

CYK7601 ESPRESSO MACHINE USER GUIDE

DEAR CUSTOMER,
BY FOLLOWING THE STEPS, WE MAKE SURE YOU CAN MAKE AN GOOD CUP OF ESPRESSO. BUT WE HOPE YOU CAN CONTINUE TO EXPLORE BECAUSE ESPRESSO QUALITY DEPENDS ON MANY FACTORS SUCH AS COFFEE BEANS QUALITY, GRINDING SIZE, WEIGHT OF GROUNDS, EXTRACTION PRESSURE AND ETC.

STEP 1. SETTING GRINDER

ROTATE THE BEAN HOPPER TO SELECT GRINDING SIZE
FOR MAKING ESPRESSO, SELECT FROM 15 TO 0 !
FOR MAKING AMERICANO, SELECT FROM 15 TO 30
WE RECOMMAND STARTING FROM 10 FOR SLOWER EXTRACTION



TIPS: IF THE GRINDING SIZE IS TOO FINE, THE EXTRACTION PRESSURE WILL BE TOO HIGH AND CAN HARDLY MAKE THE WATER FLOW OUT THROUGH COFFEE GROUNDS. BUT IF THE GRINDING SIZE IS TOO COARSE, THE EXTRACTION PRESSURE WILL BE TOO LOW BECAUSE THE WATER FLOW THROUGH COFFEE GROUNDS TOO EASILY AND CAN NOT EXTRACT ENOUGH CREMA.

IF YOU HAD PROBLEM ABOVE, THIS IS NOT THE DEFECT OF THE MACHINE, IT IS JUST A PART OF LEARNING AND EXPLORING FOR MAKING GOOD ESPRESSO.



STEP 2. ESPRESSO EXTRACTION

1. PRESS  , AND IT WILL START FLASHING BECAUSE THE MACHINE REQUIRES 30S TO HEAT UP.

YOU CAN PLACE THE ESPRESSO GLASSES WE OFFERED ON THE CUP RACK TO WARM UP THE CUPS FOR BETTER ESPRESSO TASTE EXPERIENCE



2. ONCE  STOPS FLASHING, THE MACHINE IS READY TO WORK.

3. INSERT THE PORTAFILTER ON THE LEFT GRINDER

4. PRESS  FOR SINGLE SHOT,  FOR DOUBLE SHOT, THE GRINDER WILL WORK AND STOP AUTOMATICALLY.



5. TAKE THE PORTAFILTER, AND USE TAMPER TO TAMP THE POWDER FLAT AND TIGHT.

6. INSERT THE PORTAFILTER TO THE RIGHT EXTRACTION HEAD

7. PUT YOUR CUP OR MUG UNDER THE PORTAFILTER.

8. PRESS  FOR SINGLE SHOT,  FOR DOUBLE SHOT. THE EXTRACTION WILL WORK AND STOP AUTOMATICALLY.



9. TAKE OFF THE PORTAFILTER, TAP THE COFFEE GROUNDS TO TRASH CAN OR SAVE IT AS PURIFIER, WASH THE PORTAFILTER DIRECTLY WITH WATER. THE ESPRESSO IS DONE.

STEP 3. STEAMING MILK

TURN THE SWITCH TO LEFT TO STEAM MILK FOR LATTE OR CAPPUCCINO
TURN THE SWITCH TO THE RIGHT TO GET HOT WATER FOR AMERICANO



1. AFTER TURNING THE SWITCH FOR STEAMING, THE STEAM INDICATOR WILL START TO FLASH. JUST LIKE THE MACHINE REQUIRES TO HEAT UP, THE STEAM PUMP ALSO REQUIRES HEAT UP.



2. ONCE THE LIGHT IS ON, THE STEAM WAND WILL START TO SPRAY STEAM.



ADJUST HE WAND BY
THE RABBER PART

—CAUTION A STEEL PART
IS HOT

STEAM COMS OUT HERE

PLEASE NOTE: DO NOT TOUCH THE STEEL PART BECAUSE IT WILL BE HEAT UP BY STEAM CAUSING SCALD. BUT YOU CAN PUT YOUR HAND UNDER THE STEAM TO FEEL THE TEMPERATURE, IT WILL NOT SCALD BECAUSE WHEN STEAM TOUCHES AIR, IT GETS COOL DOWN INSTANTLY.

3. FOR HOW TO STEAM GOOD MILK FOAM, WE RECOMMEND CUSTOMER SEARCHING TUTORIAL ONLINE BECAUSE IT REQUIRES LEARNING AND SKILL.

HOPE CUSTOMER CAN EXPLORE AND BECOME THE BEST HOME BARISTA. FOR ANY FURTHER QUESTION, PLEASE CONTACT OUR CUSTOMER SUPPORT.

EMAIL: CUSTOMERCARE@CYETUS.COM

HOTLINE: 888-350-7687

THANK YOU!