

Before first use:

- Remove and safely discard all packaging and promotional materials and labels attached to the espresso machine.
- **Ensure that all parts and accessories are removed before discarding the packaging materials.**
- Remove the water tank located at the back of the machine and remove the plastic bag containing the water filter and water filter holder from inside it.
- Clean the parts and accessories (water tank, portafilter, filter baskets, and milk jug) with warm water and gentle dish washing liquid then rinse and dry thoroughly.
- Wipe the outer housing, bean hopper and drip tray with a soft damp cloth and dry thoroughly.
- Remove the water filter and water filter holder from the plastic bag and soak the water filter in a cup of water for 5 minutes, rinsing with cold running water afterwards.
- Wash the water filter holder with cold water, making sure that the stainless steel mesh is washed thoroughly.
- Insert the water filter in between the two parts of the water filter holder and click them into place.
- Set the Date Dial to 2 months. This is the average time between water filter changings. If the water being used is softened, very hard, or the espresso machine is used enough for more than one tank to be used per day, the Date Dial should be set to 1 month.
- Align the base of the water filter holder with the adapter on the inside bottom of the water tank and push down firmly until locked into place.
- Slide the water tank back into position at the back of the machine, ensuring that it locks into place.

Care and use:

- If the bean hopper is not locked into position, the FILTER SIZE LED's will flash.
- Always check the water level before use and replace the water daily. Cold, filtered, water is the recommended type of water to use. We do not recommend the use of de-mineralized or distilled water nor the use of any other liquid as this may affect the taste of the espresso and how the machine is designed to function.
- It is normal for the portafilter to appear over-filled with ground coffee before tamping. Un-tamped coffee tends to be 3 times the volume of tamped coffee.
- It is important to note that the amount of espresso extracted will vary depending on the grind size and amount and reprogramming may be needed when the size and amount are adjusted.
- Pressing the 1 CUP or 2 CUP button during a preset shot volume will immediately stop the extraction.
- When the espresso machine creates steam, a pumping noise can be heard. This is normal operation for the 15 bar Italian pump.

- Ensure that the drip tray is firmly pushed into place and emptied whenever the 'EMPTY ME!' indicator is displayed. The espresso machine will run an Auto Purge after steaming is done to ensure that the next extraction of espresso is done using water that is the optimal setting, not the higher steam setting. As such the machine will push the over-heated water out of the thermocoil and into the drip tray. If the drip tray is not completely inserted, this can result in what looks like leaking beneath the machine.
- After 5 minutes of continuous steaming, the machine will automatically disable the steam function. The STEAM/HOT WATER light will flash. When this occurs, return the dial to the STANDBY position between the STEAM and HOT WATER selections.
- Experimentation will be needed to find the correct dose of grounds. For example, the finer the espresso grind, the more grounds will be needed. Twenty beans ground very finely will take up less room than twenty beans ground very coarsely. The finer the grind, the higher the amount will need to be and conversely the coarser the grind the lower the amount will need to be.