

Ascaso Steel Duo

Ascaso Steel DUO Espresso Machine Instruction Manual

Model: Steel Duo

Brand: Ascaso

1. INTRODUCTION AND OVERVIEW

The Ascaso Steel DUO PID Espresso Machine is designed for home baristas seeking professional-grade performance and precise control over their coffee brewing. Featuring advanced PID temperature control, volumetric programming, and a dual thermoblock system, this machine ensures consistent quality and efficient operation for both espresso extraction and milk steaming.

2. SETUP

Follow these steps to set up your new espresso machine:

- Unpacking:** Carefully remove all packaging materials and inspect the machine for any damage. Retain packaging for future transport or service.
- Placement:** Place the machine on a stable, level surface near a grounded electrical outlet. Ensure adequate ventilation around the machine.
- Initial Cleaning:** Before first use, wipe down the exterior with a damp cloth. Remove and wash the water reservoir, drip tray, and portafilter with mild soap and water. Rinse thoroughly.
- Fill Water Reservoir:** Slide out the water reservoir from the side of the machine. Fill it with fresh, filtered water up to the MAX line. Reinsert the reservoir securely.



Figure 2.1: Side view of the Ascaso Steel DUO, highlighting the easily accessible water reservoir.



Figure 2.2: Product dimensions for proper placement and space planning.

3. OPERATING INSTRUCTIONS

This section guides you through the daily operation of your espresso machine.

1. **Power On:** Plug the machine into a 120V grounded outlet. Press the main power switch to turn on the machine. The PID display will illuminate, indicating the machine is heating up.
2. **Heating Time:** Allow approximately 3-5 minutes for the machine to reach optimal brewing temperature. The PID display will show the current temperature.
3. **Espresso Preparation:**
 - **Grinding:** Grind fresh coffee beans to an espresso-fine consistency.
 - **Dosing:** Fill the 58mm portafilter basket with the desired amount of ground coffee.
 - **Tamping:** Tamp the coffee grounds evenly with firm, consistent pressure.
 - **Insert Portafilter:** Securely insert the portafilter into the group head.
 - **Brewing:** Place your cup(s) under the portafilter spouts. Select your desired shot volume using the volumetric controls (single or double shot). The machine will automatically start and stop the shot based

on your programmed settings.

4. Milk Steaming:

- **Prepare Milk:** Fill a stainless steel milk pitcher with cold milk.
- **Activate Steam:** Turn the steam knob to activate the steam wand. Purge any condensed water into the drip tray.
- **Steam Milk:** Immerse the steam wand tip just below the surface of the milk. Open the steam valve fully to begin steaming. Texture the milk to your desired consistency.
- **Clean Steam Wand:** Immediately after steaming, wipe the steam wand with a damp cloth and purge a small amount of steam to clear any milk residue.



Figure 3.1: Front view of the Ascaso Steel DUO, showing the main controls and portafilter.



Figure 3.2: Angled view highlighting the portafilter and steam wand.



Figure 3.3: Close-up of the control panel, including the PID display for temperature and shot timing.

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Video 3.1: An introductory video to the Ascaso Steel PID, demonstrating its features and operation, including brewing espresso and steaming milk.

4. KEY FEATURES EXPLAINED

The Ascaso Steel DUO is equipped with several advanced features for optimal performance:

- **PID Temperature Control:** The digitally displayed PID system allows precise temperature adjustment for both the brew group and steam. This ensures consistent water temperature, crucial for extracting the full flavor profile of your espresso.
- **Volumetric Programmable Settings:** Program your preferred single and double shot volumes for consistent espresso extraction every time. The machine also features an automatic shot timer.
- **Dual Thermoblock System:** Unlike traditional boilers, the dual thermoblock design provides instant and

continuous steam, allowing you to brew espresso and steam milk simultaneously without waiting. This system also contributes to energy efficiency and reduces limescale buildup.

- **Adjustable Over Pressure Valve (OPV):** The manual OPV allows you to fine-tune the brewing pressure, ensuring optimal extraction and preventing channeling for a perfect shot.

5. MAINTENANCE

Regular maintenance is essential for the longevity and performance of your Ascaso Steel DUO:

- **Daily Cleaning:**
 - Empty and rinse the drip tray after each use.
 - Wipe down the exterior of the machine with a soft, damp cloth.
 - Wipe and purge the steam wand immediately after each use.
- **Weekly Cleaning:**
 - Backflush the group head using a blind filter and espresso machine cleaner.
 - Clean the water reservoir thoroughly.
- **Descaling:** Descale the machine every 2-3 months, or more frequently depending on water hardness. Use a descaling solution specifically designed for espresso machines and follow the product instructions carefully.

6. TROUBLESHOOTING

If you encounter issues with your Ascaso Steel DUO, refer to the following common troubleshooting steps:

- **No Water Flow:** Check if the water reservoir is full and properly seated. Ensure the pump is primed.
- **No Steam:** Verify the steam function is activated and the machine has reached steaming temperature. Check for blockages in the steam wand.
- **Weak Espresso/Poor Extraction:** Adjust grind size (finer for weak shots), increase dose, or improve tamping consistency. Check the OPV setting.
- **Machine Not Heating:** Ensure the machine is properly plugged in and the power switch is on. If the issue persists, contact customer support.

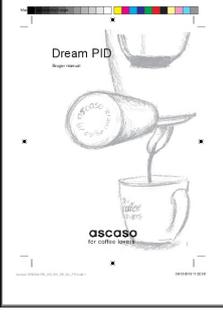
7. SPECIFICATIONS

- **Brand:** Ascaso
- **Model:** Steel Duo
- **Color:** Black
- **Product Dimensions:** 12.5"D x 10.5"W x 15"H
- **Item Weight:** 35 pounds
- **Voltage:** 120 Volts
- **Coffee Maker Type:** Espresso Machine
- **Filter Type:** Reusable
- **Operation Mode:** Fully Automatic
- **Special Features:** Adjustable OPV, Electronic steam control, Freshwater drawn for each shot, Programmable automatic cleaning, Limescale resistant stainless steel thermoblock.

8. WARRANTY & SUPPORT

The Ascaso Steel DUO Espresso Machine comes with a manufacturer's warranty. For specific warranty details, product support, or service inquiries, please contact Ascaso Customer Support. Additionally, a 30-day easy return policy is available through your retailer.

Related Documents - Steel Duo

	<p>Ascaso Dream PID Espresso Machine FAQ and User Guide</p> <p>Comprehensive Frequently Asked Questions (FAQ) for the Ascaso Dream PID espresso machine. This guide covers essential topics including heating times, PID and volumetric control explanations, pressure setting, shot programming, maintenance procedures like descaling and backflushing, and compatibility with bottomless portafilters.</p>
	<p>Ascaso Steel PID 2019 - Catálogo de Piezas y Diagramas</p> <p>Manual de servicio y catálogo de piezas para las máquinas de café espresso Ascaso Steel PID 2019, incluyendo modelos UNO, DUO y TRIO. Contiene diagramas detallados, referencias de componentes y descripciones en español e inglés para facilitar el mantenimiento y la reparación.</p>
	<p>Ascaso Dream PID/ONE: Manual de Usuario y Guía Rápida</p> <p>Manual completo para la cafetera Ascaso Dream PID/ONE, con instrucciones detalladas, guías de inicio rápido, mantenimiento y solución de problemas para preparar el mejor café espresso y cappuccinos.</p>
	<p>Ascaso Coffee Machine Maintenance and Cleaning Guide</p> <p>A comprehensive guide for maintaining and cleaning Ascaso coffee machines, including UNO, DUO, PID, and TRIO models. Covers external cleaning, internal cleaning, back flushing, steam unit cleaning, and safety precautions.</p>
	<p>Ascaso Dream PID Kaffemaskine Brugervejledning</p> <p>Omfattende brugervejledning til Ascaso Dream PID kaffemaskinen, der dækker tekniske specifikationer, betjening, vedligeholdelse, fejlfinding og sikkerhedsretningslinjer.</p>



[Ascaso Barista T Espresso Machine: U.S. Installation Guideline](#)

Detailed U.S. installation guidelines and technical specifications for the Ascaso Barista T espresso machine, covering dimensions, power, water requirements, and connection details.