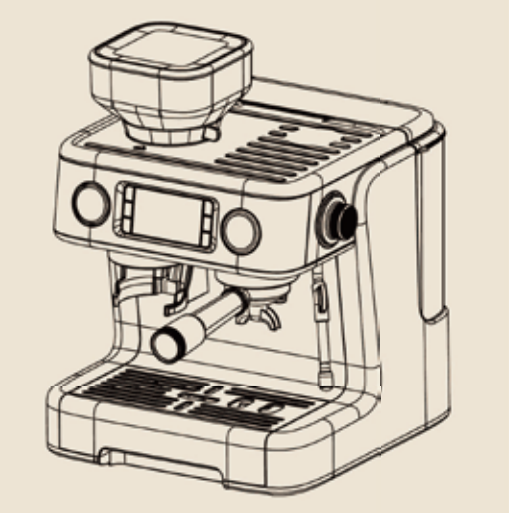
COOKS
professional



Bean to Cup Espresso Machine
Instruction Manual

Product Code: K1037• K1038

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting **www.cooksprofessional.co.uk/extended-warranty** or scan the QR code.

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INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

SPECIFICATIONS:

Voltage:	220 – 240V
Hz:	50–60Hz
Power:	1350W
Pump Pressure:	20 bar
Water Tank Capacity:	2.6L

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or personal injury, please observe the following essential safety precautions when using this household appliance:

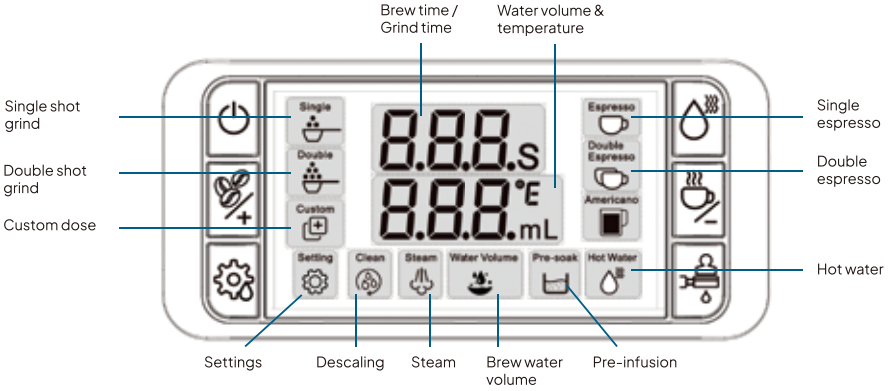
- **Read all instructions carefully** before using the appliance.
- **Avoid direct contact with heated surfaces**. Always use handles or knobs provided. Caution: Direct contact with hot components or splashing hot liquids may result in burns.
- **To prevent electric shock**, do not immerse the power cord, plug, or the coffee machine in water or any other liquids.
- **Supervise children** when the appliance is in use or nearby. This appliance is not a toy.
- **Allow the machine to cool completely** before disassembling or cleaning any parts.
- **Operate the appliance on a stable, flat surface**. Ensure it is positioned away from edges to prevent tipping.
- **Do not operate the appliance if the power cord or plug is damaged**, if the appliance malfunctions, or if it has been dropped or damaged in any way. Please contact our customer service team for inspection, repair, or adjustment.
- **Only use accessories that are recommended or supplied by the manufacturer**. The use of unapproved accessories may cause injury.
- **For indoor use only**. Do not use the appliance outdoors.
- **Keep the power cord away from edges of tables or counters**, and do not allow it to come into contact with hot surfaces.
- Do not place the appliance on or near gas or electric stoves, or inside heated ovens.
- **Use the appliance only as intended**. Misuse may result in injury or damage.
- **Warning: To avoid the risk of fire or electric shock, do not remove the bottom cover of the coffee machine**. There are no user-serviceable parts inside. Repairs should only be carried out by authorized service personnel.
- When turning off the machine, **ensure the power switch is in the "off" position before unplugging from the outlet.**

Please retain these instructions for future reference.

ADDITIONAL SAFETY INFORMATION

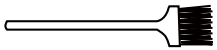
- The power cord is intentionally designed to be short to reduce the risk of tripping or entanglement.
- To avoid overloading your electrical circuit, do not operate this appliance on the same outlet as other high-wattage devices.

CONTROL PANEL

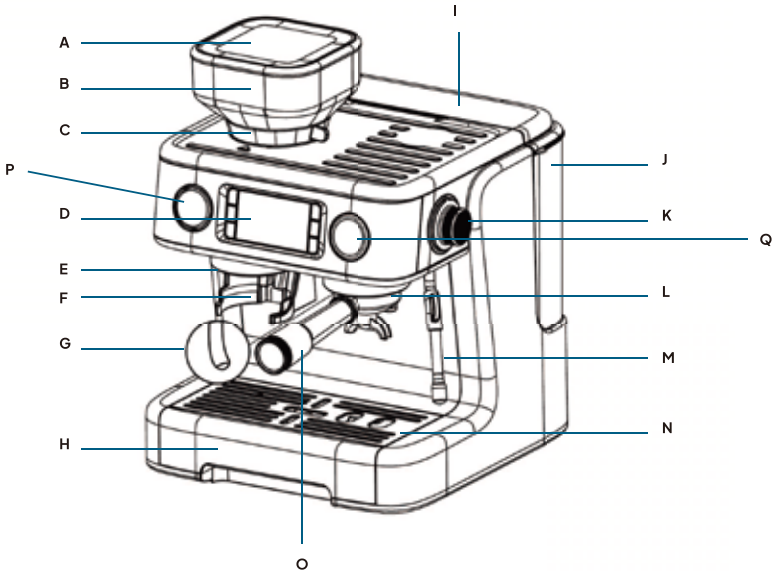


Icon	Name	Description
	Power button	When using the machine for the first time, connect the power supply. After the machine finishes its self-check (which takes about two seconds), press the power button once to turn on the machine. The machine will enter the preheating state. At this time, the icons of 92°C, coffee function, and hot water function will flash. In the preheating state, the steam, coffee, and hot water functions cannot be used. When the 92°C icon and the single espresso icon remain constantly lit, this indicates that preheating is complete.
	Dose selection / + button	This button has three cyclic functional states: when the bean grinding function is enabled after powering on, the default is the single shot dose. Press the button once to switch to the double shot dose, and press it again to switch to the custom dose. The grind icon on the left side of the screen will cycle in the order of "single shot dose – double shot dose – custom dose". After selecting the function, place the portafilter in the portafilter cradle, then trigger the grind to start grinding the beans. Note: Within 3 seconds of selecting the function, the function icon will flash. At this time, you can press the settings button to enter the settings function.
	Settings / Cleaning button	After turning on the machine, press the dose selection button or the coffee selection button to select a function. When the icon is flashing, press the settings button once to enter the settings function. Press and hold the button for 5 seconds to enter the cleaning function.
	Hot water button	Once preheating is complete, press the hot water button once to turn on the hot water function. The hot water icon on the screen will stay lit. While the hot water function is in use, press the hot water button again to stop the function. Press and hold the hot water button for 3 seconds to access the hot water settings.
	Coffee selection / – button	This button has three cyclic functional states: when the coffee function is enabled after powering on, the default is single espresso. Press the button once to switch to double espresso, and press it again to switch to Americano. The coffee function icon on the right side of the screen will cycle in the order of "single espresso – double espresso – Americano". Note: Within 3 seconds of selecting the function, the function icon will flash. At this time, you can press the settings button to enter the settings function.
	Brew button	After preheating is complete, press the coffee selection button to choose the desired coffee type. Then press the brew button to start brewing. During brewing, press the brew button again to stop the brewing function.

ACCESSORIES

Part Name	Picture	How to Use
Small Cleaning Brush - For cleaning the grind outlet channel		For cleaning the grind outlet channel 
Big Cleaning Brush - For cleaning the grinding cavity		For cleaning the grinding cavity 
Tamper - For tamping ground coffee before brewing. Always tamp coffee level in the filter.		For tamping ground coffee before brewing. Always tamp coffee level in the filter. 
Single and Double filter baskets		
Milk Jug		

COMPONENTS



Machine Components:

A	Hopper lid
B	280g Bean Hopper
C	Grind adjustment ring
D	Control panel
E	Portafilter release lever
F	Portafilter cradle
G	Hot water spout
H	Drip tray
I	Water tank lid
J	Water tank
K	Steam knob
L	Group head
M	Steam wand
N	Drip tray cover
O	Portafilter
P	Temperature Guage for Brewing Boiler
Q	Pressure Guage for Brew Head

FIRST-TIME USE INSTRUCTIONS

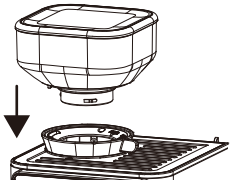
To enjoy the best-tasting coffee, before initial use or after prolonged storage, please follow the steps below to flush the internal pipes and preheat the machine.

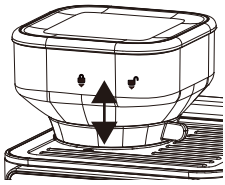
1. Check that all accessories are present and undamaged.
2. Clean the water tank, then fill it with an appropriate amount of water (do not exceed the maximum water level). Close the water tank lid and place it into the water tank base on the machine.
3. Connect the power supply and press the power button to turn on the machine. The flashing icons on the display indicate that the machine is preheating. Once preheating is complete, you can begin operating the machine.
4. Insert the single or double shot filter basket into the portafilter (without adding any coffee grounds). Align the portafilter with the "INSERT" position on the group head, insert it upward into the slot, then rotate it counterclockwise to the "LOCK TIGHT" position to secure it.
5. Place a coffee cup on the drip tray.
6. Press the brew button once. After a short wait, water will flow from the group head. When the machine stops automatically, the flushing process is complete. Do not touch the portafilter immediately afterwards to avoid burns.
7. To brew the best-tasting espresso, it is recommended to preheat the machine before extraction - including the group head, filter basket, and cup - to prevent cool components from affecting the flavour of your coffee.

HOW TO USE THE GRINDER

Installing the Hopper

1. Clean the hopper thoroughly.
2. Align the hopper lock with the triangular mark on the top of the machine, then insert the hopper and rotate it counterclockwise.
3. When you hear a "click," the hopper is properly installed (as shown in the diagram below).





GRINDING COFFEE BEANS

Ensure all grinder components are properly installed and functioning correctly.
Note: If the hopper is not installed correctly, the display will show "E3."

1. Add your chosen coffee beans to the hopper and secure with the air-tight lid.
2. Adjust the grind size by rotating the grind adjustment ring. For first-time use, set it to Level 5, then fine-tune based on the espresso extraction flow rate.
3. Press the dose selection button to choose a single or double shot dose. Place the portafilter in the portafilter cradle and start the grinder. The machine will stop automatically when the set time is reached, or you can lift the portafilter handle to stop it manually.

Note: This machine offers 22 grind settings. For first-time use, it is recommended to set the grind to Level 5. The grind size affects water flow, extraction pressure and espresso flavour

High quality, fresh beans will produce the best results.

HOW TO BREW ESPRESSO OR AMERICANO

1. After grinding a single or double shot dose, use the tamper to evenly press and compact the grounds.
2. Align the portafilter with the "INSERT" position on the group head, insert it upward, then rotate it counterclockwise to the "LOCK TIGHT" position to secure it.
3. Place a cup on the drip tray cover. Press the coffee selection button to choose single or double espresso or Americano, then press the brew button to start extraction. The display will show the brew time until water stops flowing. (Ensure the water tank level is above the minimum mark.)

Note: when Americano is selected water will dispense automatically from the hot water spout after the espresso shot extraction.

HOT WATER FUNCTION

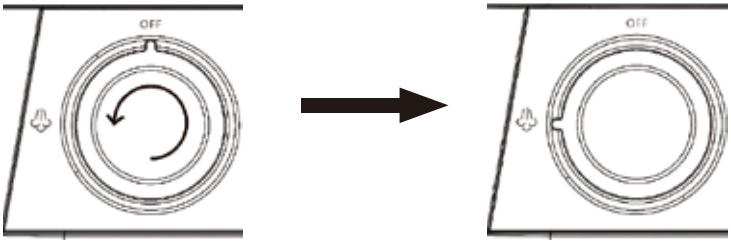
1. The hot water function can be used for warming cups or dispensing hot water.
2. Press the hot water button to activate. The display will show 80°C, and the machine will dispense a default 100ml before stopping automatically.
3. To stop manually, press the hot water button again.

STEAM FUNCTION

This machine features a dual boiler system, with separate boilers for brewing espresso and steaming milk. This means each function maintains its ideal temperature independently.

Note: The temperature on the front left of the machine is the temperature of the brewing boiler.

1. After the machine has preheated, turn the steam knob to the steam position. The steam icon on the screen will flash during preheating and stay solid once ready. Steam will begin to flow from the steam wand.
2. To stop steaming, turn the steam knob back to the "OFF" position.



Note: If the knob is not turned back to the "OFF" position after continuous steaming for 120 seconds, the steam function will stop automatically. Turn the knob back to the "OFF" position and then back to the steam position to restart the steam.

AFTER STEAMING

After the steam function is used, the machine will automatically release residual pressure from the steam boiler through a small outlet into the drip tray. This is normal. Empty the drip tray regularly to prevent overflow.

As the machine has two independent boilers, the brew boiler is not affected by the steam function. The machine is ready to brew espresso immediately after steaming.

HOW TO USE THE SETTINGS

ESPRESSO SETTINGS

1. ADJUSTING THE GRIND TIME

1. After turning on the machine, press the dose selection button to select single shot grind, double shot grind, or custom dose.
2. When the icon flashes, press the settings button to enter the grind settings.
3. Press the + or - buttons to adjust the grind time. Once set, press the settings button again to confirm.

The maximum grind time for both single and double shot is 30 seconds.

Note: While in the settings, the display is occupied by the settings screen. When using the grind settings, the hot water and coffee functions cannot be used temporarily. If you need to turn off the machine during setup, press the power button - the current settings will not be saved.

2. ADJUSTING THE ESPRESSO SETTINGS

After the machine has preheated, press the coffee selection button to select single or double espresso. When the icon flashes, press the settings button to enter the espresso settings. Once in the settings, the hot water button and brew button cannot be used.

The settings are adjusted in the following order:

pre-infusion time → pre-infusion water volume → brew water volume → coffee temperature.

1. **Pre-infusion time:** When entering the settings, the display will show 3S (the default pre-infusion time is 3 seconds), and the pre-infusion icon will flash. Press the + button or the - button to adjust the pre-infusion time. The maximum time is 10 seconds and the minimum is 0 seconds. Once set, press the settings button to proceed to the pre-infusion water volume setting.

2. **Pre-infusion water volume:** The display will show 10 ml (the default pre-infusion water volume is 15ml for a double shot and 10ml for a single shot), and the pre-infusion icon will continue to flash. Press the + button or the - button to adjust the pre-infusion water volume. The maximum setting is 80ml and the minimum is 10ml. Once set, press the settings button to proceed to the brew water volume setting.

3. **Brew water volume:** The display will show 50 (the default brew water volume for a single shot is 50ml, and for a double shot is 65ml), and the brew water volume icon will flash. Press the + button or the - button to adjust the brew water volume. The maximum setting is 200ml and the minimum is 20ml. Once set, press the settings button to proceed to the coffee temperature setting.

4. **Coffee temperature:** The display will show 92°C (the default temperature is 92°C). Press the + button or the - button to adjust the brewing temperature. The highest setting is 96°C and the lowest is 88°C. Once set, press the settings button to save and exit the espresso settings.

AMERICANO SETTINGS

1. **Entering the Americano settings:** Press the coffee selection button to select the Americano icon. When the icon flashes, press the settings button to enter the Americano settings. The espresso part of the Americano settings follows the same steps 1 to 5 as the espresso settings above. After completing the coffee temperature setting, press the settings button to proceed to the Americano water volume setting. The full order of settings is: pre-infusion time → pre-infusion water volume → brew water volume → coffee temperature → Americano water volume → Americano water temperature.

2. **Americano water volume:** The display will show 100 (the default Americano water volume is 100ml). Press the + button or the - button to adjust the Americano water volume. The maximum setting is 200ml and the minimum is 50ml. Once set, press the settings button to proceed to the Americano water temperature setting.

3. **Americano water temperature:** The display will show 80°C (the default Americano water temperature is 80°C). Press the + button or the - button to adjust the temperature. The highest setting is 85°C and the lowest is 70°C. Once set, press the settings button to save and exit the Americano settings.
Note: While in the settings, the display is occupied by the settings screen. The grind and hot water functions cannot be used temporarily during this time.

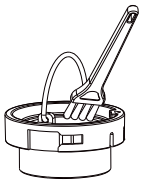
HOT WATER SETTINGS

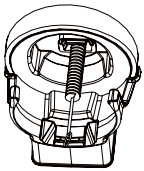
1. Entering the hot water settings: Once preheating is complete, press and hold the hot water button for 3 seconds to enter the hot water settings. The brew button and dose selection button cannot be used during the settings process.
2. Hot water volume: After entering the settings, the display will show 100 (the default hot water volume is 100ml). Press the + button or the - button to adjust the hot water volume. The maximum setting is 200ml and the minimum is 50ml. Once set, press the settings button to proceed to the hot water temperature setting.
3. Hot water temperature: The display will show 80°C (the default hot water temperature is 80°C). Press the + button or the - button to adjust the temperature, in increments of 1°C. The highest setting is 85°C and the lowest is 70°C. Once set, press the settings button to save and exit the hot water settings.

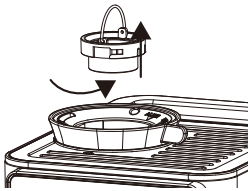
HOW TO CLEAN

Cleaning the grinder:

1. Rotate the hopper knob to the "OFF" position to close the bottom channel and prevent coffee beans from falling out.
2. Rotate the hopper clockwise to remove it, then rotate the internal grinding burr counterclockwise to remove it.
3. Use a dry brush to clean the grinding burr and remove any ground coffee from between the burrs. Clean the inside of the grinder cavity with a long brush, as shown in the diagrams below.







DESCALING

This machine has a built-in descaling reminder. After the machine has completed a total of 500 cups of coffee, the descaling icon will appear on the screen to remind you to descale. It is also recommended to descale at least once every 4 months.

Descaling can be carried out using any of the following: proprietary coffee machine descaling tablets, liquid descaling solution, or white vinegar.

Before starting the descaling programme, prepare your chosen descaling solution using one of the methods below.

Preparing the descaling solution:

1. Add 2 litres of water to the water tank, then add a descaling tablet and allow it to dissolve completely.
2. Add half a cup of liquid descaling solution to the water tank, then add 2 litres of warm water and stir until thoroughly mixed.
3. Add 1.5 tablespoons of white vinegar to the water tank, then add 2 litres of warm water and stir until thoroughly mixed.

Running the descaling programme:

Step 1: Choose one of the descaling methods above, prepare the solution in the water tank, and insert it into the machine.
Step 2: Place a container of at least 1 litre capacity under the hot water spout and steam wand respectively.
Step 3: With the machine in standby mode, press and hold the settings button (ICON C) for 5 seconds to start the descaling programme.
Step 4: Once the descaling programme begins, the water pump will start and the descaling solution will flow from the hot water spout, steam wand, and group head.
Step 5: Once the water tank is empty, the pump will stop and the descaling process is complete.
Step 6: Flush with clean filtered water before brewing espresso again.

ADDITIONAL FUNCTIONS

Restoring factory settings: With the machine in standby mode, press and hold the settings button and the brew button simultaneously for 5 seconds to restore all default settings. All button icons will flash 3 times to confirm that the factory reset has been completed successfully.
Hopper detection: If the hopper is not fitted or not fitted correctly, the screen will display "---". Please remove and refit the hopper, ensuring it clicks securely into place.

Water Shortage detection: When the water tank runs out of water, the screen will display "E10"

Overtemperature protection: If the water tank runs empty during use, or the temperature sensor detects that the machine has exceeded the set brewing temperature, it will enter an overtemperature protection state. The screen will display 100°C, and the coffee and hot water icons will flash — the coffee function will be temporarily disabled.
To clear the overtemperature state, refill the water tank, then press the hot water button to run water through the machine and cool the boiler. Once the temperature has returned to normal, the screen prompt will disappear and the machine will be ready to use again.

Sleep mode: Machine will enter sleep mode after 20 minutes of no use.

TROUBLESHOOTING

No.	Fault	Possible Cause	Solution
1	No display	1. Power plug not fully inserted 2. Power button not pressed 3. Circuit board fault	1. Reinsert the power plug 2. Press the power button again 3. Please contact our after-sales team
2	Display shows 100°C	1. Water tank has run empty during use 2. Machine has overheated	1. Refill the water tank, then press the hot water button to run water through the machine to clear overtemperature state. 2. Press the hot water button to cool the boiler. Once the screen prompt disappears the machine is ready again.
3	Display shows E3	1. Hopper is not fitted correctly 2. Coffee grounds are blocking the grinder	1. Remove and refit the hopper securely 2. Clean the inside of the grinder (turn off and unplug the machine before cleaning)
4	Display shows E1	Boiler fault	Please contact our after-sales team
5	Display shows E2	Boiler fault	Please contact our after-sales team
6	Machine will not grind beans	1. Grinder burr is not fitted 2. Grounds chute is blocked 3. Moisture inside the grinder	1. Fit the burr and rotate to the locked position 2. Clean the grounds chute (turn off and unplug before cleaning) 3. Clean the grounds chute and dry thoroughly with a hairdryer (turn off and unplug before cleaning)
7	Extraction is very slow and coffee drips rather than flows	1. Grind is too fine 2. Too much coffee in the basket 3. Coffee tamped too firmly	1. Adjust to a coarser grind setting 2. Reduce the amount of coffee 3. Tamp with approximately 13kg of pressure
8	Extraction flows too fast	1. Grind is too coarse 2. Too little coffee in the basket 3. Coffee not tamped firmly enough	1. Adjust to a finer grind setting 2. Increase the amount of coffee 3. Tamp with approximately 13kg of pressure

No.	Fault	Possible Cause	Solution
9	Coffee overflows from the edge of the portafilter during extraction	1. Too much coffee in the basket 2. Coffee grounds on the rim of the basket	1. Reduce the amount of coffee 2. Wipe any loose grounds from the rim of the basket before brewing
10	Coffee has no crema	Coffee beans are stale or grind is too coarse	Use fresh coffee beans and adjust to a medium grind setting
11	Machine produces no steam	1. Machine has not finished preheating | 2. Steam wand nozzle is blocked	1. Wait for preheating to complete 2. Clear the nozzle with a fine needle or pin
12	Portafilter is in the cradle but the grinder does not start	1. Portafilter is not making contact with the release lever 2. Release lever fault 3. Hopper is not fitted correctly	1. Reposition the portafilter in the cradle 2. Please contact our after-sales team 3. Remove and refit the hopper securely
13	Portafilter does not lock smoothly into the group head	Too much coffee in the basket	Use the correct dose – approximately 8–10g for a single shot and 18–20g for a double shot.
14	Steam coming from the drip tray	This is normal. The internal pipes are releasing excess pressure.	No action required
15	Water marks on the base of the machine	1. Water tank or drip tray not fitted correctly 2. Drip tray is overflowing 3. Internal pipe fault	1. Refit the water tank and drip tray securely 2. Empty and clean the drip tray regularly 3. Please contact our after-sales team

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website **www.cooksprofessional.co.uk/extended-warranty**. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: **care@cooksprofessional.co.uk**

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



EU Responsible Person
(EU regulatory contact only)
eucomply OÜ
Pärnu mnt 139b-14
11317 Tallinn, Estonia

hello@eucompliancepartner.com
+33 757690241

PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

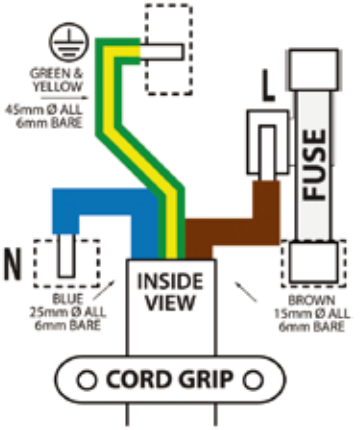
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2–core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.



Features:

Latest Product Manuals: Access up-to-date manuals for all our products.







How to Use Videos: Step-by-step guides to help you get started.





Hints & Tips Videos: Expert advice and creative ideas to enhance your cooking experience.

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Need help?

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Bean to Cup Espresso Machine
K1037 • K1038 Instruction Manual

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.