

Operation Guide

Before initial use, please carry out the initial operation procedure as per the **INSTRUCTION MANUAL** (see "Prior to initial use" section for full details). This guide does not replace the description in the **INSTRUCTION MANUAL**. Before you start, read and follow the "safety" chapter and observe the "Appliance parts" chapter. The **INSTRUCTION MANUAL** also contains further tips for correct handling, cleaning and descaling, as well as a "Faults and rectification" section.

Pre-heating the brewing system

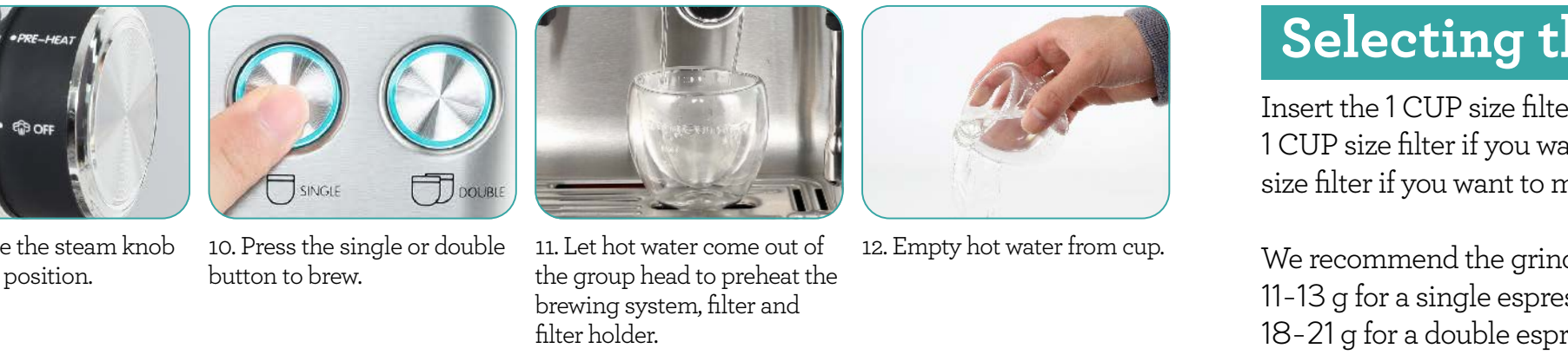
In order to get the best coffee brewing temperature. Before brewing espresso each time, we recommend brewing coffee without coffee grounds once to preheat the machine and cup(s).



1. Fill the water tank with water.
2. Plug in.
3. Press the ON/OFF button, and the machine will start to preheat.
4. All buttons are fully illuminated = Ready.



5. Insert the filter without any coffee grounds into the filter holder.
6. Keep the filter holder level and insert it into group head.
7. Rotate the filter holder to right.
8. Place a cup on the drip tray, under the filter holder.



9. Make sure the steam knob is on "OFF" position.
10. Press the single or double button to brew.
11. Let hot water come out of the group head to preheat the brewing system, filter and filter holder.
12. Empty hot water from cup.

Setting the grind size

The grind size will affect the water flow rate through the coffee grounds in the filter basket and the flavor of the espresso.

The grind size selector has 15 grind settings.

The smaller the number, the finer the grind size;
The larger the number, the coarser the grind size.

We recommend you start with setting 8 and adjust as needed.

Note: We do not recommend that you select grind levels 1-3 initially. They are too fine for a new machine and will become more suitable with prolonged use of the machine.

Selecting the filter size

Insert the 1 CUP size filter or 2 CUP size filter into the filter holder. Choose the 1 CUP size filter if you want to make a single-cup espresso, and choose 2 CUP size filter if you want to make a double-cup espresso.

We recommend the grinding amount as below:
11-13 g for a single espresso
18-21 g for a double espresso

Note: The grinding time varies depending on the coffee bean you use. Please use fresh coffee beans! If your coffee beans are exposed to air for a long time, it will cause the oil in the coffee beans to evaporate, leading to a low brewing pressure.

Here are some coffee beans we recommend:

1. LAVAZZA espresso Barista 2. LAVAZZA SUPER CREMA 3. STARBUCKS ESPRESSO ROAST

You can easily find these recommend coffee beans on Amazon!

Grinding the coffee beans

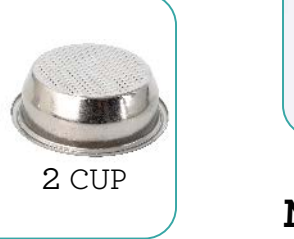
Automatic grinding

01. Ensure the filter bracket is locked in place.

02. Insert the filter holder into the bracket, push the filter holder once to engage the grinding activation switch.

03. The grinder will grind for 14 seconds (default auto-grinding time), then stop automatically. You can reset the auto-grinding time if needed.

04. The automatic grinding process can be interrupted at any time by pushing and releasing the switch.



1 CUP 2 CUP



Manual grinding (How to reset the new grind time?)

01. Insert the filter holder into the bracket, push and hold the filter holder to engage the grinding activation switch. Continue to hold until the desired amount of coffee has been ground.

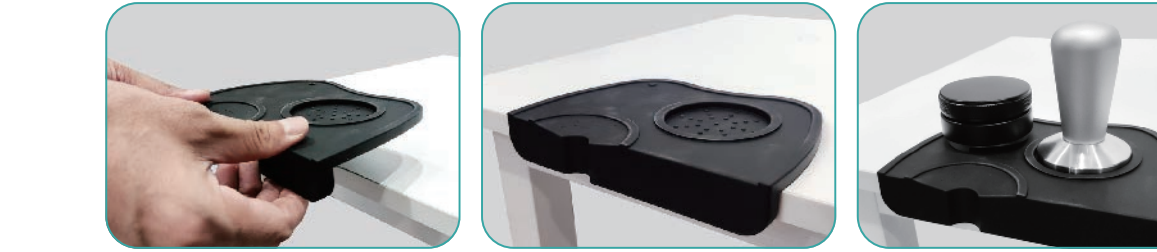
02. To stop grinding, release the filter holder. This will release the grinding activation switch and stop the grinding process.

03. Your espresso machine will set this grinding time as the new auto-grinding time. When you grind the coffee bean next time, just push the portafilter once, and the grinder will start to grind, the grinding time is set to the last Manual Grinding Time.

Note: If the manual grinding time exceeds 5 seconds, the machine will set this grinding time as the new automatic grinding time. If the manual grinding time is less than 5 seconds, the machine will not set this grinding time as a new automatic grinding time.

Tamping the coffee grounds

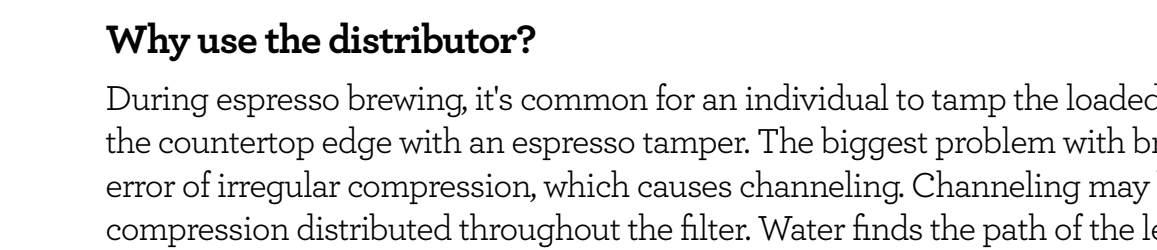
How to use mat?



1. Gently put the tamper mat on the edge of table or countertop.
2. Align the table edge with the right triangle of the mat so that it will fit well with the table.
3. It is feasible to place the tamper and distributor on the mat.
4. Put the portafilter on the mat while tamping coffee grounds.



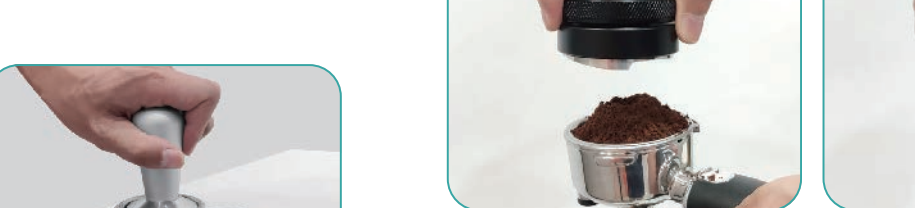
1. Put the distributor on to the portafilter.
2. Then rotate the distributor to even the surface of coffee grounds.
3. The surface of the coffee grounds is now even, but the inside of the coffee grounds is still loose.



5. It can also be used to knock the espresso puck out of the portafilter.

Note: Wipe edges to remove any residual coffee grounds. Otherwise, the filter holder may be difficult to lock in or water may leak from the filter holder while brewing coffee.

How to use the distributor?



1. Put the distributor on to the portafilter.
2. Then rotate the distributor to even the surface of coffee grounds.
3. The surface of the coffee grounds is now even, but the inside of the coffee grounds is still loose.

How to tamp the coffee grounds?

Tamp down firmly using approx. 11-22lbs (5-10kg) of pressure.

The amount of pressure is not as critical as ensuring that consistent pressure is applied.

As a guide for the right amount of coffee grounds, the top edge of the metal cap on the tamper should be level with the top of the filter after the coffee grounds have been tamped, and the amount of the coffee grounds after tamping should reach the MAX line.

How to tamp the coffee grounds?



1. Tamp down firmly using approx 11-22lbs (5-10kg) of pressure.
2. The amount of the coffee grounds after tamping should reach the MAX line.
3. Wipe edges to remove any residual coffee grounds.

Note: Wipe edges to remove any residual coffee grounds. Otherwise, the filter holder may be difficult to lock in or water may leak from the filter holder while brewing coffee.

Making espresso

Ensure the steam volume regulator is switched to the OFF position before making espresso.

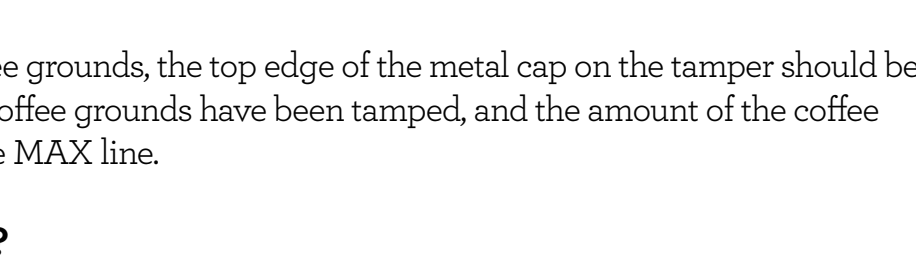
Press the 1 CUP button to make a single-cup espresso or the 2 CUP button to make a double-cup espresso.

Volume of 1 CUP espresso: approx. 1-1.5oz (30-45ml)

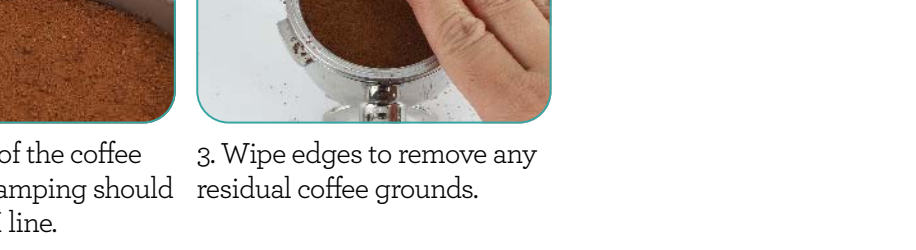
Volume of 2 CUP espresso: approx. 2-2.5oz (60-75ml)

Note: The amount of espresso extracted into the cup will vary depending on your grind size, a mount of coffee grounds used, and tamping pressure.

While the machine is making espresso, a pumping noise can be heard, this is a normal operation of the 20 bar Italian pump.



1. Keep filter holder level and insert it into the group head.
2. Rotate the filter holder to right.
3. Place a cup on the drip tray, under the filter holder.
4. Make sure the steam knob is switched to the "OFF" position.



5. Press the single or double button to brew.
6. Start extraction.
7. Complete extraction.
8. Rotate the filter holder to left.

Start frothing milk

1. Turn the Steam Knob to "PRE-HEAT" position. The steam indicator starts to flash = preheating.

2. The steam indicator stops flashing and is fully illuminated = Ready.

3. Turn the Steam Knob to "Max" position, and let the residual water flow out of the Steam Wand.

4. Once the steam starts to come out of the Steam Wand, return the Steam Knob to "PRE-HEAT" position.

5. Fill the Pitcher with cold milk to just below the bottom of the spout.

6. Insert the Steam Wand Tip just below the surface of the milk.

7. Steam Wand position: - Arm at 12 o'clock. - Tip at 3 o'clock.

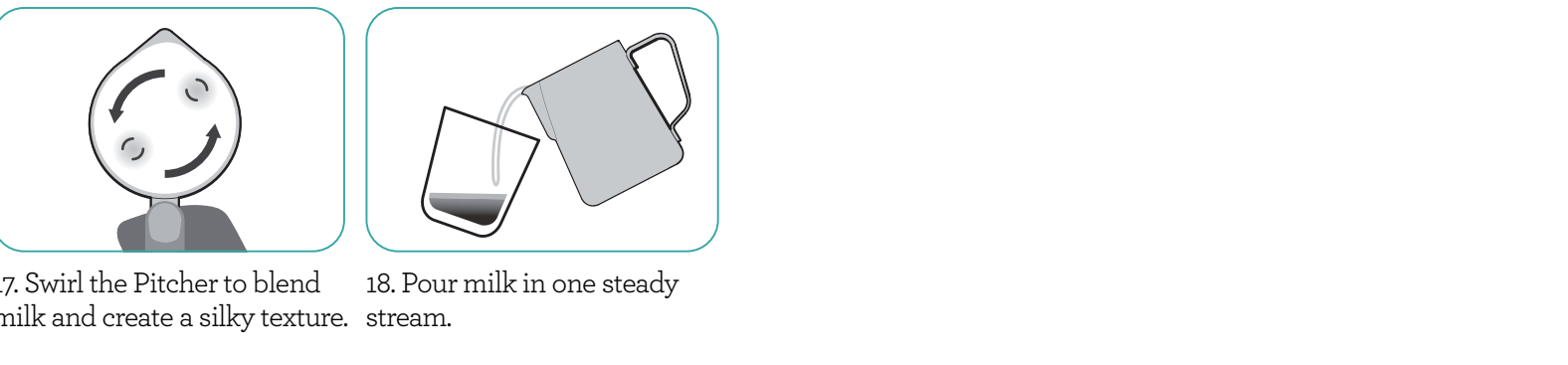
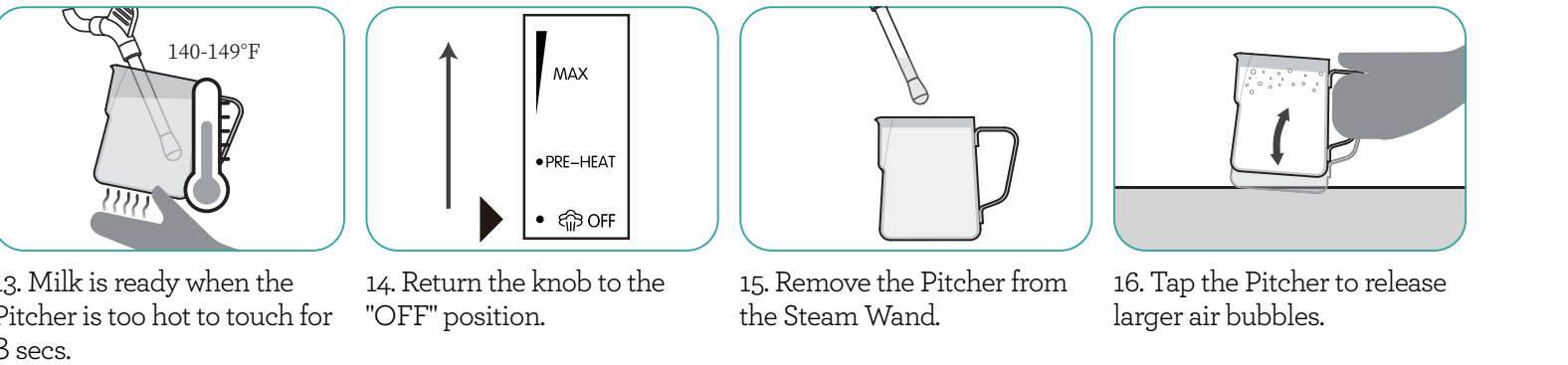
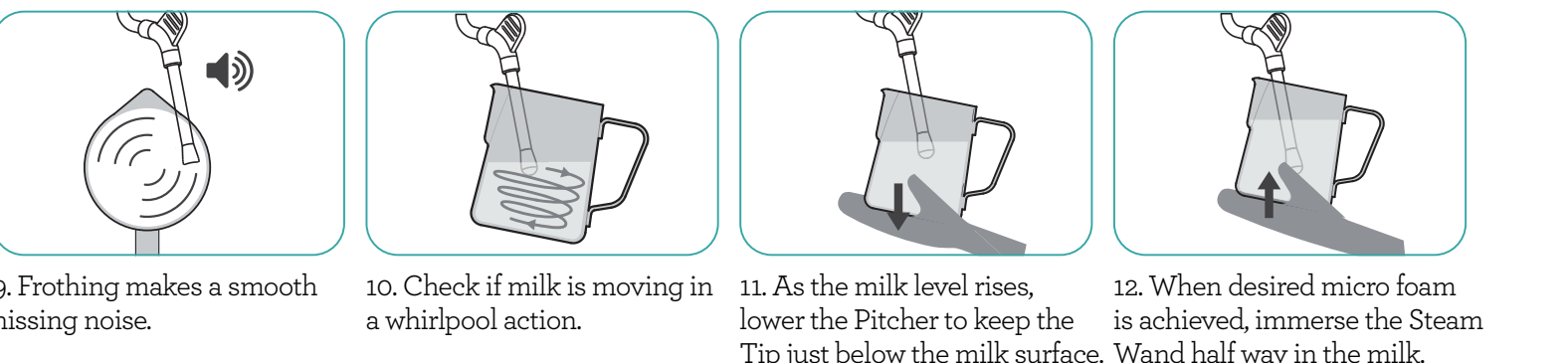
8. Turn the Steam Knob to MAX position.

9. Remove the filter holder from the group head.

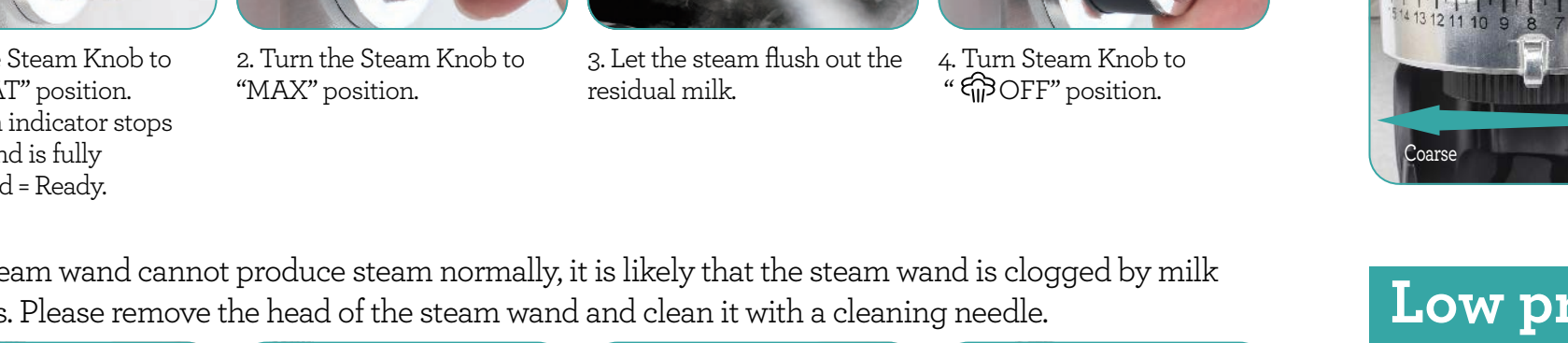
10. Remove the espresso puck from the portafilter.

11. Wash all parts with warm water. **DON'T USE A DISHWASHER**

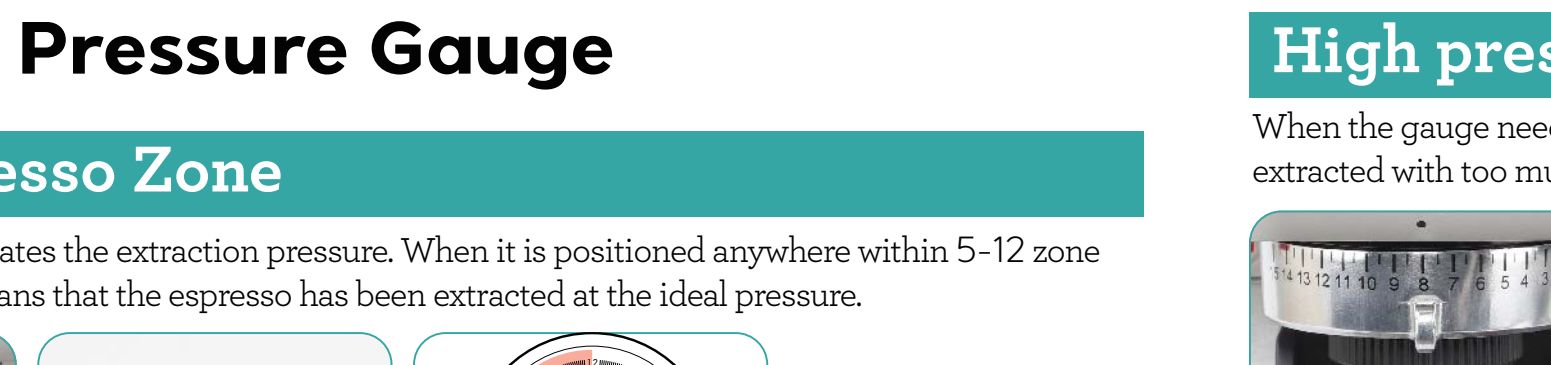
12. Empty hot water from cup.



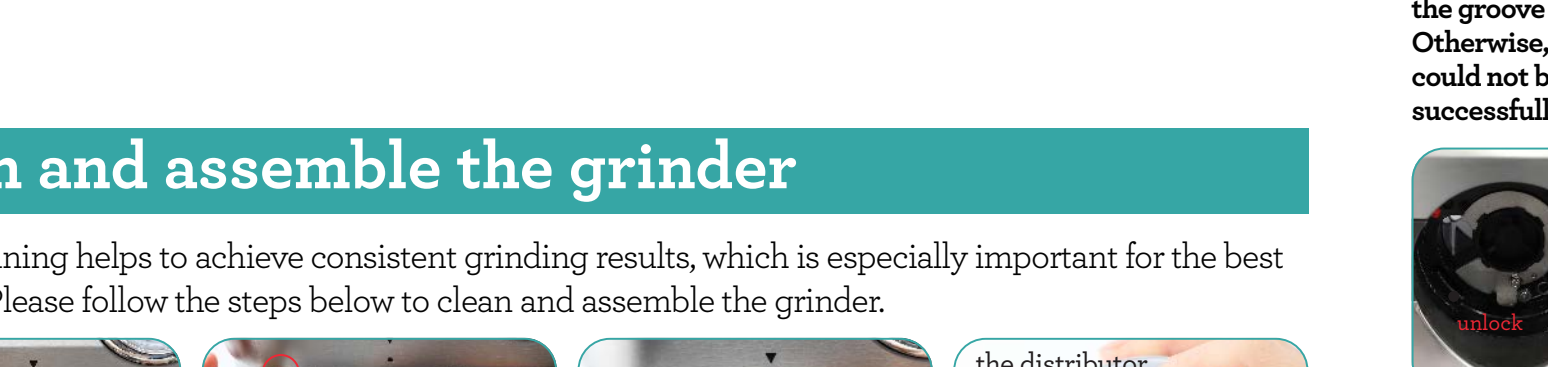
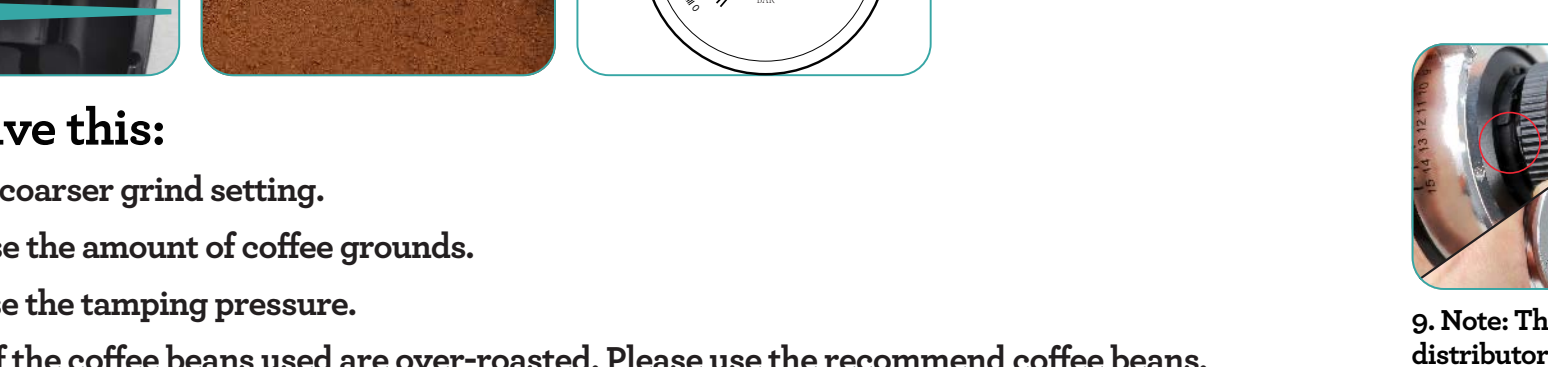
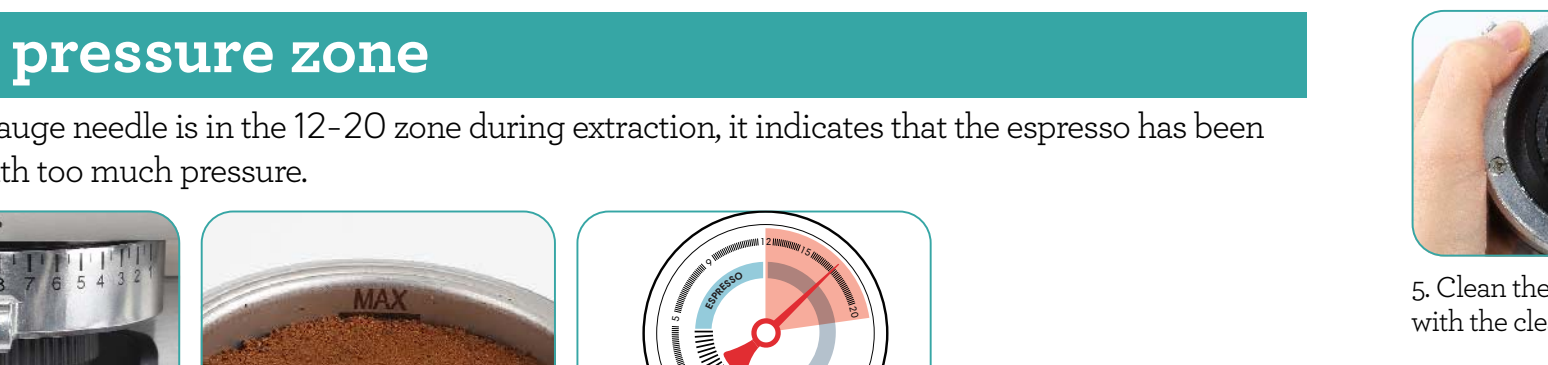
You can watch the Instructional Video here:
<https://m.media-amazon.com/images/I/F102ReWauyL.mp4>



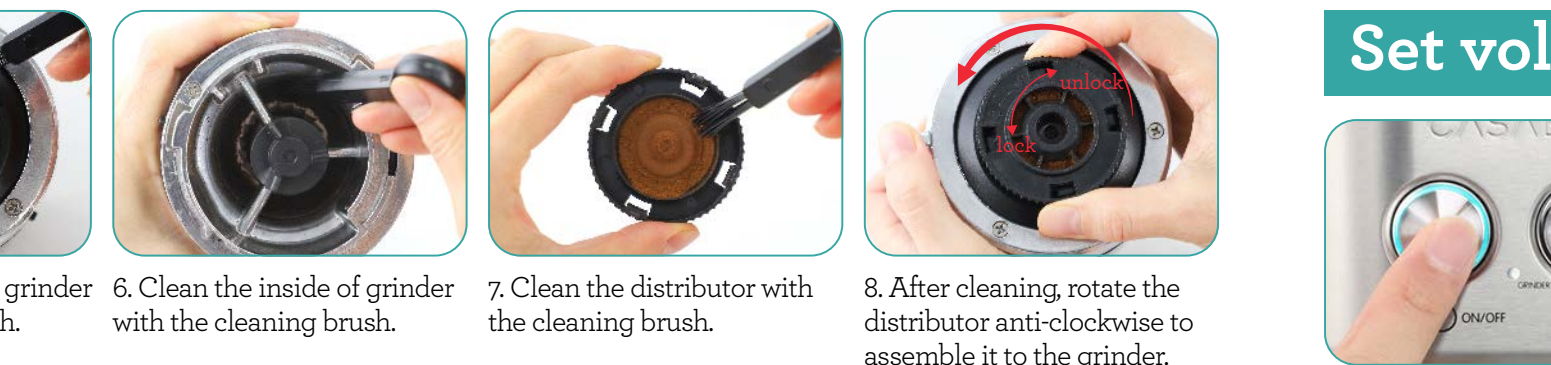
Note: Our machines are equipped with an automatic pressure relief function. After using the steam system, there will be a huge pressure buildup inside the machine, and the machine will release steam from the drip tray to achieve the purpose of pressure relief. Please don't worry if you notice steam coming out of the drip tray. It means that the machine is starting a pressure relief procedure.



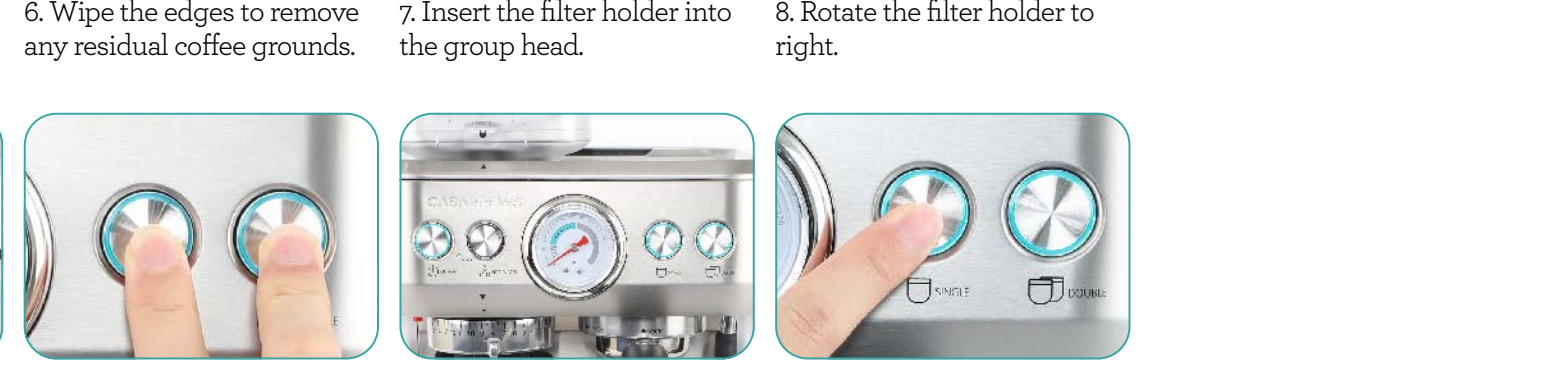
To resolve this:
01. Select a finer grind setting.
02. Increase the amount of coffee grounds.
03. Increase the tamping pressure.
04. Check if the coffee beans used are fresh or use the recommend coffee beans.



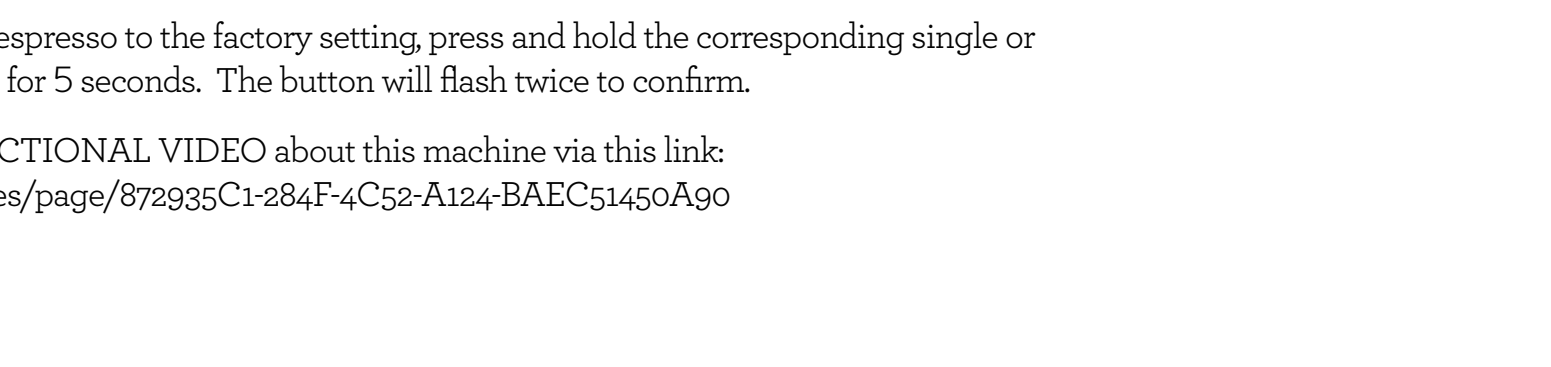
To resolve this:
01. Select a coarser grind setting.
02. Decrease the amount of coffee grounds.
03. Decrease the tamping pressure.
04. Check if the coffee beans used are over-roasted. Please use the recommend coffee beans.



To resolve this:
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