

## Russell Hobbs 26450-56

# Russell Hobbs Distinctions Black Espresso Machine 26450-56 User Manual

## 1. IMPORTANT SAFEGUARDS

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 before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, 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 household use.

## 2. PRODUCT OVERVIEW

The Russell Hobbs Distinctions Black Espresso Machine (Model 26450-56) is designed to deliver quality espresso with ease. It features a 15-bar pressure pump, a thermoblock heating system for optimal temperature control, and a rotating steam wand for frothing milk. The machine is compatible with both ground coffee and ESE (Easy Serving Espresso) pods. Key components include a removable water tank, a drip tray, and a cup warming tray.



This image displays the Russell Hobbs Distinctions Black Espresso Machine from a front-side angle, highlighting its sleek black and stainless steel design, control panel, portafilter, and steam wand.



A front view of the espresso machine actively brewing, with two glass espresso cups positioned to catch the freshly brewed coffee.

### 3. SETUP

### 3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and labels from the espresso machine.
2. Wash the removable water tank, portafilter, filter baskets, and drip tray in warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

### 3.2 Filling the Water Tank

1. Ensure the machine is unplugged.
2. Remove the water tank from the back of the machine by lifting it upwards.
3. Fill the tank with fresh, cold water up to the 'MAX' level indicator. Do not exceed the maximum fill line.
4. Place the water tank back onto the machine, ensuring it is seated correctly.

### 3.3 First Use (Priming the Pump)

Before making your first coffee, it is essential to prime the pump to ensure proper operation and to rinse the internal components.

1. Fill the water tank as described above.
2. Plug the machine into a grounded electrical outlet.
3. Place a large cup or container under the portafilter outlet.
4. Press the power button to turn on the machine. The indicator lights will flash as the machine heats up.
5. Once the machine is heated (indicator lights stop flashing and remain solid), press the single shot button. Allow water to flow through until the tank is almost empty.
6. Repeat this process with the steam wand by turning the steam knob to release steam until water flows consistently.
7. Turn off the machine and refill the water tank. The machine is now ready for use.

## 4. OPERATING INSTRUCTIONS

### 4.1 Making Espresso with Ground Coffee

1. Ensure the water tank is filled and the machine is preheated (power indicator solid).
2. Select the appropriate filter basket (single or double shot) and place it into the portafilter.
3. Add finely ground espresso coffee to the filter basket. For a single shot, use approximately 7g; for a double shot, use approximately 14g.
4. Lightly tamp the coffee grounds evenly using the tamper. Ensure the coffee is level and not too compressed.
5. Wipe any excess coffee from the rim of the portafilter.
6. Attach the portafilter to the group head by aligning it and twisting firmly to the right until secure.
7. Place one or two espresso cups on the drip tray beneath the portafilter spouts. The machine also features a cup warming tray on top.
8. Press the single or double shot button. The machine will automatically dispense the programmed amount of espresso. To manually control the volume, press the button again to stop the flow.
9. Once brewing is complete, carefully remove the portafilter and discard the used coffee grounds.



This close-up shows the rich, dark espresso stream pouring from the portafilter into a cup, illustrating the brewing process.

#### 4.2 Using ESE Pods

The machine is compatible with Easy Serving Espresso (ESE) pods.

1. Ensure the water tank is filled and the machine is preheated.
2. Place the single shot filter basket into the portafilter.
3. Insert one ESE pod into the filter basket. Do not tamp.
4. Attach the portafilter to the group head.
5. Place a cup under the portafilter spouts.
6. Press the single shot button to brew.
7. After brewing, remove the portafilter and discard the used pod.

#### 4.3 Using the Steam Wand for Milk Frothing

The rotating steam wand allows you to froth milk for cappuccinos and lattes.

1. Ensure the water tank is filled and the machine is preheated.
2. Fill a metal frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
3. Turn the steam knob to the steam position. The machine will begin to heat up for steaming.

4. Once the steam indicator light is solid, position the steam wand just below the surface of the milk in the pitcher.
5. Open the steam valve by turning the knob. Steam will be released, frothing the milk. Move the pitcher up and down to incorporate air and create foam.
6. Once the desired foam consistency and temperature are reached, close the steam valve and remove the pitcher.
7. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam valve again to clear any milk from inside the wand.



The steam wand of the espresso machine is shown actively frothing milk in a metal pitcher, demonstrating its milk preparation capability.

## 5. MAINTENANCE AND CLEANING

### 5.1 Daily Cleaning

1. **Drip Tray:** Empty and clean the drip tray and grid after each use or when the indicator floats up. Wash with warm, soapy water and rinse.
2. **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds/pods, and rinse the portafilter and filter basket under running water. Use a brush to remove any stubborn residue.
3. **Steam Wand:** As mentioned in section 4.3, clean the steam wand immediately after each use to prevent milk residue buildup.
4. **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

## 5.2 Descaling

Mineral deposits from water can build up in your espresso machine over time, affecting performance and coffee taste. Regular descaling is crucial.

1. The frequency of descaling depends on your water hardness and usage. Generally, descale every 2-3 months.
2. Use a commercially available descaling solution suitable for espresso machines. Follow the instructions provided with the descaling solution carefully.
3. Typically, you will mix the descaling solution with water in the water tank, run half of the solution through the coffee brewing cycle, then run the remaining half through the steam wand.
4. After descaling, rinse the machine thoroughly by running several tanks of fresh water through both the brewing cycle and the steam wand to remove any descaling solution residue.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not primed; clogged filter.	Refill water tank; prime the pump (Section 3.3); clean filter basket.
Weak or watery coffee	Coffee too coarse; insufficient coffee; not enough tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Coffee leaks from portafilter	Portafilter not securely attached; grounds on rim; worn gasket.	Ensure portafilter is tight; clean rim; contact support for gasket replacement.
No steam from wand	Steam wand clogged; machine not heated for steam.	Clean steam wand (Section 4.3); wait for steam indicator to be solid.
Machine not turning on	Not plugged in; power outage.	Check power connection; verify power supply.

## 7. SPECIFICATIONS

- **Brand:** Russell Hobbs
- **Model Number:** 26450-56
- **Color:** Black
- **Dimensions (L x W x H):** 29.5 x 20 x 34 cm
- **Weight:** 3.72 Kilograms
- **Capacity:** 2 Cups (Water Tank Capacity not specified, but removable)
- **Power:** 1350 Watts

- **Voltage:** 240 Volts
- **Material:** Stainless Steel
- **Special Features:** Cup warmer, Milk frother (Steam Wand), Automatic shut-off
- **Pressure:** 15 Bars

## 8. WARRANTY AND SUPPORT

This Russell Hobbs appliance comes with a standard manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting beyond this manual, or to inquire about spare parts, please contact Russell Hobbs customer support. Contact information can typically be found on the Russell Hobbs official website or on the product packaging.

Please retain your proof of purchase for any warranty claims.