

SOGO CAF-SS-5668

SOGO 20 Bar Espresso Machine - CAF-SS-5668 User Manual

Model: CAF-SS-5668

1. INTRODUCTION

Thank you for choosing the SOGO 20 Bar Espresso Machine, model CAF-SS-5668. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read these instructions carefully before first use and retain them for future reference.

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 personal injury, 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 personal injury.
- 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.
- This appliance is for household use only.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your SOGO Espresso Machine.



Figure 3.1: Front View. This image displays the front of the SOGO espresso machine, highlighting the touchscreen control panel, the SOGO brand logo, '20 Bar' indicator, the portafilter handle, and the steam wand on the right side. The drip tray is visible at the base.



Figure 3.2: Side View. This image shows a side profile of the SOGO espresso machine, emphasizing the transparent water tank located at the back right, allowing for easy monitoring of water levels. The overall compact design is also visible.



Figure 3.3: Angled Top View. An angled view from the top of the SOGO espresso machine, showcasing the cup warming tray with its ribbed surface, the touchscreen interface, and the steam wand control knob on the right.



Figure 3.4: Brewing in Progress. This image captures the SOGO espresso machine actively brewing coffee, with two streams of espresso flowing into a clear glass cup, demonstrating the machine's function.

Components:

- **Control Panel:** Digital touchscreen for selecting functions.
- **Water Tank:** Removable 1.5L tank for water supply.
- **Portafilter:** Holds ground coffee or pods.
- **Steam Wand:** For frothing milk and dispensing hot water.
- **Drip Tray:** Removable for easy cleaning.
- **Cup Warming Plate:** Located on top to pre-heat cups.
- **Steam Control Knob:** Regulates steam output.

4. SETUP

4.1 Unpacking

1. Carefully remove all packaging materials.
2. Check that all accessories are present.
3. Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.

4.2 Initial Cleaning

1. Wash the water tank, portafilter, filter baskets, and drip tray with warm soapy water. Rinse thoroughly and dry.
2. Wipe the exterior of the machine with a damp cloth.

4.3 Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX level indicator. Do not use hot water or other liquids.
3. Replace the water tank securely.

4.4 First Use / Priming

1. Ensure the water tank is filled.
2. Plug the machine into a grounded power outlet. The ON/OFF indicator on the touchscreen will illuminate.
3. Press the ON/OFF button. The machine will begin heating, indicated by flashing lights. Once heated, the lights will become solid.
4. Place a cup under the portafilter spout (without coffee).
5. Press the 'Espresso' button to run a cycle of hot water through the system. This primes the pump and cleans the internal components. Repeat this step 2-3 times.
6. Open the steam knob and let steam release for 10-15 seconds to prime the steam wand. Close the knob.
7. The machine is now ready for use.

5. OPERATING INSTRUCTIONS

5.1 Powering On

Press the **ON/OFF** button on the touchscreen. The machine will preheat, and the indicators will stop flashing when ready.

5.2 Making Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double) into the portafilter. For ground coffee, fill the basket with finely ground espresso coffee. Tamp the coffee evenly with a tamper. For pods, place the pod in the appropriate basket.
2. **Attach Portafilter:** Align the portafilter with the group head and twist firmly to the right until it is securely locked.
3. **Place Cup:** Position your pre-warmed espresso cup(s) on the drip tray directly under the portafilter spouts.
4. **Select Brew:** On the touchscreen, select **Espresso** for a single shot or **2 X Espresso** for a double shot. The machine will automatically brew and stop.

5. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds or pod.

5.3 Making Americano

1. Brew a single or double espresso as described in section 5.2.
2. Once the espresso is brewed, select the **Americano** option on the touchscreen. The machine will dispense hot water into your cup, diluting the espresso to an Americano.

5.4 Steaming Milk (for Cappuccino & Latte)

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 touchscreen. The machine will heat up to steam temperature.
3. **Purge Steam Wand:** Once the steam indicator is solid, position the steam wand over the drip tray and briefly open the steam control knob to release any condensed water. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam control knob. For cappuccino, keep the tip near the surface to create foam. For latte, immerse it deeper for less foam and more steamed milk.
5. **Monitor Temperature:** Continue steaming until the milk reaches the desired temperature (around 60-70°C or when the pitcher is too hot to touch comfortably).
6. **Stop Steaming:** Close the steam control knob, then remove the pitcher.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to clear any milk from inside the wand.
8. Combine steamed milk with your freshly brewed espresso.

5.5 Espresso Cool Function

The **Espresso Cool** function is designed to quickly cool the machine down after steaming milk, bringing it back to optimal brewing temperature for espresso. After steaming, press this button to initiate the cooling process. The machine will dispense a small amount of water to cool down.

6. MAINTENANCE AND CLEANING

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

6.1 Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray and grid after each use or when the indicator floats up.
- **Portafilter and Filter Baskets:** Remove used coffee grounds. Rinse the portafilter and filter basket under hot water.
- **Steam Wand:** Always wipe the steam wand immediately after use with a damp cloth. Purge steam briefly to clear any internal residue.
- **Exterior:** Wipe the machine's exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

6.2 Water Tank Cleaning

Clean the water tank weekly with mild detergent and rinse thoroughly. Ensure no soap residue remains.

6.3 Descaling

Descaling is crucial to remove mineral buildup and maintain machine performance. The frequency depends on water hardness and usage, typically every 2-3 months.

1. Fill the water tank with a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
2. Place a large container under the portafilter and steam wand.
3. Turn on the machine. Once heated, run several cycles of espresso (without coffee) until half of the solution is used.
4. Open the steam knob and let the remaining solution run through the steam wand until the tank is empty.
5. Rinse the water tank thoroughly and fill with fresh water.
6. Repeat steps 3-5 with fresh water to rinse out any descaling solution residue.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; Machine not primed; Clogged filter.	Fill water tank; Prime the machine (Section 4.4); Clean filter basket.
Weak or watery coffee	Coffee too coarse; Not enough coffee; Insufficient tamping.	Use finer grind; Increase coffee amount; Tamp more firmly.
No steam from wand	Steam wand clogged; Machine not at steam temperature.	Clean steam wand; Wait for steam indicator to become solid.
Machine leaks	Water tank not seated correctly; Portafilter not secured.	Re-seat water tank; Securely attach portafilter.
Coffee brews too slowly	Coffee too fine; Too much coffee; Machine needs descaling.	Use coarser grind; Reduce coffee amount; Descale the machine (Section 6.3).

8. SPECIFICATIONS



Feature	Detail
Brand	SOGO
Model Number	CAF-SS-5668
Pressure	20 Bars

Feature	Detail
Dimensions (L x W x H)	27.4 x 20.5 x 30 cm
Material	Stainless Steel
Water Tank Capacity	1.5 Liters
Special Features	Automatic shut-off, One-cup brewing, Adjustable brew strength, Milk frother, Removable tank
Power	1350W (implied from product description)

9. WARRANTY AND SUPPORT

This SOGO espresso machine comes with a standard manufacturer's warranty. For specific warranty details, terms, and conditions, please refer to the warranty card included in your product packaging or contact SOGO customer support directly. For technical assistance, spare parts, or service inquiries, please visit the official SOGO website or contact their authorized service centers.

Related Documents - CAF-SS-5668

	<p>Manual de Usuario Cafetera Espresso SOGO SS-7650 / 7655</p> <p>Descubra cmo usar y mantener su Cafetera Espresso SOGO SS-7650 / 7655 con este completo manual. Aprenda sobre seguridad, preparacin, limpieza y solucin de problemas para un rendimiento ptimo.</p>
	<p>Manual de Usuario Cafetera Espresso SOGO SS-7650/7655</p> <p>Manual completo para la Cafetera Espresso SOGO SS-7650/7655. Incluye instrucciones de uso, seguridad, mantenimiento y solucin de problemas para preparar el caf perfect en casa.</p>

	<p>SOGO SS-7665 Cafetera Espresso - Manual de Instrucciones</p> <p>Manual de instrucciones completo para la Cafetera Espresso SOGO SS-7665. Incluye guías de seguridad, operación, limpieza, mantenimiento y solución de problemas. Descargue el manual completo en www.sogo.es.</p>
	<p>SOGO SS-5675 Multicapsule Coffee Maker Instructions</p> <p>User manual for the SOGO SS-5675 multicapsule coffee maker, providing instructions for use, safety precautions, and maintenance.</p>
	<p>SOGO SS-5655 Electronic Drip Coffee Maker User Manual</p> <p>Comprehensive user manual for the SOGO SS-5655 Electronic Drip Coffee Maker, covering safety instructions, usage, maintenance, and troubleshooting in English.</p>
	<p>SOGO SS-7660 Cafetera Espresso 4 en 1: Manual de Instrucciones y Uso</p> <p>Descubra cmo usar y mantener su cafetera SOGO SS-7660 Espresso 4 en 1 con este manual completo. Incluye instrucciones de seguridad, gua de preparacin y consejos de limpieza.</p>

Documents - SOGO – CAF-SS-5668



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