



QUICK GUIDE

This is a quick guide to get you started. For full details refer to the instruction booklet or the website www.catler.eu

CUSTOM SET PROGRAMMING

1. Place your cup underneath the group head.
2. To begin programming, press the 'program' button once. The machine will beep once and the program button surround will begin to flash. This indicates the machine is in programming mode.
3. Press the one (☒^P) or two cup (☒^P ☒^P) button once. The machine will commence normal pour function, and the one or two cup button surround will begin to flash.
4. When the desired amount of espresso has poured into the cup, press the one or two cup button to stop the pour. The machine will beep twice, indicating it has saved and exited programming mode.

RESETTING 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, then release the 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.

CARE AND CLEANING

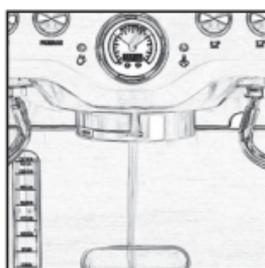
We recommend following these regular cleaning and maintenance steps after each use, to ensure your machine continues to deliver quality espresso.

1. Rinse water through group head.
2. Purge steam through steam wand.
3. Always wipe the steam wand clean, immediately after use.
4. Empty the drip tray and rinse.
5. Rinse filter basket and filter holder directly after use.

PREPARING THE ESPRESSO

Step 1

Once the machine has heated, complete a water brewing operation without the filter holder by running hot water through the group head for several seconds. This will warm the machine's internal components ready for use.



Step 2

Pre-warm the espresso cup(s) by placing on top of the cup warming plate or rinse with hot water.



Step 3

Place the filter into the filter holder.



Step 4

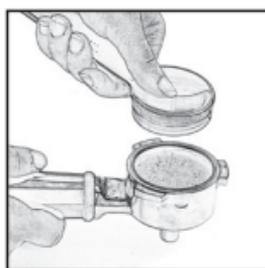
Reheat the filter holder by rinsing with the hot water wand or from the group head using the manual pour function. Dry the filter holder.



Step 5

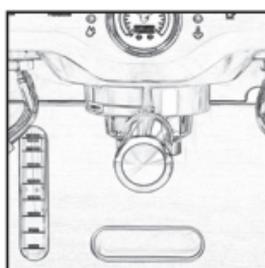
Fill the filter with the correct measure of ground coffee. Tamp the coffee firmly. Clean any excess coffee from the rim of the filter holder.

Note: Recommended portion of coffee is 7 g per 1 cup of espresso. It means one full measuring spoon. Measuring spoon is part of tamping spoon.



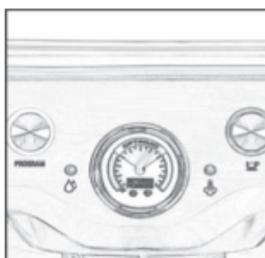
Step 6

Lock the filter holder firmly into the group head. Place one or two pre-warmed empty cups beneath the filter holder.



Step 7

Select and pour the espresso using your choice of manual or programmed brewing functions. Use the Espresso Pressure Gauge as a guide to the quality of the pour.



TEXTURING THE MILK

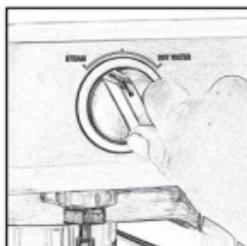
Step 1

Fill the stainless steel frothing jug with $\frac{1}{3}$ cold fresh milk.



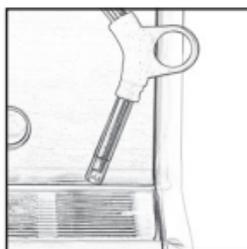
Step 2

Turn the Selector control to the STEAM position . The  light will flash, indicating the espresso machine is heating.



Step 3

Direct the steam wand towards the drip tray and purge any water before placing the wand into the milk.



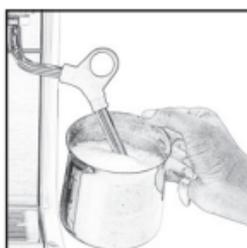
Step 4

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



Step 5

When the milk starts to increase in volume, immerse the frothing attachment deeper into the jug to heat the milk. When the base of the jug become too hot to touch, set the Selector control to the standby position, stopping the steaming function before removing the wand from the jug.



Step 6

Pour steamed milk into each cup of freshly made espresso coffee.



ENERGY SAVING FEATURE

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.

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.

To switch off the espresso machine whilst in 'Power Save Mode', simply press the power button once.

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, coffee and $\frac{1}{3}$ milk.



Classic Cafe Latté

This blend of $\frac{1}{3}$ espresso to $\frac{2}{3}$ milk is made with a single shot of espresso. Top with steamed milk, poured down the inside rim of glass to give a creamy consistence and perfect layer of froth.



Cappuccino

The real thing is served very light and luke warm with $\frac{1}{3}$ espresso to $\frac{1}{3}$ steamed milk and a generous final third of creamy froth.



Macchiato

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



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