

GASTROBACK®

DESIGN ESPRESSO MACHINE BASIC



OPERATING INSTRUCTIONS

Art.-No. 42615 »Design Espresso Machine Basic«

Read all provided instructions before first usage!
Model and attachments are subject to change
For household use only!

Deutsch

English

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 Design Espresso Maschine Basic you will get a lot of freshly brewed coffee drinks without time-consuming preparations: Espresso, Long Black, cappuccino, or latte. Only 1 minute after switching on, the machine is ready for use. Textured milk and hot water for various coffee specialities and other hot drinks are available whenever you like!

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.

We wish you a lot of invigorating coffee breaks with your new Design Espresso Machine Basic.

Your GASTROBACK GmbH



IMPORTANT SAFEGUARDS

Carefully read all instructions given in this booklet before operation of this appliance. Save all instructions for further reference. 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.

These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties. If there are any uncertainties or additional information is required, please feel free to contact an authorized service centre or the Gastroback Customer Care Center (phone: +49 (0)4165/22 25-0 / e-mail: info@gastroback.de).

Any operation, repair and technical maintenance of the appliance or any part of it (e.g. housing, power cord, or water system) other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.



GENERAL SAFETY INSTRUCTIONS

- This appliance is for household use only and NOT intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Always keep the appliance where it is dry, frost-free, and clean, and where young children and animals cannot reach it. Do not leave the appliance or any part of it unattended, when in reach of young children or animals.
- Any use of accessories, attachments 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 (e.g. check for distortion, discolouration, cracks, leaks). Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock, or any other injuries to persons and/or damage. The appliance or its parts are likely to be damaged, if

the appliance has been subject to inadmissible strain (e.g. frost, overheating, mechanical or electric shock), or if there are any perceptible damages or leakages, or if the appliance is not working properly. If one of these cases occurs during operation, immediately unplug the appliance. 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 water. Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. 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). Do not use the appliance or any parts or accessories of the appliance with any other device or for any other purpose than described in this booklet.
- During operation keep the appliance in an appropriate distance of at least 30 cm on each side to any sensitive or delicate objects, to avoid damage due to heat and moisture. Ensure free access to the operating elements at the front of the appliance. Additionally you need free access to the water tank at the rear too.
- 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 care and cleaning shall 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.**
- Always ensure that the appliance is assembled completely and correctly according to the instructions in this booklet before operating the appliance. 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 (e.g. water tank, warming plate, or cup tray), to avoid damage.

- For operation, only fill cold, clear tap water or low-mineral bottled water in the water tank up to the MAX filling level line (at least 250 ml, up to 1.25 litres). To avoid damage to the pump, do not operate the appliance with the water tank empty.
- Always switch OFF the appliance via the power button (power indicator is dark), then unplug, and leave the appliance cool down, before cleaning the appliance, or when the appliance is not in use. Additionally, empty the drip tray and water tank, before moving the appliance. Always hold the machine at both sides at the upper part of the back post for moving the appliance. **Do not hold the appliance at the group head, water tank, drip tray, steam wand, or power cord for moving the appliance.**
- Keep the appliance and its parts and accessories clean. Clean the appliance according to the instructions in chapter 'Care and Cleaning'. Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive cleaners (e.g. disinfectants, chemical bleach, unsuited descaling solutions) for cleaning. Ensure to descale the appliance in time to avoid damage due to excessive build-up of lime.
- **Do not place the espresso machine in an automatic dishwasher.**



IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES

Place the appliance near a suitable wall power outlet to 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, 50Hz, AC). 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, or remote control systems, 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 (e.g. sink) to avoid risk of electric shock. Do not touch the power plug or the appliance with wet hands, when the appliance is connected to the power supply.
- DO NOT pour or spill any liquids on or under the housing of the appliance or the power cord. Do not overfill the water tank (max. 1.25 litres, 1250ml). 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, immediately unplug the appliance. Do not immerse the appliance, power cord, or power plug in water or other liquids. Do not place the appliance on wet surfaces. When liquids overflowed or are spilled on the housing or power cord or accumulate under the appliance, immediately unplug the appliance. Thereafter, dry the appliance and let it dry naturally for at least 1 day. If in doubt, carefully check the appliance for leakage.
- Always completely unwind the power cord before use. Power cords may never be knotted, twisted, strained or squeezed. Do not let the power plug or power cord hang over the edge of the table or counter. The power cord may not touch hot surfaces or sharp edges. Ensure that no one will pull the appliance by the power cord. Take care not to entangle in the power cord. Always grasp the power plug, when disconnecting the power cord.




HIGH TEMPERATURES – RISK OF BURNS

Your new Design Espresso Machine Basic is designed for extracting coffee and producing hot water and hot steam under high pressure. Thus, some parts (e.g. lower part of the group head, portafilter, filter basket, steam wand) will get very hot during operation and **hot steam and water may escape during operation and shortly thereafter**. Please adhere to the following precautions to avoid injuries and damage.

- Do not hold your hands and arms or any delicate objects under or near the portafilter, group head, or steam wand during operation and while the appliance is still hot. Only touch the portafilter and steam wand at the dedicated handles. Always ensure that the steam wand points to the drip tray or in a suited vessel, 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.
- Before extraction, always ensure that the portafilter is installed firmly and correctly at the group head. **Do not remove the portafilter from the group head during extraction (pump is operating audibly) to avoid severe risk of burns as the machine gives off hot water under high pressure.**
- Always wait until the appliance cooled down to room temperature, before cleaning or moving the appliance.

TECHNICAL SPECIFICATIONS

Model:	Art.-No.: 42615 Design Espresso Machine Basic
Power supply:	220-240 V AC, 50 Hz
Power consumption:	max. 1100 W
Length of power cord:	approx. 95 cm
Weight:	approx. 3.58 kg
Dimensions:	approx. 288 x 200 x 314 mm (width x depth x height)
Capacity, water tank:	1.25 litres
Temperature:	Espresso: 72-85°C Steam: 100-110°C
Certification:	

These specifications may change without notice.

KNOWING YOUR DESIGN ESPRESSO MACHINE BASIC



- 1 HEATED WARMING PLATE** - for pre-heating and keeping warm heat-resistant cups and glasses.
- 2 TEMPERATURE GAUGE** - Use this measuring device for checking the correct temperature.
- 3 STEAM BUTTON** - Pressing this button toggles to the steam function (button stays pressed).
- 4 ESPRESSO BUTTON** - Press here for extracting espresso or getting hot water (button stays pressed).
- 5 POWER BUTTON** - For switching the espresso machine on and off.
- 6 STEAM DIAL** - Turn this dial for selecting the hot water flow or controlling the steam function.
- 7 ESPRESSO INDICATOR (GREEN)** - The correct extraction temperature is reached, when this indicator illuminates.
- 8 POWER INDICATOR (RED)** - Illuminated, when the machine is switched on.
- 9 STEAM INDICATOR (YELLOW)** - Illuminates, when the water system is ready for giving off steam.
- 10 GROUP HEAD INCLUDING THE OPERATING ELEMENTS** - Install the portafilter at the group head for extracting espresso.
- 11 STAINLESS STEEL PORTAFILTER WITH 2 SPOUTS**
- 12 180° SWIVEL STEAM WAND**
- 13 REMOVABLE DRIP TRAY** with metal cup tray and red filling indicator.



14 WATER TANK LID AND HANDLE - Simply fold the handle up for conveniently pulling the water tank out of the machine.

15 1.25 L WATER TANK removable with MAX filling level marking.

ACCESSORIES

STAINLESS STEEL MILK JUG - Perfectly suited for texturing milk.

MEASURING SPOON with **TAMPER** at the handle.



PROPERTIES OF YOUR NEW DESIGN ESPRESSO MACHINE BASIC

This chapter provides an overview on the functions and features of your new Design Espresso Machine Basic.

Feature	Useful for ...
Removable water tank	Simply take the water tank out for filling it directly at the tap. The valve at the bottom of the water tank will open and close automatically. Thus, no water will run out when removing the tank.
Portafilter with 2 spouts	Thanks to the 2 spouts of the portafilter, 2 cups can be filled simultaneously. <ul style="list-style-type: none"> • Filling 2 cups: place 1 cup under each spout. • Filling 1 cup: simply centre your cup under the portafilter.
Manually controlled extraction function	You start the extraction via the espresso button. As soon as the desired amount is given off, stop operation by pressing the espresso button again. <p>TIP: With elongated extraction times, increasing amounts of bitter components of the coffee powder will be extracted. Therefore, it is better to keep the extraction time below 40 seconds and use the hot water function for getting the desired volume (see: 'Hot Water').</p>

Feature	Useful for ...
Steam wand	<p>Via this feature, steam and hot water may be given off.</p> <ul style="list-style-type: none"> • use the steam function for texturing milk (see: 'Texturing Milk'). • the hot water function may be used for diluting your espresso for a Long Black (normal coffee), for preparing various hot drinks (e.g. tea, cocoa, hot chocolate), and for pre-heating your cups and the portafilter (see: 'Hot Water').
Automatic shut-off	Switches off the machine automatically, when the machine is idle for max. 30 minutes.

TIPS FOR BEST RESULTS

Preparing delightful coffee is an art you will learn quite easily using your new espresso machine. This chapter will give you good advice for your perfect coffee.

SELECTION AND STORAGE OF COFFEE BEANS

- It is best to grind coffee beans directly before the extraction. Aroma and taste will fade quickly, when storing coffee powder for more than a week. Buy coffee beans in small batches to reduce the storage time.
- Store coffee beans or coffee powder on a cool, dark place in a dry, airtight container. Using a vacuum sealer from Gastroback, you can vacuum seal your coffee bean or powder in appropriate portions to preserve aroma and taste.

THE GRIND

- The grind size will influence the rate at which the water flows through the coffee powder in the filter basket and, therefore, the taste of the espresso. The grind size should be fine but not too fine. If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee powder even when under pressure. The resulting espresso will be dark in colour and bitter in flavour. If the grind is too coarse, the water will flow through the coffee powder too quickly. The result will be lacking in colour and flavour (see also: 'The Optimum Extraction').
- When using your own coffee grinder, for adapting the grind size to your favourite taste, begin with a medium grind size in a range, suited for espresso machines. Then, change the settings of your coffee grinder in small steps to reach the desired optimum.
- When purchasing already ground coffee, ensure that the coffee is suited for espresso machines, as indicated on the packet.

THE WATER QUALITY

- De-mineralized or highly filtered water as well as mineral water with high mineral content are not recommended for extracting espresso. In most cases, clear, cold tap water is suited best.
- If the tap water in your residential area has a very high water hardness (high mineral content, approx. 350mg/L and more), we recommend to use low-mineral bottled water (table water). This will help to protect your machine from excessive lime deposits and improve the taste of your coffee.
- For operation, only fill cold, clear water into the water tank of the machine. Without any important reason (e.g. disinfection of the water is required), do not heat or boil the water prior to filling the water tank. In all cases, always use COLD water.
- Do not leave the water in the water tank for an elongated period of time, because your coffee could get an unpleasant, flat taste when using stale water. Empty the water tank at least every day and fill it again, before starting the next coffee making session. Let a few litres of water run out of the tap, before filling the water tank.
- Empty the water tank and wipe dry even the interior, if the appliance will not be used for more than a few days. This avoids excessive lime deposits and the build-up of algae.

FILLING THE FILTER BASKET

- Pre-heat the cups, filter basket, and portafilter before each extraction to maintain the correct temperature of your espresso. For this, you may use the hot water function of the appliance. After pre-heating, place cups and glasses onto the warming plate for keeping them warm.
- Portafilter and filter basket must be completely dry, before filling in coffee powder. Otherwise, during extraction the water may flow through at the rim of the filter basket.
- Do not overfill the filter basket. The coffee powder must have some free space for swelling. The surface of the tamped coffee powder may not protrude the MAX filling mark of the filter basket. By using a knife or a similar tool, scrape off any surplus coffee powder.
- If required, fill the coffee powder in portions into the filter basket to avoid overflow and for getting an even surface.
- Distribute and tamp the coffee powder evenly. Getting an even surface is crucial for making the water flow through the complete filling during the extraction process.

- Ensure that the rim of the filter basket and Portafilter are completely clean and dry, before installing the portafilter at the group head. Otherwise, the water may flow out at the exterior of the portafilter. Wipe off any surplus coffee powder, using a clean, **dry** cloth or kitchen towel.

THE OPTIMUM EXTRACTION

The taste and consistency of your espresso depends on the type, freshness, grind size, storage of the coffee powder, filling level of the filter basket, and water quality. Additionally, the pressure applied for tamping the coffee powder will have a great influence on the taste and consistency of the results.

- The extraction time is an essential parameter influencing the taste and consistency of the coffee. It is a result of the amount of coffee powder, tamping pressure, and grind size. Try to get a total extraction time of 20-40 seconds.
- It is better to add hot water after the extraction than increasing the extraction time.
- If your espresso does not meet your requirements, you should only change one of the essential parameters mentioned above at a time. Then check, if you have got closer to your favourite taste. This way, you will succeed step by step.
- **Only use completely heat-resistant vessels** (e.g. cups, glasses, and mugs). Ensure that your vessels will not melt or crack.
- Long Black is almost equal to “normal” coffee, and is prepared by adding hot water (see: ‘Hot Water’). Adjust the taste and flavour via the amounts: coffee powder, espresso, and hot water.

TIPS FOR TEXTURING MILK

- When texturing milk (e.g. for latte or cappuccino), you should **avoid using glasses or plastic vessels**, because even heat-resistant glass and plastic could crack or melt due to the extreme local heating during texturing.
- Porcelain (china) only poorly conducts heat. Thus, the milk inside may have a significantly higher temperature than the exterior of a porcelain vessel.
- For a good temperature control, use metal vessels for frothing (e.g. the provided milk jug). In this case, the optimum temperature is reached, when the exterior of the jug becomes too hot to touch (approx. 60°C). Prefer to use the provided milk jug.
- While generating steam, the temperature of the water system decreases gradually. When the reading at the temperature gauge drops below 100°C (espresso icon), you should switch off the steam function for a while. Wait until the temperature raised again and the yellow steam indicator illuminates again.

- For optimum milk texturing performance it is crucial that the hole in the steam wand tip is completely clear. Even when the hole is partly blocked, the ability to produce a satisfactory amount of froth may be affected.
- Always keep the steam wand clean. Even small residues of fat and proteins at the steam wand may cause a stale taste of the milk and a poor result.
- Prior to texturing milk, we recommend to purge the steam wand by operating the steam function until residues of water are blown out and steam flowed for 1-4 seconds. Thereafter, wait until the water system reaches steam temperature again (steam indicator illuminates).
- Always start with refrigerated, fresh milk (4-7°C). Whole milk will give the best results (at least 2% fat).
- Different brands and types of milk and milk alternatives will texture differently. Additionally, the freshness of the milk will have high influence. You may need to adjust the procedure accordingly.
- You should consume textured milk immediately as the froth will collapse after a while.
- When not in use, the steam wand may be left immersed in a high vessel filled with clear water to reduce the risk of blockages.

BEFORE FIRST USE

⚠ WARNING - RISK OF CHOKING! Always ensure that young children do not play with any packaging material of the appliance! Do not leave young children without supervision with the appliance, any part of it, or the packaging in their reach.

⚠ WARNING - RISK OF BURNS! During operation, some parts of the appliance get very hot. Additionally, the appliance is designed to give off hot water and hot steam under high pressure. Before operation, always ensure to assemble the appliance completely and correctly. Always ensure to switch OFF via the power button (power indicator gets dark), unplug the appliance and wait until the appliance cooled down, before cleaning the appliance. Additionally, empty the water tank and drip tray before moving the appliance.

Always keep the workspace clean and dry. Do not pour or spill any liquids on or under the appliance. 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, immediately unplug the appliance, and clean the appliance according to the instructions in chapter 'Care and Cleaning'.

1. Pull the appliance 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 and serial number at the bottom of the appliance. **Always ensure that young children do not play with any parts or accessories or the packaging!**

IMPORTANT - Please, do not forget to remove the plastic strip between the valve at the bottom of the water tank and the water inlet of the machine. Otherwise, the water cannot flow. The pump of the water system could get damaged, when operated without water.

2. Before discarding the packaging, ensure that you have found all parts and accessories. See: 'Knowing Your Design Espresso Machine Basic'.

⚠ CAUTION – For removing the water tank, the water tank must be pulled straight upwards. Do not attempt to tilt the water tank or move the water tank side-wise to avoid damage.

3. Clean all removable parts (water tank, portafilter, filter basket, drip tray, black sleeve of the steam wand) and the accessories in warm dishwater (see: 'Care and Cleaning').

⚠ CAUTION – Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive cleaners (e.g. disinfectants, chemical bleach) for cleaning. Do not use any hard or sharp-edged objects for cleaning the appliance. **Do not place the appliance in an automatic dishwasher.**

💡 TIP - You may clean the removable parts and accessories in an automatic dishwasher. However, be aware that the surface of the water tank could get scratched, when rubbing at other surfaces during the cleaning cycle.

4. After cleaning, place the appliance on an appropriate working place near a suitable wall power outlet (see: 'General Safety Instructions').
5. Ensure to fill the water tank up to the MAX filling level marking with cold, fresh tap water or low-mineral bottled table water (see: 'Operation / Filling the Water Tank'). Ensure that the drip tray is empty and installed correctly (see: 'Operation / Emptying the Drip Tray'). Push the black sleeve to the stop onto the steam wand. Connect the appliance to a sufficient wall power outlet (see: 'Important Safeguards for Electrical Appliances'). Press the power button (power indicator illuminates red). Wait until the green espresso indicator illuminates.
6. Place a sufficiently large and heat-resistant bowl (capacity at least 1/2 litres)

under the group head. Grasp the steam wand at the handle of the black sleeve and point the steam wand into the bowl.

IMPORTANT - On first use (purging the water system), there may be a light burnt smell, caused by operating the heating elements for the very first time. This is normal and harmless; no need to worry.

⚠ WARNING – At the group head and steam wand, hot water and steam escape under pressure. Do not hold your hands or arms under the group head or near the steam wand, while the appliance is switched on and/or still hot. Additionally, the bowl may be hot too. **If required, protect your hands.**

7. Turn the steam dial counter-clockwise **to the stop**. Then press the espresso button for pumping hot water through the steam wand. After approx. 20 seconds press the espresso button again for switching off the hot water flow. Turn the steam dial back clockwise to "0". If required, empty the bowl and replace it under the group head. Wait until the espresso indicator illuminates again.
8. Press the espresso button for pumping hot water through the group head. After approx. 20 seconds press the espresso button again for stopping the hot water flow. Ensure to empty the bowl in time and replace it under the group head and steam wand. Wait until the espresso indicator illuminates again.

IMPORTANT - Do not let the appliance empty the water tank completely to avoid damage to the pump.

9. Repeat step 7 and 8 until the filling level in the water tank reaches approx. 2cm (1 inch).
10. Fill the water tank with cold water again (see: 'Operation / Filling the Water Tank') and repeat the steps 7 to 9. Thereafter, the appliance is ready for use (see: 'Operation').

OPERATION

⚠ WARNING – **Do not leave young children without supervision, if the espresso machine is in their reach.**

For various useful tips concerning the following instructions, please refer to 'Tips for Best Results'.

IMPORTANT - Before each use of the machine, check the filling level in the water tank. We recommend to change the water at least every day. For operation, only fill clear tap water or low-mineral table water into the water tank. Do NOT use high-mineral water or distilled or highly filtered water, as this will affect the taste of your coffee and the functioning of your machine unfavourably (see: 'Tips for Best Results / The Water Quality').

⚠ CAUTION – Always wipe off spilled liquids immediately. 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.

IMPORTANT - Descale the appliance in time to avoid damage and high energy loss due to excessive deposits of lime (see: 'Care and Cleaning / Descaling the Appliance'). The water hardness and usage are crucial for the frequency of descaling. As a rule of thumb, descale the water system after 6-20 litres flowed through.


FILLING THE WATER TANK

⚠ CAUTION – Do not tilt the water tank or attempt to push it sidewise, when removing or installing the water tank, to avoid damage to the valves at the bottom of the water tank or at the water inlet of the appliance. Always move the water tank **vertically** for removing or installing the water tank.

1. Pull out the water tank from the rear of the machine. For this, grasp the water tank at the handle and pull it straight upwards. By folding up the handle, the water tank lid opens automatically.
2. Fill the water tank up to the MAX filling level with clear, cold drinking water (tap water or low-mineral table water). **Do not use mineral water, de-mineralised water, or highly filtered water.** Ensure that the exterior of the water tank is completely dry.
3. At the protruding holders on the rear of the appliance, slide the water tank vertically down. Close the water tank lid by folding back the handle. When the water tank is installed correctly, the water tank lid levels up with the top of the appliance. If required, gently press down the water tank.

EMPTYING THE DRIP TRAY

If required, empty the drip tray, before starting a extraction cycle.

 **WARNING** – When the appliance has been in operation just before, the water in the drip tray may be hot. At least, when the red filling indicator comes up at the cup tray, empty the drip tray to avoid overflow. Additionally, the content of the drip tray may easily be spilled, when the drip tray is overfilled.

1. **Simultaneously at both sides**, pull up the drip tray a little. Then take the drip tray out of the appliance.
2. Remove the cup tray 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 drip tray and ensure that the drip tray is mounted stable and level. There may be no gap between the rear of the drip tray and the back post of the appliance. If required, slightly press down the drip tray.

NOTE

There are two pins at the bottom of the drip tray. These pins must be inserted into the holes in the base of the appliance.

4. Replace the cup tray. Ensure that the somewhat wider hole in the cup tray lies above the red filling indicator.

PREPARING THE APPLIANCE FOR OPERATION

1. Ensure that the water tank is filled with a sufficient amount of cold water (250-1200ml) and the water tank lid is closed. Ensure that the drip tray is empty and correctly in place (see above).
2. Connect the espresso machine to a sufficient power supply outlet (see: 'Important Safeguards for Electrical Appliances').
3. Ensure that the espresso button and steam button are NOT pressed (the buttons are level with the power button). Press the power button. The red power indicator illuminates and the machine starts heating. Wait until the green espresso indicator illuminates. The reading of the temperature gauge should be between 90°C (vertically) and 100°C (espresso icon). The extraction temperature will be reached after approx. 1/2 minute.

⚠ CAUTION – When the filter basket is aligned with the portafilter correctly, the filter basket will slide easily into the portafilter. Do not use violence or any type of tools for inserting or removing the filter basket to avoid bending the filter basket! With the filter basket damaged in any way, the portafilter and filter basket cannot be installed leak-free at the group head.

4. Insert the filter basket into the portafilter. For this, turn the notch at the rim of the filter basket to the handle of the portafilter. This way, the filter basket slides easily into the portafilter. The rim of the filter basket must lie on the rim of the portafilter without any gap. For fixing the filter basket, turn the filter basket approx. 1/2 revolution against the portafilter.
5. Pre-heat your cups and the portafilter and filter basket using the hot water function. This is a good way too, for flushing the water system of the machine before extraction (see below: 'Pre-Heating').

PRE-HEATING

⚠ WARNING – The steam wand will get hot, when hot water or steam is released. Even after operation, some hot water or steam may escape. Only touch the steam wand at its handle. Do not hold your hands on or under the steam wand, during operation and thereafter.

⚠ WARNING – Only use heat-resistant cups and mugs that will not crack or melt. Otherwise, splinters and other particles or chemicals from molten materials could get into your drinks, causing severe injuries. Additionally, hot liquids could run out, causing scalds and damage. Always point the steam wand into a vessel, before activating the hot water function.

IMPORTANT - Always ensure that the steam button and espresso button are switched off (buttons are level with the power button), and the steam dial is turned to "0" (closed), before switching on the appliance. Otherwise, the selected function may start at once.

When pre-heating your cups and mugs, the optimum temperature of your coffee will be kept. After pre-heating, your cups can be kept warm on the warming plate on top of the appliance. The extraction temperature decreases significantly, when the extraction just starts with the portafilter and filter basket still cold. This can affect the quality of your coffee unfavourably. Thus, you should warm up the portafilter and filter basket before filling in coffee powder.

For pre-heating, rinse cups and portafilter with hot water given off via the hot water

function (see: 'Hot Water'). Hold the portafilter over the drip tray for pre-heating.

1. Ensure that the water tank is filled with a sufficient amount of water (300-1200 ml).
2. Prepare the appliance and portafilter for operation (see: 'Preparing the Appliance for Operation'). Ensure that the steam button is NOT pressed (level with the power button).
3. Point the steam wand into your cup or the filter basket (in the portafilter). Turn the steam dial counter-clockwise **to the stop**.
4. Press the espresso button to start the hot water flow. Wait, until some hot water is given off. Then press the espresso button again to stop the hot water function.
5. Repeat step 3 and 4 with the other parts (cups or portafilter) you wish to pre-heat. Turn the steam dial back to the "0" position.
6. Place your cups onto the warming plate on top of the appliance to keep them warm.
7. Thoroughly, wipe the portafilter and filter basket dry. Thereafter, fill the filter basket (see below: 'Filling in Coffee Powder').

FILLING IN COFFEE POWDER

8. Ensure that the filter basket and portafilter are completely dry. Otherwise, during extraction, the water may flow at the rim of the filter basket.

IMPORTANT - Only use coffee powder that is suited for espresso machines with a sufficiently fine grind size. If the grind size is too coarse, your coffee will be weak and watery. Do not overfill the filter basket. After tamping, the coffee powder may not protrude the MAX filling line at the side-wall of the filter basket. For filling, you may use the provided measuring spoon.

9. Fill the filter basket via the provided measuring spoon. For your first tries, we recommend to use 1 level spoonful for extracting 1 cup of espresso.
10. Distribute the coffee powder as evenly as possible. Carefully tapping at the sides of the portafilter may be useful.
11. Tamp the coffee powder via the tamping tool at the handle of the measuring spoon. Try to get an even surface that does not protrude the MAX filling line at the side wall of the filter basket.

NOTE

If you press too hard, the water flows too slowly and the espresso gets bitter and dark. When pressing too timid, the water flows too fast, leading to a weak and watery taste. However, the force for pressing is not as crucial as the evenness.

12. If you have filled in too much coffee powder, use any flat tool for scraping off some coffee powder. Then tamp the remaining coffee powder again for getting a smooth surface.
13. Thoroughly remove any excess coffee powder from the rim of the portafilter. Otherwise, leakage between portafilter and group head could occur during extraction and the pump cannot build up sufficient pressure.

INSTALLING THE PORTAFILTER

14. Hold the portafilter with the handle in the 8 o'clock position on the group head and move the portafilter up for inserting it into the group head.
15. Rotate the portafilter to the right until the portafilter handle points in 90° angle to the front of the appliance. You will notice a resistance, caused by the sealing ring at the group head. Ensure that the portafilter is locked securely to the group head.

STARTING THE EXTRACTION

16. For filling 1 cup, place the cup on drip tray centred below the portafilter. When extracting 2 cups, place two cups directly next to each other on the drip tray, ensuring that the two spouts of the portafilter lie over your cups.


IMPORTANT - The extraction must be terminated manually via the espresso button.


NOTE

Avoid extraction times exceeding approx. 40 seconds. If the volume given off is not sufficient, you should add hot water via the steam wand (see: 'Hot Water').

17. Ensure that the green espresso indicator is illuminated. Then press the espresso button for starting the extraction.
18. The espresso button stays pressed. After a few seconds, the coffee drips from the spouts of the portafilter. Leave the appliance operate, until the desired amount of espresso is given off.
19. Press the espresso button again for stopping the extraction process.
20. For making Long Black (normal coffee), add the desired amount of water via the steam wand (see: 'Hot Water').
21. If you wish to make cappuccino or latte, you can texture milk via the steam function (see: 'Texturing Milk').

AFTER THE EXTRACTION

 **WARNING** – The metal parts of the portafilter and the lower part of the group head may be very hot during the extraction and thereafter. Only touch the portafilter by the black handle. If required, cool the portafilter down in cold water, before touching the portafilter or filter basket with your hands.

 **CAUTION** – Do not use violence or any tools for removing the filter basket from the portafilter to avoid damage. The filter basket falls out of the portafilter easily, when the notch in the side wall of the filter basket is in correct orientation.

IMPORTANT - Always remove the coffee powder from the filter basket immediately after extraction. Otherwise, coffee powder could dry on the surfaces and clog the fine mesh of the filter basket.

1. After the extraction, first remove your cups from the drip tray and place the cups onto the warming plate.
2. Remove the portafilter from the group head. For this, hold the portafilter by the handle and rotate the portafilter to the left for unlocking it.
3. Immediately after each extraction, you should purge the group head for removing residues of coffee powder from the shower screen in the group head. For this, simply press the espresso button to give off hot water via the group head. After a few seconds press the espresso button again for stopping the water flow.
4. Empty the portafilter. For this, fold the clip at the handle of the portafilter up for holding the filter basket in place. Then, turn the portafilter upside down and hit out the coffee puck.
5. Rinse the filter basket and portafilter with hot water for removing residues of coffee powder and coffee oils. Hot water may be obtained via the hot water function of the appliance (see: 'Hot Water').
6. Cool the portafilter via cold water. Fold back the clip and remove the filter basket. For this, turn the notch at the side wall of the filter basket to the handle of the portafilter. Thereafter, the filter basket falls out easily, when turning the portafilter upside down.
7. Empty the drip tray and replace it (see: 'Emptying the Drip Tray').
8. 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

Used coffee powder easily goes mouldy. Thus, dispose of the coffee powder in domestic waste or degradable organic waste at least at the end of the day. Clean the vessel used for coffee powder. Do not dispose of the coffee powder in the sink to avoid clogging the outlet pipe.

NOTE

If the appliance is idle, it will shut off automatically after max. 30 minutes (power indicator gets dark). If you wish to switch on the appliance again, simply press the power button.

HOT WATER

The appliance can give off hot water via the steam wand. Use this hot water function for pre-heating and rinsing cups and the portafilter, or for giving off hot water for a mug of coffee (Long Black / normal coffee), tea, or other hot drinks.

⚠ WARNING - RISK OF BURNS! The hot water jet is given off under pressure and may splash. Even after operation, hot steam and hot water could escape from the steam wand and the steam wand will be hot. Ensure to touch the steam wand only by the handle on the black sleeve. When turning the steam dial open, steam and hot water could come out of the steam wand, even when the espresso button or steam button are not pressed. Ensure to keep your hands and any delicate object in appropriate distance to the steam wand. **Even when using the hot water function, always be aware that hot water and steam could escape from the group head.**


If you wish to add hot water to a drink, immerse the tip of the steam wand into your drink, before starting the hot water function. Otherwise, hot water could splash. Alternatively, point the steam wand at an angle to the side wall of your mug. However, you should avoid this procedure, when using glasses, because even heat-resistant glass could crack, due to the extreme local heating. Always switch off the hot water function, before removing your mug.

IMPORTANT - The appliance is not intended for producing large amounts of hot water. The water temperature decreases significantly, when large amounts of water are given off. Observe the temperature gauge at the group head during operation for checking that the temperature is still sufficient. Depending on the required amount, you may need to start the hot water function again after making a break.


NOTE

Do not attempt to extract espresso, while using the hot water function. However, for producing hot water, turn the steam dial completely open (counter-clockwise to the stop). Otherwise an appropriate amount of hot water and steam will escape from the group head. However, the pressure at the group head will not be sufficient for extracting espresso.

1. Prepare the appliance for operation (see: 'Preparing the Appliance for Operation'). Wait until the espresso indicator illuminates. The steam button may NOT be pressed.
2. Being aware that hot water or steam could escape from the group head, turn the steam wand into a suitable vessel.
3. Turn the steam dial counter-clockwise **to the stop** for selecting the hot water function.

 **TIP** - During operation, check the temperature of the water system via the temperature gauge, because the temperature will decrease significantly. Stop the water flow, when the temperature gets too low.

4. Press the espresso button for starting the hot water function. Wait until the desired amount of water is given off. Then press the espresso button again for stopping the water flow.

 **WARNING** – After producing hot water, the steam wand is very hot and hot water and steam could escape from the steam wand and group head. Do not touch the steam wand with your hands. Do not hold your hands under the group head.

5. Remove the vessel from the steam wand.
6. In the case, you diluted an already prepared drink, wipe the steam wand, using a wet, clean cloth or kitchen towel. For this, you may remove the black sleeve by pulling it down from the stainless steel tube of the steam wand. After wiping, do not forget to remount the sleeve by simply pushing it back into place (see: 'Care and Cleaning / Cleaning the Steam Wand'). Keep in mind that the steam wand will be very hot.
7. Grasp the steam wand at the handle and turn the steam wand to the drip tray. Turn the steam dial clockwise to the completely closed position ("0").

TEXTURING MILK

⚠ WARNING - RISK OF BURNS! Young Children must always be supervised, when the espresso machine is in their reach. During operation and shortly thereafter, the steam wand will be very hot and hot steam and hot water could escape from the steam wand and group head. Do not hold your hands and arms near the steam wand tip.

To avoid splashing of hot milk, before removing the milk, always stop the steam flow by turning the steam dial to "0". After texturing, the steam wand will be hot. Only touch the steam wand at the handle to avoid scalding! **When using glasses or plastic mugs, DO NOT point the steam wand directly at the side walls of the vessel, because even heat-resistant glass could crack and plastic could melt due to the extreme local heating. It is better to avoid using glass or plastic vessels for texturing.**

⚠ WARNING – With the steam button pressed, hot water and steam escapes from the steam wand under pressure, **as soon as you turn the steam dial open.**

NOTE

You cannot use the espresso function and steam function at the same time.

Various useful tips for texturing milk are given in section 'Tips for Best Results / Tips for Texturing Milk'.

1. Prepare the appliance for operation (see: 'Preparing the Appliance for Operation'). Lay a clean, moist cloth at hand.
2. For heating the water system to the appropriate steam temperature, press the steam button (button stays pressed). The espresso indicator get dark.
3. Fill approx. 100ml of fresh, cold milk (sufficient for normal cappuccino) into a sufficiently large, high vessel (e.g. porcelain mug, provided milk jug).

IMPORTANT - During texturing, the milk may get inflated up to three times the volume, causing overflow when using a vessel that is too small.

4. Turn the steam wand into a heat-resistant vessel. Wait until the steam indicator illuminates.
5. Turn the steam dial counter-clockwise and let the appliance operate until the water is flushed out of the steam wand and steam is given off. Turn the steam dial back to "0" for stopping the steam flow.

NOTE


It may last a few seconds until the water is pressed out.

6. Wait until the steam indicator illuminates again and repeat step 5 for heating the steam wand up to steam temperature.
7. By the handle, turn the steam wand to a position, where you can hold the milk vessel conveniently under the steam wand. Lift the milk vessel to immerse the tip of the steam wand at an angle below the surface of the milk. The steam wand should be near the side wall of the milk vessel.

IMPORTANT - If required, stop texturing in time to avoid overflow. The milk and milk jug will be heated up via the steam. Be careful, while touching the milk jug during texturing.

8. To start frothing, turn the steam dial clockwise. With the steam wand in correct position, a vortex is generated in the milk.
9. **When using a metal vessel:** hold your hand at the bottom of the milk vessel for feeling the temperature, which must get lukewarm. **When using a porcelain vessel:** let the steam function operate for 5-10 seconds.

Then, carefully lower the vessel to bring the tip of the steam wand near the surface of the milk. Steam and air build up the froth. When using a metal vessel, let the appliance operate, until the vessel just gets too hot for touching it. Otherwise, let the appliance operate for another 5-10 seconds. While doing so, ensure that the milk does not overflow.

 **WARNING** – After texturing, the steam wand will be very hot. Hot steam and hot water may escape even after closing the steam dial. Handle with care to avoid scalding! With your hands only touch the steam wand at the handle.


10. When the desired temperature or consistency is reached, BEFORE removing the milk vessel, turn the steam dial back to the closed position "0" for stopping the steam flow. Thereafter, place the milk vessel onto the warming tray.
11. Immediately, wipe the steam wand and tip with the damp cloth, **ensuring not to touch the metal parts of the steam wand with your skin.** By the handle, turn the steam wand to the drip tray. Purge the steam wand. For this, repeatedly turn the steam dial to and fro, producing some short steam blasts. If required, wipe the steam wand again.
12. If you do not wish to use the steam function again, press the steam button for switching back to the espresso function. The steam indicator gets dark.

14. Consume the textured milk immediately, as milk froth collapses after a short time.

IMPORTANT - Do not attempt to extract espresso with the temperature of the water system still above 100°C. Otherwise, the coffee powder is burnt and the coffee gets bitter. Refer to the following section ('Cooling Down to Extraction Temperature').


15. If you wish to extract an espresso shortly after texturing, please cool down the water system manually first.

16. If you do not wish to use the appliance again, press the power button to switch off the appliance. Then unplug.

 **TIP** - To reduce the risk of blockages, immerse the steam wand in a high vessel filled with clear water, whenever the steam wand is not in use. Re-fill this vessel every day.

COOLING DOWN TO EXTRACTION TEMPERATURE

IMPORTANT - After using the steam function, the water system is too hot for extracting espresso. Before starting an extraction, the water system has to cool down to the correct extraction temperature of 90°C to 100°C (left handed to the espresso icon).

 **WARNING** – Water and steam coming out of the steam wand during purging are very hot! Do not hold your hands or arms under or near the group head or steam wand, when the steam dial is turned open. Even some time after purging the water system, hot steam and hot water may escape from the group head and steam wand.

If you wish to start an extraction immediately after using the steam function, you may cool down the water system manually, according to the following instruction.

1. If required, press the steam button to deselect the steam function (steam button is level with the power button, steam indicator is dark). With the water system still at steam temperature, the temperature gauge shows a reading above 100°C (right-handed to the espresso icon).
2. Ensure to turn the steam wand into a heat-resistant, sufficiently large, high vessel (e.g. porcelain mug). Turn the steam dial counter-clockwise **to the stop**.
3. Press the espresso button. Steam and water will be given off via the steam wand, cooling down the water system. Let the machine operate, until the temperature gauge reaches the espresso icon. Then press the espresso button again for stopping the water flow.

⚠ CAUTION – When the steam dial is not turned to the complete open position, partly or in whole, water and steam may be given off via the group head.

4. Turn the steam dial back to “0”. The appliance is ready for an extraction again (the espresso indicator is illuminated).

NOTE

If the appliance will be idle for a sufficiently long time duration, there is no need to cool down the water system manually. As soon as the reading of the temperature gauge drops below 100°C (left-handed to the espresso icon), the correct extraction temperature is reached again.

SOLVING PROBLEMS

If any problems occur during operation, you will find the solution in this chapter.

Problem	Mögliche Ursachen	Die Lösung des Problems
Emergency stop?		Unplug the appliance.
There is still a gap between the portafilter and filter basket.	The notch at the side wall of the filter basket is not in correct orientation.	Do not use violence! Turn the notch (protruding dot) to the handle of the portafilter. Then try again. When in correct orientation, the filter basket slides into the portafilter without any resistance.
	The filter basket is bent.	Replace the filter basket. Do not use any type of tool for removing the filter basket from the portafilter! Get in contact with your vendor for replacement.
You cannot install the portafilter at the group head.	The portafilter is not in the correct position under the group head.	The handle of the portafilter must face to the 8 o'clock position (front left side of the appliance) when attaching the portafilter to the group head. If required, turn the portafilter to and fro a little, while holding it in place at the group head.
	Too much coffee powder in the filter basket.	The tamped coffee powder may not protrude the MAX marking at the filter basket. Scratch off some coffee powder. See: 'Operation / Filling in Coffee Powder'.
	The filter basket is not inserted correctly into the portafilter.	There may be no gap between the portafilter and filter basket. Turn the filter basket to the correct orientation for inserting the filter basket into the portafilter (see: 'Preparing the Appliance for Operation').

Problem	Mögliche Ursachen	Die Lösung des Problems
	The clip at the handle of the portafilter is folded up.	Fold back the clip into the portafilter handle. The clip is used only, when hitting out the coffee puck after the extraction cycle.
During operation you notice an unpleasant smell.	The appliance is used for the very first time or after an elongated period of storage.	This is normal. Prepare the machine for operation via the procedure, described in chapter 'Before First Use'.
	You did not purge the water system sufficiently after descaling.	Purge the water system (see: 'Care and Cleaning / Descaling the Appliance').
	A severe problem occurred.	If the problem persists after thoroughly purging the water system, immediately switch off and unplug the appliance. Get in contact with your vendor for examination and repair.
The appliance does not work and/or no steam or water/coffee is given off.	The appliance is not live or switched off.	Switch on the appliance by pressing the power button. Check whether the power indicator illuminates. If not, ensure that the power supply outlet is live by connecting a lamp.
	The automatic shut-off has been triggered.	After max. 30 minutes of being idle, the appliance switches off automatically. Press the power button to switch on the appliance.
	The pump is working audibly: Not enough water in the water tank or the water tank is not installed correctly.	Immediately switch off the activated function! Before operation, fill the water tank with at least 250 ml of water. Ensure that the water tank is installed correctly at the rear of the appliance. Without violence push the water tank down (see: 'Operation / Filling the Water Tank').
	Extracting espresso: The steam dial is not closed completely.	For extracting espresso, the dot at the steam dial must be turned clockwise to the stop ("0" position). Otherwise, the appliance cannot build up sufficient pressure at the group head.
	Hot water/steam function: The steam wand is clogged.	Clean the steam wand (see: 'Care and Cleaning / Cleaning the Steam Wand').
	A severe problem occurred.	Immediately switch off the appliance and unplug. Get in contact with an authorized service centre for examination and repair.

Problem	Mögliche Ursachen	Die Lösung des Problems
Water or steam escape from the group head or steam wand even when no function is active.	The appliance heats up the water system.	During heating, water and steam may escape in small amounts. Especially, when selecting the steam function by pressing the steam button immediately after making an espresso, remaining water in the group head may drip. This is normal.
	The steam function has been activated recently. The water system is still on steam temperature.	Wait until the reading of the temperature gauge drops below 100°C (espresso icon). If required, cool the water system manually (see: 'Cooling Down to Extraction Temperature').
	The steam dial is not closed completely.	Turn the steam dial clockwise to the stop (position "0").
	Excessive deposits of lime in the water system.	Descalc the appliance in time to avoid damage (see: 'Care and Cleaning / Descaling the Appliance'). Perhaps, you need to shorten the intervals for descaling due to high water hardness in your area.
Water accumulates under or beneath the appliance.	The water tank is overfilled.	Do not overfill the water tank. Observe the MAX filling level (1200 ml; see: 'Operation / Filling the Water Tank').
	Water has been spilled, when filling the water tank.	Ensure that the exterior of the water tank is dry, before re-placing the water tank. You should avoid filling the water tank, when it is still mounted, because the water may be spilled quite easily. Removing the water tank for filling is much more convenient (see: 'Operation / Filling the Water Tank').
	Overflow of the drip tray.	During operation, avoid overfilling the drip tray. Empty the drip tray in time. Remove the drip tray carefully and avoid tilting the drip tray when pulling it out of the appliance. Ensure that the red filling indicator of the drip tray can easily move up and down.
	Water or splashes given off by the steam wand run out at the rim of the drip tray.	Even when the steam dial is closed (position "0"), water and steam may escape. Thus, always turn the steam wand to the drip tray or into a vessel, when the steam wand is not in use. For purging, insert the steam wand into a suited vessel. Due to the pressure produced by the appliance, some water could run out at the front of the drip tray, when the steam wand is turned to the drip tray. Wipe spilled water immediately.

Problem	Mögliche Ursachen	Die Lösung des Problems
The appliance is live and switched on (power indicator is illuminated), but the extraction function is not working correctly. No water or not enough water is given off the group head.	The steam dial is not closed correctly. The appliance cannot build up sufficient pressure at the group head.	With the steam dial turned open, pressure is released via the steam wand. Turn the steam dial clockwise to the stop (position "0"). Then try again.
	The water system is overheated.	When the steam button is pressed, the appliance increases the water temperature. The water system will still be overheated for a while after using the steam function. Ensure to switch off the steam function (steam button is level with the power button). Then cool down the water system manually (see: 'Operation / Cooling Down to Extraction Temperature').
	Not enough water in the water tank or the water tank is not installed correctly.	Fill at least 250ml cold water into the water tank. Ensure to install the water tank correctly (see: 'Operation / Filling the Water Tank').
The portafilter comes out of the group head during an extraction.	The portafilter is not inserted correctly at the group head.	Ensure that the portafilter is rotated to the right until the handle is in right angle to the group head and is securely locked in place.
	There is coffee powder on the rim of the filter basket or on the sealing ring of the group head.	Clean the rim of the filter basket after filling in coffee powder to ensure a proper seal in group head. Check the group head for residues of coffee powder (see: 'Care and Cleaning / Cleaning the Group Head').
Water or espresso run out at the rim of the portafilter.	The filter basket or portafilter are not inserted correctly at the group head.	Ensure that there is no gap between the rim of the filter basket and the rim of the portafilter. Ensure that the portafilter is rotated to the right until the handle is in right angle to the group head. Ensure that the portafilter is level and securely locked in place.
	There is coffee powder at the filter basket rim.	After filling, wipe excess coffee powder off the rim of the filter basket to ensure a proper seal in the group head (see: 'Operation / Filling in Coffee Powder').
	Coffee powder is sticking to the sealing ring in the group head.	Clean the shower screen and sealing ring within the group head (see: 'Care and Cleaning / Cleaning the Group Head').

Problem	Mögliche Ursachen	Die Lösung des Problems
	Too much coffee powder in the filter basket.	Ensure that the tamped coffee powder in the filter basket does not protrude the MAX marking. Scrape off surplus coffee powder (see: 'Operation / Filling in Coffee Powder'), then tamp the coffee powder and wipe the rim of the portafilter and filter basket clean again.
	The coffee powder has been tamped with too much pressure.	Do not apply too much pressure when tamping the coffee powder in the filter basket (see: 'Tips for Best Results').
	The seal in the group head is worn out or damaged.	Get in contact with an authorized service centre for examination and repair. Do not poke in the group head with any hard or sharp-edged objects.
The pump continues to operate, the steam is very wet, the steam wand leaks.	You are using unsuited water, which is affecting how the machine is designed to function.	We recommend using cold tap water or low-mineral bottled water. Do not use de-mineralized or highly filtered water. If the problem persists, contact an authorized service centre.
The coffee does not flow from the group head OR the coffee starts dripping too late (after 12 seconds) or too slowly OR the coffee is very bitter and dark.	The water tank is empty or not inserted correctly.	Fill a sufficient amount of water into the water tank (at least 250ml). Do not let the machine pump the water tank completely empty. Push the water tank down at the back of the appliance until the water tank lid levels up with the top of the appliance (see: 'Operation / Filling the Water Tank').
	The steam function is activated.	Ensure that the steam button is level with the power button and the espresso indicator is illuminated.
	The water system is still on steam temperature. The reading of the temperature gauge is above 100!C (at the right side of the espresso icon). Maybe, the steam indicator is illuminated.	For producing steam, the appliance heats the water system to the significantly higher steam temperature. You need to manually cool down the water system, before extraction (see: 'Operation / Cooling Down to Extraction Temperature').
	The coffee powder is too fine.	Only use coffee powder suited for espresso machines (see: 'Tips for Best Results').
	Too much coffee powder in the filter basket.	Ensure that the tamped coffee powder does not protrude the MAX marking at the side wall of the filter basket (see: 'Operation / Filling in Coffee Powder').

Problem	Mögliche Ursachen	Die Lösung des Problems
	The coffee powder is tamped too firmly.	Reduce the pressure applied when tamping the coffee powder (see: 'Tips for Best Results').
	Excessive lime deposits in the water system.	Reduce the intervals for descale the espresso machine (see: 'Care and Cleaning / Descaling the Appliance'). If the water hardness in your area is extremely high, it may be better to use low-mineral table water (see: 'Tips for Best Results / The Water Quality').
	The filter basket is clogged.	Clean the filter basket (see: 'Care and Cleaning / Cleaning the Filter Basket and Portafilter'). Always remove used coffee powder immediately from the filter basket. Thereafter, rinse the filter basket with hot water (see: 'Operation / After the Extraction'). If the problem persists after cleaning, replace the filter basket. Contact your vendor.
The coffee flows out too quickly and/or the coffee is weak and watery.	The coffee powder is stale or too coarse.	Use fresh coffee beans and coffee powder with a grind size suited for espresso machines. Pre-ground coffee powder is labelled accordingly. Adjust the grind size of your coffee grinder somewhat finer (see: 'Tips for Best Results').
	Too little coffee powder in the filter basket.	Use at least 1 measuring spoon of coffee powder (see: 'Operation / Filling in Coffee Powder'). Stop the extraction in time for adjusting the amount of extracted espresso to the amount of coffee powder.
	You applied too little pressure when tamping the coffee powder in the filter basket.	To press the coffee powder into the filter basket, apply a sufficient pressure via the provided tamper at the handle of the measuring spoon (see: 'Operation / Filling in Coffee Powder').
	The extraction time is too long.	The extraction is controlled manually. Terminate the extraction in time by pressing the espresso button (see: 'Operation / Starting the Extraction').
When placing two cups under the spouts of the portafilter, the cups are not filled evenly.	The cups are not positioned correctly.	Ensure that each cup is placed correctly below one of the spouts. Otherwise, the espresso may run down at the exterior of the cups.
	The filter basket has been wet, before filling in the coffee powder.	Always dry the filter basket thoroughly, before filling it. Otherwise, the water may run through at the rim of the filter basket.
	The appliance is not level.	Ensure that the surface of your workplace is completely level.

Problem	Mögliche Ursachen	Die Lösung des Problems
	One spout of the portafilter is clogged.	Clean the portafilter (see: 'Care and Cleaning / Cleaning the Filter Basket and Portafilter').
The appliance is making pulsing, whistling, and pumping noises during operation.	This is normal and no reason for concern.	No action required.
The machine is making an unusual pumping noise.	Not enough water in the water tank.	Fill the water tank (at least 250 ml; see: 'Operation / Filling the Water Tank').
	The water tank is not inserted correctly.	Push the water tank down at the back of the appliance until the water tank lid is level with the top of the appliance.
The coffee is too cold.	The required extraction temperature has not been reached already.	Before starting the extraction, wait until the water system is heated sufficiently and the espresso indicator illuminates.
	You did not pre-heat the cups.	Rinse your cups and mugs via the hot water function, and place your cups onto the warming plate, before starting an extraction (see: 'Operation / Pre-Heating').
	You did not pre-heat the portafilter.	Pre-heat the portafilter and filter basket via the hot water function (see: 'Operation / Pre-Heating').
	Making cappuccino or latté: The milk is not hot enough.	Use a metal milk jug for texturing milk. During texturing, hold your hand on the milk jug to feel the temperature (see: 'Operation / Texturing Milk').
The filter basket sticks to the group head, when removing the portafilter.	This may happen occasionally.	Install the portafilter again. Using the espresso function, let the appliance give off some water via the group head. Then remove the portafilter.
The drip tray is full but the filling indicator does not come up.	The red float in the drip tray is blocked.	After emptying the drip tray, ensure that the float can easily move up and down. Wash the drip tray, when residues of coffee powder block the float. (see: 'Care and Cleaning / Cleaning the Drip Tray'). Ensure that the float does not stick under the cup tray.
	The red float sticks below the cup tray.	When in correct orientation, the wide opening at the front side of the cup tray is exactly above the red dot of the filling indicator. If not, turn the cup tray accordingly.

Problem	Mögliche Ursachen	Die Lösung des Problems
Mit der Milchschaumdüse arbeiten		
No froth or only poor milk froth.	The steam function is not selected and/or the steam temperature is not reached.	Ensure that the steam button is pressed. Wait until the water system is heated to steam temperature and the steam indicator illuminates.
	The water tank is empty or not installed correctly.	Fill at least 250 ml fresh water into the water tank. Ensure that the water tank is installed correctly (see: 'Operation / Filling the Water Tank').
	During texturing, the temperature in the water system dropped too far.	During operation, the temperature of the water system drops, due to cold water flowing through. Turn the steam dial back to the closed position ("0") and wait until the water system reaches the steam temperature again (steam button illuminates). If required, continue texturing. Always use the provided milk jug and texture milk in portions of approx. 100 ml milk.
	The steam wand is clogged.	Even an obstacle that is only narrowing down the steam flow in the steam wand has great influence on the results. Leave the steam wand cool down and clean the steam wand (see: 'Care and Cleaning / Cleaning the Steam Wand').
	The fat content of the milk is too low.	Perhaps you used low-fat milk. Try milk with at least 2% fat (e.g. whole milk).
	The milk is not fresh and/or not cold enough.	Use refrigerated and really fresh milk for texturing (see: 'Tips for Best Results / Tips for Texturing Milk').
	Too much milk.	The capacity of the water system is suitable for texturing approx. 100ml milk (suitable for 1 cappuccino). When you wish to texture more, divide the required amount into portions.
	Different brands and types of milk and milk alternatives will texture differently.	You may need to adapt the texturing procedure. Give it a try.
	You stopped texturing prematurely.	The texturing process needs some time. Leave the appliance operate until the desired quantity of froth is produced. If required, wait until the water system reached the steam temperature again and continue texturing immediately thereafter.

Problem	Mögliche Ursachen	Die Lösung des Problems
	You need to improve your texturing procedure.	Proceed according to the instructions in the sections 'Operation / Texturing Milk' and 'Tips for Best Results / Tips for Texturing Milk'. Perhaps, you must try little variations of the procedure.
The milk jug overflows with large bubbles that collapse almost immediately.	You need to improve your texturing procedure.	Proceed according to the instructions in the sections 'Operation / Texturing Milk' and 'Tips for Best Results / Tips for Texturing Milk'. Try to get small bubbles. Try little variations of the procedure.
	The fat content of the milk is too low.	Perhaps you used low-fat milk. Try milk with at least 2% fat (e.g. whole milk).
The milk has a stale taste.	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.	Remove the black sleeve and clean the sleeve and steam wand thoroughly (see: 'Care and Cleaning / Cleaning the Steam Wand').
	The water in the water tank is stale.	At the least, empty the water tank and fill the water tank with cold fresh water every day (see: 'Operation / Filling the Water Tank'). Only use fresh tap water. Let some water run out, before filling the water tank.

CARE AND CLEANING

⚠ WARNING – Always ensure that the appliance and all its parts and accessories are out of reach of young children. The lower part of the group head, as well as the portafilter, filter basket, and steam wand will get very hot during operation and shortly thereafter and steam and hot water may escape. Handle with care to avoid scalds. Always switch OFF the appliance (press the power button), then unplug the appliance, and leave the appliance cool down before cleaning the appliance. Additionally, empty the drip tray and the water tank before moving the appliance. Adhere to the following instructions for cleaning the appliance and observe all given safety hints. Do not attempt to move the appliance or disassemble any parts during operation. **Do not clean the appliance or power cord in an automatic dishwasher!** Do not immerse the housing, power plug, or power cord in water or any other liquid, to avoid hazards due to electric shock and damage. Do not spill or drip any liquids on the housing and power cord to avoid risk of overheating, fire, and electric shock.


Do not use violence. Do not use any abrasive cleaners or cleaning pads (e.g. metal scouring pads) for cleaning the appliance or any part of it, to avoid damage to the surfaces. For cleaning, do not use any hard or sharp-edged foreign objects, except for a needle or thin wire, you may use only for opening the hole in the steam wand.

Hygienic cleaning is performed according to the following instructions.

IMPORTANT - If the water hardness of the water used for the machine is high (above 350mg/L), you should descale the appliance in shorter intervals (see: 'Descaling the Appliance'). You can get information on the water hardness via your local water works or the bottling plant (when using table water).

CLEANING THE WATER TANK

We recommend cleaning the water tank regularly for maintaining the good performance of the appliance. Additionally, this will avoid surplus lime deposits in the water system and the build-up of algae 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.

IMPORTANT - When removing the water tank from the machine, do not tilt the water tank, and do not attempt to move it sidewise. This could damage the valves of the water tank and water system of the appliance. Only move the water tank vertically.

1. Ensure that the machine is unplugged, and cooled down to room temperature.
2. Remove the water tank at the rear of the machine. For this, fold out the water tank handle at the rear and, by the handle, pull the water tank vertically upwards and out. Empty the water tank.
3. Wash the water tank with warm dishwater and a soft nylon brush.

NOTE

You may clean the water tank in an automatic dishwasher. For this, place the water tank with the lid open upside down on the upper rack. However, be aware that the surface of the water tank could get scratched and opaque, when coming in contact with other items in the dishwasher during the cleaning cycle. After cleaning, do not forget to rinse the interior of the water tank with clear tap water for removing any residues of the cleaning agents.

4. **In any case**, after cleaning thoroughly rinse the water tank with clear tap water. Wipe dry the exterior of the water tank thoroughly.

5. If you wish to use the appliance shortly after cleaning, fill the water tank up to the MAX filling level. If the appliance will be not in use for an elongated time, wipe dry even the interior of the water tank and, with the lid open, leave the water tank dry naturally for some hours.
6. Hold the water tank by the handle and let the water tank slide down at the rear of the machine (see: 'Operation / Filling the Water Tank'). Close the lid and gently push down the water tank. The valve at the bottom of the water tank opens automatically.

CLEANING THE STEAM WAND

⚠ WARNING - RISK OF BURNS! During use and even shortly thereafter, hot water and steam could escape from the steam wand and the metal parts of the steam wand may be hot. Do not touch the metal parts of the steam wand with your skin or any delicate objects, while the steam wand is still hot. Ensure to turn the steam wand to the drip tray or in a suited vessel, when the steam wand is not in use.

Immediately after texturing milk, wipe residues of milk from the steam wand (see below: 'Immediately After Use'). Additionally, for ensuring long-lasting high performance of the steam wand, regularly follow the instructions on thorough cleaning of the steam wand (see: 'Cleaning the Steam Wand Thoroughly').

Immediately After Use

IMPORTANT - After texturing milk, to maintain good performance of the steam wand, always immediately wipe off residues of milk from the steam wand. Otherwise, the milk texturing performance may be affected due to residues of fat and proteins on the steam wand and/or blockage of the steam nozzle within the steam wand tip. Dried-on milk residues may cause a stale taste of the milk.

NOTE

You reduce the risk that milk residues block the steam nozzle, when inserting the steam wand in a high vessel filled with clear water, when the steam wand is not in use.

1. Remove the black sleeve from the steam wand by pulling it down.
2. Carefully wipe the steam wand tip using a soft moist cloth. **Ensure not to touch the metal parts of the steam wand with your skin.**
3. Rinse the interior of the black sleeve with hot water.
4. Re-place the black sleeve and, by the handle, turn the steam wand into a heat-resistant high vessel.

5. Repeatedly turn the steam dial to and fro for purging the steam wand via short steam blasts. Then turn the steam dial back to "0".

NOTE

When texturing milk, even with the nozzle blocked only partially the ability of the steam wand to satisfyingly texture milk may be affect. If the water only drips from the steam wand, the nozzle in the steam wand tip may be clogged. Proceed according to the following instructions to remove the obstacle. However, in any case, you should perform thorough cleaning regularly (see: 'Cleaning the Steam Wand Thoroughly').

Cleaning the Steam Wand Thoroughly

NOTE

For maintaining a good performance and avoiding a stale taste of the milk, we recommend to perform the following method at least at the end of the day.

1. After usage, leave the steam wand cool down completely.
2. Remove the black sleeve by pulling it down. Clean the stainless steel tube of the steam wand using a clean cloth moistened with warm dishwater.
3. Clean the black sleeve using a small bottle brush and warm dishwater. Rinse thoroughly with clear water.
4. Fill some hot dishwater into a sufficient high vessel and insert the steam wand into the dishwater. Leave the steam wand soak for 10-20 minutes.
5. Take the steam wand out of the solution. The nozzle at the tip of the steam wand is a small hole. If required, insert a needle or thin wire carefully into the nozzle to remove any obstacles.
6. Wipe the tube of the steam wand via a soft moistened cloth for removing any remaining residues of milk.
7. Prepare the appliance for operation (see: 'Operation / Preparing the Appliance for Operation'). Wait until the espresso indicator illuminates. Insert the steam wand into a sufficiently high, heat-resistant vessel.
8. Keep your hands away from the steam wand and turn the steam dial counter-clockwise **to the stop**. Then press the espresso button to give off hot water for purging the opening in the steam wand tip. Let the appliance operate for approx. 5 seconds. Then press the espresso button again to stop the water flow. Turn the steam dial back to „0“.

NOTE

The water should flow in a strong and stable jet. If not, repeat steps 4 to 8.

9. **Wait until the steam wand cooled down.** Then thoroughly wipe the tube of the steam wand using a soft cloth and clear water.
10. Re-place the black sleeve. Turn the steam wand over the drip tray or into a vessel, when it is not in use.

CLEANING THE FILTER BASKET AND PORTAFILTER

1. Rinse the filter basket and portafilter with hot water after each coffee making session to remove all residues of coffee grinds and oils. For this, you may use the hot water function of the appliance (see: 'Operation / Hot Water').
2. If the holes in the filter basket became blocked, soak the filter basket and portafilter in hot dishwater for approx. 20 minutes.
3. After soaking, brush the mesh via a soft brush. Rinse thoroughly with clear water.


CLEANING THE GROUP HEAD

After each coffee making session we recommend to run water through the group head via the extraction function **but without any coffee powder**, to rinse out residual coffee particles. When the machine is ready for operation, simply press the espresso button and let the machine operate for some seconds. You may place a suitable vessel under the group head or let the water drip into the drip tray.

If the machine will not be used for an elongated time, you should clean the splash screen and the sealing ring of the group head to avoid that residues of coffee grinds dry on these parts.

NOTE

The sealing ring of the group head lays around the splash screen at the bottom of the group head. With residues of coffee powder sticking to the sealing ring, the portafilter cannot be installed leak-free at the group head and the hot water runs out at the rim of the portafilter. For checking the splash screen and sealing ring, we recommend to hold a small mirror under the group head.

 **CAUTION** – Do not poke with any hard or sharp-edged objects in the group head to avoid damage.

NOTE

The temperature gauge is operated independently and shows the actual temperature of the water system even when the appliance is unplugged. Thus, via the temperature gauge, you can check, whether the water system cooled down sufficiently.

1. Switch off the appliance and unplug. Wait until the temperature reading dropped below 40°C (approx. 30 minutes).
2. Use a small **SOFT** nylon brush for removing any particles from the splash screen and the sealing ring of the group head.
3. Then carefully wipe the bottom of the group head using a soft, fluff-free, damp cloth.
4. Ensure that the water tank is filled and the drip tray is empty. Ensure that the espresso button and steam button are NOT pressed (level off with the power button) and the steam dial is closed (position "0"). Connect the appliance to the mains power supply and press the power button for switching on. Wait until the green espresso indicator illuminates.
5. Purge the splash screen within the group head by pressing the espresso button repeatedly for letting hot water flow through the group head in some short cycles.
6. Before continuing according to the following sections: switch off and unplug the appliance. Wait for the appliance to cool down.

CLEANING THE DRIP TRAY

The drip tray should be removed at the latest, when the filling indicator comes up. Empty and clean the drip tray daily after switching off the appliance.

IMPORTANT - The water in the drip tray may be hot. Handle with care. Carefully pull out the drip tray to avoid spilling water onto the base of the appliance. This holds especially when the drip tray is full up. For cleaning, do not use abrasive cleaners, pads or cloths, which can scratch the surfaces.

1. Grasp the drip tray at both sides and, holding the drip tray level, carefully pull the drip tray upwards a little. Then take the drip tray out of the appliance. Remove the cup tray.
2. Empty the drip tray in the sink. Dispose of residues of coffee powder in domestic waste.

IMPORTANT - There are two small pins holding the float of the filling indicator in place. When the float does not move freely up and down, you may take out the float for cleaning the guiding posts of the float.

3. If required, remove the red float of the filling indicator by simply pulling it upwards. When doing so, ensure that the small black pins do not get lost. Place the pins aside.
4. Wash the drip tray, float, and cup tray in warm dishwater using a soft cloth. Wipe dry all parts.
5. If required, put the float of the filling indicator onto the two guiding posts in the drip tray and fix the float by inserting the pins into the posts.

IMPORTANT - Ensure to insert the cup tray in correct orientation. There is a somewhat wider hole at one side that must be placed over the red dot of the filling indicator. Otherwise, the filling indicator cannot work.

6. Replace the cup tray. To ensure correct functioning of the filling indicator, check whether the filling indicator can move freely up and down without sticking under the cup tray. If required, turn the cup tray upside down.

IMPORTANT - There are 2 holes within the base of the appliance and two pins at the bottom of the drip tray. For mounting the drip tray, the pins must be inserted into the holes. **Do not operate the appliance without the drip tray inserted correctly.**

7. Re-place the drip tray and carefully press the drip tray down for fixing it in the base of the appliance. Ensure that the drip tray is standing stable and without slipping or wobbling.

CLEANING THE HOUSING AND WARMING PLATE

IMPORTANT - Do not use abrasive cleaners, pads or cloths, which could scratch the surfaces.

The exterior of the appliance, power cord, and warming tray can be cleaned with a soft, damp cloth. Polish with a soft, dry cloth.

DESCALING THE APPLIANCE

To ensure optimum performance and for protection against damage the appliance must be descaled regularly (every 2-6 weeks). The required frequency of descaling depends on the water hardness of the water used and the frequency of usage of the machine. Information on the water hardness may be given by your local water works or the bottling plant. For descaling strictly adhere to the instructions given in this section.

NOTE

There is no liability claim of the purchaser for any damage caused by excessive lime deposits within the machine or by the usage of unsuited descaling solutions.

⚠ CAUTION – Only use the descaling solutions recommended in this booklet to avoid damage to your health and/or damage to the machine due to harmful chemicals.

It is best to use the Gastroback Premium Descaler (Art.-No.: 98175), containing special additives for preserving the metal surfaces thus maintaining high performance of our machines. Use 50ml of the Gastroback Premium Descaler filled up to 1200ml with clear water. Alternatively, you may use plain vinegar (approx. 4% acetic acid). Mix approx. 300ml vinegar with 900ml water.

⚠ WARNING – During the descaling process hot water could drip from the group head and steam wand. After descaling, always empty and rinse the drip tray (see: 'Cleaning the Drip Tray'). Always ensure good ventilation during descaling. **Do not aspire the vapours of any type of descaling solution to avoid injuries to your aspiration tract.**

1. Switch off the appliance via the power button and unplug. Then clean the appliance (see above). Prepare 1200ml descaling solution.
2. Pull the water tank upwards and out of the appliance and empty the water tank. Then fill the descaling solution into the water tank. Re-place the water tank (see: 'Operation / Filling the Water Tank').
3. Ensure that the drip tray is empty and inserted correctly. Place a heat-resistant bowl of sufficient size (at least 300 ml) under the group head and direct the steam wand into the bowl.
4. Plug in the power plug and switch on the appliance. Wait until the espresso button illuminates.
5. Press the espresso button and wait until the appliance gave off approx 250-300ml via the group head. Press the espresso button again to stop the water flow. If required, empty the bowl and replace it. Wait until the espresso indicator illuminates again.
6. Ensure that the steam wand is pointing into the bowl. Then turn the steam dial counter-clockwise to the stop. Press the espresso button and let the appliance give off 250-300ml. Then press the espresso button again for stopping the water flow. Turn the steam dial clockwise back to "0". If required, empty the bowl and replace it. Wait until the espresso indicator illuminates again.

IMPORTANT - Do not allow the machine to completely empty the water tank to avoid damage to the pump!


7. Repeat the steps 5 and 6 **monitoring the filling level in the water tank**. Terminate the procedure, when the filling level dropped to approx 2cm (1 inch).

8. Pull out the water tank and empty the water tank completely. Then rinse the water tank thoroughly with clear, cold water. Fill the water tank with cold water. Replace the water tank and repeat the steps 5 to 7.
9. If you notice still any odour of descaling solution, then repeat the steps 5 to 7 once more. Thereafter, the appliance is ready for use again.

STORAGE

 **WARNING** – Always keep the appliance out of reach of young children.

When the appliance is not in use, always switch off via the power button (power indicator gets dark), and unplug the appliance. Only store the appliance where it is protected against inadmissible strain (e.g. moisture, electric or mechanic shock, heat, frost, direct sunlight). Always leave the appliance cool down and empty the drip tray and water tank, before moving the appliance for storage.

 **CAUTION** – Always grasp the appliance at both sides at the upper part of the machine back post for moving it. Do not grasp the appliance at the group head, drip tray, water tank, or power cord for moving it. Store the appliance in upright position on a stable, dry, frost-free, and clean surface. Do not place any hard or heavy objects on or in the appliance or its parts. It is good advice to store all accessories with the appliance.

1. Before storing for an elongated period of time, clean and descale the appliance (see: 'Care and Cleaning').
2. You should install the portafilter with the filter basket the at the group head to protect the interior of the portafilter and the filter basket against dust. Turn the steam wand to the drip tray.
3. Grasp the appliance at both sides at the upper part of the machine back post and place the appliance on a suitable surface. Place the milk jug onto the cup tray.
4. Lay the power cord loosely around the appliance. The power cord may not be knotted, squeezed, or bent.

IMPORTANT - Do not use any parts or accessories of the appliance for any other purpose than operating the appliance. It is good advice to store the parts and accessories of the appliance with the appliance.

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 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.

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

Customers from Germany and Austria: For repair and service, please send Gastroback products to the following address:

Gastroback GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.

Please agree that we cannot bear the charge of receipt.

Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. 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.

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