

[Manuals.plus](#) /

› [Solis](#) /

› SOLIS Barista Perfetta Espresso Machine User Manual

Solis Perfetta Plus

SOLIS Barista Perfetta Espresso Machine User Manual

MODEL: PERFETTA PLUS

Brand: Solis

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your SOLIS Barista Perfetta Espresso Machine. Please read all instructions carefully before using the appliance and retain this manual for future reference.

SETUP

1. Unpacking

Carefully remove all packaging materials from the espresso machine and its accessories. Ensure all components are present and undamaged. Keep packaging for potential future transport or storage.



Image: Front view of the SOLIS Barista Perfetta Espresso Machine, showcasing its controls and portafilter.

2. Initial Cleaning

Before first use, wash the water tank, portafilter, filter baskets, and milk frothing pitcher with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

3. Filling the Water Tank

Remove the water tank from the back of the machine. Fill it with fresh, cold, filtered water up to the 'Max' level indicator. Replace the water tank securely into its position.



Image: Side view of the SOLIS Barista Perfetta Espresso Machine, showing the water tank on the right side with 'Min' and 'Max' level markings.

4. Priming the Machine

After filling the water tank, place a cup under the brew head and another under the steam wand. Turn the machine ON using the power button. Once the machine heats up, activate the brew function to dispense water through the brew head until water flows steadily. Then, open the steam valve to release steam until water flows steadily from the steam wand. Close the steam valve. This process removes air from the system.

OPERATING INSTRUCTIONS

1. Making Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket into the portafilter. Add freshly ground coffee (fine grind) to the basket. Tamp the coffee evenly with firm pressure. Wipe any excess coffee from the rim.
2. **Attach Portafilter:** Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
3. **Place Cup:** Position your espresso cup(s) under the portafilter spouts.
4. **Brew Espresso:** Select the desired espresso shot button (single or double). The machine will automatically brew and stop.



Image: A close-up view of espresso being extracted from the machine's portafilter, flowing into a pink ceramic cup.

2. Frothing Milk

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Turn the steam knob to the steam position. Wait for the steam light to indicate the machine is ready.
3. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Open the steam valve fully. Angle the pitcher to create a swirling motion. As the milk expands, lower the pitcher slightly to keep the tip just below the surface. Once desired texture and temperature are reached, close the steam valve and remove the pitcher.
4. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam valve again to purge any milk from inside the wand.



Image: A close-up view of a steam wand frothing milk in a metal pitcher, creating a creamy texture.

3. Video Demonstration



Video: An official product video demonstrating the features and operation of the Solis Barista Perfetta espresso machine. This video is provided by Seattle Coffee Gear.

MAINTENANCE

1. Daily Cleaning

- Empty and rinse the drip tray.
- Wipe down the exterior of the machine with a soft, damp cloth.
- Clean the steam wand immediately after each use.
- Remove and rinse the portafilter and filter basket.

2. Descaling

The machine should be descaled regularly, depending on water hardness and usage. Refer to the descaling instructions provided with your descaling solution. Generally, this involves filling the water tank with a descaling solution, running it through the brew head and steam wand, and then rinsing thoroughly with fresh water.

3. Group Head Cleaning

Periodically clean the group head using a group head brush and a small amount of espresso machine cleaner. Backflush the group head with a blind filter basket and cleaning tablet as per the cleaner's instructions.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow from brew head or steam wand.	Water tank empty, air bubble in pump, machine not primed, or clogged.	Ensure water tank is full. Re-prime the machine by running water through both the brew head and steam wand. If an air bubble is suspected, try lifting and re-inserting the water tank forcefully several times while the pump is running. Descale if necessary.
Espresso flows too fast or too slow.	Coffee grind size incorrect, tamping pressure inconsistent, or filter basket clogged.	Adjust grind size (finer for too fast, coarser for too slow). Ensure consistent tamping pressure. Clean filter basket.
Machine not heating up.	Power issue, or internal component failure.	Check power connection. Ensure the ON/OFF switch is engaged. If the problem persists, contact customer support.
Steam wand not producing steam.	Steam wand clogged, or machine not at steaming temperature.	Ensure the machine has reached steaming temperature. Clean the steam wand thoroughly, including purging. Descale if necessary.

SPECIFICATIONS

- **Brand:** Solis
- **Model Number:** Perfetta Plus
- **Coffee Maker Type:** Espresso Machine
- **Special Feature:** Programmable
- **Material:** Thermoblock
- **Coffee Input Type:** Pre-ground Coffee or Coffee Pods
- **Number of Items:** 1
- **ASIN:** B09QQTF1CS

