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### **Outwell 0651287**

# **Outwell Barista Espresso Maker Instruction Manual**

Model: O651287

## INTRODUCTION

Thank you for choosing the Outwell Barista Espresso Maker. This manual provides essential information for the safe and efficient use of your new espresso maker. Please read these instructions carefully before first use and keep them for future reference.



Image: The Outwell Barista Espresso Maker, fully assembled, showcasing its sleek black upper body and polished silver base.

# **SAFETY INSTRUCTIONS**

• Always ensure the espresso maker is placed on a stable, heat-resistant surface during use.

- Do not touch hot surfaces. Use the handle provided.
- · Keep out of reach of children.
- Do not immerse the unit in water or any other liquid.
- Important: Not dishwasher safe! Clean by hand only.
- Ensure the safety valve is clear and unobstructed before each use.

# **S**ETUP

Before first use, disassemble the espresso maker and wash all parts with warm soapy water. Rinse thoroughly and dry completely.

- 1. Unscrew the upper part from the base.
- 2. Remove the filter funnel from the base.
- 3. Wash all components: the base, filter funnel, and upper chamber.
- 4. Dry all parts completely before reassembly.



Image: The Outwell Barista Espresso Maker disassembled, showing the separate base, the filter funnel, and the upper chamber with its lid open.

# **OPERATING INSTRUCTIONS**

Follow these steps to brew a perfect espresso:

- 1. Fill the lower chamber (base) with cold water up to the level of the safety valve. Do not overfill.
- 2. Insert the filter funnel into the lower chamber.

- 3. Fill the filter funnel with finely ground coffee. Do not tamp the coffee down. Level the coffee gently.
- 4. Screw the upper chamber firmly onto the base, ensuring a tight seal.
- 5. Place the espresso maker on a heat source (gas, electric, ceramic, or induction hob). Use a medium heat setting.
- 6. Water will boil and rise through the coffee into the upper chamber. You will hear a gurgling sound when the brewing is complete.
- 7. Remove the espresso maker from the heat source immediately once brewing is complete.
- 8. Serve the freshly brewed espresso. The unit yields 6 cups.

Note: The handle is designed to remain cool during operation, providing a safe grip.

# MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your espresso maker.

- · Allow the espresso maker to cool completely before cleaning.
- Disassemble all parts: upper chamber, filter funnel, and base.
- · Discard used coffee grounds.
- Wash all parts by hand with warm water and a mild detergent.
- Rinse thoroughly to remove all soap residue.
- Dry all components completely before reassembling or storing to prevent mineral buildup and corrosion.
- Regularly check the rubber gasket inside the upper chamber for wear and tear. Replace if necessary to maintain a proper seal.
- Do not use abrasive cleaners or scouring pads as they can damage the finish.
- · Do not place in a dishwasher.

### **TROUBLESHOOTING**

Problem	Possible Cause	Solution
Coffee does not brew or brews slowly.	Insufficient water in the base.  Coffee grounds too finely ground or tamped too tightly.  Heat source too low.  Gasket not sealing properly.	Ensure water is filled to the safety valve.  Use a coarser grind or do not tamp.  Increase heat setting.  Check and replace gasket if worn.
Water leaks from the middle.	Upper and lower chambers not screwed on tightly.  Gasket is worn or improperly seated.	Ensure a tight seal when screwing parts together.  Inspect gasket for damage or misalignment; replace if necessary.
Coffee tastes burnt or bitter.	Brewed for too long.  Heat source too high.  Coffee grounds are stale or incorrect type.	Remove from heat immediately after brewing.  Reduce heat setting.  Use fresh, medium-fine ground coffee.

# **SPECIFICATIONS**

**Brand:** Outwell

Model Number: O651287

Color: Black and Silver

**Dimensions (L x W x H):** 13 x 9 x 19 cm (5.1 x 3.5 x 7.5 inches)

Capacity: 6 cups

Heat Source Compatibility: All heat sources, including induction

Dishwasher Safe: No

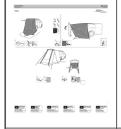
# WARRANTY AND SUPPORT

Specific warranty information for the Outwell Barista Espresso Maker is not provided in this manual. For warranty details, product support, or to inquire about spare parts, please contact Outwell customer service directly or visit the official Outwell website.

You may find contact information or further resources on the Outwell Official Website.

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