



## CREATE A6 Perfect Espresso Machine User Guide

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### CREATE A6 Perfect Espresso Machine



### Tips for a perfect espresso in your Thera Advance

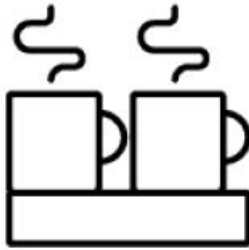
1. Use mineral water and fresh, quality coffee (neither dry nor wet).



2. Preheat the machine from the side regulator before brewing the coffee.



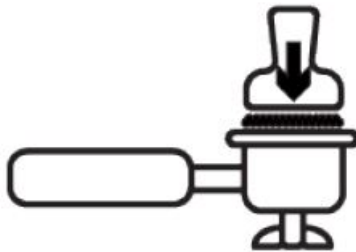
3. Use 13-15g for 1 cup and 20-22g for 2.



4. The degree of grinding of the coffee must be fine (grinder level 4) almost powder. A little more than commercial ground coffee.



5. Press the coffee with the tamper until it is well compacted, just up to the maximum line.




6. The time to make a good espresso (1 or 2 cups) should be between 20 and 30 seconds.



7. The ideal pressure is between 5 and 12 bar (green area of the barometer). If the gauge overshoots or falls short, recalibrate steps 4 and 5 one way or the other.



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