse tail'. The bottomless design allows you to visually identify channeling or uneven extraction.

7. **Enjoy:** Once the desired volume or time is reached, stop the extraction and enjoy your espresso.

HOW TO USE

1.



**Fill the
Portafilter
with Coffee**

2.



**Flaten the
Coffee Dosage**

3.



**Attach the
Portafilter with
Extraction
Machine**

4.



**Enjoy the
Smoothest
Extraction**

Image: A visual guide showing the steps: 1. Filling the portafilter with coffee, 2. Flattening the coffee dosage, 3. Attaching the portafilter to the machine, 4. Observing the espresso extraction.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and performance of your portafilter.

5.1 Daily Cleaning

- After each use, remove the portafilter from the machine and discard the coffee puck.
- Rinse the portafilter head and filter basket under warm running water to remove any coffee residue.
- Use the provided PP brush or a soft cloth to clean the inside of the filter basket and the portafilter head.
- Wipe the portafilter handle with a damp cloth. Avoid submerging the wooden handle in water for extended periods.
- Use the special brush to clean the brewing head of your espresso machine to remove any trapped coffee grounds.

- Dry all components thoroughly before storage.

5.2 Deep Cleaning (Weekly/Bi-weekly)

- Disassemble the portafilter by removing the filter basket.
- Soak the stainless steel portafilter head and filter baskets in a solution of warm water and espresso machine cleaning detergent (e.g., Puly Caff) for 15-30 minutes. Follow the detergent manufacturer's instructions.
- Scrub any stubborn residue with a brush.
- Rinse all components thoroughly with clean water to remove any detergent residue.
- Ensure all parts are completely dry before reassembly or storage.

6. TROUBLESHOOTING

The bottomless portafilter provides visual cues to help diagnose common espresso extraction problems.

Problem	Observation (Bottomless Portafilter)	Possible Cause	Solution
Extraction too fast / Watery shot	Coffee flows out quickly, light color, thin stream.	Grind too coarse, insufficient coffee dose, weak tamp.	Grind finer, increase coffee dose, tamp more firmly.
Extraction too slow / Bitter shot	Coffee drips slowly, dark color, thick stream.	Grind too fine, excessive coffee dose, overly firm tamp.	Grind coarser, decrease coffee dose, tamp lighter.
Channeling / Splashing	Coffee sprays unevenly, multiple jets, or streams from one side.	Uneven distribution of grounds, uneven tamp, old coffee.	Ensure even distribution and level tamp. Use fresh coffee.
Portafilter not locking securely	Difficulty inserting or locking the portafilter into the group head.	Overdosing coffee, worn group head gasket, portafilter tabs slightly off.	Reduce coffee dose. Check and replace group head gasket if worn. For new portafilters, minor adjustments (e.g., filing tabs) may be needed if fit is too tight.



Image: A visual comparison showing uneven, splashing extraction (channeling) on the left, and a smooth, even extraction on the right, indicating proper technique.



Bar Rag

Filter Basket x 4

Image: A close-up of a perfectly extracted espresso shot flowing smoothly and evenly from a bottomless portafilter.

7. SPECIFICATIONS

Feature	Detail
Brand	NEOUZA

Feature	Detail
Material	304 Stainless Steel (Portafilter Head, Baskets), Natural Rosewood (Handle)
Size	51mm (Diameter)
Item Weight	1.23 pounds (approximately 558 grams)
Package Dimensions	9.61 x 5.35 x 2.24 inches
Number of Pieces	1 (Portafilter, excluding accessories)
Unit Count	1.0 Count



Image: A diagram illustrating the dimensions of the 51mm bottomless portafilter (230mm total length, 133mm handle length) and various filter baskets with their respective heights and weights.

8. WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your NEOUZA 51mm Bottomless Portafilter, please contact the manufacturer or seller through your purchase platform. Please retain your proof of purchase for any warranty claims.

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