

STARESSO CLASSIC (SP200) QUICK START USER MANUAL

Hey there,

STARESSO CLASSIC portable coffee maker is the classic design found in our popular coffee makers! With correct operation, you can enjoy pure espresso freely.

Therefore, the following operation process is very important. Each step needs to be operated correctly so that you can enjoy the espresso that we promised.



Specification

Net Dimensions	2.75 x 2.75 x 9.64 Inches	
Net Weight	0.88 LBS/399G	
Coffee Basket Capacity	0.28-0.35oz/8g-10g	
Working Pressure	15-20Bar	
Water Capacity	80 ML/2.8 OZ	
Coffee Cup Capacity	120 ML/4 OZ	
Materials	Metal, Stainless steel, Aluminium, Plastic,Glass	
Warranty	One year	

Quick Start Guide

STEP 1: Cleaning

When you receive our product, you usually need to clean it. You don't need to fully take it apart, just simply fill the water tank with running water, like the way the picture shows.

STEP 2: Grinding the coffee beans

According to your preferences, choose the grind size for your coffee beans. Here, I've selected a grind size of 4, and I am using dark roast beans. You can consider my choice or experiment with other configurations!

Choose the appropriate grind size for your coffee beans. If you've never made espresso before, we recommend that your coffee grounds **resemble table salt**. If your coffee grounds look like flour or wood shavings, you're using an incorrect size, which can result in improper espresso extraction. Here, you can refer to my coffee ground standard;)

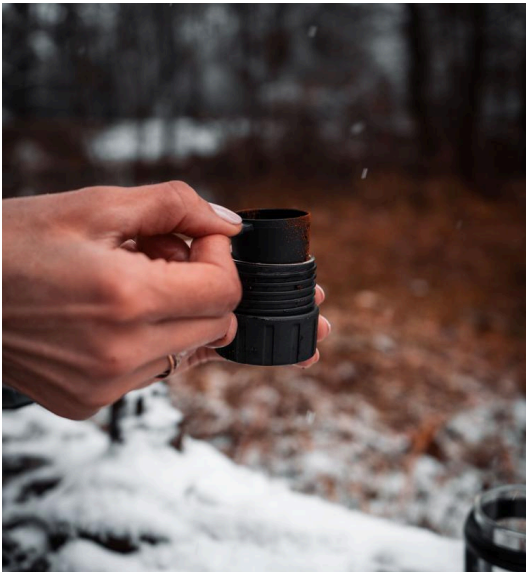


Adjust the coffee bean grinder



Choose the right grinder scale

STEP 3: Tamping it



After grinding your coffee beans, **you'll need to tamp it good**. This step is **crucial** in the espresso-making process. If you're new to making espresso, I recommend purchasing our matching tamper and holder. If you don't have a tamper, you can **tamp it with the top cover**. The final result should look something like this.

STEP 4: Extraction

During the extraction process, although we can use cold water, we recommend using **boiling water** or water at a temperature equivalent to 197 F (approximately 92.8 C). If all the steps are executed correctly, you'll end up with a good cup of espresso.

Here's a tip: authentic espresso typically follows a **coffee-to-water ratio of 1:2**, meaning that 9 grams of coffee grounds will yield approximately 18 milliliters (0.6 oz) of espresso, enjoy your brew!



STEP 5: Coffee cake

In this step, I will guide you on how to obtain a complete, dry coffee cake. First, you should **unscrew the bottom pressure valve** while continuously pressing it until bubbly liquid sprays out from the pressure valve. At this point, carefully open the bottom coffee powder compartment, invert it, **and press down on the pressure valve while lifting the outer metal sleeve upward**. You will then have a dry, intact coffee cake.

And you also need to know...

Please correctly install the pressure valve! Do not install it wrong way!

In case you messed it up, Figure 4 shows the order of valve installation.



Upgrade your coffee experience with a **Capsule Penetrate Unit**

The Staresso MINI is also equipped with a **Capsule penetrate unit**. This little device will allow you to use Nespresso® Original capsules by two steps. And again, please, **do not touch** the sharp side of Capsule penetrate unit.





① Put the coffee capsule in it



② Then press to puncture it