

Ufesa 10043777

Ufesa Treviso Espresso Machine User Manual

Model: 10043777

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation may cause damage to the appliance and injury to the user.

- Ensure the voltage indicated on the appliance corresponds to your mains voltage before connecting.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Always unplug the appliance from the power outlet before cleaning and when not in use.
- 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 place on or near a hot gas or electric burner, or in a heated oven.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- This appliance is for household use only.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Do not touch hot surfaces. Use handles or knobs.
- Always ensure the water tank is filled to the appropriate level before operation.
- Keep children away from the appliance during operation.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Ufesa Treviso Espresso Machine.



Figure 1: Front view of the Ufesa Treviso Espresso Machine, showing the control panel, portafilter, and drip tray.



Figure 2: Side view of the Ufesa Treviso Espresso Machine demonstrating the use of the milk frother with a frothing pitcher.

Main Components:

- **Water Tank:** Removable tank for filling water (1.5 Litres capacity).
- **Control Panel:** Buttons for power, espresso brewing, and steam function.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand/Milk Frother:** For frothing milk for cappuccinos and lattes.
- **Drip Tray:** Collects excess liquid and spills.
- **Cup Warming Plate:** Located on top of the machine to keep cups warm.

SETUP

1. **Unpacking:** Carefully remove all packaging materials. Keep packaging for future storage or transport.
2. **Placement:** Place the machine on a stable, flat, heat-resistant surface, away from water sources and direct sunlight. Ensure adequate ventilation around the machine.
3. **First Use Cleaning:**
 - Wash the water tank, portafilter, and drip tray with warm soapy water, then rinse thoroughly.
 - Fill the water tank with fresh, cold water up to the MAX level.

- Place a large cup or container under the portafilter and steam wand.
- Plug in the machine. Turn on the power.
- Run a cycle of hot water through the portafilter without coffee.
- Run steam through the steam wand for a few seconds to clear any residue.

OPERATING INSTRUCTIONS

Making Espresso:

1. **Fill Water Tank:** Ensure the water tank is filled with fresh, cold water.
2. **Preheat:** Turn on the machine. Allow it to preheat until the indicator light signals it's ready (usually a few minutes).
3. **Prepare Portafilter:**
 - Insert the desired filter basket (single or double shot) into the portafilter.
 - Add finely ground espresso coffee to the basket. For a single shot, use approximately 7g; for a double shot, use approximately 14g.
 - Tamp the coffee grounds evenly and firmly with a tamper. Wipe any excess grounds from the rim.
4. **Attach Portafilter:** Insert the portafilter into the group head and twist it firmly to the right until it is securely locked.
5. **Brew Espresso:** Place one or two preheated cups under the portafilter spouts. Press the espresso brewing button. The machine will dispense espresso. Press the button again to stop brewing when the desired volume is reached.
6. **Remove Portafilter:** Carefully remove the portafilter by twisting it to the left. Discard the used coffee grounds.

Using the Milk Frother:

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to about one-third full.
2. **Activate Steam:** Turn the steam knob to the steam position. Wait for the steam indicator light to illuminate, indicating the machine has reached steaming temperature.
3. **Purge Steam Wand:** Briefly open the steam knob to release any condensed water from the wand into the drip tray. Close the knob.
4. **Froth Milk:**
 - Submerge the tip of the steam wand just below the surface of the milk.
 - Open the steam knob fully.
 - Keep the tip near the surface to create foam, then lower it slightly to heat the milk.
 - Continue until the milk reaches the desired temperature and consistency (approximately 60-70°C or 140-160°F).
5. **Clean Steam Wand:** Immediately after frothing, close the steam knob. Wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand.

MAINTENANCE AND CLEANING

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

Daily Cleaning:

- **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water.
- **Drip Tray:** Empty and rinse the drip tray daily.
- **Steam Wand:** Always wipe and purge the steam wand immediately after each use to prevent milk from drying inside.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

Descaling:

Descaling is essential to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage, but typically every 2-3 months.

1. **Prepare Descaling Solution:** Mix a descaling solution (e.g., citric acid or commercial descaler) with water according to the product instructions. Pour it into the water tank.
2. **Run Descaling Cycle:**
 - Place a large container under the portafilter and steam wand.
 - Run half of the solution through the espresso brewing cycle without coffee.
 - Open the steam knob and let the remaining solution run through the steam wand.
3. **Rinse:** After the descaling solution has run through, rinse the water tank thoroughly and fill it with fresh, clean water.
4. **Run Rinsing Cycles:** Run two full tanks of fresh water through the machine (both brewing and steam functions) to rinse out any descaler residue.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Machine not brewing	Water tank empty; Clogged filter basket; Machine needs descaling.	Fill water tank; Clean filter basket; Perform descaling procedure.
Espresso drips slowly or not at all	Coffee ground too fine; Too much coffee in filter; Coffee tamped too hard.	Use coarser grind; Reduce coffee amount; Tamp less firmly.
Espresso brews too fast / Weak coffee	Coffee ground too coarse; Not enough coffee; Coffee tamped too lightly.	Use finer grind; Increase coffee amount; Tamp more firmly.
Steam wand not producing steam	Steam wand clogged; Not enough preheating time for steam.	Clean steam wand thoroughly; Allow machine to fully preheat for steam.
Machine leaking water	Water tank not seated correctly; Drip tray full; Seal issues.	Reseat water tank; Empty drip tray; Contact customer support if issue persists.

SPECIFICATIONS

Feature	Detail
Brand	Ufesa
Model Number	10043777 (Treviso)

Feature	Detail
Color	Black
Dimensions (L x W x H)	33.7 x 31.23 x 35.62 cm
Weight	4.61 Kilograms
Capacity	1.5 Litres
Voltage	230 Volts (EU Plug)
Material	Plastic
Special Feature	Milk Frother
Coffee Maker Type	Espresso Machine (Filter Coffee Maker Electric)
Filter Type	Reusable

WARRANTY AND SUPPORT

Ufesa products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official Ufesa website.

For technical support, spare parts, or service, please contact Ufesa customer service. Contact details can typically be found on the official Ufesa website or on your purchase documentation.