

Caso Design 01821

Caso Espresso Gourmet Latte - Instruction Manual

Model: 01821 | Brand: Caso Design

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Caso Espresso Gourmet Latte machine. Please read this manual thoroughly before first use and keep it for future reference.

The Caso Espresso Gourmet Latte is a high-quality espresso machine designed to prepare a variety of coffee specialties, including espresso, cappuccino, latte macchiato, and café crema. It features a powerful 20 bar ULKA pump, an integrated milk container with an automatic one-touch milk frothing system, and a two-circuit thermoblock system for optimal temperature control.



Figure 1.1: The Caso Espresso Gourmet Latte machine, showcasing its sleek design and ability to brew two espressos simultaneously.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the water tank lid is removed during the brewing cycle.

3. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your Caso Espresso Gourmet Latte machine before operation.



Figure 3.1: Overview of the machine's main components.

1. **Cup Warming Plate:** Keeps cups warm before brewing.
2. **Control Panel / LCD Display:** For selecting functions and viewing status.
3. **Heavy Metal Tamper:** Used to compress ground coffee in the filter.
4. **Drip Tray:** Collects excess liquid and spills.
5. **Compact Design:** Slim profile, only 22 cm wide.
6. **Water Tank (1.3 L):** Removable tank for fresh water.
7. **ULKA Pump (20 bar):** High-pressure pump for optimal extraction.
8. **Milk Container (700 ml):** Removable container for milk, suitable for all milk types and alternatives.

Included Accessories:

- Stainless Steel Portioning Spoon
- Heavy Metal Tamper with Wooden Handle
- Stainless Steel Strainer Holder (Portafilter)
- Two double-walled stainless steel filter inserts (for 1 & 2 cups)
- Two single-walled stainless steel filter inserts (for 1 & 2 cups)
- ESE Pad filter insert



Figure 3.2: The five included coffee filter inserts for ground coffee and E.S.E. pads.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove all packaging materials from the machine. Retain packaging for future transport or storage. Ensure all

listed accessories are present.

4.2 Initial Cleaning

Before first use, clean all removable parts (water tank, milk container, portafilter, filter inserts, drip tray) with warm water and a mild detergent. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

4.3 Filling Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold drinking water up to the MAX mark. Do not exceed the MAX level.
3. Place the water tank back into its position, ensuring it is securely seated.

4.4 Attaching Milk Container

The milk container can be easily attached to the side of the machine. Ensure it clicks securely into place. Fill with desired milk type for milk-based beverages.



IMMER DIE RICHTIGE TEMPERATUR

Hochwertiges Zweikreis-Thermoblock-System mit Vorbrühfunktion

Figure 4.1: The removable 700 ml milk container, easy to fill and clean.

4.5 Priming the Machine (First Use)

Before brewing coffee for the first time, or if the machine has not been used for a long period, it is necessary to prime the system:

1. Ensure the water tank is filled.
2. Place a large container under the coffee spout.
3. Press the ON/OFF button to power on the machine.
4. Allow the machine to heat up until the display indicates it is ready.
5. Press the "Espresso" button without any coffee in the portafilter. Let water flow through until the tank is almost empty.
6. Repeat this process with the milk frother by pressing the "Latte" button (ensure milk container is attached and filled with water for this step).
7. Discard the water. The machine is now primed and ready for use.

5. OPERATING INSTRUCTIONS

5.1 Powering On/Off and Preheating

Press the **ON/OFF** button to turn the machine on. The LCD display will show the heating process. Wait until the machine indicates it is ready for brewing. The integrated cup warming plate will also begin to heat up.



Figure 5.1: The integrated cup warming plate helps maintain coffee temperature.

5.2 Preparing Espresso (1 or 2 Cups)

1. Select the appropriate filter insert (single-walled for 1 cup, double-walled for 2 cups) and place it into the portafilter.
2. Add freshly ground espresso coffee to the filter. For 1 cup, use approximately 7-8g; for 2 cups, use 14-16g.
3. Distribute the coffee evenly and tamp it firmly with the included tamper. Ensure the surface is level.
4. Wipe any excess coffee grounds from the rim of the portafilter.
5. Insert the portafilter into the brewing head and turn it to the right until it is securely locked.
6. Place one or two pre-warmed cups under the coffee spouts.
7. Press the **Espresso** button. The machine will automatically brew the selected amount of espresso.
8. Once brewing is complete, remove the cups. Carefully remove the portafilter by turning it to the left and discard the used coffee grounds.



ABNEHMBARER MILCHTANK - 700 ML

Automatisches Aufschäumen aller Milchsorten & -alternativen



Espresso



Latte
Macchiato



Cappuccino



Milch- &
Eiskaffee

Figure 5.2: The machine brewing two perfect espressos.

5.3 Using E.S.E. Pads

The machine is compatible with Easy Serving Espresso (E.S.E.) pads.

1. Insert the dedicated E.S.E. pad filter insert into the portafilter.
2. Place one E.S.E. pad into the filter, ensuring it lies flat.
3. Insert the portafilter into the brewing head and lock it.
4. Place a cup under the spout and press the **Espresso** button.



Figure 5.3: The machine supports E.S.E. pads for convenient single servings.

5.4 Preparing Milk-Based Beverages (Cappuccino, Latte Macchiato)

The integrated milk container and one-touch frothing system simplify the preparation of milk-based drinks.

1. Ensure the milk container is filled with cold milk (or milk alternative) and securely attached to the machine.
2. Place a tall glass or cup under the milk spout and coffee spout.
3. Press the **Cappuccino** or **Latte** button.
4. The machine will automatically froth the milk and then brew the espresso into your cup.
5. After preparation, the machine will prompt for milk system cleaning. Refer to the maintenance section.

6. MAINTENANCE AND CLEANING

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

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Portafilter and Filter Inserts:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter inserts under running water.
- **Milk Container:** After preparing milk-based drinks, the machine will prompt for milk system cleaning. Follow the on-screen instructions to run a quick rinse cycle. For thorough cleaning, remove the milk container and disassemble it. Wash all parts with warm soapy water and rinse thoroughly.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or solvents.

6.2 Descaling

The machine has an integrated descaling function. The frequency of descaling depends on the hardness of your water and frequency of use. The LCD display will indicate when descaling is required.

1. Refer to the machine's display for descaling instructions.
2. Use a descaling solution specifically designed for coffee machines. Follow the descaling solution manufacturer's instructions for dilution.
3. Fill the water tank with the descaling solution.
4. Place a large container under the coffee spout and milk spout.
5. Initiate the descaling program as prompted by the machine.
6. After the descaling cycle, rinse the water tank thoroughly and fill it with fresh water. Run several rinse cycles through the machine to remove any descaling solution residue.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your Caso Espresso Gourmet Latte machine. For problems not listed here, please contact customer support.

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; clogged filter.	Fill water tank; prime the machine; clean filter and portafilter.
Coffee is too weak or watery.	Coffee grounds too coarse; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
No milk foam or poor foam quality.	Milk container empty; milk system clogged; milk not cold enough.	Fill milk container; clean milk system thoroughly; use cold milk.
Machine leaks water.	Water tank not seated correctly; drip tray full; seal issue.	Reseat water tank; empty drip tray; contact support if leak persists.
Machine does not turn on.	Not plugged in; power outlet issue.	Check power cord connection; try a different outlet.

8. SPECIFICATIONS


Feature	Detail
Brand	Caso Design
Model Number	01821
Product Dimensions	17.32"D x 8.66"W x 12.01"H (44cm D x 22cm W x 30.5cm H)
Item Weight	8.14 pounds (approx. 3.7 kg)
Color	Silver, Stainless Steel
Pump Pressure	20 Bar (ULKA Pump)
Water Tank Capacity	1.3 Liters
Milk Container Capacity	700 ml
Voltage	230V
Coffee Maker Type	Espresso Machine
Filter Type	Reusable (for ground coffee and E.S.E. pads)
Special Features	Removable Tank, Cup Warmer, Milk Frother, Programmable, LCD Display

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Caso Design website. You can also contact Caso Design customer service directly for assistance with product operation, troubleshooting, or spare parts.

For further assistance, please visit: [Caso Design Store on Amazon](#)

Related Documents - 01821

	<p>CASO Espresso Gourmet (1820) Quick Guide for Espresso Machine</p> <p>Concise guide from CASO DESIGN for the Espresso Gourmet (1820) machine, detailing how to prepare espresso and froth milk, along with essential safety information and contact details.</p>
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<div data-bbox="183 91 245 129"> </div> <div data-bbox="140 132 287 156"> <p>Original Bedienungsanleitung / Instructions Manual / Mode d'emploi Manuale di istruzioni / Instrucciones de uso / Gebrauchsanweisung Pöytäkirja / Pöytäkirja / Pöytäkirja</p> </div> <div data-bbox="167 159 260 217"> <p>Mikrowelle M 20 Ceramic Gourmet Mikrowelle M 20 Ceramic Gourmet Four à micro-ondes M 20 Ceramic Gourmet Mikrowelle M 20 Ceramic Gourmet Mikrowelle M 20 Ceramic Gourmet Mikrowelle M 20 Ceramic Gourmet Mikrowelle M 20 Ceramic Gourmet Mikrowelle M 20 Ceramic Gourmet</p> </div> <div data-bbox="121 203 306 342"> </div> <div data-bbox="132 333 199 356"> </div> <div data-bbox="261 347 295 356"> <p>Artikelnr.: 2021</p> </div>	<p><u>CASO M 20 Ceramic Gourmet Bedienungsanleitung</u></p> <p>Umfassende Bedienungsanleitung für die Mikrowelle CASO M 20 Ceramic Gourmet, inklusive technischer Daten, Sicherheitshinweisen und Bedienungsanleitungen in mehreren Sprachen.</p>
<div data-bbox="183 472 245 510"> </div> <div data-bbox="167 512 260 553"> <p>Original- Bedienungsanleitung Vakuumiersystem VRH 690 advanced</p> </div> <div data-bbox="121 553 306 669"> </div> <div data-bbox="132 674 199 696"> </div> <div data-bbox="261 683 295 692"> <p>Artikelnr.: 1927</p> </div>	<p><u>CASO VRH 690 advanced Vakuumiersystem Bedienungsanleitung</u></p> <p>Umfassende Bedienungsanleitung für das CASO VRH 690 advanced Vakuumiersystem. Erfahren Sie mehr über Inbetriebnahme, Funktionen, Sicherheitshinweise und Wartung dieses hochwertigen Küchengeräts von CASO DESIGN.</p>
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