

GASTROBACK®

DESIGN ESPRESSO ADVANCED BARISTA



OPERATING INSTRUCTIONS

Art.-No. 62619 »Design Espresso Advanced Barista«

Read all provided instructions before first usage!
Model and attachments are subject to change
For household use only!

Deutsch

English

www.gastroback.co.uk



We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.

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IMPORTANT NOTE - PLEASE READ CAREFULLY - BEFORE YOU USE THE DEVICE!

All GASTROBACK® products are intended for food processing of food products and groceries. **For reasons of health protection and hygiene, products that are used on a daily basis or used only once, are not allowed to be returned.** Check the goods just as you would do in a retail store.

You only have to pay for a possible loss in value of the goods, if this loss of value is due to a non-necessary for the examination of the nature, characteristics and function of the goods handling.

An unnecessary way to check the nature, characteristics and function of the goods is the processing of food products or groceries into food and drinks.

If you have any questions about GASTROBACK® products, if your unit is not working properly straight away or if you need any accessories or spare parts for your GASTROBACK® product please contact our customer service before returning.

GASTROBACK® Customer Service Hotline:

Phone: **+49 (0) 4165 – 22 25 0**
Monday to friday (except on holidays) from 8am to 4pm

E-Mail: **info@gastroback.co.uk**

DEAR CUSTOMER!

Via the Design Espresso Advanced Barista you will get a lot of freshly brewed coffee drinks without time-consuming preparations: Espresso, Long Black, cappuccino, or latte. Only 1 minute after switching on, the machine is ready for use. Via the integrated grinder, the correct dosage of coffee powder is gained from whole coffee beans, preserving the full flavour. Textured milk and hot water for various coffee specialities and other hot drinks are available, whenever you like!

The instructions in this booklet will inform you on the features of the machine, thus making it easy to take pleasure in your new espresso machine.

We wish you a lot of invigorating coffee breaks with your new Design Espresso Advanced Barista.

Your Gastroback GmbH



IMPORTANT SAFEGUARDS

Carefully read all instructions given in this booklet before operation of this appliance. Save all instructions for further reference. Do not attempt to use or treat this appliance in any other way or for any other than the intended use, described in this booklet. Any utilization for any other purpose is forbidden by the manufacturer. Unintended use and especially misuse may cause severe injuries and damage due to electric shock, high pressure, fire, and heat. There is no warranty claim of the purchaser or liability to recourse of the manufacturer, if any damage and injuries are caused by unintended use or improper treatment.

These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties. If there are any uncertainties or additional information is required, please feel free to contact an authorized service centre or the Gastroback Customer Care Center (phone: +49 (0)4165/22 25-0 or e-mail: info@gastroback.co.uk).

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.



GENERAL SAFETY INSTRUCTIONS

- This appliance is for household use only and NOT intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Always keep the appliance where it is dry, frost-free, and clean, and where young children and animals cannot reach it. Do not leave the appliance or any part of it unattended, when it is in reach of young children or animals.
- Any use of accessories, attachments or spare parts that are not recommended by the manufacturer or damaged in any way may result in injuries to persons and/or damage.
- Check the entire appliance regularly for proper operation (e.g. check for distortion, discolouration, cracks, leaks). Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock, or any other injuries to persons and/or damage. The appliance or its parts are likely to be damaged, if the appliance has been subject to inadmissible strain (e.g. frost, over-

heating, mechanical or electric shock), or if there are any perceptible damages or leakages, or if the appliance is not working properly. If one of these cases occurs during operation, immediately unplug the appliance. Get in contact with an authorized service centre for examination and/or repair.

- Operate the appliance on a well accessible, stable, level, dry, and suitable large table or counter that is resistant against heat and water. Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. Do not place the appliance on the edge of the table or counter.
- Do not place the appliance or any part of it on or near hot surfaces (e.g. burner, heater, or oven). Do not use the appliance or any parts or accessories of the appliance with any other device or for any other purpose than described in this booklet.
- During operation keep the appliance in an appropriate distance of at least 30cm on each side to any sensitive or delicate objects, to avoid damage due to heat and moisture. Ensure free access to the water tank, the operating elements of the appliance and to the power outlet used.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, including children aged from 8 years on, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand and handle with the hazards involved. Even care and cleaning shall not be performed by children without supervision.
Young children must always be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging.
- Before operating the appliance, always ensure that the appliance is assembled completely and correctly according to the instructions in this booklet. Do not use violence to avoid damage.
- Do not place any clothes or tissues or similar materials on or under the appliance during operation, to avoid overheating, fire and electric shock. Do not place any heavy and/or sharp-edged foreign objects

on or in the appliance or any of its parts (e.g. water tank, warming plate, or cup tray), to avoid damage. For operation, only fill cold, clear tap water or low-mineral, non-carbonated bottled water in the water tank. Always ensure that the filling level is between the MIN and MAX filling lines (at least 250ml, up to 2.5 litres). To avoid damage to the pump, do not operate the appliance with the water tank missing or not filled sufficiently.

- Do not fill any other substances but ground coffee or coffee pads into the filter baskets to avoid damage to the appliance. To avoid damage to the grinder: Do not fill pre-ground coffee powder into the bean hopper. Only fill fresh, dry, whole coffee beans into the bean hopper. Do not let any liquids get into the bean hopper. Always keep the bean hopper completely dry.
- Always switch OFF the appliance via the power button (all buttons are dark), then unplug, and leave the appliance cool down, before cleaning the appliance, or when the appliance is not in use. Additionally, empty the drip tray and water tank, before moving the appliance. Always hold the machine at both sides at the upper part of the back post for moving the appliance. **Do not hold the appliance at the group head, water tank, drip tray, steam wand, bean hopper, or power cord for moving the appliance.**
- Keep the appliance and its parts and accessories clean. Clean the appliance according to the instructions in chapter 'Care and Cleaning'. Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive cleaners (e.g. disinfectants, chemical bleach, unsuited descaling solutions) for cleaning. Ensure to descale the appliance in time to avoid damage due to excessive build-up of lime.
- **Do not place the espresso machine in an automatic dishwasher.**



IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES

Place the appliance near a suitable wall power outlet to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating

of your mains power supply corresponds to the voltage requirements of the appliance (220-240V, 50-60Hz, AC, rated for at least 16 A). The power outlet socket must be installed separately from other power outlet sockets to avoid interference with other appliances.

The installation of a residual current operated circuit breaker (r.c.c.d.) with a maximum rated residual operating current of 30mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information.

- In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.
- Do not use any desk top multi socket outlet, external switching device, or remote control systems, or extension cord to avoid risk of fire or electric shock. Ensure that the power outlet socket used is always accessible for unplugging the appliance immediately in case of malfunction or danger.
- The appliance may not be operated on metal surfaces (e.g. sink) to avoid risk of electric shock. Do not touch the power plug or the appliance with wet hands, when the appliance is connected to the power supply.
- DO NOT pour or spill any liquids on or under the housing of the appliance or the power cord. Do not overfill the water tank (max. 2.5 litres, 2500ml; MAX filling line). Otherwise, water could run out and cause hazards due to overheating, fire and electric shock. Always wipe off spilled liquids immediately. If liquids run out or are spilled on the housing, immediately unplug the appliance. Do not immerse the appliance, power cord, or power plug in water or other liquids. Do not place the appliance on wet surfaces. When liquids are spilled on the power cord or operating elements (console, selection dial, or grind size dial) or accumulate under the appliance, immediately unplug the appliance. Thereafter, dry the appliance and let it dry naturally for at least 1 day. If in doubt, carefully check the appliance for leakage.

- Always completely unwind the power cord before use. Power cords may never be knotted, twisted, strained or squeezed. Do not let the power plug or power cord hang over the edge of the table or counter. The power cord may not touch hot surfaces or sharp edges. Ensure that no one will pull the appliance by the power cord. Take care not to entangle in the power cord. Always grasp the power plug, when disconnecting the power cord.





HIGH TEMPERATURES – RISK OF BURNS

Your new Design Espresso Advanced Barista is designed for extracting coffee and producing hot water and hot steam under high pressure. Thus, some parts (e.g. lower part of the group head, portafilter, filter basket, steam wand) will get very hot during operation and **hot steam and water may escape during operation and shortly thereafter**. Please adhere to the following precautions to avoid injuries and damage.

- Do not hold your hands and arms or any delicate objects under or near the portafilter, group head, or steam wand during operation and while the appliance is still hot. Only touch the portafilter and steam wand at the dedicated handles. Always ensure that the steam wand points to the drip tray or in a suited vessel, when it is not in use. Only use heat-resistant vessels with the appliance to avoid damage and severe injuries due to splinters and hot liquids. **For texturing milk, do not use glasses or plastic vessels, because even heat-resistant glass or plastic could crack or melt due to extreme local heating during texturing.** Therefore, splinters and chemicals could get into your beverages, causing severe injuries and influencing your well-being.
- Before extraction, always ensure that the portafilter is installed firmly and correctly at the group head. **Do not remove the portafilter from the group head during extraction (espresso button flashes) to avoid severe risk of burns.**
- If water comes out at the rim of the portafilter, immediately stop the extraction cycle (press the flashing button) and wait, until the pointer of the pressure gauge is back at the left stop (at least 10 seconds). Thereafter, carefully remove the portafilter (see: 'Care and Cleaning').

- Always wait until the appliance cooled down to room temperature, before cleaning or moving the appliance.

TECHNICAL SPECIFICATIONS

Model:	62619 Design Espresso Advanced Barista
Power supply:	220 - 240 V AC, 50-60 Hz
Power consumption:	1600 W
Length of power cord:	approx. 70 cm
Weight:	approx. 8.3 kg
Dimensions:	approx. 288 x 305 x 395 mm (B x T x H)
Noise level:	max. 86 dB
Capacity, water tank:	2.5 litres
Capacity, bean hopper:	max. 220 g
Pressure (Extraction):	max. 15 bar
Certification:	 

These specifications may change without notice.

KNOWING YOUR NEW ESPRESSO MACHINE



- 1 **BEAN HOPPER LID** tightly closing the bean hopper.
- 2 **BEAN HOPPER** for up to 220g fresh, whole coffee beans.
- 3 **HEATED WARMING PLATE** for pre-heating and keeping warm cups and glasses.
- 4 **WATER TANK LID AND HANDLE:** simply pull the water tank lid up and use it as a handle for conveniently pulling out the water tank. Fold it back for filling the water tank.
- 5 **2.5L REMOVABLE WATER TANK** with filling level lines (MIN and MAX).
- 6 **POWER BUTTON:** flashing during the pre-heating cycle.
- 7 **1 CUP BUTTON:** press here for extracting 1 espresso.
- 8 **2 CUPS BUTTON:** press here for extracting the programmed amount for 2 espressos.
- 9 **GRINDER BUTTON:** starts the grinder for grinding the pre-programmed amount.
- 10 **PRESSURE GAUGE** — showing the pressure during extraction.
- 11 **DESCALING INDICATOR:** illuminates, when descaling is required.
- 12 **HOT WATER/STEAM INDICATOR:** flashes while the steam function is activated; illuminates continuously with the hot water function selected.
- 13 **GROUP HEAD** — install the portafilter at the group head for extracting espresso.
- 14 **GRINDER OUTLET WITH GRINDING CRADLE:** insert the portafilter here for grinding the coffee powder directly into the filter basket.
- 15 **STAINLESS STEEL PORTAFILTER WITH 2 SPOUTS:** fix the selected filter basket here.
- 16 **SWIVEL STEAM WAND WITH THERMALLY INSULATED HANDLE:** for pressing out hot water and steam at the steam wand tip.
- 17 **REMOVABLE DRIP TRAY WITH METAL CUP TRAY AND RED FILLING INDICATOR:** during the extraction cycle, place 1 cup or 2 cups here.
- 18 **GRIND SIZE DIAL** — adjust the grind size according to your requirements.
- 19 **SELECTION DIAL FOR THE STEAM WAND FUNCTIONS:** hot water or steam.

ACCESSORIES

Professional - Espresso - Tamper, single-walled filter insert for 1 and 2 cups, double-walled filter insert for 1 and 2 cups, filter insert for E.S.E. pads, milk frothing can, measuring spoon with espresso tamper, cleaning tool, water filter

PROPERTIES OF YOUR NEW ESPRESSO MACHINE

This chapter provides an overview on the functions and features of your new Design Espresso Advanced Barista.

Feature	Useful for ...
Removable water tank	Simply take the water tank out for filling and cleaning. The valve at the bottom of the water tank will open and close automatically. Thus, no water will run out when removing and re-inserting the water tank.
15 Bar pressure pump	Provides the required pressure for the espresso extraction and for texturing milk.
Portafilter with 2 spouts	Due to the 2 spouts of the portafilter, 2 cups can be filled simultaneously. <ul style="list-style-type: none"> Filling 2 cups: place 1 cup under each spout. Filling 1 cup: simply centre your cup under the portafilter.
Different filter baskets	The appliance comes with various filter baskets for different applications. <ul style="list-style-type: none"> 1 cup filter basket for approx. 30 ml espresso (single) or mild coffee. 2 cups filter basket for a double shot or strong coffee. POD filter basket for coffee pads.
Automatic pre-infusion	Before starting the extraction, the group head moistens the coffee powder under reduced pressure. This will prepare the coffee powder for getting the full flavour during extraction.
Automatic extraction function extraction via the espresso buttons for 1 cup or 2 cups. As soon as the pre-programmed amount is given off, operation is stopped automatically.	You start the extraction via the espresso buttons for 1 cup or 2 cups. As soon as the pre-programmed amount is given off, operation is stopped automatically
Programmable extraction volume	You can change the pre-programmed volumes of single or double espresso extractions, adapting these settings to your liking. The appliance keeps your new settings in memory — even after any cut-out of the power supply. There is no need to keep the appliance life. TIP: With elongated extraction times, increasing amounts of bitter components of the coffee powder will be extracted. Therefore, it is better to select an extraction volume that will lead to an extraction time below 40 seconds. If required, use the hot water function for getting the desired volume (see: 'Operation / Hot Water').

Feature	Useful for ...
Steam wand functions	Via this feature, steam and hot water may be given off. <ul style="list-style-type: none"> use the steam function for texturing milk (see: 'Operation / Texturing Milk'). the hot water function may be used for diluting your espresso for a Long Black (normal coffee), for preparing various hot drinks (e.g. tea, cocoa, hot chocolate), and for pre-heating your cups and the portafilter (see: 'Operation / Hot Water').
Adjustable and automatically controlled grinder	For your perfect espresso, you can freshly grind whole coffee beans just before extraction via the integrated grinder. The grind size can be adapted to your requirements by turning the grind size dial to the desired position. The correct amount is measured out via the appliance and met reliably with each grinding action. The coffee powder is filled directly into the filter basket.
Programmable amount for grinding	You can adapt the pre-programmed amount of coffee powder that is given off the grinder for 1 espresso or 2 espressi separately. Your settings are kept in memory permanently, even when cutting out the power supply.
Automatic shut-off	Switches off the machine automatically, when the machine is idle for max. 30 minutes.

SELECTING THE FILTER BASKET

Filter baskets for 3 different applications are provided. Select the appropriate filter basket according to the usage. This will help getting the optimum results.

The double-wall filter baskets are designed for slowing down the water flow rate during brewing, thus extracting your espresso at the correct pressure and leading to a rich, golden crema. The filter baskets are suited for freshly ground coffee powder as well as for pre-ground vacuum packed espresso coffee powder. However, it is better anyway to grind whole coffee beans directly before extraction via the integrated grinder of the machine.

The plain filter baskets provide the whole range of variations derived from any combinations of amount, tamping pressure, and grind size. Use this type of filter basket, when you are experienced. This type of filter basket is not suited for pre-ground coffee powder.

- 1 Cup filter basket: Fill this one with 6-8g coffee powder and use it for a single espresso extraction (optimum extraction volume: approx. 30ml). You should use

the 1 cup button for the shot, because as a factory default, the correct extraction volume is pre-programmed already for this button.

- 2 Cups filter basket: Use this one for extracting a double shot. The 2 cups button delivers the correct extraction volume (approx. 60ml) as a default. You should fill in 10-16g coffee powder for getting the optimum results.
- POD filter basket: This particular filter basket is designed for extracting coffee pads. The special design of the filter mesh ensures that the water flows evenly. Only place one single coffee pad into the POD filter basket.

NOTE

The pre-programmed extraction volume can be changed according to your likings, when the factory settings are not sufficient (see: 'Changing the Default Settings / Adjusting the Extraction Volume'). However, when finding out that this way did not lead to your desired results, the factory values can be restored (see: 'Changing the Default Settings / Recalling the Factory Settings').

ADJUSTABLE, AUTOMATICALLY CONTROLLED GRINDER

The »Design Espresso Advanced Barista« is equipped with a program-controlled grinder. It is best to use this feature for grinding fresh, whole coffee beans just before the extraction. Additionally, the grinder substitutes the usage of a measuring spoon by giving off the correct dose automatically. The handling is as easy as could be: simply insert the prepared and pre-warmed portafilter into the grinder cradle and start operation via the grinder button. The grinder features the following properties:

- The bean hopper holds stocks of approx. 220g coffee beans.
- The grind size can be adjusted via the grind size dial.
- Pre-programmed amount of coffee powder: the amount given off is controlled automatically. Each time you start the grinder, you will get the correct amount.
- The pre-programmed factory settings can be adjusted individually in a wide range. Your new settings are kept in memory even after cutting off the power supply.
- Separately programmable settings for 1 espresso and 2 espressi.

ESPRESSO PRESSURE GAUGE

The pressure gauge at the group head indicates the water pressure at the portafilter during extraction. Use this readings for deciding, if your espresso has been extracted perfectly.

- Under extracted zone: The gauge pointer is positioned in the lower white zone during extraction. The espresso has been extracted with insufficient pressure. This occurs when the water flows too fast. Low pressure during extraction results in an under-extracted espresso that is watery and lacks crema and flavour. Under-extraction may occur, when the grind size is too coarse and/or an insufficient amount of coffee powder is in the filter basket and/or the pressure applied during tamping has been too low.

NOTE

The appliance performs a pre-infusion cycle, before applying high pressure. This is for moistening the coffee powder first. During pre-infusion, the gauge pointer should stay within the white lower third of the pressure range.

- Optimum extracted zone: With the gauge pointer positioned in the grey central zone during extraction, the espresso will be extracted at the perfect pressure.
- Over-extracted zone: With the gauge pointer positioned in the red upper zone during extraction the espresso is extracted with too much pressure. This occurs when the water flows too slow. The result is an over-extracted espresso that is very dark and bitter with an uneven crema. Possible reasons: the grind size is too fine and/or there is too much coffee powder in filter basket and/or you pressed too hard during tamping.

STEAM WAND FOR GETTING HOT WATER AND STEAM

The appliance can give off hot water and steam via the steam wand.

- Use the hot water function for diluting the espresso and getting other special coffee drinks, for making other hot drinks (e.g. tea, cacao drinks), and for pre-heating your cups and the portafilter.
- Via the steam function you texture milk: Use this function especially for making latte, cappuccino or similar coffee drinks.

You control the steam wand functions via the selection dial at the left side of the group head. The hot water indicator below the pressure gauge illuminates, when a steam wand function is running.

IMPORTANT - When switching on the appliance, the selection dial must be turned to the vertical, central standby position. Otherwise, the water system cannot reach the correct temperature for operation. In this case, the power button flashes with an unusual high frequency.

IMPORTANT - The appliance is not suited for giving off large amounts of hot water. The temperature of the water will drop significantly, with any additional amount.

ERROR MESSAGES

The appliance may issue error messages during operation. In this case, various buttons on the console flash in an unusual way. Refer to the hints given in the chapter 'Solving Problems' for finding out the reason and resolve the problem swiftly.

OVERHEAT PROTECTION

The appliance is equipped with thermal cut-out switches, monitoring the pump, the grinder, and the thermo-block of the group head. If this overheat protection system has been triggered, the appliance switches off completely.

Unplug the appliance and leave the appliance cool down for about 30-60 minutes. Thereafter, you can use the appliance again quite usual. If not, get in contact with an authorized service centre for examination and repair.

AUTOMATIC SHUT-OFF

An automatic shut-off switches off the machine completely after approx. 30 minutes of being idle. Simply press the power button to switch on the machine again.

IMPORTANT - Nevertheless, do not leave the appliance switched on uselessly. If you do not need the machine for some time, switch off and unplug the machine. This will save energy and keep a long lifetime of the heating block.

TIPS FOR BEST RESULTS

Preparing delightful coffee is an art you will learn quite easily using your new »Design Espresso Advanced Barista«. In this chapter, various useful tips for getting this aim in reach are given.

Taste and flavour of your coffee depend on a lot of essential constituents. Some are the type, roast, and freshness of the coffee beans. Additionally, various other para-

eters can be influenced during preparation and extraction: the grind size, dosage and tamping pressure as well as the extraction volume. Attempt to get the perfect balance of sweetness, acidity, and bitterness.

Adapt the factors of your extracting method in small steps one by one to achieve the taste you prefer. For your assistance, the pressure gauge of the appliance gives a clue for finding the optimum settings and procedures. As a starting point, you should use the defaults of the appliance. For your first steps, the double-wall filter baskets make it easier to find the optimum combination of factors.

Selection and Storage of Coffee Beans

- It is best to grind coffee beans directly before the extraction. Aroma and taste will fade quickly, when storing coffee powder for more than a week. Buy coffee beans in small batches to reduce the storage time.
- Use the integrated grinder of the machine for grinding and measuring up the dosage just before starting an extraction.
- Store coffee beans or coffee powder on a cool, dark place in a dry, airtight container. Using a vacuum sealer from Gastroback, you can vacuum seal your coffee beans or powder in appropriate portions to preserve aroma and taste.

THE GRIND

- The grind size will influence the rate at which the water flows through the coffee powder in the filter basket and, therefore, the taste of the espresso. The grind size should be fine but not too fine. If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee powder even when under pressure. The resulting espresso will be dark in colour and bitter in flavour. If the grind is too coarse, the water will flow too quickly. The result will be lacking in colour and flavour (see also: 'The Optimum Extraction').
- When purchasing already ground coffee, ensure that the coffee is suited for espresso machines, as indicated on the packet.
- For adapting the grind size to your favourite taste, begin with a medium grind size in a range, suited for espresso machines. This corresponds to the grind size setting 8 (default value of the machine) for the grinder of the machine. Change the settings in small steps to reach the desired optimum. It is normal that a few attempts are needed for finding the correct grind size.

- Try to achieve an extraction time of approx. 20-40 seconds.
- With the grinder of the machine, you should set the grind size, while the grinder is running (see: 'Changing the Default Settings / Setting Up the Grinder').

THE WATER QUALITY

- De-mineralized or highly filtered water as well as mineral water with high mineral content or carbonated water are not recommended for extracting espresso. In most cases, clear, cold tap water is suited best.
- If the tap water in your residential area has a very high water hardness (high mineral content, approx. 350mg/L and more), we recommend to use low-mineral, non-carbonated bottled water (table water). This will help to protect your machine from excessive lime deposits and improve the taste of your coffee.
- For operation, only fill cold, clear water into the water tank of the machine. Without any important reason (e.g. disinfection of the water is required), do not heat or boil the water prior to filling the water tank. In all cases, always use COLD water.
- Do not leave the water in the water tank for an elongated period of time, because your coffee could get an unpleasant, flat taste when using stale water. Empty the water tank at least every day and fill it again, before starting the next coffee making session. Let some water run out of the tap, before filling the water tank.
- Empty the water tank and wipe dry even the interior, if the appliance will not be used for more than a few days. This avoids excessive lime deposits and the build-up of algae and germs.
- After leaving the machine unused for more than 1 week, flush the water system, before performing an extraction.
- In any case, the water tank needs regular cleaning.

FILLING THE FILTER BASKET

- Pre-heat the cups and portafilter (with filter basket) before each extraction to maintain the correct temperature of your espresso. For this, you may use the hot water function of the appliance. After pre-heating, place cups and glasses onto the warming plate on top of the machine for keeping them warm.
- Portafilter and filter basket must be completely dry, before filling in coffee powder. Otherwise, during extraction the water may flow through at the rim of the filter basket.

- **When using the POD filter basket:** always use only one single coffee pad. Press the rim of the coffee pad onto the side walls of the POD filter basket. For extracting 2 strong espressi, it is best to perform 2 shots one after the other.
- **When using the filter baskets for coffee powder:** do not overfill the filter basket. The coffee powder must have some free space for swelling. The surface should be at least approx. 2mm under the rim of the filter basket. Use the 2 cups filter basket for extracting an appropriate larger amount. By using a table spoon or a similar tool, scrape off any surplus coffee powder.
- If required, fill the coffee powder in portions into the filter basket to avoid overflow and for getting an even surface.
- Distribute and tamp the coffee powder evenly. It may be useful to tap carefully at the side of the portafilter for getting an even distribution before tamping. Getting an even surface is crucial for making the water flow through the complete filling during the extraction process.
- For tamping down the coffee powder, apply a force of 5 kg.
- Ensure that the rim of the filter basket and portafilter are completely clean and dry, before installing the portafilter at the group head. Otherwise, the water may flow out at the rim of the portafilter. Wipe off any surplus coffee powder, using a clean, **dry** cloth or kitchen towel.

THE OPTIMUM EXTRACTION

- The taste and consistency of your espresso depends on the type, freshness, grind size, storage of the coffee powder, filling level of the filter basket, and water quality. Additionally, the pressure applied for tamping the coffee powder will have a great influence on the taste and consistency of the results.
- The extraction time is an essential parameter influencing the taste and consistency of the coffee. It is a result of the amount of coffee powder, tamping pressure, and grind size. Try to get a total extraction time of 20-40 seconds.
- As a guide, the espresso starts to flow after pre-infusion. If the espresso starts to flow too soon, the used amount of coffee powder was not sufficient, the tamping pressure has been too low, and/or the grind is too coarse. This is an under extracted shot. If the espresso starts to flow too late, there may be too much coffee powder in the filter basket, you tamped with too much pressure, and/or the grind is too fine. This is an over extracted shot.
- It is better to add hot water after the extraction than increasing the extraction time.

- If your espresso does not meet your requirements, you should only change one of the essential parameters mentioned above at a time. Then check, if you have got closer to your favourite taste. This way, you will succeed step by step.
- **Only use completely heat-resistant vessels** (e.g. cups, glasses, and mugs). Ensure that your vessels will not melt or crack. Plastic vessels may influence the taste of your espresso.
- Long Black is almost equal to “normal” coffee, and is prepared by adding hot water (see: ‘Operation / Hot Water’). Adjust the taste and flavour via the amounts: coffee powder / espresso and hot water.

TIPS FOR TEXTURING MILK

- When texturing milk (e.g. for latte or cappuccino), you should **avoid using glasses or plastic vessels**, because even heat-resistant glass and plastic could crack or melt due to the extreme local heating during texturing.
- Porcelain (china) only poorly conducts heat. Thus, the milk inside may have a significantly higher temperature than the exterior of a porcelain vessel.
- For a good temperature control, use metal vessels for frothing (e.g. the provided milk jug). In this case, the optimum temperature is reached, when the exterior of the jug becomes too hot to touch (approx. 60°C). Prefer to use the provided milk jug.
- While generating steam, the temperature of the water system decreases gradually. Therefore, the temperature of the steam may not be sufficient for texturing large amounts of milk. The optimum amount is reached always, when using the provided milk jug of the machine. When some additional portions of textured milk are needed, you should switch off the steam function for a while. Wait some seconds, before texturing the next portion.
- For optimum milk texturing performance it is crucial that the hole in the steam wand tip is completely clear. Even when the hole is partly blocked, the ability to produce a satisfactory amount of froth may be affected.
- Always keep the steam wand clean. Even small residues of fat and proteins at the steam wand may cause a stale taste of the milk and a poor result. Thoroughly clean the steam wand at least every day.
- Prior to texturing milk, we recommend to purge the steam wand by operating the steam function until residues of water are blown out and steam flows (some seconds).

- Always start with refrigerated, fresh milk (4-7°C). Low-fat milk will give the best results (approx. 1.5% fat).
- Different brands and types of milk and milk alternatives will texture differently. Additionally, the freshness of the milk will have a great influence. You may need to adjust the procedure accordingly.
- You should consume textured milk immediately as the froth will collapse after a while.
- When not in use, the steam wand may be left immersed in a high vessel filled with clear water to reduce the risk of blockages.

BEFORE FIRST USE

⚠ WARNING – Always ensure that young children do not play with the appliance or any part of it or any packaging material of the appliance! Do not leave young children without supervision with the appliance, any part of it, or the packaging in their reach.

⚠ WARNING – Risk of Burns! During operation, some parts of the appliance get very hot. Additionally, the appliance is designed to give off hot water and hot steam under high pressure. Before operation, always ensure to assemble the appliance completely and correctly. Always ensure to switch OFF the appliance via the power button (all buttons get dark). Then unplug and wait until the appliance cooled down, before cleaning the appliance.

Always keep the workspace clean and dry. Do not pour or spill any liquids on or under the appliance. Do not place clothes or similar materials on or under the appliance during operation. If any liquid has been spilled on the appliance or ran into the housing, immediately unplug the appliance, and clean the appliance according to the instructions in chapter ‘Care and Cleaning’. Always empty the drip tray and water tank before moving the appliance (see: ‘Operation’).

1. Pull the appliance out of the shipping box. Remove and discard all promotional labels, stickers, and packaging materials attached to your espresso machine, but do not remove the model label and serial number at the bottom of the appliance. **Always ensure that young children do not play with any parts or accessories or the packaging!**
2. Before discarding the packaging, ensure that you have found all parts and accessories. See: ‘Knowing Your New Espresso Machine’.

⚠ CAUTION – Please, do not forget to fill the water tank, before switching on the appliance. The pump of the water system could get damaged, when operated without water. For removing the water tank, the water tank must be pulled straight upwards. Do not attempt to tilt the water tank or move the water tank sidewise to avoid damage. Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive cleaners (e.g. disinfectants, chemical bleach) for cleaning. **Do not use any hard or sharp-edged objects for cleaning the appliance. Do not place the appliance in an automatic dishwasher.**

3. Clean all removable parts (water tank, portafilter, filter baskets, drip tray, bean hopper lid) and the accessories in warm dishwater (see: 'Care and Cleaning').
4. After cleaning, place the appliance on an appropriate working place near a suitable wall power outlet (see: 'General Safety Instructions').
5. Ensure that the drip tray is empty and installed correctly (see: 'Operation / Emptying the Drip Tray'). Thereafter, insert the water filter (see: 'Inserting the Water Filter').

INSERTING THE WATER FILTER

You should operate the appliance with the water filter correctly assembled and in place in the water tank. This will protect the water system of the appliance from particles (e.g. lime) or excessive lime deposits.

NOTE

On normal use, the filter cartridge lasts about two months. If the coffee machine is left unused with the water filter installed, the filter cartridge will last max. 3 weeks, because the filter material gets dry and inactive.

1. Remove the filter cartridge from the packaging and turn the indicator disc to the next 2 months.
2. Activate the filter cartridge by pouring tap water into the hole in the filter cartridge until water comes out of the opening at the side. This way, flush the filter cartridge for more than 1 minute.
3. Remove the water tank from the rear of the machine. If required, pull the used water filter out. Fill the water tank with an appropriate amount of water that will be sufficient for immersing the filter cartridge completely in the water.
4. Completely immerse the filter cartridge in the water tank and for approx. 10 seconds turn the filter cartridge within the water in all directions, sloping it and pressing it slightly to enable the air bubbles to escape.

5. Thereafter, place the filter cartridge in the water filter housing and, without violence, push the water filter down as far as possible onto the valve in the centre of the water tank. Fill the water tank to the MAX filling line.
6. Insert the water tank at the rear of the machine. The filter cartridge is now active and the water system can be flushed (see: 'Flushing the Water System').

FLUSHING THE WATER SYSTEM

NOTE

When locking the portafilter to the group head, a slight resistance may be tangibly. This is normal and no need for concern.

IMPORTANT - When switching on the machine, the pump is agitated audibly and some water comes out of the group head. There is no need for concern, because this is a normal activity of the machine for preparing the water system for operation. Additionally, on first use (purging the water system), there may be a light burnt smell, caused by operating the heating elements for the very first time. This is normal and harmless. The smell vanishes on further use.'

1. Connect the appliance to a sufficient wall power outlet (see: 'Important Safeguards for Electrical Appliances'). A signal sounds. Ensure that the selection dial at the left side of the group head is switched to the vertical, central standby position.
2. Press the power button. The power button flashes. Some water comes out of the group head. Wait until all buttons illuminate continuously.
3. Insert the EMPTY portafilter in the group head. For this, hold the handle to the 8 o'clock position, while lifting it into the group head. Then turn the handle of the portafilter to the right as far as possible without violence.
4. Place a sufficiently large and heat-resistant bowl (china or metal; capacity at least 1 litre) under the group head. Grasp the steam wand at the handle and point the steam wand into the bowl.

⚠ WARNING – At the group head and steam wand, hot water and steam escape under pressure. Do not hold your hands or arms under the group head or near the steam wand, while the appliance is switched on and/or still hot. Additionally, while flushing the water system, the bowl may get hot too. **If required, protect your hands.**

IMPORTANT - While performing the following procedure, ensure that the filling level in the water tank does not drop below the MIN filling line. Additionally, ensure to empty the bowl in time and replace it under the group head and steam wand.

5. Press the 2 espressi button for pumping hot water through the group head. Leave the machine operate until the hot water flow stops automatically.
6. Turn the selection dial counter-clockwise to the steam icon for pumping steam through the steam wand. After approx. 10 seconds, turn the selection dial back to the vertical standby position for stopping the steam flow. If required, empty the bowl and replace it under the group head and steam wand.

IMPORTANT - When pressing an espresso button immediately after producing steam, the water system may still be too hot for brewing espresso. In this case, the espresso button flashes without water coming out. You need to wait some seconds until the water flows. The delay is required for cooling the water system to the correct espresso temperature.

7. Monitoring the filling level in the water tank, repeat the last 2 steps (5 and 6) at least 10 times. If required, intermediately fill the water tank with cold water again.
8. After flushing the water system, the appliance is ready for operation.

OPERATION

⚠ WARNING – Do not leave young children without supervision, if the espresso machine is in their reach. Always wipe off spilled liquids immediately. **Only use vessels made of heat-resistant materials (e.g. china, metal) for operation! Due to the extreme local heating when texturing milk, even heat-resistant glass could crack and plastic could melt,** resulting in splinters, particles and harmful chemicals getting into your beverages. Additionally, hot liquid could run out, causing injuries and damage.

For various useful tips concerning the use of the machine, please refer to 'Tips for Best Results'. An overview of the properties of your new espresso machine is given in chapter 'Properties of Your New Espresso Machine'.

IMPORTANT - Before each use of the machine, check the filling level in the water tank. We recommend to change the water at least every day. For operation, only fill clear tap water or low-mineral, non-carbonated table water into the water tank. Do NOT use high-mineral water or distilled or highly filtered water, as this will affect the taste of your coffee and the functioning of your machine unfavourably (see: 'Tips for Best Results / The Water Quality').

IMPORTANT - Descale the appliance in time to avoid damage and high energy loss due to excessive deposits of lime (see: 'Care and Cleaning / Descaling the Appliance'). The water hardness and usage are crucial for the frequency of descaling. As a rule of thumb, descale the water system after 6-20 litres flowed through, or at the latest, when the descaling indicator illuminates.

IMPORTANT - If the appliance has not been used for more than a week,, we recommend to flush the water system before using the appliance again (see: 'Before First Use / Flushing the Water System').

FILLING THE WATER TANK

⚠ CAUTION – Do not tilt the water tank or attempt to push it sidewise, when removing or installing the water tank, to avoid damage to the valves at the bottom of the water tank or at the water intake of the appliance. Always move the water tank vertically for removing or installing the water tank.

NOTE

When the water tank sticks stubbornly within the machine, it may be easier to remove the water tank by holding it at both sides.

1. Grasp the water tank lid at the rear of the appliance und pull it upwards. Thereafter you can fold the water tank lid back for filling the water tank. However, it is better to pull out the water tank from the rear of the machine. For this, grasp the water tank lid and pull it vertically upwards.
2. Fill the water tank up to the MAX filling level with clear, cold drinking water (tap water or low-mineral, non-carbonated table water). **Do not use mineral water, de-mineralised water, or highly filtered water.** Ensure that the exterior of the water tank is completely dry.
3. At the rear of the appliance, slide the water tank vertically down. Close the water tank lid by pushing it down carefully, When the water tank is installed correctly, the water tank lid levels up with the top of the appliance. If required, gently press down the water tank.

EMPTYING THE DRIP TRAY

If required, empty the drip tray, before starting a extraction cycle.

IMPORTANT - When the appliance has been in operation just before, the water in the drip tray may be hot. At least, when the red filling indicator comes up at the cup tray, empty the drip tray to avoid overflow. Additionally, the content of the drip tray may easily be spilled, when the drip tray is overfilled.

1. Grasp the drip tray at the front and pull it out carefully.
2. Remove the cup tray and the red filling indicator and empty the drip tray. If required, rinse the drip tray with clear tap water. Then wipe dry the exterior of the drip tray.
3. Replace the drip tray and ensure that the drip tray does not protrude the base of the appliance. If required, slightly push the drip tray in.
4. Replace the filling indicator onto the post at the left side of the drip tray. The filling indicator must sliding completely down without resistance.
5. Replace the cup tray. The three wide holes in the cup tray must face to the left rear side of the machine. Ensure that the cup tray is lying firmly on the drip tray.

FILLING THE BEAN HOPPER

If you wish to operate the grinder, ensure that a sufficient amount of fresh, whole coffee beans is in the bean hopper. In total, 220g coffee beans may be filled into the bean hopper.

Remove the bean hopper lid for filling. However, do not overfill the bean hopper. The hopper lid must be closed correctly after filling. Otherwise, the flavour of your coffee beans diminishes rapidly and your espresso gets weak and stale.

Preparing the Appliance for Operation

1. Ensure that the water tank is filled with a sufficient amount of cold water (250-2500ml; filling level between MIN and MAX) and the water tank inserted correctly. Ensure that the drip tray is empty and correctly in place (see: 'Filling the Water Tank' and 'Emptying the Drip Tray').
2. If you wish to operate the grinder, ensure that a sufficient amount of fresh, whole coffee beans are in the bean hopper (see: 'Filling the Bean Hopper').
3. Connect the espresso machine to a sufficient power outlet (see: 'Important Safeguards for Electrical Appliances').
4. Ensure that the selection dial at the left side of the group head is in the verti-

cal standby position. Press the power button. The power button flashes and the machine starts heating. Wait until all buttons illuminate. The required temperature for performing extractions will be reached within approx. 1 minute.

INSERTING THE REQUIRED FILTER BASKET

The espresso machine comes with different filter baskets (see: 'Knowing Your New Espresso Machine'). It is essential for achieving best results to select the appropriate filter basket for the desired task (see: 'Properties of Your New Espresso Machine' and 'Tips for Best Results').

IMPORTANT - The filter basket engages within the portafilter via a bulge at the side wall. There are 3 notches at the rim of the portafilter, for removing the filter basket from the portafilter. If required, insert a medium screw driver or the handle of a teaspoon into a notch for levering out the filter basket.

⚠ CAUTION – Do not use violence. When the filter basket is bent or damaged in any other way, it cannot be installed at the group head without leakage and must be replaced. Always use only one filter basket.

5. If required, remove the installed filter basket from the portafilter. You may use a medium screw driver or the handle of a teaspoon for levering the filter basket out of the portafilter.
6. Rinse the filter basket you removed and the portafilter. Remove any residues of coffee powder and oils (see: 'Care and Cleaning').
7. Select the required filter basket (see: 'Properties of Your New Espresso Machine / Selecting the Filter Basket'): – 1 cup filter basket for approx. 30 ml Espresso or mild coffee (Long Black). – 2 cups filter basket for approx. 60 ml Espresso or strong coffee (Long Black). – POD filter basket for coffee pads.
8. Insert the selected filter basket into the portafilter and press the filter basket down into the portafilter. There may be no gap between the rim of the portafilter and the filter basket.
9. Pre-heat your cups and the portafilter and filter basket using the hot water function. This is a good way too, for flushing the water system of the machine before extraction (see below: 'Pre-Heating').

PRE-HEATING

⚠ WARNING – The steam wand gets hot, when hot water or steam is released. Even after operation, some hot water or steam may escape. Only touch the steam wand at its handle. Do not hold your hands on or under the steam wand, during operation and thereafter. Only use heat-resistant cups and mugs that will not crack or melt.

When pre-heating your cups and mugs, the optimum temperature of your coffee will be kept. After pre-heating, your cups can be kept warm on the warming plate on top of the appliance. The extraction temperature decreases significantly, when the extraction just starts, while the portafilter and filter basket are still cold. This can affect the quality of your coffee unfavourably. Thus, you should warm up the portafilter and filter basket before filling in coffee powder.

For pre-heating, rinse cups and portafilter with hot water given off via the hot water function (see: 'Hot Water'). Hold the portafilter over the drip tray for pre-heating.

1. Prepare the appliance and portafilter for operation (see: 'Preparing the Appliance for Operation' and 'Inserting the Required Filter Basket'). Ensure that the water tank is filled with a sufficient amount of water (250-2500ml; filling level between MIN and MAX).
2. Point the steam wand into your cup or the filter basket (in the portafilter). Turn the selection dial clockwise (to the water icon) for starting the hot water function.
3. Wait, until some hot water is given off. Then turn the selection dial back to the standby position for stopping the hot water function.
4. Repeat step 2 and 3 with the other parts (cups or portafilter) you wish to pre-heat.
5. Place your cups onto the warming plate on top of the appliance to keep them warm.
6. Thoroughly, wipe the portafilter and filter basket dry. Thereafter, fill the filter basket (see below: 'Using the Grinder' or 'Filling in Coffee Powder Manually').

IMPORTANT - Ensure that the filter basket and portafilter are completely dry, before filling in coffee powder. With moisture in the filter basket, the water may flow at the rim of the filter basket missing the coffee powder. When using pre-ground coffee powder, fill the coffee powder directly into the filter basket. **Do not fill ground coffee powder into the bean hopper!**

USING THE GRINDER

You can grind the coffee powder directly into the filter basket via the integrated grinder of the machine. With every start of the grinding action, the correctly measured out dosage for 1 cup or 2 cups is given off.

NOTE

If you wish to use the double amount that is programmed for 1 cup, you may simply start the grinder twice. Alternatively, you may grind the dose that is programmed separately for 2 cups.

IMPORTANT - Do not fill any coffee powder into the POD filter basket, because this filter basket is for coffee pads only.

The grinder is disabled during pre-heating of the water system. After switching on the machine, wait until all buttons illuminate continuously. Before using the grinder, ensure that the bean hopper is filled with an appropriate amount of coffee beans (max. 220g).

NOTE

On usual operation, the grinder stops after delivering the pre-programmed amount. However, you can stop the grinding action manually any time during operation. The grind size can be adjusted via the grind size dial (see: 'Changing the Default Settings / Setting Up the Grinder').

7. Ensure that the portafilter and filter basket are completely dry.
8. Ensure that the bean hopper is filled with a sufficient amount of coffee beans. If required, refill the bean hopper.
9. Push the portafilter in the grinder cradle below the grinder outlet.
10. Shortly press the grinder button for starting the grinder. The grinder gives off 1 portion of coffee powder, programmed for 1 cup espresso.

NOTE

After pressing the grinder button, the grinder starts with some short delay. The dosage programmed for 2 cups espresso is accessed by pressing the grinding button twice within this delay time.

11. If you wish to grind the amount, programmed for a double shot, press the grinder button twice in quick succession.

12. Wait until the grinder stops automatically or stop the grinder manually by pressing the grinder button again. Then pull the portafilter out of the grinder cradle and use the tamper for pressing the coffee powder into the filter basket (see: 'Tamping the Coffee Powder').

FILLING IN COFFEE POWDER MANUALLY

IMPORTANT - Only use coffee powder that is suited for espresso machines with a sufficiently fine grind size. If the grind size is too coarse, your coffee will be weak and watery. Do not overfill the filter basket. **After tamping**, above the surface of the coffee powder there must be 2-3mm of free space to the rim of the filter basket. For filling, you may use a measuring spoon. Do not fill coffee powder into the POD filter basket. This filter basket is for coffee pads only.

13. Ensure that the filter basket and portafilter are completely dry. Otherwise, during extraction, the water may miss the coffee powder and flow at the rim of the filter basket.
14. When using the filter basket for 1 cup or 2 cups: For your first tries, we recommend to fill in 6-8g coffee powder for extracting 1 cup of espresso.
15. When using the POD filter basket: Place the coffee pad into the filter basket and push the coffee pad towards the bottom of the filter basket with your fingers. Ensure that the strips of paper stick to the internal surface of the filter basket. The coffee pad must be well centred inside the filter basket and the rim of the coffee pad may not protrude the rim of the filter basket. Otherwise, the water runs out during extraction and the machine cannot apply the required pressure.

NOTE

If the coffee pad is somewhat too large for the filter basket, you may fold in the rim of the coffee pad.

IMPORTANT - Only use 1 coffee pad for each extraction. If required, extract 2 espressi one after the other.

TAMPING THE COFFEE POWDER

16. Distribute the coffee powder as evenly as possible. Carefully tapping at the sides of the portafilter may be useful.
17. Tamp the coffee powder via the tamper of the appliance. Try to get an even surface that leaves at least 2-3mm of free space to the rim of the filter basket.

NOTE

Tamp down firmly, applying a force of approx. 5 kg. When pressing too hard, the water flows too slowly and the espresso gets bitter and dark. When pressing too timid, the water flows too fast, leading to a weak and watery taste. However, the force for pressing is not as crucial as the evenness of the surface.

18. If you have filled in too much coffee powder, use any flat tool for scraping off some coffee powder. Then tamp the remaining coffee powder again for getting a smooth surface.
19. Thoroughly remove any excess coffee powder from the rim of the portafilter. Otherwise, leakage between portafilter and group head could occur during extraction and the pump cannot apply sufficient pressure.

INSTALLING THE PORTAFILTER

20. Before inserting the portafilter into the group head, run some water through the group head by pressing the 1 cup button. This will purge any residues of ground coffee from the group head and stabilize the temperature of the heating block prior to extraction. You may use this water flow for pre-heating the cup.
21. After the purging cycle is finished, hold the portafilter with the handle in the 8 o'clock position on the group head. The correct position is marked via an open lock icon at the group head. Move the portafilter up for inserting it into the group head.
22. Rotate the handle of the portafilter to the right until you feel the resistance, caused by the sealing ring at the group head. Ensure that the portafilter is locked securely to the group head.

STARTING THE EXTRACTION

⚠ WARNING – Do not remove the portafilter during extraction. Otherwise, hot water and steam may be pressed out at the rim of the portafilter. Before removing the portafilter at the end of the extraction cycle, wait for the system to release the pressure, You will hear a hissing noise. Thereafter, you may remove the portafilter.

23. **For filling 1 cup:** place the cup on the drip tray centred below the portafilter. **When filling 2 cups:** place two cups directly next to each other on the drip tray, ensuring that one spout of the portafilter lies over each cup.

NOTE

You can adapt the extraction volumes programmed for each espresso button (1 cup or 2 cups) to your liking (see: 'Changing the Default Settings / Adjusting the Extraction Volume').

NOTE

While the machine is extracting espresso, the extraction cycle can be cancelled any time you like via pressing the flashing espresso button. This is the button, you pressed for starting the extraction.

24. Ensure that the water tank is filled with a sufficient amount of water (at least above the MIN filling line). Press the required espresso button: 1 cup button or 2 cups button. The activated button flashes and the extraction starts. After some seconds, the coffee drips out of the spouts of the portafilter. The appliance finishes the extraction cycle automatically as soon as the pre-programmed volume is given off. Wait for additional 10 seconds, until the appliance released the pressure at the group head.

AFTER THE EXTRACTION

⚠ WARNING – The metal parts of the portafilter and the lower part of the group head may be very hot during the extraction and thereafter. Only touch the portafilter by the black handle. If required, cool the portafilter down via cold water, before touching the portafilter or filter basket with your hands.

IMPORTANT - Always remove the coffee powder from the filter basket immediately after extraction. Otherwise, coffee powder could dry on the surfaces and clog the fine mesh of the filter basket.

⚠ WARNING – After the extraction is finished, hot water may still be in the filter basket. Do not spill the water to avoid scalds.

1. After the extraction, first remove your cups from the drip tray and place the cups onto the warming plate.
2. Remove the portafilter from the group head. For this, hold the portafilter by the handle and rotate the portafilter to the left for unlocking it. Then, **carefully** take the portafilter out of the group head, keeping the portafilter level. If the filter basket is filled with water, slowly discard the water into the drip tray.
3. Immediately after each extraction, you should purge the group head for removing residues of coffee powder from the shower screen in the group head. Sim-

ply press the 1 cup button to give off hot water via the group head.

4. Empty the filter basket by turning the portafilter upside down and hitting out the coffee powder.
5. Rinse the filter basket and portafilter with hot water for removing residues of coffee powder and coffee oils. Hot water may be obtained via the hot water function of the appliance (see: 'Hot Water').
6. If you wish to prepare a Long Black (normal coffee), add hot water to your espresso via the steam wand (see: 'Hot Water').
7. If you wish to make latte or cappuccino, texture milk via the steam function of the appliance (see: 'Texturing Milk').
8. Empty the drip tray and replace it (see: 'Emptying the Drip Tray').
9. Do not leave the appliance switched on and/or connected to the power supply uselessly. If you do not wish to use the appliance again, press the power button to switch off the appliance. Then unplug.

NOTE

Dispose of the coffee powder in domestic waste or degradable organic waste. Do not dispose of the coffee powder in the sink to avoid clogging the outlet pipe.

NOTE

If the appliance is idle, it will shut off automatically after max. 30 minutes (all buttons get dark). If you wish to switch on the appliance again, simply press the power button. However, do not leave the appliance unattended, when it is connected to the power supply.

HOT WATER

The appliance can give off hot water via the steam wand. Use this hot water function for pre-heating and rinsing cups and the portafilter, or for giving off hot water for a mug of coffee (Long Black / normal coffee), tea, or other hot drinks.

⚠ WARNING – Risk of Burns! The hot water jet is given off under pressure and may splash. Even after operation, hot steam and hot water could escape from the steam wand and the steam wand will be hot. Ensure to touch the steam wand only by the black handle. When turning the selection dial to the hot water function, steam and hot water come out of the steam wand. Ensure to keep your hands and any delicate object in appropriate distance to the steam wand. Do not direct the steam wand to persons or delicate objects. Even when using the hot water function, always be aware that hot water and steam could escape from the group head. If you wish to add hot water to a drink, immerse the tip of the steam wand into your drink, before starting the hot water function. Otherwise, hot water could splash. Alternatively, point the steam wand at an angle to the inner side wall of your vessel. However, you should avoid this procedure, when using glasses, because even heat-resistant glass could crack, due to the extreme local heating. **Always switch off the hot water function, before removing your vessel.**

IMPORTANT - The appliance is not intended for producing large amounts of hot water. The water temperature decreases significantly, when large amounts of water are given off. Depending on the required amount, you may need to start the hot water function again after making a break.

NOTE

You cannot extract espresso, while using the steam wand functions. We recommend to hold a damp, clean cloth at hand, when using the steam wand.

1. Prepare the appliance for operation (see: 'Preparing the Appliance for Operation'). Wait until all buttons illuminate continuously.
2. Ensure that the filling level within the water tank is between the MIN and MAX filling lines. Being aware that hot water or steam could drip from the group head and do not hold your hands and arms under the group head, when turning the steam wand into a suitable vessel.
3. Turn the steam dial clockwise (to the front) to the hot water icon. Hot water starts flowing from the steam wand and the hot water/steam indicator illuminates continuously.
4. Wait until the desired amount of water is given off. Then turn the selection dial back to the central standby position for stopping the water flow.

⚠ WARNING – After producing hot water, the steam wand is very hot and hot water and steam could escape from the steam wand and group head. Do not touch the steam wand with your hands. Do not hold your hands under the group head.

5. Remove the vessel from the steam wand.
6. In the case, you diluted an already prepared drink, wipe the steam wand, using a wet, clean cloth or kitchen towel keeping in mind that the steam wand will be very hot, thus ensuring that you do not touch the steam wand with your skin (see: 'Care and Cleaning / Cleaning the Steam Wand').
7. Grasp the steam wand at the handle and turn the steam wand to the drip tray. After diluting a drink, turn the selection dial clockwise for some seconds and back to produce a short burst of hot water for flushing the steam wand.

TEXTURING MILK

⚠ WARNING – Risk of Burns! Young Children must always be supervised, when the espresso machine is in their reach. During operation and shortly thereafter, the steam wand will be very hot and hot steam and hot water could escape from the steam wand and group head. Do not hold your hands and arms near the steam wand tip or under the group head. To avoid splashing of hot milk, before removing the milk, always stop the steam flow by turning the selection dial to the central standby position. After texturing, the steam wand will be very hot. Only touch the steam wand at the handle to avoid scalding! **When using glasses or plastic mugs, DO NOT point the steam wand directly at the side walls of the vessel, because even heat-resistant glass could crack and plastic could melt due to the extreme local heating.** It is better to avoid using glass or plastic vessels for texturing.

NOTE

You cannot use the espresso function and steam function at the same time.

NOTE

When using a metal vessel for texturing (e.g. the provided milk jug), you can feel the temperature of the milk at the bottom of the vessel. With porcelain vessels this is impossible, because porcelain is a bad heat conductor.

Various useful tips for texturing milk are given in section 'Tips for Best Results / Tips for Texturing Milk'.

1. Prepare the appliance for operation (see: 'Preparing the Appliance for Operation'). Hold a clean, moist cloth at hand. Wait for the appliance to reach operation temperature and all buttons illuminate. Ensure that the water tank is filled with a sufficient amount of water (between the MIN and MAX filling lines). Turn the steam wand to the drip tray.

2. Fill approx. 100ml of fresh, cold milk (sufficient for normal cappuccino) into a sufficiently large, high vessel made of porcelain or metal. Prefer the milk jug of the appliance.

IMPORTANT - During texturing, the milk may reach up to three times of its volume, causing overflow when using a vessel that is too small. Prefer the provided milk jug.

⚠ WARNING – When the steam function is activated via the selection dial, hot water and hot steam are pressed out of the steam wand and the steam wand gets very hot.

3. Turn the selection dial counter-clockwise (to the steam icon) and let the appliance operate until the water is flushed out of the steam wand and only steam is given off. The hot water/steam indicator flashes. Turn the selection dial back to the central standby position for stopping the steam flow.

NOTE

Pressing the water out may last a few seconds.

4. Wait 2-3 seconds. Then turn the steam function on again for some seconds for heating the steam wand up to steam temperature. Switch off the steam function.
5. By the handle, turn the steam wand to a position, where you can hold the milk vessel conveniently under the steam wand. Lift the milk vessel to immerse the tip of the steam wand at an angle below the surface of the milk. The steam wand should be near the side wall of the milk vessel.

IMPORTANT - If required, stop texturing in time to avoid overflow. The milk and milk jug will be heated up via the steam. Be careful, while touching the milk jug during texturing.

6. To start frothing, turn the selection dial to the steam icon again. With the steam wand in correct position, a vortex is generated in the milk.
7. **When using a metal vessel:** hold your hand at the bottom of the milk vessel for feeling the temperature, which must get lukewarm. **When using a porcelain vessel:** let the steam function operate for 5-10 seconds. Then, carefully lower the vessel to bring the tip of the steam wand near the surface of the milk. Steam and air build up the froth. When using a metal vessel, let the appliance operate, until the vessel just gets too hot for touching it. Otherwise, let the appliance operate for another 5-10 seconds. While doing so, ensure that the milk does not overflow.

⚠ WARNING – After texturing, the steam wand will be very hot. Hot steam and hot water may escape even after turning the selection dial to the vertical standby position. Handle with care to avoid scalding! **Only touch the steam wand at the handle.**

8. When the desired temperature and/or consistency is reached, BEFORE removing the milk vessel, turn the selection dial back to the central standby position for stopping the steam flow. Thereafter, place the milk vessel onto the warming tray.
9. Immediately thereafter, wipe the steam wand and tip with the damp cloth, **ensuring not to touch the metal parts of the steam wand with your skin.** By the handle, turn the steam wand to the drip tray.
10. Repeatedly turn the selection dial to and fro, producing some short steam blasts for purging the steam wand. If required, wipe the steam wand again.
11. Consume the textured milk immediately, as milk froth collapses after a short time.

IMPORTANT - The machine does not extract espresso with the water system still at steam temperature. Otherwise, the coffee powder would be burnt and the espresso gets bitter. When pressing an espresso button (1 cup or 2 cups) immediately after steam generation, it may last some seconds until the machine starts the extraction, because the machine cools the water system down to espresso temperature again.

12. If you do not wish to use the appliance again, switch off (press the power button) and unplug the appliance.

💡 TIP - To reduce the risk of blockages, immerse the steam wand in a high vessel filled with clear water, whenever the steam wand is not in use. Re-fill this vessel with fresh water every day at the latest.

CHANGING THE DEFAULT SETTINGS

You can adapt your new »Design Espresso Advanced Barista« to your likings by setting up the grind size and dosage of the grinder and the extraction volume for your espresso.

NOTE

The espresso machine comes with useful factory settings already programmed. For your first tries, you should use these settings. Adapt the settings, when getting experienced and your individual likings are not met via the steps suggested in chapter 'Tips for Best Results'.

IMPORTANT - When programming new settings for the ground amount and/or the extraction volume, any other settings are overwritten without a warning. However, if required, you can restore the factory settings (see: 'Recalling the Factory Settings').

SETTING UP THE GRINDER

You can select the grind size and the amount of coffee powder given off. The amounts for a single shot or a double shot can be programmed separately.

SELECTING THE GRIND SIZE

The grind size will affect the water flow rate through the coffee in the filter basket and the flavour of the espresso. When setting the grind size, it should be fine but not too fine or powdery (see: 'Tips for best Results / The Grind').

There are 11 possible settings given on the grind size dial at the right side of the group head.

NOTE

The smaller the number, the finer the grind size. The larger the number, the coarser the grind size. We recommend to start with the grind size 3 and to adjust the setting as required, after checking the results. The grinder should run during setting.

13. Push the portafilter (including the appropriate filter basket) into the grinder cradle below the grinder outlet. Alternatively, you may place a small bowl under the grinder outlet. This is useful for collecting the given off coffee powder and checking the result.
14. Press the grinding button. The grinder starts operation audibly. With coffee beans in the bean hopper, ground coffee powder is given off.
15. **To adjust the grind size:** with the grinder still running, rotate the grind size dial to the back of the machine for getting a finer grind size. Turning to the front, results in a coarser coffee powder.

ADJUSTING THE AMOUNT

16. The first time you use the appliance, we recommend using the factory settings (approx. 7g for a single espresso and approx. 14g for a double shot). If you are not satisfied with the result, you can change the amount. The single dosage can be adapted as well as the double dosage (via pressing the grinding button twice consecutively; see below).

NOTE

If you wish to simply get twice the dosage, that is programmed for a single shot, you may simply start the grinder twice with the single dosage.

17. **Programming the single dosage:** Hold the grinding button pressed, while the grinder shall operate. Release the grinding button, as soon as the desired amount is reached. When releasing the grinding button, the appliance stores the given off amount in memory.

IMPORTANT - After pressing the grinding button, the grinder starts with a short delay. If you wish to use the double dosage, you must press the grinding button twice within this short delay. For setting up the double dosage, the second time you need to hold the grinding button pressed, until the desired amount is given off.

19. **Programming the double dosage:** press the grinding button shortly and **immediately thereafter**, hold the grinding button pressed, until the desired amount is reached. When releasing the grinding button, the given off amount is stored in memory.

ADJUSTING THE EXTRACTION VOLUME

The first time you use the appliance, we recommend using the factory setting of the extraction volume (espresso amount; approx. 30ml for a single shot and approx. 66ml for a double shot). If you are not satisfied with the result, you can change the extraction volume.

IMPORTANT - You need to install the portafilter and at least a double-wall filter basket at the group head, for programming the desired amount of espresso. However, it is better, to program the extraction volume with the same procedure you prefer for a usual shot.

For programming an espresso button (1 cup or 2 cups):

1. Install the portafilter with the filter basket at the group head.
2. Hold the espresso button pressed, until the desired amount is reached.

- As soon as the espresso button is released, the appliance memorizes the amount, given off up to this point.

RECALLING THE FACTORY SETTINGS

The appliance keeps the factory settings in memory, no matter, whether you have changed various individual pre-programmed settings. This may be useful, when your way for getting the optimum settings missed its aim and you wish to start again right from the beginning.

IMPORTANT - When resetting the appliance to the factory settings, any individually programmed settings are overwritten irreversibly.

IMPORTANT - The following reset procedure does not affect the grind size, which can only be changed via the grind size dial. The recommended setting is 3.

Hold the power button pressed until the signal sounds (approx. 4-5 seconds). Thereafter, the appliance is using the factory settings again.

SOLVING PROBLEMS

If any problems occur during operation, you will find the solution in this chapter.

Problem	Possible Reasons	The Easy Solution
Emergency stop required?		Unplug the appliance.
After switching on, water runs out of the group head.	The water system is flushed.	This is normal operation. No need to worry.
The appliance does not reach the operating temperature. The power button flashes in unusual high frequency.	The selection dial is turned to the hot water function or steam function.	Turn the selection dial to the central standby position. Then, wait until all buttons illuminate.
There is still a gap between the portafilter and filter basket.	An obstacle in the portafilter.	Do not use violence! Remove the filter basket and check, whether there is any obstacle in the portafilter. Only use 1 of the provided filter baskets.
	The filter basket is not inserted correctly.	Gently press the filter basket down into the portafilter to make it engage within the portafilter with a click.

Problem	Possible Reasons	The Easy Solution
	The filter basket is damaged.	Replace the filter basket. Do not use violence when removing the filter basket! Get in contact with your vendor for replacement.
You cannot install the portafilter at the group head.	The portafilter is not in the correct position under the group head.	The handle of the portafilter must face to the 8 o'clock position (front left side of the appliance), when moving the portafilter up into the group head. If required, turn the portafilter to and fro a little, while holding it in place at the group head.
	Too much coffee powder in the filter basket.	Leave 2-3mm of free space between the surface of the tamped coffee powder and the rim of the filter basket. Scratch off some coffee powder. See: 'Tips for Best Results / Filling the Filter Basket'.
	The filter basket is not inserted correctly into the portafilter.	There may be no gap between the portafilter and filter basket. Gently push the filter basket into the portafilter until it engages tangibly (see: 'Operation / Inserting the Required Filter Basket').
During operation you notice an unpleasant smell.	The appliance is used for the very first time or after an elongated period of storage.	This is normal. Prepare the machine for operation (see: 'Before First Use').
	You did not purge the water system sufficiently after descaling.	Purge the water system (see: 'Before First Use / Flushing the Water System').
	The coffee beans in the bean hopper have gone bad.	Empty the bean hopper completely. Then clean the bean hopper (see: 'Care and Cleaning / Emptying and Cleaning the Bean Hopper'). Thereafter, fill in fresh coffee beans and discard the first dosage. Only use fresh coffee beans. Before storing the appliance for several days, always empty the bean hopper completely.
	The water in the water tank is stale.	Empty and rinse the water tank at least daily to avoid the growth of algae and germs. Clean and rinse the water tank thoroughly (see: 'Care and Cleaning / Cleaning the Water Tank'). Do not leave any residues of water in the water tank, when the appliance is not in use.

Problem	Possible Reasons	The Easy Solution
	A severe problem occurred.	If an unpleasant smell persists after thoroughly purging and cleaning the machine, switch off and unplug the appliance. Get in contact with your vendor for examination and repair.
The appliance does not work and/or no steam, hot water, or coffee is given off.	The appliance is not live or switched off.	Switch on the appliance by pressing the power button. Check, whether any buttons flash or illuminate. If not, ensure that the power supply outlet is live by connecting a lamp.
	The automatic shut-off has been triggered.	After max. 30 minutes of being idle, the appliance switches off automatically. Press the power button to switch on the appliance.
	Overheating of the pump, the grinder, or the heating block. The thermal cut-out has been triggered.	Unplug and leave the appliance cool down for 30-60 minutes. Thereafter, you may use the appliance again. If not, get in contact with an authorized service centre for examination and repair.
	The pump is working with an unusual noise: Not enough water in the water tank or the water tank is not installed correctly.	Immediately switch off the activated function! Before operation, fill the water tank with a sufficient amount of water (filling level between MIN and MAX). Ensure that the water tank is installed correctly at the rear of the appliance. Without violence push the water tank down (see: 'Operation / Filling the Water Tank').
	Extracting espresso: The selection dial is not in the vertical standby position.	For extracting espresso, the selection dial must be turned to the standby position. Otherwise, the appliance cannot build up sufficient pressure at the group head.
	Extracting espresso: The filter basket or the spouts of the portafilter are clogged.	Clean the filter basket and portafilter thoroughly (see: 'Care and Cleaning'). When the problem persists, get in contact with your vendor for replacement.
	Hot water/steam function: The steam wand is clogged.	Clean the steam wand (see: 'Care and Cleaning / Cleaning the Steam Wand').
	A severe problem occurred.	Immediately switch off the appliance and unplug. Get in contact with an authorized service centre for examination and repair.

Problem	Possible Reasons	The Easy Solution
Water or steam escape from the group head or steam wand without any function activated.	The appliance heats up the water system.	During heating, water and steam may escape in small amounts. Especially, when selecting the steam function by pressing the steam button immediately after making an espresso, remaining water in the group head may drip. This is normal.
	You are using an unsuited type of water.	Only use fresh tap water or non-carbonated, low-mineral table water (see: 'Tips for Best Results / The Water Quality').
	The steam function has been activated recently. The water system is still on steam temperature.	Wait until the temperature of the water system drops to extraction temperature.
	The selection dial is not closed completely.	Turn the selection dial to the central, vertical standby position.
	Excessive deposits of lime in the water system.	Descalc the appliance in time to avoid damage (see: 'Care and Cleaning / Descaling the Appliance'). Perhaps, you need to shorten the intervals for descaling due to high water hardness in your area.
Water accumulates under or beneath the appliance.	The water tank is overfilled.	Do not overflow the water tank. Observe the MAX filling line (2500ml; see: 'Operation / Filling the Water Tank').
	Water has been spilled, when filling the water tank.	Ensure that the exterior of the water tank is dry, before replacing the water tank. You should avoid filling the water tank, when it is still mounted, because the water may be spilled quite easily. Pull the water tank out for filling (see: 'Operation / Filling the Water Tank').
	Overflow of the drip tray.	During operation, avoid overfilling the drip tray. Empty the drip tray in time. Remove the drip tray carefully and avoid tilting the drip tray when pulling it out of the appliance. Ensure that the red filling indicator of the drip tray can easily move up and down.

Problem	Possible Reasons	The Easy Solution
	Water or splashes given off by the steam wand ran out.	Even when the selection dial is in the central standby position (off), water and steam may escape. Thus, always turn the steam wand to the drip tray or into a vessel, when the steam wand is not in use. Wipe spilled water immediately.
	The water system is leaking.	Immediately switch off and unplug the appliance. Get in contact with your vendor for examination and repair.
The drip tray is overfilled, but the filling indicator does not come up.	The filling indicator is not inserted correctly or missing.	Put the red float of the filling indicator onto the post within the drip tray. Ensure that it can move freely up and down.
	The cup tray is in wrong orientation. The filling indicator is blocked.	Turn the cup tray by 180°. The large openings must lie at the rear left side of the appliance. The cup tray must lie stably and may not wobble. If required, turn the filling indicator by 90°.
The cup tray wobbles on the drip tray or is inclined.	The cup tray is in wrong orientation.	Turn the cup tray by 180°. The large openings must lie at the rear left side of the appliance.
	The filling indicator is not inserted correctly.	Turn the filling indicator by 90° and try again.
The filter basket cannot be removed from the portafilter.	For operation, the filter basket is engaged within the portafilter via a bulge at the side wall.	If you find it difficult to get the filter basket out, use a medium screw driver or the handle of a teaspoon for carefully levering out the filter basket (see: 'Operation / Inserting the Required Filter Basket').
All buttons are illuminated but the extraction function does not work or not work correctly.	The selection dial is not turned to standby correctly.	Turn the selection dial at the left side of the group head to the vertical standby position. Then try again.
	The water system is overheated.	Directly after using the steam function, the water system is still on steam temperature. Simply wait, until the water system reaches extraction temperature again. The extraction starts automatically.
	You are using an unsuited type of water.	Only use clear, cold tap water or low-mineral, non-carbonated table water. Remove and empty the water tank. Then refill the water tank and flush the water system (see: 'Before First Use / Flushing the Water System').

Problem	Possible Reasons	The Easy Solution
	Not enough water in the water tank or the water tank is not installed correctly.	Fill the water tank at least up to the MIN filling line and ensure to install the water tank correctly at the rear of the appliance. When closed correctly, the water tank lid may not protrude the top of the appliance.
The portafilter loosens at the group head during an extraction.	The portafilter is not inserted correctly at the group head.	Ensure that the portafilter is rotated to the stop and it is securely locked in place.
	There is coffee powder on the rim of the filter basket or on the sealing ring of the group head AND / OR moisture on the rim of the filter basket.	Clean and dry the rim of the filter basket after filling in coffee powder to ensure a proper seal in group head. Check the group head for residues of coffee powder (see: 'Care and Cleaning / Cleaning the Group Head').
Water or espresso run out at the rim of the portafilter.	The filter basket and/or portafilter are not inserted correctly at the group head.	Ensure that there is no gap between the rim of the filter basket and the rim of the portafilter. Ensure that the portafilter is rotated to the right as far as possible. Ensure that the portafilter is level and securely locked in place.
	There is coffee powder at the filter basket rim or coffee powder is sticking to the sealing ring of the group head.	After filling, wipe excess coffee powder off the rim of the filter basket to ensure a proper seal in the group head (see: 'Operation / Tamping the Coffee Powder'). Clean the shower screen and sealing ring within the group head (see: 'Care and Cleaning / Cleaning the Group Head').
	The filter basket is clogged.	Immediately cancel the extraction cycle (press the flashing button) and wait approx. 10 seconds. Thereafter, carefully remove the portafilter from the group head. Clean the filter basket. If required, use the cleaning tool for opening the pores of the filter mesh (see: 'Care and Cleaning'). When the problem persists, replace the filter basket.

Problem	Possible Reasons	The Easy Solution
	Too much coffee powder in the filter basket.	Ensure to leave sufficient space between the tamped coffee powder and the rim of the filter basket (2-3mm). Scrape off surplus coffee powder (see: 'Operation / Tamping the Coffee Powder'), then tamp the coffee powder and wipe the rim of the portafilter and filter basket clean again.
	The coffee powder has been tamped with too much pressure.	Do not apply too much pressure when tamping the coffee powder in the filter basket (see: 'Tips for Best Results').
	The sealing ring in the group head is worn out or damaged.	Get in contact with an authorized service centre for examination and repair. Do not poke in the group head with any hard or sharp-edged objects. For cleaning the group head, only use a soft cloth or SOFT nylon brush.
The pump continues to operate, the steam is very wet, the steam wand leaks.	You are using an unsuited type of water.	Flush the water system with cold tap water or low-mineral, non-carbonated bottled water (see: 'Tips for Best Results / The Water Quality' and 'Before First Use / Flushing the Water System').
The coffee does not flow from the group head, OR the coffee starts dripping too late (after 12 seconds) or too slowly, OR the coffee is very bitter and dark.	The water tank is empty or not inserted correctly.	Fill a sufficient amount of water into the water tank (between MIN and MAX filling line). Do not let the machine pump the water tank completely empty.
	The steam function or hot water function is activated.	Push the water tank down at the back of the appliance until the water tank lid levels up with the top of the appliance (see: 'Operation / Filling the Water Tank'). Turn the selection dial to the vertical standby position.
	The water system is overheated.	For producing steam, the appliance heats the water system to the significantly higher steam temperature. Wait, until the extraction temperature is reached again. The extraction starts automatically.
	The coffee powder is too fine.	Only use coffee powder suited for espresso machines (see: 'Tips for Best Results').

Problem	Possible Reasons	The Easy Solution
	Too much coffee powder in the filter basket.	Leave at least 2-3mm of free space between the tamped coffee powder and the rim of the filter basket (see: 'Operation / Tamping the Coffee Powder').
	The coffee powder is tamped too firmly.	Reduce the applied pressure when tamping the coffee powder (see: 'Tips for Best Results').
	Air in the water system.	Flush the water system (see: 'Before First Use / Flushing the Water System').
	Excessive lime deposits in the water system.	Reduce the intervals for descaling the espresso machine (see: 'Care and Cleaning / Descaling the Appliance'). If the water hardness in your area is extremely high, it may be better to use low-mineral, non-carbonated table water (see: 'Tips for Best Results / The Water Quality').
	The filter basket is clogged.	Clean the filter basket (see: 'Care and Cleaning / Thorough Cleaning of the Portafilter and Filter Basket'). Always remove used coffee powder immediately from the filter basket. Thereafter, rinse the filter basket with hot water (see: 'Operation / After the Extraction'). If the problem persists after cleaning, replace the filter basket. Contact your vendor.
The coffee flows out too quickly and/or the coffee is weak and watery.	The coffee powder is stale or too coarse.	Use fresh coffee beans and coffee powder with a grind size suited for espresso machines. Adjust the grind size of the grinder somewhat finer (see: 'Changing the Default Values / Setting Up the Grinder').
	Too little coffee powder in the filter basket.	Use at least 1 measuring spoon of coffee powder (see: 'Operation / Filling in Coffee Powder Manually' or 'Operation / Using the Grinder'). If required, adjust the grinder of the espresso machine accordingly (see: 'Changing the Default Settings / Setting Up the Grinder').
	You applied too little pressure when tamping the coffee powder in the filter basket.	Apply a sufficient pressure via the provided tamper (see: 'Operation / Tamping the Coffee Powder').
	You started the extraction via the wrong espresso button.	After filling the 1 cup filter basket with the appropriate amount for 1 cup, you should start the extraction via the 1 cup button (see: 'Operation / Starting the Extraction').

Problem	Possible Reasons	The Easy Solution
	The extraction volume programmed for the used espresso button is set too high.	Adapt the extraction volume accordingly (see: 'Changing the Default Settings / Adjusting the Extraction Volume').
Too much/too little espresso is given off.	The grind size requires adjustment.	Adapt the grind size accordingly. If too little espresso is given off, adjust the grind size somewhat coarser. Otherwise, set the grind size finer (see: 'Changing the Default Settings / Setting Up the Grinder').
	The amount of coffee powder requires adjustment.	Adjust the coffee dosage: use more (too much espresso) or less (too little espresso) coffee powder. If required, set up the grinder accordingly (see: 'Changing the Default Settings / Setting Up the Grinder').
	The extraction volume programmed for the used espresso button requires adjustment.	Adapt the extraction volume accordingly (see: 'Changing the Default Values / Adjusting the Extraction Volume').
When placing two cups under the spouts of the portafilter, the cups are not filled evenly.	The cups are not positioned correctly.	Ensure that each cup is placed correctly below one of the spouts. Otherwise, the espresso may run down at the exterior of the cups.
	The filter basket has been wet, before filling in the coffee powder.	Always dry the filter basket thoroughly, before filling it. Otherwise, the water may run through at the rim of the filter basket.
	The appliance is not level.	Ensure that the surface of your workplace is level.
	One spout of the portafilter is clogged.	Clean the portafilter (see: 'Care and Cleaning / Thorough Cleaning of the Portafilter and Filter Basket').
The appliance is making pulsing, whistling, and pumping noises during operation.	This may be normal and no reason for concern.	No action required.
The machine is making an unusually loud pumping noise and/or the pump is running for too long.	Not enough water in the water tank.	Immediately cancel the used function. Fill the water tank. The filling level must be between the MIN and MAX filling lines (see: 'Operation / Filling the Water Tank'). During operation, always ensure that the pump will NOT empty the water tank completely to avoid damage to the pump.

Problem	Possible Reasons	The Easy Solution
	The water tank is not inserted correctly.	Push the water tank down at the back of the appliance until the water tank lid is level with the top of the appliance (see: 'Operation / Filling the Water Tank').
The coffee is too cold.	You did not pre-heat the cups.	Rinse your cups and mugs via the hot water function, and place them onto the warming plate, before starting an extraction (see: 'Operation / Pre-Heating').
	You did not pre-heat the portafilter.	Pre-heat the portafilter and filter basket via the hot water function (see: 'Operation / Pre-Heating').
	Making cappuccino or latte: The milk is not hot enough.	Use a metal milk jug for texturing milk. During texturing, hold your hand on the milk jug to feel the temperature (see: 'Operation / Texturing Milk').
After extraction, water is still in the filter basket.	This may be normal.	No need to worry.
Using the Grinder		
The appliance is switched on, but the grinder does not work.	The appliance is still pre-heating.	Wait until all buttons illuminate continuously. Then try again.
	The grinder is blocked by a foreign object.	Immediately switch off the grinder (pressing the grinder button). Follow the instructions, described in 'Care and Cleaning / Emptying and Cleaning the Bean Hopper'.
Too much/too little coffee powder is given off and/or the grinder stops unexpectedly and/or the usual dose is not given off.	The grind size has been changed.	When changing the grind size, it may be required to change the amount setting. Adjust the appropriate setting (see: 'Changing the Default Settings / Setting Up the Grinder').
	The grind amount setting is incorrect.	Adjust the grinder (see: 'Changing the Default Settings / Setting Up the Grinder').

Problem	Possible Reasons	The Easy Solution
	Impurities are merged with the coffee beans and block the grinder (e.g. pieces of stalks).	<p>Press the grinding button for turning off the grinder.</p> <p>Follow the instructions, described in 'Care and Cleaning / Emptying and Cleaning the Bean Hopper'.</p> <p>If possible, rotate the grind size dial to the highest number (11). However, do not use violence! Press the grinding button again to verify, if the grinder is working again.</p> <p>If the grinder still does not work and/or the grind size dial is blocked, try to stop and start the grinder several times.</p> <p>If the problem persists, return the appliance to an authorized service centre for examination and repair.</p>
	Also refer to the following entries.	
Not enough or too much coffee powder.	The grinder needs adjustment.	Adjust the amount of coffee powder given off for the selected dosage (see: 'Changing the Default Settings / Setting Up the Grinder').
	You retrieved the wrong dosage.	The grinder memorizes the dosages for 1 espresso and 2 espressi separately. Ensure to select the correct setting (see: 'Operation / Using the Grinder').
Using the Steam Wand		
No froth or only poor milk froth.	The steam wand has not been flushed before texturing.	Let the steam function operate, until the water is flushed out of the steam wand and steam is produced. Thereafter, try again (see: 'Operation / Texturing Milk').
	The water tank is empty or not installed correctly.	Fill a sufficient amount of fresh water into the water tank. Ensure to install the water tank correctly (see: 'Operation / Filling the Water Tank').
	During texturing, the temperature in the water system dropped too far.	The machine is not suited for texturing large amounts. During operation, the temperature of the water system drops, due to cold water flowing through. Turn the selection dial back to the vertical standby position and wait some seconds. If required, continue texturing. Use the provided milk jug and texture larger amounts of milk in portions of 100-150ml.

Problem	Possible Reasons	The Easy Solution
	The steam wand is clogged.	Even an obstacle that is only narrowing down the steam flow in the steam wand has great influence on the results. Leave the steam wand cool down and clean the steam wand tip (see: 'Care and Cleaning / Cleaning the Steam Wand').
	The fat content of the milk is too high.	Try low-fat milk with approx. 1.5% fat.
	The milk is not fresh and/or not cold enough.	Use refrigerated and really fresh milk for texturing (see: 'Tips for Best Results / Tips for Texturing Milk').
	Too much milk.	The capacity of the water system is suitable for texturing 100-150ml milk (for 1-2 cappuccino). When you wish to texture more, divide the required amount into portions.
	Different brands and types of milk and milk alternatives will texture differently.	You may need to adapt the texturing procedure. Give it a try.
	You stopped texturing prematurely.	The texturing process needs some time. Leave the appliance operate until the desired quantity of froth is produced. If required, wait until the water system reached the required temperature again and continue texturing thereafter.
	You need to improve your texturing procedure.	Proceed according to the instructions in the sections 'Operation / Texturing Milk' and 'Tips for Best Results / Tips for Texturing Milk'. Perhaps, you must try little variations of the procedure.
The milk jug overflows with large bubbles that collapse almost immediately.	You need to improve your texturing procedure.	Proceed according to the instructions in the sections 'Operation / Texturing Milk' and 'Tips for Best Results / Tips for Texturing Milk'. Try to get small bubbles. Try little variations of the procedure.
	The fat content of the milk is too high.	Perhaps you used whole milk. Try milk with approx. 1.5% fat (e.g. low-fat milk).

Problem	Possible Reasons	The Easy Solution
The milk has a stale taste.	The milk is not fresh and/or not cold enough.	Use refrigerated and really fresh milk for texturing (see: 'Operation / Texturing Milk').
	The steam wand is not clean.	Clean the steam wand thoroughly (see: 'Care and Cleaning / Cleaning the Steam Wand').
	The water in the water tank is stale.	Empty and clean the water tank and fill the water tank with cold fresh water at least every day (see: 'Care and Cleaning / Cleaning the Water Tank'). Only use fresh tap water. Let some water run out, before filling the water tank.
No hot water or the water drips only sparsely out.	The steam wand is clogged.	Leave the steam wand cool down and clean the steam wand thoroughly (see: 'Care and Cleaning / Cleaning the Steam Wand').
	The water tank is empty or not installed correctly.	Ensure that the water tank is filled sufficiently before operation (between MIN and MAX filling line). Ensure that the water tank is installed correctly (see: 'Operation / Filling the Water Tank').

Error Messages of the Appliance

All button flash.	The water tank is empty or not installed correctly.	Fill a sufficient amount of clear tap water into the water tank (between MIN and MAX filling line). Ensure that the water tank is installed correctly (see: 'Operation / Filling the Water Tank'). Before operation, always ensure that the water tank is filled with a sufficient amount of water (between MIN and MAX filling line). Do not operate the appliance with the water tank empty.
The power button flashes with unusually high frequency.	During pre-heating, the selection dial is turned to the hot water function or steam function.	Turn the selection dial at the left side of the group head to the central standby position.
The descaling indicator illuminates.	Descaling is required.	Perform a descaling cycle (see: 'Care and Cleaning / Descaling the Appliance').

CARE AND CLEANING

⚠ WARNING – Always ensure that the appliance and all its parts and accessories are out of reach of young children. The lower part of the group head, as well as the portafilter, filter basket, and steam wand will get very hot during operation and shortly thereafter and steam and hot water may escape. Handle with care to avoid scalds. Always switch OFF the appliance (press the power button), then unplug the appliance, and leave the appliance cool down before cleaning the appliance. Additionally, empty the drip tray and the water tank before moving the appliance. Adhere to the following instructions for cleaning and descaling the appliance and observe all given safety hints. Do not attempt to move the appliance during operation. Do not disassemble any parts, while a function is running. **Do not clean the appliance in an automatic dishwasher!** Do not immerse the housing, power plug, or power cord in any liquid, to avoid hazards due to electric shock and damage. Do not spill or drip any liquids on the housing and power cord to avoid risk of overheating, fire, and electric shock.

Do not use violence. Do not use any abrasive cleaners or cleaning pads (e.g. metal scouring pads) for cleaning the appliance or any part of it, to avoid damage to the surfaces. For cleaning, do not use any hard or sharp-edged foreign objects, except for the cleaning tool, which may be used only for opening the hole in the steam wand and the pores in the filter baskets.

Hygienic cleaning is performed according to the following instructions.

IMPORTANT - if the water hardness of the water used for the machine is high (above 350mg/L), you should descale the appliance in shorter intervals (see: 'Descaling the Appliance'). You can get information on the water hardness via your local water works or the bottling plant (when using table water).

EMPTYING AND CLEANING THE BEAN HOPPER

You should empty and clean the bean hopper regularly to avoid that stale residues of coffee beans accumulate within the bean hopper and grinder. This is crucial, if you wish to prepare the appliance for several days without usage (e.g. during holidays).

NOTE

With only a few coffee beans within the bean hopper, you can grind the remaining coffee beans for removing them from the bean hopper. In this case, there is no need for pouring the coffee beans out.

IMPORTANT - When emptying the bean hopper, a little water may escape from the water intake opening at the rear of the machine and/or from the group head. If required, place a cloth under the machine.

1. Switch off and unplug the appliance. Leave the appliance cool down completely.
2. Remove the water tank and the drip tray. Remove the bean hopper lid.
3. Grasp the appliance at both sides at the back post and tilt the appliance to the side of the bean hopper with a sufficiently large bowl under the bean hopper. Let the coffee beans fall into the bowl.

NOTE

It does not matter, if some coffee beans remain within the bean hopper.

4. Ensure that a sufficient amount of water is in the water tank. Then replace the water tank and the drip tray. Close the bean hopper with the bean hopper lid.
 5. Connect the appliance to the power supply and press the power button for switching the appliance on. Wait until the appliance is ready for operation (all buttons illuminate continuously).
 6. Place a sufficiently large bowl under the grinder outlet. Press the grinder button repeatedly until no coffee powder is given off any more.
- ⚠ CAUTION** – Do not hold your hands or any foreign object into the bean hopper, while the grinder is working! Do not poke within the grinder. Do not use any cleaners for cleaning the bean hopper. Do not pour or drip any liquids into the bean hopper or the grinder. Do not even moisten the inner walls of the bean hopper. This could damage the grinder.
7. Use a soft, clean, and **completely dry** food brush for brushing all residues of coffee beans from the interior of the bean hopper.
 8. If required, press the grinder button again for removing any residues from the interior of the grinder. Thereafter, switch off and unplug the appliance.
 9. You may clean the bean hopper lid via warm dishwater. Thereafter rinse and dry thoroughly. Leave the bean hopper lid dry naturally for approx. 1 hour.
 10. Ensure that the bean hopper lid is completely dry, before closing the bean hopper again with the bean hopper lid. Especially, the inner side of the bean hopper lid must be **absolutely dry**.
 11. Via the food brush, remove any residues of coffee powder from the grinder outlet and grinder cradle.

REMOVING BLOCKAGES OF THE GRINDER

Rarely, foreign objects merged with the coffee beans may block the grinder. Try the following procedure to make the grinder work again.

⚠ CAUTION – Do not poke in the openings of the grinder (intake or outlet). You cannot remove the blockage this way! **Do not leave the grinder switched on, if the grinder is blocked! Always immediately switch off the grinder (pressing the grinder button again), when the grinder does not work.**

1. Try to turn the grind size dial to the highest number (11). However, **do not use violence!** Press the grinder button for checking whether the grinder is working again. Switch off the grinder immediately, if there is no reaction.
2. When the grinder does not work and/or you cannot turn the grind size dial, repeatedly switch the grinder on and off in quick succession, but do not leave the grinder switched on.
3. If there is still no response, get in contact with your vendor for examination and repair.

CLEANING THE WATER TANK

We recommend cleaning the water tank regularly for maintaining the good performance of the appliance. Additionally, this will avoid surplus lime deposits in the water system and the build-up of algae and germs in the water tank.

⚠ CAUTION – Handle the water tank with care to avoid damage to the hinges of the lid and the valve at the bottom. Do not poke in the valve.

IMPORTANT - When removing the water tank from the machine, do not tilt the water tank, and do not attempt to move it sidewise. Only move the water tank vertically.

1. Ensure that the machine is unplugged.
2. Remove the water tank at the rear of the machine. For this, by the handle at the rear, pull the water tank lid upwards. Then, by the water tank lid, pull the water tank vertically upwards and out.

NOTE

If you find it difficult to move the water tank up by the water tank lid, it may be easier to hold the water tank at both sides for removing it. However, in any case, do not tilt the water tank to avoid damage to the valves.

3. Empty the water tank. Pull out the water filter.
4. Wash the water tank with warm dishwater and a soft nylon brush.
5. After cleaning, thoroughly rinse the water tank with clear tap water. Wipe dry the exterior of the water tank.

Note: Regularly you should use a new water filter (see: 'Descaling the Appliance').

6. If you wish to use the appliance shortly after cleaning, replace the water filter. Then fill the water tank up to the MAX filling level.
7. If the appliance will be not in use for an elongated time, wipe dry even the interior of the water tank and, with the lid open, leave the water tank dry naturally for at least 1 hour. This will prevent a stale taste of the water, when the machine is used again.
8. Hold the water tank by the water tank lid and let the water tank slide down at the rear of the machine (see: 'Operation / Filling the Water Tank'). Close the water tank lid and gently push down the water tank. The valve at the bottom of the water tank opens automatically.

CLEANING THE STEAM WAND

⚠ WARNING – Risk of Burns! During use and even shortly thereafter, hot water and steam could escape from the steam wand and the metal parts of the steam wand may be hot. Do not touch the metal parts of the steam wand with your skin or any delicate objects, while the steam wand is still hot. Ensure to turn the steam wand to the drip tray or in a suited vessel, when the steam wand is not in use.

Immediately after texturing milk, wipe residues of milk from the steam wand (see below: 'Immediately After Use'). Additionally, for ensuring long-lasting high performance of the steam wand and avoiding a stale odour and taste of the textured milk, regularly follow the instructions on thorough cleaning of the steam wand (see: 'Cleaning the Steam Wand Thoroughly').

IMMEDIATELY AFTER USE

IMPORTANT - After texturing milk, always immediately wipe off residues of milk from the steam wand. Otherwise, the texturing performance may be affected due to residues of fat and proteins on the steam wand and/or blockage of the steam nozzle (small opening) within the steam wand tip. Dried-on milk residues may cause a stale taste of the milk.

NOTE

You reduce the risk that residues of milk dry on the surfaces and block the steam nozzle, when inserting the steam wand in a high vessel filled with clear water, while the steam wand is not in use.

1. Carefully wipe the steam wand tip using a soft moist cloth. **Ensure not to touch the metal parts of the steam wand with your skin.**
2. By the handle, turn the steam wand to the drip tray.
3. Repeatedly turn the selection dial counter-clockwise and back for purging the steam wand via some short steam blasts. Then turn the selection dial back to the central standby position.

NOTE

When texturing milk, even with the nozzle blocked only partially the ability of the steam wand to satisfyingly texture milk may be affected. If the water only drips from the steam wand, the nozzle in the steam wand tip may be clogged. Proceed according to the following instructions to remove the obstacle. However, in any case, you should perform thorough cleaning regularly (see: 'Cleaning the Steam Wand Thoroughly').

CLEANING THE STEAM WAND THOROUGHLY

NOTE

For maintaining a good performance and avoiding a stale taste of the milk, we recommend to perform the following method at least at the end of the day.

1. Switch off and unplug the appliance. Leave the steam wand cool down completely.
2. Turn off the steam wand tip.
3. Fill some hot dishwater into a vessel and insert the steam wand into the dishwater. Leave the steam wand soak for 10-20 minutes.

4. Wipe the stainless steel tube of the steam wand using a clean cloth moistened with warm dishwater. Thereafter, wipe with clear water.
5. Hold the tip of the steam wand up to the light for ensuring that the nozzle is free from milk residues. If required, carefully insert the coarse needle of the cleaning tool into the nozzle for removing any obstacles.
6. Thoroughly rinse the steam wand tip with clear water and wipe dry the steam wand. Screw the tip onto the stainless steel tube of the steam wand (only hand-tight).

IMPORTANT - Do not use any tools for screwing on the steam wand tip.

7. Turn the steam wand to the drip tray or into a suited vessel filled with clear tap water, while the steam wand is not in use.

FLUSHING THE FILTER BASKET AND PORTAFILTER

NOTE

You may clean the filter baskets in an automatic dishwasher. However, we advise against doing this! **The portafilter may NOT be cleaned in an automatic dishwasher.**

Via hot water, you should rinse the filter basket and portafilter immediately after each use. Otherwise, residues of coffee powder and oils may clog the mesh or the small outlet hole of the filter basket.

Thorough cleaning of the filter baskets should be performed regularly (every 2-3 months; see below).

1. Completely empty the filter basket after the extraction. Rinse the filter basket under running tap water, thoroughly removing the residues of coffee powder.
2. Lock the portafilter with filter basket but without coffee powder at the group head.
3. Press the 2 cups button and leave the appliance operate.

⚠ WARNING – The portafilter and filter basket are hot, after operation and hot water may be left within the filter basket.

4. When the extraction cycle is finished, carefully remove the portafilter and pour out any residues of water, that may be left within the filter basket. Then, wipe dry to avoid deposits of lime in the filter mesh.

THOROUGH CLEANING OF THE PORTAFILTER AND FILTER BASKET

We recommend to perform thorough cleaning of the filter baskets regularly (every 2-3 months) using a cleaning tablet. It is crucial to use original cleaning tablets to avoid damage. Contact your vendor.

IMPORTANT - We are not liable, when unsuitable clearing agents and/or incorrect cleaning methods have been used.

⚠ CAUTION – For usage, the filter basket is engaged within the portafilter via a bulge at the side wall of the filter basket. Do not use violence! At the rim of the portafilter, there are 3 notches. If required, insert a medium screw driver or the handle of a teaspoon into a notch and CAREFULLY lever out the filter basket. Avoid bending or scratching the rim of the filter basket.

⚠ WARNING – After the cleaning cycle the portafilter and filter baskets are very hot and hot water may be left within the filter basket. Cool down the metal parts via some cold water, before touching the metal parts with your hands.

1. Mount the filter basket in the portafilter and place a cleaning tablet into the filter basket (without coffee powder). Then attach the portafilter to the group head.
2. Press the 2 cups button for starting an extraction cycle. Thereafter, wait at least 15 minutes.
3. Repeatedly press the 2 cups button for additional 5 extraction cycles with a pause of 1 minute between the extraction cycles.
4. Remove the portafilter from the group head and pour out remaining hot water. Cool the portafilter with cold water.
5. Remove the filter basket from the portafilter. If required, you may insert a medium screw driver or the handle of a teaspoon into a notch at the rim of the portafilter for levering the filter basket up and out of the portafilter.
6. If some pores of the filter mesh within the filter basket are clogged, you may use the fine needle of the cleaning tool for opening the pores.
7. Rinse the filter basket and portafilter thoroughly under running tap water. Thereafter wipe dry to avoid deposits of lime on the parts.
8. Clean the shower screen and the sealing ring at the bottom of the group head. This will remove residues of the cleaning tablet from the group head (see below: 'Cleaning the Group Head').

CLEANING THE GROUP HEAD

NOTE

The sealing ring of the group head lays around the splash screen at the bottom of the group head. With residues of coffee powder sticking to the sealing ring, the portafilter cannot be installed leak-free at the group head and the hot water runs out at the rim of the portafilter. For checking the splash screen and sealing ring, we recommend to lay a small mirror under the group head.

After each coffee making session we recommend to run water through the group head via the extraction function **but without any coffee powder**, to rinse out most of the residual coffee particles and the oils. When the machine is ready for operation, simply press the 2 cups button and let the machine operate.

We recommend regular, thorough cleaning of the shower screen and sealing ring (every month) for removing any residues of coffee powder and oils. A perfect moment is the cleaning procedure for the filter basket via a cleaning tablet.

⚠ CAUTION – Do not use any hard or sharp-edged objects or cleaning utilities for cleaning the shower screen and sealing ring within the group head to avoid damage. With the sealing ring damaged, the connection between filter basket and group head will be leaking. Do not use any cleaning agents. Only use clear water.

1. Switch off (all buttons get dark), unplug, and leave the machine cool down.
2. Wipe the splash screen and the sealing ring of the group head via a soft cloth, moistened with clear water. The cloth stays clean, when all residues are removed.

CLEANING THE DRIP TRAY

The drip tray should be removed at the latest, when the filling indicator comes up. Empty and clean the drip tray daily after switching off the appliance.

IMPORTANT - The water in the drip tray may be hot. Handle with care. Carefully pull out the drip tray to avoid spilling water onto the base of the appliance. This holds especially when the drip tray is full up. For cleaning, do not use abrasive cleaners, pads, or cloths, which could scratch the surfaces.

1. Holding the drip tray level, carefully pull the drip tray out of the base of the appliance. Remove the cup tray and the red float of the filling indicator.
2. Empty the drip tray in the sink. Dispose of residues of coffee powder in domestic waste.

3. Wash the drip tray, float, and cup tray in warm dishwater using a soft cloth. Wipe dry.
4. Put the float of the filling indicator onto the post in the drip tray.

IMPORTANT - Ensure to insert the cup tray in correct orientation. Turn the wide holes to the left rear side of the drip tray. Otherwise, the filling indicator gets blocked. If the cup tray does not lie stably, turn the float by 90° to make it slip down. Then try again.

5. Replace the cup tray. To ensure correct functioning of the filling indicator, check whether the filling indicator can move freely up and down without sticking under the cup tray. If required, turn the cup tray accordingly.
6. Replace the drip tray by carefully pushing the drip tray into the base of the appliance.

CLEANING THE HOUSING AND WARMING PLATE

IMPORTANT - Do not use abrasive cleaners, pads, or hard cloths, which could scratch the surfaces.

The exterior of the appliance, power cord, and warming tray can be cleaned via a soft, damp cloth. Polish with a soft, dry cloth.

DESCALING THE APPLIANCE

To ensure optimum performance and for protection against damage the appliance must be descaled regularly (every 2-6 weeks). The required frequency of descaling depends on the water hardness of the water used and the frequency of usage of the machine. Information on the water hardness may be given by your local water works or the bottling plant. For descaling strictly adhere to the instructions given in this section.

⚠ CAUTION – Only use the Gastroback Descaler to avoid damage to your health and/or damage to the machine due to harmful chemicals. There is no liability claim of the purchaser for any damage caused by excessive lime deposits within the machine or by the usage of unsuited descaling solutions.

⚠ WARNING – During the descaling process hot water could drip from the group head and steam wand. After descaling, always empty and rinse the drip tray (see: 'Cleaning the Drip Tray'). Always ensure good ventilation during descaling. **Do not aspire the vapours of any type of descaling solution to avoid injuries to your aspiration tract.**

IMPORTANT - You cannot terminate the descaling program prematurely. Leave the program run until the complete cycle is finished and the appliance switches off automatically. You need a large vessel (for at least 2.5 litres) fitting under the group head. The descaling cycle will require up to 45 minutes.

1. Switch off the appliance via the power button and unplug. Then clean the appliance (see above).
2. Prepare approx. 2800ml descaling solution (approx. 300ml Gastroback® Premium descaler + 2500ml water).

IMPORTANT - It is important to fill the water tank with the correct amount of descaling solution. Otherwise, the machine would completely empty the water tank. This could damage the pump!

3. Pull the water tank upwards and out of the appliance and empty the water tank. Remove the water filter and place the water filter into a bowl with clear tap water.
4. Rinse the water tank with clear tap water. Then fill the descaling solution into the water tank. Wipe dry the exterior of the water tank and re-install the water tank at the back of the appliance (see: 'Operation / Filling the Water Tank').
5. Ensure that the drip tray is empty and inserted correctly. Place a heat-resistant vessel of sufficient size (at least 2800ml) under the group head and direct the steam wand into the vessel.
6. Plug in the power plug. For starting the de-scaling program press the 1 cup button, 2 cups button, and power button **simultaneously** for approx. 3 seconds. The descaler solution comes out from the steam wand and the group head. Both espresso buttons are flashing. Let the machine work until the descaling process is finished.

NOTE

The descaling program removes lime deposits from the water system by automatically performing a series of rinses and pauses until the water tank is almost empty.

7. At the end of the descaling process the espresso buttons get dark, but the descaling indicator flashes. Remove the water tank. Empty the water tank completely and rinse thoroughly with clear tap water. Thereafter, fill the water tank again with clear tap water. Ensure that the exterior of the water tank is dry and replace the water tank at the rear of the appliance.
8. Remove and empty the vessel holding the descaling solution. Then replace the vessel under the group head. Direct the steam wand into the vessel.
9. Hold both espresso buttons and the on/off button **simultaneously** for 3 seconds to switch off the device.

10. Hold the two espresso buttons and the on/off button again **simultaneously** for 3 seconds to start the rinsing process, as described in step 6. The decalcifying solution is rinsed out of the water system of the device by the automatic rinsing cycles. Wait for the rinsing process to finish.

11. Press and hold the two espresso buttons and the on/off button **simultaneously** for 3 seconds to switch off the device.

12. Take out the water tank and rinse and fill the water tank as described in step 7.

13. With any odour of descaling solution still noticeable, flush the water system manually (see: 'Before First Use / Flushing the Water System').

14. Insert the water filter (see: 'Before First Use / Inserting the Water Filter'). Thereafter, you may use the appliance again quite as usual.

STORAGE

⚠ WARNING – Always keep the appliance **out of reach of young children and animals.**

When the appliance is not in use, always switch off via the power button (all buttons get dark), and unplug the appliance. Only store the appliance where it is protected against inadmissible strain (e.g. moisture, electric or mechanic shock, heat, frost, direct sunlight). Always leave the appliance cool down and empty the drip tray and water tank, before moving the appliance for storage.

⚠ CAUTION – Always grasp the appliance at both sides at the upper part of the machine back post for moving it. Do not grasp the appliance at the group head, drip tray, water tank, bean hopper, or power cord for moving it. Store the appliance in upright position on a stable, dry, frost-free, and clean surface. Do not place any hard or heavy objects on or in the appliance or its parts. It is good advice to store all accessories with the appliance.

1. Switch off (all buttons are dark) and unplug the appliance. Empty, clean, dry, and replace the drip tray and water tank. Empty and clean the bean hopper. Descale the appliance (see: 'Care and Cleaning'). Ensure to dry all parts completely—even the interior.

2. You should install the portafilter with a filter basket at the group head to protect the interior of the portafilter and the filter basket against dust. Turn the steam wand to the drip tray.

3. Grasp the appliance at both sides at the upper part of the machine back post and place the appliance on a suitable surface.

4. You may wrap the remaining filter baskets in a clean kitchen towel. Place the accessories into the milk jug. Place the milk jug onto the cup tray.
5. Lay the power cord loosely around the appliance. The power cord may not be knotted, squeezed, or bent.

IMPORTANT - Do not use any parts or accessories of the appliance for any other purpose than operating the appliance. It is good advice to store the parts and accessories of the appliance with the appliance.

NOTES FOR DISPOSAL



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air, thus getting into the food chain, and damaging your health and well-being as well as poisoning flora and fauna. When replacing old appliances with new once, the vendor is legally obligated to take back your old appliance for disposal at least for free of charge.

INFORMATION AND SERVICE

Please check www.gastroback.co.uk for further information.

For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail info@gastroback.co.uk.

Please refer to our home page for a copy of these operating instructions in pdf format.

WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

Note

Customers from Germany and Austria: For repair and service, please send Gastroback products to the following address:

Gastroback GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.

Please agree that we cannot bear the charge of receipt.

Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

The appliance is intended for household use only and NOT suited for commercial, industrial or trade usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.

GASTROBACK®

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