

[Manuals.plus](#) /

> [Smeg](#) /

> Smeg EGF03 Semi-Automatic Espresso Machine with Built-In Grinder User Manual

Smeg EGF03

Smeg EGF03 Semi-Automatic Espresso Machine with Built-In Grinder User Manual

Model: EGF03 | Brand: Smeg

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Smeg EGF03 Semi-Automatic Espresso Machine. Designed with a 1950s retro aesthetic, this machine features a built-in grinder, dual thermoblock heating system, and a professional portafilter to deliver high-quality espresso.



Image: The Smeg EGF03 Espresso Machine in a modern kitchen environment, showcasing its retro design.

2. SAFETY INSTRUCTIONS

Please read all safety warnings and instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the appliance is connected to a grounded power outlet.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- Always unplug the appliance before cleaning and when not in use.
- Do not operate the appliance with a damaged cord or plug.
- Use only accessories recommended by the manufacturer.
- Keep the appliance out of reach of children.
- Avoid contact with hot surfaces, especially the steam wand and brewing head.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main components of your espresso machine:



Image: Front view of the Smeg EGF03 Espresso Machine, showing the grinder, control panel, portafilter, and drip tray.

- **Bean Hopper with Integrated Conical Burr Grinder:** For fresh grinding of coffee beans.
- **Control Panel:** Buttons for single/double espresso, steam, hot water, and pressure gauge.
- **Water Tank:** Removable tank located at the back for easy refilling.
- **58mm Professional Portafilter:** For holding ground coffee during brewing.

- **Steam Wand:** For frothing milk for lattes and cappuccinos.
- **Drip Tray:** Collects excess water and coffee.
- **Cup Warmer:** Top surface to keep cups warm.

4. SETUP

4.1 Unpacking

Carefully remove all packaging materials and ensure all components are present. Retain packaging for future transport or storage.

4.2 Initial Cleaning

Before first use, wash the water tank, portafilter, filter baskets, milk jug, and drip tray with warm soapy water. Rinse thoroughly and dry.

4.3 Water Tank Filling

Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the 'MAX' line. Reinsert the tank securely.

4.4 Grinder Setup

Fill the bean hopper with fresh whole coffee beans. Adjust the grind size dial according to your preference (finer for espresso, coarser for other methods). The integrated conical burr grinder allows for precise customization.



Image: A close-up view of the integrated conical burr grinder on the Smeg EGF03, showing coffee beans in the hopper.

5. OPERATING INSTRUCTIONS

5.1 Grinding Coffee

Place the portafilter under the grinder outlet. Select your desired grind amount and press the grind button. The machine will dispense freshly ground coffee into the portafilter.



Image: A close-up of the portafilter filled with freshly ground coffee, ready for tamping.

5.2 Brewing Espresso

After grinding and tamping the coffee in the portafilter, lock it into the brewing head. Place your cup(s) on the drip tray. Select

either the single or double espresso button. The machine will begin brewing. Monitor the pressure gauge for optimal extraction (typically between 9-12 bar).



Image: The Smeg EGF03 Espresso Machine actively brewing two shots of espresso into glass cups.



Image: A detailed view of the pressure gauge on the espresso machine's control panel during brewing.

5.3 Steaming Milk

Fill the stainless steel milk jug with cold milk. Press the steam button to activate the steam wand. Once ready, immerse the steam wand tip just below the milk surface and turn the steam knob. Move the jug to create a swirling motion for creamy microfoam. Turn off the steam when desired temperature and texture are achieved.



Image: The Smeg EGF03 Espresso Machine with its steam wand actively frothing milk in a stainless steel jug.

5.4 Hot Water Dispensing

Place a cup under the hot water spout. Press the hot water button to dispense hot water for tea or Americanos.

6. MAINTENANCE AND CLEANING

6.1 Daily Cleaning

Empty and rinse the drip tray daily. Wipe down the exterior of the machine with a damp cloth. Clean the steam wand immediately after each use to prevent milk residue buildup.

6.2 Descaling

Regular descaling is crucial for machine longevity and performance. The machine will indicate when descaling is needed. Follow the instructions in the MY SMEG Assistant App or the full manual for the descaling process using a suitable descaling solution.

6.3 Portafilter and Filter Basket Cleaning

Remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under hot water. Use the included cleaning brush to remove any stubborn coffee residue.

6.4 Grinder Cleaning

Periodically clean the integrated grinder to ensure optimal performance. Refer to the MY SMEG Assistant App for detailed instructions on disassembling and cleaning the burrs.



Image: All included accessories for the Smeg EGF03 Espresso Machine, including the milk jug, tamper, and various filters.

7. TROUBLESHOOTING

If you encounter issues, consult the following common troubleshooting tips. For more detailed solutions, refer to the MY SMEG Assistant App.

- **No Coffee Dispensing:** Check water tank level, ensure portafilter is correctly inserted, and verify no blockages in the brewing head.
- **Weak Espresso:** Adjust grind size to be finer, increase coffee dose in the portafilter, or check for proper tamping pressure.
- **Excessive Water Leakage:** Ensure drip tray is correctly positioned and not overflowing. Check water tank for proper seating.
- **No Steam from Wand:** Ensure the machine is heated to steam temperature and the steam knob is fully open. Clean any blockages in the steam wand tip.
- **Grinder Not Working:** Check if the bean hopper is correctly installed and filled. Ensure no foreign objects are blocking the burrs.

8. SPECIFICATIONS

Brand	Smeg
Model Name	EGF03
Operation Mode	Semi-Automatic
Coffee Maker Type	Espresso Machine
Coffee Input Type	Whole Beans
Special Feature	Auto Shut-Off, Cup Warmer, Milk Frother, Water Filter, Built-in Grinder
Voltage	110 Volts
Product Dimensions	13.5" (H) x 15.3" (W) x 13.2" (D)
Item Weight	28 pounds
UPC	812895023978



Image: Diagram showing the dimensions of the Smeg EGF03 Espresso Machine.

9. WARRANTY AND SUPPORT

For warranty information, detailed video tutorials, and troubleshooting support, please scan the QR code on your Smeg appliance to access the **MY SMEG Assistant App**. This app provides comprehensive resources to enhance your coffee-making experience

and address any product-related queries.

Smeg experts are available to assist you throughout the lifespan of your machine.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question