

Bean to Cup Coffee Machine Quick User Guide

First-time Use Cycle

Before first use, you must flush your machine with clean, fresh water. This is only required to do once when your machine is brand new.

Note: When flushing water through the machine, there may be excessive noise whilst water flows into the internal system.



1. Fill the Water Tank
Remove the water tank, rinse and fill with fresh water.



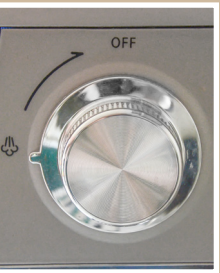
2. Power on the Machine
Press the Power button. Wait until all buttons have stopped flashing and are illuminated.



3. Flush the Hot Water System
Place a cup or jug under the hot water outlet. Press the Hot Water button to dispense. Let it run for 30 seconds, then press again to stop.



4. Flush the Grouphead
Insert the empty portafilter into the grouphead and turn anti-clockwise to lock it in place. Press the Brew button. Let water run through for 30 seconds, then press again to stop.



5. Purge the Steam Wand
Ensure the steam wand is directed into the drip tray. Turn the Steam Knob to the 'steam' position to start preheating (steam light will flash). When the steam light is illuminated, let steam release into the drip tray for 10 seconds. Turn the Steam Knob back to OFF to stop.



Brewing Coffee

1. Fill the Bean Hopper
Remove the bean hopper lid and pour in fresh whole coffee beans. Make sure the bean chute gate inside the hopper is turned to the open position. Replace the lid.

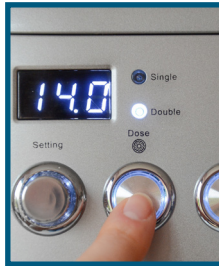


2. Preheat the Machine
Press the Power button and wait until all lights illuminate - this means the machine is preheated and ready to brew.

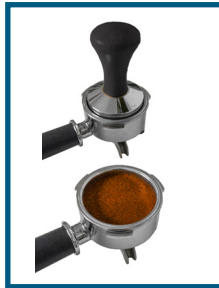
4. Grind your beans
Adjust your grind from fine to course using the grind selection dial at the base of the bean hopper. Place the portafilter into the grind cradle. The grinder will activate automatically when it detects the portafilter. The screen will show the count down and grind your selected dose directly into the basket.
Note: You can remove the portafilter at any time to pause the grind and reinsert it to continue.



3. Select Your Dose
Press the Dose button to toggle between Single and Double Shot. The digital display will show the grind time for your selected shot.
Note: The machine defaults to Single Shot grind. See manual for directions on customising your grind settings.



5. Tamp the Coffee
Use the tamper to firmly press the ground coffee into the portafilter basket. Aim for a smooth, even surface with solid resistance.



Tip: You will need to dial in the machine to suit your chosen coffee beans. Bean grind will vary according to specific variety, roast and freshness.

6. Select coffee type
Use the Coffee Selection Knob to select from:
• Left – Single Espresso
• Middle – Double Espresso
• Right – Americano



7. Brew
Insert the portafilter into the grouphead and twist anti-clockwise to lock it in place. Press the Brew button. The machine will begin brewing and the display will show a timer. Hot water will dispense automatically from the hot water outlet if Americano mode is selected. Turn the portafilter clockwise to remove it from the group head and discard your coffee grinds.



Steaming Milk

1: Fill Your Milk Jug

– Pour fresh, cold milk into your stainless steel jug.

Tip: Milk expands as it steams. For a flat white, start with 150–170ml – just below the spout on your 350ml jug.

2: Start Steam Preheating

– Turn the Steam Knob to the 'steam' position.
– The Steam light will flash while it preheats.

3: Begin Steaming

– When the Steam light stops flashing, steam will start automatically.
– Briefly turn the dial to the 'off' position and submerge the steam wand tip just below the milk surface.
– Turn the steam dial back on. Milk steaming will begin. Tilt the jug slightly and aim for a swirling motion to create velvety microfoam.
– Heat the milk until the jug feels hot to the touch, but not too hot to hold.
– Turn the Steam Knob back to OFF to stop steaming.

Note: If you don't turn steam off manually, it will stop automatically after 2 minutes. You must manually turn off the Steam Knob before you can use steam again.

4: Clean the Wand

– Wipe the steam wand with a damp cloth immediately.
– Turn the Steam knob back on for a few seconds to purge any milk residue, then turn it off again.

Over-heating Protection

After using the Steam Function, the internal temperature of your machine will be too hot for brewing espresso. The Hot Water, Brew & Coffee Selection lights will flash red to reflect this. Simply press the Hot Water button to purge excess hot water from the boiler into the drip tray. Lights will return to white once the machine is sufficiently cooled.

The Pressure Gauge



Understanding Your Espresso Pressure Gauge

The pressure gauge on your machine helps you monitor how well your espresso is extracting. During brewing, aim for the needle to sit in the orange “BEST” zone, between 9 and 12 bars. This indicates that your grind size, dose and tamp pressure are well balanced. If the needle falls below or above this range, your shot may be under or over extracted. Refer to the table below for tips on how to adjust your settings and dial in the perfect espresso shot.

Extraction Result	Crema Appearance	Grind Setting	Dose	Tamp Pressure	Shot Time	Solution
Over-Extracted	Very dark, uneven crema May have bitter flavour	Too fine	Too much 20–22g (double) / 10–11g (single)	Too heavy Over 15kg (33lbs)	Over 35 seconds	• Adjust to a coarser grind • Reduce dose slightly • Ease tamp pressure
Ideal Extraction	Rich, golden, even crema Sweet, balanced flavour	Balanced	18–20g (double) / 9–10g (single)	9–15kg (20–33lbs)	25–35 seconds	
Under-Extracted	Pale, thin crema Sour or weak taste	Too coarse	Too little 15–17g (double) / 7–8g (single)	Too light Under 9kg (20lbs)	Under 20 sec	• Adjust to a finer grind • Increase doseslightly • Tamp more firmly

Cleaning and Maintenance

Cleaning the Portafilter & Filters
Rinse under warm water after each use.

Cleaning the Steam Wand
Wipe immediately after each use with a damp cloth and purge steam for a few seconds to clean the tube. If the hole in the steam wand becomes blocked with milk residue, insert a pin or needle into the hole of the steam wand to clear blockage. If it remains blocked, you can unscrew the steam nozzle and soak in a cup of hot water with descaling solution to remove built up milk residue.

Cleaning the Brew Head
Remove coffee residue regularly by wiping with a damp cloth. Run hot water through the brew head without inserting the portafilter.

Note: Do not use harsh cleaning chemicals.

Internal Cleaning Function
After 500 espresso extractions, the Cleaning light on the control panel on your machine will flash white. To clean:

1. Power off the machine.
2. Add a suitable descaling agent to the water tank.
3. Press and hold the Power button for 5 seconds.
4. The machine flushes:
 - Hot Water System
 - Brew Group
 - Steam Circuit
5. The machine returns to standby and resets the counter.

Run another cycle with clean water to flush out descaling solution residue.

You can cancel mid-cleaning by pressing the Power button (but it won’t reset the counter)

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