Ariete ART1312

Ariete Bean To Cup Barista Pump Espresso Machine - Model ART1312

User Instruction Manual

1. Introduction

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Ariete Bean To Cup Barista Pump Espresso Machine, Model ART1312. Please read this manual thoroughly before first use and retain it for future reference.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- 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 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.
- Extreme caution must be used when moving an appliance containing hot liquids.

3. Product Components

Familiarize yourself with the various parts of your Ariete Espresso Machine:

- **Main Unit:** The primary body housing the brewing system, grinder, and display.
- **Bean Hopper:** Located at the top, for storing whole coffee beans.
- **TFT Display:** Digital touch screen for operation and settings.
- **Portafilter:** Handle with filter baskets for ground coffee or ESE pods.
- **Steam Wand:** For frothing milk.
- **Water Tank:** Removable 2-liter tank for water supply.
- **Drip Tray:** Collects excess liquid and spills.
- **Accessories:** Includes filters (1-cup, 2-cup, ESE pod), milk jug, measuring spoon, and cleaning set.



Figure 3.1: Overview of the Ariete Bean To Cup Barista Pump Espresso Machine.



Figure 3.2: The machine's TFT display, allowing for language selection and various settings.



Figure 3.3: The integrated coffee grinder's bean hopper, designed for fresh coffee beans.



Figure 3.4: Included accessories: portafilter, various filter baskets, milk jug, measuring spoon, and cleaning tools.

4. Initial Setup

Follow these steps before using your machine for the first time:

1. **Unpack:** Carefully remove all packaging materials and components.
2. **Position:** Place the machine on a stable, flat, and heat-resistant surface. Ensure adequate ventilation around the appliance.
3. **Clean:** Wipe down the exterior with a damp cloth. Wash the water tank, drip tray, portafilter, and filter baskets with warm, soapy water. Rinse thoroughly.
4. **Fill Water Tank:** Remove the 2-liter water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Reinsert the tank securely.
5. **Fill Bean Hopper:** Open the lid of the bean hopper and pour fresh whole coffee beans into it. The grinder has a capacity of 220g.
6. **Power On:** Plug the power cord into a grounded electrical outlet. Press the power button on the front panel. The TFT display will illuminate.
7. **Initial Rinse Cycle:** The machine may prompt an initial rinse cycle. Follow the on-screen instructions to complete this process, which primes the system and cleans internal components.

5. Operating Instructions

5.1. Making Coffee (Espresso)

This machine allows you to brew fresh espresso from whole beans or use pre-ground coffee/ESE pods.

1. **Prepare Portafilter:**
    - For whole beans: Ensure the correct filter basket (1-cup or 2-cup) is in the portafilter.
    - For ESE pods: Use the dedicated ESE pod filter basket.
2. **Grind Coffee (if using whole beans):**
    - Place the portafilter under the coffee spout.
    - On the TFT display, select "Coffee Beverages" from the main menu.
    - Select your desired type of coffee (e.g., Espresso).
    - Choose "1 cup" or "2 cups".
    - Press the "Grinding Amount" icon (coffee bean) to start the coffee grinder. The machine will dispense freshly ground coffee directly into the portafilter.
    - Once grinding is complete, remove the portafilter and tamp the coffee evenly.
3. **Brew Coffee:**
    - Securely attach the filled portafilter to the brewing head.
    - Place your cup(s) under the portafilter spouts.
    - On the TFT display, press the "Coffee" icon to start brewing.
    - The machine will automatically stop when the selected volume is reached.

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Video 5.1: Demonstrates the process of making coffee, including grinding and brewing. Relevant sections: 0:25 - 1:14.

5.2. Making Cappuccino

Create creamy cappuccinos using the integrated steam wand.

1. **Brew Espresso:** First, prepare your espresso shot(s) as described in Section 5.1 and pour it into your cappuccino cup.
2. **Prepare Milk:** Fill the milk jug (included accessory) with cold milk. Do not fill more than halfway to allow for expansion.
3. **Froth Milk:**
    - On the TFT display, select "Milk-Based Beverages" from the main menu.
    - Select "Cappuccino".
    - Place the milk jug under the steam wand.
    - Press the "Froth Amount" icon (milk pot) to start frothing.
    - Submerge the steam wand tip just below the surface of the milk. As the milk froths, lower the jug to keep the tip just below the surface, creating a vortex. Continue until the milk reaches desired temperature and consistency.
    - Once frothing is complete, press the icon again to stop.
4. **Combine:** Pour the frothed milk over your espresso.
5. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly activate the steam wand to clear any internal milk blockages.

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Video 5.2: Illustrates the steps for making a cappuccino, focusing on milk frothing. Relevant sections: 1:15 - 2:02.

5.3. Making Tea (Hot Water Dispensing)

The machine can also dispense hot water for tea or other hot beverages.

1. **Prepare Cup:** Place your tea mug under the steam wand.
2. **Select Tea:** On the TFT display, select "Tea" from the main menu.
3. **Choose Tea Type:** Select the type of tea you want to make (e.g., Black Tea, Green Tea). This selection primarily affects the recommended water temperature and volume.
4. **Dispense Hot Water:** Confirm that your mug is under the steam wand. The machine will dispense hot water.
5. **Add Tea Bag/Leaves:** Add your tea bag or loose leaf tea to the hot water.

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Video 5.3: Shows how to dispense hot water for tea. Relevant sections: 2:03 - 2:42.

6. Customization

Your Ariete machine offers various customization options for your beverages:

- **Grinding Levels:** The integrated grinder offers 11 grinding levels. Adjust the lever on the side of the machine to change the fineness of the grind. Level 8 is recommended for optimal results.
- **Powder Coffee Setting:** For pre-ground coffee, you can adjust the amount dispensed. On the display, press the coffee bean icon and use the +/- buttons to set the desired amount.
- **Coffee Size Setting:** Customize the volume of your espresso. Press the cup icon on the display and use the +/- buttons to adjust the size (e.g., Short, Medium, Long).
- **Milk Cream Setting:** Adjust the froth amount for milk-based beverages. Press the milk pot icon on the display and use the +/- buttons to set the desired froth level.
- **Tea Size Setting:** Adjust the volume of hot water dispensed for tea. Press the tea cup icon on the display and use the +/- buttons to adjust the size.
- **Profile Customization:** You can save customized drink settings to a personal profile. After setting your desired drink parameters, press the "+" icon on the side of the screen and select "Save as MyProfile". Choose an available profile slot to save your settings.

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Video 6.1: Details various customization options including powder coffee setting, coffee size, milk cream, tea size, and profile customization. Relevant sections: 2:43 - 3:45.

7. Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your machine.

- **Daily Cleaning:**
  - Empty and rinse the drip tray.
  - Wipe down the steam wand immediately after each use.
  - Wipe the exterior of the machine with a soft, damp cloth.
- **Weekly Cleaning:**

- Wash the water tank with warm, soapy water and rinse thoroughly.
- Clean the portafilter and filter baskets. Remove any coffee residue.
- Clean the brewing head using the included cleaning brush.

- **Descaling:**
  The machine will indicate when descaling is required. Follow the on-screen prompts and use a suitable descaling solution designed for espresso machines. This process removes mineral buildup and is crucial for machine health.

8. Troubleshooting

Refer to this section for common issues and their solutions:

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; brewing head clogged; coffee too finely ground.	Refill water tank; clean brewing head; adjust grind coarser.
Coffee is too weak.	Coffee too coarsely ground; insufficient coffee amount; water temperature too low.	Adjust grind finer; increase coffee dose; allow machine to fully heat up.
Milk not frothing properly.	Steam wand clogged; milk not cold enough; incorrect frothing technique.	Clean steam wand thoroughly; use cold milk; review frothing technique.
Machine not turning on.	Not plugged in; power outlet issue.	Check power connection; try a different outlet.

If the problem persists after attempting these solutions, please contact customer support.

9. Specifications

- **Brand:** Ariete
- **Model Number:** ART1312
- **Color:** Metallic
- **Product Dimensions:** 30.5 x 28 x 39.5 cm
- **Capacity:** 2 Liters (Water Tank)
- **Power** / **Wattage:** 1600 watts
- **Material:** Metal
- **Special Features:** Integrated Coffee Grinder, TFT Display, Auto Shut-Off, Milk Frother
- **Item Weight:** 10.9 Kilograms

10. Warranty and Support

Your Ariete Bean To Cup Barista Pump Espresso Machine is covered by a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, spare parts, or warranty claims, please contact Ariete customer service through their official website or the contact information provided in your product documentation.

Online Resources: For additional tips, video tutorials, and FAQs, visit the official Ariete website.

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