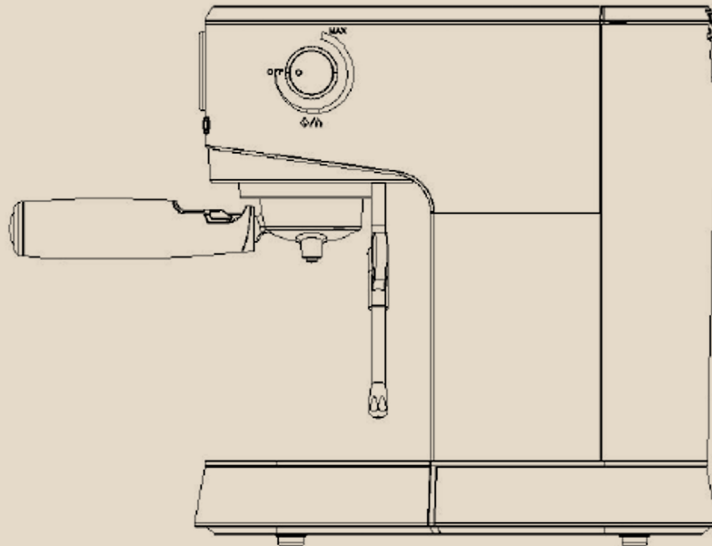


# COOKS

professional



## Espresso Machine Instruction Manual

Product Code: K1110 • K1111

After Sales Support  
[care@cooksprofessional.co.uk](mailto: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](http://www.cooksprofessional.co.uk/extended-warranty) or scan the QR code.



# COOKS

professional

## 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.

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## SAFETY INSTRUCTIONS FOR YOUR ESPRESSO MACHINE

To reduce the risk of fire, electric shock, and personal injury, please follow these essential safety precautions when using this household appliance:

### Read all instructions carefully before use.

- Avoid direct contact with heating surfaces. Always use the handle or knob. Direct contact with high-temperature components or splashing hot liquids can cause burns.
- Prevent electric shock. Do not immerse the power cord, plug, or coffee machine in water or any other liquids.
- Supervise children. Ensure adult supervision if children are nearby or using the appliance.
- Allow the appliance to cool down before cleaning or disassembling.
- Operate on a stable, level surface. Keep the coffee machine away from the edge of tables or counters to prevent accidental tipping.
- Do not use if damaged. If the power cord or plug is damaged, or if the appliance malfunctions, stop use immediately. Contact our customer service team for inspection, repair, or adjustment.
- Use only recommended accessories. Using accessories not supplied or approved by the manufacturer may cause injury or damage.
- For indoor use only. This appliance is not designed for outdoor use.
- Handle the power cord with care. Do not let it hang over the edges of tables or counters, or allow it to come into contact with hot surfaces, including heaters.
- Keep away from heat sources. Do not place the machine on or near gas or electric stoves, or inside a heated oven.
- Use the appliance only for its intended purpose.
- Warning: Do not attempt to repair the appliance yourself. To prevent fire or electric shock, do not remove the bottom cover. There are no user-serviceable parts inside. Repairs must only be carried out by authorised service personnel.
- When switching off, always follow the correct procedure. Turn the machine off using the designated button before unplugging it from the mains.
- Before cleaning disconnect from power. Do not soak the product in liquid for cleaning. The enclosure should be cleaned with damp cloth moistened with mild soap and dry it with another clean cloth. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

### Additional Safety Information

- Power cord design. The length of the power cord is specifically designed to reduce the risk of tangling or tripping hazards.
- Avoid overloading electrical circuits. Do not use this appliance on the same circuit as other high-powered electrical devices to prevent circuit overload.

Please retain these instructions for future reference.

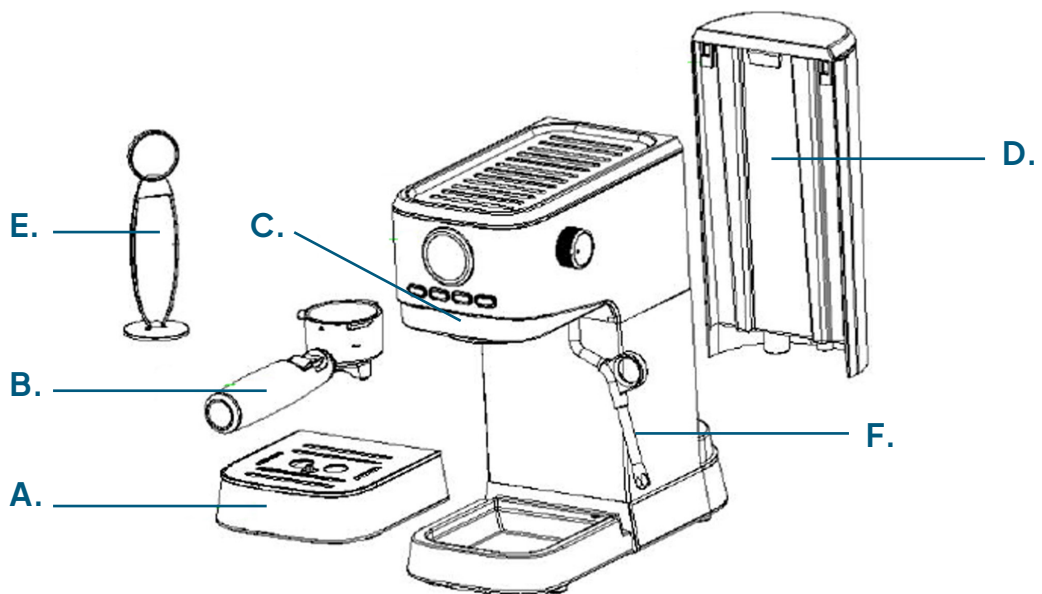


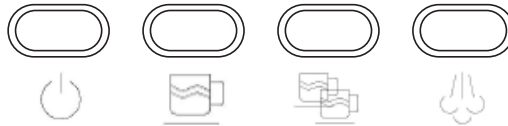
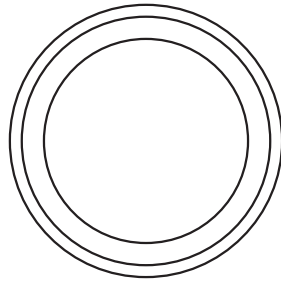
## SPECIFICATIONS





Voltage	220-240V ~ 50-60Hz
Power	1350W
Water tank capacity	900ml
Pressure	20 bar

## Parts and features

- A. Drip tray
- B. Portafilter
- C. Group head
- D. Water tank
- E. Coffee spoon / Tamper
- F. Steam Wand





Control Panel					
	Name	Function Description		Name	Function Description
	Power Button	Press the power button to turn the machine on. Press it again to turn the machine off.		Double-Cup Coffee Button	Press the Double-Cup Coffee Button when the single-cup/double-cup indicator light is on. The machine will begin pumping water, starting with a short pre-soak stage followed by the main brewing stage. To stop pumping water during the process, press the button again. Pressing the power button will switch the machine to standby mode and other buttons will be disabled.
	Single-Cup Coffee Button	Press the Single-Cup Coffee Button when the single-cup/double-cup indicator light is on. The machine will begin pumping water, starting with a short pre-soak stage followed by the main brewing stage. To stop pumping water during the process, press the button again. Pressing the power button will switch the machine to standby mode and other buttons will be disabled.		Steam Button	Press the steam button. When the steam button starts flashing, turn on the steam knob to release steam through the steam pipe. To stop steam flow, turn the steam knob to the OFF position. Press the steam button again to turn off the steam function.



## BEFORE FIRST USE

Before using your machine for the first time, flush it through with clean fresh water. This clears any residue from the manufacturing and packaging process and only needs to be done once. When flushing water through the machine during this initial cycle, you may hear louder than usual noise as water fills the internal system. This is normal and will settle once the machine has been primed.

### Filling the Water Tank

Remove the water tank from the rear of the machine, fill it with fresh cold water up to the MAX line, and refit it securely before switching on.

### First-Time Flush Cycle

1. Press the Power Button to turn the machine on and allow it to warm up. The machine is ready when all 3 LED lights are continuously illuminated.
2. Place a mug or jug under the steam wand to catch the water.
3. Turn the Steam Dial to the Steam/Hot Water position.
4. Let the hot water flow for approximately 10 seconds.
5. Turn the Steam Dial back to the Off position.
6. Insert the portafilter into the group head (without any coffee in the basket).
7. Place a cup on the drip tray beneath the group head.
8. Press the Double-Cup Coffee Button to run a full cycle of water through the group head. Allow it to complete fully.

The machine is now primed and ready to use.

## MAKING ESPRESSO

1. Power on and wait for the machine to warm up. The machine is ready when all 3 LED lights are continuously illuminated.
2. Select the single or double filter basket and insert it into the portafilter.
3. Add finely ground coffee to the portafilter. Use 7–9g for a single shot or 13–15g for a double shot.
4. Use the tamper to press the coffee grounds down evenly. Apply firm, level pressure. Make sure the surface of the coffee is level and the portafilter is not overfilled.
5. Insert the portafilter into the group head.
6. Rotate the portafilter clockwise until it locks into position with the handle pointing forwards.
7. Place a cup on the drip tray beneath the group head.
8. Press either the Single-Cup or Double-Cup Coffee Button to begin extraction.
9. Once brewing is complete, remove the portafilter and discard the used coffee grounds. Rinse the portafilter under warm water before the next use.

## DISPENSING HOT WATER

Place your mug under the steam wand tip. Turn the Steam/Hot Water dial to the Steam/Water symbol, then press the Single-Cup Coffee Button. Hot water will flow from the steam wand into the cup. Turn the dial to the Off position when done.

## FROTHING MILK

1. Pour cold milk into a stainless-steel frothing jug. Fill to no more than half full to allow for expansion.
2. Press the Steam Button. Wait until the steam indicator light is continuously lit (not flashing) before proceeding.
3. Submerge the tip of the steam wand just below the surface of the milk.
4. Turn the steam dial anti-clockwise to begin frothing.
5. Move the jug in a slow circular motion to incorporate air evenly into the milk.
6. As the milk level rises, lower the jug gradually to keep the tip of the steam wand just below the surface.
7. The milk is ready when the jug becomes too hot to hold for 3 seconds.
8. Turn the steam dial to the Off position and remove the wand from the jug.
9. Purge the steam wand by pointing it into the drip tray and turning it back on briefly, turn it off, then wipe the wand immediately with a damp cloth to prevent milk residue from drying on.
10. Press the Steam Button again to exit steam mode.
11. Tap the jug firmly on a flat surface a few times to release any large air bubbles.
12. Swirl the jug to blend the milk to a smooth, glossy consistency.
13. Pour the milk into your espresso shot.

## OVER-HEATING PROTECTION

**IMPORTANT: always complete this step before brewing espresso after steaming milk.**

After steaming milk, the boiler holds excess heat and pressure that needs to be released before brewing. If you skip this step and attach the portafilter straight away, the built-up pressure can cause hot water to escape forcefully from the group head. This is a normal characteristic of espresso machines at this pressure level, but it's easy to avoid by following the cooldown steps below every time.

1. Once you've finished steaming milk, turn the steam dial back to the 'off' position and press the steam button to exit steam mode.
2. Direct the steam wand into the drip tray or a mug and turn the steam dial back to the Steam/Hot Water position.
3. Press the Single-Cup Coffee Button to release hot water from the steam wand. Allow it to run until the shot buttons stop flashing.
4. When all 3 LED lights stop flashing and are continuously illuminated, the machine has successfully cooled back down to brewing temperature.
5. Turn the steam dial back to the Off position.

## THE PRESSURE GAUGE

### Ideal Espresso Zone

The pressure gauge shows the pump pressure during coffee extraction. Although this is a 20 bar espresso machine, the ideal brewing pressure is usually lower. For best results, the needle should sit between 9 and 12 bar while the espresso is being extracted.

This is the optimum extraction zone. If the needle consistently falls outside this range, adjust the grind size, coffee dose or tamping pressure using the troubleshooting guide below.

Extraction Result	Probable Cause	Solution
Over-extracted – crema very dark or uneven, coffee tastes bitter	Grind too fine, too much coffee, or tamping too firmly. Shot time over 35 seconds.	Use a coarser grind, reduce the dose, or tamp more lightly.
Ideal extraction – rich, even crema and balanced flavour	Correct grind, dose and tamp.	Used approximately 7–9g for a single cup or 13–15g for a double cup. Tamped firmly and evenly. Shot time of around 25–35 seconds.
Under-extracted – pale, watery crema, coffee tastes weak or sour	Grind too coarse, too little coffee, or tamping too lightly. Shot time under 20 seconds.	Use a finer grind, increase the dose, or tamp more firmly.

Shot time should be measured from when espresso first begins to flow from the spout, not from when the button is pressed.

## PROGRAMMING SHOT VOLUME

The machine is pre-programmed to dispense approximately 45ml for a single cup and 90ml for a double cup. These volumes are approximate and may vary depending on grind size, coffee dose and tamping pressure.

The machine dispenses water for a set time, including a short pre-infusion stage followed by the main brewing stage. The actual volume in the cup may vary slightly depending on grind, dose and tamp - this is normal.

You can programme your own preferred water volume for both the Single-Cup and Double-Cup buttons.

### To programme the Single-Cup volume:

1. Add ground coffee to the portafilter and lock it into the group head.
2. Press and hold the Single-Cup Coffee Button for 3 seconds until the button begins to flash.
3. Press the button again to start dispensing coffee.
4. When the desired volume has been reached, press the button once more to stop dispensing. The machine will save this as the new default Single-Cup volume.

### To programme the Double-Cup volume:

Repeat the steps above using the Double-Cup Coffee Button.

## CLEANING AND MAINTENANCE

Regular cleaning will keep your machine performing at its best and extend its working life.

### Cleaning the Portafilter and Filters

Rinse the portafilter and filter basket under warm running water after every use. Do not use washing-up liquid or abrasive cleaners, as these can leave residues that affect flavour.

### Cleaning the Steam Wand

Wipe the steam wand with a damp cloth immediately after every use, before milk residue has a chance to dry on. Purge a brief burst of steam into the drip tray to clear the internal tube. If the steam hole becomes blocked with dried milk residue, insert the cleaning needle (supplied) into the hole to clear it, then run hot water through the wand. If the blockage remains, unscrew the steam nozzle and soak it in a cup of hot water with a little descaling solution to dissolve the build-up.

## **CLEANING THE GROUP HEAD**

Wipe away coffee residue with a damp cloth regularly. Run hot water through the group head without the portafilter attached to flush out any remaining grounds.

Note: Do not use harsh cleaning chemicals on any part of the machine.

## **DESCALING THE MACHINE**

Limescale build-up reduces heating efficiency and can affect the taste of your coffee over time. How often you need to descale will depend on how frequently you use the machine and the hardness of your local water. In hard water areas, descale more regularly.

1. Fill the water tank with water and descaling solution, following the dilution instructions provided with your chosen descaling product.
2. Run a full cycle without coffee, drawing the solution through both the group head and the steam wand.
3. Leave the descaling solution in the machine for 5 minutes, then run another full cycle to flush it through.
4. Repeat for 2 further flushing cycles.
5. Empty any remaining descaling solution from the tank and refill with clean fresh water.
6. Run 2 full cycles with clean water to flush all descaling solution residue from the machine.
7. Run at least 2 further rinse cycles of clean water before brewing coffee again.

## TROUBLESHOOTING GUIDE

### 1. Machine Not Powering On

- Ensure the power cord is properly plugged into a working electrical outlet.
- Check if the power switch is turned on.
- Inspect the circuit breaker or fuse in your home for any issues.
- Try a different outlet to rule out electrical faults.

### 2. No Water Dispensing or Weak Flow

- Confirm the water reservoir is filled and properly seated.
- Check for clogs in the water intake.

### 3. No Espresso Coming Out

- Verify the portafilter is correctly locked into place.
- Ensure the coffee grounds are not too fine, as this can clog the filter.
- Clean the portafilter, group head, and filter basket.

### 4. Weak or Watery Espresso

- Ensure you are using fresh, properly ground coffee.
- Adjust the grind size to a finer setting for better extraction.
- Adjust the amount of coffee grounds in the portafilter.
- Make sure the tamping pressure is firm and even.
- Check if the machine is properly preheated before brewing.

### 5. Bitter or Burnt-Tasting Espresso

- Use fresh, high-quality coffee beans to improve flavour.
- Avoid over-extracting by adjusting grind size or reducing brewing time.
- Clean the machine regularly to prevent old coffee build-up.
- Ensure the water temperature is not too high.

### 6. Steam Wand Not Producing Steam or Weak Steam Pressure

- Confirm the steam function is activated and the machine is fully heated.
- Purge the steam wand before and after use to clear blockages.
- Clean the steam wand and nozzle with a damp cloth and pin if needed.
- Check for mineral build-up and descale the machine if required.

### 7. Hot Water Escaping from the Group Head

- This is most likely to occur after steaming milk without completing the over-heating protection cooldown cycle.
- Do not force the portafilter into the group head immediately after steaming.
- Follow the Over-Heating Protection steps on page 7 before attaching the portafilter and brewing.
- If the issue occurs during normal brewing without prior steaming, check that the portafilter is fully locked into position and that the filter basket is not overfilled.

## 8. Leaking Water

- Ensure the water reservoir is properly seated.
- Check seals and gaskets for wear and replace if necessary.
- Tighten the portafilter securely before brewing.
- Inspect the drip tray for overflow and empty it regularly.

## 9. Loud or Unusual Noises

- Some noise is normal, but excessive noise may indicate a clogged system.
- Ensure the water tank is full and properly positioned.
- If the pump is running dry, prime it by running water through the machine.
- Descale the machine to remove calcium build-up.

## 10. Machine Not Reaching Optimal Temperature

- Allow sufficient time for the machine to preheat before use.
- Check if the heating element is functioning correctly.
- If persistent, seek professional servicing.

## 11. Machine Requires Descaling

- If water flow is slow or inconsistent, descale the machine using an appropriate descaling solution.
- Follow the manufacturer's guidelines on descaling frequency based on usage and water hardness.

## GENERAL MAINTENANCE TIPS

- Regularly clean the portafilter, steam wand, and drip tray.
- Use filtered water to minimise scale build-up.
- Perform routine descaling as recommended.
- Store the machine in a dry and cool place when not in use.
- If troubleshooting does not resolve the issue, refer to this manual or contact customer support for further assistance.

## GUARANTEE IMPORTANT

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

[care@cooksprofessional.co.uk](mailto: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](http://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](mailto: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.



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

[hello@eucompliancepartner.com](mailto: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:

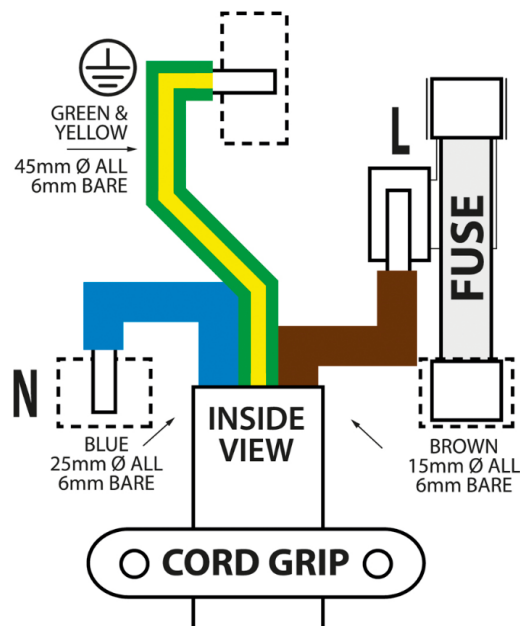
**Brown – Live**

**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.

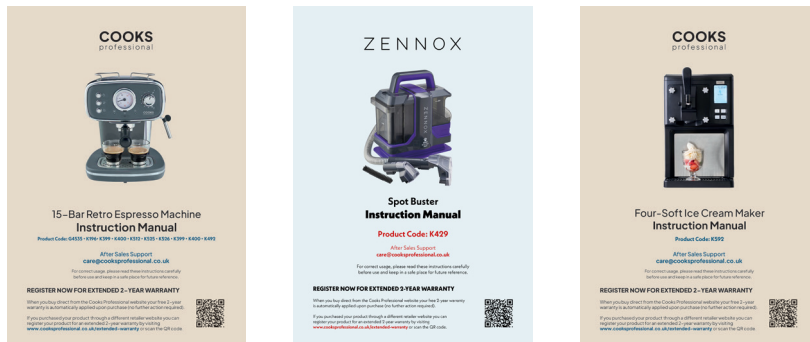
# COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional Help Centre!

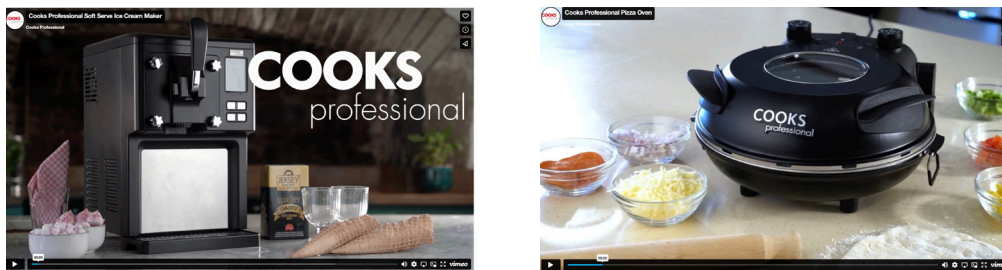
Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online Help Centre is continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

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.

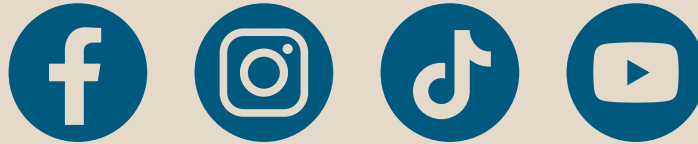
Visit us today and explore our comprehensive collection of resources. If you have any questions, our Customer Care team is available to assist you via Live Chat, email, or our contact form.

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**[care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)**



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**Espresso Machine  
K1110 • K1111 Instruction Manual**

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