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ProfiCook PC ES 1267 Espresso Machine User Manual

Model: PC ES 1267

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the ProfiCook PC ES 1267 espresso machine. Retain this manual for future reference.

- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Unplug the machine from the power outlet when not in use, before cleaning, or before assembling/disassembling parts.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid contact with hot surfaces, especially the brewing head, steam nozzle, and hot water dispenser. Use handles or knobs.

2. PRODUCT OVERVIEW

The ProfiCook PC ES 1267 is a professional-grade espresso machine designed for home use, offering a versatile coffee experience. It features a classic portafilter system and an Italian professional high-pressure pump capable of up to 20 bars, ensuring optimal extraction and a rich crema for your espresso.

This machine supports both traditional ground coffee and Nespresso-compatible capsules, providing flexibility for your brewing preferences. Key features include an analog temperature display for monitoring, a swiveling stainless steel steam nozzle for milk frothing, and a dedicated hot water function for Americanos or tea.

2 IN 1

DU HAST DIE WAHL

Traditionelle Zubereitung mit Espresso-Pulver im Siebträger

Zubereitung mit Nespresso-kompatiblen Kapseln

A full front view of the ProfiCook PC ES 1267 espresso machine, showcasing its stainless steel finish, control panel, portafilter, and steam wand.

3. SETUP

Follow these steps to set up your espresso machine for the first time:

1. **Unpacking:** Carefully remove all packaging materials. Inspect the machine for any signs of damage.
2. **Initial Cleaning:** Before first use, wash the removable water tank, portafilter, and filter inserts with warm water and a mild detergent. Rinse thoroughly with clean water.
3. **Fill Water Tank:** Fill the transparent 1.5-liter water tank with fresh, cold water. Ensure the tank is properly seated in its position at the back of the machine.
4. **First Use Cycle (Priming):** Place a large container under the brewing head and steam nozzle. Plug in the machine. Turn on the machine and run a cycle with only water (no coffee) through both the brewing head and the steam nozzle to prime the pump and clean internal components. Repeat this process 2-3 times.



This image displays the removable transparent 1.5-liter water tank, various accessories including portafilters, filter inserts, coffee scoop, and tamper, alongside the machine's overall dimensions.

4. OPERATING INSTRUCTIONS

Your ProfiCook PC ES 1267 offers multiple ways to enjoy your favorite coffee beverages.

An image highlighting the machine's dual functionality, allowing users to choose between traditional espresso powder preparation and Nespresso-compatible capsules.

4.1 Making Espresso (Ground Coffee)

1. **Prepare Portafilter:** Select the appropriate stainless steel filter insert (for 1 or 2 cups) and place it securely into the portafilter.
2. **Add Coffee:** Add finely ground espresso coffee to the filter. Use the provided coffee scoop for accurate measurement (approx. 7g for a single shot, 14g for a double).
3. **Tamp Coffee:** Gently but firmly tamp the coffee grounds with the tamper to create an even, compact puck.

4. **Attach Portafilter:** Attach the portafilter to the brewing head of the machine, ensuring it is securely locked into place.
5. **Position Cup(s):** Place your espresso cup(s) under the spouts of the portafilter.
6. **Brew Espresso:** Select the desired coffee quantity (the machine allows for individually programmable coffee quantity) and start the brewing process. Monitor the analog temperature display and pressure gauge for optimal extraction.

4.2 Making Espresso (Nespresso Compatible Capsules)

1. **Insert Adapter:** Place the adapter for Nespresso compatible capsules into the portafilter.
2. **Insert Capsule:** Insert a Nespresso compatible capsule into the adapter.
3. **Attach Portafilter:** Attach the portafilter to the brewing head, ensuring it is securely locked.
4. **Position Cup:** Place your cup under the spout.
5. **Brew Espresso:** Select the desired coffee quantity and start the brewing process.

4.3 Milk Frothing

1. **Prepare Milk:** Fill a pitcher with cold milk (dairy or non-dairy). Do not fill more than halfway.
2. **Activate Steam:** Turn the steam control knob to activate the steam function. Wait for the machine to reach optimal steam temperature.
3. **Froth Milk:** Position the swiveling stainless steel steam nozzle just below the surface of the milk. Open the steam valve. Move the pitcher up and down to incorporate air and create desired foam texture.
4. **Clean Nozzle:** Immediately after frothing, close the steam valve and wipe the steam nozzle with a damp cloth to prevent milk residue from drying. Briefly purge steam to clear any internal blockages.



**FÜR KAFFEE WIE
BEIM ITALIENER**

**SCHWENKBARE
EDELSTAHL-
DAMPDÜSE MIT
MILCHAUFSCÄUM-
FUNKTION**



**ORIGINAL
ITALIENISCHE PROFI-
ESPRESSOPUMPE**



HEIßWASSER-FUNKTION
für Caffè Americano
oder Tee

A close-up view of the ProfiCook PC ES 1267 espresso machine's swiveling stainless steel steam nozzle, demonstrating its milk frothing capability for creamy beverages.

4.4 Hot Water Function

1. **Position Cup:** Place a cup under the steam nozzle.
2. **Activate Hot Water:** Activate the hot water function (refer to your machine's specific button/dial for this function) to dispense hot water for beverages like Caffè Americano or tea.

PROFESSIONELLER ESPRESSOAUTOMAT

mit klassischem Siebträger zaubert
dir Kaffeespezialitäten wie

ESPRESSO / RISTRETTO



MOKKA



LATTE MACCHIATO / CAFFÈ LATTE



CAPPUCCINO



KAFFEE CREMA



CAFFÈ AMERICANO



An image illustrating the ProfiCook PC ES 1267 espresso machine in action, with examples of different coffee specialties it can prepare, such as Espresso, Ristretto, Latte Macchiato, Caffè Latte, Cappuccino, Kaffee Crema, and Caffè Americano.

GLEICHMÄßIGER WASSERDURCHFLUSS UND OPTIMALE AROMAEXTRAKTION

für einen Espresso wie vom Barista



**HOHER PUMPDRUCK
VON BIS ZU 20 BAR**

A detailed view of the ProfiCook PC ES 1267 espresso machine's precision pressure gauge and the process of coffee extraction, highlighting even water flow and optimal aroma.

5. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are crucial for the longevity and optimal performance of your espresso machine.

5.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray and its stainless steel grid after each use or when the indicator shows it's full.
- **Portafilter and Filter Inserts:** Remove and rinse the portafilter and filter inserts under running water after each use.
- **Steam Nozzle:** Immediately after frothing milk, wipe the steam nozzle with a damp cloth. The nozzle is removable for thorough cleaning to prevent milk residue buildup.
- **Exterior:** Wipe down the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

5.2 Descaling

Descaling is essential to remove mineral deposits that can affect machine performance and taste. The frequency depends on your water hardness and usage.

- Use a commercially available descaling solution suitable for espresso machines.
- Follow the instructions provided with the descaling solution carefully.
- Always rinse the machine thoroughly with several cycles of fresh water after descaling to remove any descaling solution residue.

6. TROUBLESHOOTING

If you encounter issues with your ProfiCook PC ES 1267, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispensed	Water tank empty or not properly seated. Portafilter not correctly inserted. Brewing head or filter blocked.	Fill water tank and ensure it's secure. Re-insert portafilter. Clean brewing head and filter.
Weak or watery coffee	Coffee grounds too coarse. Not enough coffee. Insufficient tamping.	Use finer ground coffee. Increase coffee quantity. Tamp more firmly.
No steam or poor frothing	Steam nozzle blocked. Machine not at steam temperature.	Clean steam nozzle thoroughly. Wait for the machine to heat up to steam temperature.
Machine is leaking	Water tank not seated correctly. Portafilter seal worn or dirty. Drip tray overflowing.	Check water tank position. Clean or replace portafilter seal. Empty drip tray.
Coffee too cold	Cups not pre-heated. Machine not fully heated.	Pre-heat cups with hot water. Allow machine to fully warm up (check temperature gauge).

7. SPECIFICATIONS

Brand	ProfiCook
Model Number	PC ES 1267
Color	Stainless steel and plastic
Dimensions (L x W x H)	23 x 19 x 31 cm
Weight	4.1 kg
Water Tank Capacity	1.5 Liters
Power	1100 Watts

Voltage	220-240 V, 50/60 Hz
Material	Metal
Special Features	Removable water tank, 20 bar pump pressure, Nespresso compatible adapter
Automatic Shut-off	No

8. WARRANTY AND SUPPORT

This ProfiCook appliance is designed for durability and performance. Information indicates a 2-year availability for spare parts, suggesting a standard warranty period for the product.

For warranty claims, technical support, or inquiries regarding spare parts, please contact your retailer or the ProfiCook customer service department. Please have your model number (PC ES 1267) and proof of purchase ready when contacting support.

Please note: Specific contact details for ProfiCook customer service are not provided in this manual. Refer to the product packaging or the official ProfiCook website for the most up-to-date support information.