

# **GASTROBACK®**

## DESIGN ESPRESSO BARISTA PRO



### **OPERATING INSTRUCTIONS**

Art.-No. 42623 »Design Espresso Barista Touch«



**READ AND OBSERVE INSTRUCTIONS  
FOR USE! FOLLOW INSTRUCTIONS!**

Deutsch

English

Model and attachments are subject to change!

[www.gastroback.de](http://www.gastroback.de)



**We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.**

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## **IMPORTANT NOTE - PLEASE READ CAREFULLY - BEFORE YOU USE THE DEVICE!**

All GASTROBACK® products are intended for food processing of food products and groceries. **For reasons of health protection and hygiene, products that are used on a daily basis or used only once, are not allowed to be returned.** Check the goods just as you would do in a retail store.

You only have to pay for a possible loss in value of the goods, if this loss of value is due to a non-necessary for the examination of the nature, characteristics and function of the goods handling.

An unnecessary way to check the nature, characteristics and function of the goods is the processing of food products or groceries into food and drinks.

If you have any questions about GASTROBACK® products, if your unit is not working properly straight away or if you need any accessories or spare parts for your GASTROBACK® product please contact our customer service before returning.

### **GASTROBACK® Customer Service Hotline:**

Phone: **+49 (0) 4165 – 22 25 0**

Monday to Friday (except on holidays) from 8am to 4pm

E-Mail: **info@gastroback.de**

## DEAR CUSTOMER!

Via the durable housing, the professional performance, several unusual features and the modern control via touch screen the Design Espresso Barista Touch is suited perfectly for those of us, who appreciate real coffee delight without saying no to other hot drinks. To meet this requirements, amongst other useful features even the brewing temperature can be adapted to your likings. For allowing a good start for beginners, the methods for 14 common drinks are provided, waiting for being recalled via a few, quick touches on the screen; including a perfectly suited brewing method for E.S.E. espresso pods. To make it complete 12 places in memory allow to create and save your own new drinks.

Crucial instructions and tips given via the screen and pre-defined procedures for cleaning enable convenient handling.

The instructions in this booklet will inform you on the features of the machine, thus making it easy to take pleasure in your new espresso machine.

Your GASTROBACK GmbH



## IMPORTANT SAFEGUARDS

Carefully read all instructions given in this booklet, before operating this appliance. Additionally observe the messages and instructions given on the screen. Save this booklet for further reference. These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties.

Do not attempt to use or treat this appliance in any other way or for any other than the intended use, described in this booklet. Any utilization for any other purpose is forbidden by the manufacturer. Unintended use and especially misuse may cause severe injuries and damage due to electric shock, high pressure, fire, and heat. There is no warranty claim of the purchaser or liability to recourse of the manufacturer, if any damage and injuries are caused by unintended use or improper treatment.

**Do not attempt to repair the appliance or any parts of the appliance on your own (e.g. power cord). Even removable parts (e.g. central part of the grinder) may not be repaired, but must be replaced via spare parts that are recommended by the manufacturer.** Please contact your vendor. If there are any uncertainties or additional information is required, please feel free to contact the GASTROBACK Customer Care Center (phone: +49 (0)4165/22 25-0 / e-mail: info@gastroback.de).



## GENERAL SAFETY INSTRUCTIONS

- Do not leave the appliance unattended, while it is connected to the power supply. Always unplug the appliance, when it is not in use.
- This appliance is for household use only and NOT intended for use in moving vehicles. Always keep the appliance where it is dry, frost-free, and clean, and where children younger than 8 years and animals cannot reach it. Operate and store the appliance, where it is protected against humidity, moisture and inadmissible strain. Do not operate or store the appliance outdoors.
- Any use of accessories, attachments, tools, or spare parts that are not recommended by the manufacturer or damaged in any way may result in injuries to persons and/or damage. Check the entire appliance regularly for proper operation. Do not operate the appliance, when the appliance or any part of it is likely to be damaged or lea-

king, or has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock). The appliance or its parts are likely to be damaged, if the appliance is not working properly. In this case, do not use the appliance any more, but immediately unplug the appliance and get in contact with an authorized service centre for examination and/or repair.

- Operate the appliance on a well accessible, stable, level, dry, and suitable large table or counter that is resistant against heat and moisture. Always keep the appliance and workspace dry and wipe off any spilled liquids. Do not place the appliance on the edge of the table or counter. Do not place the appliance or any part of it on or near hot surfaces (e.g. burner, heater, or oven).
- During operation, keep the appliance in an appropriate distance of at least 30cm on each side to any objects sensitive to heat and moisture, to avoid damage. Ensure free access at all sides of the appliance. As well, the water tank at the rear and the used wall power outlet must be always freely accessible.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, including children aged from 8 years on, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand and handle with the hazards involved. Even cleaning may not be performed by children without supervision. **Children must always be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging.** Do not leave the appliance or any parts of it unattended, when they are in reach of children younger than 8 years or animals.
- Before operating the appliance, always ensure that the appliance is assembled completely and correctly according to the instructions in this booklet. Do not use violence to avoid damage.
- Do not place any clothes or tissues or similar materials on or under the appliance during operation, to avoid overheating, fire and electric shock. Do not place any heavy and/or sharp-edged foreign objects on or in the appliance or any of its parts, to avoid damage.

- For operation, only fill cold, clear tap water or low-mineral, non-carbonated bottled water into the water tank. During operation, always ensure that the filling level lies between the MIN and MAX markings (0.5-2.5 litres). Do not let the appliance operate with the water tank empty to avoid damage to the pump. For making coffee, only fill coffee powder into the espresso filters or use an espresso pod. Any other material may damage the machine.
- **To avoid damage to the grinder: Always keep the grinder completely dry.** Do not fill any materials but fresh, dry, whole coffee beans into the bean hopper. Always keep the hopper lid closed tightly, when filling, removing or inserting the water tank to avoid that water splashes into the bean hopper. Only turn the grind size dial, while the grinder is operating.
- Always switch OFF the appliance via the on/off button (display and on/off button get dark), then unplug, and leave the appliance cool down, before cleaning or moving the appliance, or when the appliance is not in use. Additionally, empty the drip tray and water tank, before moving the appliance.
- **For moving the appliance:** Always hold the machine at both sides at the bottom. DO NOT grasp the water tank, group head, drip tray, bean hopper, steam wand, installed filter holder, or power cord, for moving the appliance.
- Keep the appliance and its parts and accessories clean. Clean the appliance regularly according to the instructions in chapter 'Care and Cleaning'. For cleaning, do not use any scratching, abrasive or corrosive utensils or cleaners (e.g. cleaning pads, hard or sharp-edged objects, disinfectants, unsuited descaling solutions). Ensure to descale the appliance in time to avoid damage due to excessive build-up of lime (see: 'Descaling the Water System').
- **Do not place the appliance or any part of it in an automatic dishwasher.**

## **IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES**

Place the appliance near a suitable wall power outlet. Connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220-240V AC; 50-60Hz; at least 16A). The power outlet socket must be installed separately from other power outlet sockets to avoid interference with other appliances.

The installation of a residual current operated circuit breaker (r.c.c.d.) with a maximum rated residual operating current of 30mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information.

- In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.
- Do not use any desk top multi socket outlet, external switching device, remote control system, or extension cord to avoid risk of fire or electric shock. Ensure that the power outlet socket used is always accessible for unplugging the appliance immediately in case of malfunction or danger.
- The appliance may not be operated on metal surfaces. Do not touch the plugs of the power cord or the appliance with wet hands, while the appliance is connected to the power supply.
- Always completely unwind the power cord before use. Power cords may never be knotted, twisted, strained or squeezed. The power cord may not touch hot surfaces, sharp edges or moving parts. Do not let the power cord hang over the edge of the table or counter. Ensure that no one will pull the appliance by the power cord or gets entangled in the power cord. Always grasp the power plug, when disconnecting the power cord. If the power cord is likely to be damaged, it must be replaced. **Do not attempt to repair the power cord!**
- DO NOT pour or spill any liquids on or under the housing of the appliance or the power cord. Do not place or immerse the appliance,

power cord, or power plug in water or other liquids. Do not overfill the water tank (max. 2.5 litres; MAX marking) to avoid overflow.

- Ensure to empty the drip tray in time. Do not operate the appliance without the drip tray correctly in place. Otherwise, water could run out and cause hazards due to overheating, fire and electric shock. Always wipe off spilled liquids immediately. If liquids run out or are spilled on the housing: Always immediately unplug the appliance first. Thereafter, wipe dry and let the appliance dry naturally for at least 1 day. If in doubt, carefully check the appliance for leakage.

## **HIGH TEMPERATURE – RISK OF BURNS**

Your new Design Espresso Barista Touch is designed for brewing coffee (extracting espresso) and texturing (frothing) milk. During operation, the appliance presses hot water and steam out of the group head / filter holder or steam wand. Thus, these parts will be very hot during operation and some time thereafter. Even some time after operation and during the start procedure after switching on, hot steam and hot water may escape under high pressure from the group head and steam wand. Strictly, adhere to the following precautions for avoiding scalds and damage.

- Do not hold your hands, arms, and any delicate objects on or near the steam wand, metal parts of the group head or filter holder or under the group head, while the appliance is in operation and some time thereafter. Do not point the steam wand to persons or any objects sensitive to heat and moisture.
- Shortly after switching on the machine, hot water and steam may escape from the group head and steam wand, even without any function selected. Therefore, always ensure that the drip tray and / or a suited vessel is placed under the group head and steam wand, before switching on the machine.
- Only use the dark handles for moving the steam wand and the filter holder during operation and shortly thereafter. Always direct the steam wand into a vessel or to the drip tray, when it is not in use.
- Only use heat-resistant vessels with the appliance to avoid damage and severe injuries due to splinters and hot liquids. **For texturing milk, do**

**not use glasses or plastic vessels, because even heat-resistant glass or plastic could crack or melt due to extreme local heating during texturing.** Therefore, splinters and chemicals could get into your beverages, causing severe injuries and influencing your well-being. We strongly recommend to use the provided milk jug for texturing milk to avoid overflow and splashing. Do not remove the steam wand from the milk, when steam is still produced. Otherwise, the milk may be splashing violently.

- Before extraction, always ensure that the filter holder is installed correctly at the group head. **Do not remove the filter holder from the group head during extraction.** Otherwise, hot water and steam may escape under high pressure. When the espresso filter is partly clogged, the water system may stay under high pressure for some time after extraction. Therefore, remove the filter holder carefully (slowly) to avoid splashing of hot water.
- If water comes out at the rim of the filter holder, immediately stop the extraction cycle (touch the "Stop" button) and wait at least 10 seconds for releasing the pressure. Thereafter, carefully remove the filter holder.
- **After extraction:** the filter holder may be filled with hot water. Hold the filter holder level. Place the filter holder on a surface that is resistant to heat and water (e.g. tablet). Do not hold your hands under the filter holder.
- Always wait until the appliance cooled down to room temperature, before cleaning or moving the appliance.

#### NOTES AND INSTRUCTIONS IN THIS BOOKLET


- **⚠ WARNING** is used for instructions that are crucial for avoiding severe injuries (e.g. scalds and burns).
- We use **⚠ CAUTION** for instructions that must be observed for avoiding damage (e.g. damage to the machine or your furniture).
- Observing **IMPORTANT** hints is useful for preserving a long lifetime of the machine and getting the desired results.
- **NOTES** are special instructions that will be helpful for making things easy.

- Any **texts displayed on the screen** are set in double quotation marks (e.g. "Turning the machine on").
- When we refer to **other chapters and sections**, we use single quotation marks (e.g. 'Technical Specifications').
- **Selecting a command:** the single steps to this command are separated via slashes (obliques). Each step will lead to another page on the screen. For example: "Guide and Settings / Guide and Info / Grinding Guide / Filter" will show tips concerning the usage of the different espresso filters after displaying 4 pages.

#### NOTE

In this booklet, the steps for calling a command are given beginning with the home page. When a page on the way to the command is displayed already, you can skip over the steps leading to this page. If in doubt, simply touch the home icon in the navigation bar (bright, leftmost column) for returning to the home page.

#### TECHNICAL SPECIFICATIONS

<b>Model:</b>	42623 Design Espresso Barista Touch
<b>Power supply:</b>	220-240 V AC, 50-60 Hz, 16 A
<b>Power consumption:</b>	max. 1600 Watt
<b>Length of power cord:</b>	approx. 120 cm
<b>Weight:</b>	approx. 7.1 kg
<b>Dimensions:</b>	approx. 288 x 300 x 390 mm (W x D x H)
<b>Pressure:</b>	max. 15 bar
<b>Capacity, water tank:</b>	Minimum: 500ml (0.5 litres MIN); Maximum: 2500 ml (2.5 litres, MAX)
<b>Capacity, bean hopper:</b>	max. 220 g whole coffee beans
<b>Certifications:</b>	  

These specifications may change without notice.

## KNOWING YOUR ESPRESSO MACHINE



- 1 BEAN HOPPER** for approx. 220 g coffee beans – covered via a tightly closing hopper lid
- 2 LARGE WARMING TRAY** for cups and mugs
- 3 ON/OFF BUTTON** - Illuminates or flashes, while the appliance is switched on
- 4 TOUCH SCREEN** - Simply touch the shown icons and buttons for controlling the machine
- 5 GROUP HEAD** with splash shield and silicone gasket: assemble the filter holder here for brewing coffee
- 6 GRINDER OUTLET** with adapter for the filter holder
- 7 DURABLE FILTER HOLDER** with 2 spouts
- 8 REMOVABLE WATER TANK FOR APPROX 2.5 LITRES** - For filling, fold back the tank lid
- 9 SWIVEL STEAM WAND** - Composed of the thermally insulated handle, stainless steel steam tube and removable nozzle
- 10 REMOVABLE DRIP TRAY** with metal grid and red filling indicator
- 11 GRIND SIZE DIAL** - Turn this brezel for getting a coarser or finer coffee powder

### Accessories

**1 Cup espresso filter\***: for approx. 30 ml espresso, **2 Cups espresso filter\***: for approx. 60 ml espresso or 2 cups, **Pod-Filter**: only for espresso pods, **Water filter**: protects the water system from excessive scale and particles, **Stainless steel milk jug** for texturing milk, **Tamper** for tamping the coffee powder; with **Measuring Cup** for measuring out pre-ground coffee, **Cleaning needle**

\* These espresso filters are provided in single-wall and double-wall design.

## PROPERTIES OF YOUR ESPRESSO MACHINE

The Design Espresso Barista Touch can make espressi for a broad variety of coffee drinks. For special milk-based coffee drinks, milk can be textured (frothed) via the steam function. Additionally, the required hot water for various types of tea and other hot drinks is provided. Use this chapter for getting an overview on the features of your new espresso machine.

### AUTOMATIC CONTROL

The essential functions of the machine are controlled automatically: The grinding amount, provided via the grinder, the complete course of the extraction from the pre-injection to giving off the pre-selected extraction volume, the steam function for texturing milk, and the amount of hot water for tea.

Additionally, the optimum water temperature for the various special coffee drinks and types of tea is controlled automatically for assuring that the optimum temperature is met.

You can adapt the used settings for each of the programmed beverages to your individual likings and save your settings to memory places of the appliance (see: 'Memory Function').

### PRE-INJECTION

During espresso extraction the pump moistens the coffee powder with some water first (pre-injection). This method allows that the coffee powder swells up, before the actual extraction starts and the pump operates with full power. Therefore, a significantly higher pressure can be reached and the oils and flavours of the coffee powder are extracted much better.

### SLEEP MODE AND AUTOMATIC SHUT-OFF

**Sleep mode:** When the machine is idle for approx. 5 minutes, the currently displayed page on the screen vanishes and the internal clock is shown at the centre of the display. Touch the displayed time for recalling the previously shown page.

**Automatic shut-off:** After approx. 30 minutes of being idle, the machine switches off completely. For resuming operation, press the on/off button.

**IMPORTANT** - Always switch off and unplug the machine, when it is not in use. This helps avoiding useless energy loss and improves safety.



## REQUIRED WATER QUALITY

The water hardness and the frequency of usage determine the frequency of descaling. As a rule of thumb, descale the appliance after approx. 2 weeks or, at the latest, when the descaling message is shown (see: 'Descaling the Water System').

**⚠ CAUTION** – Excessive deposits of scale (lime) in the water system will damage the machine. **The manufacturer will not be liable for any damage caused by excessive build-up of scale or the usage of unsuited descaling agents.** For daily operation, only use clear, cold tap water or a low-mineral, non-carbonated table water. **DO NOT** use any other type of water (e.g. highly filtered or demineralized water) or any other liquids or additives. Even descaling may only be performed by using the descaler mentioned in this booklet (see: 'Descaling the Water System').

**IMPORTANT** - If your tap water is hard (above 250ppm / 8.5 °e), we recommend to use another water quality. Low-mineral table water reduces the frequency of descaling. Additionally, it may improve the taste of your coffee. Test the water hardness of the used water or ask the bottling plant (when using bottled table water) for the appropriate information.

When using tap water, you may ask your local water works for the water hardness. However, please consider that the water hardness of your water depends on the condition of the water pipes of your house also. Therefore, it is best to use an appropriate test strip for measuring the water hardness (see: 'Before First Use / Determining the Water Hardness'). Adjust the water hardness setting accordingly.

**IMPORTANT** - When changing the water quality, you should change the water hardness setting as well. You get access to the appropriate page via the command "Guide and Setting / Maintenance / Water hardness" (see: 'Entering Your Own Settings / Operating Data of the Machine').

We recommend to empty and refill the water at least daily.

## SEVERAL PRE-PROGRAMMED COFFEE-BASED BEVERAGES

The appliance offers pre-programmed functions for 9 different coffee drinks and a separate function for texturing milk. Just select the desired composition on the screen and let the appliance lead you through the preparation. The optimum amount of coffee powder ("Grinding amount"), extraction volume ("Size"), and, if required, the texture of the milk ("Froth amount") are pre-defined.

However, you can change these values according to your liking and save your changes (see: 'Memory Function' and 'Entering Your Own Settings').

## ADJUSTABLE BREWING TEMPERATURE

You can pre-select the brewing temperature for your coffee drinks. This way, even special coffee preferences are enabled (see: 'Entering Your Own Settings / Changing the Coffee Temperature').

## AUTOMATICALLY CONTROLLED GRINDER

Your new espresso machine is equipped with an integrated, high-grade grinder. The grind size is continuously variable (see: 'Operation / Brewing Coffee'). Instructions on adjusting the grind size are given via the machine. Select the commands "Guide and Settings / Guide and Info / Grinding Guide / Adjusting grinding".

The grinding amount is controlled automatically via the machine and can be filled directly into the espresso filter. You may adjust the grinding amount within a wide useful range (see: 'Entering Your Own Settings / Adjusting the Grinder'). These features allow a reproduceable extraction result according to your liking.

For cleaning the grinder, you can remove the grinder sleeve. Thereafter, the grinder is easily cleaned via the provided cleaning brush (see: 'Care and Cleaning / Cleaning the Grinder').

## TEXTURING MILK

For one of the coffee beverages and all milk-based beverages, hot milk with various amounts of froth is required. Via the steam wand different types of cold, fresh milk can be textured (frothed up) and simultaneously heated. For this, the appliance gives off steam with extremely high temperature and high pressure via of the steam wand. You can control this function by selecting the desired froth amount. When using the provided milk jug, the optimum performance is reached.

## TEA AND HOT WATER WITH VARIOUS TEMPERATURES

The espresso machine offers a hot water function for making tea, hot chocolate or other hot drinks. For this, use the beverage type "Tea". The hot water is given off via the steam wand. The machine provides different temperature values for each type of tea. The tea types are sorted from left to right with ascending water temperatures. Select the appropriate tea type according to the table below, if you wish to make other hot drinks. For example: For preparing most instant drinks, you should select "White Tea". This may enable to enjoy your drink immediately.

### NOTE

You may use the tea function for warming your cups and / or the filter holder, before making espresso. In this case, select "Black Tea".

Type of Tea	Temperature
White Tea	approx. 65°C (149 °F)
Green Tea	approx. 75°C (167 °F)
Oolong Tea	approx. 80°C (176 °F)
Black Tea	approx. 85°C (185 °F)

Any time when starting a tea function, the set volume of hot water will be given off automatically. This volume may be selected for each tea type separately by changing the volume via the “Size” button (see: ‘Entering Your Own Settings’). The machine offers 4 possible settings:

Setting	Volume
Short	120 ml
Medium	150 ml
Long	175 ml
Extra-Long	220 ml

Your changes will be kept until the machine is switched off. For saving your changes permanently, touch the plus sign in the navigation bar, after making your changes (see: ‘Memory Function’).

## TOUCHSCREEN

You control the machine via the touchscreen—just as you are used to with your smart phone. Despite of the grind size, you can control all functions and settings (amount of coffee powder, drink volume, texture of the milk) quite easily via the screen.

Additionally, the machine can provide instructions and tips for several steps of operation: making of espresso or tea and cleaning and descaling. Let the machine guide you through the various procedures (see: ‘Design of the Screen-Based Control’).

## FUNCTIONS FOR CARE AND CLEANING

Procedures for cleaning the machine are provided at the “Maintenance” page:

- Thorough cleaning of the group head, filter holder, and espresso filters is performed via the “Cleaning cycle”. For running this function, a cleaning tablet is required.
- The function “Steam wand cleaning” is used for purging the steam wand.

- The complete descaling procedure is programmed in the “Descaling cycle”. You will need a heat-resistant vessel for at least 2.5 litres and the GASTROBACK Premium Descaler.

The machine guides you through the various steps of these procedures. Please follow the instructions on the screen and, additionally, adhere to the instructions in this booklet (see: ‘Care and Cleaning’ and ‘Descaling the Water System’).

## MEMORY FUNCTION

The settings for making your drinks can be changed within a practical range, just before starting the appropriate function. Any new settings will be active only until switching off the machine. However, you may save your changes permanently via the plus sign in the navigation bar (see: ‘Entering Your Own Settings’). 12 memory places are offered, and additionally, you can overwrite the internal default values with your own settings. Even after switching off and unplugging the machine, your saved settings will be kept.

- **Saving as defaults:** The currently saved default values are set up automatically, whenever the machine is switched on.
- **12 profiles of individual drinks:** For each type of drinks, 4 different profiles may be saved. After touching the appropriate person icon, the page for preparing the drink appears with your own settings already set.

All individual settings can be reset to factory settings (see: ‘Entering Your Own Settings / Reset to Factory Settings’).

## TIPS FOR BEST RESULTS

Preparing delightful coffee is an art you will learn quite easily using your new »Design Espresso Barista Touch«. In this chapter, various useful tips for getting this aim in reach are given.

For getting a really aromatic coffee, we recommend to extract no more than 30 ml (use the 1 cup espresso filter) or, when making a double extraction, 60 ml (using the 2 cups espresso filter).

Taste and flavour of your coffee depend on a lot of essential constituents: the type, roast, and freshness of the coffee beans, the grind size (fine or coarse), dosage and tamping pressure, the extraction volume (“Size”) and extraction time. Adapt the factors of your extracting method in small steps one by one to achieve the taste you prefer. As a starting point, we recommend to use the defaults of the appliance.

Some further tips are provided on the screen of the machine (e.g. selecting the optimum espresso filter; see: ‘Design of the Screen-Based Control/Notes and Instructions on the Screen’).

## THE COFFEE POWDER

Store coffee (whole beans, espresso pods or coffee powder) on a cool, dry, and dark place in an airtight container. However, you should not place the coffee into the refrigerator or freezer. Using a vacuum sealer, you can vacuum seal your coffee beans or powder in appropriate portions to preserve flavour and taste.

You may use pre-ground coffee powder. However, it must be suited for espresso machines. In this case, consume the product within a week, because aroma and taste will fade quickly, when storing coffee powder. Coffee beans should be stored max. 1 month. It is good advice to buy coffee beans in small batches to reduce the storage time. The grind size influences the rate of the water flow (extraction time; see below) during extraction and, therefore, the taste of the espresso. When grinding the coffee beans yourself, the grind size should be fine but not too fine.

**IMPORTANT** - For grinding, use a high-quality coffee grinder. Grinders with rotating blades generate an uneven ground powder with high amounts of extremely small particles, that may clog the mesh of the espresso filters. Additionally the extraction results will hardly be reproducible.

It is best to grind coffee beans directly before the extraction **via the grinder of the appliance**. For adjusting the grinder (grind size and grinding amount; see: 'Entering Your Own Settings / Adjusting the Grinder'), we recommend to start your tries with the following combinations of settings:

Grind Size	Grinding Amount
9, 10 (coarse)	Minimum
6 to 9 (medium)	Normal
5 and 6 (fine)	Maximum

## EXTRACTION TIME

While extracting (brewing) the espresso, the water should flow through the coffee powder with an optimum flow rate. Appropriate instructions are given via the machine. Select the commands "Guide and Setting / Guide and Info / Brewing Guide". Touch the buttons "Balanced", "Too fast", and "Too slow" for displaying the appropriate hints.

## FILLING THE ESPRESSO FILTER AND TAMPING THE COFFEE POWDER

On deliverance, the amount of coffee powder given off via the grinder of the appliance is pre-set correctly for 1 cup or 2 cups of coffee. You select the desired number of cups immediately after selecting the beverage. Do not overfill the espresso filter, when using

pre-ground coffee powder. Leave at least 3 mm of free space between the tamped coffee powder and the rim of the espresso filter. We recommend to use the measuring spoon at the handle of the provided tamper for getting the correct amount. Fill the measuring spoon to the brim for getting the correct amount for 1 cup of espresso.

After filling the espresso filter, distribute and tamp the coffee powder evenly. It may be useful to tap carefully at the side of the filter holder for getting an even distribution, before tamping the coffee powder with the flat side of the tamper.

When applying too much force for tamping, the water will flow too slowly. If the coffee powder is not tamped sufficiently, the water flows too quickly and your coffee will be watery and light. Try to reach an extraction time of 4-7 seconds (see: 'Extraction Time').

## BEFORE FIRST USE

**⚠ WARNING** – Always ensure that children do not play with the appliance or any part of it or the packaging! Do not leave children younger than 8 years unattended, when the appliance, any part or accessories of it, or the packaging are in their reach.

**⚠ WARNING - RISK OF BURNS!** During operation, some parts of the appliance get very hot and may give off hot water and hot steam under high pressure (e.g. group head, steam wand). Before starting any function, always ensure to assemble the appliance completely and correctly. Always ensure to switch OFF the appliance (pressing the on/off button; control panel and display get dark), unplug and wait until the appliance cooled down, before moving or cleaning the appliance and when the appliance is not in use.

**⚠ WARNING - RISK OF ELECTRIC SHOCK!** Do not pour or spill any liquids on or under the appliance. Do not place or immerse the appliance in any liquids. Always keep the grinder completely dry. **Therefore, do not drip or spill any liquid into the bean hopper.** Do not place clothes or similar materials on or under the appliance during operation. If any liquid has been spilled on the appliance or ran into the housing or grinder, immediately unplug the appliance, and dry the appliance according to the instructions in chapter 'Care and Cleaning'. Always empty the drip tray and water tank or remove these parts, before moving the appliance (see: 'Operation').

1. Pull the appliance and all parts out of the shipping box. Remove and discard all promotional labels, stickers, and packaging materials attached to your espresso machine, but do not remove the model label at the bottom of the appliance. Before discarding the packaging, ensure that you have found all parts and accessories (see: 'Knowing Your Espresso Machine').

- Clean the water tank, filter holder, espresso filters, milk jug, tamper, and hopper lid (see: 'Care and Cleaning'). Ensure that the hopper lid is completely dry before closing the bean hopper with the hopper lid.
- After cleaning, place the appliance on an appropriate working place near a suitable wall power outlet (see: 'Important Safeguards').

**IMPORTANT** - When removing or replacing the water tank or filling the water tank, while it is mounted at the appliance, always keep the bean hopper closed. This will avoid that spashes get into the bean hopper. The tank lid cannot be removed. For opening the water tank, pull the tank lid up to the stop and fold the tank lid back to the rear of the machine.

- Fill the water tank at least up to half height. For this, you may remove the water tank. Alternatively, use an appropriate caraffe for filling the water (see: 'Operation'). Carefully avoid to spill the water onto the machine.
- Insert the power plug into the wall power outlet and press the on/off button to switch on the appliance.

## PREPARATIONS AFTER PURCHASING

### NOTE

These preparations have to be done once after purchasing the machine, or after a reset to factory settings (see: 'Entering Your Own Settings / Reset to Factory Settings').

On almost each page of the initial start procedure, a framed area (button) is shown labelled with "Done" or "Next". Touch this button to switch to the next page. When you made a typing error, simply touch the arrow in the navigation bar (leftmost column on the screen) for getting back to the previous page (see: "Design of the Screen-Based Control / Navigation Bar"). The navigation bar appears on almost all pages of the initial start procedure. All your settings may be changed later on.

### Selecting the Language

For selecting the language used for the texts on the screen, the flags of the appropriate nations are shown on the screen.

- Touch the flag of the nation, which native language you wish to select. On the next page, this flag is centred on the screen.
- Touch "Done" for confirming your selection and entering the next step.

## Measuring and Entering the Water Hardness

The water hardness determines the intervals for descaling that have to be met for avoiding damage to the water system caused by scale deposits. During the initial start procedure, instructions concerning the measurement of the water hardness via the provided test strip are shown.

### NOTE

Your local water supplier (water works or bottling plant) can give information on the hardness of the water. Nevertheless, please consider that the water hardness of your tap water may be much higher than stated by your water works, because the water hardness is impaired by the state of the water pipes in your house. If in doubt, you should use a test strip.

**IMPORTANT** - There are various types of test stripes on market that differ from each other in handling and display. The screen pages of the appliance are adapted to the type delivered with the appliance. **When using any other type, refer to the instructions on the pack** for performing the measurement. Thereafter, enter your result via the screen page showing the coloured graduation and select the appropriate value. The unit shown via the appliance is ppm.

Refer to the following table for converting the usual units of water hardness to the displayed value of the appliance. For this, in the column named with the unit used for your test result select the line showing the appropriate range of values. In this line read the assigned value in ppm (display), which is shown on the display of the appliance.

Water Hardness	ppm (display)	°dH	°e	°f
soft	0	0	0-1	0-1
	25	1	1.5-3	2-4
medium to hard	50	2-5	3-8	5-10
	120	6-13	8-17	11-22
hard to very hard	250	14-23	17.5-30	23-40
	425	above 24	above 30	above 40

**IMPORTANT** - While unpacking and using the test strip, avoid touching the indicator area (bulge at one end of the test strip) with your fingers, because this could influence the testing result.

- When using the provided test strip, proceed according to the instructions on the screen. When using another type of test strip, refer to the instructions on the pack and switch directly to the coloured graduation. Touch the area with the closest match to your result.

## NOTE

If you wish to use another water quality later on, you should check and enter the water hardness again. Select the command "Guide and Setting / Maintenance / Water hardness" for showing the required pages.

## Installing the Water Filter

**⚠ CAUTION** – Especially, when using hard water, we strongly recommend to use the dedicated water filter, because scale deposits within the water system may damage the machine. However, only use water filters that are recommended by the manufacturer. Other types of filters may damage the machine. If required, get in contact with your vendor.

**IMPORTANT** - For rinsing and soaking the water filter, use clear, cold tap water. If the appliance is used normally (daily), the water filter has a lifetime of two months, If the appliance is used only rarely and the water filter is installed, the water filter has a lifetime of max. 3 weeks.

## NOTE

We recommend to prepare and install the water filter on a sink or over a large, flat bowl. You need a high vessel, where you can immerse the water filter completely in an upright position.

1. Pull the water tank vertically upwards and out of the appliance. If required, pull out the old water filter. Rinse the water tank and fill it with approx. 2 litres of cold, clear drinking water (at least 3/4 of its height).
2. Remove the water filter from the packaging. Turn the date disk to the month after next.
3. **Preparing the water filter for use:** Fill a sufficiently high vessel with cold tap water. Let water run into the holes of the filter until the water comes out of the other openings. When shaking the water filter, you may hear no rustling of the filter material. Then, completely immerse the water filter in your prepared vessel, while tilting the filter in all directions and slightly squeezing it for removing any air bubbles.

## NOTE

**The filter is filled correctly with water, when it is not swimming.** If there are air bubbles in the water filter, it will not stay on its seat in der water tank but come up to the surface.

4. **Installing the water filter:** While holding the water filter with the holes facing upwards, take it out of your vessel and immerse it completely into the water tank. With the water filter still immersed, turn it upside down and place the filter onto the short tube over the valve at the bottom of the water tank. Push the water filter down until it is kept in place.

5. Fill the water tank up to the MAX filling level with fresh, cold drinking water and wipe dry the exterior. Then let the water tank slide vertically down at the rear of the appliance. If required, push it down gently. Close the tank lid.
6. Touch the button "Next".

## FLUSHING THE WATER SYSTEM

**⚠ WARNING** – During flushing, hot water comes out of the group head and steam wand. Do not hold your hands and arms under the group head or steam wand. Expect splashes in the front area of the machine. Please consider that the water in the drip tray may be hot.

**⚠ CAUTION** – Do not operate the appliance, when the drip tray is missing or not installed correctly. Do not let any liquids run under the appliance.

1. **Preparing the machine:** If required, empty the drip tray and ensure that the drip tray is in place correctly. Fill the water tank to the "MAX" marking with fresh, cold drinking water (see: 'Operation / Preparing the Maschine for Operation').
2. Follow the instructions on the screen. For this, turn the steam wand to the rear of the machine. Then, by holding the black handle of the filter holder in the 8 'o clock position, you can insert the filter holder from below into the group head. Turn the filter holder to the right side of the machine until the handle points in right angle to the front of the machine. Doing so, you will notice a remarkable resistance. Point the steam wand to the large hole in the metal grid of the drip tray. This will minimize splashing.

## NOTE

Lock icons (open and closed) at the group head indicate the correct positions for the handle of the filter holder, while installing and locking the filter holder at the group head. Group head and steam wand are purged via 2 flushing cycles each. On the screen, several pages inform you on the procedure.

3. **Flushing:** Touch the buttons "Next" and "Start" for starting the procedure and let the machine run through the 4 flushing cycles. Thereafter, a message is shown: "Your machine is ready to use!"

## NOTE

After the preparations are done, the on/off button gets dark shortly. Then, the machine switches on automatically. A message is shown: "Turning the maschine on". Wait until the home page is displayed (see: 'Design of the Screen-Based Control').

**⚠ WARNING** – During the starting cycle of the machine, hot water is given off the group head. Keep your hands away, while the message “Turning on the machine” is shown.

4. Wait until the home page appears. Thereafter, empty the drip tray and, if required, refill the water tank. If you wish to use the grinder, fill the bean hopper with fresh, whole coffee beans. Then the machine is ready for making your drinks (see: ‘Operation / Filling the Bean Hopper’).

## DESIGN OF THE SCREEN-BASED CONTROL

The touch screen of the appliance can be used quite similar to the screen of a smart phone: Several different pages are shown, holding messages, pictures, buttons and (on many pages) a navigation bar at the leftmost column. You select the settings and functions via touching the displayed icons and texts on the screen.

The following sections allow to get familiar with the screen-based control of the espresso machine. We recommend to switch on the machine, display the pages and try the features, mentioned below. However, at the very first start, you must perform the first steps for preparing the machine for operation (see: ‘Before First Use / Preparations after Purchasing’).

**IMPORTANT** - Before switching on, always ensure that the drip tray is inserted properly and the water tank is filled at least up to the half.

**⚠ WARNING** – After switching on, an initialisation process is started and hot water will be given off via the group head. Keep your hands and arms away from the group head.

In most cases, the icons are explained via some text. Touch the icon above or beneath the text for selecting the assigned command. For example: On the home page, touch the gear icon for showing the page “Guide and Settings”.

### NOTE

The gear icon will appear on several places. You will find it, whenever a setting can be changed.

With a few touches of your finger, the following pages lead to your desired drink:

- **Home page:** As soon as the machine is ready for operation, this page appears (see: ‘The Home Page’).
- **Drink type pages:** On each of these pages, the icons of 4 drinks lead to pre-defined settings (see: ‘The Drink Type Pages’).

### NOTE




Before entering the drink page of a drink that requires coffee, in most cases an additional page appears for selecting 1 cup or 2 cups of espresso. Touch the appropriate icon for entering the drink page of the selected beverage.

- **Drink pages:** These pages offer the control areas (framed areas holding icons and text) for the single steps of making your drink (see: ‘The Drink Pages’).

**IMPORTANT** - If you touch one of the function icons (bean icon, cup icon, or jug icon) on the drink page, the assigned function of the machine will be started. Via the icons in the navigation bar, you can go back to the previous pages, without starting any funktion (see below: ‘Navigation Bar’).

## THE NAVIGATION BAR

When a beverage type or the gear icon is selected on the home page, another page is displayed with a white column at the left side: the navigation bar, where you find up to 3 icons.

Symbol	Funktion
	<b>Home icon:</b> returns directly to the home page. This icon will be found always in the navigation bar.
	<b>Arrow:</b> leads back to the previously displayed page.
	<b>Plus sign:</b> It offers two options for saving your changes permanently to memory (“Default” or “MyProfile”). When using these options, your changes will be kept even after switching off and unplugging the machine (see: ‘Properties of Your Espresso Machine / Memory Function’).

The navigation bar is available on almost all pages, which enable any settings or offer a selection.

## HOME PAGE

When the machine is switched on an automatic start procedure prepares the machine for operation first. An appropriate message is shown ("Turning on the machine") and some hot water is given off the group head. Wait until the machine is ready for operation and the home page is shown (max. 1 minute).



The home page provides the icons of 3 different drink types: "Coffee Beverages", "Milk-Based Beverages" and "Tea". The gear icon ("Guide and Setting") leads to some pages providing general information, functions required for maintenance, and general settings (see: 'Entering Your Own Settings' and 'Care and Cleaning').

When selecting a drink type (touching the assigned cup icon), the page of this drink type is shown.

## THE DRINK TYPE PAGES

These pages are shown, when touching a cup icon on the home page. They offer the beverages assigned to the selected drink type.



**Pre-defined beverages:** The standard method for making the pre-defined beverages is programmed in the machine. Touching the cup icon of the desired beverage will lead to the assigned drink page for making this beverage.

**Self-defined beverages:** Below the cup icons on each drink type page a set of 4 person icons is shown. Touching one of these icons leads to the drink page with the settings for your own drink already active. However, the person icons are only active, when a drink has been saved on this place in memory already. In this case, the assigned person icon is shown solid. You save an own drink via the function "MyProfile" (see: 'Entering Your Own Settings').

## The following beverages are pre-programmed:

<b>Coffee Beverages:</b>	<b>Espresso, Espresso Pod, Café Crema, Americano, Espresso Macchiato</b> Coffee is the main ingredient for making these beverages. However, for Espresso Macchiato some hot milk is used. For making "Americano" (Long Black), espresso is made via the brewing function first. Thereafter hot water is added via the steam wand. The complete method is programmed within the appliance.
<b>Milk-Based Beverages:</b>	<b>Hot Milk, Cappuccino, Latte Macchiato, Café latte, Flat White</b> The "Hot Milk" function is suited for heating and texturing milk without preparing any other ingredient. Milk and coffee are the ingredients for the other beverages.
<b>Tea:</b>	<b>White Tea, Green Tea, Oolong Tea, Black Tea</b> The tea functions use various different temperatures for brewing tea. Select the appropriate tea function as well, for preparing other hot drinks or giving off some hot water (see: 'Properties of Your Espresso Machine / Tea and Hot Water with Various Temperatures').

## DRINK PAGES

The assigned drink page is shown, after selecting a drink on the drink type page. 1 to 3 Control areas (framed areas holding some icons) provide the required machine functions:

- Use the bean icon for starting the grinder (see: 'Operation / Using the Grinder').
- The cup icon starts the brewing function for making coffee or tea. When making coffee: **the hot water is given off via the group head**. For making tea: **the water is provided via the steam wand**.
- The jug icon starts the steam function for heating and texturing milk (see: 'Operation / Texturing Milk'). **The hot water is given off via the steam wand**.

**CAUTION** – The machine functions are started always via the appropriate icon on the drink page. Please note, that the machine may execute the assigned function immediately (grinding coffee powder or giving off hot water or steam). Ensure to prepare the appliance accordingly. For example, install the correct espresso filter in the filter holder and push the filter holder into the grinder adapter, before touching the bean icon.

When a function is started, another page is shown with the selected icon and the "Stop" button. Touch the "Stop" button for cancelling the function and returning to the drink page.



**IMPORTANT** - The machine functions for grinding and brewing (coffee or tea) stop automatically. However, in most cases, you must stop the steam function (jug icon) for texturing (frothing) milk manually, as soon as the desired temperature and texture are reached.

### Beverages Made with Coffee

Almost all beverages on the drink pages of the “Coffee Beverages” and “Milk-Based Beverages” are made with coffee. Therefore, you need to select the number of cups (1 or 2), before entering the drink page. There are only 2 exceptions:

- When using “Espresso Pod”, only one separate E.S.E. Pod may be used. Therefore, only 1 cup can be brewed at a time.
- The beverage “Hot Milk” is the only one, which is prepared without coffee. You fill the desired amount of milk into the milk jug.

**IMPORTANT** - Select the appropriate espresso filter according to the number of cups, you wish to make. The single wall filter and double wall filter are provided for 1 cup and 2 cups. Via the info icon ⓘ you can display a picture of the best suited espresso filter for your drink. The arrow in the navigation bar leads back to the drink page.

#### NOTE

There is no restriction to use all provided machine functions for making your drink. For example: When filling the espresso filter manually with pre-ground coffee powder, the bean icon is unnecessary. Additionally, textured milk can be made for all beverages belatedly (see: ‘Operation / Texturing Milk’).

Again the gear icon appears—this time above the icons of the machine functions. Use it for displaying the setting page for changing the appropriate value (see below: ‘The Setting Pages’). For example: Via the gear icon above the bean icon, the grinding amount of coffee beans and, therefore, the strength of your coffee may be changed.

#### NOTE

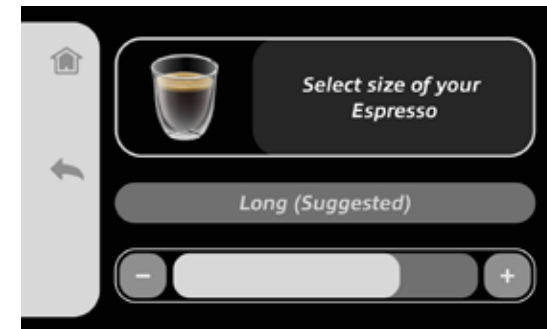
The factory settings are optimized for the recommended espresso filter and the selected drink. It is a good idea to start your first tries with these settings.

### Tea and Hot Water

On the drink pages of tea beverages only 1 control area is shown (see: ‘Operation / Making Tea’). **The hot water is given off via the steam wand.** The operating elements on the tea pages are just the same as with the coffee beverages (see above).

## THE SETTING PAGES

When touching a gear icon of the control areas on the drink page, the assigned setting page appears for adjusting the selected value.



- Use the buttons “+” and “-” for increasing or decreasing the value in 3-4 possible steps.
- Via the arrow in the navigation bar you go back to the drink page.

#### NOTE

After changing a value, your changes will be effective until you switch off the appliance. You may save your new value as “default” or—in combination with all other changes for the currently selected drink—as your own, new drink (“My Profile”), For this, touch the plus sign in the navigation bar (see: ‘Entering Your Own Settings’).

## NOTES AND INSTRUCTIONS ON THE SCREEN

The machine provides several Instructions for making your coffee. We would like to encourage you to use this quick and simple way for getting aid:

- **General instructions concerning functions and operations: Select the command “Guide and Settings / Guide and Info”. Then select the desired subject. You can leaf through the pages via the “Next” button. The buttons “Back” or “Done” return to the subject page. If required, go back to the previous page via the arrow in the navigation bar (leftmost column).**



Subject page	Content
<b>Grinding guide</b>	The option "Adjusting grinding" gives an instruction for setting the grind size. Select "Filter" for getting tips according to the selection of the optimum espresso filters.
<b>Brewing guide</b>	Explains the meaning of the extraction time and how to reach the optimum.
<b>Tips</b>	Provides instructions for using the manual control of the grinder ("Manual Grinding") and brewing function ("Manual Brewing"). The subject "Removing Filter" shows an appropriate method for removing the espresso filter from the filter holder.
<b>Statistic</b>	Displays several operating data of the machine.

- **While making your coffee drinks:** On the drink pages of the coffee beverages and milk-based beverages, you find the info icon ⓘ. Touch this icon for getting advice concerning the best suited espresso filter for the currently selected coffee drink. Via the arrow in the navigation bar you get back to the drink page.
- **Error messages:** When a function is not working properly, the appliance displays an appropriate error message, giving tips for solving the problem. For example: "Water tank empty Fill the water tank". Some messages show the "Done" button, you need to touch for confirming that the problem is solved. In other cases, the appliance resumes operation automatically.
- **Messages concerning the operating conditions:** When the machine is preparing operation, an appropriate message may be displayed. For example: "Allow cooling for the right brewing temperature".

## MAKING YOUR DRINKS

**⚠ WARNING** – Do not leave children younger than 8 years and animals without supervision, if the appliance is in their reach. Always switch off via the on/off button (screen gets dark) and unplug the appliance, when it is not in use and/or left without supervision.

**⚠ WARNING - RISK OF BURNS!** – The appliance gives off hot water and hot steam with high pressure. Always ensure that the appliance is assembled completely and correctly, before starting a function. Only touch parts coming in contact with hot water via the handles (e.g. steam wand, filter holder). Expect splashes, especially near the drip tray. **Only use vessels made of heat-resistant materials (e.g. china, metal) for operation! Due to the extreme local heating when texturing milk, even heat-resistant glass could crack and plastic could melt,** resulting in splinters, particles and harmful chemicals getting into your beverages. Additionally, hot liquid could run out, causing injuries and damage.

**⚠ WARNING - RISK OF ELECTRIC SHOCK!** – Do not let any liquid run onto or under the appliance. Wipe off spilled liquids immediately. The appliance drains surplus water automatically into the drip tray. **Wait for approx. 10 seconds after each use, before emptying the drip tray.**

**⚠ CAUTION** – Drip tray and water tank must be installed correctly, before using the appliance. Always keep the filling level in the water tank between the MIN and MAX markings. Do not overfill the water tank.

**Descal the appliance in time to avoid damage and useless energy loss caused by scale deposits** (see: 'Descaling the Water System'). We will not be liable for any damage caused by excess scale deposits. It is crucial to enter the correct water hardness of the water used for the appliance at the appropriate page of the screen and pay attention to the descaling message given via the appliance (see: 'Before First Use / Preparations After Purchasing' and 'Descaling the Water System').

**IMPORTANT** - We recommend to empty and refill the water tank daily. Only use plain low-mineral drinking water (see: 'Properties of Your Espresso Machine / Required Water Quality'). After prolonged storage time, you should purge the water system, before using the appliance again (see: 'Care and Cleaning / Purging the Water System').

For useful tips according to the screen-based control and the properties and use of the espresso machine refer to 'Properties of Your Espresso Machine' and 'Design of the Screen-Based Control'. For solving problems, check the troubleshooting in chapter 'Solving Problems'.

### NOTE

The various functions for the appliance (brewing, steam, and hot water) cannot be used simultaneously.

## FILLING THE WATER TANK

**⚠ CAUTION** – Always move the water tank vertically for removing or installing the water tank, to avoid damage to the valves at the bottom of the water tank or at the water intake of the appliance. For removing, installing and filling the water tank, always close the hopper lid to avoid that splashes of water get into the bean hopper.

## NOTE

You may use a sufficient caraffe for filling the water tank, while the water tank is still mounted at the appliance. For this, pull the tank lid completely upwards and fold it back. With this method, **avoid spilling the water on the machine**. Prefer removing the water tank for filling.

1. Grasp the water tank at both sides and pull it vertically upwards. Alternatively, you may pull the water tank out via the tank lid.
2. Fold back the tank lid and empty any residues of water. Rinse the water tank with fresh tap water. Then fill in clear, cold drinking water (see: 'Properties of Your Espresso Machine / The Required Water Quality'). If required, wipe dry the exterior of the water tank.
3. Hold the water tank at the tank lid and slide the water tank vertically down at the rear of the appliance. Close the tank lid.

## FILLING THE BEAN HOPPER

**⚠ CAUTION** – Fill the bean hopper with dry, whole, and freshly roasted coffee beans only. Grounded coffee, instant coffee, caramelized or moist coffee beans and any other objects may damage the grinder. After filling, the hopper lid must be closed correctly.

Remove the hopper lid and fill up to 220g dry, whole coffee beans into the bean hopper. Thereafter, close the bean hopper via the hopper lid.

## EMPTYING THE DRIP TRAY

At least, when the red filling indicator comes up at the metal grid, empty the drip tray to avoid overflow.

**IMPORTANT - When the appliance has been in operation just before, the water in the drip tray may be hot.** Additionally, the content of the drip tray may easily be spilled, when the drip tray is overfilled.

1. Grasp the drip tray at the front and pull it out carefully.
2. Remove the metal grid and the red filling indicator and empty the drip tray. If required, rinse the drip tray with clear tap water. Then wipe dry the exterior of the drip tray.
3. Replace the filling indicator onto the post at the left side of the drip tray and turn the filling indicator until it slides completely down. Replace the metal grid. When

the drip tray is installed, the three wide holes in the metal grid must face to the left rear side of the machine. Ensure that the metal grid is lying stably.

4. Replace the drip tray. It may not protrude the base of the appliance. If required, slightly push the drip tray in.

## PREPARING THE APPLIANCE FOR OPERATION

1. Ensure that the water tank is filled with a sufficient amount of cold water. Ensure that the drip tray is empty and correctly in place (see: 'Filling the Water Tank' and 'Emptying the Drip Tray'). If you wish to operate the grinder, ensure that a sufficient amount of whole coffee beans is in the bean hopper (see: 'Filling the Bean Hopper').
  2. Connect the espresso machine to a sufficient wall power outlet (see: 'Important Safeguards for Electrical Appliances').
- ⚠ WARNING** – During the start procedure, hot water is given off via the group head. Do not hold your hands and arms under the group head.
3. Press the on/off button. The power button flashes and a message is shown: "Turning on the machine". Wait until the home page is displayed on the screen (see: 'Design of the Screen-Based Control'). The start procedure will take max. 1 minute.

## NOTE

When the machine is switched on for the very first time, it must be prepared for operation first. Let the machine guide you through this process (see: 'Before First Use').

## NOTE

When the machine is switched on, the warming plate on top of the appliance is heated. We recommend to use this feature for warming your cups and thus keeping your beverages hot.

## MAKING COFFEE

## NOTE

For all coffee-based drinks espresso is required. Hot milk and textured milk should be made thereafter, because the temperature of the water system for this task is significantly higher than the correct coffee temperature. To avoid that the coffee will be burnt after texturing milk, the appliance cools down the water system automatically.

The operating elements on the screen pages are explained in chapter 'Design of the Screen-Based Control'. You should get familiar with these features first.

### Selecting Your Drink

1. On the home page touch the icon of the desired drink type and thereafter the icon of the drink.

For making plain, black espresso or coffee, select "Coffee Beverages" and "Espresso", "Coffee Crema", or "Americano" (Long Black). On this page, you will find the function for using espresso pods as well. "Espresso Macchiato" is the only drink on this page that is prepared with milk. All other drinks that require milk will be found on the page "Milk-Based Beverages".

#### NOTE

We recommend to use the command "Coffee Beverages / Espresso Pod", whenever you wish to use espresso pods, because this function is perfectly adapted to this utilization. If you wish to add milk, use the command "Milk-Based Beverages / Hot Milk" for heating and/or texturing milk.

2. In most cases, a page is shown for selecting the number of cups ("1 cup" or "2 cup"). Touch one of the displayed icons for showing the drink page, where the control areas (framed areas) of the machine functions (single steps for making your drink) are given: the bean icon for using the grinder, the cup icon for the extraction, and if required, the jug icon for texturing (frothing) milk (see: 'Design of the Screen-Based Control').

#### NOTE

When using espresso pods, you can use only 1 espresso pod for 1 cup of espresso. Therefore, the appliance skips over the page for selecting the number of cups. Additionally, you will find only the cup icon on the page "Espresso Pod", because the grinder is not used. If you wish to add milk to your espresso, please use the command "Milk-Based Beverages / Hot Milk" (see: 'Frothing Milk').

3. You can change the essential values for making your drink. For this, touch the gear icon in the control area of the assigned machine function (see: 'Entering Your Own Settings').
4. Prepare the extraction according to the following sections.

### Preparing the Filter Holder

The quality of your espresso depends on the correct selection of the espresso filter. If required, touch the info icon  for displaying a picture of the best suited espresso

filter for the selected drink. You get back to the selected drink page via the arrow in the navigation bar.

**IMPORTANT** - There may be only one separate espresso filter in the filter holder. On the page "Guide and Settings / Guide and Info / Tips / Removing Filter" an instruction for removing the espresso filter from the filter holder is given.

#### NOTE

You can tell the single wall espresso filters from the double wall espresso filters by holding them up to the light. The light will shine through the pores of the sieve in the bottom of the single wall espresso filter only.

You find a picture of the Pod filter via the command "Guide and Setting / Guide and Info / Grinding Guide / Filter". Via the "Next" buttons, switch to the page "E.S.E Pod Filter" and touch the "Info" button.

1. Select the suited espresso filter. If required, remove the currently installed espresso filter. Then press the selected espresso filter into the filter holder until it clicks stably into place.

You can grind the coffee beans directly into the espresso filter (see: 'Using the Grinder'). Alternatively, you may fill the espresso filter manually with pre-ground coffee powder (see: 'Filling the Espresso Filter manually') or use an espresso pod (see: 'Using Espresso Pods').

**IMPORTANT** - Do not fill any coffee powder into the Pod filter, because this one is designed for espresso pods only. Additionally, select the drink "Espresso Pod" for this.

2. We recommend to warm up the filter holder and espresso filter by letting hot water run into the filter holder via the group head. Simply touch the cup icon for starting the brewing function. This is useful for purging and pre-heating the group head, too.
3. After purging, thoroughly wipe dry the filter holder and espresso filter. Otherwise, during extraction, the water may miss the coffee powder and flow at the rim of the espresso filter.

### Using Espresso Pods

**IMPORTANT** - For using espresso pods, you need the Pod filter. **Only use 1 espresso pod for each extraction.** In general, usual coffee pods are too large and therefore unsuitable. Do not fill coffee powder into the Pod filter.

1. In any case, select the command "Coffee Beverages / Espresso Pod" for using espresso pods (see: 'Selecting Your Drink').

2. Push the espresso pod into the Pod filter and press the rim of the espresso pod onto the side walls of the Pod filter. The espresso pod must be well centred inside the Pod filter. The rim of the espresso pod may not protrude the rim of the Pod filter. Otherwise, leakage between the filter holder and group head will occur.

### Filling the Espresso Filter Manually

Only use coffee powder that is suited for espresso machines with a sufficiently fine grind size. When using espresso pods refer to the section 'Using Espresso Pods'.

**IMPORTANT** - We strongly recommend to use only coffee powder, that is ground via a high-quality grinder (e.g. the grinder of the machine). Grinders with simple rotating blades produce an uneven grind size with a high portion of extremely small particles that may clog the mesh of the espresso filters.

**IMPORTANT** - The amounts given in the following instructions refer to the measuring cup at the handle of the provided tamper. For measuring out, fill the measuring cup full to the brim with coffee powder.

1. Fill the appropriate amount of coffee powder into the espresso filter. We recommend to fill 1 measuring cup of coffee powder into the 1 cup espresso filter, use 2 measurings cups for the 2 cups espresso filter.

### NOTE

If required, fill in and tamper the coffee powder in portions to avoid overflow. At the maximum, you should use the amount given above, because the coffee powder needs sufficient space for swelling. There must be at least 3 mm of free space between the surface of the coffee powder and the brim of the espresso filter.

2. Proceed with the section 'Tamping the Coffee Powder'.

### Using the Grinder

You can grind the coffee powder directly into the espresso filter via the integrated grinder of the machine. With every start of the grinder, the programmed dosage for 1 cup or 2 cups is given off according to your selection (see: 'Selecting Your Drink'). You start the grinder via the bean icon in the appropriate control area. Ensure that the bean hopper is filled with an appropriate amount of coffee beans.

### NOTE

Usually, the grinder stops after delivering the programmed amount. However, you can stop the grinder manually any time you like via touching the "Stop" button. Additionally, there are various options for programming the grinder (see: 'Entering Your Own Settings / Setting Up the Grinder').

### NOTE

When using the grinder for the first time, the correct amount may not be given off during the first grinding cycles. We recommend to place a vessel under the grinder outlet and start the grinder repeatedly (approx. 5 times), before filling the espresso filter.

1. Push the filter holder into the grinder adapter below the grinder outlet.
2. Touch the bean icon for starting the grinder. The grinder gives off the programmed amount of coffee powder for the selected number of cups (1 cup or 2 cups).
3. Wait until the grinder stops automatically or stop the grinder manually via touching the "Stop" button. Thereafter, pull the filter holder out of the grinder adapter and use the tamper for pressing the coffee powder into the espresso filter (see below: 'Tamping the Coffee Powder').

### Tamping the Coffee Powder

1. Distribute the coffee powder as evenly as possible.
2. Tamp the coffee powder via the tamper of the appliance. If you have filled in too much coffee powder, use any flat tool for scraping off some coffee powder, before tamping the remaining powder.

### NOTE

**After tamping**, there must be 2-3mm of free space to the rim of the espresso filter. Use the 2 cups espresso filter, if you wish to use more coffee powder. Try to apply the same force for each tamping process. However, the force for tamping is not as crucial as the evenness of the surface.

3. Wipe off any coffee particles from the rim of the espresso filter. For getting a tight seal at the group head during extraction, it is crucial that the rim is absolutely dry and clean.

### Installing the Filter holder

### NOTE

Refer to the lock icons at the group head for finding the correct position of the handle of the filter holder during installation (open lock) and during extraction (closed lock). If required, turn the steam wand to the back post of the appliance for getting free access to the group head.

1. Insert the filter holder with the handle in the 8 o'clock position (open lock icon) from the bottom up into the group head.

2. Rotate the handle of the filter holder to the right until it sticks out at the front of the machine in approx. right angle (closed lock icon). Ensure that the filter holder is locked securely to the group head.

#### NOTE

There is no need for concern, when feeling a high resistance, while locking the filter holder at the group head. This is caused by the gasket at the group head. You may even turn the filter holder somewhat farther for getting a really tight seal.

#### Making Espresso

**⚠ WARNING** – DO NOT remove the filter holder during extraction for avoiding that hot water splashes violently from under the group head.

1. Ensure that the drip tray and the metal grid are inserted correctly. At the latest, when the red filling indicator rises under the metal grid, it is time for emptying the drip tray. Ensure that the water tank is filled sufficiently (above the MIN marking).
2. Place one or two cups under the spouts of the filter holder.
3. On the drink page touch the cup icon. After some seconds, the espresso is given off automatically. Wait until the extraction is complete. Alternatively, you may stop the function any time you like via the "Stop" button. Thereafter, the drink page is displayed again.

#### NOTE

It may last some seconds until the water system reaches the optimum brewing temperature. In this case a message is displayed. As soon as this message disappears, the extraction starts with the pre-injection (see: 'Properties of Your Espresso Machine').

4. When you are making a coffee beverage with textured milk, use the jug icon for frothing the milk (see: 'Texturing Milk').

#### NOTE

There is no restriction to starting the cycle of making your drink repeatedly.

#### After the Extraction

**⚠ WARNING** – Before removing the filter holder at the end of the extraction cycle, wait some seconds for the system to release the pressure. Thereafter, **slowly** unlock the filter holder to avoid splashing of hot water. The metal parts (group head, espresso filter, filter holder) may be very hot during the extraction and thereafter. Only touch the filter holder by the black handle. If required, cool the filter holder down via cold water, before touching the metal parts with your hands. After the extraction is finished, hot water may still be in the espresso filter. Hold the filter holder level to avoid spilling the water. Do not hold or place the hot filter holder on or above sensitive objects or surfaces. Do not hold your hand under the filter holder.

**⚠ CAUTION** – Pour out the hot water in the filter holder. Alternatively, carefully place the filter holder on the metal grid of the drip tray or on a heat-resistant large bowl or tray. Do not dispose of the used coffee powder in the sink. Otherwise, the outlet pipe may get clogged. Dispose of the coffee powder in domestic waste.

**IMPORTANT** - Remove the coffee powder from the espresso filter after extraction. Otherwise, coffee powder could dry on the surfaces and clog the fine mesh of the espresso filter.

1. First remove your cups from the drip tray and place the cups onto the warming plate.
2. Unlock the filter holder from the group head. For this, hold the filter holder by the handle and rotate the filter holder to the left for unlocking it. Then, **carefully** lower the filter holder out of the group head, keeping the filter holder level. If the espresso filter is filled with water, slowly discard the water into the drip tray or place the filter holder onto the drip tray or a sufficiently large tray for letting the water run out. Remove the used coffee powder from the espresso filter.

**⚠ WARNING** – When using espresso pods, the pod may stick to the group head after extraction. Directly after the extraction, **do not** attempt to remove it with your fingers to avoid scalds. Wait until the group head cooled down or assemble the filter holder again and disassemble it. In most cases, this makes the espresso pod fall off the group head. However, **DO NOT poke in the group head via any hard or sharp-edged objects** to avoid damage to the gasket and splash shield of the group head.

3. After each extraction, you should purge the group head for removing residues of coffee powder from the shower screen in the group head. Simply press the 1 cup button to give off hot water via the group head. Let the hot water from the

group head drip into the filter holder for removing residues of coffee powder and coffee oils from the espresso filter. Hot water may be obtained via the steam wand as well (see: 'Tea and Hot Water').

4. Do not leave the appliance switched on and/or connected to the power supply uselessly. If you do not wish to use the appliance again, press the power button to switch off the appliance. Then unplug.

#### NOTE

If the appliance is idle, it will shut off automatically after max. 30 minutes (the screen gets dark). However, do not leave the appliance unattended, when it is connected to the power supply. If you wish to switch on the appliance again, press the power button.

### TEXTURING MILK

Your espresso machine provides a steam wand for texturing (frothing) milk. Before you can start this process, the machine needs some time for heating up the water system to the especially high steam temperature. During heating, a message is shown on the screen and the steam wand is purged. Thereafter, the appliance is ready for texturing.

**⚠ WARNING – DO NOT use glasses or plastic mugs for texturing milk, because even heat-resistant glass could crack and plastic could melt due to the extreme local heating.** During operation and some time thereafter, the steam wand will be very hot and hot steam and hot water under pressure may escape from the steam wand and group head. Only touch the steam wand by the dark handle, when it may be hot. Do not hold your hands or arms near the steam wand nozzle, while the steam function is running. Always ensure that the steam wand points to the drip tray or into a vessel, before starting the steam function. Before removing the steam wand from the milk, always ensure that the steam function stopped. If required, stop the steam function via the "Stop" button. Otherwise, hot milk may splash or overflow.

**IMPORTANT** - The machine gives off the steam under high pressure. Therefore, avoid to use cups or mugs for texturing milk, because the milk may splash and overflow. We strongly recommend to use the milk jug of the appliance. Otherwise, select a vessel of similar dimensions. Fill your vessel with a sufficient amount of milk to make possible inserting the steam wand at least 1 cm into the milk. However only fill your vessel up to 1/3 of its height for avoiding overflow and splashing.

#### NOTE

If you wish to use the textured milk for coffee or other hot drinks, you should brew your drink first. Otherwise the appliance must cool down the water system before brewing, because the extremely high steam temperature may burn your drink. Preparing your drink first makes the cooling step unnecessary. Additionally, milk froth collapses after a short time and should be consumed as soon as possible. Always start with fresh, cold milk.

#### NOTE

When using a metal vessel for texturing (e.g. the provided milk jug), you can feel the temperature of the milk at the bottom of the vessel. With porcelain vessels this is impossible. For optimum milk texturing performance it is crucial that the hole in the steam wand nozzle is completely clear (see: 'Care and Cleaning').

1. Prepare the appliance for operation (see: 'Preparing the Appliance for Operation'). Keep a clean, moist cloth at hand to wipe the steam wand after usage.
2. If required, prepare your drink (e.g. espresso or hot chocolate; see: 'Making Espresso' or 'Making Tea and Other Hot Drinks').
3. When an appropriate drink with coffee and milk is selected already, the jug icon is shown on the screen. Otherwise, you should use the command "Milk-Based Beverages / Hot Milk".
4. If required, select the desired froth quality ("Froth amount") by touching the gear icon above the jug icon (see: 'Design of the Screen-Based Control / The Settings Page').
5. Fill the provided milk jug or a similar vessel with fresh, cold milk (max. 1/3 of the height). Fresh, low-fat cow milk or long-life milk will give the best results. Ensure to direct the steam wand to a large opening of the metal grid of the drip tray.

**IMPORTANT** - When the froth quality level "Maximum" is selected, it is really crucial to fill the milk jug correctly (approx. 125 ml), especially when you are not familiar with the procedure. Otherwise, the milk may overflow and/or splash during texturing.

6. Touch the jug icon. Possibly, a message indicates the heating process for reaching the extremely high steam temperature and some water and steam are given off via the steam wand. Wait until a strong flow of steam is reached. Touch the "Stop" button for stopping the steam function. The drink page appears again.



**⚠ WARNING** – Always stop the steam function, before removing or inserting the steam wand. Otherwise, hot milk may splash violently. **When the froth amount is adjusted to “Maximum”, the steam function is operated with maximum pressure. In this case, especially be aware that milk could splash or overflow, even when the texturing procedure is performed correctly.** Keep a sufficient distance to the machine and hold the milk jug by the handle.

#### NOTE

You may turn the steam wand to an appropriate position for getting good access. For this, only touch the dark handle of the steam wand, because **the metal parts will be very hot.** While steam is generated, a pumping noise can be heard.

7. Hold the milk jug under the steam wand and immerse the nozzle (thickening at the end of the steam wand) at least up to half its height into the milk. You should hold the steam wand near the side wall of the milk jug and insert it at an angle. Then touch the jug icon again for starting the procedure. The steam generates a vortex in the milk.
8. When the volume of the milk increases and you wish to get a really rich texture, carefully lower the milk jug a little for bringing the steam wand a little more to the surface of the milk. This will blow some more air into the milk. However, when many large bubbles are made, you should immerse the steam wand somewhat deeper. If you wish to get hot milk and only a little froth, keep the steam wand immersed deep in the milk.
9. As soon as the milk is textured and heated sufficiently, touch the “Stop” button for stopping the steam function. Wait until the steam flow is stopped. Then, carefully remove the milk jug from the steam wand.

**⚠ WARNING** – **The steam wand is very hot after use!** Carefully ensure not to touch the metal parts with your skin or heat-sensitive objects.

**IMPORTANT** - Wipe the steam wand after each use to avoid that proteins and carbohydrates of the milk clog the steam wand nozzle and/or cause a stale odour and taste of the milk.

10. Wipe the steam wand via a moist, clean cloth (e.g. kitchen towel) for removing the residues of milk. Doing so, **carefully avoid to touch the steam wand with your skin.** After wiping, direct the steam wand to the drip tray.
11. **Keep your hands away from the steam wand,** while touching the jug icon again. Let a blast of steam blow out any residues of milk. After approx. 2-3 seconds, touch the “Stop” button for stopping the steam.

12. Pour the hot milk below the froth in your drink and spoon the milk froth on it. Consume textured milk immediately, because milk froth collapses after a short time.

13. At the latest at the end of the day, you should thoroughly clean the steam wand (see: ‘Care and Cleaning’).

## MAKING TEA OR OTHER HOT DRINKS

The appliance provides hot water with various temperatures for tea and other hot beverages. The temperatures are adapted to the tea types given on the tea page. The tea types are sorted in ascending temperatures from left to right.

#### NOTE

The tea function may be used for pre-warming the filter holder and cups as well as for preparing any other hot drinks that require just hot water (e.g. cocoa mixtures, instant coffee). If you wish to prepare another type of drink, simply select the tea type, which is brewed with the desired temperature.

1. **Selecting the tea type:** For displaying the drink type page with 4 different tea types, on the home page select the drink type “Tea” by touching the appropriate cup icon. For each tea type a different temperature is programmed. Touch the desired tea type. The following drink page shows the control area with the cup icon on the screen.
2. **Pre-heating your cup:** Direct the steam wand into your cup. Then touch the cup icon on the screen. Maybe, a message is shown first, while the water system is heating. Then, the programmed amount of hot water is given off. Let the appliance operate, until the function is complete and the drink page is shown again. Toss the hot water for some seconds in your cup. Then discard the water.

#### NOTE

You can stop the hot water function any time you like. Simply touch the “Stop” button.

3. **Preparing your cup:** Fill in the ingredients for your drink. For example: place a tea bag into the cup or fill in instant powder.
4. **Selecting the volume:** If required, touch the gear icon (“Size”) for displaying the setting page (see: ‘Design of the Screen-Based Control / The Setting Pages’). Select the desired value and touch the arrow in the navigation bar for returning to the drink page.

## NOTE

The selected setting will be kept until you shut off and/or unplug the machine. If you wish to keep your setting permanently, touch the plus sign on the navigation bar (see: 'Entering Your Own Settings').

5. **Making your drink:** Direct the steam wand into your cup and touch the cup icon. The water starts flowing and your cup is filled with the selected amount of hot water.

**⚠ WARNING** – The steam wand is very hot after usage. Before touching the metal parts of the steam wand with your skin, ensure that these parts cooled down sufficiently.

6. **Cleaning the steam wand:** Wipe the steam wand via a moist cloth for removing splashes of your drink.

## NOTE

The espresso machine is not suited for giving off large amounts (caraffes) of hot water. The more water you take, the lower the temperature of the water.

## ENTERING YOUR OWN SETTINGS

Various settings of the machine can be changed and adapted to your likings within practical ranges. These are:

- **Values for grinding:** The grind size and the amount of ground coffee powder (see: 'Setting Up the Grinder').
- **Values for making your drinks:** extraction volume, extraction temperature, texture (froth quality) of the milk, water volume for brewing tea.
- **Operating data:** Several settings influencing the general way of operation can be changed. These are: language of displayed texts, brightness of the screen, usage of acoustic signals, time, water hardness.

## NOTE

When changing any values for preparing your drinks, your new settings will be active until you switch off the appliance. If you wish to keep your new settings permanently, you can save them to memory as new "Default" or via the option "MyProfile" (see: 'Saving Your Own Settings'). Changes of the operating data will always be active until you change them again.

You can reset all your individual settings to the factory settings of the machine (see: 'Resetting the Machine to Factory Settings'). The only exception is the grind size. This value is changed via a mechanically operated dial at the right side panel of the machine.

## SETTING UP THE GRINDER

You may adjust the grinder according to your likings for getting your preferred coffee taste. For this, the grind size and the grinding amount can be changed.

### Adjusting the Grind Size

**⚠ CAUTION** – Only adjust the grind size, while the grinder is operating to avoid damage to the grinder.

The machine provides the instructions for setting the grind size. Select the command "Guide und Setting / Guide and Info / Grinding Guide / Adjusting Grinding". Leaf through the pages via the "Next" button and the arrow in the navigation bar (1 step back). Some useful tips for adjusting the grind size are given also in chapter 'Tips for Best Results'.

**IMPORTANT** - We strongly recommend to set the grind size between 5 and 10. Do not use the finer grind size settings (1-4) and the coarsest grind size (11) to keep a long lifetime of the grinder. However, after several years of operation it may be useful to select a finer grind size below 5, when the mills are remarkably worn.

The grind size dial is located at the right side panel of the appliance below the bean hopper. On delivery the grind size 8 is set. This position is marked via a dot.

1. Select a coffee-based drink for displaying the control area holding the bean icon (e.g. "Coffee Beverages / Espresso / 2 cups").
2. Place the milk jug below the grinder outlet. Then touch the bean icon on the screen. While the grinder operates, turn the grind size dial to the desired position. For this, observe the bean icons (large and small) beside the grind size dial. When turning the dial to the large bean icon, you will get a higher setting and coarser grind size.

## NOTE

We recommend to change the grind size in small steps (one cog). Because of the reminders that are left within the grinder after each grinding action, you should let the grinder deliver 5-6 portions, before reviewing the result.



## Selecting the Grinding Amount

You can adapt the grinding amount for your espresso to your likings. For this 2 methods are possible.

**IMPORTANT** - The setting "Manual" is reserved for the manual control of the grinder. For using the automatic control feature, only use one of the other settings.

- You may select **one of 3 different levels** („Minimum", "Standard", "Maximum"). The grinder stops automatically, when the programmed time elapsed.
- You can **control the grinder manually**. Using this method, you need to stop the grinder manually (see below: 'Controlling the Grinder Manually'). You cannot save the grinding amount, given off with this method.

### NOTE

The grinding amount is determined via the time the grinder is operating. When there are not enough beans in the bean hopper or some beans become wedged together in the grinder intake, a smaller amount will be given off. For programming the grinder you should ensure that the bean hopper is filled sufficiently. The noise of operation indicates, whether the grinder is operating correctly.

For each drink, individual defaults are programmed. Your changes will only affect the currently selected drink. Therefore you can select different settings for each drink. In general, your new setting will be active until shut off.

### NOTE

You can set up your changes as new default ("Standard") or save them as a self-defined drink ("MyProfile"; see: 'Saving Your Own Settings'). Otherwise your setting will get lost, when the appliance is switched off.

## Changing the Amount of Coffee Powder

1. Switch to the page of a drink that requires ground coffee (see: 'Brewing Coffee / Selecting a Coffee Drink'). On the drink page, the grinder control area holding the bean icon is shown.
2. Above the bean icon, touch the gear icon ("Grinding amount").
3. On the following setting page, select the desired amount level via the buttons „+" or „-". Thereafter, return to the drink page via the arrow in the navigation bar.
4. If required, save your new setting via touching the plus sign on the navigation bar (see: 'Saving Your Own Settings').

### NOTE

Avoid saving the setting "Manual" as default, because the amount given off until automatic shut off is too large for the espresso filters. Only use this setting for manually controlling the grinder (see: 'Controlling the Grinder Manually').

## Controlling the Grinder Manually

An instruction for using the manual control of the grinder is given via the machine. Select the command "Guide and Setting / Guide and Info / Tips / Manual grinding". We recommend to use this page for getting an overview on the procedure. The grinding amount given off actually via this feature cannot be saved.

**IMPORTANT** - As with any other setting on the drink pages, the machine stops automatically after delivering the amount that has been defined for this setting. However, the amount of coffee powder that will get ground until automatic stop is too large for an extraction. Only use the setting "Manual" for manual controlling the grinder or for emptying the bean hopper before cleaning.

1. **Selecting the manual grinding:** Select the drink page of your desired drink with coffee. On the grinder control area above the bean icon touch the gear icon ("Grinding amount"). On the following setting page, select "Manual" via the „+" button. Then, use the arrow in the navigation bar for getting back to the drink page.
2. **Preparing the grinding cycle:** Prepare the filter holder and push it into the grinder adapter. Alternatively, place a vessel below the grinder outlet.
3. **Controlling the grinder:** Touch the bean icon for starting the grinder and wait, until the desired amount has been given off. Then touch the "Stop".

**IMPORTANT** - After performing manual grinding, **do not forget to set the grinding amount back to the previous value** (see: 'Selecting the Grinding Amount').

## VALUES FOR BREWING FUNCTIONS

For drinks with coffee hot water is given off via the group head. For making tea or frothing and heating milk the steam wand is used. You can set up different values for these functions:

- **The automatically dispersed volume** ("Size") and **milk texture** ("Froth amount") can be changed separately for each drink (see: 'Changing the Volume'). Your changes will be effective until shut-off, unless you save your settings (see: 'Saving Your Settings Permanently').

- **The water temperature:** The brewing temperature for all espresso functions can be selected on a dedicated page. This value affects all drinks with coffee as well and is always kept in memory until you change it again (see: 'Changing the Coffee Temperature'). The brewing temperatures of the tea functions are selected via the different tea types (see: 'Properties of Your Espresso Machine / Tea and Hot Water with Various Temperatures'). There is no way to change these values.

### Changing the Volume

For the brewing function for coffee or tea, 4 different volume settings (amounts of water, "Size") may be selected on the appropriate settings page (see: 'Design of the Screen-Based Control / The Settings Page'). Additionally, the brewing functions can be controlled manually. For this, set the "Size" on the setting page to the maximum value ("Extra Long"). Then start the brewing function via the cup icon. When the desired amount is reached, touch the "Stop" button for terminating the brewing function.

#### NOTE

For the various coffee-based beverages the pre-defined extraction volumes may differ from each other, because the mixture is essential for making a special beverage. We recommend to use the pre-defined values first and check the result, before making any changes.

### Changing the Coffee Temperature

You can select 4 different temperature levels for your espresso temperature: "Low", "Medium", "High", and "Max". The selected temperature level affects the taste of your coffee.

**IMPORTANT - The set temperature level is effective for all coffee drinks in common. It is kept permanently in memory automatically. The actual espresso temperature for brewing your coffee drinks may differ from each other, depending on the selected drink. The default value ("Low" = 70-74°C) is optimized for most brands of coffee. Normally, you should keep this setting. Your setting will always be kept in memory permanently until you change it again.**

Level	Temperature
Low	70-74°C (158-165 °F)
Medium	72-76°C (165-169 °F)
High	74-78°C (165-172 °F)
Max	76-80°C (169-176 °F)

1. Select the command "Guide and Setting / Settings / Coffee temperature".
2. Touch the buttons "+" or "-" for selecting a higher or lower temperature level.
3. Via the arrow in the navigation bar you get back to the previous page ("Settings"). The home icon leads back directly to the home page.

### SAVING YOUR SETTINGS PERMANENTLY

You can change various values for your drink independently from other drinks. Most of these settings must be saved explicitly, if they shall be kept in memory permanently even after switching off and unplugging the appliance. Two ways are provided for saving your settings:

- **Default values:** After switching on, the machine starts always with the default values. There is a complete set of default values for each drink. You can overwrite these factory settings (see: 'Saving New Default Values').
- **Individual Drinks ("MyProfile"):** Via this function your individual settings for a drink will be saved as a new drink (see: 'Saving a New Drink').

### Selecting the Desired Option

1. Display the page of the drink you wish to use as a pattern for your own settings (see: 'Operation / Selecting a drink'). Change one or more values for this drink (see: 'Design of the Screen-Based Control / The Settings Page'). Then, via the arrow in the navigation bar return to the drink page.
2. Touch the plus sign at the bottom of the navigation bar. The selection page of the memory function is shown, where you find the options "Save as default" and "Save as MyProfile".
3. Touch the desired option.

### Saving New Default Values

4. On the selection page of the memory function, select "Save as default".

A message confirms your selection and your changes are saved as the new default values for this drink. Thereafter, the drinks page is shown again. Every time you switch on the appliance your settings will be used as default values for the appropriate beverage, until you use this option for saving a new set of default values for this beverage.

## Saving a New Drink

1. On the selection page of the memory function, select the option "Save as MyProfile". The following page shows 4 person icons marked with different colours.

Each person icon represents a place in memory, where you can save a set of settings for a self-defined drink. You may have noticed these person icons on the drink type pages already. If the head of a person icon is shown contoured, this place in memory is still empty and on the drink type page, this icon is ineffective. When a drink has been saved via a person icon, the head of this icon is filled in. Via touching this person icon on the drink type page you switch directly to the appropriate drink page with your set of settings already effective.

2. For saving your drink, touch a person icon. When the selected person icon has not been used already, a message confirms your selection. Thereafter, the drinks page appears again and you can start making your drink.
3. When a drink has been saved already under the selected icon, an appropriate message is shown. You can overwrite the former drink via touching "Yes". Alternatively, touch "No" for getting back to the previous page and select another person icon.

## OPERATING DATA OF THE MACHINE

The machine uses different settings that are essential for the communication with the user and the correct operation of the machine: language of the display, brightness of the screen, usage of acoustic signals, and setting of the internal clock. Additionally, you can change the water hardness setting. This is crucial for ensuring that the descaling intervals are given correctly.

### NOTE

Any change of the operating data is saved permanently in memory and used via the machine, until you change it again or reset the machine to factory settings (see: 'Recalling the Factory Settings'). You entered two of these values already, while performing the first start-up procedure of the machine: language and water hardness.

## Selecting the Language

Before operating the machine, you should select the language you know best. This will make the handling much more convenient, because many instructions and hints for operation are given via the machine.

During the first start-up procedure or after performing a reset to factory settings, the appliance waits for you to select a language (see: 'Before First Use'). You may change this setting, whenever you like.

1. Switch on the appliance and wait until the home page is shown.
2. Select the commands "Guide and Setting / Settings / Language". The flags of the nations are shown, which native languages are programmed. Touch the appropriate flag. The selected flag is centred in the screen. Thereafter, all texts will be displayed in the appropriate native language.
3. Confirm your selection by touching the shown button (e.g. "Done").

## Selecting the Brightness of the Screen

Adapt the brightness of the screen to the environment of your machine. When it is placed on a well illuminated work space (e.g. daylight), you should select a high value. When the work space is illuminated only barely (e.g. artificial light), we recommend to select a low brightness to avoid dazzling.

1. Select the command "Guide and Setting / Settings / Brightness" and touch the buttons "+" or "-" for making the screen display brighter or darker. The changes are effective immediately.
2. Touch the arrow in the navigation bar for getting back to the settings page. Alternatively, touch the home icon for returning to the home page directly.

## Activating or Deactivating the Acoustic Signals

The appliance can issue an acoustic signal with every entry you make. You can activate or deactivate this feature.

1. Select the command "Guide and Setting / Settings / Audio volume" and touch the right (large) speaker icon for activating the acoustic signals. The left (small) speaker icon deactivates the signals.
2. Touch the arrow in the navigation bar for switching back to the settings page. Alternatively, touch the home icon for returning directly to the home page.

## Setting Up the Internal Clock

The internal clock of the appliance is used for the statistics page. When the appliance is idle for more than 5 minutes, the clock is displayed on the screen. In this case, touch the displayed time for getting back to the previous page.

### NOTE

The time setting is kept in memory permanently, even when performing the factory reset (see: 'Recalling the Factory Settings').

1. Select the command "Guide and Setting / Settings / Time". The currently set time is displayed in the control areas "Hours" and "Minutes".

2. If required, touch "+" or "-" in the appropriate control area for changing the hours and minutes.
3. In the navigation bar touch the arrow for switching back to the settings page. Alternatively, touch the home icon for returning directly to the home page.

### Changing the Setting of the Water Hardness

The machine asks the water hardness of the used water automatically, before first use and after each reset to factory settings (see: 'Reset to Factory Settings'). When the water hardness is not known, an appropriate test strip is required. A water hardness test strip is delivered with the machine.

**IMPORTANT** - If you wish to use another type of water, we strongly recommend to test the water hardness and correct the setting. You can use a new test strip or directly enter the correct value, if it is known already. **There are different types of water hardness test strips that must be used with various methods. The instructions displayed via the machine are valid only for the type of test strip that is delivered with the machine. You may use other types of test strips. In this case, you must adhere to the method given on the pack for getting correct results.** In this case, switch to the page showing the colour scale directly via the "Next" button and enter the result.

1. Select the command "Guide and Setting / Maintenance / Water Hardness".
2. When using the type of test strip that came with the machine, adhere to the instructions given on the screen.

When using another type of test strip, switch to the colour scale showing the various values of the water hardness and adhere to the instructions given on the pack.

**IMPORTANT** - The colour scale of the machine is using the unit ppm. A table for converting the possibly used units and various crucial instructions are given in section 'Before First Use / Preparations After Purchasing'.

3. Touch the correct value in the colour scale. The selected value is centered on the screen. Confirm your choice by touching "Done". The Maintenance page appears again. Via the home icon, you can get back to the home page immediately.

## RECALLING THE FACTORY SETTINGS

**IMPORTANT** - Recalling the factory settings will delete all changes and individual settings you made: operating data, customized default values and ALL your own drinks—even when they have been saved permanently. Only the internal clock and statistics will be kept.

### NOTE

After recalling the factory settings, you must perform the initial steps for preparing the machine for operation, before you can use of the appliance again (see: 'Before First Use').

1. Select the command "Guide and Settings / Settings / Factory reset".
2. For avoiding that the factory reset is performed in error, you get the chance to cancel the process on the following 2 pages via the buttons "Dismiss". If you select the buttons "Start" and "Reset" on these pages, the original factory settings are recalled. The control of the machine returns to the operating conditions at the time of deliverance. Thereafter, the machine starts again automatically.
3. Before making any drinks, you must perform the start sequence again and enter the required settings for preparing the appliance for operation (see: 'Before First Use'). Thereafter, the home page is shown and the machine is ready for operation.

## CARE AND CLEANING

**⚠ WARNING** – Always ensure that the appliance and all its parts and accessories are out of reach of children younger than 8 years and animals. Children must be supervised to ensure that they do not play with the appliance, its parts, or accessories. The group head, filter holder, espresso filter, and steam wand will get very hot during operation and shortly thereafter and steam and hot water may escape. Always switch OFF the appliance (the screen gets dark), then unplug the appliance, when it is not in use. Additionally, leave the appliance cool down and empty the drip tray and the water tank, before cleaning or moving the appliance. Adhere to the following instructions for cleaning and descaling the appliance and observe all given safety hints. Do not attempt to assemble or disassemble any parts, while a machine function is operating. **Do not clean the appliance or any parts or accessories of it in an automatic dishwasher! Do not immerse the appliance or power cord in any liquid. Do not spill or drip any liquids onto the appliance and power cord.**

Do not use any cleaning pads or corrosive or abrasive cleaners (e.g. metal scouring pads, disinfectants, bleach or unsuited descalers) for cleaning the appliance or any part of it. As well, do not use any hard or sharp-edged foreign objects, except for the cleaning tool, which may be used only for opening the hole in the steam wand nozzle and at the bottom of the double-wall espresso filters. The cleaning tool has an edged needle. Ensure to avoid pricking your fingers. Do not use violence.

Some functions are available that will assist you during cleaning. Use the command "Guide and Setting / Maintenance": purging the steam wand ("Steam wand cleaning"), cleaning the group head, filter holder and espresso filters ("Cleaning cycle"), and descaling the water system ("Descaling cycle"; see: 'Descaling the Water System').

## THOROUGHLY CLEANING THE STEAM WAND

After each use, wipe the steam wand via a moist cloth for avoiding that proteins and fat of the milk build hard crusts on the surfaces and clog the hole in the nozzle. Additionally, these residues may cause a stale taste and odour of the textured milk (see: 'Operation / Texturing Milk').

For maintaining a good performance, we recommend to execute the following thorough cleaning method at least at the end of the day. Use the cleaning function "Steam wand cleaning", which requires only a little aid from you.

### NOTE

You should use the cleaning function also, if the steam production is low and the results of texturing milk are poor. In these cases, the steam wand may be clogged at least partly.

**⚠ WARNING – Before removing the steam wand nozzle:** Ensure that the steam wand cooled down sufficiently. Additionally, the appliance gives off steam and hot water at the end of the cleaning cycle. After reassembling the nozzle, direct the steam wand to the drip tray and **keep your hands away**, before touching the "Start" button. Please adhere to the instructions on the screen.

### Starting the Steam Wand Cleaning

1. Ensure that the water tank is filled at least up to the half. If required, empty the drip tray.
2. Switch on the appliance and wait until the home page is shown.
3. Select the commands "Guide and Setting / Maintenance / Steam wand cleaning".
4. Follow the instructions given on the screen. Doing so, please consider the following hints.

### NOTE

Via the arrow in the navigation bar, you can switch back to the previous page. The home icon terminates the cleaning function and switches back to the home page of the appliance.

### NOTE

If the steam wand nozzle is clogged stubbornly, you should soak it for approx. 5 minutes in warm dishwater after removing it. Then use the cleaning tool for pricking the hole in the nozzle open. Beware of pricking your fingers via the needle of the cleaning tool. Wipe the steam tube via a moist, soft cloth, before turning the nozzle onto the steam tube.

**IMPORTANT** - After turning on the nozzle, there may be no gap between the nozzle and the steam tube. Do NOT use violence and/or any tools.

5. At the end of the cleaning function, the steam wand is purged. Before starting the purging process, direct the steam wand to the drip tray or into a suited vessel. Then, **keep your hands away from the steam wand** and start the process via the "Start" button. Wait, until the appliance finishes the purging cycle.

### NOTE

You can terminate the purging cycle via the "Exit" button. Via the "Pause" button, the purging cycle is interrupted and can be continued via the "Continue" button.

## CLEANING THE GROUP HEAD

We recommend to wipe the underside of the group head at the latest at the end of the day. Use a soft, moist cloth for removing residues of coffee powder and stains.

1. Switch off the appliance via the on/off button and unplug. Wait until the appliance cooled down sufficiently.
2. Moisten a soft, fluff-free cloth with CLEAR WATER and wipe the underside of the group head.
3. If required, use a mirror for checking, whether there are any residues of coffee powder at the splash shield (stainless steel mesh in the centre) or gasket (lying around the splash shield). Residues of coffee powder at the splash shield may be removed via a soft brush.
4. Plug in the appliance and switch on via the on/off button. Wait until the home page is shown. Then, select a coffee-based drink (e.g. "Coffee Beverages / Espresso / 2 cups").

5. Place a large mug under the group head and (WITHOUT filter holder!) start the brewing function via the cup icon. Let the brewing function operate until it is finished. While the function is running, check whether the water comes out evenly at the splash shield.

**IMPORTANT** - When the water is given off only at some parts of the splash shield, scale deposits may clog the splash shield. In this case, descale the appliance (see: 'Descaling the Water System').

## CLEANING THE WATER TANK

We recommend cleaning the water tank regularly (after some days of usage) for maintaining the good performance of the appliance. Additionally, this will avoid surplus lime deposits in the water system and an unpleasant taste of your drinks due to the build-up of algae and germs in the water tank.

**CAUTION** – Handle the water tank with care to avoid damage to the hinges of the lid and the valve at the bottom. Do not poke in the valve

1. Ensure that the machine is unplugged.
2. Via the tank lid, pull the water tank vertically upwards and out.

### NOTE

If you find it difficult to move the water tank up via the tank lid, it may be easier to hold the water tank at both sides for removing it. However, do not tilt the water tank.

3. Empty the water tank. Pull out the water filter.
4. Wash the water tank with lukewarm dishwater and a soft nylon brush.
5. Thoroughly rinse the water tank with clear tap water. Wipe dry the exterior of the water tank.

**IMPORTANT** - Ensure to install a new water filter in time (see: 'Changing the Water Filter').

6. If you wish to use the appliance shortly after cleaning, replace the water filter. Then fill the water tank up to the MAX filling level.
7. If the appliance will be not in use for an elongated time (e.g. during holidays), wipe dry even the interior of the water tank and, with the lid open, leave the water tank dry naturally for at least 1 hour. This will prevent a stale taste of the water, when the machine is used again.

8. Hold the water tank by the tank lid and let the water tank slide down at the rear of the machine (see: 'Making Your Drinks / Filling the Water Tank'). Close the tank lid and gently push down the water tank. The valve at the bottom of the water tank opens automatically.

## CHANGING THE WATER FILTER

**CAUTION** – Only use the type of water filter dedicated for the machine. Other types of water filters may cause damage. For ordering the required water filter contact your vendor.

The water filter protects the machine from excessive build up of lime in the water system. It must be changed regularly. In most cases, we recommend to change the water filter, when descaling the water system is required. A detailed instruction is given in the section 'Before First Use / Preparations after Purchasing / Installing the Water Filter'.

### NOTE

The water filter has a lifetime of two months in case of ordinary use of the appliance. However, if the water filter is installed, although the appliance is not used, the water filter has a lifetime of three weeks at the most. Dispose of the exhausted water filter in domestic waste. Let the water run out first.

## CLEANING THE ESPRESSO FILTERS AND FILTER HOLDER

Purge the filter holder and espresso filters after each use. Otherwise the pores in the mesh of the espresso filters may get clogged via dried-on residues of coffee powder. After approx. 3 months of normal use or before prolonged storage (several days) you should clean the used espresso filters via the cleaning function of the machine (see below: 'Thorough Cleaning').

### NOTE

Avoid cleaning the double-wall filters and filter holder via usual dishwater. Some additives in dishwashing agents may accumulate especially between the mesh and bottom plate of the espresso filters and in the interior of the filter holder, causing an unpleasant taste of your coffee.

1. **Directly after each use:** Do not let used coffee powder dry on the espresso filters. Rinse the filter holder and espresso filter via clear hot tap water for removing all residues of coffee powder.
2. When the espresso filter will not be used for some hours (over night), install the espresso filter (without coffee powder!) at the group head via the filter holder.

Then start a coffee brewing function for rinsing the espresso filter with water (e.g. "Coffee Beverages / Espresso / 2 cups").

3. If the opening in the bottom of a double-wall filter is clogged, you may use the fine needle of the cleaning tool for piercing it open.
4. The mesh of the espresso filters may be cleaned in circling movements via a fine brush. Thereafter, rinse with clear tap water.

### Thorough Cleaning

**⚠ WARNING** – Filter holder and espresso filter will be very hot after using the cleaning function.

5. First, remove any residues of coffee powder from the espresso filter.
6. Put a cleaning tablet into the espresso filter (without coffee powder!).
7. Install the espresso filter via the filter holder at the group head, and start the cleaning function "Guide and Setting / Maintenance / Cleaning cycle". Let the appliance operate, until the cleaning cycle ran through.
8. Remove the filter holder from the group head and wipe the espresso filter and filter holder with clear, warm water and a soft sponge or cloth for removing any residues of the cleaning tablet.
9. Replace the filter holder at the group head (without coffee powder) and start the brewing function (e.g. "Coffee Beverages / Espresso / 2 cups").

### CLEANING THE HOUSING AND THE WARMING TRAY

We recommend to wipe the housing and the warming tray via a soft moist cloth. Thereafter polish via a soft dry cloth.

### CLEANING THE DRIP TRAY

**⚠ WARNING** – The contents of the drip tray may be hot.

At least at the end of the day or when the filling indicator sticks out significantly of the metal grid, you need to empty the drip tray. Carefully avoid to spill the contents of the drip tray. This holds especially, when the drip tray is really full.

1. Pull out the drip tray carefully. Remove the metal grid and the red filling indicator. Empty the drip tray. Pull the cover at the rear of the drip tray upwards and out.
2. Wash the parts via some warm dishwater and a soft cloth. Thereafter rinse with clear water and wipe dry.

3. Place the cover at one side onto the rear chamber of the drip tray and push the cover down until it clicks into place. Place the filling indicator onto the post in the drip tray and turn it until it slides down.
4. Replace the metal grid. If filling indicator and metal grid are inserted correctly, the metal grid lies stably.

### CLEANING THE GRINDER

If the grinder is blocked or you wish to clean the grinder, you can remove the grinder sleeve (central part of the grinder) from the grinder chute.

**⚠ CAUTION** – Do not let the parts of the grinder get in contact with any liquids to avoid damage to the grinder. In normal conditions, only turn the grind size dial, while the grinder is operating. However, when the grinder is blocked and does not start, immediately touch the "Stop" button to avoid overloading the motor. In this case, **as an exception**, you must turn the grind size dial, while the grinder is idle.

**IMPORTANT** - Whenever possible, **remove all coffee beans from the bean hopper, before disassembling the grinder.** Otherwise, the coffee beans fall into the grinder chute and may get wedged therein. In this case, removing the coffee beans and cleaning the grinder may be quite difficult. What's more, with coffee beans in the grinder chute, it may be impossible to reassemble the grinder.

1. **Emptying the bean hopper:** Remove the coffee beans from the bean hopper. When the grinder is not blocked, we recommend to grind the residues of coffee beans. For this, place a suited vessel under the grinder outlet. From the home page, select the command "Coffee Beverages / Espresso / 2 cup" and, if required, touch the bean icon repeatedly, until the grinder is empty and the grinder noise changes remarkably.
2. **Removing the grinder sleeve:** While the grinder is operating (in case that the grinder is not blocked), turn the grind size dial leftwards to grind size 11. Then switch off the appliance and unplug. Turn the locking knob in the centre of the bean hopper counter-clockwise for unlocking the grinder. Pull the grinder sleeve out of the grinder chute.
3. **Cleaning the grinder:** Brush the grinder chute (in the appliance) and the grinder sleeve via a **dry** nylon brush. You may use the provided cleaning brush. Clean the grinder adapter and grinder outlet via a **dry**, soft cloth or a **dry**, soft brush.
4. **Re-assembling the grinder sleeve:** Hold the grinder sleeve by the locking knob and insert it into the grinder chute. Turn the locking knob, while slightly pressing it down until the grinder sleeve slides down. Turn the locking knob clockwise to the stop for locking the grinder.



5. **Making the grinder ready for operation:** Prepare the machine for operation (see: ‚Making Your Drinks / Preparing the Appliance for Operation’) and wait until the home page is shown. Select “Coffee Beverages / Espresso / 1 cup”. Start the grinder via the bean icon. While the grinder is operating, turn the grind size dial to the desired setting.

#### NOTE

If the grinder is not inserted or not locked correctly, an error message is shown. In this case, check the locking knob at the interior of the bean hopper. It must be turned to the closed lock icon. If in doubt, simply turn the locking knob open and then close it again.

6. **Preparations before making the next coffee:** Fill the bean hopper. Place a suited vessel under the grinder outlet. For ensuring that the grinder gives off the correct amount for your next coffee, start the grinder 5-6 times as described in step 5.

### FLUSHING THE WATER SYSTEM

After prolonged storage, you should purge the water system, before making any drinks. For this, you may start the cleaning functions of the steam wand (“Guide and Settings / Maintenance / Steam wand Cleaning”; see: ‘Thoroughly Cleaning the Steam Wand’) and for the espresso filters (“Guide and Settings / Maintenance / Cleaning cycle”; see: ‘Cleaning the Espresso Filters and Filter Holder’). Ensure that the drip tray is empty, before starting a cleaning function.

### DESCALING THE WATER SYSTEM

To ensure optimum performance and for protection against damage the appliance must be descaled regularly. The required frequency of descaling depends on the water hardness of the water used and the frequency of usage of the machine. The machine issues an appropriate message. When the message appears, perform the descaling cycle as soon as possible.

**⚠ WARNING** – During the descaling process large amounts of hot descaling solution flow through the group head and steam wand. **Always ensure good ventilation during descaling. Do not aspire the vapours of the descaling solution** to avoid injuries to your aspiration tract. Ensure that the descaling solution is not spilled. The container used for accumulating the descaling solution may be hot too. If required, protect your hands.

**⚠ CAUTION** – To avoid damage to your health and/or damage to the machine due to harmful chemicals, only use a descaler recommended for the machine: GASTROBACK Descaler (Art.-Nr.: 98175). Do NOT use vinegar. **There is no liability claim of the purchaser for any damage caused by excessive lime deposits within the machine and/or by the usage of unsuited descaling solutions.**

**IMPORTANT** - It is possible to terminate the descaling cycle prematurely. However, **we strongly recommend to let the descaling cycle run until it is finished.** Otherwise, residues of the descaling solution may be left within the water system.

For descaling you need the appropriate descaler and a large, heat-resistant container that fits under the group head and steam wand (e.g. a pot, size: minimum 2.5 litres). Required time: approx. 1 hour. If you wish to use the machine shortly after descaling, it may be useful to change the water filter (see: ‘Before First Use / Installing the Water Filter’).

### PREPARATION

1. Empty the drip tray and replace it. Remove the water tank and empty it. Then, remove the water filter and rinse the water tank with clear tap water.
2. Prepare 2.5 litres of the descaling solution according to the instruction on the pack. Then, fill the water tank up to the MAX filling level with the descaling solution and install the water tank into the machine.
3. Remove the filter holder from the group head and place a sufficiently large, heat-resistant container with a capacity of at least 2.5 litres under the group head. Point the steam wand into your container.
4. Connect the appliance to the power supply and switch it on. Wait until the home page appears.
5. Select the command “Guide and Setting / Maintenance / Descaling cycle”.

### DESCALING

6. Start the descaling cycle via the “Start” button. Using the “Next” button, check your preparation via the following instruction pages step by step.
7. On the last instruction page, touch the button “Done” for starting the descaling procedure. **The machine starts pumping hot descaling solution immediately.** Keep your hands away from the group head and steam wand.

**IMPORTANT** - During descaling, the machine executes several cycles of pumping and pausing. It is possible to interrupt the descaling cycle (“Pause”) or even cancel it (“Exit”), if any problem occurs.



**⚠ CAUTION** – When the descaling cycle has not been finished correctly, **it is crucial to start the descaling cycle again from the beginning, before using the machine again. In this case, fill the water tank with clear, cold water for removing the descaling solution completely from the water system.**

- Wait until the machine indicates that the first step of descaling is finished (“Descaling cycle 1/2 completed”).

## FLUSHING

- Touch the button “Continue” and adhere to the instructions given on the screen: Remove the water tank and empty residues of descaling solution. Rinse the water tank thoroughly. Thereafter, fill the water tank with clear, cold tap water and replace it.
- Touch the button “Next” for displaying the next instruction page: Empty your container below the group head and replace it. Direct the steam wand into your container.
- Touch the button “Done” for starting the rinsing process (second step of the descaling cycle). Let the machine operate until the rinsing process is finished and an appropriate message appears (“Descaling cycle 2/2 completed”).
- Touch the button “Exit” for getting back to the maintenance page. Via the home icon in the navigation bar you may return to the home page.
- Before next use:** Refill the water tank and install a water filter (see: ‘Before First Use / Preparations after Purchasing’).

## SOLVING PROBLEMS

When any problems occur during operation, you find solutions in the following table.

Problem	Possible Reason	The Easy Solution
Emergency stop?		Unplug the appliance.
You switched on the appliance, but only the time is displayed,	When the appliance is idle for approx. 5 minutes, the sleep mode is activated.	Touch the displayed time for recalling the previous page.
OR	When the appliance is idle for approx. 30 minutes, the automatic shut-off is triggered.	Press the on/off button for switching on the appliance again.
the screen is completely dark.		
The screen does not respond to your entries.	You did not touch the correct area.	Touch the text or icon of the desired function.
	An instruction page is displayed.	Despite of the buttons for leaving through (e.g. “Next”, “Done”), the operating elements shown on the instruction pages are illustrations only and without any function. Touch the home icon or arrow in the navigation bar for returning to the operating elements of the screen-based control.
	The appliance is busy.	While a function is running, which cannot be interrupted (e.g. immediately after switching on), the screen is inactive. Wait until the function is finished.
	You tried a person icon, which is still empty (no drink saved).	This is normal. When the person icon is empty, the head is shown in contours. First, save a drink via this person icon.
	An internal problem occurred.	Switch off and unplug the appliance. Wait 5 minutes. Then start the appliance and check the problem again.  When the problem persists, get in contact with your vendor for examination and repair.
The water filter comes up in the water tank and swims.	Too much air in the water filter.	Take the water filter from the water tank and remove remaining air (see: ‘Before First Use / Preparation after Purchase’). The water filter is ready for use, when it sinks in water.  When the problem occurs repeatedly after emptying the water tank and refilling it, replace the water filter. Do not squeeze the water filter too hard, while removing the air, because this may damage the capsule.

Problem	Possible Reason	The Easy Solution
The grinder does not work  AND / OR  no or too little coffee powder is given off.	The water filter is damaged.	Replace the water filter (see: 'Before First Use / Preparation after Purchase').
	The bean hopper is empty.	Refill the bean hopper.
	Coffee beans are wedged at the bottom of the bean hopper.	Via a blunt, soft tool (e.g. small rubber spatula), slightly stir the coffee beans in the bean hopper. Then, try again.
	Impurities among the coffee beans may block the grinder.	Switch off and unplug the appliance. Remove the blockage (see: 'Care and Cleaning / Cleaning the Grinder').
	You started the grinder for the first time after purchase or after thorough cleaning.	It is normal that it takes some runs to take in the beans and process them stably. Therefore, the correct amount cannot be met with the first runs. Place a dry cup or mug under the grinder outlet and start the grinder repeatedly (4-5 times), until a stable amount is given off.
No or too little coffee is given off.	The grinder sleeve is not inserted correctly and/or still unlocked. An error message is shown.	<ul style="list-style-type: none"> <li>– Turn the locking knob to the open position and press the grinder sleeve farther down into the grinder chute. Then lock the grinder sleeve again via turning the locking knob to the stop. Try again (see: 'Care and Cleaning / Cleaning the Grinder').</li> <li>– <b>As an exception:</b> Turn the grind size dial CAREFULLY a little to and fro (1 cog). Then try again.</li> </ul>
	The water tank is empty or not installed correctly. An error message may be shown.	Fill the water tank. Ensure that the top of the tank lid levels up with the upper rim of the warming plate.
	The grind size is too fine.	When using pre-ground coffee powder, ensure that it is suited for espresso machines (see: 'Tips for Best Results'). Select a coarser grind size.
	You applied too much force for tamping.	Reduce the force for tamping the coffee powder (see: 'Tips for Best Results').
	The espresso filter is clogged.	Clean the espresso filter via the "Cleaning cycle" of the machine (see: 'Care and Cleaning / Cleaning the Filter Holder and Espresso Filters').

Problem	Possible Reason	The Easy Solution
The coffee flows too fast.	Scale deposits clog the splash shield in the group head.	<p>Descal the water system (see: 'Descaling the Water System').</p> <p><b>Scale deposits damage the machine. Ensure that the water hardness is set correctly</b> (see: 'Before First Use / Preparations after Purchasing').</p>
	The coffee powder is too coarse.	Use a coffee powder that is suited for espresso machines (see: 'Tips for Best Results'). Select a finer (smaller) grind size at the machine (see: 'Entering Your Own Settings / Adjusting the Grinder').
	The amount of coffee powder is too small.	<p><b>Using the grinder:</b> On the screen, select a higher setting for the "Grinding amount". After selecting your drink, ensure to select the correct number of cups ("1 cup" or "2 cups"). Check the entries above concerning the grinder.</p> <p><b>Pre-ground coffee powder:</b> Via the measuring cup at the handle of the tamper, measure out the correct amount (see: 'Making Coffee / Using Pre-Ground Coffee').</p>
Coffee runs out at the rim of the portafilter.	The force for tamping has been too small.	Apply somewhat more force (see: 'Tips for Best Results').
	The filter holder is not inserted correctly at the group head	Touch the "Stop" button. <b>Carefully</b> remove the filter holder and fill it again.
	<p><b>Note:</b> in this case, it is useless, attempting to fasten the filter holder at the group head, because coffee powder is pressed between the espresso filter and group head gasket.</p> <p>AND / OR</p> <p>there is coffee powder at the espresso filter rim or coffee powder is sticking to the sealing ring of the group head.</p>	<ul style="list-style-type: none"> <li>– Always wipe excess coffee powder off the rim of the espresso filter, before installing the filter holder at the group head (see: 'Making Your Drink / Tamping the Coffee Powder').</li> <li>– Clean the group head (see: 'Care and Cleaning / Cleaning the Group Head').</li> <li>– Ensure that the filterholder is rotated to the right at the group head as far as possible. Ensure that the filterholder is level and securely locked in place.</li> </ul>

Problem	Possible Reason	The Easy Solution
	The espresso filter is clogged.	<p>Cancel the extraction cycle (touch the “Stop” button) and wait approx. 10 seconds. Thereafter, <b>carefully and slowly</b> remove the filter holder from the group head to avoid splashing due to remaining high pressure.</p> <p>Clean the espresso filter via the dedicated cleaning cycle (see: ‘Care and Cleaning / Cleaning the Filter Holder and Espresso Filters’).</p> <p>When the problem persist, replace the espresso filter.</p>
	Too much coffee powder in the espresso filter.	Select the correct espresso filter and use the appropriate amount of coffee powder. Ensure to leave sufficient space between the tamped coffee powder and the rim of the espresso filter (2-3mm). Adjust the grinder accordingly (see: ‘Entering Your Own Settings / Adjusting the Grinder’).
	The coffee powder has been tamped with too much pressure.	Reduce the pressure when tamping the coffee powder in the espresso filter (see: ‘Tips for Best Results’).
	The gasket in the group head is worn out or damaged.	<p>Get in contact with an authorized service centre for examination and repair.</p> <p><b>Do not poke in the group head with any hard or sharp-edged objects.</b> For cleaning the group head, only use a SOFT cloth.</p>
The coffee is too cold.	You did not pre-heat the cups	<p>The warming plate (top of the appliance) is heated as soon as the machine is switched on. Place your cups and mugs on the warming plate for some time, before brewing coffee.</p> <p>Alternatively, place your cup or mug below the group head and start the brewing function without filter holder. Pour out the hot water, before brewing coffee.</p>
	<b>Making beverages with milk:</b> The milk is not hot enough.	Use a metal milk jug for texturing milk. During texturing, hold your hand on the milk jug for feeling the temperature (see: ‘Texturing Milk’).

Problem	Possible Reason	The Easy Solution
The filter holder loosens at the group head during an extraction.	The filter holder is not inserted correctly at the group head.	Ensure that the filter holder is rotated to the stop and it is securely locked in place.
	<p>There is coffee powder on the rim of the espresso filter or on the sealing ring of the group head</p> <p>AND / OR</p> <p>moisture on the rim of the espresso filter.</p>	Clean and dry the rim of the espresso filter after filling in coffee powder to ensure a proper seal in group head. Check the group head for removing residues of coffee powder (see: ‘Care and Cleaning / Cleaning the Group Head’).
After extraction, water is still in the espresso filter.	This may be normal.	No need to worry.
Your beverages have a stale taste	The water in the water tank is stale.	Empty and clean the water tank and fill the water tank with cold fresh water at least every day (see: ‘Care and Cleaning / Cleaning the Water Tank’). Only use fresh low-mineral drinking water. Let some water run out, before filling the water tank with tap water.
	Coffee beans or coffee powder are too old.	Empty and clean the grinder (see: ‘Care and Cleaning / Cleaning the Grinder’). Only use freshly roasted coffee beans or fresh coffee powder.
	The milk is not fresh and/or not cold enough.	Use refrigerated and really fresh milk for texturing (see: ‘Operation / Texturing Milk’).
	The steam wand is not clean.	Clean the steam wand thoroughly (see: ‘Care and Cleaning / Cleaning the Steam Wand’).
	The water filter is exhausted.	Replace the water filter (see: ‘Before First Use / Preparations after Purchasing’).
	The machine needs descaling.	<p>Descal the water system (see: ‘Descaling the Water System’).</p> <p><b>Ensure that the water hardness is set correctly. Scale deposits damage the machine.</b></p>

Problem	Possible Reason	The Easy Solution
No or too little steam or hot water.	The water tank is empty.	Fill the water tank.
	The steam wand is clogged.	Let the steam wand cool down. Then clean the steam wand (see: 'Care and Cleaning / Cleaning the Steam Wand').  <b>Ensure to descale the water system in time</b> (see: 'Descaling the Water System').
Not enough froth when texturing milk.	Not enough steam is produced.	See the entries above.
	The steam wand has not been flushed before texturing.	Let the steam function operate, until the water is flushed out of the steam wand and steam is produced. Thereafter, start frothing (see: 'Texturing Milk').
	The "Froth amount" is set too low.	Via the gear icon above the jug icon, switch to the appropriate setting page and select a higher value. Then try again.
	The milk is not really fresh.	Start with fresh, cold milk (see: 'Texturing Milk').
	The type of milk is not suited for frothing.	Different types and brands of milk are differently suited for frothing. The best results can be achieved, when using fresh, low-fat, long-life cow milk.
There is a whistling noise, while texturing milk.	The noise is caused by the flow of steam.	No reason for concern. Possibly, the noise diminishes, when you bring the steam wand somewhat nearer to the surface.

Problem	Possible Reason	The Easy Solution
Water accumulates under or beneath the appliance.  <b>Immediately unplug the appliance.</b> Wipe off spilled liquid immediately.	The water tank is over-filled.	Do not overfill the water tank. Observe the MAX marking (2500ml; see: 'Making Your Drinks / Filling the Water Tank').
	Water has been spilled, when filling the water tank.	Ensure that the exterior of the water tank is dry, before replacing the water tank.  You should avoid filling the water tank, when it is still mounted, because the water may be spilled quite easily. Remove the water tank for filling.
	Overflow of the drip tray or the drip tray has not been inserted correctly.	During operation, avoid overfilling the drip tray.  Remove the drip tray carefully and avoid tilting the drip tray when pulling it out of the appliance. For replacing the drip tray, always push it completely into the base of the appliance.
	Water or splashes given off by the steam wand ran out.	Always turn the steam wand to the drip tray or into a vessel, when the steam wand is not in use. Wipe off spilled water immediately.
	The water system is leaking.	Immediately switch off and unplug the appliance. Get in contact with your vendor for examination and repair.
	The appliance stops operation unexpectedly. No reason mentioned above seems to fit.	The overheat protection is triggered.

## STORAGE

**⚠ WARNING** – Always keep the appliance and all its parts and accessories **out of reach of children younger than 8 years and animals**. When the appliance is not in use and/or left unattended, always switch off via the power button (screen gets dark), and unplug the appliance.

**IMPORTANT** - or prolonged storage, the water filter should be removed from the water tank. If the water filter has been used already, the shelf life is reduced to 3 weeks at the maximum.

**IMPORTANT** - Do not place any hard or heavy objects on or in the machine or its parts. Do not use any parts or accessories of the machine for any other purpose than operating the machine.

1. Clean all parts of the machine and descale the machine (see: 'Care and Cleaning' and 'Descaling the Water System'). Empty any residues of water and coffee beans completely.
2. Wipe dry all parts of the machine completely—even the interior of the water tank and drip tray. Leave the parts dry naturally for at least 1 hour. For this, leave the hopper lid and tank lid open. Especially the water tank must be completely dry to avoid the build-up of unpleasant odours during storage.
3. Replace the drip tray, hopper lid and water tank. Turn the steam wand to the drip tray.
4. **Grasp the machine at both sides at the bottom of the base** and place it in an upright position on a stable, dry surface, where it is protected against inadmissible strain (e.g. electric or mechanic shock, moisture, heat, frost, direct sunlight) and **out of reach of children younger than 8 years and animals**.
5. Store the parts and accessories within the milk jug and/or wrapped in a clean cloth. The filter holder may be assembled at the group head and the milk jug and other accessories may be placed on the drip tray. Lay the power cord beside the machine. The power cord may not be squeezed, knotted or bent.

## NOTES FOR DISPOSAL



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air, thus getting into the food chain, and damaging your health and well-being as well as poisoning flora and fauna. When replacing old appliances with new once, the vendor is legally obligated to take back your old appliance for disposal at least for free of charge.

## INFORMATION AND SERVICE

Please check [www.gastroback.de](http://www.gastroback.de) for further information.

For technical support, please contact GASTROBACK Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail [info@gastroback.de](mailto:info@gastroback.de).

Please refer to our home page for a copy of these operating instructions in pdf format.

## WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over-loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

### NOTE

We will not be liable for any damage caused by excessive build-up of scale.

### NOTE

Customers of Germany and Austria: For repair and service, please send: GASTROBACK GmbH, Gewerbestr. 20, D - 21279 Hollenstedt, Germany. Customers of other countries: Please, contact your vendor.

Restricted use of this appliance in commercial, trade, or industrial environments is possible. In detail:

- in staff kitchens in offices, cafés and baker's shops,
- in farmhouses,
- in guest houses for guests.

In these cases, the warranty period is reduced to 1 year.

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories and attachments. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

**The appliance is intended for household use only and not suited for commercial, industrial or trade usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.**

**GASTROBACK®**

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