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CASABREWS 5418 Pro-01

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Model: 5418 Pro-01

IMPORTANT SAFEGUARDS

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 reservoir lid is removed during the brewing cycle.

- This appliance is intended for household use only.

PRODUCT OVERVIEW

The CASABREWS 5418 PRO Espresso Machine is a semi-automatic coffee maker designed for home use, capable of brewing rich espresso and frothing milk for various coffee beverages. It features a 20-bar Italian-imported pump and Flashheat Technology for rapid heating.





Figure 1: Front view of the CASABREWS 5418 PRO Espresso Machine, showcasing its metallic gray finish and control panel.

Key Features:

- **Flashheat Technology:** Achieves optimal brewing temperature in under 5 seconds.
- **Rapid Steam Switching:** Switches between brewing and steaming in 3 seconds.
- **20-Bar Italian Pump:** Ensures optimal pressure for rich espresso extraction and velvety crema.
- **PID Temperature Control:** Provides precise temperature management for consistent results.
- **Built-in Pressure Gauge:** Allows monitoring and adjusting brewing pressure.
- **Powerful Steam Milk Frother:** Creates fine microfoam for latte art.
- **Compact Design:** Space-saving footprint suitable for any kitchen.

PACKAGE CONTENTS

Verify that all items are present in the package before proceeding with setup.



Figure 2: All components included in the CASABREWS 5418 PRO package.

- CASABREWS 5418 PRO Espresso Machine
- 51mm Portafilter
- 51mm Single Shot Filter Basket
- 51mm Double Shot Filter Basket
- Tamper with Spoon
- Cleaning Needle
- Instruction Manual (this document)

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Remove any protective films or stickers from the machine.
2. **Placement:** Place the espresso machine on a stable, flat, and heat-resistant surface near a power outlet. Ensure adequate ventilation around the machine.
3. **Water Reservoir:** Remove the water reservoir from the back of the machine. Fill it with fresh, cold, filtered water up to the MAX line. Reinsert the reservoir securely.



Figure 3: Illustration of filling the removable water tank.

4. **Initial Rinse Cycle:** Before first use, perform a rinse cycle to clean the internal components.
- Ensure the water reservoir is filled.
 - Place a large cup or container under the portafilter and steam wand.
 - Plug the machine into a 120V AC outlet.
 - Press the Power button () to turn on the machine. The indicator lights will flash as it heats up.
 - Once the lights are solid, press the 1-Cup button (☺) to dispense hot water. Repeat this process 2-3 times.
 - Turn the steam knob to the steam position (▲) and let steam release for 15-20 seconds to clear the steam wand. Turn the knob back to the standby position.

OPERATING INSTRUCTIONS

A. Brewing Espresso

1. **Prepare the Portafilter:** Insert the desired filter basket (single or double shot) into the 51mm portafilter.
2. **Add Ground Coffee:** Fill the filter basket with fresh, finely ground coffee. For a single shot, use approximately 7-9 grams. For a double shot, use 14-18 grams.



Figure 4: Portafilter with tamped coffee grounds.

3. **Tamp the Coffee:** Use the included tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim of the portafilter.
4. **Attach Portafilter:** Align the portafilter with the group head on the machine. Insert it and twist firmly to the right until it is securely locked.
5. **Place Cup:** Position your espresso cup(s) under the portafilter spouts.
6. **Select Brew Size:** Press the 1-Cup button (☺) for a single shot or the 2-Cup button (☺☺) for a double shot. The machine will begin pre-infusion, then brew the espresso.



Figure 5: User interacting with the control panel to select a brew option.

Figure 6: Espresso extraction in progress.

7. **Monitor Pressure:** Observe the built-in pressure gauge during brewing. The needle should ideally be in the optimal brewing range for best extraction.
8. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by twisting it to the left. Dispose of the used coffee grounds.

B. Frothing Milk

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 (☷). The indicator light will flash and then become solid when the machine is ready for steaming (approx. 3 seconds).
3. **Purge Steam Wand:** Position the steam wand over the drip tray and briefly turn the steam knob to release any condensed water. Turn the knob back to close.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Turn the steam knob to the steam position. Angle the pitcher slightly to create a vortex.



Figure 7: Demonstrating milk frothing with the steam wand.

5. **Achieve Desired Texture:** Continue frothing until the milk reaches the desired temperature and texture (velvety microfoam for latte art). The pitcher will become hot to the touch.
6. **Stop Steaming:** Turn the steam knob back to the standby position, then press the Steam button (☷) to deactivate steam mode.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly purge the wand again to clear any internal milk.

MAINTENANCE AND CLEANING

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

1. **Daily Cleaning:**
 - **Portafilter and Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter baskets under hot water. Use a brush to remove any stubborn residue.
 - **Drip Tray:** Empty and rinse the drip tray daily or when the indicator floats up.
 - **Steam Wand:** As mentioned in the operating instructions, wipe and purge the steam wand immediately after

each use.

- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

- **Weekly Cleaning:**

- **Water Reservoir:** Remove and wash the water reservoir with mild dish soap and warm water. Rinse thoroughly before refilling.
- **Group Head:** Use a damp cloth to wipe the shower screen and gasket of the group head. For deeper cleaning, you may use a small brush to gently scrub away coffee oils.

- **Descaling (Every 2-3 Months or as Needed):**

Descaling removes mineral buildup that can affect machine performance and coffee taste. The frequency depends on water hardness.

- Prepare a descaling solution according to the descaler manufacturer's instructions (or use a mixture of white vinegar and water, 1:1 ratio).
- Fill the water reservoir with the descaling solution.
- Place a large container under the group head and steam wand.
- Turn on the machine. Run several brewing cycles (without coffee) until half of the solution is dispensed.
- Open the steam knob and let steam release until half of the remaining solution is dispensed through the steam wand.
- Turn off the machine and let it sit for 15-20 minutes.
- Empty the remaining solution from the reservoir, rinse it thoroughly, and refill with fresh water.
- Perform several rinse cycles (both brewing and steaming) with fresh water to remove any descaler residue.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water coming out / Machine not brewing.	Water reservoir empty; Machine not primed; Clogged filter basket/group head.	Refill water reservoir; Perform initial rinse cycle; Clean portafilter and group head.
Espresso brews too fast / Weak coffee.	Coffee grounds too coarse; Not enough coffee; Insufficient tamping pressure.	Use finer grind; Increase coffee dose; Tamp more firmly and evenly.
Espresso brews too slow / No flow.	Coffee grounds too fine; Too much coffee; Over-tamping; Clogged filter.	Use coarser grind; Reduce coffee dose; Tamp with less force; Clean filter basket.
Steam wand not producing steam / Weak steam.	Steam wand clogged; Not heated to steam temperature.	Clean steam wand with cleaning needle; Wait for steam indicator light to be solid.
Machine leaking water.	Water reservoir not seated correctly; Drip tray full; Gasket issue.	Ensure reservoir is secure; Empty drip tray; Contact customer support if gasket is damaged.

SPECIFICATIONS



Product Dimensions 11.97" H x 5.9" W x 12.28" D

Figure 8: Product dimensions for the CASABREWS 5418 PRO.

Feature	Detail
Model Name	5418 Pro-01
Brand	CASABREWS
Color	Metallic Gray
Product Dimensions (D x W x H)	12.28" x 5.9" x 11.97"
Item Weight	8.38 pounds
Voltage	120 Volts
Pump Pressure	20 Bar
Coffee Input Type	Ground Coffee
Filter Type	Reusable
Operation Mode	Semi-Automatic
Special Features	Auto Shut-Off, Milk Frother, Permanent Filter, Programmable, Removable Tank
Included Components	51mm Portafilter, 51mm Single and Double Shot Filters, Cleaning Needle, Instruction Manual, Tamper with Spoon

WARRANTY AND SUPPORT

CASABREWS products are designed and manufactured to the highest quality standards. For warranty information and customer support, please refer to the warranty card included in your product packaging or visit the official CASABREWS website.

For technical assistance or service inquiries, please contact CASABREWS customer support:

- **Online Support:** Visit CASABREWS Official Store on Amazon
- **Email:** Refer to your product's warranty card for specific email contact.

Please have your model number (5418 Pro-01) and purchase date ready when contacting support.