Catler®

800 SERIES
PREMIUM GRADE TOOLS

ESPRESSO
MACHINE

Instructions
for use

ES 8011

ESPRESSO MACHINE

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Congratulations

on the purchase of your new Espresso Machine ES 8011.

At Catler, we know that coffee lovers will go to great lengths to refine the art of making coffee. They will experiment with different types of coffee, the tamp and grind of the beans in search for the perfect espresso. The Espresso Machine ES 8011 has been designed for the novice through to the experienced barista.

After extensive research and rigorous testing, this Espresso Machine ES 8011 boasts key features such as custom set programming, a premium brew process and a quality espresso pressure gauge.

We hope this Espresso Machine brings you the unique pleasure of preparing a good quality espresso...

and wish you a lot of wonderful experience with your new Espresso Machine ES 8011.

CATLER RECOMMENDS SAFETY FIRST

We at Catler are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR ESPRESSO MACHINE ES 8011 AND FOR ALL ELECTRICAL APPLIANCES

- This appliance is not intended for use 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 concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they will not play with the appliance.
- Carefully read all instructions before operating and save for future reference.
- Remove any promotional stickers before using the Espresso Machine for the first time.
- Do not place the Espresso Machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Do not place the Espresso Machine on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not use the Espresso Machine on metal surfaces, for example, a sink drain board.
- Always make sure the Espresso Machine is properly assembled before connecting to power outlet and operating.
- **Warning:** The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Use only cold water in the water tank. Do not use any other liquid.
- Never use the Espresso Machine without water in the water tank.
- **Warning:** Do not remove the Water Tank while the Espresso Machine is in use.
- Ensure the filter holder is firmly inserted and secured into the brewing head before using the machine.
- Never remove the filter holder during the brewing operation as the machine is under pressure.
- Do not leave the Espresso Machine unattended when in use.
- Do not touch hot surfaces. Allow the Espresso Machine to cool down before moving or cleaning any parts.
- Do not place anything, other than cups for warming, on top of the Espresso Machine.
- Always switch the Espresso Machine off by pressing the Power button to ‚Off', then switch off at the power outlet and unplug if appliance is to be left unattended, if not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the cord before use.
- To protect against electric shock, do not immerse cord, plug or appliance in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
- Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- It is recommended to inspect the appliance regularly. Do not use the appliance if power supply cord, plug or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Catler service centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Catler Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances.
- It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

KEY FEATURES OF YOUR ESPRESSO MACHINE ES 8011

Programmable Function

This espresso machine offers a convenient choice between the Manual Operation or the intelligent Programmable Function that can be personalised with the user's favourite espresso setting.

Espresso Pressure Gauge

The espresso pressure gauge assists in obtaining the most favourable extraction pressure, guiding the user to create their ideal espresso. This is achieved by measuring the pressure at which the water is being forced through the ground coffee in the filter holder.

White Zone – Ideal Espresso

The gauge needle when positioned within the recommended White Zone during pouring indicates that the espresso will be produced at the ideal pressure. The brewed espresso should have a generous layer of fine textured and evenly coloured golden créma.

Green Zone – Under Extracted

The gauge needle when positioned within the Green Zone during pouring indicates that the espresso will be produced with insufficient pressure resulting in an 'under extracted' espresso. This occurs when the water flow through the ground coffee in the filter is too fast. As a result the optimal flavour will not be extracted and the coffee will be watery and lack thick créma on the top. Possible other cause for under extraction are: coffee grind is too coarse and/or insufficient coffee in filter and/or under tamping.

Red Zone – Over Extracted

The gauge needle when positioned within the Red Zone during pouring will indicate that the espresso will be produced with too much pressure resulting in an „over extracted" espresso. This occurs when the water flow through the ground coffee in the filter is too slow. As a result the coffee will be very dark and bitter, with a mottled and uneven créma on top. Possible other causes for over extraction are: ground coffee is too fine and/or too much ground coffee in filter and/or over tamping.

NOTE:
To help reach the white zone use the Advanced Dual Wall Créma System Filters. These filters are designed to intentionally slow the water flow rate during brewing allowing you to easily pour your espresso at the ideal pressure.

Hot Water Wand

The dedicated hot water wand is ideal for making your favourite hot drinks. For convenient use the wand has a commercial style 360° ball joint.

Commercial Style Steam Wand

The swivel-action steam wand, with stainless steel frothing attachment, easily adjusts to the perfect position for texturing milk. The wand has a commercial style 360° ball joint.

Advanced Dual Wall Créma System Filters

Advanced Duall Wall Créma System Filters (one and two cup) are supplied with this Espresso Machine.

The Advanced Duall Wall Créma System Filters are designed to intentionally slow the water flow rate during brewing, allowing you to easily pour your espresso at the ideal pressure, for the perfect créma.
The filters are suited to both pre-ground vacuum packed coffee and freshly ground coffee.

Electronic Temperature Control

The electronic temperature control system accurately maintains the optimal brewing temperature of the water. This helps ensure the user gets the best possible extraction each time an espresso is made.

Energy Saving Features

The Espresso Machine will enter the „Power Save Mode“ if not used for one hour, and will automatically switch off if not used for a further three hours. The „Power Save Mode“ uses 45% less power than when the machine is in „Stand by“ Mode. During „Power Save Mode“ only the POWER button surround will be illuminated. All other button and light surrounds will not be illuminated.
To re-activate the machine during „Power Save Mode“, simply press the program or one-cup or two-cup buttons. The POWER button surround will then illuminate and flash while the machine quickly reheats to operational temperature. When the correct temperature has been reached, all the buton surrounds on the control panel will illuminate.
To switch off the espresso machine whilst it is in „Power Save Mode“, simply press the POWER button once.

KNOW YOUR ESPRESSO MACHINE ES 8011

Power button
surround illuminates when the button is pressed to „On“

„Power Save Mode“

Hot water light
illuminates to indicate hot water function is selected

Pre-brew function
for optimal coffee extraction pressure

Auto purge function
for optimal coffee extraction temperature

Hot water wand
provides instant hot water

Drip tray full indicator

Removable 1 litre drip tray
and stainless steel grid

Extra large cup warming plate

15 bar pump
Italian-designed and made

Steam light
illuminates to indicate that the steam function is selected

Electronic temperature control

Extra large cup height for coffee mugs

Custom designed accessories
(not shown):
Stainless steel frothing jug

Stainless steel measuring/ tamping spoon

Cleaning Tool

Quick Guide

1 & 2 cup dual wall stainless steel filters

Thermoblock heating system
ensures coffee is extracted at the correct temperature

Program button
Intelligent programmable function that can be personalised with your favourite espresso setting

Advanced dual wall créma system
for the ideal créma

Group head
for easy fitment of the filter holder

External viewing back-lit water windows

Removable 2.2 litre water tank
filled from the front of the machine

Selector control
for steam or hot water

Espresso pressure gauge
assists in obtaining the most favourable extraction pressure

Programmable features:
1 cup button and 2 cup button

Solid chrome brass filter holder

Swivel steam wand and stainless steel frothing attachment
easily adjusts to perfect positioning for frothing milk

Other accessories
(not shown)
Cord storage

Storage tray
located behind the drip tray for storage of accessories

BEFORE FIRST USE

Your Espresso Machine will be almost set up when you unpack it from the box. The drip tray, water tank and storage tray will be in place.

The storage tray is located at the base of the machine behind the drip tray. The drip tray, the water tank as well as the storage tray are easy to access.

The drip tray is located in the base of the machine towards the front of the machine.

The water tank is located in the centre of the machine towards the back wall.

Ensure you have removed all parts and accessories before discarding the packaging.

Remove the drip tray, water tank and storage tray. Disassemble the drip tray by removing the stainless steel grid and „Empty Me!" full indicator. Wash all parts and accessories in warm, soapy water using a non-abrasive washing liquid. Rinse and dry thoroughly.

Wipe the outer housing with a soft damp cloth and dry thoroughly. Do not immerse the outer housing, power cord or plug in water or any other liquid.

NOTE:
Do not clean any of the parts or accessories in the dishwasher.

ASSEMBLING YOUR ESPRESSO MACHINE ES 8011

STEP 1

Insert the storage tray into the base of the machine and slide towards the back wall. The storage tray conveniently stores the cleaning tool, stainless steel filters, measuring/tamping spoon and Quick Guide when not in use, so they are not misplaced.

STEP 2

Insert the „Empty Me!" full indicator into position in the drip tray and place the stainless steel grid on top. Slide the drip tray into position in the base of the machine in front of the storage tray.

STEP 3

Slide the water tank over the drip tray and into the front opening of the machine and into position above the storage tray. Ensure the water tank aligns flush with the sides of the machine.

NOTE:
Before each use it is recommended to complete a water flushing operation, without ground coffee, to ensure that all internal piping has been preheated.

Operating

OPERATING YOUR ESPRESSO MACHINE ES 8011

STEP 1 – FILLING THE WATER TANK

- Ensure the Power button is in the „Off“ position and the Selector Control, on the side of the machine, is set to the Standby position.
- Switch the machine off at the power outlet and unplug the power cord.
- Remove the filter holder if locked into the brew head and move the steam wand to the side of the machine.
- Remove the water tank by sliding out using the handle insert in the front of the water tank.
- As the water tank is removed, a black tube slides and extends out from the water tank storage area. Do not touch or try to remove this tube, it will automatically slide back into position when the water tank is re-inserted.
- Fill the water tank with cold, tap water to the maximum mark on the water window and slide the water tank carefully back into position in the machine.
- Ensure the Selector Control is in the „Standby“ position and plug the power cord into a 230 V power outlet and switch on.
- Press the POWER button to „On“, the POWER button surround will flash while the machine is heating. When the correct temperature has been reached, all the button surrounds on the control panel will illuminate.

NOTE:
Check the water level before use and replace the water daily. The water tank should be refilled with fresh, cold tap water before each use. Do not use mineral or distilled water or any other liquid.

STEP 2 – PRE-WARMING THE CUPS

- The Cup Warming Plate will start to warm as the machine heats.
- Pre-warm the espresso cups by placing on the Cup Warming Plate. This will help maintain the coffee's optimal temperature when brewed into the cups.

STEP 3 – PREPARING THE COFFEE

- Place the 1 or 2 cup filter into the filter holder (use the smaller filter for 1 cup and the larger filter for 2 cups). When brewing for a mug of coffee always use the 2 cup filter and only extract 60 ml. If you require a larger coffee, add the hot water first and then brew the coffee.

- Preheat the filter holder by placing underneath the group head. Rinse with hot water from the wand using the hot water function or from the group head and rinse with hot water using the manual pour function. Dry the filter and filter holder thoroughly before use.

- Use 1 level measure of ground espresso coffee for the 1 cup filter and 2 level measures for the 2 cup filter. It is important to use the correct amount of coffee for each filter as the filter perforations have been constructed to utilise the pressure in the machine to extract optimal flavour with each brewing. (Refer to „The Coffee Making Tip“, page 23).

NOTE:
When using a 1 cup filter holder, for optimal flavour, you should only extract approximately 30 ml. When using a 2 cup filter holder, for optimal flavour, you should only extract approximately 60 ml.

STEP 4 – TAMPING THE GROUND COFFEE

- Distribute the ground coffee evenly in the filter and press down lightly with the tamping end of the measuring spoon. (Refer to „Coffee Making Tips“, page 23).

- Clean any excess ground coffee from the rim of the filter holder to ensure a proper fit into the group head.

STEP 5 – PRIMING THE GROUP HEAD

- Before placing the filter holder into position, it is recommended to run a short flow of water through the group head.
- Place a container or empty cup under the group head.
- With the filter holder removed, prime the group head by pressing and holding down the single or double cup button for approximately 5 seconds. Refer to „Manual Espresso“, page 19.

  A pumping noise will be heard during this operation, and water will run through the group head.

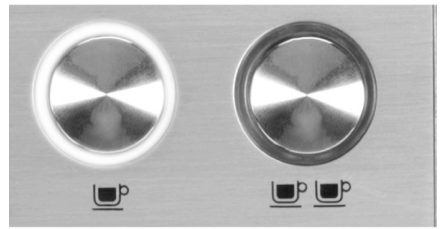
STEP 6 – INSERTING THE FILTER HOLDER

- Place the filter holder underneath the group head so that the handle is aligned with the insert graphic. Insert the filter holder up into the group head and rotate the handle to the right until resistance is felt, this will be at an approximate 90° angle to the machine.

STEP 7 – BREWING THE COFFEE

- Ensure all the button surrounds on the control panel are illuminated, indicating the machine has reached the correct temperature for brewing, and is ready for use.
- Ensure the drip tray and filter holder are in place.
- Place one or two pre-warmed cups beneath the filter holder outlet.

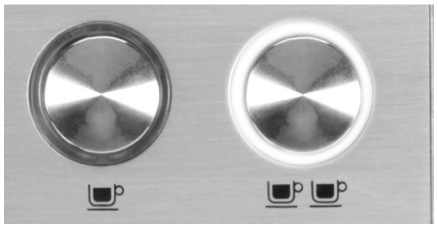
PROGRAMMED ESPRESSO – ONE CUP



Press the one cup button once. After a few seconds, aromatic coffee will begin to pour into the cup. A pumping noise will be heard in this operation. The machine will automatically stop once the preset pour has been delivered.

PROGRAMMING YOUR ESPRESSO MACHINE ES 8011

PROGRAMMED ESPRESSO – DOUBLE CUP



Press the two cup button once. After a few seconds, aromatic coffee will begin to brew into the cup. A pumping noise will be heard in this operation. The machine will automatically stop once the preset pour has been delivered.

NOTE:
The minimum pour for one cup and two cups is set at 15 ml.

NOTE:
Pressing the one cup or two cup buttons during a programmed espresso will immediately stop the pour.

PROGRAMMING SINGLE ESPRESSO

1. Prepare to make a single cup of espresso by following steps 2 to 6 in „Operating your Espresso Machine", pages 15–17.
2. Place your cup underneath the group head.
3. To begin programming, press the „PROGRAM" button once. The machine will beep once and the program button will begin to flash. This indicates the machine is in programming mode.
4. Press the one cup button once. The machine will commence normal pour function and the one cup button surround will begin to flash.
5. When the desired amount of espresso has poured into the cup, press the one cup button to stop the pour. The machine will beep twice, indicating it has saved your measured pour quantity and exited programming mode.

PROGRAMMING DOUBLE ESPRESSO

1. Prepare to make a two cup of espresso by following steps 2 to 6 in „Operating your Espresso Machine", pages 15–17.
2. Place your cup underneath the group head.
3. To begin programming, press the „PROGRAM" button once. The machine will beep once and the program button will begin to flash. This indicates the machine is in programming mode.
4. Press the two cup button once. The machine will commence normal pour function and the two cup button surround will begin to flash.
5. When the desired amount of espresso has poured into the cup, press the two cup button to stop the pour. The machine will beep twice, indicating it has saved and exited programming mode.

RESETING DEFAULT VOLUMES

To reset the machine to the default one and two cup pour quantities, press and hold the PROGRAM button, until the machine beeps three times. Release the PROGRAM button. This indicates the machine has returned to its original default settings.

NOTE:
Default settings: one cup pour is approximately 30 ml. Two cups is approximately 60 ml.

MANUAL ESPRESSO

Press and hold the single or two cup button. Release the button once sufficient coffee has flowed into the cup.

NOTE:
PRE – BREW FUNCTION
When a single or double coffee is selected, the machine will pump water momentarily, followed by a pause then continues to pump the water through to the ground coffee in the filter holder. The ground coffee is moistened by a small amount of water before full extraction then expands resulting in greater pressure build-up to extract all the oils and full flavour from the ground coffee.

STEP 8 – EMPTYING THE FILTER HOLDER

Remove the filter holder from the group head by rotating the filter holder to the left until it releases. To empty the used coffee grounds, turn the filter holder upside down in a bin and gently tap out the coffee (used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains). Remove the filter by using the indents on the side of the filter holder. Rinse the filter and filter holder with water and allow to dry.

WARNING:

THE METAL PARTS OF THE FILTER HOLDER MAY STILL BE VERY HOT. COOL THESE PARTS IN COLD WATER.

HOW TO FROTH MILK FOR A CAPPUCCINO OR LATTÉ

The Espresso Machine comes complete with a Commercial Style Swivel Steam Wand and Stainless Steel Frothing Attachment. When using the frothing attachment on the steam wand a large amount of froth is easily created.

If less texture is required, remove the frothing attachment from the steam wand and steam the milk using the steam wand. To remove the frothing attachment, ensure it is cool then simply pull down and remove. The frothing attachment can be stored in the storage tray inside the machine if not used regularly.

To refit the frothing attachment ensure it is securely attached to the steam wand by inserting it, from either opening, onto the steam wand and pushing firmly upwards onto the rubber surround. Ensure the fine steam holes on either end of the frothing attachment are clean to achieve optimal texturing.

- Press the POWER button to „On".
- The first step in making a cappuccino or latté is to make a short espresso. Refer to „Operating your Espresso Machine", pages 15–17.
- Then fill the stainless steel frothing jug 1/3 full with cold, fresh milk.
- Turn the Selector Control to the „Steam" position . The steam light will start to flash indicating that the Thermoblock Heating System is heating and preparing to create steam.
- For improved results, purge the steam wand of water before placing into the milk.

NOTE:
When the espresso machine creates steam, a pumping noise can be heard. This is the normal operation of the 15 Bar pump.

- When the steam light stops flashing, quickly insert the steam wand into the jug of milk so that the froth attachment is just immersed into the milk.

NOTE:
If steam starts coming from the steam wand before it is immersed in the milk, pause the steam by turning the Selector Control back to the „Standby" position. This will avoid the steam pressure blowing milk out of the jug.

- Hold the frothing jug at an angle so that steam wand and/or the frothing attachment sits just below the surface of the heating milk and the steam will move the milk around the inside of the jug in a circular motion.

NOTE:
The espresso machine features a swivel steam wand assembly so the position of the steam wand can be changed to a comfortable angle.

- When the milk starts to increase in volume, immerse the steam wand and/ or frothing attachment deeper into the jug to heat the milk.
- Hold the jug at an angle with one hand and place your other hand on the outer base of the stainless frothing jug.
- When the base of the jug becomes too hot to touch, set the Selector Control to the „Standby" position, stopping the steaming function before removing the jug. A pumping noise will sound for a short time, do not be alarmed as there will be a five second delay prior to the machine carrying out the Auto-purge function.
- Pour the steamed milk into each cup of freshly brewed espresso coffee and spoon in the frothing milk, in the following ratios:

Cappuccino – 1/3 espresso, 1/3 steamed milk, 1/3 frothed milk
Latté – 1/3 espresso topped with steamed milk and approximately 1cm frothed milk, traditionally served in a glass.

WARNING: MILK SHOULD NOT BE ALLOWED TO RUN OVER THE TOP OF THE FROTHING ATTACHMENT, OTHERWISE IT WILL NOT FUNCTION PROPERLY. TO AVOID SPLATTERING OF HOT MILK, DO NOT LIFT THE END OF THE FROTHING ATTACHMENT ABOVE THE SURFACE OF THE MILK WHILE FROTHING. ENSURE THE SELECTOR CONTROL IS IN THE „STANDBY" POSITION BEFORE REMOVING THE FROTHING JUG.

NOTE:
After 5 minutes of continuous steaming, the machine will automatically disable the steam function. The steam and hot water lights will flash. When this occurs return the selector control to the „Standby" position.

NOTE:
Always ensure that the frothing attachment has been firmly pushed onto the steam wand and connects with the rubber surround. For best results use cold fresh milk (low fat milk will froth easier). Always clean the steam wand and frothing attachment after every use. Refer to „Care and Cleaning", page 25.

NOTE:
For brewing more coffee immediately after using the steam function, this machine features an auto-purge function. This ensures that ground coffee will not be burnt by the initial water flow from the thermoblock being too hot. Instead this water is automatically released internally into the drip tray ensuring that the internal thermostat is at optimal temperature for extracting coffee. Your coffee will always be extracted at this optimal temperature ensuring only the best flavoured coffee is achieved.

USING THE HOT WATER FUNCTION

The espresso machine features a separate hot water function that can be used for making tea, hot chocolate and other warm drinks. The hot water is dispensed from the dedicated Hot Water Wand.

Place a jug or cup underneath the Hot Water Wand to collect the hot water.

To use the hot water function, turn the Selector Control to „HOT WATER“ ♨. The hot water light ♨ will illuminate when selected.

To turn the hot water off, turn the Selector Control to the „Standby“ position.

Limit the extraction of hot water to 2 litres each use.

The machine is not designed to make large pots of coffee and tea. The more hot water used at the one time, the cooler it becomes.

NOTE:
After 2 minutes of continued hot water use, the machine will automatically disable the hot water function. The steam and hot water lights will flash. When this occurs return the selector to the „Standby“ position.

COFFEE MAKING TIPS

WARMING YOUR CUP OR GLASS

A warm cup will help maintain the coffee's optimal temperature. Preheat your cup by storing on the cup warming tray or rinsing with hot water from the hot water wand.

WARMING THE FILTER HOLDER

A cold filter holder can drop the extraction temperature enough to significantly affect the quality of your coffee. Always ensure the filter holder is preheated by running hot water through it before tamping it with coffee.

NOTE:
Always wipe the filter and filter holder dry before tamping with ground coffee as moisture can encourage „drilling" - this is when water bypasses the ground coffee during extraction.

THE GRIND

If using a pre-ground coffee, ensure an espresso grind suitable for espresso/cappuccino machines is purchased. If grinding coffee beans, the grind should be fine but not too fine or powdery. The grind will effect the rate at which the water flows through the coffee in the filter and therefore the taste of the coffee.

If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting coffee will be over extracted, too dark and bitter, with a mottled and uneven créma on top.

If the grind is too coarse the water will flow through the coffee too quickly. This will result in an under-extracted coffee lacking in flavour and without the thick créma on the top layer of coffee.

THE RIGHT MEASUREMENT

A single espresso is made with ¼ ounce or 7 g of coffee. A level measure of the tamp/spoon is the correct amount of coffee for a single espresso and 2 level measures for a double espresso. It is important to use the correct filter for the amount of coffee.

TAMPING CORRECTLY

Level the desired amount of coffee by gently tapping the side of the filter holder before pressing down firmly with the tamping end of the measuring spoon. When packing for a double espresso it is important only to tamp after the second measure. Tamping between measures will create a layer in the coffee that can impede full extraction.

PURGE THE GROUP HEAD

Before inserting the filter holder, run some water through the group head. It will ensure that your machine has a last minute „clean through" and stabilises the temperature prior to extracting.

NOTE:
Make sure to wipe off any excess coffee from the rim of the filter to ensure a proper seal is achieved under the group head.

BREWING YOUR ESPRESSO

The most common mistake in brewing is to over extract from your ground coffee. This results in a bitter beverage with visibly bleached créma. Créma is the karamel coloured layer that floats on top of the coffee following extraction.

NOTE:
The taste of your coffee will, of course, depend on personal preference and on many other factors such as the type of coffee bean used, the coarseness or fineness of the grind and the tamping pressure (pressed down). We recommend experimenting by varying these factors to achieve the coffee taste of your preference.

Cleaning

CARE AND CLEANING

CLEANING THE STEAM WAND AND FROTHING ATTACHMENT

- The steam wand and frothing attachment should always be cleaned after frothing milk.
- Remove the frothing attachment and rinse in warm tap water. Ensure the two fine steam holes on either end of the frothing attachment are clear. Use the pin on the cleaning tool to unblock these holes.
- Wipe the steam wand with a damp cloth, and then with the steam wand directed back into the drip tray, briefly set the Selector Control to the „Steam“ position. This will clear any remaining milk from inside the steam wand.
- Ensure the Selector Control is in the „Standby“ position. Press the POWER button to off, switch off at the power outlet, unplug the power cord and allow the machine to cool.
- If the Steam Wand remains blocked, use the pin on the cleaning tool to clear the opening.
- If the steam wand continues to be blocked, the tip of the steam wand can be removed by using the spanner in the middle of the cleaning tool.
- Soak the tip in hot water before using the pin on the cleaning tool to unblock. Replace the tip back onto the steam wand and secure with the cleaning tool.

CLEANING THE FILTERS, FILTER HOLDER AND GROUP HEAD

- The stainless steel filters and filter holder should be rinsed under water directly after use to remove all coffee particles. Should the fine holes in the filters become blocked, the fine pin on the cleaning tool can be used to clear the holes.
- The group head interior should be wiped with a damp cloth to remove any ground coffee particles.
- Periodically run water through the machine with the filter holder in place, but without any ground coffee, to rinse out any residual coffee particles.

CLEANING THE OUTER HOUSING/ CUP WARMING PLATE

- The outer housing and cup warming plate can be cleaned with a soft, damp cloth. Then polish with a soft, dry cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

CLEANING THE DRIP TRAY

- The drip tray should be removed, emptied and cleaned at regular intervals, particularly when the drip tray full indicator is showing „Empty Me!".
- Remove the stainless steel grid and „Empty Me!" indicator from the drip tray, wash with warm soapy water, using a non-abrasive washing liquid, rinse and dry thoroughly. The „Empty Me!" indicator can be removed from the drip tray by inserting fingers into two holes in the corners and pulling upwards to release the side latches.

CLEANING THE STORAGE TRAY

- The storage tray can be removed after the drip tray is removed then cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surface).

NOTE:
Do not clean any of the parts or accessories in the dishwasher.

DECALCIFYING

- After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, power of the machine, and affecting the quality of coffee.
- We advise decalcifying the machine on a regular basis (every 2–3 months) using a mixture of white vinegar and water. Follow the instructions provided, or use the following as a guide:

  Diluted solution (for softer water)

  - 1 part white vinegar
  - 2 parts cold tap water

  Concentrated solution (for harder water)

  - 1 part white vinegar
  - 1 part cold tap water

DECALCIFYING THE MACHINE

- Ensure the Selector Control is in the „Standby“ position, the POWER button is in the „Off“ position and the machine is switched off at the power outlet and unplugged.
- Remove the filter holder and frothing attachment. Pour the mixture of white vinegar and water into the water tank.
- Plug the machine into the power outlet and switch on.
- Press the POWER button to the „On“ position and turn the Selector Control to the „Standby“ position.
- Place a large container under the group head, steam wand and hot water wand.
- When the brewing temperature has been reached all the button surrounds on the Control Panel will illuminate. Press and hold the single or double cup button to commence manual pour. Release the button once half the mixture of white vinegar and water has run through the group head.
- Set the Selector Control to the „STEAM“ position and allow steam to run through the Steam Wand for approximately 2 minutes. Return the Selector Control back to the „Standby“ position.
- Set the Selector Control to the „HOT WATER“ position and allow the remaining liquid to run through the hot water wand. When the liquid stops flowing, set the Selector Control back to „Standby“ position.
- After decalcifying, remove the water tank and rinse thoroughly then re-fill with fresh cold water. To rinse the machine, repeat previous steps.

WARNING: DO NOT IMMERSE CORD, PLUG OR APPLIANCE IN WATER OR ANY OTHER LIQUID. THE WATER TANK SHOULD NEVER BE REMOVED OR COMPLETELY EMPTIED DURING DECALCIFYING.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
When the machine is switched on, the steam and hot water lights are flashing.	Selector Control is not in „Standby“position.	Turn the Selector Control to„Standby“ position. Machine will commence normal heat up procedure.
Coffee does not run through.	Machine is not turned on or plugged in.	Ensure the machine is plugged in, switched on at the power outlet and the POWER button is pressed to„on“.
	Water tank is empty.	Refer to„Filling The Water Tank“, page 15.
	Coffee grind is too fine.	Ensure you use a suitable espresso grind. Refer to„The Grind“ on page 23.
	Too much coffee in the filter.	Refer to„Preparing The Coffee“, page 16.
	Coffee tamped too firmly.	Refer to„Tamping The Coffee“, page 16.
	The filter is blocked.	Use the fine pin on the cleaning tool to clear the holes. Refer to„Cleaning The Filters“, page 25.
Coffee runs out too quickly.	The coffee grind is too coarse.	Ensure you use a suitable espresso grind. Refer to„The Grind“ on page 23.
	Not enough ground coffee in the filter.	Refer to„Preparing The Coffee“, page 16.
	Ground coffee not tamped firmly enough.	Refer to„Preparing The Coffee“, page 16.
Coffee is too cold.	Cups not preheated.	The cup warming plate starts to warm up as the machine warms up. Refer to „Pre-Warming The Cups“, page 15.
	Milk not heated enough (if making a cappuccino or latté).	When the base of the jug becomes too hot to touch this is when the milk is heated at the correct temperature. Refer to„How To Froth Milk For A Cappuccino Or Latté“ page 20.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
No créma	Coffee is not tamped firmly enough.	Refer to „Tamping The Coffee“, page 16.
	Coffee grind is too coarse.	Ensure you use a suitable espresso grind. Refer to „The Grind“ on page 23.
	Ground coffee is not fresh.	Pre-ground coffee should not be kept for longer than a week. Refer to „The Grind“ on page 16.
	Filter holes are blocked.	Use the fine pin on the cleaning tool to clear the holes. Refer to „Cleaning The Filters“, page 25.
Machine is making pulsing/ pumping sound while extracting coffee or steaming milk.	The machine is carrying out the normal operation of the 15 bar pump.	No action require as this is the normal operation of the machine.
Coffee runs out around the edge of the filter holder.	Filter holder is not inserted in the brew head properly.	Refer to „Inserting The Filter Holder“, page 17.
	There are coffee grounds around the filter rim.	Clean any excess ground coffee from the rim of the filter holder to ensure a proper fit into the brew head.
	Too much ground coffee in the filter.	Refer to „Preparing The Coffee“, page 16.
	Ground coffee has been tamped too firmly.	Refer to „Tamping The Coffee“, page 16.
	Incorrect filter for amount of ground coffee used.	Ensure you use the small filter for 1 cup of coffee and the larger filter for 2 cups of coffee.
Coffee filters out in drops from the filter holder.	The water tank is empty or low.	Refer to step 1 – „Filling The Water Tank“, page 15.
	Coffee grind is too fine.	Ensure you use a suitable espresso grind. Refer to „The Grind“ on page 23.
	Machine is blocked by mineral deposits.	Decalcify the machine. Refer to „Decalcifying“, page 27.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Machine is making a loud and continuous pumping noise.	Water tank is empty.	Refer to step 1 – „Filling The Water Tank", page 15.
	Water tank is not securely in place.	Refer to step 1 – „Filling The Water Tank", page 15.
Coffee is too weak or watery.	Coffee grind is not fine enough.	Ensure you use a suitable espresso grind. Use a dark roast coffee generally labelled „Espresso Blend". Refer to „The Grind" on page 23.
No steam/hot water is generated.	Machine is not turned on.	Ensure the machine is plugged in, switched on at the power outlet and the POWER button is pressed to 'on'.
	Water tank is empty.	Refer to step 1 – „Filling The Water Tank", page 15.
	Selector Control is not in „Steam" or „Hot Water" position.	Turn the selector control to the „Steam" or „Hot Water" position.
	Steam Wand is blocked.	Use the pin on the cleaning tool to clear the opening. If the steam wand continues to be blocked remove the tip of the steam wand using the spanner in the middle of the cleaning tool. Refer to „Care and Cleaning", page 25.
Milk is not foamy after texturing.	Not enough steam.	Steam wand may be blocked. Refer to "Care and Cleaning", page 25.
	Milk is not fresh and cold.	Milk must be cold and fresh. Refer to „How To Froth Milk For A Cappuccino Or Latté", page 20.
Machine is not working.	The unit appears to be 'on' but the machine ceases to operate.	The safety thermal-cut may have activated due to the pump overheating. Turn the machine off and allow it to cool for about 30–60 minutes.

COFFEES TO TRY

ESPRESSO

Intense and aromatic, an espresso or short black as it's also known uses about 7 g of ground coffee. It is served in a small cup or glass to a level of approximately 30 ml.

LONG BLACK

A long black is generally served as a standard espresso with hot water added to taste.

FLAT WHITE

A single dose of espresso in a cup topped with steamed milk, 1⁄3 coffee and 1⁄3 milk.

CLASSIC CAFE LATTÉ

Traditionally the morning coffee of Italy and France, taken with pain au chocolate or sweet biscotti. This blend of 1⁄3 espresso to 2⁄3 milk is made with a single shot of espresso. Top with steamed milk, poured down the inside rim of the glass to give a creamy consistency and perfect layer of froth.

CAPPUCCINO

The real thing is served very light and luke warm with 1⁄3 espresso to 1⁄3 steamed milk and a generous final third of creamy froth. For added finesse, hold a piece of card over one half of the cappuccino before dusting with chocolate.

MACCHIATO

A shot of espresso served short in a 70ml demi-tasse and stained with a dash of finely frothed milk.

MOCHA FRAPE (serves two)

Ready in minutes this impressive refresher will delight chocolate and coffee drinkers alike. Melt two heaped teaspoons of quality chocolate bits into a double shot of espresso. Add ½ cup cold milk and 9 ice cubes and process in blender on a low speed to a smooth, velvety consistency. Pour evenly into two glasses and serve immediately.

ESPRESSO AFFOGATO

Totally irresistible, this sweet temptation is simply a single scoop of premium vanilla bean ice cream, drenched in espresso and if desired, your favourite liqueur. To create a sense of occasion, serve ice cream in a martini glass with shots on the side.

CON PANNA

Meaning „with cream" this heart warmer is a chic variation on old-fashioned Vienna Coffee. In a 90–120ml cup, dress a double shot of espresso with a dollop of fresh cream, whipped until glossy. Dust with cinnamon and serve immediately.

Recipes

DESSERTS

BAKED CUSTARDS WITH FRESH RASPBERRY AND COFFEE FLOAT

Serves 6

750 ml cream
¾ cup caster sugar
2 vanilla beans, cut lengthways
1 tablespoon gelatine
1 punnet fresh raspberries
1 tablespoon caster sugar, extra
¾ cup strong espresso coffee, cooled

1. Combine the cream, caster sugar and vanilla beans in a saucepan. Stir over medium heat until just boiling. Remove the vanilla beans.
2. Add the gelatine and stir constantly with a wooden spoon until dissolved. Remove from heat. Allow the custard to cool.
3. Pour custard evenly into 6x150ml glasses. Refrigerate for minimum 3 hours or until set.
4. Place the raspberries into a medium sized bowl, sprinkle with sugar and crush lightly with a fork.
5. Fold the cooled coffee through the crushed raspberries. Cover and chill in the refrigerator.
6. To serve, top the custards, when set, with the raspberries and coffee mixture.
7. Serve immediately with freshly brewed coffee.

TIRAMISU

Makes 4

1½ cups mascarpone
1¼ cups cream
2½ tablespoons icing sugar
½ cup strong espresso coffee, cooled
½ cup Tia Maria or coffee liqueur
16 sponge fingers
Cocoa powder, for dusting

1. Combine mascarpone, cream and icing sugar in a large bowl. Whisk lightly until soft peaks form. Set aside.
2. Combine coffee and liqueur in bowl. Dip the sponge fingers into the coffee mixture a few at a time. Ensure all the coffee mixture is absorbed evenly by the sponge fingers.
3. Layer half the sponge fingers evenly into the base of 4 dessert bowls or glasses. Spread the layered sponge fingers with half of the cream mixture. Repeat the layers with remaining sponge fingers and cream mixture.
4. Dust evenly with cocoa powder and refrigerate until required.
5. Serve with fresh fruits and freshly brewed espresso coffee.

COFFEE, CINAMON AND WALNUT MUFFINS

Makes 12

2½ cups/375 g plain flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
¾ cup caster sugar
1 cup sour cream
2x 60g eggs
1 teaspoon finely grated lemon rind
1/3 cup olive oil
¾ cup strong espresso coffee, cooled
1 cup roughly chopped walnuts

1. Sift flour, baking powder and cinnamon into a large bowl and stir in sugar.
2. Place sour cream, eggs, lemon rind, oil and espresso coffee into a medium bowl, stir until well combined.
3. Fold creamed mixture and walnuts into the sifted ingredients, do not over mix.
4. Spoon the mixture evenly into 12 lightly greased and base lined muffin pans until two-thirds full.
5. Place into a preheated oven 180°C for 12–15 minutes or until cooked when tested.
6. Serve warm, or cooled and spread with Rich Coffee Icing. Delicious with a Cappuccino or Café Latté.

RICH COFFEE ICING

2 cups icing sugar, sifted
1 tablespoon butter, softened
¼ cup strong espresso coffee, warm

1. Combine icing sugar, butter and half the coffee in a bowl, stir well and gradually add remaining coffee until a spreadable consistency is achieved.

Changes in text and technical parameters reserved.

Disposal of Used Electrical & Electronic Equipment

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

NOTE:

NOTE:

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