

AGARO Imperial

AGARO Imperial Espresso Coffee Maker User Manual

Model: Imperial

1. INTRODUCTION

Welcome to the world of barista-style coffee at home with your new AGARO Imperial Espresso Coffee Maker. This manual provides detailed instructions for setting up, operating, and maintaining your machine to ensure you enjoy perfect espresso, cappuccino, latte, and more.



The AGARO Imperial Espresso Coffee Maker is designed for home brewing, allowing you to create a variety of

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- 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.

3. WHAT'S IN THE BOX

Your AGARO Imperial Espresso Coffee Maker comes with the following components:

- AGARO Imperial Espresso Coffee Maker Unit
- Coffee Tamper
- Coffee Porta Filter
- 1.5L Water Tank
- Filter

4. PRODUCT OVERVIEW

Familiarize yourself with the key features and components of your AGARO Imperial Espresso Coffee Maker:



The AGARO Imperial Espresso Coffee Maker in silver finish.

Milk Types & Frothing Techniques

For Your Favourite Coffee

Milk Options To Use



Whole Milk



Skimmed Milk



Non-Dairy (Soy,
Almond, Oat Milk)



Frothing Techniques

- Fill the frothing pitcher one-third with cold milk
- Submerge the steam wand just below the surface
- Use the steam valve and create a whirlpool motion
- Froth until the milk doubles in volume

Dimensions: 28D x 23.5W x 30H Centimeters.

- **Power Button:** To turn the machine on/off.
- **Espresso Button:** To start/stop brewing espresso.
- **Steam Button:** To activate the steam function for frothing milk.
- **Analog Dial Thermometer:** Displays the current temperature for optimal coffee extraction and milk frothing.
- **Frothing Wand:** Movable stainless steel wand for adjustable milk frothing.
- **Pressure Control Knob:** Adjusts steam and foam levels for customized beverages.
- **1.5L Water Tank:** Removable for easy filling and cleaning.
- **Porta Filter:** Holds ground coffee for brewing.
- **Drip Tray:** Collects excess liquid, removable for cleaning.

Your browser does not support the video tag. Please update your browser to view this content.

This video provides a detailed overview of the AGARO Imperial Espresso Coffee Maker's features and components.

5. INITIAL SETUP

5.1. Cleaning and Filling the Water Tank

1. Remove the water tank from the machine.
2. Wash the tank with mild soap and water, then wipe it dry with a clean cloth.
3. Install the tank back onto the machine.
4. Fill the tank with fresh, clean water. Ensure the water level is between the 'Min' and 'Max' marks.
5. The tank is meant only for water, not milk.

5.2. Preparing Coffee Grounds



Tips for selecting and preparing coffee for optimal brewing.

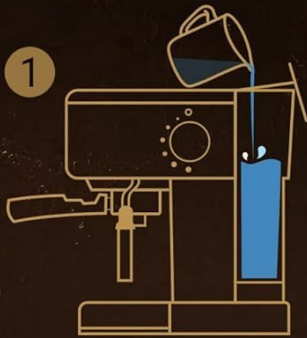
- Espresso requires finely ground coffee, but not super fine. The grind should be coarse enough to allow water to pass through.
- You can grind your own coffee beans using a coffee grinder or purchase pre-ground coffee suitable for espresso machines.
- Use medium to dark roast beans for best results.
- Store beans in an airtight container and use filtered water.

5.3. Tamping Coffee in the Porta Filter

1. Add approximately 7 grams of finely ground coffee powder to the porta filter for a 30ml espresso shot. You can adjust the quantity based on your taste.
2. Gently tamp the coffee powder. Do not apply excessive pressure.
3. Clean any excess coffee from the edges of the porta filter.

6. OPERATING INSTRUCTIONS

A Step-by-Step Guide



1
Fill the water container.
(Water level to be between
Min and Max)



2
Fill porta filter with ground
coffee and tamp into place
with tamper.



3
Lock the porta filter
and tighten into place.



4
(a) Start the machine
(b) Wait till the green light
stops blinking
(c) Press coffee button for espresso
(up to 2 cups at a time)



5
(a) Click steam button
(b) Wait till the green light
stops blinking
(c) Press steam button to
control frothing

A visual step-by-step guide for operating the coffee maker.

6.1. Making Espresso

1. **Power On:** Press the power button to turn on the machine. The indicator light will blink.
2. **Preheat:** Wait until the analog dial thermometer reaches the ideal temperature for espresso (around 80°C) and the indicator light stops blinking.
3. **Discard Water:** Before brewing, press the espresso button to discard a small amount of water. This ensures the correct temperature for your espresso. Wipe the area with a damp cloth.
4. **Insert Porta Filter:** Place the prepared porta filter into the machine's insert position and rotate it firmly to the 'Lock' position.
5. **Brew Espresso:** Place your coffee cup or mug under the porta filter. Press the espresso button (with the cup symbol). The coffee will start brewing.
6. **Stop Brewing:** The machine does not stop automatically. Press the espresso button again to stop brewing once you have your desired amount (typically 20-25 seconds for a rich, concentrated espresso with crema).

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Watch this video for a demonstration on how to make a perfect espresso shot.

6.2. Making Cappuccino



The pressure control knob allows you to adjust steam and foam levels for your ideal coffee.

1. **Brew Espresso:** First, brew your espresso following the steps above.
2. **Activate Steam:** Press the steam button. Wait until the indicator light stops blinking, indicating the frothing wand is ready.
3. **Prepare Milk:** Use cold milk for frothing as it yields better results. Fill a frothing pitcher one-third with cold milk.
4. **Release Initial Steam:** Turn the pressure control knob to release a small amount of steam to clear any condensed water from the wand.
5. **Froth Milk:** Submerge the steam wand just below the surface of the milk. Turn the pressure control knob to increase steam strength. Create a whirlpool motion and froth until the milk doubles in volume and reaches your desired consistency. For cappuccino, aim for a significant amount of foam.
6. **Combine:** Immediately pour the frothed milk into your espresso. Tap the mug gently to remove large bubbles if necessary.
7. **Add Sugar (Optional):** If adding sugar, do so after serving, similar to how it's done in cafes.

Your browser does not support the video tag. Please update your browser to view this content.

This video demonstrates the process of making a delicious cappuccino.

6.3. Making Caffè Latte

1. **Brew Espresso:** Begin by brewing your espresso.
2. **Activate Steam:** Press the steam button and wait for the indicator light to stop blinking.

3. **Prepare Milk:** Use cold milk. Release a small amount of steam from the wand to remove any water.
4. **Froth Milk:** Submerge the steam wand into the milk. For a latte, froth the milk to achieve less foam and more steamed milk compared to a cappuccino.
5. **Combine:** Pour the steamed milk into your espresso. You can try latte art if you are experienced.
6. **Decorate (Optional):** Use a paper stencil and sprinkle cocoa powder or cinnamon for decoration.

Your browser does not support the video tag. Please update your browser to view this content.

This video guides you through the steps to prepare a perfect Caffè Latte.

6.4. Making Iced Latte

1. **Brew Espresso:** Brew your espresso. You do not need to let it cool down.
2. **Prepare Glass:** Take a glass and fill it with ice cubes.
3. **Add Espresso:** Pour the freshly brewed espresso over the ice.
4. **Add Milk:** Add chilled milk to the glass. The milk-to-coffee ratio can be adjusted to your taste (e.g., 50:50 or 60:40).
5. **Stir and Enjoy:** Give it a gentle stir and enjoy your iced latte.

Your browser does not support the video tag. Please update your browser to view this content.

This video illustrates how to prepare a refreshing Iced Latte.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your coffee maker.

Dimension



Follow these steps for easy daily cleaning of your AGARO Imperial Coffee Maker.

1. **Porta Filter:** After each use, remove the porta filter and discard the used coffee grounds. Wash it with dishwashing liquid and rinse thoroughly.
2. **Steam Wand:** Immediately after frothing milk, turn the pressure control knob to release a short burst of steam to clear any milk residue. Wipe the steam wand with a clean, damp cloth to prevent milk from drying and forming a crust.
3. **Drip Tray and Water Tank:** Regularly empty and clean the drip tray and water tank with dishwashing liquid.
4. **Machine Exterior:** Wipe the entire machine with a dry or slightly damp cloth. Do not use abrasive cleaners or immerse the machine in water.

8. TROUBLESHOOTING

If you encounter any issues with your AGARO Imperial Espresso Coffee Maker, refer to the following common solutions:

- **No Coffee Dispensing:** Check if the water tank is filled and correctly seated. Ensure the porta filter is properly

locked in place and the coffee grounds are not too fine or overly tamped, which can block water flow.

- **Weak Espresso:** Ensure you are using the correct amount of coffee grounds (approx. 7g per shot) and that they are finely ground and properly tamped. Check that the machine has reached the optimal brewing temperature.
- **No Steam from Wand:** Verify that the steam button is activated and the machine has reached the correct temperature for steaming. Ensure the steam wand is not clogged; clean it thoroughly after each use.
- **Leaking:** Check that the water tank is correctly inserted and that the porta filter is securely locked. Inspect seals for any damage.
- **Machine Not Turning On:** Ensure the power cord is securely plugged into a working outlet.

For further assistance, please contact AGARO customer support.

9. SPECIFICATIONS

Feature	Detail
Brand	AGARO
Model Name	Imperial
Coffee Maker Type	Espresso Machine
Pressure	15 Bars
Wattage	1100 Watts
Water Tank Capacity	1.5 Liters
Material	Stainless Steel
Color	Silver
Special Features	Milk Frother, Double Temperature Control System, Analog Dial Thermometer
Operation Mode	Manual
Item Weight	3700 Grams
Product Dimensions	28D x 23.5W x 30H Centimeters

10. WARRANTY AND SUPPORT

The AGARO Imperial Espresso Coffee Maker comes with a **1-year standard brand warranty**.

For detailed information regarding warranty claims, replacement policies, or technical support, please refer to the product's official page on Amazon or contact AGARO customer service directly.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question