

KLARSTEIN COF10-SteelPTouchSS

KLARSTEIN SteelPresso Touch Espresso Machine User Manual

Model: COF10-SteelPTouchSS

Brand: KLARSTEIN

1. IMPORTANT SAFETY INSTRUCTIONS

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

- Always unplug the appliance from the power outlet when not in use, before cleaning, or if a malfunction occurs.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- This appliance is for household use only. Do not use outdoors.
- Keep the appliance and its cord out of reach of children.
- Surfaces can become hot during use. Avoid contact with hot parts, especially the steam wand and portafilter. Use handles or knobs.
- Ensure the water tank is filled with clean, cold water before operation.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

2. PRODUCT OVERVIEW

The KLARSTEIN SteelPresso Touch is a sophisticated espresso machine designed for ease of use and high-quality coffee preparation. Familiarize yourself with its components:

- **Touch Display:** Intuitive interface for selecting coffee types and functions.
- **Water Tank:** Removable 1.5-liter tank for easy refilling.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Drip Tray:** Collects excess liquid and is removable for cleaning.
- **Cup Warming Plate:** Located on top to keep cups warm.



Figure 2.1: Front view of the KLARSTEIN SteelPresso Touch Espresso Machine, showing the touch display, portafilter, and drip tray.

Compatto e con molti accessori


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Serbatoio dell'acqua rimovibile da 1,5 litri

Vaschetta di gocciolamento

1 x portafiltro

2x filtri doppi in acciaio inox

Cucchiaio/tampone per misurare

Serbatoio del latte disponibile separatamente (10046331)



Figure 2.2: The espresso machine shown with its included accessories: portafilter, double stainless steel filters, and a measuring spoon/tamper.

3. SETUP

Follow these steps for the initial setup of your espresso machine:

1. **Unpacking:** Carefully remove all packaging materials. Check that all components and accessories are present and undamaged.
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. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX level indicator. Place the tank back securely.
4. **First Use Cycle (Priming):**
 - Place a large cup or container under the portafilter and steam wand.
 - Plug the machine into a grounded power outlet. The touch display will illuminate.
 - Press the 'ON/OFF' button on the touch display to turn on the machine. It will begin preheating.

- Once preheated, press the 'Espresso' button without coffee in the portafilter. Let water run through for about 30 seconds.
- Turn the steam knob to the 'Steam' position and let steam release for about 15 seconds to prime the steam wand.
- Repeat this process 2-3 times to ensure the system is clean and primed.

4. OPERATING INSTRUCTIONS

4.1 Making Espresso

Your machine is capable of brewing single or double espressos with 20 bars of pressure for optimal extraction.

20 bar



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**Piena potenza
con 1350 watt**

Goditi un caffè
impeccabile
direttamente a casa
tua in un lampo - Tutto
l'aroma dei chicchi
appena macinati

Funzione
di erogazione
del vapore per
montare il latte


KLARSTEIN

Figure 4.1: The machine features 20 bar pressure and 1350 watts of power for efficient coffee brewing.

- 1. Preheating:** Ensure the machine is turned on and has completed its preheating cycle (indicated by the display).
- 2. Prepare Coffee:** Grind fresh coffee beans to a fine consistency. Place the desired filter basket (single or double) into the portafilter. Fill the basket with ground coffee and tamp it firmly and evenly using the

measuring spoon/tamper. Wipe any excess coffee from the rim.

3. **Attach Portafilter:** Insert the portafilter into the group head from the 'Insert' position and rotate it firmly to the right until it is securely locked in the 'Lock' position.
4. **Brew Espresso:** Place one or two espresso cups on the drip tray under the portafilter spouts. Select 'Espresso' for a single shot or '2 X Espresso' for a double shot on the touch display. The machine will automatically brew and stop.

4.2 Milk Frothing

Create creamy milk foam for cappuccinos and latte macchiatos using the integrated steam wand.

Deliziose specialità a base di caffè a casa tua



Espresso



Cappuccino



Latte macchiato



Figure 4.2: The machine allows preparation of various coffee specialties, including Espresso, Cappuccino, and Latte Macchiato.

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 touch display. The machine will heat up to steam temperature.
3. **Purge Steam Wand:** Once the steam indicator is ready, turn the steam knob to release a short burst of steam into the drip tray to clear any condensed water. Turn the knob off.

4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Turn the steam knob fully on. Angle the pitcher slightly to create a vortex. Move the pitcher up and down to incorporate air and heat the milk. Continue until the desired foam consistency and temperature are reached.
5. **Stop Steaming:** Turn the steam knob off, then remove the pitcher. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.

4.3 Cold Espresso

The SteelPresso Touch offers a unique 'Espresso cool' function for refreshing cold coffee beverages.



Un caffè dalle mille sfaccettature

È possibile scegliere tra varie funzioni, tra cui l'espresso freddo

Figure 4.3: The machine offers versatile functions, including the preparation of cold espresso.

1. **Prepare Coffee:** Load ground coffee into the portafilter as you would for a regular espresso.
2. **Prepare Glass:** Place a glass filled with ice cubes under the portafilter.
3. **Select Cold Espresso:** On the touch display, select the 'Espresso cool' option. The machine will brew a concentrated shot directly over the ice, creating a chilled espresso.
4. **Serve:** Add water, milk, or sweeteners as desired to complete your cold coffee beverage.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your espresso machine.

- **Daily Cleaning:**
 - Empty and rinse the drip tray after each use.
 - Remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under running water.
 - Wipe the steam wand immediately after frothing milk with a damp cloth to prevent milk residue from drying.
 - Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.
- **Water Tank Cleaning:** Clean the water tank weekly with mild detergent and rinse thoroughly.
- **Descaling:** Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a commercial descaling solution specifically designed for coffee machines. Follow the descaling solution manufacturer's instructions carefully.

6. TROUBLESHOOTING

If you encounter issues with your machine, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; clogged filter.	Fill water tank; perform priming cycle; clean filter basket.
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 steam from wand.	Steam function not activated; wand clogged.	Ensure 'Steam' is selected and machine is heated; clean steam wand thoroughly.
Machine leaks water.	Water tank not seated correctly; drip tray full; seal issue.	Reseat water tank; empty drip tray; contact customer support if issue persists.

If the problem persists after attempting these solutions, please contact KLARSTEIN customer support.

7. TECHNICAL SPECIFICATIONS

Detailed specifications for the KLARSTEIN SteelPresso Touch Espresso Machine:

- **Model:** COF10-SteelPTouchSS
- **Power:** 1350 W
- **Pump Pressure:** 20 Bar
- **Water Tank Capacity:** 1.5 Liters
- **Dimensions (W x D x H):** 20 x 26 x 30 cm
- **Weight:** 4.2 kg
- **Special Features:** Touch Screen, powerful steam for milk frothing and hot water.
- **Material:** Stainless Steel

4.2 kg



Figure 7.1: Dimensions and weight of the KLARSTEIN SteelPresso Touch Espresso Machine.

8. WARRANTY AND SUPPORT

KLARSTEIN products are manufactured with high-quality standards. In the unlikely event of a defect, please refer to your purchase documentation for specific warranty terms and conditions.

For technical support, troubleshooting assistance, or warranty claims, please contact KLARSTEIN customer service through the official website or your point of purchase. Please have your model number (COF10-SteelPTouchSS) and proof of purchase ready when contacting support.