

Bezzera Aria Top PID

Bezzera Aria Top PID Semi-Automatic Espresso Machine

Model: Aria Top PID | Brand: Bezzera

1. INTRODUCTION

The Bezzera Aria Top PID Semi-Automatic Espresso Machine represents a blend of traditional craftsmanship and modern technology, designed for the discerning home barista. Renowned for quality and innovation since 1901, Bezzera continues its legacy with this compact yet powerful machine. It features a 1.5L boiler, 3L water tank, and a quiet rotary pump, ensuring a premium coffee experience.

Equipped with PID temperature control and a thermosiphon circulation system, the Aria Top ensures thermal stability comparable to commercial-grade machines. Its classic E61 grouphead guarantees stable performance and consistently delicious coffee. The machine's sleek stainless steel body, adorned with smooth levers and handles, exudes elegance. Manual flow profiling allows for precise control over extraction, enhancing the potential of your coffee beans. Unique box cutouts on the side panels add to its distinctive aesthetic.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the Bezzera Aria Top PID Espresso Machine. Retain this manual for future reference.

- **Electrical Safety:** Ensure the machine is connected to a grounded outlet with the correct voltage. Do not immerse the machine, cord, or plug in water or other liquids. Unplug from the outlet when not in use and before cleaning.
- **Hot Surfaces:** The machine's surfaces, including the grouphead, steam wand, and hot water spout, become very hot during operation. Use handles and knobs, and allow the machine to cool before handling hot parts.
- **Water Tank:** Only fill the water tank with fresh, clean, potable water. Do not operate the machine without water in the tank.
- **Children and Pets:** Keep the machine out of reach of children and pets. Supervise children if they are near the appliance.
- **Maintenance:** Do not attempt to repair the machine yourself. Refer all servicing to qualified service personnel.
- **Placement:** Place the machine on a stable, level, heat-resistant surface, away from walls or cabinets to allow for proper ventilation.

3. PRODUCT COMPONENTS

Familiarize yourself with the key components of your Bezzera Aria Top PID Espresso Machine:

- **E61 Grouphead:** A classic, thermally stable grouphead ensuring consistent brewing temperature.
- **PID Temperature Control:** Digital display for precise temperature regulation of the boiler, ensuring optimal extraction.
- **Dual Pressure Gauges:** Separate gauges for monitoring boiler pressure and brew pressure, allowing for optimal brewing conditions.
- **Steam Wand:** For frothing milk for lattes and cappuccinos. Features a cool-touch design.
- **Hot Water Spout:** Dispenses hot water for americanos or tea.
- **Water Tank (3L):** Removable reservoir for fresh water supply.
- **Drip Tray:** Collects excess water and coffee drips, easily removable for cleaning.
- **Rotary Pump:** Provides quiet and consistent water pressure for brewing.
- **Flow Control Lever:** Allows for manual adjustment of water flow during extraction for profiling.



Figure 1: Front view of the Bezzera Aria Top PID Espresso Machine, highlighting its E61 grouphead, dual gauges, and wood accents.

4. INITIAL SETUP

1. **Unpacking:** Carefully remove the machine from its packaging. Retain all packaging materials for future transport or storage.
2. **Placement:** Place the machine on a sturdy, level, and heat-resistant surface. Ensure adequate clearance around the machine for ventilation.
3. **Water Tank Preparation:** Remove the water tank, rinse it thoroughly with fresh water, and fill it with cold, filtered

water. Reinsert the tank securely into the machine.

4. **First Use Flush:** Before first use, or after extended periods of non-use, perform a system flush.
 - Ensure the water tank is full.
 - Insert the portafilter without coffee.
 - Place a large container under the grouphead and hot water spout.
 - Plug in the machine and turn on the main power switch. The machine will begin to fill the boiler.
 - Once the boiler is full and the machine has heated to operating temperature (indicated by the PID display), open the hot water valve to dispense about 500ml of water. Close the valve.
 - Engage the brew lever for 10-15 seconds to flush the grouphead. Repeat this 2-3 times.
5. **Heating Up:** Allow the machine to fully heat up for at least 20-30 minutes. This ensures the E61 grouphead and portafilter are at the optimal temperature for extraction.

5. OPERATING INSTRUCTIONS

5.1. Making Espresso

1. **Prepare Portafilter:** Grind fresh coffee beans to an espresso-fine consistency. Dose the appropriate amount into the portafilter basket (e.g., 18-20g for a double shot). Distribute the grounds evenly and tamp firmly with consistent pressure. Wipe any loose grounds from the rim.
2. **Insert Portafilter:** Lock the portafilter securely into the E61 grouphead.
3. **Place Cups:** Position pre-warmed espresso cups under the portafilter spouts.
4. **Start Extraction:** Lift the brew lever fully to begin the extraction. Observe the brew pressure gauge.
5. **Flow Profiling (Optional):** Use the flow control lever to adjust the water flow rate during extraction. This allows for pre-infusion or varying flow to highlight different flavors.
6. **Stop Extraction:** Lower the brew lever once the desired espresso volume or extraction time is reached (typically 25-30 seconds for a double shot).
7. **Clean Up:** Remove the portafilter, discard the spent coffee puck, and rinse the portafilter under hot water.

5.2. Steaming Milk

1. **Prepare Milk:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Purge Steam Wand:** Open the steam valve briefly to purge any condensed water from the wand. Close the valve.
3. **Position Wand:** Immerse the tip of the steam wand just below the surface of the milk.
4. **Steam Milk:** Open the steam valve fully. Listen for a gentle "tearing" sound as you introduce air into the milk. Once the milk has expanded and reached desired volume, lower the pitcher slightly to immerse the wand deeper and create a swirling vortex for texturing.
5. **Monitor Temperature:** Continue steaming until the pitcher is too hot to touch (approx. 60-65°C / 140-150°F).
6. **Clean Wand:** Close the steam valve. Immediately wipe the steam wand with a damp cloth to remove any milk residue. Purge the wand again briefly to clear the internal passage.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and optimal performance of your Bezzera Aria Top PID Espresso Machine.

- **Daily Cleaning:**

- **Grouphead:** After each use, remove the portafilter and rinse it. Use a grouphead brush to clean any coffee grounds from the grouphead gasket and shower screen.
 - **Drip Tray:** Empty and rinse the drip tray daily.
 - **Steam Wand:** Always wipe and purge the steam wand immediately after steaming milk.
- **Weekly Cleaning (Backflushing):**
 - Insert a blind filter basket into the portafilter.
 - Add a small amount of espresso machine cleaning detergent (e.g., Cafiza) to the blind filter.
 - Lock the portafilter into the grouphead.
 - Engage the brew lever for 10 seconds, then disengage for 5 seconds. Repeat this cycle 5-6 times.
 - Remove the portafilter, rinse it, and repeat the backflushing process with plain water to remove any detergent residue.
 - **Descaling (Every 2-3 Months or as needed):**

Descaling removes mineral buildup from the boiler and internal components. Use a descaling solution specifically designed for espresso machines. Follow the descaling product's instructions carefully. Ensure the machine is cool before starting the descaling process.
 - **Water Tank:** Clean the water tank regularly with mild soap and water to prevent algae or mineral buildup.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water from grouphead/steam wand	Water tank empty; pump airlocked; clogged grouphead/wand.	Refill water tank; prime pump (refer to setup); clean grouphead/wand.
Machine not heating up	Power switch off; circuit breaker tripped; heating element issue.	Check power switch/outlet; reset breaker; contact service if issue persists.
Espresso extracts too fast/thin	Coffee ground too coarse; insufficient dose; tamping too light.	Grind finer; increase dose; tamp firmer.
Espresso extracts too slow/bitter	Coffee ground too fine; overdose; tamping too hard; clogged shower screen.	Grind coarser; reduce dose; tamp lighter; clean shower screen.
Steam wand not producing steam	Wand clogged; boiler not at steam temperature.	Clean steam wand tip; allow machine to fully heat up.

8. TECHNICAL SPECIFICATIONS

Model: Bezzera Aria Top PID

Type: Semi-Automatic Espresso Machine

Boiler Type: Heat Exchanger

Boiler Capacity: 1.5 Liters

Water Tank Capacity: 3 Liters

Pump Type: Rotary Pump

Grouphead: E61 Commercial Grouphead

Temperature Control: PID

Pressure Gauges: Dual (Boiler & Brew)

Material: Stainless Steel Body with Wood Accents

Dimensions (D x W x H): 43 x 20 x 41 cm (16.9D x 7.9W x 16.1H inches)

Special Features: Flow Control, Programmable

Manufacturer: Bezzera

9. WARRANTY AND SUPPORT

This Bezzera Aria Top PID Espresso Machine is manufactured by Bezzera. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or contact the authorized distributor/seller from whom you purchased the machine. In Canada, Bezzera machines are CSA approved, with each machine individually tested and certified, which is essential for a valid home insurance policy.

For technical support, troubleshooting assistance beyond this manual, or warranty claims, please contact your point of purchase or an authorized Bezzera service center. Keep your proof of purchase for warranty validation.

Contact Information: Please refer to the contact details provided by your specific retailer or the official Bezzera website for your region.