



EIGER EG-SCM 2 Cup Espresso Machine User Manual

[Home](#) » [EIGER](#) » EIGER EG-SCM 2 Cup Espresso Machine User Manual 

EIGER EG-SCM 2 Cup Espresso Machine



Contents

1 INTRODUCTION
2 HIGHLIGHTS
3 PACKAGE CONTENTS
4 SPECIFICATIONS
5 IDENTIFYING PARTS
6 GETTING STARTED
6.1 Before First Use:
6.2 Filling the Tank with Water:
6.3 Warming Internal Components & Cups:
6.4 Selecting the Coffee Grind:
6.5 Preparing the Machine for Brewing:
7 USE & OPERATION
7.1 Filling and Inserting the Portafilter
7.2 Brewing Espresso:
7.3 Frothing Milk:
8 CLEANING AND CARE INSTRUCTIONS
8.1 Daily Cleaning:
8.2 Cleaning the Frothing Wand:
9 TROUBLESHOOTING
10 SAFETY INFORMATION
10.1 Danger of Electric Current
10.2 Danger of Burning or Scalding
10.3 Fundamental Safety Precautions
11 ENVIRONMENTALLY FRIENDLY DISPOSAL
12 DISCLAIMER
13 WARRANTY
14 Documents / Resources
15 Related Posts

INTRODUCTION

The Eiger Romeo Espresso Machine is a must for any budding barista, offering a stylish retro design with an easy-to-use three-switch operating system. The two-in-one professional filter works with either ground coffee or pods for creamy espresso, while the stainless-steel milk frothing arm with variable steam emission produces a thick, creamy froth for delicious cappuccino's

The Eiger Romeo Espresso Machine brings elegance, sophistication and retro design to any kitchen for an elevated breakfast experience.

HIGHLIGHTS

- 15 Bar Pressure Italian Ulka Pump
- Thermoblock Heating System
- 1.5l Detachable Water Tank
- Can Use Pods or Ground Coffee
- Milk Frother For Cappuccino's
- Dual Stainless-Steel Filter
- Pressure Gauge
- Overheat Protection and Automatic Pressure Release
- Easy to Clean with Detachable Drip Tray

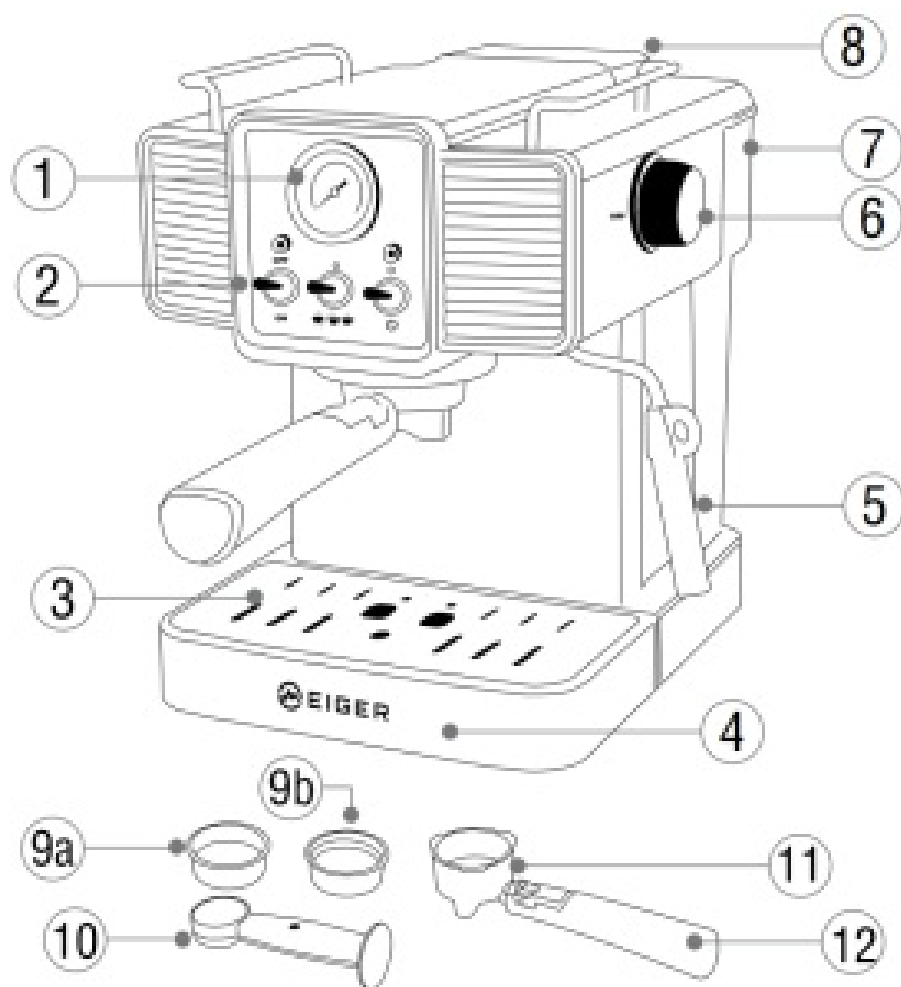
PACKAGE CONTENTS

- Eiger Romeo Espresso Machine
- Die-cast Aluminium Filter Holder
- Stainless Steel Filter
- Detachable Milk Frothing Wand
- Detachable Water Tank
- Detachable Drip Tray
- Instruction Manual

SPECIFICATIONS

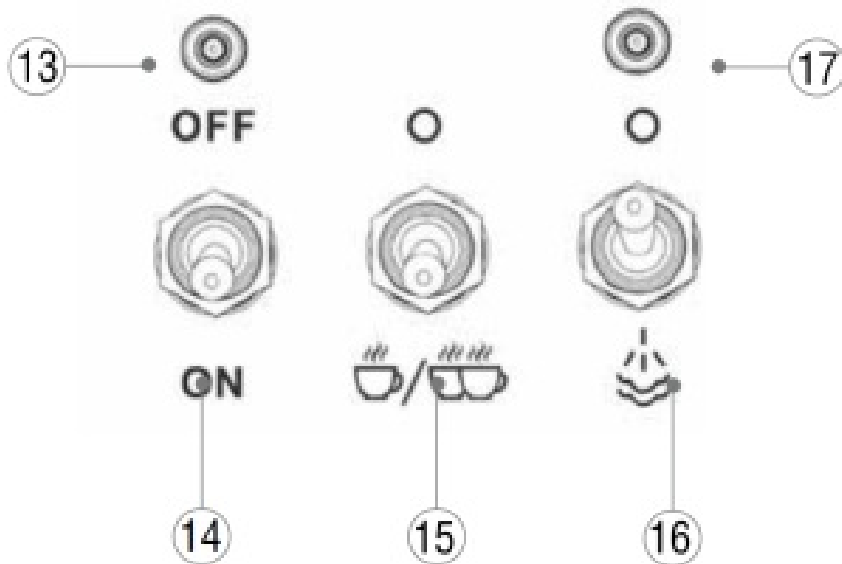
- Rated Voltage: 220 ~ 240 V
- Frequency: 50 ~ 60 Hz
- Power Consumption: 1350W

IDENTIFYING PARTS



1. Pressure Meter
2. Switches
3. Drip Tray Grid
4. Removeable Drip Tray

5. Frothing Wand
6. Steam Control Knob
7. Water Tank
8. Water Tank Cover
9. a.Sieve
9b. Pod Attachment
10. Coffee Scoop / Tamper
11. Portafilter
12. Portafilter Handle



13. Power Indicator Light
14. Power On / Off Switch
15. Coffee Extract Switch
16. Steam Control Switch
17. Steam Indicator Light



GETTING STARTED

Before First Use:

- After carefully unpacking your espresso machine, wash all removable parts with warm soapy water and rinse thoroughly.
- Familiarize yourself with the appliance and read the instruction manual.
- Plug the power cord into a grounded wall outlet according to the safety instructions.

- Turn the machine on by flicking the Power Switch down.
- The Power Indicator Light will flash red, indicating the machine is heating up.
- Rinse the internal components before making espresso.
- Fill the water tank and pump a few ounces of water through the Portafilter and the frothing wand.

Filling the Tank with Water:

- Remove the water tank by lifting on the handle. Open the lid and fill the water tank with fresh cold water between the MIN and MAX markings.
- Close the lid and replace the water tank by pushing down firmly, to ensure the tank is properly engaged.

Warming Internal Components & Cups:

1. Fill the water tank with fresh cold water as described in the previous chapter.
2. Make sure all the switches are in the “OFF” or “O” position.
3. Turn on the machine by flicking the Power Switch down. The indicator light on the Power Switch begins to blink red as the machine begins to heat.
4. Place the sieve inside the portafilter (without coffee) for proper sieve placement.
5. Align the Portafilter to the “INSERT” on the left side of the brew head, while pushing the Portafilter up. Turn the Portafilter firmly to the right towards the “LOCK” on the middle of the brew head, until it feels tight.
6. Place one or two espresso cups underneath the Portafilter. Once the indicator light illuminates solid red, the machine is ready for coffee brewing.
7. Flick the Coffee Extract Switch towards the “Cup icon”. Hot water will be pumped through the portafilter into the cups.
8. Flick the Coffee Extract Switch towards the “O” to stop the flow of hot water.
9. Empty the cups and remove the Portafilter. All parts are now pre-warmed.

Selecting the Coffee Grind:

This is an important step in the espresso making process as the finely ground coffee must have uniform consistency.

- The correct grind should look like salt.
- If the grind is too fine, the water will not flow through the coffee and cause too much pressure to build up in the machine. These grinds look like powder and feel like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too quickly, preventing a full-flavored extraction.

Preparing the Machine for Brewing:

1. Make sure the indicator light is illuminated solid red and the Coffee Extract Switch is in the “O” position.
2. Make sure there is water in the water tank and your cup(s) are prewarmed as described in previous chapters.
3. Make sure the Drip Tray and Drip Tray Grid are placed correctly on the unit.

USE & OPERATION

Filling and Inserting the Portafilter

1. Place the Sieve in the Portafilter and ensure it sits level.
2. Fill the selected Sieve with fresh, finely ground coffee. Clean any excess coffee from the rim of the Portafilter. This will assure proper fit under the brew head.
3. Tamp or compress coffee using the flat side of the Coffee Scoop/ Tamper. Do not overfill the Sieve. This might cause clogging or overflow.
4. Position the Portafilter underneath the brew head and align the Portafilter to "INSERT" while pushing the portafilter up. Turn the Portafilter firmly to the right towards "LOCK" until it feels tight.

Brewing Espresso:

1. After you prepare the machine and ground coffee as described in the previous sections you are ready to start brewing your espresso.
2. Place 1 or 2 small cups under the Portafilter. For brewing two cups at a time, you can place the cups under the Portafilter ensuring each one of them is directly under one of the two spouts.
3. Once the indicator light of the Power Switch illuminates solid red, the machine is heated to the proper temperature. Flick the Coffee Extract Switch towards the "Cup icon", to start brewing. The pump is audible for a short moment as the grounds are pre-infused with water. Then, after a short pause, the espresso will begin to flow into the cup(s).
4. When the cup is filled to the desired level, Flick the Coffee Extract Switch back to the "O" position. Keep cup(s) under the spouts for an additional few seconds to be sure all of the espresso has dripped out.
5. After the machine has cooled down, carefully remove the Portafilter from the brew head by holding it by the handle and pulling it towards the left. Using the thumb guard to secure the Sieve in the Portafilter, turn the Portafilter upside down to empty. Rinse the Sieve and Portafilter with water.
6. If you wish to brew additional espresso, repeat the process above. Add freshly ground coffee into the Sieve, lock the Portafilter back underneath the brew head and follow the instructions to brew espresso again.
7. Once you have prepared the desired amount of espresso, make sure the Coffee Extract Switch is in the "O" position and turn off the machine by Flicking the Power Switch down. Allow the machine to cool down before removing parts and accessories prior to cleaning.

Frothing Milk:

1. First prepare espresso into a large, pre-heated cup, "Brewing Espresso".
2. Fill a small stainless steel or ceramic pitcher (not supplied) 1/2 full of cold milk and set aside.
3. Before frothing, it is recommended to purge the Frothing Wand of any hot water. Place a cup under the Frothing Wand (or turn the Frothing Wand directly into the Drip Tray).
Once the Indicator Light is solid red, flick the Steam Control Knob towards the "Steam icon". Turn the Steam Control Knob anti-clockwise, the indicator light blinks red for while the water is purged from the wand. Once the water is purged, the indicator light will turn blue, and steam is produced from the frothing wand. Turn the Steam Control Knob clockwise back to the "-" position. The indicator light is now illuminated blue indicating the machine is ready to froth/ steam milk.
4. Take the cold pitcher of milk and submerge the frothing wand (with frothing sleeve assembled) about two thirds into the milk inside the pitcher. Make sure the frothing sleeve does not hit the bottom of the pitcher during

frothing.

5. With the Frothing Wand submerged into the milk, turn the Steam Control Knob to the anti-clockwise towards the “+”.
6. Steam will start to exit the Frothing Wand releasing hot steam into the milk. During frothing, the machine’s pump will make intermittent noise indicating that water is being pumped through the heating system to be converted into steam.
7. When the milk has doubled in volume, or, if you are using a beverage thermometer, when the milk has reached 68°C, turn the Control Knob back to the “-” position and flick the Steam Control Switch towards the “O” position.
8. Pour the frothed milk into the prepared espresso, now the cappuccino is ready. Sweeten to taste and add any ingredients you desire such as flavoured syrups, extracts or cocoa powder/spices.
9. Follow the instructions in point 3 above to purge the Frothing Wand and to flush out any residual milk from the Frothing Wand and frothing tip. It is important to properly clean your Frothing Wand and frothing tip and wash the frothing sleeve after each use to ensure the frother continues to work properly.
10. Turn the machine off by flicking the Power Switch Down. Unplug the power cord and allow the machine to cool.

CLEANING AND CARE INSTRUCTIONS

Daily Cleaning:

1. Always make sure the Power Switch is in the “OFF” position. Unplug the cord from the outlet and allow all the parts to cool before cleaning.
2. Remove and wash the frothing sleeve and wipe the Frothing Wand with a damp cloth.
3. The Water Tank, Sieves and Drip Tray can be washed in a solution of hot water and mild liquid soap.

Cleaning the Frothing Wand:

It is recommended to purge and wipe the Frothing Wand clean with a damp cloth each time immediately after frothing or steaming milk to prevent build up. Thoroughly clean the Frothing Wand before turning off the machine to ensure cleanliness.

1. Pull the black frothing sleeve down and off the Frothing Wand and clean under warm running water.
2. Fill a cup with a bit of water and immerse the Frothing Wand.
3. Flick the Steam Control Switch up and turn the Steam Control Knob anti-clockwise towards the “+” icon and let steam push into the water for a few seconds.
4. Turn the Control Knob clockwise towards the “-” icon.
5. Use a cloth to dry the Frothing Wand and replace the black frothing sleeve, ensuring it is firmly pushed up onto the Frothing Wand.
6. If extremely clogged, the frothing tip can be unscrewed, and soaked in warm soapy water for approximately 30 minutes. Once soaking is complete, thoroughly rinse the tip under running water.

TROUBLESHOOTING

Problem	Cause	Remedy
---------	-------	--------

Coffee runs down the side of the portafilter.	Portafilter is not properly inserted.	Turn the handle of the portafilter further to the right.
	Edge of sieve is not free of ground coffee.	Turn off the machine, remove the portafilter holder and clean the edges of the sieve.
	Screen inside brew head is dirty.	Remove the screen in the brew head by removing the two screws that hold the screen in place. Clean thoroughly with warm water, dry and replace the screen. Ensure the screws are tightly fixed back on. CAUTION! HOT.
Very little or no coffee flows through the portafilter	No water in tank.	Fill the tank with water.
	The screen inside the brew head is blocked	Brew water through the screen without the portafilter inserted. If no water comes through, unscrew the screen, clean and replace.
	The sieve is blocked.	Correction: Clean the sieve, insert into the portafilter and pump water through without coffee. If no water comes through the sieve call Customer Service to order a replacement sieve.
Espresso brews out only as drops	Coffee grounds are too fine or packed down too firmly.	Do not tamp coffee grounds so firmly. Use a coarser grind of coffee.
	Machine blocked by calcium deposits.	Decalcify the appliance.
Espresso brews too quickly	Ground coffee is too coarse.	Use a finer grind.
	Not enough coffee in the sieve.	Use more ground coffee.
No crema	Coffee old or too dry.	Use fresh coffee.
	Coffee not pushed down firmly enough. Water pushes through the coffee too fast.	Tamp coffee grounds more firmly. Use a finer grind.

	Coffee too coarse.	Use a conical burr grinder to obtain a finer and more consistent grind.
	Coffee blend not suited to espresso coffee.	Change brand of espresso.
No steam from the frothing wand	Tip of frothing wand is blocked.	See, "Cleaning the Frothing Wand". If frothing wand is clear of dried milk deposits, but no steam comes out of the frothing wand, then decalcify the frothing wand. If the appliance is still blocked, contact Customer Service.
Espresso brews too quickly	Milk not fresh.	Use fresh milk.
	Milk not suitable	Use lower fat content dairy milk. Non-dairy milk won't froth as well.
	Milk was too warm from the start.	Use milk straight from the refrigerator (1 – 2°C).
	Not enough milk to froth.	Use more cold milk.

SAFETY INFORMATION

Danger of Electric Current

Danger to life by electric current! Contact with live wires or components could lead to serious injury or even death! Observe the following safety precautions to avoid electric shocks:

- Do not use the coffee machine if the connecting cable or mains plug are damaged.
- Before reusing the coffee machine, the mains cable must be renewed by a qualified electrician.
- Do not open the housing of the coffee machine. Danger of electric shock if live connections are touched and/or the electrical and mechanical configuration is changed.
- Before cleaning the bean container, pull the mains plug of the appliance out of the socket. Danger from rotating coffee mill!

Danger of Burning or Scalding

Parts of the coffee machine can become very hot during operation! Dispensed drinks and escaping steam are very hot! Observe the following safety precautions to avoid burning/scalding yourself and/or others:

- Do not touch either of the metal sleeves on both coffee spouts.
- Avoid direct contact of the skin with escaping steam or hot rinsing, cleaning and descaling water.

Fundamental Safety Precautions

Observe the following safety precautions to ensure safe handling of the coffee machine:

- Never play with packaging material. Risk of suffocation.
- Inspect the coffee machine for visible signs of damage before use. Do not use a damaged coffee machine.
- If the connecting cable is damaged, it should only be replaced by a service agent recommended by the manufacturer in order to prevent any danger!
Please contact the manufacturer or his customer service.
- Repairs to the coffee machine must only be carried out by an authorised specialist or by the works customer service. Unqualified repairs can lead to considerable danger for the user. They will also void the warranty.
- Defective parts may only be replaced with original spare parts. Only original spare parts guarantee that the safety requirements are met.
- This appliance can be used by children from the age of 8 up as well as by persons with reduced physical, sensory or mental abilities or with lacking experience and/or knowledge, if these persons are supervised or have been instructed how to use the appliance in a safe way and have understood the hazards which could arise from using it. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- This appliance is intended to be used in household and similar applications such
as: – staff kitchen areas in shops, offices and other working environments, – farm houses, – by clients in hotels, motels and other residential type environments, – bed and breakfast type environments.
- Protect the coffee machine against the effects of weather such as rain, frost and direct sunlight. Do not use the coffee machine outdoors.
- Never immerse the coffee machine itself, the mains cable or the mains plug into water or other liquids.
- Do not clean the coffee machine or accessories in a dish washer.
- Do not pour any other liquids apart from water or place foodstuffs into the water tank.
- Do not fill the water tank beyond the maximum mark (lower edge of the filling hole).
- Only operate the machine when the waste container, drip tray and the cup grate are fitted.
- Do not pull the cable to remove the plug from the mains socket or touch with wet hands.
- Do not hold the coffee machine with the mains cable.
- Keep the appliance and its cord out of reach of children aged less than 8 years.

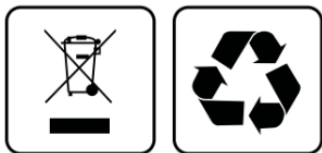
ENVIRONMENTALLY FRIENDLY DISPOSAL

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossedout wheeled dustbin.

- Never dispose of used electronics with ordinary solid waste, since they contain toxic substances.
- Always dispose of used electronics in accordance with the prevailing community regulations that apply to the

disposal of electronics. If there are no regulations concerning electronics disposal, please dispose of the device in a waste bin for electronic devices.



DISCLAIMER

All product and company names are trademarks™ or registered® trademarks of their respective holders. Use of them does not imply any affiliation with or endorsement by them.

WARRANTY

This Eiger Romeo 2 Cup Espresso Machine comes with a standard 12-month limited warranty against manufacturing defects and faults. Should your product be unboxed with any faulty parts, poor finishing or visible damage, or fail to perform due to a manufacturing defect or poor workmanship, please return it with your proof of purchase (till slip or invoice) to the store of purchase for an exchange, or repair, depending on the store's returns policy.

This warranty commences from the date of purchase.

Kindly retain your proof of purchase as well as the packaging for your warranty period.

NOTE:

The Warranty does not apply to a product that:


- a. Has failed due to excessive wear and tear beyond what is considered to be reasonable.
- b. Has been misused or neglected.
- c. Has been damaged accidentally or by For Majeure including fire and flooding.
- d. Has been used or operated contrary to operating or maintenance instructions outlined in this manual.

The Store of Purchase/ Seller cannot accept any returned products that have not been returned in accordance with this warranty or which do not follow their own Returns Policy. Please refer to the Store of Purchase/ Sellers Returns Policy for details.

Should you require any further assistance or have any questions on your warranty, please contact the store of purchase.



Documents / Resources

	<p>EIGER EG-SCEM 2 Cup Espresso Machine [pdf] User Manual EG-SCEM, 2 Cup Espresso Machine</p>
---	---