

WARRANTY

5 Year
Limited Warranty

FOR FIVE YEARS from the date of sale this product is warranted against defects in material or workmanship.

WITH PROOF OF SALE a defective product will be repaired or replaced free of charge.

The Kenmore brand is used under license. Direct all claims for warranty service to Koolatron Customer Assistance, call 1-800-265-8456 or email service@koolatron.com

This warranty covers manufacturer's defects including electrical and mechanical defects provided the appliance is correctly assembled, operated and maintained according to the supplied instructions. It does not cover damage caused by accident, misuse or abuse including overheating, unauthorized repairs or alterations, or use with a voltage converter or aftermarket accessories, and it does not apply to scratches, stains, discoloration or other surface damage that does not impair the product function. This warranty is void if the appliance is ever used for purposes other than private household use.

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Kenmore Elite^{®/MD}



Espresso Machine with Automatic Tamp



Customer Assistance
1-800-265-8456
www.koolatron.com

KKECMEAT
Use & Care Guide

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	4
Know Your Machine	6
Know Your Controls	7
Know Your Accessories	8
SETTING UP	
Before First Use	9
Installing the Water Tank	9
Preheating & Standby	9
Dispensing Hot Water	10
Flushing the System	10
Cooling Down	11
THE PERFECT EXTRACTION	12
OPERATING YOUR MACHINE - BREWING ESPRESSO	
Setting the Grind Size	13
Adjusting the Grind Volume	13
Purging the Group Head	13
Choosing a Filter Basket	13
Inserting & Removing a Filter Basket	14
Loading the Portafilter	14
Dosing & Tamping	15
Pulling a Shot	15
Cleaning the Portafilter	15
Custom Shot Volume & Memory	16

TABLE OF CONTENTS

OPERATING YOUR MACHINE - TEXTURING MILK	
Preparing to Use Your Steam Wand	16
Steaming Milk for a Latte	17
Frothing Milk for a Cappuccino	17
ESPRESSO DRINKS TO TRY	18
GETTING THE MOST OUT OF YOUR MACHINE	19
CARE & MAINTENANCE	
Suggested Cleaning Schedule	20
Cleaning	20
Backflushing	21
Descaling	22
TROUBLESHOOTING	24

IMPORTANT SAFEGUARDS

When using your Kenmore Elite Semi-Automatic Espresso Machine with Grinder, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USE

2. Before using the appliance for the first time, remove any packaging material, promotional labels, and stickers. Safely dispose of plastic bags or small pieces that could present a suffocation or choking hazard to young children.

3. Before using, check that the voltage of the wall outlet corresponds to the one shown on the rating plate. Do not attempt to use the appliance with a voltage converter.

4. **GROUNDING PLUG:** This appliance is equipped with a 3-prong grounding plug which must be used with a properly grounded 3-hole receptacle. **DO NOT** attempt to alter the plug for use in a 2-prong receptacle or alter a 2-prong receptacle to make the 3-prong plug fit. Doing so will void your warranty and could cause fire or electrical shock. If the plug will not fit into your outlet, have the proper receptacle installed by a qualified electrician.

5. **SHORT CORD:** This appliance is designed with a short power cord to reduce the risk of injury or property damage from tripping, pulling, or entanglement. It can be used with an extension cord provided you observe the following safeguards:

- a. The marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance;
- b. The cord should be arranged so it will not drape over the edge of a countertop or table where it could be pulled on by children or tripped over;
- c. The extension cord must be a grounding 3-wire cord.

6. Do not attempt to operate the appliance if there is damage to the cord or plug, after it has malfunctioned or been dropped or damaged in any way, or if it is not operating properly. Take the appliance to the nearest authorized service facility for examination and adjustment or repair.

7. Always unplug the appliance from the power source if it is to be left unattended and before cleaning, assembling, disassembling, or storing. To unplug, grasp plug and pull it from the electrical outlet; never unplug it by pulling on the power cord.

8. To protect against electrical shock, do not immerse the espresso machine body, control panel, power cord, or electrical plug in any liquid.

9. When deciding where to set up your espresso maker, observe the following safeguards:

- a. Do not use near the edge of a counter or table or on a wet or uneven surface;
- b. Do not use on or near a hot surface such as a stovetop or in a heated oven;
- c. Do not use on a metal surface such as a sink drain board;
- d. Never let the cord touch hot surfaces or hang over the edge of a table or counter.
- e. Do not place the coffee maker in a cabinet when in use.

10. Always switch off the espresso machine by pressing the **POWER** button when not in use.

IMPORTANT SAFEGUARDS

11. Ensure the espresso machine is properly assembled and the steam knob is in the off position before connecting to a power outlet and operating.

12. Do not touch hot surfaces. Use the handles or knobs when operating the machine and let the machine cool completely before disassembling or cleaning. Do not place anything other than heat-safe cups for warming on top of the espresso machine.

13. Ensure that the water tank is properly positioned before use and never attempt to operate the espresso machine without water in the tank. Use only cold, filtered water; do not attempt to operate with any liquid other than water. We recommend against using demineralized or distilled water as this can affect the function of the machine and/or the taste of your espresso.

14. Ensure that the bean hopper and lid are properly positioned before operating the burr grinder. Do not attempt to operate the grinder without beans in the hopper. Do not operate the grinder without the lid in place and wait until the blade has completely stopped rotating before removing the lid. Check hopper for presence of foreign objects before using. Keep fingers, hands, hair, clothing and utensils away from the hopper during operation. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.

15. Ensure that the portafilter is firmly inserted and secured into the group head before extracting an espresso shot. Never remove the portafilter during the brewing operation as the machine is under pressure. Do not leave the appliance unattended during operation.

16. Regularly clean the espresso machine and accessories using the cleaning instructions provided in this manual. Do not use any abrasive cleansers or scouring pads that could scratch the machine's surface. Do not clean any of the machine's parts or accessories in the dishwasher.

17. This appliance is recommended for indoor household use only. Do not operate outdoors. Using this appliance for anything other than its intended use will void your warranty.

18. This appliance is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, without supervision and instruction by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

19. Do not attempt to operate the machine by any method other than as described in this manual. Do not use espresso machine attachments other than those provided and do not attempt to operate using an external timer or separate remote control system. The use of aftermarket attachments or accessories not recommended by Kenmore will void your warranty and may cause fire, electrical shock, or injury.

20. **NEVER** attempt to remove the bottom cover of the unit. There are no user serviceable parts inside. For any maintenance other than cleaning, call or email Koolatron Customer Assistance.

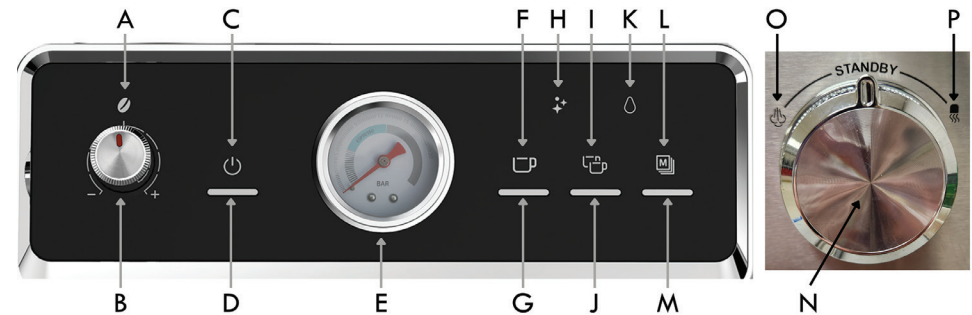
SAVE THESE INSTRUCTIONS!

KNOW YOUR MACHINE



- | | | |
|--------------------------------------|-------------------------|--------------------------|
| 1. Bean hopper lid | 7. 58 mm portafilter | 13. Steam wand |
| 2. 1/2 lb bean hopper | 8. Portafilter spout | 14. Steam wand grip |
| 3. Grind size selector | 9. Accessory storage | 15. Hot water outlet |
| 4. Bean hopper release | 10. Tray full indicator | 16. Steam/hot water dial |
| 5. Grinder outlet & automatic tamper | 11. Drip tray & cover | 17. 2.5L water tank |
| 6. Group head | 12. Steam wand tip | 18. Warming tray |

KNOW YOUR CONTROLS



- A. Grinder status: Flashes WHITE while grinding. RED indicates an error (see pg. 25).
- B. Grind volume dial: Used to slightly adjust the volume during automatic dosing.
- C. Power status: Flashes WHITE during preheating and stays solidly lit in standby mode. RED indicates an error.
- D. Power switch: Used to turn the espresso machine on or off and start preheating.
- E. Pressure gauge: Shows how much pressure is being applied during the extraction process.
- F. 1-cup/single shot status: Lights up WHITE when ready and flashes during the extraction process. RED indicates an error.
- G. 1-cup/single shot selector: Used to start/stop extracting a single espresso shot or set a custom shot volume.
- H. Descaling reminder: Lights up WHITE when the unit needs descaling and flashes during the descaling process.
- I. 2-cup/double shot status: Lights up WHITE when ready and flashes during the extraction process. RED indicates an error.
- J. 2-cup/double shot selector: Used to start/stop extracting a double espresso shot or set a custom shot volume.
- K. Water status: Lights up solid WHITE when ready and flashes while dispensing steam/hot water. RED indicates an error.
- L. Maintenance status: Lights up solid WHITE when ready and flashes when a maintenance function is in use.
- M. Maintenance selector: Used to cool down machine after steaming, return shot volumes to default, and start/stop descaling function.
- N. Steam/hot water dial: Used to dispense steam or hot water.
- O. Steam selector: Turn dial to  to dispense steam from the steam wand.
- P. Hot water selector: Turn dial to  to dispense hot water from the hot water outlet.

KNOW YOUR ACCESSORIES



SETTING UP YOUR ESPRESSO MAKER

BEFORE FIRST USE

1. Carefully unpack your Kenmore Elite Semi-Automatic Espresso Machine and check that all parts are present. Remove any promotional labels or stickers and safely dispose of plastic bags or small pieces that could present a suffocation or choking hazard.
2. Wash all removable parts and accessories by hand with warm water and a mild dish detergent, rinse, and dry thoroughly.



WARNING - To protect against electrical shock, do not immerse the espresso machine body, control panel, power cord, or electrical plug in any liquid.

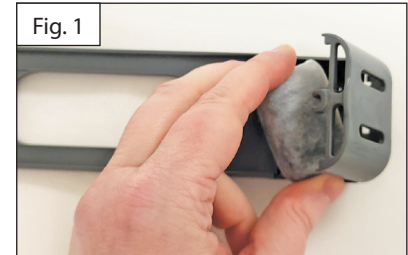
3. Wipe the outside of the espresso machine with a clean, damp cloth to remove any dirt or dust and dry thoroughly.

NOTE - Do not use abrasive cleansers or scouring pads when cleaning your espresso machine. Do not wash any parts or accessories in the dishwasher.

INSTALLING THE WATER TANK

1. Remove the new filter from its wrapping and soak in a small bowl of cold tap water for at least 5 minutes.
2. Grasp the handle of the filter holder in one hand with the word OPEN facing up and pull firmly with your other hand to open the filter compartment (Figure 1).
3. Place the filter cartridge in the compartment and close, pressing firmly until you hear a "snap."

Fig. 1



4. Position the filter holder back in its base in the center of the water tank. Fill the water tank with cold water up to the MAX marking and replace it at the back of the machine.

NOTE - Always check the water level before use and refill the water tank daily. The indicator will flash red if the water tank needs refilling while the machine is powered on.

PREHEATING & STANDBY

1. Once the water tank and bean hopper are correctly installed, plug the power cord into a 110/120V outlet. The machine will beep once, and all the indicator lights will flash white for one second and then all but the  indicator will turn off.

NOTE - If the bean hopper is unlocked or not installed correctly when the machine is powered on, the  indicator will flash alternately red and white.

2. Make sure the hot water/steam selector dial is in the STANDBY position and set your heat-safe cups on top of the machine to warm.

3. Press the power button to start heating the water. The  indicator will flash white, and you may hear a water pumping sound. When the boiler reaches the preset temperature for making coffee, the machine will beep twice and the , , , and  indicators will light up white to show that the machine has entered ready/standby mode.

SETTING UP YOUR ESPRESSO MAKER



WARNING - If the hot water/steam selector dial is in the ☁ or ☂ position when you press the button, the ☁ indicator will flash red, and the machine will beep 3 times. Immediately turn the dial to STANDBY to prevent hot water/steam being released during preheating.

4. While in ready/standby mode, the boiler will remain heated to the preset temperature for brewing coffee. If there is no operation in 30 minutes, the espresso machine will return to POWER OFF status. The ☁ indicator remains faintly lit at all times when the machine is plugged in.

DISPENSING HOT WATER

To dispense hot water from the hot water outlet, turn the steam/hot water dial from STANDBY to the ☂ position. The ☁ indicator will flash white and hot water will run out of the tap until you return the dial to STANDBY.

NOTE - As a safety measure, after 90 seconds of continuous operation, the hot water will stop automatically. The ☁ will stay solidly white and the machine will beep continuously to remind you to return the dial to STANDBY.

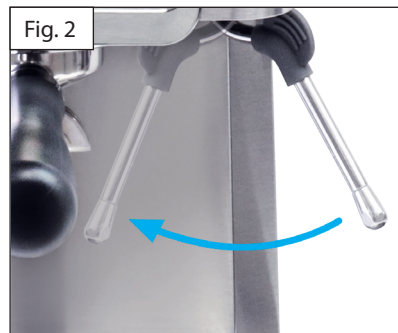


WARNING - Use extreme caution when dispensing hot water! To prevent burns or scalds, avoid contact with the hot water tap.

FLUSHING THE SYSTEM

"Flushing the system" means running hot water and steam through the various parts of your machine without ground coffee. Regularly flushing the system will help keep your machine in the best possible condition. It is especially important before using the machine for the first time or after a period of disuse.

1. Fill the water tank to the MAX marking and preheat the machine to ready/standby mode.
2. Press the 2-cup/ double shot ☒ button to run hot water through the group head into the drip tray, milk pitcher, or an empty heat-safe cup. Repeat 1-2 more times.
3. Position the steam wand over the drip tray (Figure 2), milk steaming pitcher, or an empty heat-safe cup and turn the steam/hot water dial to the ☂ position. The machine will beep once and the ☁ indicator will flash alternately red and white as the boiler preheats to steaming temperature (10-15 seconds).



SETTING UP YOUR ESPRESSO MAKER



WARNING - The steam wand may release hot water and/or steam during preheating. Be sure the steam wand is properly positioned before preheating and keep body parts clear of the tip.

4. When preheating is complete the machine will beep once, the ☁ indicator will switch to flashing white only, and the wand will start to release steam. Run steam through the wand for 10 seconds and then return the dial to the STANDBY position to stop.



WARNING - The steam wand gets very hot. Always use the safe-to-touch grip to move it and avoid touching the bare metal.

5. Turn the dial to the ☂ position to run hot water into the milk steaming pitcher, an empty heat-safe cup, or the drip tray for about 10 seconds, then return the dial to STANDBY.

6. Repeat steps 2-5 until the water tank is empty, checking the drip tray or cup after each step and emptying as needed to prevent overflowing. The orange "tray full" indicator will pop up to let you know when the drip tray needs to be emptied.



WARNING - Check and empty the drip tray regularly to prevent overflowing. Use extreme caution when emptying as the metal tray cover and water will be very hot.

COOLING DOWN

When you turn the steam/hot water dial from ☂ back to STANDBY, the machine will stop dispensing steam and the ☁ and ☒ indicators will light up solidly white. You can turn the dial back to ☂ to resume steaming or press the ☒ button to start the boiler cooling down. If there is no further operation within 30 seconds, the cooling process will start automatically.

During the cooling process, you will hear pumping sounds and the ☁ indicator will flash alternately red and white. When the boiler reaches the correct temperature for brewing coffee, the machine will beep once and return to ready/standby mode.



WARNING - Although these instructions say "cooling," your machine is still very hot! Be very careful not to touch any of the heated surfaces.

THE PERFECT EXTRACTION

The word espresso refers to a method of brewing coffee in which hot water is forced under pressure through tightly packed, finely ground coffee beans. The resulting espresso shot can be enjoyed on its own or combined with heated, textured milk to make a variety of espresso drinks. There are a few simple terms that are important to understand as you learn to pull the perfect shot: Grind, dose, tamp, and pressure.

Grind refers to the size and consistency of your ground coffee beans. Changing the grind size will impact the taste of the finished shot, with a finer grind providing more surface area and slower water flow for increased flavor extraction and a coarser grind doing the opposite. Your built-in burr grinder lets you adjust the grind size while ensuring a uniform consistency.

Dose refers to the amount of dry ground coffee that you put in your portafilter basket. An ideal dose can range from 10 - 14 g for a single shot and 16 - 20 g for a double shot, depending on your espresso style. Your machine is equipped for both automatic and manual coffee dosing.

The **tamp** is the act of pressing the ground coffee into the portafilter with a tamper to create a solid, evenly compacted "puck." Your Kenmore Elite Espresso Maker automatically tamps the ground coffee to ensure an even flow of water and consistent extraction throughout the grounds.

Pressure is what gives espresso its distinct taste, aroma, and texture. The gauge on the front of your machine shows the water pressure as it enters the group head. The ideal espresso shot begins with a lower pressure pre-infusion stage before increasing to an extraction pressure of around 9 bars, or right in the middle of the blue zone on your machine's pressure gauge.

Checking your extraction pressure and adjusting your grind and dose will help you perfect your technique so you can pull a balanced shot every time.

sour flavor light,
thin crema

balanced flavor
thick cream

bitter flavor dark,
thin crema



try a harder tamp,
finer grind, or
increase dose



try a lighter tamp,
coarser grind, or
decrease dose



UNDER-EXTRACTED

PERFECT EXTRACTION

OVER-EXTRACTED

OPERATING YOUR MACHINE

BREWING ESPRESSO

SETTING THE GRIND SIZE

Your grinder has 35 grind settings from very coarse to very fine (Figure 3). We recommend starting in the middle and adjusting in small increments to achieve a balanced extraction and to suit your taste.

To change the grind size, rotate the bean hopper until the indicator points to your desired setting.



Fig. 3

NOTE - If you are having trouble turning the dial, there may be coffee residue caught under it. Remove the bean hopper and use the cleaning brush to clear any debris.

ADJUSTING THE GRIND VOLUME

The grind volume dial allows you to increase or decrease the automatic dose to achieve a balanced extraction and to suit your personal taste. We recommend starting in the middle (Figure 4) and adjusting up or down in small increments as needed.

NOTE - It is normal to have to adjust both the grind size and grind amount a few times when starting out to achieve a balanced extraction.

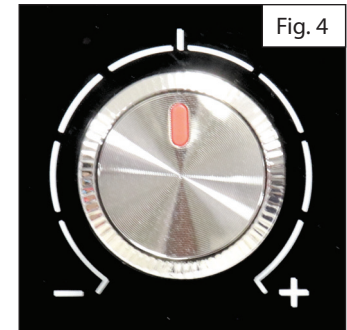


Fig. 4

PURGING THE GROUP HEAD

Running hot water through the group head to "purge" it before attaching the portafilter helps stabilize the temperature and wash away any residue from previous shots. With the machine in standby (preheated) mode, press the  button and let the water run through into the drip tray or an empty cup until it stops on its own.

CHOOSING A FILTER BASKET

Your Kenmore Elite Semi Automatic Espresso machine includes two filter baskets, a 1-cup/single shot and a 2-cup/double shot size.

Use the 1-cup filter basket when making a single shot of espresso. Use a 2-cup filter basket to make a "doppio" or double shot, to brew a stronger single with a larger dose of ground coffee, or place two cups below the portafilter spout to divide the espresso into two singles (Figure 5).



Fig. 5

OPERATING YOUR MACHINE

INSERTING & REMOVING A FILTER BASKET

1. Place the basket in the portafilter and press down firmly with both thumbs until it snaps into place (Figure 6). The lip of the basket should be flush with the top of the portafilter all the way around.



Fig. 6

2. To remove, use the edge of another filter basket or the flat end of the cleaning brush to pry the filter basket and portafilter apart (Figure 7).



Fig. 7

LOADING THE PORTAFILTER

The steps for inserting and locking the portafilter onto both the grinder outlet (for automatic dosing and tamping) and the group head (for pulling a shot) are as follows:

STEP 1

Hold the portafilter under the grinder outlet/group head with the handle aligned below the unlock marking.



STEP 2

Lift the portafilter up into the grinder outlet/group head, fitting the three locking tabs into the corresponding notches.



OPERATING YOUR MACHINE

STEP 3

Push the handle firmly to the right until it is aligned below the lock marking and the portafilter is secure.



DOSING AND TAMPING

Your machine's automatic dosing and tamping function grinds, dispenses, and tamps the appropriate dose of coffee for your chosen filter size (1-cup/single shot or 2-cup/double shot).

1. Check the bean hopper to ensure that it is filled with fresh coffee beans and correctly locked in place with the lid on. Insert your choice of filter basket into the portafilter.
2. Insert and lock the portafilter onto the grinder outlet. The machine will start grinding as soon as the portafilter is locked in place and will beep twice and stop automatically when the appropriate amount of coffee has been dispensed and tamped. You can also stop the process at any time by unlocking and removing the portafilter.
3. Remove the portafilter from the grinder outlet and wipe any excess grinds from the edge of the filter basket with a dry cloth to ensure a proper seal.

PULLING A SHOT

Load the portafilter onto the group head. Position your heat-safe cup or cups below the portafilter spout and press the ☐ or ☐ shot selector button that matches the size of your filter basket to start brewing.

You will hear pumping sounds as your machine starts to run hot water through the group head. After 10 seconds, espresso will begin to flow into your cup(s). The espresso should start as a rich, medium-dark brown liquid and finish with a thick, golden-brown mousse-like crema. The flow should be slow but regular, like warm honey, and should stop automatically after 25-35 seconds.

Once the preset amount of water has been pumped through, the machine will beep once and stop. Wait a few seconds for the last few drops of espresso to be released and then enjoy!

CLEANING THE PORTAFILTER

Emptying and rinsing the portafilter after each shot will help keep your machine working at its best. Immediately after brewing, discard the espresso puck in your knock box or garbage and rinse the portafilter and filter baskets under hot water.

OPERATING YOUR MACHINE

CUSTOM SHOT VOLUME & MEMORY

You can change the volume and flavor profile of your espresso by varying the extraction time. A shorter pull produces an intensely flavored shot with sweet notes and a smaller volume called a "ristretto," while a longer pull results in a larger volume shot with a milder flavor called a "lungo."

1. To make a ristretto or lungo with your Kenmore Elite espresso machine, automatically dose and tamp the coffee as before and load the portafilter into the group head.
2. Press and hold the ☐ or ☐ shot selector button for 3 seconds. The machine will beep twice and start the extraction process. The indicator over the selected button will stay solidly lit rather than flashing during the extraction process.
3. Once the coffee reaches your desired volume, press the same ☐ or ☐ button again to stop. The machine will stop brewing and beep twice to indicate that the custom volume for that button has been recorded. It will automatically extract the same amount each time you press that button until you clear the memory.
4. To clear a custom volume from the memory, press and hold the [M] button and the ☐ or ☐ button that you wish to clear for 3 seconds. The indicators above the two buttons will flash white three times and the machine will beep twice to indicate that the selected button has been restored to its default setting.

TEXTURING MILK

Now that you have perfected your espresso, it's time to turn that shot into a delicious cappuccino or latte! Although cappuccinos and lattes have exactly the same ingredients - espresso and milk - the way the milk is prepared makes them feel and taste very different. For a latte, the milk is steamed until heated through with a layer of light, bubbly foam on top. For a cappuccino, the milk is frothed into thick, velvety "microfoam" that is nearly double the volume of the original milk.

PREPARING TO USE YOUR STEAM WAND

1. With the machine in ready/standby mode, position the steam wand over the drip tray and turn the steam/hot water dial to the ☞ position. The machine will beep once and the ☞ indicator will flash alternately red and white as the boiler preheats to steaming temperature (10-15 seconds).
2. When preheating is complete the machine will beep once, the ☞ indicator will switch to flashing white only, and the wand will start to release steam. Run steam through the wand for a few seconds to purge any milk residue or condensed water and then return the dial to the STANDBY position before texturing the milk for your desired beverage.

NOTE - To pause steaming for up to 30 seconds, turn the steam/hot water dial back to STANDBY position. The machine will stop dispensing steam and the ☞ and [M] indicators will light up solidly white. Resume steaming by turning the dial back to ☞. If there is no further operation within 30 seconds, the machine will automatically start cooling down.

OPERATING YOUR MACHINE

STEAMING MILK FOR A LATTE

1. Fill the milk pitcher halfway with cold milk and position it below the steam wand. Turn the dial to the ☞ position to start steaming and lift the pitcher to submerge the tip of the steam wand deeply in the milk.
2. To make foam, move the pitcher down so the tip of the wand just breaches the surface of the milk (Figure 8). You will hear a hissing sound as air is sucked in and see bubbles forming; this is called "stretching" the milk. Keep the tip at the surface for 1-2 seconds and then submerge it again.



Fig. 8

3. When your milk is heated through, turn the dial back to STANDBY and remove the pitcher. Immediately wipe the wand with a clean, damp cloth to prevent the milk from drying on it and purge it with a 1-2 second burst of steam.
4. Pour the milk onto your espresso, use a large spoon to top with a layer of foam, and enjoy!

FROTHING MILK FOR A CAPPUCCINO

1. The goal when making microfoam for a cappuccino is to make the milk double in volume. Only fill the pitcher 1/3 full to prevent overflowing.
2. Position the pitcher so the steam wand is off-center with the tip about 1 cm (1/2 in) below the surface of the milk and close to but not touching the side (Figure 9). Turn the dial to the ☞ position to start steaming.
3. Stretch your milk: Move the pitcher down so the tip of the wand just breaches the surface of the milk and you hear air being sucked in. After 2-5 seconds, return the wand tip to just below the surface.
4. Keep the wand tip angled towards the side and gently move the pitcher back and forth until the milk starts to spin in a whirlpool (Figure 10). As the milk grows in volume, lower the pitcher to keep the tip just below the surface.

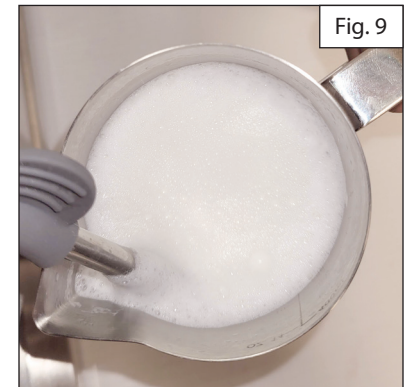


Fig. 9

5. When the milk has doubled in size and is heated through, turn the dial back to STANDBY and remove the pitcher. Immediately wipe the wand with a clean, damp cloth and purge it with a 1-2 second burst of steam.

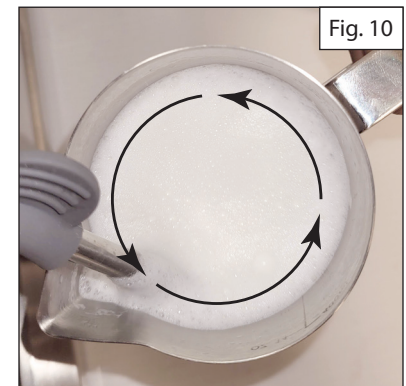


Fig. 10

OPERATING YOUR MACHINE

FROTHING MILK FOR A CAPPUCCINO (continued)

6. Tap the pitcher gently against the countertop once or twice to pop any large bubbles. Pour the foamed milk directly into your espresso, working quickly before the milk begins to separate.

NOTE - As a safety measure, after 90 seconds of continuous operation, steaming will stop automatically. The will stay solidly white and the machine will beep continuously to remind you to return the dial to **STANDBY**.

ESPRESSO RECIPES



ESPRESSO
1 shot espresso



DOPPIO
2 shot espresso



SHOT IN THE DARK
1 shot espresso
Fill rest of cup with coffee.



AMERICANO
1 shot espresso
Fill rest of cup with hot water.



FLAT WHITE
1 shot espresso
Fill rest of cup with steamed milk.



LATTE
1 shot espresso
Fill the cup mostly with steamed milk and top with foam.



CAPPUCCINO
1 shot espresso
Equal parts steamed milk and foam.



MACCHIATO
1 shot espresso
Fill rest of cup with foam.



MOCHA
1 shot espresso
2 tablespoons chocolate syrup
Mix chocolate with espresso and fill cup with steamed milk.



BONBON
2 tablespoons sweetened condensed milk
1 shot espresso

ESPRESSO RECIPES



CON PANNA
2 shots espresso
Top with whipped cream.



AFFOGATO
1 scoop vanilla ice cream
1 shot espresso
Pour espresso over ice cream.



ROMANO
1 shot espresso
1 lemon wedge
Squeeze lemon into espresso.



DIRTY CHAI
1 shot espresso
Fill cup with chai tea and top with foam.



EGGNOG LATTE
1 shot espresso
Fill cup with warmed eggnog and top with foam. Sprinkle with nutmeg.



PUMPKIN SPICE
1 shot espresso
2 tablespoons pumpkin sauce
Mix espresso and sauce. Fill cup with milk and top with foam. Sprinkle with spice.



PEPPERMINT MOCHA
1 shot espresso
2 tablespoons chocolate syrup
1 tablespoon peppermint syrup
Mix syrups with espresso. Fill cup with milk, top with whipped cream, and drizzle with chocolate syrup.



SALTED CARAMEL
1 shot espresso
2 tablespoons chocolate syrup
1 tablespoon caramel syrup
Mix syrups with espresso. Fill cup with milk, top with whipped cream, drizzle with caramel, and sprinkle with salt.



HOT SHOT
2 shots espresso
1 shot coffee liqueur
1 shot irish cream liqueur
Top with steamed milk.



IRISH
2 teaspoons brown sugar
2 shots of espresso
1 shot of whiskey
Dissolve sugar in espresso. Add whiskey and top with whipped cream.



ICED MAPLE
2 shots espresso
2 tablespoons maple syrup
Mix espresso and syrup. Pour over ice. Add milk to fill and top with whipped cream.



CHOCOLATE GLOW
2 shots espresso
1 shot coffee liqueur
Pour liqueur and espresso over ice. Add milk to fill and top with whipped cream.



NUTELLA FREEZE
2 shots espresso
2 tablespoons Nutella
Mix nutella with espresso. Pour over ice and top with whipped cream.



BRONX
2 shots espresso
1/8 oz. Absinthe
1 shot of gin
Pour over ice.

GETTING THE MOST OUT OF YOUR MACHINE

TIPS FOR CHOOSING YOUR BEANS

- Look at and smell your beans: The ideal espresso beans will have an intense, almost nutty or chocolatey scent and will look shiny but not overly oily or greasy.
- Coffee beans are at their peak flavor 5-10 after roasting, so check the bag for a "Roasted On" date rather than "Best Before" or "Use By" and don't buy more than you can use.
- Store your beans in an airtight container in a cool, dark place but don't freeze them! Freezing creates hairline fractures that make your beans go stale faster and can expose them to unwelcome flavors and aromas from other stored foods.

TIPS FOR BREWING ESPRESSO

- Preheat your espresso cups by placing them on the warming tray on top of the machine until you are ready to use them.
- A cold portafilter and filter basket can affect the extraction temperature and impact the quality of your espresso. Preheat your filter basket and portafilter by rinsing them with hot water and wipe dry with a clean cloth before dosing.
- When experimenting with grind size, dose, tamp, and volume to achieve your ideal espresso shot, adjust one factor at a time so you know which changes were effective.
- Extract at least 2 shots of espresso to check the results before making another change.

TIPS FOR TEXTURING MILK

- The fresher and colder the milk is, the better it will froth. Whenever possible, chill your milk pitcher before using and use milk cold from the fridge.
- To avoid splattering hot milk, keep the steam wand tip completely submerged until you have turned the steam completely off.
- The milk's temperature will rise by about another 5 degrees after you stop steaming. If using a thermometer, stop when it reaches 140-149°F or 60-65°C to avoid overheating.
- You can also monitor the temperature with one hand on the bottom of the pitcher and stop when it is hot to touch, but be extremely careful not to burn yourself.
- Fat content matters:
 - Low fat milk froths easily and produces a stable, voluminous foam with a dry mouthfeel. When making a cappuccino with lower fat milk, it's important to work quickly before the foam and liquid start to separate.
 - Higher fat milk (2% fat or greater) takes longer to froth and produces a smaller volume of foam with a rich, velvety taste and wet mouthfeel. This creamy microfoam mixes readily with the liquid milk and stays combined longer, making it easier for beginners to work with.
- You can make delicious lattes and cappuccinos with some, but not all, plant-based milks:
 - Best for steaming and foaming: Oat, almond, soy, or coconut milk.
 - Good for steaming but produce little to no foam: Hemp, rice, and cashew milk.

CARE & MAINTENANCE

A clean, well-maintained machine is essential to making delicious espresso. As you use your machine, coffee residue and mineral deposits from your water naturally build up on the inner components. Regular cleaning will remove these impurities before they can affect your machine's functioning or the flavor of your espresso.

SUGGESTED CLEANING SCHEDULE

AFTER EACH USE

- Purge the group head (see on page 13)
- Wipe and purge the steam wand
- Rinse the portafilter and filter with hot water

DAILY

- Clean the group head, steam wand, and accessories (pg. 22)
- Backflush with water only (pg. 21)

WEEKLY TO MONTHLY

- Clean the grinder and automatic tamper (pg. 22)
- Backflush with detergent (pg. 23)
- Flush the system (pg. 10)

AS NEEDED

Run a descaling cycle when the indicator comes on.

CLEANING THE GROUP HEAD, STEAM WAND, AND ACCESSORIES

1. Unplug the machine and let it cool completely, then wipe the group head interior and shower screen with a clean, damp cloth.
2. Examine the filter baskets and use the cleaning pin to unclog any blocked holes. Soak the filter baskets and portafilter in hot water and your choice of detergent for 10-15 minutes, then rinse and dry thoroughly.
3. Unscrew the steam wand tip and use the cleaning pin to remove any milk residue. Fill the milk pitcher with the same cleaning solution as the previous step and soak the wand and tip for 10-15 minutes, rinse, and reassemble.
4. Wash the accessory tray, drip tray, and cover in warm soapy water, rinse and dry thoroughly, and reassemble. Wipe the exterior of the machine with a soft, damp cloth and then dry

CARE & MAINTENANCE

CLEANING THE GRINDER & TAMPER

1. Unplug the machine and let it cool completely. Press the bean hopper release located at the back of the grind size selector and remove the bean hopper.
2. To remove the tamper, position the tamper install/remove tool in the grinder outlet and press it up against the automatic tamper (Figure 11). Turn it to the right 1 cm (1/2 inch) to lock the tamper with the tool and then pull down to remove the automatic tamper.
3. Use the cleaning brush to clear any debris from the grinder burrs and grind outlet. Wash the hopper and automatic tamper in warm soapy water, rinse and dry thoroughly.
4. To re-install the tamper, place the tamper, stem facing up, (Fig 12) in the tamper install/remove tool and press it upwards into the grinder outlet. Rotate the tool to the left until the tamper clicks into place.
5. Reassemble the bean hopper, position the hopper on the grinder and rotate it clockwise until it clicks into place.



Fig. 11



Fig. 12

BACKFLUSHING

Backflushing uses your machine's own pressure to clean built-up coffee residue and mineral deposits out of the shower screen, group head, and the three-way valve that controls the water flow. Backflushing takes 5-10 minutes and can be done with water only or with backflush detergent.

1. Fill the water tank to MAX and empty and replace the drip tray, leaving the cover off so you can see inside.
2. Place the backflush disc into the 1-cup/single shot filter basket in the portafilter (Figure 13). Add backflush detergent if using and load the portafilter onto the group head.
3. Press the button. You will hear the machine pump water against the backflush disc, causing a buildup in pressure. After about 10 seconds, the machine will go quiet, and the pressure gauge will be at maximum.
4. Press the button again to turn off the pump. Your machine's three-way valve will blow the water and cleaner back through the group head and release it into the drip tray (Figure 14). Repeat the process 5-10 times, until the water released into the drip tray no longer looks frothy. Empty the drip tray as needed to prevent overflowing.

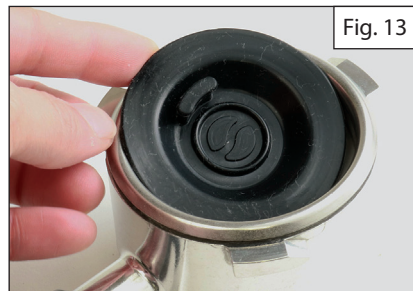


Fig. 13

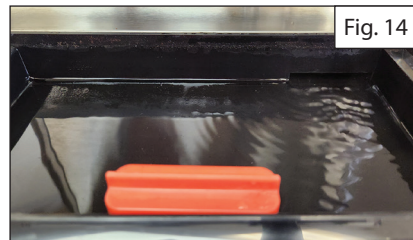


Fig. 14

CARE & MAINTENANCE

5. Remove the portafilter and rinse it, the backflush disc, and the filter basket thoroughly. Repeat the backflushing process twice more using only water.
6. Remove the portafilter and rinse again. Purge the group head and empty and clean the drip tray.
7. Pull and discard a shot of espresso before preparing your next drink.

DESCALING

Once your machine has pumped 30L of water, the descaling reminder will light up. The machine will continue to operate normally but the indicator will stay lit until you run a descaling cycle.

1. Remove the water filter from the water tank. Add a descaler (sold separately) according to the product instructions, fill the water tank to MAX, and place the milk steaming pitcher below the group head. With the machine in ready / standby mode, press and hold the button for 3 seconds. The , , and indicators will light up and the indicator will flash. Press the button to start the descaling process.
2. The machine will pump hot water through the group head until the water tank is down to about 50 percent. Empty the milk steaming pitcher as needed during the process to prevent overflowing. After approximately 2 minutes and 40 seconds, the water will stop, the indicator will turn off, the indicator will turn on, and the machine will start to beep every 1 second to alert you to move on to the next step.

NOTE - Press the button at any time to pause the descaling process, such as to empty the steaming pitcher or drip tray and press again to resume. Press and hold the button for 3 seconds to cancel the descaling procedure.

3. Empty the milk steaming pitcher and place it below the steam wand. Turn the steam/hot water dial from STANDBY to . The beeping will stop and the indicator will flash while the machine pumps hot water through the steam wand. When the water tank is down to about 20 percent remaining (approximately 1 minute and 40 seconds), the indicator will stop flashing and remain solidly lit and the machine will again beep every 1 second.
4. Empty the milk steaming pitcher again and place it below the hot water outlet. Turn the dial from to . The beeping will stop and the indicator will resume flashing while the machine pumps the remaining water through the hot water tap (approximately 1 minute). When the water is depleted, the indicator will stop flashing and remain solidly lit and the machine will again beep every 1 second to remind you to turn the dial from back to STANDBY. The indicator will come on to show that the machine is ready for the second stage.
5. Rinse the water tank thoroughly and refill with water only. Empty the milk steaming pitcher and place it below the group head. Press the button and repeat steps 3-5 to complete the second stage of the descaling process. When you turn the dial from back to STANDBY for the second time, the indicator will turn off and the machine will return to ready / standby mode.

NOTE - Make sure the water tank is filled to MAX before beginning each stage. If the water runs short during descaling, the machine will end the stage early and move on to the next step.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Machine beeps 3 times and  starts flashing red when pressed	Steam / hot water selector dial left in  or  position	Immediately turn dial to STANDBY
 flashing red	Water shortage	Refill water tank
 flashing alternately red and white	Bean hopper not positioned correctly	Remove and reinstall bean hopper
 solidly white	Time to descale	Follow the DESCALING instructions on pg. 22
Machine beeps 3 times and  or  flashes red 3 times when pressed	Boiler temperature too high for making espresso	Wait 15-30 seconds and then retry
During grinding, machine beeps 3 times and  starts flashing red	Bean hopper empty	Remove portafilter from grinder outlet, refill bean hopper, and retry.
	Blockage in grinder	Remove portafilter Remove hopper and brush away any debris from burrs and grinder outlet Replace hopper and retry
During preheating,  turns solidly red and  and  start flashing red alternately	Boiler failure	Contact Customer Service
While making coffee, machine beeps 3 times,  starts flashing red, and  lights up white	Water shortage	Remove and empty portafilter Refill water tank Press  to pump water into the boiler; about 40 mL of water will flow out of the group head Wait for indicators to return to ready / standby mode and retry
	Filter basket overfilled	Remove and empty portafilter Press  as above Decrease grind volume and retry
	Grind size too fine	Remove and empty portafilter Press  as above Adjust to a coarser grind and retry

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
While making steam or hot water, machine beeps 3 times,  starts flashing red continuously, and  lights up white	Water shortage	Turn steam/hot water dial to STANDBY Refill water tank Press  to pump water into the boiler; about 40 mL of water will flow out of the group head Wait for the indicators to return to ready / standby mode and retry
Espresso flowing too quickly; espresso tastes sour and watery	Grind size too coarse	Empty filter and retry with a finer grind
	Filter basket underfilled	Empty filter, increase grind volume, and retry
	Coffee beans too old and dry	Empty filter and retry with fresh beans
Espresso flowing too slowly or stopping early; espresso tastes bitter and dark	Grind size too fine	Empty filter and retry with a coarser grind
	Filter basket overfilled	Empty filter, decrease grind volume, and retry
	Group head or filter clogged with coffee residue	Purge group head Backflush using backflush disc Clean shower screen and filter holes with a brush or cleaning pin
	Water tank empty or not positioned correctly	Refill water tank Reposition water tank
	Water line clogged with coffee residue or scale	Flush the system and retry Run a descaling cycle and retry
No crema	Coffee beans too old and dry	Empty filter and retry with fresh beans
	Grind size too coarse	Empty filter and retry with a finer grind
	Filter basket partly blocked	Clean filter holes with cleaning pin and retry
No ground coffee from grinder	Bean hopper empty	Fill hopper with fresh coffee beans
	Blockage in grinder	Turn grind size selector 2-3 steps in either direction and grind for a few seconds Remove hopper and brush away any debris from burrs and grind outlet
	Moisture in grinder	Remove hopper and dry with a clean cloth

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Water leaking from top of portafilter	Coffee grounds around filter basket rim	Always wipe away excess grinds before inserting portafilter
	Filter basket overfilled	Empty filter and retry with less coffee
	Portafilter not inserted correctly	Reinsert portafilter, making sure to push the handle all the way to the lock marking
	Damaged filter basket	Check for damage and contact Customer Service for a replacement if needed
	Damaged group head seal	Check for damage and contact Customer Service for a replacement if needed
Espresso is not hot enough	Portafilter or filter baskets not preheated	Rinse filter basket and portafilter under hot water and dry with a clean cloth before dosing
	Cups not preheated	Set cups on the warming tray while the machine preheats or rinse under hot water and dry with a clean cloth before brewing
Machine is unusually noisy while operating	Portafilter not inserted correctly	Reinsert portafilter, making sure to push the handle all the way to the lock marking
	Water tank empty or not positioned correctly	Refill water tank Reposition water tank
	Bean hopper not positioned correctly or not locked	Reposition bean hopper Turn hopper lock/release to locked position
	Blockage in grinder	Turn grind size selector 2-3 steps in either direction and grind for a few seconds Remove hopper and brush away any debris from burrs and grind outlet
No water from group head	Group head or filter clogged with coffee residue	Purge group head Backflush using backflush disc Clean shower screen and filter holes with a brush
	Water tank empty or not positioned correctly	Refill water tank Reposition water tank
	Water line clogged with coffee residue or scale	Flush the system and retry Run a descaling cycle and retry

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
No hot water from hot water outlet or steam wand	Water tank empty or not in in correct position	Refill water tank Reposition water tank
	Water line clogged with scale	Flush the system and retry Run a descaling cycle and retry
No steam from steam wand	Steam wand clogged	Unscrew steam wand tip and use cleaning pin to remove any milk residue
	Water tank empty or not in in correct position	Refill water tank Reposition water tank
	Water line clogged with scale	Flush the system and retry Run a descaling cycle and retry
Milk will not froth	Milk too warm or not fresh	Empty pitcher and retry with fresh, cold milk Pre-chill milk pitcher in the refrigerator
	Milk pitcher overfilled	Partially empty pitcher and retry
	Steam wand immersed too deeply in milk	Lower pitcher so wand tip is just below the surface of the milk
	Steam wand clogged	Unscrew steam wand tip and use cleaning pin to remove any milk residue