AGARO 33870

AGARO Supreme Espresso Coffee Maker Instruction Manual

Model: 33870

1. Introduction

Thank you for purchasing the AGARO Supreme Espresso Coffee Maker. This manual provides essential information for the safe operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

Important Safety Instructions

- Read all instructions before using the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Ensure the voltage rating matches your local power supply.
- Keep the appliance out of reach of children.
- Do not operate the appliance with a damaged cord or plug.
- Always unplug the appliance when not in use and before cleaning.
- This product is designed for household use only, not for commercial purposes. Limit usage to 25-30 cups per day.
- Use only AGARO-approved accessories.
- Avoid contact with hot surfaces, such as the brewing head and steam wand.

2. Product Overview

The AGARO Supreme Espresso Coffee Maker is a semi-automatic machine designed to brew espresso, latte, and cappuccino with an integrated grinder and steam wand.

Components



Image 2.1: AGARO Supreme Espresso Coffee Maker and included accessories. This image displays the main unit, portafilter, tamper, single and double shot filter baskets, cleaning brush, descaling tool, milk frothing pitcher, and bean hopper.

- **Main Unit:** Houses the brewing system, grinder, and controls.
- **Bean Hopper:** For whole coffee beans, with adjustable grind settings.
- **Water Tank:** Removable, 2.8L capacity.
- **Portafilter:** Holds ground coffee for brewing.
- **Filter Baskets:** For single and double espresso shots.
- **Tamper:** For compacting ground coffee in the portafilter.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid.
- **Pressure Gauge:** Monitors brewing pressure.



Image 2.2: Key features of the espresso machine, highlighting the 20 bar pump, 58 mm brewing head, and built-in pressure gauge for optimal extraction control.

3. Setup

1. **Unpacking:** Carefully remove all packaging materials and accessories.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.
3. **Clean Components:** Wash the water tank, portafilter, filter baskets, and milk pitcher with warm soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Fill the 2.8L water tank with fresh, cold water up to the MAX line. Ensure it is securely placed in the machine.
5. **First Use (Priming):**
    - Plug in the machine.
    - Turn on the power. The machine will heat up.
    - Place a container under the brewing head and steam wand.
    - Run hot water through the brewing head without coffee until water flows smoothly.
    - Open the steam wand valve to release steam until water flows, then close it. This primes the system.
6. **Fill Bean Hopper:** Add fresh, whole coffee beans to the 250g bean hopper. Ensure the hopper lid is securely closed.

4. Operation

4.1 Grinding Coffee Beans



Image 4.1: Detailed view of the conical burr grinder, hands-free grinding mechanism, and anti-static features for consistent and clean coffee grinding.

1. **Adjust Grind Setting:** Use the grind selector dial on the bean hopper to choose your desired fineness. The machine offers 30 settings, from coarse to fine. For espresso, a fine grind is typically required.
2. **Position Portafilter:** Place the portafilter with the chosen filter basket into the grinding cradle.
3. **Start Grinding:** Press the grind button. The machine will grind coffee directly into the portafilter. Stop grinding manually when the desired amount is reached.
4. **Tamp Coffee:** Use the provided tamper to press the ground coffee firmly and evenly into the filter basket. A consistent tamp is crucial for proper extraction.



Image 4.2: Illustration of the 30 adjustable grinding settings, ranging from fine to coarse, to suit various coffee preparation methods and bean types.

4.2 Making Espresso

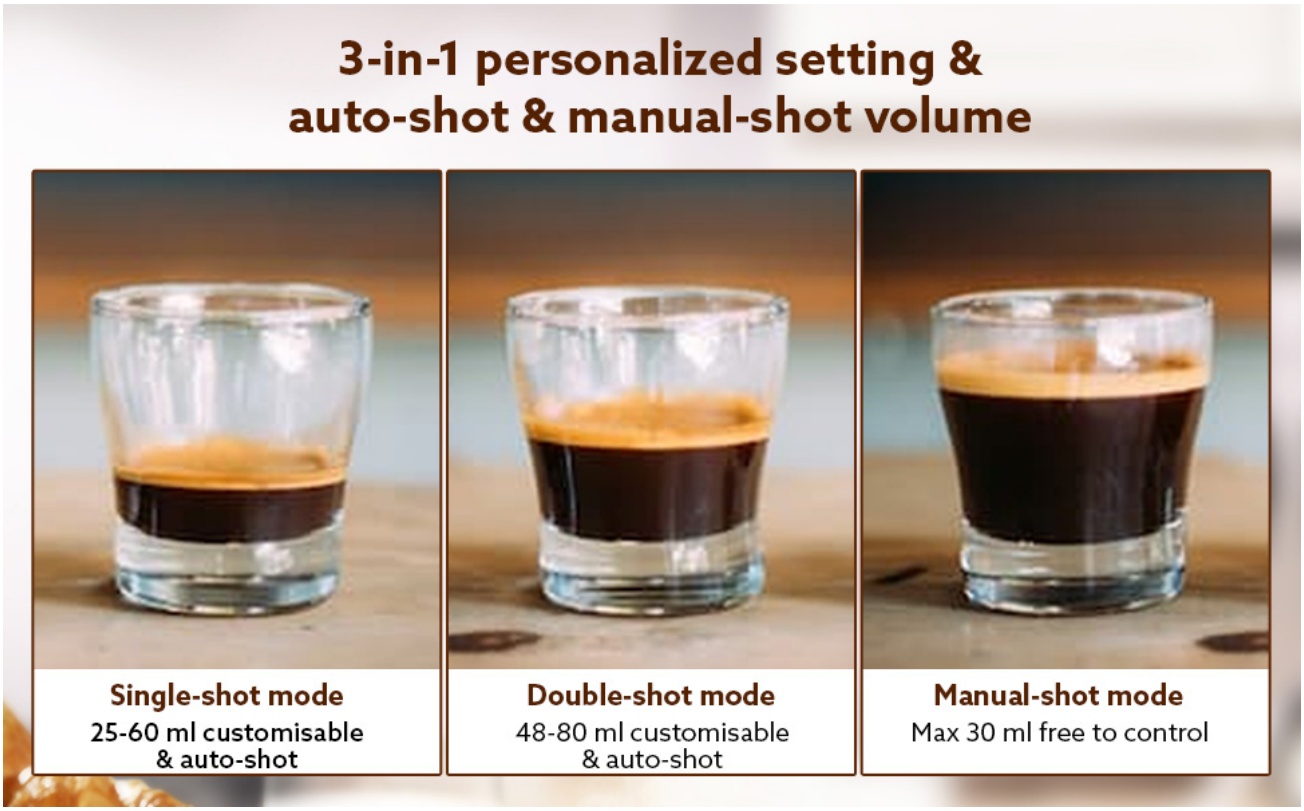


Image 4.3: Visual representation of single-shot (25-60 ml), double-shot (48-80 ml), and manual-shot (max 30 ml) espresso volumes, demonstrating customizable options.

1. **Insert Portafilter:** Securely insert the portafilter with tamped coffee into the brewing head.
2. **Place Cup(s):** Position your espresso cup(s) under the portafilter spouts.
3. **Select Shot:** Choose between single shot (approx. 30 ml) or double shot (approx. 60 ml) using the dedicated buttons. The machine features a 20-bar high-pressure pump for optimal extraction.
4. **Manual Control:** For custom volumes, use the manual shot button and stop when desired volume is reached.
5. **Brewing Temperature:** The intelligent temperature control system ensures water is heated to the optimal temperature for espresso extraction (approximately 91°C).



Image 4.4: A user demonstrating the 2-in-1 espresso machine's capability to produce single (30 ml) and double (60 ml) espresso shots.

4.3 Milk Frothing



Image 4.5: Close-up of the stainless steel frothing wand in action, creating rich, creamy milk foam for lattes and cappuccinos.

1. **Prepare Milk:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Turn the steam knob to activate the steam wand. Allow a few seconds for the wand to purge any residual water.
3. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Angle the pitcher to create a swirling motion.
4. **Monitor Temperature:** Continue frothing until the milk reaches the desired temperature and texture (approximately 100°C for frothing).
5. **Clean Wand:** Immediately after frothing, wipe the steam wand with a damp cloth and purge a small amount of steam to clear any milk residue.



Image 4.6: Display showing the optimal temperatures for brewing (91°C) and frothing (100°C) on the AGARO Supreme Espresso Coffee Maker.

5. Maintenance

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 the steam wand immediately after frothing. Purge steam to clear internal residue.
- **Drip Tray:** Empty and clean the drip tray regularly.
- **Exterior:** Wipe the exterior of the machine with a damp cloth. Do not use abrasive cleaners.

5.2 Descaling

Regular descaling is essential to maintain performance and extend the lifespan of your machine, especially in areas with hard water. Descale every 2-3 months or as indicated by machine performance.

1. Empty the water tank and fill it with a descaling solution (follow manufacturer's instructions for the descaler) and

water.

2. Place a large container under the brewing head and steam wand.
3. Run the descaling solution through the brewing head and steam wand until the tank is empty.
4. Rinse the water tank thoroughly and refill with fresh water.
5. Repeat steps 2-3 with fresh water to rinse the system completely.

6. Troubleshooting

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; coffee too finely ground or tamped too hard; brewing head blocked.	Fill water tank; prime the machine; adjust grind setting or tamp pressure; clean brewing head.
Coffee brews too slowly.	Coffee too finely ground; too much coffee in filter; tamped too hard.	Adjust grind to a coarser setting; reduce coffee dose; reduce tamp pressure.
Coffee brews too quickly/watery.	Coffee too coarsely ground; too little coffee in filter; tamped too lightly.	Adjust grind to a finer setting; increase coffee dose; increase tamp pressure.
No steam from wand.	Steam function not activated; wand blocked.	Ensure steam function is selected and machine is heated; clean steam wand.
Machine leaks.	Water tank not seated correctly; seals worn; internal component issue.	Reseat water tank; contact customer support if problem persists.

7. Specifications



Image 7.1: Internal view of the AGARO Supreme Espresso Coffee Maker, illustrating the water tank, portafilter, and heating elements.

Feature	Detail
Brand	AGARO
Model Number	33870
Type	Semi-Automatic Espresso Machine with Grinder
Pressure	20 Bars
Power	1450W (220-240V)
Water Tank Capacity	2.8 Liters
Bean Hopper Capacity	250 grams
Grind Settings	30 adjustable settings

Feature	Detail
Frothing Wand	360° Rotating Stainless Steel
Dimensions (D x W x H)	32D x 34.7W x 41H Centimeters
Item Weight	11 kg 600 g
Material	Stainless Steel Body
Included Components	Filter (Portafilter, Filter Baskets)

8. Warranty and Support

The AGARO Supreme Espresso Coffee Maker comes with a**1-year warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical support, service, or warranty inquiries, please contact AGARO customer service. Refer to the product packaging or the official AGARO website for current contact information.

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Importer: Universal Corporation Limited, 4/1 Middleton Street, Sikkim Commerce House, Kolkata-71