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BEEM ESPRESSO-CLASSICO II

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Model: ESPRESSO-CLASSICO II

1. INTRODUCTION

Welcome to the BEEM ESPRESSO-CLASSICO II Espresso Machine user manual. This document provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read this manual thoroughly before first use and keep it for future reference.

The BEEM ESPRESSO-CLASSICO II is designed to deliver high-quality espresso, cappuccino, and latte macchiato. Featuring a 15-bar pump pressure, an adjustable milk frother, a Thermoblock heating system, and a convenient cup warmer, this machine ensures a premium coffee experience.



Image 1.1: The BEEM ESPRESSO-CLASSICO II preparing a latte macchiato, showcasing its milk frothing capability.

2. IMPORTANT SAFETY INSTRUCTIONS

To prevent personal injury or damage to the appliance, always observe basic safety precautions when using electrical appliances. This includes, but is not limited to:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from 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.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of 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 attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. COMPONENTS OVERVIEW

Familiarize yourself with the main parts of your BEEM ESPRESSO-CLASSICO II machine:

- **Control Panel:** Features illuminated buttons for power, espresso, and milk-based drinks.
- **Water Tank:** Removable tank for fresh water supply.
- **Portafilter:** Holds ground coffee for brewing espresso.
- **Milk Tank:** Detachable container for milk, used with the adjustable frother.
- **Drip Tray:** Collects excess liquids and is removable for easy cleaning.
- **Cup Warmer:** Located on top of the machine to pre-heat cups.



Image 3.1: Front view of the machine with the portafilter removed, highlighting the drip tray and milk frothing nozzle.



Image 3.2: A hand demonstrating the removal of the water tank from the rear of the espresso machine.

4. INITIAL SETUP

4.1 Unpacking and Placement

1. Carefully remove all packaging materials from the machine.
2. Place the machine on a stable, level, heat-resistant surface, away from water sources and heat.
3. Ensure adequate ventilation around the appliance.

4.2 Initial Cleaning

1. Wash the water tank, milk tank, portafilter, and drip tray with warm soapy water. Rinse thoroughly and dry.
2. Wipe the exterior of the machine with a damp cloth.

4.3 Filling the Water Tank

1. Remove the water tank from the back of the machine (refer to Image 3.2).
2. Fill the tank with fresh, cold drinking water up to the MAX mark. Do not use hot water or other liquids.
3. Replace the water tank securely.

4.4 First Use / Priming the System

1. Plug the machine into a grounded power outlet.
2. Press the power button to turn on the machine. The indicator lights will flash as the machine heats up.
3. Once the lights are steady, place a large cup under the portafilter outlet.
4. Press the single espresso button to run water through the system without coffee. Repeat this process 2-3 times to flush any manufacturing residues and prime the pump.
5. If using the milk frother, fill the milk tank with water and run the milk frothing cycle once to prime the milk system.

5. OPERATING INSTRUCTIONS

5.1 Pre-heating Cups

Place your espresso or coffee cups on the cup warmer located on top of the machine. This helps maintain the temperature of your beverage.



Image 5.1: Clear glass cups placed on the integrated cup warmer at the top of the machine.

5.2 Making Espresso

1. Ensure the water tank is filled.
2. Place the desired filter basket (single or double shot) into the portafilter.
3. Fill the filter basket with finely ground espresso coffee.
4. Use the tamper (provided) to press the coffee grounds firmly and evenly (refer to Image 5.2). Wipe any excess grounds from the rim.
5. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until secure.
6. Place a pre-heated cup under the portafilter spouts.
7. Press the single or double espresso button on the control panel. The machine will brew the espresso and stop automatically.
8. Carefully remove the portafilter after brewing and discard the used coffee grounds.



Image 5.2: A hand using the tamper to compress ground coffee within the portafilter.



Image 5.3: The espresso machine actively brewing a shot of espresso into a clear glass cup.

5.3 Making Milk-Based Drinks (Cappuccino, Latte Macchiato)

1. Fill the milk tank with cold milk. The milk tank is removable and can be stored in the refrigerator.

2. Attach the milk tank to the machine.
3. Adjust the milk frother knob to your desired foam consistency.
4. Place a cup under the milk frothing nozzle and the portafilter spout.
5. Press the cappuccino or latte macchiato button. The machine will automatically froth the milk and then brew the espresso.
6. After use, ensure to clean the milk system promptly (refer to Section 6.2).

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your espresso machine.

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray after each use or when the indicator floats up.
- **Portafilter:** Remove used coffee grounds and rinse the portafilter and filter basket under running water.
- **Exterior:** Wipe the machine's exterior with a soft, damp cloth.

6.2 Cleaning the Milk System

After preparing milk-based drinks, it is crucial to clean the milk system immediately to prevent blockages.

1. Remove the milk tank and store any remaining milk in the refrigerator.
2. Rinse the milk tank and its components thoroughly with warm water.
3. Place a cup under the milk frothing nozzle.
4. Run a short steam cycle (if available) or the milk cleaning function (if present) to flush out any milk residue from the nozzle.
5. Periodically disassemble the milk frothing nozzle and clean all parts with a small brush.

6.3 Descaling

Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a suitable descaling solution for espresso machines and follow the manufacturer's instructions for the descaler. Refer to your machine's specific descaling procedure in the full manual.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your BEEM ESPRESSO-CLASSICO II.

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; coffee too finely ground or tamped too hard; brewing head blocked.	Fill water tank; prime the machine; use coarser grind or less pressure; clean brewing head.
Espresso flows too slowly or not at all.	Coffee too finely ground; too much coffee in portafilter; machine needs descaling.	Adjust grind size; reduce coffee quantity; descale the machine.
Espresso flows too quickly, weak coffee.	Coffee too coarsely ground; not enough coffee; tamping too light.	Adjust grind size; increase coffee quantity; tamp more firmly.
Milk not frothing properly.	Milk system blocked; milk tank not properly attached; milk too warm; wrong type of milk.	Clean milk system thoroughly; ensure milk tank is secure; use cold, fresh milk; try different milk types.
Water accumulates in the drip tray during brewing.	Normal operation for some machines; drip tray needs frequent emptying.	Empty and clean the drip tray regularly. This is a known characteristic for some models.

8. TECHNICAL SPECIFICATIONS

- **Brand:** BEEM
- **Model Number:** BEEM ESPRESSO-CLASSICO (07440)
- **Color:** Black/Silver
- **Dimensions (L x W x H):** 22 x 28 x 31 cm
- **Weight:** 4 Kilograms
- **Capacity (Water Tank):** 1.4 Liters
- **Power:** 1450 Watts
- **Voltage:** 240 Volts
- **Material:** Stainless Steel
- **Special Feature:** Cup Warmer
- **Pressure:** 15 Bar
- **Heating System:** Thermoblock

9. WARRANTY INFORMATION

For detailed warranty information, please refer to the warranty card included with your product or visit the official BEEM website. Keep your proof of purchase for any warranty claims.

10. CUSTOMER SUPPORT

If you have any questions, require technical assistance, or need to order spare parts, please contact BEEM customer support. Contact details can typically be found on the official BEEM website or in the product packaging.

