

ECG ESP 20301 Lever ESPRESSO Machine Instruction Manual

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ESP 20301

Always read the safety&use instructions carefully before using your appliance for the first time. The user's manual must be always included.

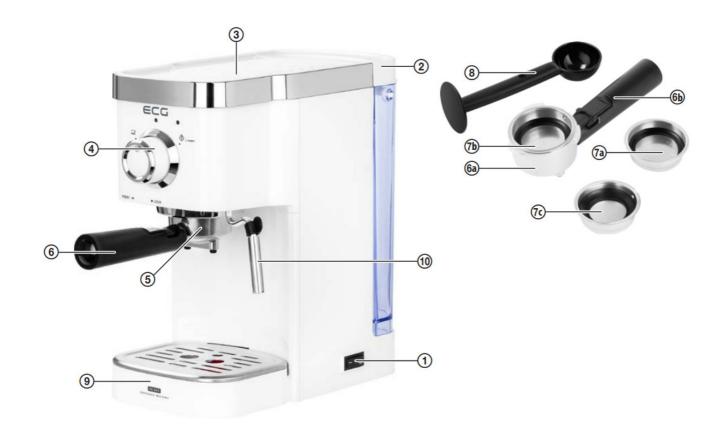
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DESCRIPTION



- 1. ON/OFF button
- 2. Water tank with handle and lid
- 3. Area for storing and heating cups
- 4. Control panel
- 5. Funnel
- 6. Lever with thermally insulated handle
 - a) metal holder
 - b) filter lock
- 7. Coffee filters
 - a) one portion

- b) two portions
- c) holder for ESE pods (with the strongest seal).
- 8. Scoop with a tamper
- 9. Removable drip tray with grille
- 10. Hot water nozzle with milk frothing attachment

CONTROL PANEL



1. Rotary control knob



(power indicator light) - neutral position coffee making position steam making position

- 2. Operation indicator (permanently red after switching on)
- 3. Preheat indicator (continuously white when the correct operating temperature is reached)

SAFETY INSTRUCTIONS

Read carefully and save for future use!

Warning: The safety measures and instructions, contained in this manual, do not include all conditions and situations possible. The user must understand that common sense, caution and care are factors that cannot be integrated into any product. Therefore, these factors shall be ensured by the user/s using and operating this appliance. We are not liable for damages caused during shipping, by incorrect use, or the modification or adjustment of any part of the appliance.

Fundamental precautions shall be observed when using the product, including the following:

- 1. Make sure that the voltage and frequency of your outlet match the voltage, frequency, and load rating listed on the equipment label and that the outlet is properly grounded. The outlet must be installed in accordance with applicable electrical codes according to EN.
- 2. Never use the appliance if the power cord or plug is damaged, if there is a fall or any damage, or if the appliance does not work properly. All repairs, including cord replacements, must be carried out at a professional service center! Do not remove the protective covers from the appliance; there is a risk of electric shock!
- 3. Do not immerse the appliance or the power cord in liquids, expose it to rain or moisture, and use water only for cooking in accordance with these instructions.
- 4. The appliance must not be used in close proximity to water, in bathrooms, showers, and swimming pools, where it may fall into the water or splash water on the product.
- 5. Do not bend the power cord over the edge of the table or other sharp edges, twist it or leave it near hot surfaces.
- 6. Always use the appliance on a flat, stable surface to prevent it from tipping over and to prevent hot liquids from spilling. Do not use the product in sinks, dripping-off areas and other places with uneven surfaces.
- 7. Do not place the appliance in places where it may be exposed to high temperatures from stoves, radiators, gas appliances, etc.
- 8. Do not place the appliance on electric or gas stoves and ovens.
- 9. When not in use, turn all controls to the "off" position and disconnect it from power. Disconnect the power cord by pulling the plug never by pulling the power cord.
- 10. Before carrying out maintenance or connecting accessories, disconnect the appliance from the power supply and allow it to cool down.
- 11. Never connect or switch on the appliance without the water container properly inserted in the machine.
- 12. Do not leave the appliance in operation with an empty water tank.
- 13. Do not immerse the device in water.
- 14. Do not touch the hot surfaces of the appliance. The steam nozzle, stainless steel filter or metal cup becomes hot when in use.
- 15. Be careful, the steam escaping from the nozzle is very hot.
- 16. Do not remove the metal cup or water tank while the appliance is in operation or steam or hot water is leaking from the nozzle or metal cup. There is a risk of scalding.
- 17. Use only the handle to release the coffee container. Release the container carefully, it is under pressure.
- 18. Check the power cord, plug and the entire appliance for damage regularly. If you find any damage, stop using the appliance immediately and contact service.
- 19. Do not use the appliance for any other purpose than it is designed for.
- 20. Do not use the machine outdoor.
- 21. The coffee machine must not be placed in a cabinet during use.
- 22. The appliance should not be left unattended when in operation.
- 23. Store the appliance in an indoor, dry environment.
- 24. Do not try to repair or modify the appliance or change its parts.
 - There are no parts inside repairable by the user.
- 25. Do not place other objects on the appliance, do not allow foreign bodies to penetrate the holes and do not use it near walls, curtains, etc.
- 26. The appliance warms up during operation. Do not cover any openings.

- 27. Do not switch the appliance on if it lies on the side or is upside down.
- 28. Using accessories and attachments not recommended by the manufacturer may endanger persons or property.
- 29. This appliance is intended for use in the home and similar areas, such as: kitchenettes in shops, offices and other workplaces
 - appliances used in agriculture
 - appliances used by guests in hotels, motels and other residential areas.
 - appliances used in bed and breakfast residences
- 30. This appliance may not be plugged in an outlet controlled by a timer or controlled remotely.
- 31. ECG is not liable for damage or injury caused by negligence or improper use. Be sure to read all instructions and information carefully before use. The outside of this unit becomes hot and may cause burns. Do not leave unattended in the presence of children.
- 32. This appliance should not be used by children. Keep the appliance and its power supply out of the reach of children. The appliance may be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge provided they have been given supervision or instruction concerning the use of the appliance in a safe manner and understand the potential hazards.

Children shall not play with the appliance.

Do not immerse in water!



The surfaces marked in this way become hot during use.

DANGER TO CHILDREN:

Children must not play with the packaging material. Do not let the children play with plastic bags. Risk of suffocation.

HELPFUL TIPS

- The coffee powder shall not exceed the MAX scale of the filter cup.
- The filter holder must be fully locked from the left to the right to be seated securely in the bracket and point forwards at a 90 ° angle.
- Do not remove the filter holder when brewing coffee.
- Do not brew coffee in steam mode.
- Do not brew coffee immediately after steaming. Need to boil a small cup of water to cool down.
- After boiling coffee, boil a cup of water to clean the remaining coffee powder at the coffee outlet.

BEFORE FIRST USE

NOTICE: A red plug is located under the water tank to prevent water from entering the system. Remove the plug before first use.

Remove all packaging material from the appliance and dispose of it properly. Make sure the delivery is complete. Wash the water tank, lever, strainers, measuring scoop, drip tray, and milk frothing attachment in warm water with a little detergent, rinse and dry thoroughly.

Wipe the body of the appliance, the nozzle, and the drip tray with a damp cloth or soft sponge with a little regular dishwashing detergent and dry thoroughly with a cloth or paper towel. Do not use aggressive abrasive cleaners or scouring pads.

Do not immerse the device in water.

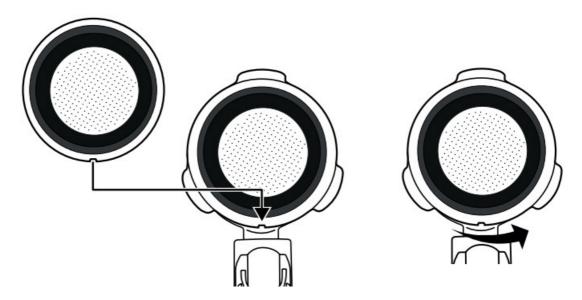
USING THE MACHINE

Fill the water tank. The amount of water must not exceed the "MAX" line; at the same time make sure that there is at least approx. 2 cm of water in the tank. The valve through which water flows into the system must be under water. Make sure that the tank lid is closed.

Note: The water tank is removable. You can remove it from the appliance, fill it with water directly from the tap, and put it back. Make sure that the container is properly seated in the appliance.

Place the strainer for one / two servings or for the ESE pods in the holder. Make sure that the small tab in the strainer fits into the notch in the holder. Rotate the filter in the holder to ensure that the filter cannot fall out.

NOTICE: The lever with the metal cup must be properly fastened in the funnel. Turn the lever anticlockwise so that it faces the front of the machine at 90° angle.



Before first-time use.

- 1. Put the lever with filter WITHOUT COFFEE in the machine under the symbol "INSERT" so that the tabs on the metal cup fit in the sfunnel Secure everything by turning the lever counterclockwise in the "LOCK" position.
- 2. Place a cup on the grid under the metal cup. Make sure the rotary knob is in the neutral position.
- 3. Connect the appliance to the power supply and switch it on with the ON / OFF switch. The red operation indicator lights up. When the white light is on continuously, the machine is preheated. You can start using it.
- 4. Turn the knob to the "coffee" position and let hot water flow out of the holder for approx. 30 seconds.

Note: The unit may be noisier due to water being sucked into the system for about the first 20 seconds.

Note: Use the same procedure for preheating the coffee.

Cleaning the nozzle.

Warning: During the formation of hot water or steam, the lever with filter must be always placed in the brew head.

- 1. Press the ON/OFF switch, the operation indicator (red) comes on and the machine preheats (the white indicator is on continuously).
- 2. Place a suitably deep water container under the nozzle to catch the steam. The nozzle should be sufficiently immersed in the container. Carefully, the steam is hot.
- 3. Turn the knob to the "steam" position and let the steam flow into the water container for about 1 minute. Then turn the knob into a neutral position.

The coffee maker machine is ready to be used.

NORMAL USE PROCEDURE.

Check, if there is water in the water tank before each use. Do not exceed the "MAX" line.

Preheat

To make a cup of good hot Espresso coffee, we recommend preheating the appliance, including the holder, filter, and cup, so that the taste of the coffee is not affected by the cold parts.

- 1. Put the lever with filter WITHOUT COFFEE in the machine under the symbol "INSERT" so that the tabs on the metal cup fit in the funnel. Secure everything by turning the lever counterclockwise in the "LOCK" position.
- 2. Place a cup on the grid under the metal cup. Make sure the rotary knob is in the neutral position.
- 3. Connect the appliance to the power supply and switch it on with the ON / OFF switch. The red operation indicator lights up. When the white light is on continuously, the machine is preheated. You can start using it.
- 4. Turn the knob to the "coffee" position and let hot water flow out of the holder for approx. 30 seconds.

Brewing Espresso

- 1. Remove the preheated metal cup from the brew head by turning it clockwise. Keep the preheated strainer in the metal cup. Depending on the selected filter size, use one or two measuring cups of coffee, or insert the ESE pod. Use a tamper to tamp down the coffee. The ideal amount of coffee after tamping is that which reaches the "MAX" mark on the inside of the filter. Make sure that the edges of the metal cup that fit into the brewing head are clean.
- 2. Then insert the lever with the filter into the appliance under the "INSERT" mark so that the tabs in the metal cup fit into the brew head. Secure everything by turning the lever counterclockwise in the "LOCK" position.
- 3. Once the white indicator comes on continuously, turn the knob to the coffee position and wait a moment. Coffee starts to flow.
 - **Note:** In the case of prolonged continuous operation, the preheating indicator may go out due to insufficient water temperature in the boiler, but this does not mean that the unit has stopped working. Regardless, you can continue making coffee. If you are planning to brew more coffee, we recommend that you wait until the white light comes on again.
- 4. When the required amount of coffee is ready (in the case of 2 cups about 60 ml) or the flowing coffee becomes lighter, turn the knob to the neutral position, your coffee is ready.
 - **WARNING:** Do not leave the coffee machine unattended during the making of coffee, as at some times it is necessary to change the settings of the controls manually!
- 5. When you have finished making coffee, remove the metal cup by turning it clockwise and pour the rest of the ground coffee out of the filter. To make it easier to throw out the coffee, the filter can be held in the lever by means of the filter lock.
 - **Attention:** The filter and the metal cup are hot when in use. Allow them to cool first, then rinse them under running water and dry them.
- 6. When you no longer use the coffee machine, turn the knob to the neutral position, switch it off with the ON / OFF button and disconnect it from the power supply.
- 7. Allow the removed parts to cool completely and then rinse them under running water.

Milk frothing /brewing cappuccino

Warning: During the formation of hot water or steam, the lever with filter must be always placed in the brew head. Cappuccino is made by adding frothed milk to the finished espresso. **Steps:**

- 1. First, make an espresso in a large enough cup as described in the "Making the Espresso" section. Make sure the rotary knob is in the neutral position. Wait for the machine to preheat.
- 2. Fill the kettle with about 150 grams of milk for each cappuccino to be prepared. We recommend using cold whole milk straight from the fridge (not hot!).

Note: When selecting the kettle size, it is recommended that the diameter be no less than 70 ± 5 mm. Keep in mind that the volume of milk will approximately double. Make sure that the height of the kettle is sufficient.

- 3. Insert the steam nozzle (with the frothing attachment) into the milk about two centimeters below the surface, then turn the knob to the steam position, steam nozzle will start to emit steam. Froth the milk by moving the kettle around and up / down.
- 4. When done, turn the knob to the neutral position.

Note: When the steaming stops, carefully clean the nozzle using a wet cloth or a sponge. Be careful, do not damage the nozzle! Be careful, the nozzle is hot.

- 5. Pour frothed milk into the prepared espresso, now the cappuccino is ready. Enjoy your coffee! For diversity, you can sprinkle the foam with a small amount of cocoa.
- 6. Press to turn off the machine's power switch.

NOTICE:

The water temperature in the boiler is too high after using the "steam" function for making coffee.

If you wish to brew coffee, it is recommended that you first drain the superheated water from the boiler (let one cycle run in the "coffee" just with water).

Turn the rotary knob to the coffee position. Allow one portion of coffee-free water to be pumped into the cup until the preheating light goes out.

After the heating light comes on again, you can start brewing coffee as described in the chapter "Espresso preparation".

Note: Use the same procedure when you use the steam for heating liquids.

Production of steam for heating liquids

A steam nozzle (without milk frothing attachment) can be used to heat beverages such as hot chocolate or water by steam.

When you are not using the coffee machine, return the rotary knob to the neutral position, switch it off with the ON / OFF switch and unplug it.

Automatic shut off

- If no operation is performed for 25 minutes after pressing the power switch, the unit will turn off automatically.
- When the switch is pressed, if no operation is performed after 90 seconds of pump operation during coffee brewing, the appliance switches off automatically.
- If no operation is performed after pressing the switch after the pump has been running for 180 s while frothing the milk, the appliance switches off automatically.

Tips for making good coffee

The following factors can affect the final quality and taste of coffee:

Temperature

Cold lever, filter and cup have a negative effect on the result.

Preheat the filter and lever in warm water and dry thoroughly before use.

Pour hot water in the cup and let it warm up. You can use the hot steam from the nozzle to heat up the cup.

Amount of coffee

Too little – coffee will be weak.

Too much coffee – the taste of the coffee will be strong, bitter, even astringent

Coffee coarseness and tamping

Care must be taken to ensure that the coffee is finely ground, but not too fine and properly tamped. The degree of fineness of the coffee and tamping will affect the speed of the water flow that will flow through the ground coffee through the filter and thus the resulting taste.

Too compacted or finely ground coffee (which looks like a powder and resembles smooth flour when rubbed between the fingers) will prevent water from flowing through the coffee, even under pressure. The resulting coffee will be dark and bitter.

On the other hand, the result of a coarsely ground or under-tamped coffee will be a sour, odorless coffee.

You can tamp coarse coffee with more force, and tamp more gently the fine ground coffee.

When choosing ground coffee, pay attention to the information on the packaging. It is stated here usually for which type of coffee machines the coffee is intended. Choose one that has the ESPRESSO type designation – for example, "ESPRESSO MACINATO", the lever coffee machine symbol or the information that it is suitable for all types of coffee machines. Coffee grinders usually have the option of setting the grinding coarseness and the coarseness for "ESPRESSO" coffee is marked. Even so, make sure that the coffee has coarseness similar to the structure of table salt.



CLEANING AND MAINTENANCE

1. Before cleaning, unplug the power cord and let the coffee machine cool down completely.

- 2. Regularly clean the surface of the coffee machine with a damp sponge and also clean the water tank, drip tray, and removable shelf. Then dry everything.
 - **Note:** Do not use alcohol or an abrasive to clean. Never immerse the body of the appliance in water or any other liquid.
- 3. Remove the lever with the metal cup by turning it clockwise, and empty out the coffee grounds. You can then clean these parts with detergent and finally rinse them with clean water.
- 4. Clean all the attachments in water and ry them.

Cleaning of mineral deposits

- 1. In order for your coffee machine to work efficiently and you can enjoy the top flavor of coffee, it is set to alert you to the need for descaling after 150 cycles. The power indicator and the ready indicator flash.
- 2. Fill the tank with water and descaling agent to the MAX level (the ratio of water and descaling agent should be 4: 1. see the descaling user instructions for details). Use a "household descaler". You can also use citric acid (it can be bought at a pharmacy or in chemical supplies) instead of the descaling agent. In this case, use a ratio of one hundred parts water and three parts citric acid.
- 3. Insert the lever with filter WITHOUT COFFEE into the funnel and secure. Leave the lever in the appliance throughout the descaling process.
- 4. Turn the knob in the coffee position. Allow the solution to flow through the metal cup into a pre-prepared container for about 90 seconds. Then the pumping will stop. Then switch the appliance to "steam" mode and let the steam flow through the nozzle into the container for approx. 90 seconds. Turn the knob to the neutral position. Allow the solution to act for about 5 minutes. Repeat the step 3x.
- 5. Then fill the tank with clean water to the MAX line and repeat step 4 (alternating rinsing through the cup and nozzle) at least twice. In this case, it is not necessary to observe the 5-minute interval between cycles.
- 6. When the above operation is completed, the power indicator and preheat indicator will not flash alternately and cleaning is complete.
- 7. If you do not want to clean when the cleaning warning appears, turn the knob quickly to the coffee position, then turn the knob to the neutral position, and then turn the knob to the steam position and back to the neutral position. The operation must be completed within 3 seconds, after which the cleaning notification can be canceled.

TROUBLESHOOTING

Problem	Cause	Correction
Water leak from the bottom of the machine.	There is too much water in the drip tr ay.	Clean the drip tray.
	The machine does not work.	Please, contact an authorized service center.
Water leak from the side of the f ilter.	There are remains of coffee grounds on the edge of the filter.	Remove the coffee remains.
The espresso tastes sour (vine gary).	The descaling agent has not been entirely removed after cleaning of the mineral deposits.	Repeat the procedure described in the section "When using for the first time" several times.
	Ground coffee was stored for a long time in a warm and humid environment. Ground coffee has spoiled.	Use fresh ground coffee and store un used coffee in a dry and cool place. A fter opening the ground coffee packag e, close it tightly and store it in the refr igerator to keep the coffee fresh.
The coffee machine does not w ork.	The power cable is not plugged in co rrectly.	Plug in the power cable correctly. If the appliance still does not work, please contact an authorized service center.
Steam frothing is failing.	The operation indicator (white) does not light up.	The steam is only ready for foaming when the operation indicator (white) li ghts up.
	The kettle used is too large or its sha pe does not fit.	Use a tall, narrow kettle.
	You used skimmed milk.	Use whole or half-skimmed milk.

Do not disassemble the machine! If you do not find the cause of the problem, contact the service center

TECHNICAL SPECIFICATIONS

Water container capacity: 1.25 I

Nominal voltage: 220–240 V~ 50–60 Hz Nominal input power: 1250–1450 W

Max. pressure: 20 bar

USE AND DISPOSAL OF WASTE

Wrapping paper and corrugated paperboard – deliver to the scrapyard. Packing foil, PE bags, and plastic elements – throw them into plastic recycling containers.

DISPOSAL OF PRODUCTS AT THE END OF LIFETIME







Disposal of electric and electronic equipment (valid in EU member countries and other European countries with an implemented recycling system)

The represented symbol on the product or package means the product shall not be treated as domestic waste.

Hand over the product to the specified location for recycling electric and electronic equipment. Prevent negative impacts on human health and the environment by properly recycling your product. Recycling contributes to preserving natural resources. For more information on the recycling of this product, refer to your local authority, domestic waste processing organization, or store, where you purchased the product.

This product complies with the requirements of the EU directives on electromagnetic compatibility and electrical safety and heavy metal issues in electrical and electronic equipment.

Also, it meets the relevant energy intensity and hygiene requirements for direct contact with food.

The operating manual is available on the internet at www.ecg-electro.eu.

Changes in text and technical parameters are reserved.

www.ecg-electro.eu

K+B Progres, a.s/AG.
Barbaraweg 2, DE-93413 Cham
Bei Beschwerden rufen Sie die Telefonnummer
09971/4000-6080 an. (Mo – Fr 9:00 – 16:00)

The manufacturer takes no responsibility for printing errors contained in the product's user manual.

Documents / Resources



References

- Section Education Jumbo
- Ogvs překlady technicky zamÄ, Ĺ™enĂ"ch textĹŻ a dalĹ Ă zpracovĂ nĂ
- <u>ECG My way of home</u>
- © ECG My way of home

