

Espresso Maker Quick User Guide

First-time Use Cycle

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

During first use when flushing water through the machine, there may be excessive noise whilst water flows into the internal system.



1. Fill the water tank with fresh water



2. Turn on the machine



3. 3 LED lights are illuminated



4. Place a mug under the Steam Wand



5. Turn the Steam Dial to the 'Steam/Hot Water' position



6. Let the hot water flow for 10 seconds



7. Turn the Steam Dial to the 'OFF' position



8. Attach the porta filter and fill a cup with hot water by pressing the double shot Brew button.

Making Espresso



1. Power on and wait for machine to warm up. 3 LED lights are illuminated



2. Add finely ground coffee to the porta filter.



3. Use the tamper to press the coffee grounds evenly.



4. Make sure the coffee is level and not overfilled



5. Insert the portafilter into the group head.



6. Rotate the portafilter holder until it locks into position with handle pointing forwards



7. Plus a cup on the drip tray and press either Brew button to start extraction.



8. Remove porta filter and discard used coffee grounds.

Dispensing Hot Water

Turn the Steam/Hot Water dial to the Steam/Water symbol, then press the Single Shot button to allow water to flow out of the Steam Wand. Rotate the dial to 'Off' when done.

Frothing Milk

1. Add milk to a stainless-steel jug.
2. Press the Steam button and wait for the light to be continuously lit.
3. Place the steam wand just below the surface of the milk
4. Turn the steam dial anti clockwise to begin milk frothing.
5. Move the jug in a circular motion whilst steaming milk.
6. As the milk level rises lower jug to keep the tip just below the milk surface.
7. Milk is ready when the jug is too hot to touch for 3 seconds.
8. Turn the dial to the off position and remove the wand from the jug.
9. Purge steam wand into the drip tray and clean the wand immediately with a damp cloth.
10. Press the Steam button again to exit steam mode.
11. Tap the jug on a hard surface to release air bubbles.
12. Swirl the jug to blend the milk.
13. Pour the milk into your espresso shot.



Over-heating Protection

How to reduce temperature of water in boiler after frothing milk in order to dispense espresso



1. Turn the steam dial to the steam/water symbol



2. Press the single shot button to release the hot water from the steam wand into the drip tray or a mug. Allow to run until the shot buttons stop flashing.



3. The machine is now ready to dispense espresso with the 3 LED's illuminated



4. Turn steam dial to off position

The Pressure Gauge



Ideal Espresso Zone

When the gauge needle is positioned anywhere between 8 and 12 bar this indicates the espresso is being extracted at the optimum pressure.

Extraction Quality		Grind	Amount of Coffee Ground	TAMP	Shot Time
Over Extracted Crema very dark and not uniformed	Probable Cause	Too Fine	Too Much	Too Heavy	Over 50 Sec
	Solution	Grind Coarser	Decrease the amount	Decrease the tamping pressure	
Ideal Extraction		Optimum	7–9g (1 cup) 13–15g (2 cup)	20–33lbs (9–15kg)	25–35 Sec
Under Extracted Light and pale Crema	Probable Cause	Too Coarse	Too Little	Too Light	under 20 sec
	Solution	Grind Finer	Increase the amount	Increase the tamping pressure	

Programming the Espresso Shot Volume for Single / Double Shot

The machine is programmed to dispense a Single Shot for 5 seconds soaking, 18 seconds brewing and a Double Shot for 8 seconds soaking, 28 seconds brewing.

You can add coffee grounds to the porta filter and lock into place.

To set the shot volume for Single Shot Brew Button – press and hold the button for 3 seconds. It will start to flash. Press the button again to start dispensing a shot. Press the button again when desired volume has been dispensed. Your machine is now programmed to this volume for future use.

To set the shot volume for Double Shot Brew Button – repeat as above but using the ‘Double Shot Brew Button’.

Cleaning and Maintenance

Cleaning the Portafilter & Filters

Rinse under warm water after each use.

Cleaning the Steam Wand

Wipe immediately after 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 the cleaning needle into the hole of the steam wand to clear blockage. Then run hot water through the steam wand.

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 with a damp cloth.

Run hot water through the brew head without inserting the porta filter.

Note: Do not use harsh cleaning chemicals.

Descaling the Appliance

Periodically descaling the machine will ensure efficient operation and longevity of use. Frequency will depend on the hardness of water in your area.

1. Fill the water tank with water and descaling agent. Following the dilution guidelines of the chosen descaling solution.
2. Run a full cycle, without coffee, drawing water through the group head and steam wand.
3. Leave the descaling solution in the machine for 5 minutes. Then run another full cycle to flush the machine.
4. Repeat 2 more flushing cycles drawing descaling solution through the machine.
5. Empty any remaining descaling solution in the tank and refill with clean water.
6. Repeat 2 more flushing cycles to flush all descaling solution residue from the machine.
7. Rinse the machine by running clean water through it at least twice.

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