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boly 9dd05288-d0e6-4fe1-bacc-c6aca96c8ce7

Steam Espresso Machine with Milk Frother User Manual

Brand: boly | Model: 9dd05288-d0e6-4fe1-bacc-c6aca96c8ce7

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your boly Steam Espresso Machine with Milk Frother. Please read this manual thoroughly before first use and retain it for future reference.

PRODUCT OVERVIEW

The boly Steam Espresso Machine is designed for home use, allowing you to quickly prepare espressos, cappuccinos, and lattes. It features a built-in milk frother and a carafe with a scale for customizing 1-4 cups of coffee.



Image: Front view of the boly Steam Espresso Machine, showing the main unit, portafilter, carafe, and steam wand.

SAFETY PRECAUTIONS

- Always ensure the machine is placed on a stable, level, heat-resistant surface.

- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep out of reach of children.
- Unplug the machine when not in use and before cleaning.
- Exercise caution when handling hot surfaces and steam.
- Use only cold, fresh water in the water reservoir.
- **Important:** Do not use finely ground espresso or any fine ground coffee. Using fine grounds can cause blockages and damage the machine.



No Apply to Use Ground Espresso and Any Fine Ground Coffee



Danger



Safe

Image: A warning graphic indicating that fine ground espresso and any fine ground coffee should not be used with the machine. Two piles of coffee grounds are shown, one fine (marked with an 'X' for danger) and one coarser (marked with a checkmark for safe).

SETUP

1. Unboxing and Initial Cleaning

1. Carefully remove all packaging materials.

2. Wash the carafe, filter basket, and removable drip tray in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

2. First Use (Priming the Machine)

1. Fill the water reservoir with cold, fresh water up to the "4-cup" mark.
2. Place the carafe on the drip tray.
3. Ensure the filter basket is empty and the portafilter is securely locked into place.
4. Turn the function knob to the "Brew" position.
5. Allow the machine to run a full cycle of water through without coffee. This cleans the internal components and primes the pump.
6. Discard the water from the carafe.

OPERATING INSTRUCTIONS

1. Brewing Espresso

1. **Fill Water Reservoir:** Ensure the water reservoir is filled with cold, fresh water to your desired level (1-4 cups).
2. **Add Coffee Grounds:** Place the filter basket into the portafilter. Add the appropriate amount of medium-coarse ground coffee. Do not overfill or tamp too firmly.
3. **Attach Portafilter:** Securely attach the portafilter to the machine by aligning it and twisting it to the "LOCK" position.
4. **Position Carafe:** Place the glass carafe on the drip tray directly beneath the portafilter.
5. **Start Brewing:** Turn the function knob to the "Brew" position. The machine will begin to heat water and extract espresso.
6. **Monitor Brewing:** Brewing 2-3 minutes will yield approximately 4 shots of espresso.
7. **Stop Brewing:** Once the desired amount of espresso is brewed, turn the function knob to the "OFF" position.

Fast Brew



➡ INSERT • LOCK



2–3 Mins
4 shots
of espresso



3–4 Mins
Cappuccino or
latte



Image: Diagram showing brewing times: 2-3 minutes for 4 shots of espresso, and 3-4 minutes for cappuccino or latte.

Hotter Espresso, Better Taste

167°F ~ 199°F



Image: The espresso machine with an overlay indicating an optimal brewing temperature range of 167°F to 199°F, with 185°F highlighted.

2. Frothing Milk

- 1. Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
- 2. Position Steam Wand:** Submerge the tip of the steam wand just below the surface of the milk.
- 3. Activate Steam:** Turn the function knob to the "Steam" position. Allow a few seconds for steam to build.
- 4. Froth Milk:** Move the pitcher slowly up and down, keeping the steam wand tip near the surface to create foam, then

deeper to heat the milk.

5. **Stop Steaming:** Once desired foam and temperature are reached, turn the function knob to the "OFF" position.

6. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

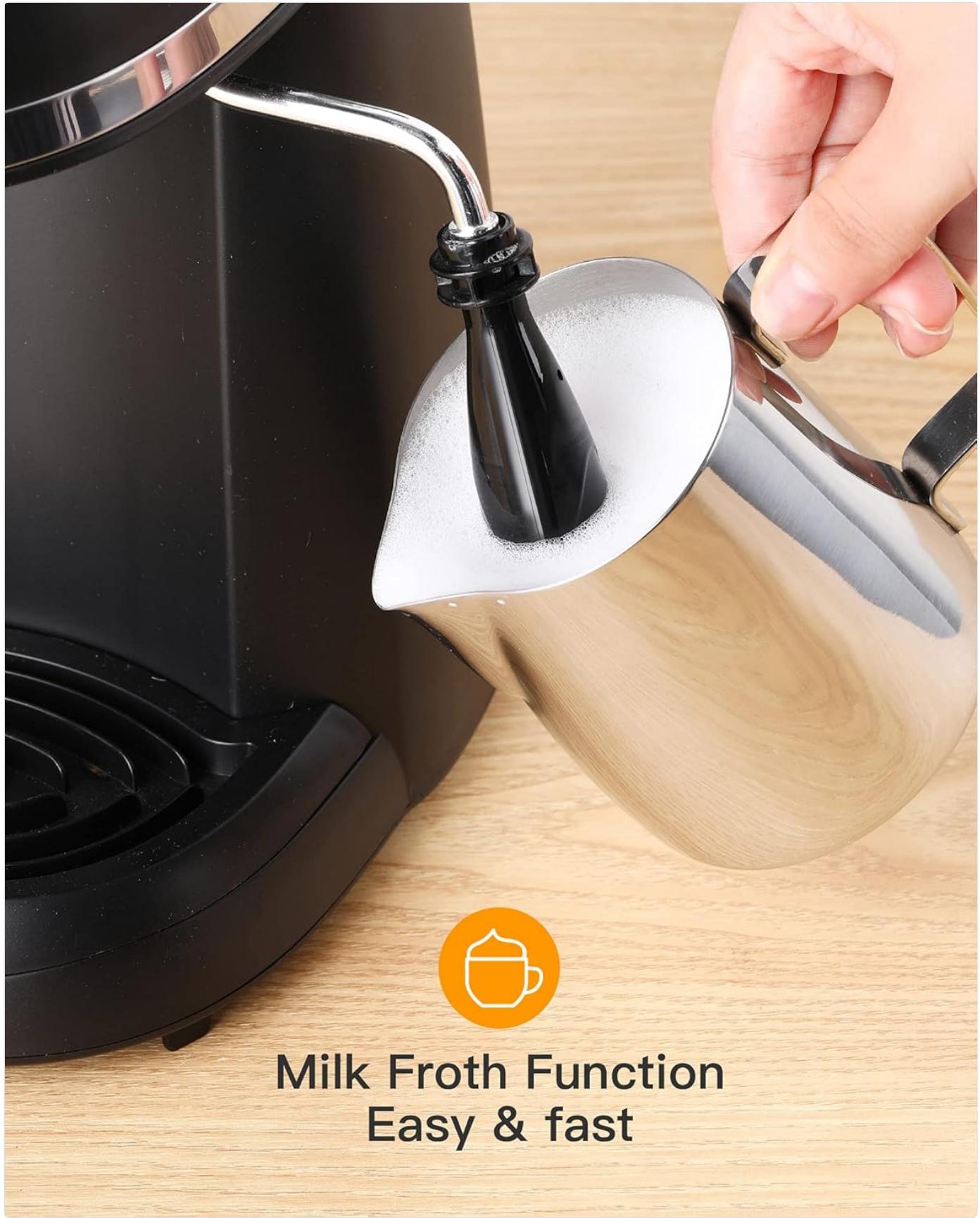


Image: A hand holding a metal frothing pitcher under the machine's steam wand, demonstrating the milk frothing function.

3. Making Latte or Cappuccino

Once you have brewed your espresso and frothed your milk, combine them to create your desired beverage:

- **Latte:** Pour the frothed milk into the espresso, holding back the foam with a spoon, then spoon a thin layer of foam on top.
- **Cappuccino:** Pour the frothed milk into the espresso, allowing a generous amount of foam to top the drink.



DIY Coffee World



Expresso



Latte



Cappuccino

Image: Three cups of coffee are displayed, labeled "Espresso," "Latte," and "Cappuccino," showcasing the different appearances of each drink.

MAINTENANCE

1. Daily Cleaning

- **Portafilter and Filter Basket:** After each use, remove spent coffee grounds and rinse the portafilter and filter basket under warm water.
- **Carafe:** Wash the carafe with warm, soapy water after each use.
- **Drip Tray:** Empty and clean the drip tray regularly to prevent overflow.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

2. Descaling

Mineral deposits can build up over time, affecting machine performance. Descaling your machine every 2-3 months, or more frequently if you have hard water.

1. Prepare a descaling solution according to the descaler product instructions (or use a mixture of white vinegar and water).
2. Fill the water reservoir with the descaling solution.
3. Place the carafe on the drip tray.
4. Run the machine through a full brew cycle without coffee.
5. Repeat the process with clean water to rinse thoroughly.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine not brewing / Slow flow	<ul style="list-style-type: none">• Insufficient water in reservoir• Coffee grounds too fine or tamped too hard• Machine needs descaling	<ul style="list-style-type: none">• Fill water reservoir• Use medium-coarse grounds; do not over-tamp• Perform descaling procedure
Espresso is not hot enough	<ul style="list-style-type: none">• Machine not preheated sufficiently• Cold carafe	<ul style="list-style-type: none">• Allow machine to heat up for a few minutes before brewing• Preheat carafe with hot water
Milk frother not producing steam/foam	<ul style="list-style-type: none">• Steam wand clogged• Insufficient water in reservoir	<ul style="list-style-type: none">• Clean steam wand thoroughly• Ensure water reservoir is filled
Water leaking from machine	<ul style="list-style-type: none">• Portafilter not securely attached• Overfilled water reservoir	<ul style="list-style-type: none">• Ensure portafilter is twisted to "LOCK" position• Do not fill water above max line

SPECIFICATIONS

Brand	boly
Model Number	9dd05288-d0e6-4fe1-bacc-c6aca96c8ce7
Color	Black
Special Feature	Milk Frother

Coffee Maker Type	Espresso Machine
Filter Type	Reusable
Included Components	Milk Frother, Carafe
Operation Mode	Fully Automatic
Human Interface Input	Buttons
Product Dimensions (L x W x H)	8.3 x 5.3 x 11.6 inches
Item Weight	3.3 pounds
Country of Origin	USA

Compact & Portable

11.6" H*5.1" W*8.3" D

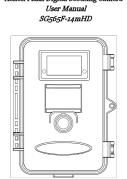
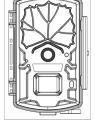


Image: The espresso machine placed on a kitchen counter, illustrating its compact size with dimensions 11.6" H x 5.1" W x 8.3" D.

WARRANTY AND SUPPORT

For information regarding product warranty, returns, or technical support, please refer to the manufacturer's official website or contact the retailer where the product was purchased. Keep your proof of purchase for warranty claims. For additional assistance, you may visit the product page on [Amazon: boly Steam Espresso Machine](#)

Related Documents - 9dd05288-d0e6-4fe1-bacc-c6aca96c8ce7

	<p>Boly SG565F-14mHD Xenon Flash Digital Scouting Camera User Manual Comprehensive user manual for the Boly SG565F-14mHD Xenon Flash Digital Scouting Camera, covering setup, operation, settings, specifications, and parts.</p>
	<p>Boly BG330 Trail Camera User Manual Comprehensive user manual for the Boly BG330 Trail Camera, covering setup, operations, camera modes, settings, troubleshooting, and technical specifications.</p>
	<p>Uživatelský manuál pro fotopasti Boly SG560K/SG560X/SG562-C/SG2060 Series/SG562-D Tento uživatelský manuál poskytuje podrobné informace o nastavení, provozu, funkcích a technických specifikacích fotopastí Boly modelových řad SG560K, SG560X, SG562-C, SG2060 Series a SG562-D. Obsahuje návody k montáži, řešení problémů a přehled příslušenství.</p>
	<p>BG590-K2 Trail Camera User Manual User manual for the BG590-K2 trail camera, covering setup, operation, modes, settings, and technical specifications.</p>
	<p>Infrared Digital Scouting Camera SG520-DB User Manual User manual for the BOLY SG520-DB Infrared Digital Scouting Camera. Provides instructions on setup, settings, operation, troubleshooting, and technical specifications for this wildlife and surveillance camera.</p>



[Boly MG883G-12mHD Infrared Mobile Digital Scouting Camera User Manual](#)

User manual for the Boly MG883G-12mHD infrared mobile digital scouting camera, covering setup, operation, settings, troubleshooting, technical specifications, and parts list.