

BEEM BEEM ESPRESSO-GRIND-EXPERT

BEEM ESPRESSO-GRIND-EXPERT User Manual

Premium Espresso Portafilter Machine with Grinder

1. INTRODUCTION

Thank you for choosing the BEEM ESPRESSO-GRIND-EXPERT. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read this manual thoroughly before first use and keep it for future reference.

Important Safety Instructions

- Always ensure the machine is unplugged before cleaning or maintenance.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep out of reach of children.
- Use only with grounded power outlets.
- Do not operate if the power cord or plug is damaged.
- Avoid contact with hot surfaces, especially the steam wand and portafilter during operation.

2. PRODUCT OVERVIEW

Familiarize yourself with the components of your BEEM ESPRESSO-GRIND-EXPERT machine.



Figure 2.1: Overview of the BEEM ESPRESSO-GRIND-EXPERT with key components labeled.

This diagram highlights the main features including the 250g removable bean container, 30-level grinder, grinding time display, 2.8L BPA-free removable water tank, two-circuit thermo-block heating system, electronic PID controller, 15 bar ULKA espresso pump, integrated pressure gauge, extraction time display, single/double filter, 58mm portafilter, and swivel milk frothing nozzle/hot water dispenser.

Key Components:

- **Bean Container:** 250g capacity with aroma seal.
- **Integrated Conical Grinder:** Adjustable with 30 grind levels.
- **Water Tank:** 2.8L capacity, removable for easy refilling.
- **Control Panel:** Features extraction and grinding time displays, and various function buttons.
- **Portafilter:** 58mm professional size.
- **Steam Wand:** Swivel milk frothing nozzle for microfoam and hot water dispensing.
- **Drip Tray:** Removable for cleaning.

3. SETUP

Initial Preparation:

1. **Unpacking:** Carefully remove all packaging materials. Retain packaging for future transport or storage.
2. **Placement:** Place the machine on a stable, level, and heat-resistant surface, away from direct sunlight and heat sources. Ensure adequate ventilation around the machine.
3. **Cleaning:** Before first use, wipe the exterior with a damp cloth. Wash the water tank, portafilter, filter baskets, and milk jug with warm soapy water, then rinse thoroughly.
4. **Water Tank Filling:** Remove the water tank from the back of the machine. Fill it with fresh, cold, filtered water up to the MAX line. Reinsert the tank securely.
5. **Bean Container Filling:** Open the lid of the bean container and fill with fresh whole coffee beans. Close the lid to maintain aroma.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet.

First Use / Priming the System:

Before brewing coffee, it is essential to prime the machine to ensure proper water flow and remove any air from the system.

1. Ensure the water tank is filled.
2. Place a large container under the portafilter and steam wand.
3. Turn on the machine. The machine will begin heating.
4. Once heated, activate the hot water function through the steam wand for approximately 30 seconds to flush the system.
5. Then, run a brewing cycle without coffee in the portafilter to flush the brew head.
6. Repeat if necessary until clear water flows.

4. OPERATING INSTRUCTIONS

4.1 Grinding Coffee:



Figure 4.1: Grinding coffee into the portafilter and operating the control panel.

This image shows the process of grinding fresh coffee beans directly into the portafilter, highlighting the precision of the integrated grinder. It also illustrates the digital display for extraction time and the milk frothing process.

1. Ensure the bean container is filled.
2. Select the desired filter basket (single or double) and insert it into the portafilter.
3. Adjust the grind size using the grind adjustment dial. A finer grind is typically needed for espresso.
4. Place the portafilter under the grinder outlet.
5. Press the grind button to start grinding. The grinding time display will show the duration.
6. Once the desired amount of coffee is ground, remove the portafilter.
7. Tamp the ground coffee evenly and firmly using the tamper.

4.2 Brewing Espresso:

1. Insert the portafilter with tamped coffee into the brew head and lock it into place by turning it to the right.
2. Place one or two pre-warmed espresso cups under the portafilter spouts.

3. Select the desired shot (single or double) on the control panel.
4. Press the brew button. The machine will begin pre-infusion, followed by extraction. The extraction time will be displayed.
5. Once the desired volume is reached, press the brew button again to stop the flow.
6. Carefully remove the portafilter after brewing. Be aware of residual pressure and hot coffee grounds.

4.3 Milk Frothing:

The swivel milk frothing nozzle allows for creating fine microfoam for lattes and cappuccinos.

1. Fill the included milk jug with cold milk (dairy or non-dairy).
2. Position the steam wand just below the surface of the milk.
3. Activate the steam function on the control panel.
4. Lower the jug slightly to introduce air, creating a swirling motion.
5. Once the milk reaches the desired temperature and texture, turn off the steam function.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.
7. Purge the steam wand briefly to clear any milk from the nozzle.

4.4 Hot Water Dispensing:

The steam wand can also dispense hot water for tea or Americanos.

1. Place a cup under the steam wand.
2. Activate the hot water function on the control panel.
3. Once the desired amount of hot water is dispensed, turn off the function.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure optimal performance and longevity of your machine.

5.1 Daily Cleaning:

- **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under hot water.
- **Steam Wand:** Wipe immediately after frothing milk. Purge briefly to clear internal residue.
- **Drip Tray:** Empty and rinse daily.
- **Exterior:** Wipe the machine's exterior with a soft, damp cloth. Do not use abrasive cleaners.

5.2 Descaling:

The machine features a descaling function. Descal regularly based on water hardness and usage, or when prompted by the machine.

1. Prepare a descaling solution according to the descaler manufacturer's instructions.
2. Fill the water tank with the descaling solution.
3. Follow the machine's specific descaling procedure (refer to the display or dedicated descaling button).
4. After descaling, rinse the water tank thoroughly and run several cycles with fresh water to flush out any remaining descaling solution.

5.3 Grinder Cleaning:

Periodically clean the grinder to prevent build-up of coffee oils and ensure consistent grinding.

- Ensure the machine is unplugged.
- Remove the bean container.
- Use a brush or vacuum cleaner to remove any loose coffee grounds from the grinding chamber.
- Refer to the manual for specific instructions on removing and cleaning the burrs if necessary.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, please contact customer support.

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; brew head clogged; coffee too finely ground.	Fill water tank; prime the machine; clean brew head; adjust grind coarser.
Espresso flows too fast/weak.	Coffee ground too coarse; not enough coffee; tamping too light.	Adjust grind finer; increase coffee dose; tamp more firmly.
Espresso flows too slow/not at all.	Coffee ground too fine; too much coffee; tamping too hard.	Adjust grind coarser; reduce coffee dose; tamp lighter.
Milk not frothing properly.	Steam wand clogged; insufficient steam pressure; milk not cold enough.	Clean steam wand; allow machine to heat fully; use cold milk.
Machine not turning on.	Not plugged in; power outlet issue.	Check power connection; try a different outlet.

7. SPECIFICATIONS

Feature	Detail
Brand	BEEM
Model Number	BEEM ESPRESSO-GRIND-EXPERT
Color	Silver-black
Product Dimensions (L x W x H)	37.8 x 39.8 x 44.9 cm
Item Weight	250 Grams <i>(Note: This refers to bean capacity, not machine weight.)</i>
Voltage	240 Volts
Water Tank Capacity	2.8 Liters
Bean Container Capacity	250 Grams
Pump Pressure	15 bar (ULKA pump)
Heating System	2 Thermo-blocks
Grinder Type	Conical Grinder with 30 settings

Feature	Detail
Special Features	Milk Frother, PID Temperature Control, Descaling Function, Extraction & Grinding Time Display

8. WARRANTY AND SUPPORT

BEEM products are manufactured to the highest quality standards. For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official BEEM website. For customer service, you may also contact the retailer where you purchased the product. Please have your model number (BEEM ESPRESSO-GRIND-EXPERT) and proof of purchase ready when contacting support.

Online Resources:

- BEEM Official Website: www.beem.de
- Product Support Page: Check the BEEM website for specific support pages for the ESPRESSO-GRIND-EXPERT model.

