

Quick Start Guide

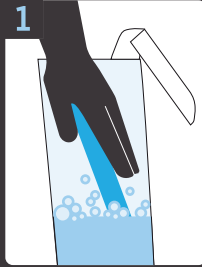
The quick start guide is designed for first time use.

Refer to the Instruction Book and Extraction Guide for more information.

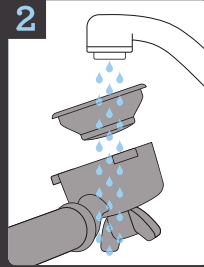
Register your purchase online. Visit www.catler.eu

ES 8013

A Before First Use

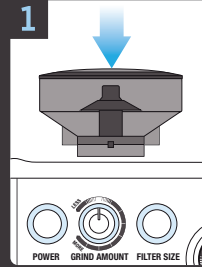


1 Wash water tank

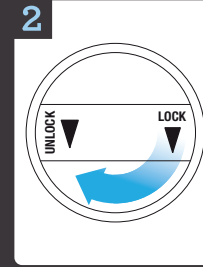


2 Wash & rinse filter baskets & portafilter

B Install Bean Hopper



1 Place hopper

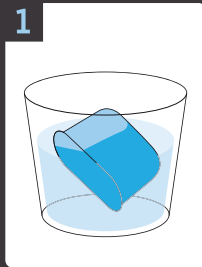


2 Lock hopper

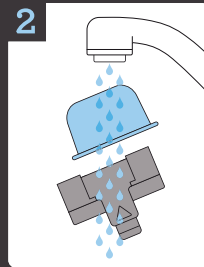


3 Fill hopper with fresh beans

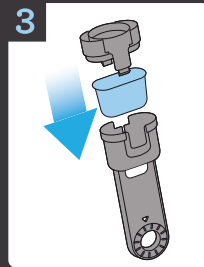
C Install Water Filter



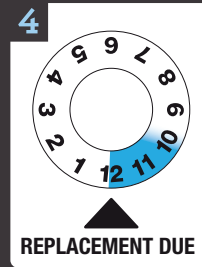
1 Soak the water filter for 5 minutes



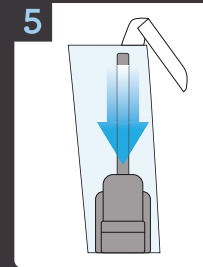
2 Rinse filter & mesh



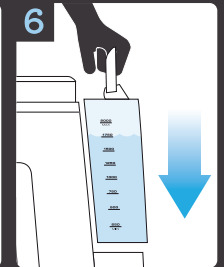
3 Assemble



4 Set date 2 months ahead

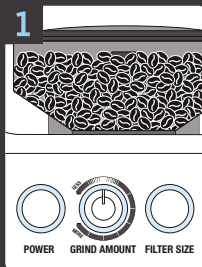


5 Install filter in water tank

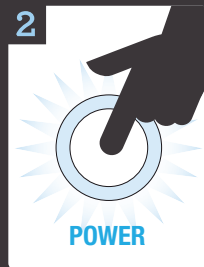


6 Insert & lock water tank

D Check Before Each Use



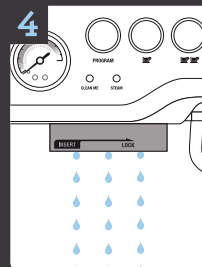
1 Beans in hopper?



2 Power on

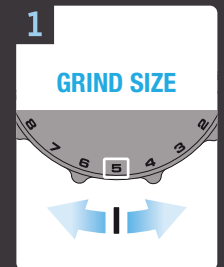


3 Heat up

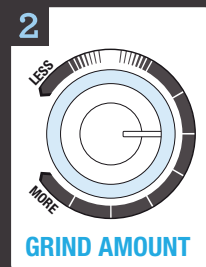


4 Run water through Group Head to flush machine

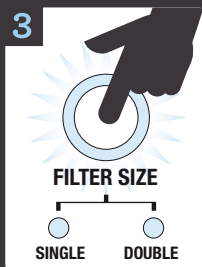
E Making Espresso



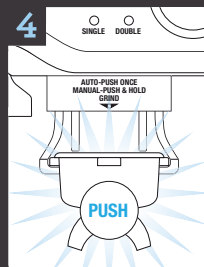
1 Select 'GRIND SIZE'. See Extraction Guide (turn over)



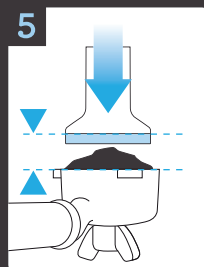
2 Select 'GRIND AMOUNT'



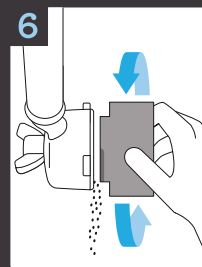
3 Select 'FILTER SIZE'



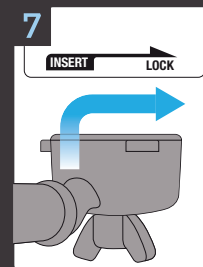
4 Grind coffee: Auto START-STOP



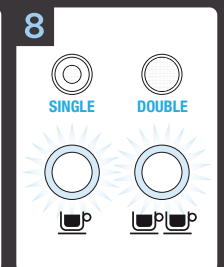
5 Tamp grinds to line



6 Insert the Razor™ into the grinds & turn back & forth

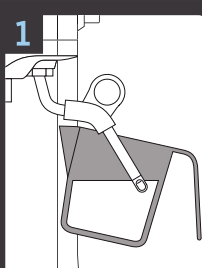


7 Insert & lock portafilter into Group Head

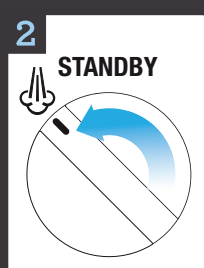


8 Press 1 CUP or 2 CUP to begin extraction

F Texturing Milk



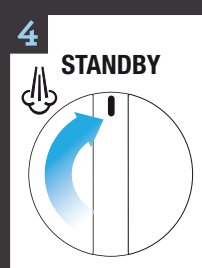
1 Insert steam wand to 3 o'clock position inside jug



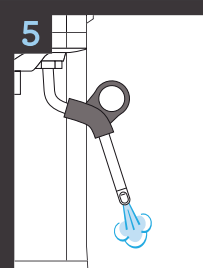
2 Turn steam on



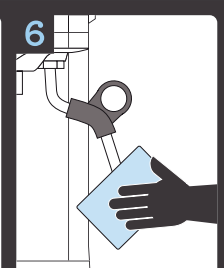
3 Spin milk (whirlpool motion). Stop when jug is hot to touch



4 Turn steam off



5 Run steam to clear milk from wand after texturing



6 Wipe Steam Wand after each use

Extraction Guide

This Extraction Guide is designed to help you to create superior, more consistent results.

CORRECT EXTRACTION



Within Espresso Range



- Flow starts after 4-7 seconds
- Flow slow like warm honey
- Crema is golden brown with a fine mousse texture
- Espresso dark brown colour
- Extraction will take 25-35 seconds

UNDER EXTRACTION

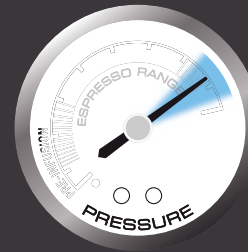


Under Espresso Range



- Flow starts after 1-3 seconds
- Flow fast like water
- Crema is thin and pale
- Espresso is pale brown
- Taste bitter/sharp, weak and watery
- Extraction will take up to 20 seconds

OVER EXTRACTION



Over Espresso Range



- Flow starts after 8 seconds
- Flow drips or not at all
- Crema is dark and spotty
- Espresso is very dark brown
- Taste bitter and burnt
- Extraction will take more than 40 seconds

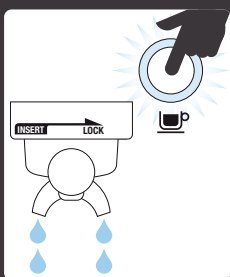
AFTER EXTRACTION



REMOVE USED GRINDS

Used grinds will form a 'puck' like a crumbly biscuit

If they are wet, refer to the 'Under Extraction' section.

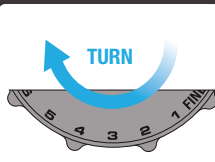


RINSE FILTER BASKET

Keep the filter basket clean to prevent blockages.

Without coffee in the filter basket, lock the Portafilter into the machine and run hot water through.

SOLUTIONS



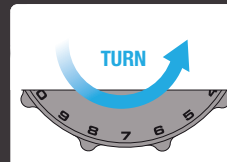
GRIND SIZE FINER

Adjust & re-test



INCREASE GRIND AMOUNT

Adjust & re-test



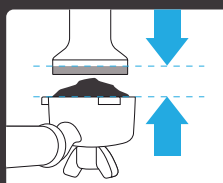
GRIND SIZE COARSER

Adjust & re-test



DECREASE GRIND AMOUNT

Adjust & re-test



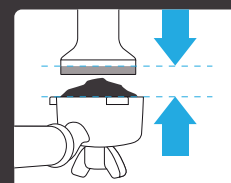
ALWAYS TAMP TO LINE

Adjust & re-test

Tamp using approx. 15-20kg of pressure. When tamped, the top edge of the metal cap on the tamper should be level with the top of the basket.

Trim the puck to the right level using the Razor™ precision dose trimming tool.

Experiment by adjusting these factors, one at a time.



ALWAYS TAMP TO LINE

Adjust & re-test

Tamp using approx. 15-20kg of pressure. When tamped, the top edge of the metal cap on the tamper should be level with the top of the basket.

Trim the puck to the right level using the Razor™ precision dose trimming tool.

Experiment by adjusting these factors, one at a time.