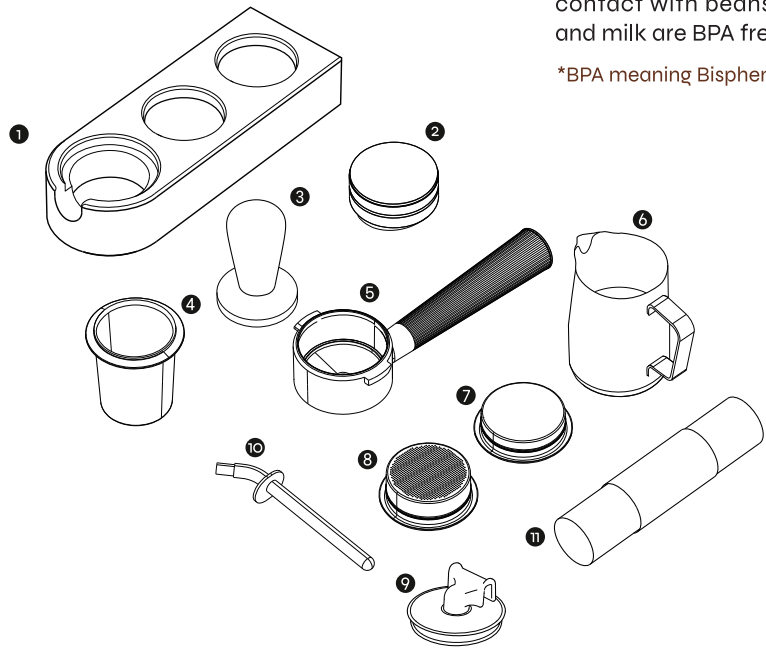


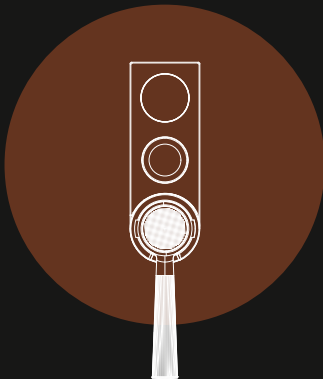
ACCESSORIES



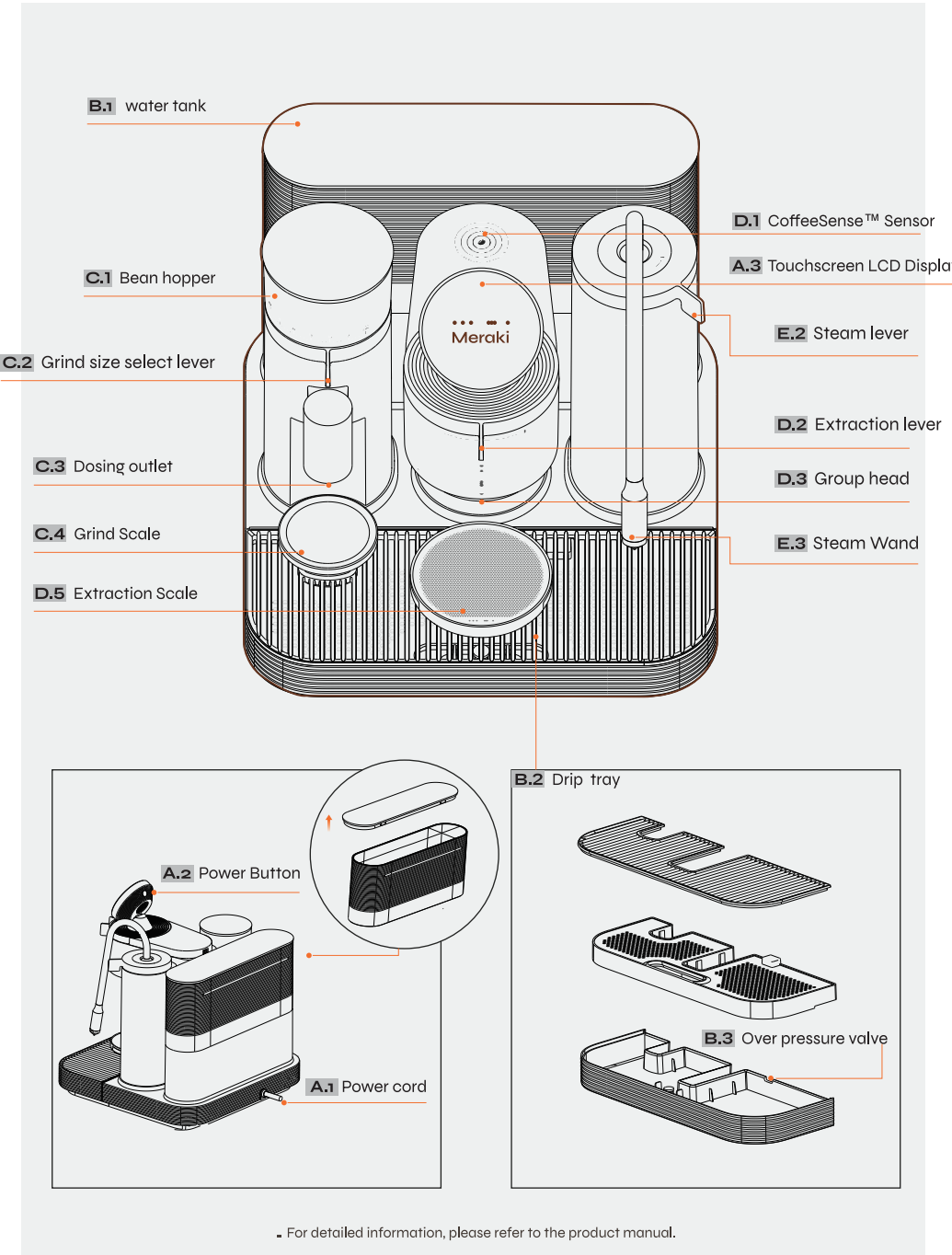
All parts of the Meraki Espresso Machine that come into direct contact with beans, water, coffee, and milk are BPA free.

*BPA meaning Bisphenol A.

- 1 Storage Box
- 2 Coffee distributor
- 3 Tamper
- 4 Dosing cup
- 5 58mm Portafilter
- 6 Milk frothing pitcher
- 7 Blind portafilter basket
- 8 18g Portafilter basket
- 9 Double-spout
- 10 Cleaning brush
- 11 Cleaning cloth



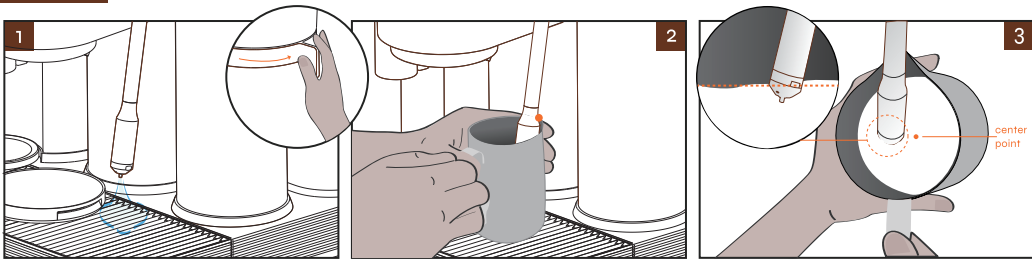
COMPONENTS



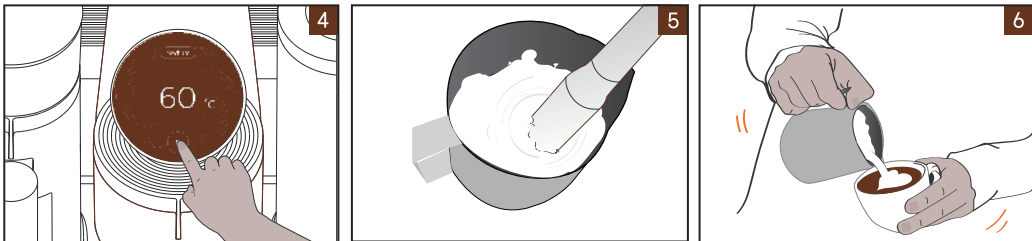
Product Beginner Guide
Meraki Espresso Machine



Steam

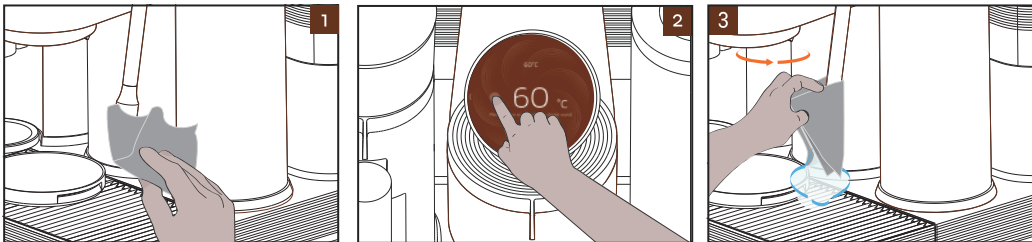


- Before using the steam wand for the first time, we recommend testing it for 10-15 seconds to familiarize yourself with the steam pressure and the sound it makes
- Lift the wand and insert it into the pitcher, keeping the wand close to the mouth of the pitcher.
- How to position the steam wand
1.The tip of the steam wand should be slightly submerged in the milk
2.Position the tip at one side of the center point of the milk
3.Tilt the steam wand to create a swirling motion



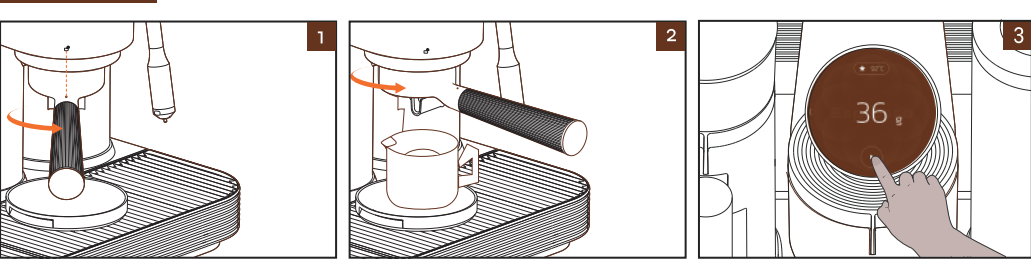
- Click the play button on the touch screen to start.
- After a few seconds of steaming, you will hear a sizzling sound and notice a vortex forming in the milk. After around 3 seconds, lift the pitcher slightly to deepen the wand's immersion. Continue steaming until the milk reaches 55-65 C
- Start your latte art using our pitcher!

Clean



- To maintain the wand's performance, clean it thoroughly with a clean cloth after each use and remove any milk residue.
- Click the Clean button.
- To ensure the steam wand is clean and ready for the next use, spray it for 5 seconds to release any remaining steam. Use a clean cloth to wipe away any residue. If necessary, repeat the cleaning process. Always handle the steam wand with care to avoid burns

Extraction

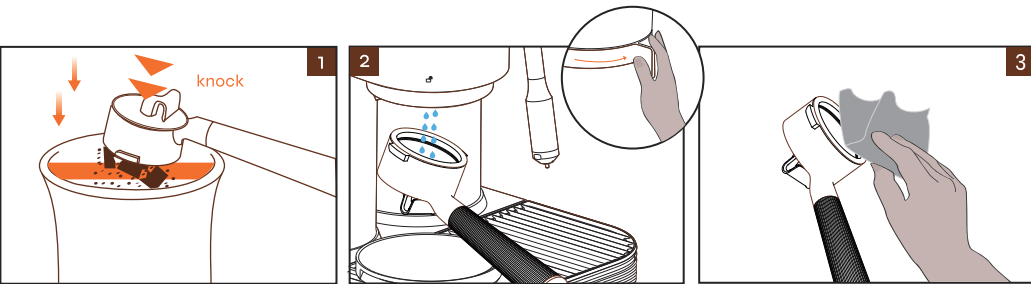


- To secure the portafilter, align the dot icon on the portafilter with the lock icon on the group head. Then, carefully insert the portafilter upward, making sure the centers are perfectly aligned
- Grasp the handle of the portafilter and turn it counterclockwise until it reaches maximum tightness
- Click the start button on the homepage to begin extraction.



- Wait for espresso extraction to finish. Please do not touch the scale surface during extraction.
- enjoy your coffee.

Clean



- Knock the coffee puck out of the portafilter.
- Turn the extraction lever to the right to clean residual grounds in the portafilter.
- Use a cleaning cloth to wipe the portafilter basket.

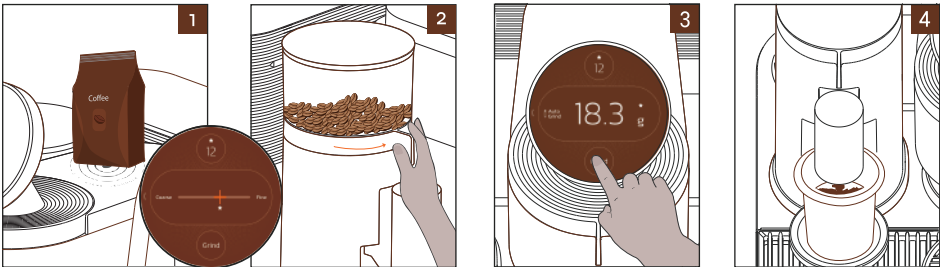


LET'S MAKE A CUP OF COFFEE

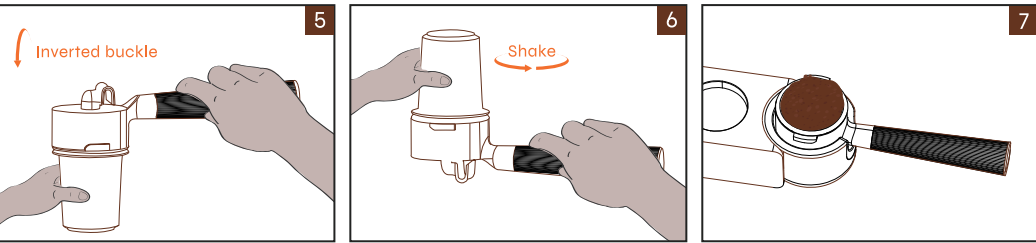
At the bottom of the Meraki coffee bag, you'll find a handy NFC information tag. Simply place the coffee bag on your Meraki's NFC sensor, and voila! Instantly receive professional baristas' tips on the recommended parameters, such as grind and extraction settings. Follow these recommendations, and you'll be making gourmet coffee in no time



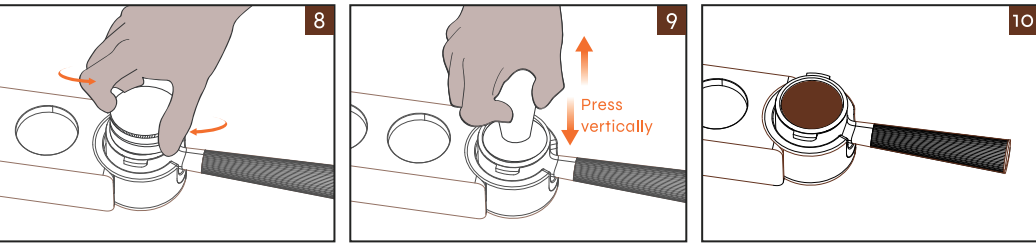
Grind



- Tap the Meraki coffee bag on the NFC sensor to load recommended parameters
- Pull the lever to adjust the grind size.
- Click grind button to start grinding.
- Wait for the grinding to finish. Please do not touch the grind scale during the grinding process



- Grab the portafilter and flip it to place on the dosing cup.
- Hold the dosing cup tightly against the portafilter, then flip the dosing cup and shake for a while.
- Place the portafilter on the storage box.



- Press and hold the coffee distributor, gently rotate it clockwise for a few turns.
- Press down with consistent force until you feel resistance from the coffee grounds, indicating that they are fully compressed
- To ensure optimal extraction, the tamped coffee grounds should have a flat, even surface