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CASABREWS 3700

CASABREWS 3700 Essential Espresso Machine with Tornado Electric Conical Burr Coffee Grinder User Manual

Your guide to perfect home espresso and coffee grinding.

1. IMPORTANT SAFEGUARDS

Please read all instructions carefully before using your CASABREWS 3700 Espresso Machine and Tornado Electric Conical Burr Coffee Grinder. Retain this manual for future reference. Always follow basic safety precautions to reduce the risk of fire, electric shock, and personal injury.

- Ensure the appliance is connected to a grounded power outlet.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep hands and cords away from hot surfaces.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug.

2. PRODUCT OVERVIEW

The CASABREWS 3700 Essential Espresso Machine is a semi-automatic 2-in-1 espresso maker featuring a 20-bar professional pump and a 1350W motor. It is paired with the Tornado Electric Conical Burr Coffee Grinder, offering 77 precision grind settings for optimal coffee preparation.



This system allows for the preparation of various espresso-based beverages, from rich espresso shots to creamy lattes and cappuccinos. The grinder ensures minimal heat generation to maintain the coffee's full flavor profile.

3. COMPONENTS AND ACCESSORIES

Your CASABREWS 3700 system includes the following:

- **Espresso Machine:** Stainless steel unit with control panel, brew head, steam wand, and drip tray.
- **Tornado Electric Conical Burr Coffee Grinder:** Unit with bean hopper, LCD display, and grind output.
- **Portafilter:** Standard 58mm portafilter with a black handle.

- **Filter Baskets:** Includes both single-wall and double-wall filter baskets for single and double shots.
- **Tamper/Scoop:** A combined tool for measuring and tamping coffee grounds.
- **Water Tank:** A 43.9oz (1.3L) removable water tank located at the back of the espresso machine.
- **Drip Tray:** Removable for easy cleaning.





The espresso machine features a user-friendly design with single and double shot options, indicated by illuminated buttons on the control panel.





The grinder is equipped with an intuitive LCD screen for precise control over grind settings and dosage.

4. SETUP

Before first use, ensure all packaging materials are removed. Wash the water tank, portafilter, and filter baskets with warm water and mild detergent. Rinse thoroughly.

4.1 Filling the Water Tank

- The water tank is located at the back of the espresso machine.
- You can either remove the tank completely to fill it or lift the lid and pour water directly into it.
- Fill the tank with fresh, cold water up to the MAX line.

4.2 First-Time Use Cycle (Priming the Machine)

To prime the machine and ensure optimal performance, perform the following steps without coffee grounds:

- Fill the water tank.
- Place a cup under the brew head.
- Press the power button to turn on the machine. The indicator lights will blink as the machine heats up.
- Once the lights are solid, press the single shot button to run water through the brew head.
- Repeat this process 2-3 times.
- Activate the steam wand for 10-15 seconds to prime the steam system.

5. OPERATING THE ESPRESSO MACHINE

5.1 Grinding Coffee with Tornado Electric Conical Burr Grinder



Smart display to control for customized brewing

The Tornado Electric Conical Burr Coffee Grinder offers 77 precision grind settings, from ultra-fine for espresso to coarse for French press. The intuitive LCD screen displays grind settings, grind time, and shot/cup quantity.

- Fill the bean hopper with fresh coffee beans.
- Use the control knob to select your desired grind setting (e.g., finer for espresso, coarser for French press). The LCD display provides helpful grind range suggestions.
- Adjust the grind time to guarantee accurate and consistent dosing.
- Place your portafilter or a container under the grind output.
- Press the START/STOP button to begin grinding.



Grind directly into portafilter or container for versatile and convenient brewing

The grinder allows you to grind directly into the portafilter for convenience or into a container for versatile brewing methods.

5.2 Brewing Espresso

The CASABREWS 3700 Espresso Machine features a 20-bar professional pump for optimal extraction.

- **Prepare the Portafilter:** Fill the appropriate filter basket (single or double shot) with freshly ground coffee. Use the tamper/scoop to level and tamp the grounds firmly.
- **Insert Portafilter:** Insert the portafilter into the brew head and twist it firmly to the right until it locks into place.
- **Place Cup:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
- **Select Shot:** Press the single or double shot button on the control panel. The machine will begin extracting espresso.



20 Bar pressure ensures perfect espresso every time

The 20 Bar pressure system ensures a top-quality extraction, resulting in a fragrant and rich aroma in your coffee.

Customizing Brew Volume

You can customize the volume of your single or double espresso shots:

- **For Single Shot (30-70ml):** Press and hold the 1-cup button for 3 seconds until you hear a beep. Press the 1-cup button again to start extraction. Once the desired volume is reached, press the 1-cup button again to stop. The machine will save this setting.
- **For Double Shot (80-120ml):** Press and hold the 2-cup button for 3 seconds until you hear a beep. Press the 2-cup button again to start extraction. Once the desired volume is reached, press the 2-cup button again to stop. The machine will save this setting.

This video demonstrates how to set the espresso volume for 1-cup or 2-cup servings on your CASABREWS CM5418 machine.

Adjustable Brew Temperature

The machine allows for adjustable brew temperatures to optimize extraction for different roasts (90-96°C).

This video provides a detailed overview of the CASABREWS ULTRA Espresso Machine, including its features like adjustable brew temperature and customizable settings.

5.3 Milk Frothing System



Powerful steam wand for creamy latte and cappuccino froth

The powerful steam wand creates creamy, rich micro-foam for lattes and cappuccinos.

- Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy).
- Position the steam wand into the milk, just below the surface.
- Press the STEAM button on the control panel. The light will pulse as the machine heats up.
- Once the light is solid, turn the side knob to activate the steam.
- Lower the pitcher slightly to introduce air for foam, then raise it to heat the milk.
- Turn off the steam when the desired temperature and texture are achieved.
- Wipe the steam wand immediately after use with a damp cloth.

5.4 Hot Water Dispensing

The steam wand can also dispense hot water for tea or other hot beverages.

- Place a cup under the steam wand.
- Press the HOT WATER button (if available, or activate steam and turn the side knob for water).
- Dispense the desired amount of hot water.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your espresso machine and grinder.

6.1 Drip Tray

- The drip tray should be emptied and cleaned regularly.
- Simply slide it out, discard the contents, and wash with warm soapy water. Rinse and dry thoroughly before replacing.

6.2 Steam Wand

- After each use, wipe the steam wand with a damp cloth to remove any milk residue.
- Periodically, purge the steam wand by activating it for a few seconds to clear any internal blockages.
- Use the provided pokey tool to clear any blockages in the steam wand tip.

6.3 Water Tank

- Clean the water tank weekly with warm soapy water. Rinse thoroughly to remove any soap residue.

6.4 Grinder Burr Cleaning

- The durable stainless steel conical burr is removable for simple cleanup.
- Use the provided brush to clean any residual coffee grounds from the burrs and grind chute.

7. TROUBLESHOOTING

If you encounter issues, refer to the following common problems and solutions:

- **Espresso not flowing or flowing too slowly:** Check grind size (too fine), tamp pressure (too hard), or ensure water tank is full.
- **Espresso flowing too fast/weak:** Check grind size (too coarse), tamp pressure (too light), or ensure enough coffee grounds are used.
- **No steam from wand:** Ensure machine is heated to steam temperature (STEAM light solid), check for blockages in the wand tip.
- **Machine not turning on:** Ensure power cord is securely plugged in and the power button is pressed.

8. SPECIFICATIONS

- **Model:** CASABREWS 3700 Essential Espresso Machine with Tornado Electric Conical Burr Coffee Grinder
- **Pump Pressure:** 20 Bar
- **Power:** 1350 W
- **Water Tank Capacity:** 43.9 oz (1.3 L)
- **Portafilter Size:** 58 mm
- **Grind Settings:** 77 precision levels
- **Product Dimensions:** 14.17" H x 6.22" W x 8.66" D (Espresso Machine)



Product Dimensions 14.17" H x 6.22" W x 8.66" D

The product dimensions are 14.17 inches in height, 6.22 inches in width, and 8.66 inches in depth.

9. WARRANTY AND SUPPORT

Your CASABREWS 3700 Essential Espresso Machine and Tornado Electric Conical Burr Coffee Grinder are covered by a manufacturer's warranty. Please refer to the warranty card included in your packaging for specific terms and conditions.

For technical support, troubleshooting assistance, or to order replacement parts, please contact CASABREWS Customer Service through their official website or the contact information provided in your product documentation.