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› [CASABREWS](#) /

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Model: 4700Gense-03

INTRODUCTION

Welcome to the world of home barista with your new CASABREWS 4700Gense 20-Bar Espresso Machine. This semi-automatic espresso machine is designed to help you craft a variety of coffee beverages, including rich espresso, creamy lattes, frothy cappuccinos, and refreshing Americanos, right in your kitchen. Its powerful 20-bar Italian pump and 1350W motor ensure optimal extraction for a perfect brew every time. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to ensure you get the most out of your machine.

PRODUCT COMPONENTS

Before you begin, please ensure all components are present and in good condition.

- CASABREWS 4700Gense Espresso Machine
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket
- Tamper
- Milk Pitcher
- Cleaning Brush (if included)
- User Manual



Image: The CASABREWS 4700Gense Espresso Machine displayed with its various accessories, including the portafilter, filter baskets, tamper, and milk pitcher.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and place the machine on a stable, flat, and dry surface.
2. **Initial Cleaning:** Before first use, wash the water tank, portafilter, and filter baskets with warm water and mild detergent. Rinse thoroughly.
3. **Fill Water Tank:** Remove the transparent water tank from the back of the machine. Fill it with fresh, cold filtered water up to the MAX line. Replace the tank securely.
4. **Preheating:** Plug the machine into a grounded power outlet. Turn the power switch to the 'ON' position. The indicator lights will illuminate. Allow the machine to preheat for approximately 2-3 minutes until the 'READY' indicator light (if present) or the 'HOT' light turns solid, indicating it has reached the optimal brewing temperature.
5. **First Use Cycle:** To prime the pump and remove any manufacturing residue, run a cycle without coffee. Place a cup under the portafilter (without coffee) and press the 'DOUBLE' shot button. Repeat this process for the hot water wand and steam wand to ensure water flows through all channels.

Stylish & Compact Design



Image: A diagram showing the compact dimensions of the CASABREWS 4700Gense Espresso Machine, highlighting its height, width, and depth.

OPERATING INSTRUCTIONS

Brewing Espresso

1. **Prepare Portafilter:** Select the appropriate filter basket (single or double shot). Add freshly ground coffee (fine grind, suitable for espresso) to the basket.
2. **Tamp Coffee:** Use the tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
3. **Attach Portafilter:** Insert the portafilter into the group head and turn it to the right until it is securely locked.
4. **Place Cup:** Position your espresso cup(s) on the drip tray directly under the portafilter spouts.
5. **Brew:** Press the 'SINGLE' or 'DOUBLE' button to start brewing. The machine will automatically stop when the programmed volume is reached.
6. **Adjust Temperature (Espresso Only):** The machine offers two brewing temperature settings. Press the 'HOT' button to toggle between 'Regular' (white indicator, 149°F-167°F) and 'Hot' (green indicator, 167°F-185°F) for your espresso. This adjustment does not affect hot water temperature.



Image: The CASABREWS 4700Gense Espresso Machine in operation, with espresso flowing into a glass cup, showcasing the rich crema.

Shot Temperature Adjustment



Image: Close-up of the control panel showing the 'HOT' button and its indicator lights (green for Hot, white for Regular), explaining the temperature adjustment feature for espresso.

Making Americano

The CASABREWS 4700Gense features a dedicated hot water wand for Americanos or dispensing hot water.

1. **Brew Espresso:** First, brew a single or double shot of espresso into your cup as described above.
2. **Position Cup:** Move your cup under the hot water wand.
3. **Dispense Hot Water:** Press the 'HOT WATER' button. The machine will dispense hot water. Press it again to stop.



Image: A visual guide illustrating four steps to prepare a perfect Americano: filling the water tank, adding and tamping coffee, positioning the hot water wand, and pressing the hot water button.

Milk Frothing (for Latte & Cappuccino)

The powerful steam wand creates rich, creamy milk foam.

1. **Prepare Milk:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Position Steam Wand:** Submerge the tip of the steam wand just below the surface of the milk.
3. **Activate Steam:** Turn the steam knob or press the 'STEAM' button to activate the steam.
4. **Froth Milk:** Keep the wand tip near the surface to create foam, then lower it slightly to heat the milk. Continue until desired temperature and texture are achieved.
5. **Clean Wand:** Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly activate steam again to clear any internal blockages.

Powerful Steam Wand



Image: A hand holding a milk pitcher under the powerful steam wand of the CASABREWS Espresso Machine, demonstrating the milk frothing process.

MAINTENANCE AND CLEANING

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

Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Portafilter & Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under hot water.
- **Steam Wand:** As mentioned in the operating instructions, wipe the steam wand immediately after use and purge it briefly.
- **Exterior:** 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 warm water and mild detergent. Rinse thoroughly to remove any soap residue.

Descaling

Over time, mineral deposits can build up inside the machine, affecting performance. Descale your machine every 2-3 months, or more frequently if you have hard water.

1. **Prepare Descaling Solution:** Follow the instructions on a commercially available espresso machine descaling solution.
2. **Fill Water Tank:** Pour the descaling solution into the water tank.
3. **Run Cycles:** Place a large container under the group head and steam wand. Run several brewing cycles (without coffee) and steam cycles until half of the solution has passed through.
4. **Rest:** Let the machine sit for 15-20 minutes.
5. **Complete Descaling:** Run the remaining solution through the machine.
6. **Rinse:** Fill the water tank with fresh water and run several full cycles through both the group head and steam wand to thoroughly rinse out any descaling solution.

TROUBLESHOOTING

If you encounter issues with your espresso machine, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
No coffee dispenses / Slow flow	Coffee too finely ground, tamped too hard, clogged filter, low water.	Adjust grind size, reduce tamping pressure, clean filter basket, refill water tank.
Coffee is weak / Watery	Coffee too coarsely ground, not enough coffee, insufficient tamping.	Adjust grind size, increase coffee dose, tamp more firmly.
No steam from wand	Wand clogged, machine not heated to steam temperature.	Clean steam wand hole with a pin, allow machine to fully preheat for steam.
Water leaking from machine	Water tank not seated correctly, drip tray full, seal issue.	Ensure water tank is properly seated, empty drip tray, contact support if issue persists.

Helpful Tips: For best results, always use freshly ground coffee beans and ensure proper tamping to maintain the right pressure for brewing. Avoid leaving coffee grounds exposed to air for too long, as it can reduce pressure and flavor.

SPECIFICATIONS

Feature	Detail
Brand	CASABREWS
Model Name	4700Gense-03
Pressure	20 Bar Italian Pump
Power	1350W
Water Tank Capacity	51 oz (approx. 1.5 liters)

Feature	Detail
Dimensions (D x W x H)	12"D x 7.8"W x 15.5"H
Item Weight	17.29 pounds
Coffee Input Type	Ground Coffee
Special Features	Milk Frother, Hot Water Wand, Adjustable Espresso Temperature (2 settings), Semi-Automatic Operation, Auto Shut-Off

WARRANTY AND SUPPORT

Your CASABREWS 4700Gense Espresso Machine comes with a manufacturer's warranty. For specific warranty details, registration, or technical support, please refer to the warranty card included in your product packaging or visit the official CASABREWS website. For additional instructional videos and support, you may also visit the CASABREWS Store on Amazon.

Online Resources: [CASABREWS Amazon Store](#)