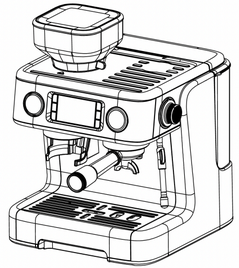
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DIGITAL BEAN-TO-CUP ESPRESSO MACHINE

Quick Start Guide



Power button

Hot water button

Dose selection / + button

Coffee selection / – button

Settings / cleaning button

Brew button

FIRST-TIME USE

Before using your machine for the first time, flush it through with clean water to rinse the internal pipes.

1. Fill the water tank
Remove the water tank, rinse thoroughly, and fill with fresh purified water up to the maximum fill line. Carefully slide the tank back into the machine and close the lid.

2. Power on
Press the power button. The display icons will flash while the machine preheats. When the 92°C icon and single espresso icon stay constantly lit, the machine is ready.

3. Flush the group head
Insert an empty portafilter (no coffee grounds) into the group head. Align with the "INSERT" marker, push upward and rotate counterclockwise to the "LOCK TIGHT" position. Place a cup on the drip tray cover, then press the brew button. Allow water to run through for a full cycle - the machine will stop automatically. Do not touch the portafilter immediately afterwards as it will be hot.

4. Flush the hot water spout
Place a cup or jug under the hot water spout. Press the hot water button to dispense. The machine will stop automatically after 100ml. Press again to stop manually if needed.

5. Purge the steam wand
Direct the steam wand towards the drip tray. Turn the steam knob to the steam position — the steam icon will flash while preheating. Once the icon stays solid, steam will flow. Allow it to run for a few seconds, then turn the steam knob back to OFF.

BREWING ESPRESSO

1. Fill the hopper
Remove the hopper lid and add fresh whole coffee beans.

2. Power on and preheat
Press the power button and wait until the 92°C icon and single espresso icon stay constantly lit. The machine is now ready to brew.

3. Check your boiler temperature gauge
The boiler temperature gauge on the front of the machine shows the current boiler temperature. When the needle sits in the green zone (coffee cup icon), the machine is at the correct temperature for brewing espresso.

4. Set your grind size
Adjust the grind size using the grind adjustment ring at the base of the hopper. For first-time use, set to Level 5 and adjust from there based on your extraction results. A finer grind slows extraction; a coarser grind speeds it up.

5. Select your dose
Press the dose selection button to toggle between single shot grind, double shot grind, and custom dose. The machine defaults to single shot grind.

6. Fit the filter basket
Select the correct filter basket for your chosen dose and place it into the portafilter. Use the single shot basket for a single espresso, or the double shot basket for a double espresso or Americano. Make sure it is pushed firmly and evenly into place before proceeding.

7. Grind your beans
Place the portafilter in the portafilter cradle to start the grinder. The grinder will run for the set grind time and stop automatically. You can lift the portafilter handle at any time to pause, and reinsert to continue.

8. Tamp the coffee
Use the tamper to press the grounds firmly and evenly into the portafilter basket. Aim for a smooth, level surface with solid resistance - approximately 13kg of pressure.

9. Select your coffee type
Press the coffee selection button to cycle between:

Single espresso
Double espresso
Americano

10. Brew
Align the portafilter with the "INSERT" marker on the group head, push upward and rotate counterclockwise to "LOCK TIGHT". Press the brew button - the display will show the brew time. The machine will stop automatically when complete. For Americano, hot water will be dispensed automatically from the hot water spout after the espresso is brewed.

Adjusting your dose
To grind more or less coffee, press the dose selection button to choose your shot, then press the settings button while the icon is flashing to adjust the grind time. Use the + / – buttons to set the duration (maximum 30 seconds) and press settings again to confirm.

STEAMING MILK

This machine features a dual boiler system with separate boilers for brewing and steaming, each maintaining its ideal temperature independently.

1. **Fill your 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 of a 350ml jug.

2. **Preheat the steam wand:** turn the steam knob to the steam position. The steam icon will flash while the machine preheats.

3. **Steam your milk:** once the steam icon stays solid, steam is ready. Submerge the steam wand tip just below the surface of the milk. Tilt the jug slightly and aim for a swirling motion to create smooth, velvety microfoam. Heat until the jug feels hot to the touch but not too hot to hold. Turn the steam knob back to OFF to stop.

Note: If you do not turn the steam off manually, it will stop automatically after 120 seconds.
You must return the knob to OFF before you can use steam again.

4. **Clean the steam wand:** wipe the steam wand immediately with a damp cloth. Turn the steam knob briefly to the steam position to purge any milk residue from inside the wand, then turn it back to OFF.

After Steaming — Auto Purge

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. As the machine has two independent boilers, the brew boiler is not affected - the machine is ready to brew espresso immediately after steaming. Remember to empty the drip tray regularly to prevent overflow.

DIALLING IN YOUR ESPRESSO

Getting the most out of your coffee beans takes a little fine-tuning. Every coffee is different, so the variety, roast and freshness of your beans will all affect how your shot pours. The term "Dialling in" simply means adjusting your grind, dose and tamp until the espresso tastes just right.

HELPFUL TIPS

- Change one thing at a time. Changing everything at once makes it tricky to see what worked and what didn't.
- A finer grind slows extraction, whilst a coarser grind speeds it up.
- Aim for the pressure needle to sit between 9–12 bar during extraction.
- Always use fresh beans for the best results.

UNDER-EXTRACTED	IDEAL EXTRACTION	OVER-EXTRACTED
Crema: Pale and thin. Sour or weak taste	**Crema:** Rich, golden and even. Sweet, balanced flavour	**Crema:** Very dark and uneven. Bitter flavour
Pressure: Below 9 bar	**Pressure:** 9–12 bar	**Pressure:** Above 12 bar
Grind: Too coarse	**Grind:** Balanced	**Grind:** Too fine
Dose (double): Too little — Less than 18g	**Dose (double):** 18–20g	**Dose (double):** Too much — More than 20g
Dose (single): Too little — Less than 7g	**Dose (single):** 9–10g	**Dose (single):** Too much — More than 10g
Tamp: Too light — Less than 13kg pressure	**Tamp:** Approx 13kg pressure	**Tamp:** Too firm — Over 13kg pressure
Shot time: Under 20 seconds	**Shot time:** 25–35 seconds	**Shot time:** Over 35 seconds
Fix: Adjust to a finer grind, increase your dose slightly, and tamp more firmly		**Fix:** Adjust to a coarser grind, reduce your dose slightly, and ease your tamp pressure

CLEANING & MAINTENANCE

Portafilter and filter basket
Rinse under warm water after each use. Do not use harsh cleaning chemicals.

Steam wand
Wipe immediately after each use with a damp cloth and purge briefly to clear any milk residue from inside the wand. If the nozzle becomes blocked, use a pin or fine needle to clear the hole. For stubborn blockages, unscrew the nozzle and soak in hot water with a little descaling solution.

Group head
Wipe regularly with a damp cloth to remove coffee residue. Periodically run hot water through the group head without the portafilter fitted to flush the system.

Drip tray
Empty and rinse the drip tray regularly, including after each steaming cycle as the auto-purge will deposit water into it.

Grinder
Remove the lid of the bean hopper and turn the hopper knob to OFF to close the bean channel. Twist the hopper clockwise to remove it. Lift out the grinding burr by turning it anticlockwise. Use the dry brushes provided to clear any coffee from the burr and grinding cavity. Always make sure everything is completely dry before refitting.

Descaling
After the machine has completed 500 cups, the descaling icon will appear on the display as a reminder. It is also recommended to descale at least every 4 months regardless.
To run the descaling programme:

Prepare your descaling solution in the water tank using one of the following:

- A descaling tablet dissolved in 2 litres of purified water
- Half a cup of liquid descaling solution topped up with 2 litres of warm water
- 1.5 tablespoons of white vinegar in 2 litres of warm water

Place a container of at least 1 litre capacity under both the hot water spout and the steam wand. With the machine in standby mode, press and hold the settings button for 5 seconds to start the programme.

The machine will flush the descaling solution through automatically. Once the water tank is empty, the pump will stop and descaling is complete.

Refill the water tank with fresh clean water and repeat the process to flush out any remaining descaling solution.

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