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## CASABREWS 3700

# CASABREWS Espresso Machine 20 Bar User Manual

Model: 3700

## INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your CASABREWS Espresso Machine 20 Bar, Model 3700. Please read this manual thoroughly before first use and retain it for future reference.





Image: The CASABREWS Espresso Machine 20 Bar, Model 3700, actively brewing espresso into a glass cup. This image showcases the machine's sleek design and primary function.

## SAFETY PRECAUTIONS

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- Always ensure the machine is placed on a stable, level, and heat-resistant surface.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Unplug the machine from the power outlet before cleaning and when not in use.
- Keep children and pets away from the machine during operation.
- Use only cold, fresh water in the water tank.
- Do not operate the machine if the power cord or plug is damaged.
- Exercise caution when handling hot surfaces and steam.

## COMPONENTS OVERVIEW

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Familiarize yourself with the main components of your espresso machine:

1. Water Tank (49 oz capacity, removable)

2. Control Panel (Power button, Single Shot, Double Shot, Steam button)
3. Portafilter (51mm stainless steel)
4. Filter Baskets (One-cup and Two-cup)
5. Steam Wand
6. Drip Tray (removable)
7. Tamper with Spoon



Image: A detailed view of the CASABREWS Espresso Machine, highlighting its main components such as the control panel, portafilter, and steam wand.

## SETUP

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1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and filter baskets with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Filling the Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Replace the tank securely.
4. **First Use (Priming):**
  - Plug the machine into a grounded power outlet.
  - Press the Power button to turn on the machine. The indicator lights will flash as the machine heats up.

- Place a large cup under the portafilter head (without the portafilter attached).
- Press the Single Shot button to run water through the system. Repeat this process 2-3 times to prime the pump and clean internal components.
- Turn the steam knob to release steam for a few seconds to prime the steam wand.

## OPERATING INSTRUCTIONS

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### Making Espresso

#### 1. Prepare the Portafilter:

- Insert the desired filter basket (single or double shot) into the portafilter.
- Add freshly ground coffee to the filter basket. Recommended dosage: 7-9g for single shot, 13-15g for double shot.
- Distribute the coffee grounds evenly and tamp firmly with the included tamper. Ensure the surface is level.
- Wipe any excess coffee grounds from the rim of the portafilter.



Image: A close-up view of the 51mm portafilter with a filter basket inserted, ready for coffee grounds. This illustrates the component used for brewing espresso.

- #### 2. Attach Portafilter:
- Align the portafilter with the group head on the machine, insert it, and twist firmly to the right until it is

securely locked.

3. **Place Cup:** Place one or two espresso cups on the drip tray directly under the portafilter spouts.

4. **Brew Espresso:**

- Once the machine is heated (indicator light solid), press the Single Shot or Double Shot button.
- The machine will begin brewing. The brewing process will stop automatically.
- For manual control, press the button again to stop brewing at your desired volume.



Image: The espresso machine actively dispensing two streams of rich espresso into a clear glass, demonstrating the brewing process and the quality of the extraction.

5. **Remove Portafilter:** After brewing, carefully twist the portafilter to the left to unlock and remove it. Be cautious as it may still be hot.

## Frothing Milk

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Press the Steam button on the control panel. The indicator light will flash as the machine heats up for steam production. Once solid, it's ready.
3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly turn the steam knob to release any condensed

water. Turn off the knob.

#### 4. Froth Milk:

- Immerse the tip of the steam wand just below the surface of the milk.
- Slowly turn the steam knob to release steam.
- Lower the pitcher slightly to introduce air for frothing, then immerse the wand deeper to heat the milk.
- Continue until the milk reaches desired temperature and texture (approx. 140-150°F / 60-65°C).



Image: A user's hands holding a stainless steel pitcher under the steam wand of the espresso machine, demonstrating the milk frothing process for lattes and cappuccinos.

5. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly turn on the steam knob again to clear any milk from inside the wand.

## MAINTENANCE

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### Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray after each use or when the indicator floats up.
- **Portafilter and Filter Baskets:** Remove spent coffee grounds and rinse the portafilter and filter baskets under warm water.
- **Steam Wand:** Always wipe and purge the steam wand immediately after frothing milk to prevent milk residue buildup.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

## Descaling

Regular descaling is crucial to maintain machine performance and extend its lifespan, especially in areas with hard water. Descal every 2-3 months, or more frequently if you notice reduced water flow or unusual noise.

1. Prepare a descaling solution according to the descaler manufacturer's instructions (e.g., white vinegar and water, or a commercial descaling agent).
2. Fill the water tank with the descaling solution.
3. Place a large container under the portafilter head and steam wand.
4. Run half of the solution through the group head by pressing the double shot button.
5. Run the remaining half of the solution through the steam wand.
6. Turn off the machine and let it sit for 15-20 minutes.
7. Empty and rinse the water tank thoroughly. Fill with fresh water.
8. Run several tanks of fresh water through both the group head and steam wand to rinse out any descaling solution residue.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
No water coming out / Slow flow	Water tank empty; Machine needs descaling; Portafilter clogged.	Refill water tank; Perform descaling; Clean portafilter and filter basket.
Espresso too weak / watery	Coffee grounds too coarse; Not enough coffee; Insufficient tamping.	Use finer grind; Increase coffee dosage (7-9g single, 13-15g double); Tamp more firmly.
Espresso too strong / bitter	Coffee grounds too fine; Too much coffee; Over-extraction.	Use coarser grind; Reduce coffee dosage; Stop brewing earlier.
No steam from wand	Steam button not activated; Wand clogged; Machine not heated to steam temperature.	Press steam button and wait for solid light; Clean steam wand hole; Allow machine to fully heat.
Machine leaks water	Water tank not seated correctly; Drip tray full; Gasket issue.	Reseat water tank; Empty drip tray; Contact customer support if gasket is damaged.

## SPECIFICATIONS

<b>Brand</b>	CASABREWS
<b>Model Number</b>	3700
<b>Pressure System</b>	20 Bar Professional Pump
<b>Power</b>	1350W
<b>Water Tank Capacity</b>	49 oz (approx. 1.45 Liters)
<b>Portafilter Size</b>	51mm Stainless Steel
<b>Operation Mode</b>	Semi-Automatic
<b>Included Components</b>	Espresso Machine, 49 oz Removable Water Tank, One Cup Brewing Filter, Two Cup Brewing Filter, Portafilter, Tamper With Spoon, Instruction Manual

## WARRANTY AND SUPPORT

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CASABREWS products are manufactured to the highest quality standards. For warranty information, technical support, or service inquiries, please contact CASABREWS customer support.

Please visit the official CASABREWS store for more information: [CASABREWS Store on Amazon](#)

When contacting support, please have your product model number (3700) and purchase date available.

