

Ristretto

RISTRETTO 20 BAR
Espresso Machine



RISTRETTO 20 BAR Espresso Machine User Manual

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RISTRETTO 20 BAR Espresso Machine



PLEASE READ AND SAVE THESE IMPORTANT SAFETY INSTRUCTIONS.



Read the operating instructions carefully before putting the appliance into operation and keep the instructions, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

USER MANUAL SYMBOLS

Important information for your safety is specially marked. It is essential to comply with these instructions in order to avoid accidents and prevent damage to the machine:



WARNING: This sign warns you of dangers to your health and indicates possible injury risks.



CAUTION: This sign refers to possible hazards to the machine or other objects.



NOTE: This sign highlights tips and information.

SAFETY INSTRUCTIONS

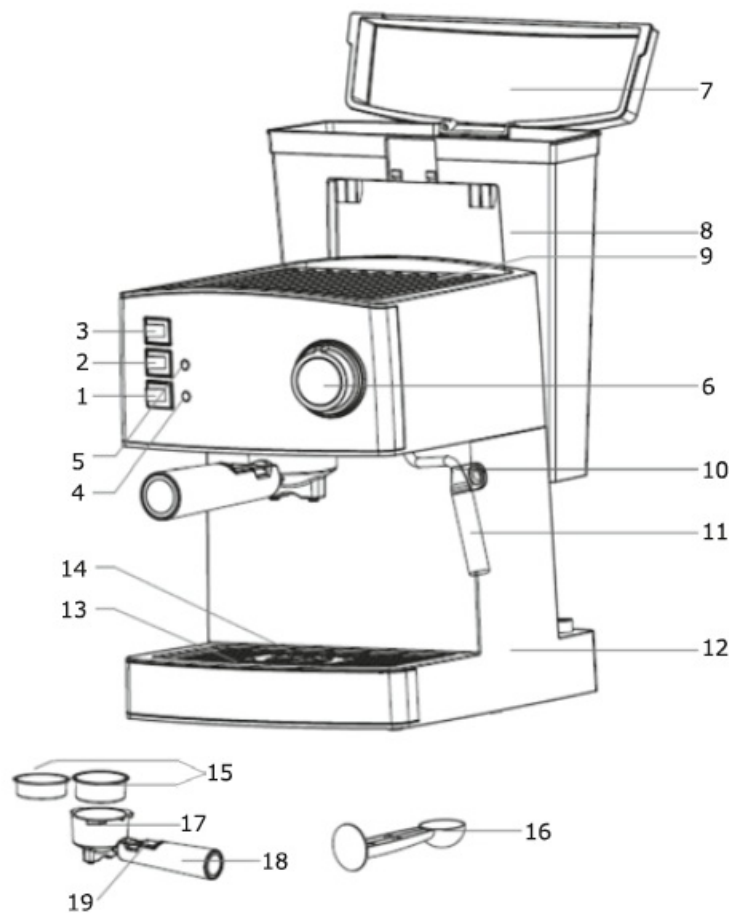
1. This appliance may be used by children from the age of 8 years and over and by persons with limited physical, sensory or mental abilities or by persons without experience and knowledge, provided that they use it under supervision or have been instructed concerning use of the appliance in a safe way and understand the risks involved.
2. Cleaning and maintenance shall not be done by children unless they are older than 8 years old and supervised. Keep the appliance and power cord away from children under 8 years of age.
3. This appliance can be used by children and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, only if they are supervised or have been given instructions on how to use the appliance and fully understand the risks involved.
4. Do not let children play with the appliance.

5. This appliance is intended for use in domestic and similar applications such as: staff kitchen areas in shops, offices and other workplaces, farmhouses, by customers in hotels, motels and other residential environments such as Bed & Breakfast environments.
6. Keep the appliance and its power cord away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges.
7. To avoid the risk of electric shock, do not immerse the cord, plug or appliance in water or any other liquid.
8. Do not place the appliance in or under wall cabinets during operation.
9. **CAUTION:** The external surface of the appliance can develop high temperatures during operation. Do not touch the external surface of the appliance during use. Allow the appliance to cool before storing.
10. **WARNING:** The group, filter housing and steam nozzle become very hot during operation. Risk of burns!
11. Do not touch the group head, the steam nozzle and the heated surface during and after operation! Allow them to cool completely before cleaning.
12. Do not use the appliance for any purpose other than that described in this user manual.
13. The appliance is intended exclusively for private, domestic use and shall be used for the intended purpose. This appliance is not suitable for professional use.
14. To ensure the safety of children, keep all packaging materials (plastic bags, boxes, etc.) away from them.
WARNING: Do not allow children to play with the packaging materials.
Risk of suffocation!
15. Check that the voltage indicated on the appliance rating label corresponds to the voltage in the mains.
16. Use the appliance only in a grounded and properly installed outlet. Risk of electric shock!
17. Do not use the appliance outdoors.
18. Appliance is not intended to operate with an external timer or a separate remote-control system.
19. Do not use the appliance with wet hands. If the appliance gets wet, immediately disconnect it from the power supply.
20. Place the appliance on a flat surface. Do not place the appliance on or near an electric burner, heated oven or gas stove.
21. Do not move the appliance during its operation.
22. Do not cover the appliance during its operation.
23. Always hold the group by its handle. During its operation, the appliance develops high temperatures, the metal parts heat up and there is a risk of burns!
24. Do not direct the steam at yourself or other people. Place a container or jug under the steam nozzle to drain any remaining water/steam.
WARNING: Ensure that no moisture enters the housing. Risk of electric shock!
25. **CAUTION:** Fill the water tank only with fresh and potable water. Do not use carbonated water.
26. Make sure the filter inside the group is properly secured in place during operation, as this appliance operates under pressure.
27. Do not operate the appliance without any water inside the tank and do not overfill it. The water level should always be between the MIN and MAX marks.
28. Do not leave the appliance unattended. If you leave the room, always disconnect the appliance from the power supply.
29. Before cleaning, storing and when adding or removing parts, switch off the appliance and remove the plug from the socket.
30. Always unplug the appliance from the power supply when you are finished using it.

31. Do not attempt to repair the appliance yourself. Contact a qualified technician.
32. If the surface of the appliance is cracked, unplug the appliance from the power supply to avoid the possibility of electric shock.
33. Periodically check the cable for damage.
WARNING: Do not use the appliance if the cord is frayed or if the appliance has been dropped or otherwise damaged. To avoid the risk of electric shock, do not attempt to repair the appliance yourself. Contact a qualified technician for repair. Use only original spare parts.
CAUTION: Risk of electric shock or fire!
 - Do not disassemble the appliance.
 - Do not use extra or other accessories not provided by the manufacturer.
34. Do not let the power cord hang over the edge of a table or counter, or come into contact with hot surfaces.
35. Do not place the cord inside the appliance, as this may damage the cord or the internal parts of the espresso machine.

PARTS IDENTIFICATION

1. Power switch (ON / OFF)
2. Pump switch for espresso / hot water
3. Steam switch
4. Power indicator light (I)
5. Temperature indicator light (ok)
6. Rotary switch
7. Water tank lid
8. Detachable water tank
9. Stainless steel heated plate
10. Steam nozzle handle
11. Detachable steam nozzle
12. Housing
13. Detachable drip tray
14. Drip tray grid
15. 1-cup/2-cup coffee mesh filters
16. Measuring spoon / tamper
17. Filter holder
18. Group handle
19. Filter safeguard



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packaging materials and keep out of reach of children.
3. After unpacking the appliance check for possible damages. In case of damage or visible problem, do not use the appliance and contact the store where you bought it.
4. It is recommended to clean the appliance as described in the "CLEANING" section.
5. Check that the mains voltage you will use matches the operating voltage stated on the appliance's rating label and that they are in correspondence.
6. Make sure that the appliance will only be connected to a grounded and properly installed outlet.
7. Place the appliance on a flat surface and away from flammable objects. Always keep away from children.
8. Vent the appliance before first use and after a long period of non-use. Do not use coffee during this process.
9. Make sure the detachable drip tray and the drip tray grid are properly installed.
10. Remove the detachable water tank from the appliance, fill it with water up to the MAX mark and place it in the appliance. Then close its lid.
11. Remove the filter from the group.
12. Apply the group onto the appliance. Hold the handle of the group so that the handle is in the same place as the "INSERT" mark and place the guides in the corresponding recesses of the espresso machine. With the handle, turn the espresso machine group clockwise as shown in the image below, until the handle is at the same point as the "LOCK" mark and make sure it is securely locked in place.
- 13.



Connect the appliance to the power supply and press the power switch to turn on the appliance. The power indicator light (I) will light up. When the temperature indicator light (ok) lights up, the water has reached the appropriate temperature.

14. Turn the steam nozzle outwards.
15. Place a heat-resistant container or jug under the steam nozzle and another under the group outlets.
16. Press the pump switch for espresso/ hot water. Water will start running from the outlets of the group. Allow enough water to run in order to clear any residue in the group outlets.
17. Turn the rotary switch to the “+” mark. The water flow will be transferred from the outlets of the group to the steam nozzle.

WARNING: The water running from the steam nozzle is hot. Risk of burns!

18. Allow all the remaining water from the tank to run from the steam nozzle. Then, stop the water supply from the steam nozzle by setting the rotary switch to the “OFF” position and turn the pump switch for espresso/ hot water to the “0” position.
19. The appliance is now ready for operation.

CAUTION: Do not drink or use this water for any reason!

NOTE: Repeat the process 2-3 times to thoroughly clean the appliance before first use.

OPERATION OF THE APPLIANCE

BREWING ESPRESSO

1. Make sure the rotary switch is in the “OFF” position, then plug the appliance into a properly installed and grounded outlet. Make sure your mains voltage is the same as the voltage on the appliance’s rating label.
2. Fill the water tank with the desired amount of clean, potable water. The water level must be between the MIN and MAX marks. Then close the lid.
3. Select the desired filter (for one or two doses respectively) and place it in the group. Make sure the filter safeguard is down and locks onto the handle.
4. Use the included measuring spoon to place the desired dose of coffee, depending on the filter you selected. Then, use the press to spread evenly the surface of the coffee you placed inside the filter, so that the coffee applies evenly. Clean the ends of the filter from any coffee residue.
5. Apply the group onto the appliance. Hold the handle of the group so that the handle is in the same place as the “INSERT” mark and place the guides in the corresponding recesses of the espresso machine. With the handle,

turn the espresso machine group clockwise as shown in the image below, until the handle is at the same point as the “LOCK” mark and make sure it is securely locked in place.

6. Place an empty coffee cup on the drip tray grid, under the group outlets.
7. Turn on the appliance by pressing the power switch. The power indicator light (I) will light up and the appliance will begin to heat up.
8. When the temperature indicator light (ok) lights up, the water has reached the appropriate temperature.
NOTE: During operation of the appliance, the temperature indicator light (ok) may turn off and on again. This is normal as the appliance tries to maintain the water temperature.
9. Press the pump switch for espresso/ hot water. The supply of coffee will start from the group outlets.
10. When the desired amount of coffee is in your cup, stop the extraction process by pressing the coffee supply button to the “O” position and removing the device from the power supply.

CAUTION:

- The extraction process does not complete automatically!
- Do not leave the device unattended during operation, as you need to stop the extraction process manually.

NOTES:

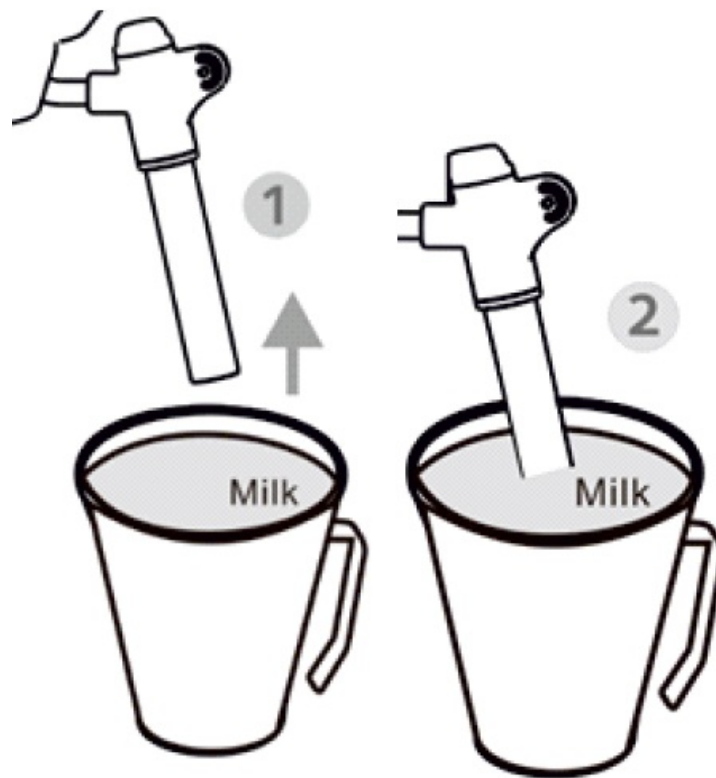
1. Place your cups on the heated surface of the appliance to keep them warm for a better tasting effect.
2. If you want to preheat the cups faster, rinse with hot water.

MAKING FROTHED MILK

Follow the steps below to make frothed milk. The frothed milk should be solid enough, creamy, with a thick texture so it can be formed with a spoon.

For its preparation you also need the following materials:

- a jug for frothed milk with a spout
- a small, heat-resistant container/ jug
- cold milk with an ideal content of at least 3.5% fat (full)




1. Prepare the espresso, as described in the section “BREWING ESPRESSO”.
2. Make sure the steam nozzle is facing outwards.
3. Fill half the jug with cold milk.
4. Place the jug of milk under the steam nozzle.

5. Lift the jug so that the tip of the steam nozzle is just below the surface of the milk.

NOTE: Do not place the steam nozzle in the center of the container, but near the inner side wall. This position allows the milk to enter a proper circular motion. We suggest you hold the nozzle at a fixed point on the inner wall and turn the jug in a circle.

Press the steam switch to activate the steam function. The power indicator light (I) will light up and the appliance will begin to heat up. Wait until the temperature indicator light (ok) comes on.

CAUTION: Before turning on the steam supply switch, make sure the rotary switch is in the “OFF” position.

6. To start producing steam, turn the rotary switch to the “ ” position, then slowly turn it to the “+” position, until the proper steam pressure comes out. The steam nozzle will begin to emit steam.

WARNING: Do not point the steam nozzle at your face before or after operation. The nozzle emits hot steam and there is a risk of burns!

NOTE: For additional heating of the milk, place the steam nozzle towards the bottom of the jug. Make sure the milk doesn’t start to boil. In this case, the frothed milk will dissolve.

NOTE: Each time you are going to use the steam nozzle, turn on the steam function to remove any water residue from previous use. The appliance will be ready for use when it now only emits steam.

7. Turn the rotary switch to the “OFF” position when the milk reaches the desired volume (approx. 50%).

CAUTION: The steam nozzle must be cleaned immediately after each use! When you turn off the steam switch, an air vacuum is created, causing a small amount of milk to be drawn into the steam nozzle. Place a heat-resistant container under the steam nozzle. Turn the rotary switch again so that a small amount of steam comes out and washes off the remaining milk. Clean the steam nozzle with a damp cloth.

8. First press the steam supply switch and then the power switch to the “O” position.

9. Gently shake the jug of frothed milk up and down. To remove the last bubbles from the frothed milk, tap the jug lightly on the counter. Shake the jug slightly from side to side while slowly pouring the frothed milk into the espresso cup.

NOTE: With a few elaborate movements you can make patterns on the frothed milk. You can also add some cocoa powder or cinnamon for extra flavor.

CLEANING

1. Always disconnect the appliance from the power supply before cleaning or assembly and wait until the appliance has completely cooled down.
2. Remove all detachable parts of the appliance (water tank, drip tray, drip tray grid, measuring spoon/tamper, group, coffee filters) and clean them with warm water and mild household detergent.

WARNING: The steam nozzle and all metal parts are hot immediately after use!

CAUTION: Do not use wire brushes or other sharp objects. Do not use acidic or abrasive detergents.

CAUTION: The parts of the appliance must not be washed in the dishwasher.

3. Clean the body of the appliance with a damp cloth. Then dry thoroughly with a dry cloth or towel.

GROUP

Wipe the group and its head, inside and out, with a damp cloth. Use a soft sponge to remove stubborn residue. Dry with a soft cloth.

WATER TANK

1. To remove the water tank, open the lid and pull it up with both hands. Place the water tank again after cleaning and after it has completely dried.
2. The water tank has two hooks. Install the water tank by inserting the hooks into the two recesses on the device.
3. Push the water tank down slightly so that the valve at the bottom opens.

STEAM NOZZLE

1. Clean the cover and steam nozzle immediately after each use.
2. Dry milk residue is difficult to clean.
3. Remove the cover by gently twisting it for easier removal. Use a wet cloth to hold the steam pipe by hand.
4. Clean it using the cleaning needle.
5. Let it soak in warm water for some time. In this way, milk residues are removed more easily.
6. Wipe the steam pipe with a damp cloth.

NOTE: Fill a container with hot water and place the steam tube inside to remove dry residue.

7. After cleaning, put the cover back on the steam nozzle.

CAUTION: Before cleaning, always remove the plug from the socket and wait until the device has completely cooled down.

WARNING: Do not immerse the device in water as it could result in electric shock or fire.

CAUTION: Allow the steam nozzle and all metal parts to cool after each use and before cleaning.

- Parts must not be washed in the dishwasher.

- Clean the tube and steam nozzle immediately after each use. Dry milk residue is difficult to clean.

DESCALING OF THE APPLIANCE

Salts endanger the operation of your appliance. Frequent descaling of the appliance is necessary. The frequency of desalination depends on the frequency of use and the hardness of the water.

1. Use a commercial desalination liquid for espresso coffee machines. Refer to the instructions for use of the desalination liquid for the appropriate dosage.
2. Add the desalination liquid to the water tank and follow the operating instructions for the appliance listed in the section "BREWING ESPRESSO". Allow the solution to run through the group without the filter.
3. Rinse the water tank and allow an amount equal to a full tank of potable water to run through the group to wash away detergent residue.

WARNING: Do not use this water!

STORAGE

1. Always unplug the power cord before storing the appliance.
2. Make sure the appliance is cold and dry before storing.
3. Always store the appliance out of the reach of children.
4. Always store the appliance in a safe and clean place. To best protect the appliance, store it in its original packaging.

DISPOSAL OF APPLIANCE AND ACCESSORIES



■ This symbol appearing on the product, its accessories or accompanying manuals indicates – that the product and its electronic accessories should not be disposed of with other household trash.

In order to avoid possible harmful effects on the environment or health due to uncontrolled waste disposal, please separate these products from other types of waste and recycle them. Household users should contact either the store where they purchased this product or their local services for details of where and how they can return these products for environmentally safe recycling.

TROUBLESHOOTING

Problem	Possible cause	Solution
The appliance is not working.	The appliance is not connected to power supply.	Try plugging in another appliance.
		Connect the plug correctly.
		Check the power switch (ON/OFF).
	The appliance has not been vented before first use.	Vent the appliance.
	The appliance is defective.	Contact a qualified technician.
The coffee is not extracted.	Turn off the appliance!	
	The water tank is empty.	Fill the water tank with fresh water.
	The water tank is not installed correctly./ The valve is not open.	Push the water tank down slightly for the valve to open.
	The slots in the filter holder and the slots in the group are blocked.	Clean the filter holder, filters and group.
	There is air trapped in the heating circuit.	Create steam according to the instructions in the relevant section
	The coffee is too fine or compressed.	Spread the coffee evenly and lightly compress only with the tamper.
	The appliance has salts.	Descale the appliance according to the instructions in the relevant section
The pump is noisy.	Turn off the appliance!	
	The water tank is empty.	Fill the water tank with fresh water.
	The water tank is not installed correctly. The valve is not open.	Attach the water tank to the appliance correctly.
	There is air trapped in the heating circuit.	Create steam according to the instructions in the relevant section

Problem	Possible cause	Solution
Coffee overflows around the edges of the filter holder.	Stop operation immediately!	
	The filter holder is not properly attached or is not enough closed.	Attach the filter holder properly according to the instructions in the relevant section
	There is too much coffee in the filter.	Remove excess coffee.
	Coffee residues on the rubber seal of the group head	Switch the appliance off and let it cool down. Clean the group head as instructed.
	After preparing milk foam, the appliance is still under pressure.	Release the pressure completely.

The espresso is too cold.	The cups are not pre-heated.	Rinse the cups with hot water before use.
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	Indicator lamp“ ok “ does not light up during the brewing process.	Wait until the indicator lamp“ ok ” lights up.
The coffee cream is too dark and discolored (the coffee runs too slowly).	The coffee is too coarse or not evenly spread.	Use the supplied tamper.
	Too little coffee in the filter insert.	Fill in coffee with portion.
Coffee crema is dark discolored (coffee runs out slowly).	The coffee grounds are too small or too compressed.	Loosen the coffee grounds. Spread it evenly and only slightly compress with the tamper.
	The filter has too much coffee.	Use fewer coffee, according to the dispenser

No crema on the espresso.	The coffee is not suitable.	Change the brand, if necessary.
The milk does not froth.	The milk is not suitable.	Use milk with at least 3.5 % fat content.
	The milk is not cold enough.	Use refrigerated milk.
	The steam nozzle is dirty.	Clean the steam nozzle as instructed.


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Documents / Resources

	<p>RISTRETTO 20 BAR Espresso Machine [pdf] User Manual 20 BAR Espresso Machine, 20 BAR, Espresso Machine, Machine</p>
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References

- [User Manual](#)

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