

Swan SK22111GRYN

Swan Nordic Espresso Machine with Milk Frother

Model: SK22111GRYN

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using your Swan Nordic Espresso Machine. Keep this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- This appliance is for household use only. Do not use outdoors.
- Keep out of reach of children. Close supervision is necessary when any appliance is used by or near children.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only cold, fresh water in the water tank.
- Avoid contact with hot surfaces. Use handles or knobs.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Swan Nordic Espresso Machine.



Image: The Swan Nordic Espresso Machine in matte slate grey, featuring wooden accents, brewing espresso into a glass cup. A milk frother wand is visible on the right side.

Main Components:

- **Water Tank:** 1.2-liter detachable tank for water supply.
- **Control Panel:** Buttons for power, espresso brewing, and steam function.
- **Pressure Gauge:** Indicates brewing pressure.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand/Milk Frother:** For steaming and frothing milk.
- **Drip Tray:** Collects excess liquid and removable for cleaning.
- **Cup Warming Tray:** Located on top of the machine to pre-warm espresso cups.



Image: A close-up view of the top of the espresso machine, highlighting the cup warming tray with several glass espresso cups placed upside down.

SETUP

Before first use, follow these steps to prepare your espresso machine.

1. Unpacking and Initial Cleaning:

1. Remove all packaging materials and stickers from the appliance.
2. Wipe the exterior of the machine with a damp cloth.
3. Wash the water tank, portafilter, filter basket, and drip tray with warm, soapy water. Rinse thoroughly and dry.

2. Filling the Water Tank:

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX level indicator. Do not overfill.
3. Place the water tank back into its position, ensuring it is seated correctly.

3. Priming the Machine:

Priming removes air from the system and prepares the machine for brewing.

1. Plug the machine into a grounded power outlet.
2. Press the power button to turn on the machine. The indicator lights will illuminate.
3. Place a large cup under the portafilter and another under the steam wand.
4. Press the espresso brewing button. Water will flow through the portafilter. Let it run for about 30 seconds, then press the button again to stop.
5. Turn the steam control knob to release steam from the steam wand for about 15 seconds, then close it.
6. Repeat steps 4 and 5 once more. Your machine is now primed.

OPERATING INSTRUCTIONS

Making Espresso:

1. Ensure the machine is primed and preheated (indicator lights stable).
2. Add ground coffee to the filter basket. For a single shot, use one scoop (approximately 7g); for a double shot, use two scoops (approximately 14g).
3. Distribute the coffee evenly and tamp it firmly with the coffee presser.
4. Wipe any excess coffee from the rim of the filter basket.
5. Insert the portafilter into the group head and turn it firmly to the right until it is securely locked.
6. Place one or two preheated espresso cups on the drip tray beneath the portafilter spouts.
7. Press the espresso brewing button. The machine will begin to extract espresso.
8. Once the desired amount of espresso is brewed (typically 25-30ml for a single shot, 50-60ml for a double shot), press the espresso brewing button again to stop the flow.
9. Carefully remove the portafilter, discard the used coffee grounds, and rinse the portafilter.



Image: A detailed view of the espresso machine in operation, with espresso flowing into a glass cup, demonstrating the brewing process.

Using the Milk Frother:

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the steam button on the control panel. Wait for the steam indicator light to illuminate steadily, indicating the machine has reached steaming temperature.
3. Position the steam wand just below the surface of the milk in the pitcher.
4. Slowly turn the steam control knob counter-clockwise to release steam.
5. Lower the pitcher slightly to introduce air into the milk, creating foam. Then, submerge the wand deeper to heat the milk.
6. Continue until the milk reaches the desired temperature and texture. The pitcher will become hot to the touch.
7. Turn the steam control knob clockwise to stop the steam.
8. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

MAINTENANCE AND CLEANING

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

Daily Cleaning:

- **Portafilter and Filter Basket:** After each use, remove and rinse under warm water.
- **Drip Tray:** Empty and rinse daily.
- **Steam Wand:** Wipe immediately after each use with a damp cloth. Purge steam briefly to clear any milk residue from inside.
- **Water Tank:** Rinse and refill with fresh water daily.
- **Exterior:** Wipe with a soft, damp cloth. Do not use abrasive cleaners.

Descaling:

Descaling is essential to remove mineral buildup and should be performed every 2-3 months, or more frequently in areas with hard water.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Place a large container under the portafilter and another under the steam wand.
4. Run half of the solution through the espresso brewing cycle without coffee.
5. Run the remaining half of the solution through the steam wand.

6. Turn off the machine and let it sit for 15-20 minutes.
7. Empty the water tank, rinse thoroughly, and refill with fresh water.
8. Run several cycles of fresh water through both the brewing head and steam wand to rinse out any descaling solution.

TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; Tank not seated; Clogged filter; Machine not primed.	Fill water tank; Ensure tank is correctly placed; Clean filter; Prime the machine.
Weak or watery coffee	Coffee too coarse; Not enough coffee; Insufficient tamping.	Use finer grind; Increase coffee amount; Tamp more firmly.
No steam from wand	Steam button not pressed; Wand clogged; Machine not hot enough.	Press steam button and wait for light; Clean wand; Allow machine to preheat fully.
Machine leaking	Water tank not seated; Drip tray full; Portafilter not sealed correctly.	Re-seat water tank; Empty drip tray; Ensure portafilter is locked firmly.

SPECIFICATIONS

- **Model Name:** SK22111GRYN
- **Brand:** Swan
- **Color:** Grey
- **Coffee Maker Type:** Espresso Machine
- **Special Feature:** Milk Frother
- **Operation Mode:** Semi-Automatic
- **Capacity:** 1.2 Liters (Water Tank)
- **Pressure:** 15 bars
- **Coffee Input Type:** Ground Coffee
- **Product Dimensions:** 12.2 x 7.65 x 11.2 inches
- **Item Weight:** 7.9 pounds

WARRANTY AND SUPPORT

This Swan Nordic Espresso Machine is covered by a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty duration and coverage details.

For technical support, troubleshooting assistance beyond this manual, or warranty claims, please contact Swan customer service. Contact information can typically be found on the manufacturer's website or on the product packaging.

Online Support: Visit the official Swan website for FAQs and support resources.

Customer Service: Refer to your product documentation for regional contact numbers or email

addresses.