

# WARRANTY

## 2 Year Limited Warranty

FOR TWO 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](mailto: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<sup>®/MD</sup>



## Semi-Automatic Espresso Machine with Burr Grinder



Customer Assistance  
1-800-265-8456  
[www.koolatron.com](http://www.koolatron.com)

**KKCMEMT**  
Use & Care Guide

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## IMPORTANT SAFEGUARDS

When using your Kenmore 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.

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. Keep fingers, hands, hair, clothing and utensils away from the hopper during operation.

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. Close supervision is necessary when any appliance is used by or near children.

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, please call or email Koolatron Customer Assistance.

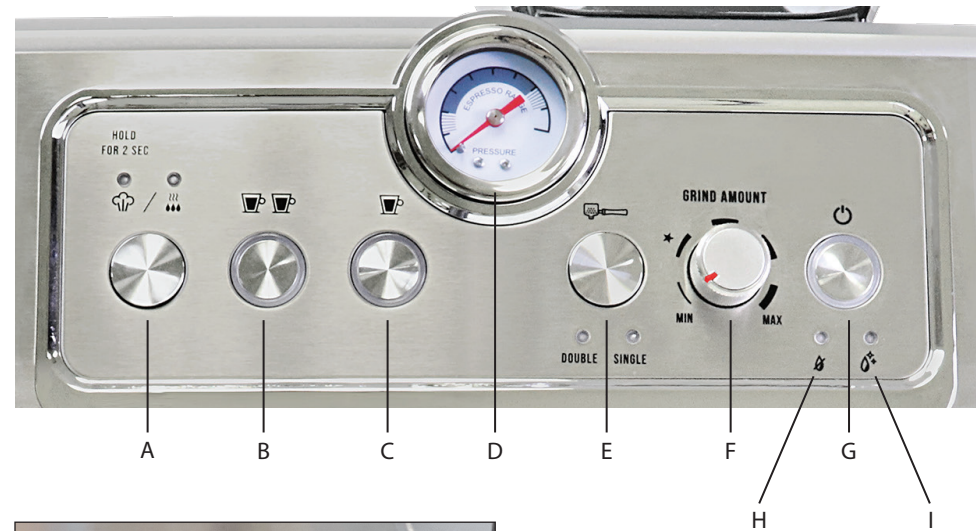
## SAVE THESE INSTRUCTIONS!

# KNOW YOUR MACHINE



- |  |                           |                                   |
|--|---------------------------|-----------------------------------|
| 1. Bean hopper lid   | 7. Portafilter            | 15. Steam wand                    |
| 2. Bean hopper lock/release  | 8. Accessory storage tray | 16. Safe-to-touch steam wand grip |
| 3. 1/2 lb bean hopper  | 9. Drip tray cover        | 17. Steam control knob            |
| 4. Control Panel   | 10. Tray full indicator   | 18. Water tank                    |
| 5. Magnetic tamper holder  | 11. Drip tray             | 19. Water tank lid                |
| 6. Grind outlet<br>Grinder start/stop switch<br>Hands-free grinding cradle | 12. Group head            | 20. Warming tray                  |
|  | 13. Hot water outlet      | 21. Grind size selector           |
|  | 14. Steam wand tip        |                                   |

# KNOW YOUR CONTROLS



- A. Steam/hot water selector
- B. 2-cup/double shot selector
- C. 1-cup/single shot selector
- D. Pressure gauge
- E. Basket size selector
- F. Grind amount selector
- G. Power switch
- H. Water refill indicator
- I. Descaling reminder
- J. Steam OFF position
- K. Steam ON position
- L. Steam control knob
- M. Grinder start/stop switch

# KNOW YOUR ACCESSORIES



stainless steel frothing mug



tamper



grinder cleaning brush



2-cup / double shot double-wall filter



1-cup / single shot double-wall filter



coffee measuring scoop



portafilter



steam wand cleaning pin

# SETTING UP YOUR ESPRESSO MAKER

## BEFORE FIRST USE

1. Carefully unpack your Kenmore 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 (water tank, portafilter, filter baskets, milk pitcher, tamper, drip tray and cover, accessory storage tray, coffee scoop, and bean hopper and lid) 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

Fill the water tank with cold, filtered water up to the MAX marking. Replace the water tank at the back of the machine, pushing down firmly to ensure it is properly positioned

**NOTE** - Always check the water level before use and refill the water tank daily. We recommend against using demineralized or distilled water as this can affect the taste of your espresso.

If your water tank needs refilling while your espresso machine is powered on, the , , ,  and  indicators will light up red and the machine will beep 3 times. If the tank is completely empty you will also hear the water pump stop working.

## ASSEMBLING THE BEAN HOPPER

1. Rotate the grind size selector so the arrow is pointing towards the grinder and check that the bean hopper gasket is in place (Figure 1). Turn the bean hopper lock/release counterclockwise to the unlocked (horizontal) position (Figure 2).

2. Position the hopper over the grinder using the grind size selector and indicator as a guide and then turn the lock/release clockwise to the locked (vertical) position (Figure 3) to secure.

**NOTE** - If the bean hopper is unlocked or not installed correctly when the machine is powered on, the **DOUBLE SINGLE** indicator lights will flash red as a warning.

Fig. 1











Fig. 2






# SETTING UP YOUR ESPRESSO MAKER

## PREHEATING & STANDBY

Once the water tank and bean hopper are correctly installed, plug the power cord into the power outlet. All the indicator lights will flash red and the machine will beep once. Make sure the steam control knob is in the  position and set your heat-safe cups on top of the machine to warm.


Press the power button  to start heating the water. The , , and  indicators will light up red and flash slowly and you will hear a water pumping sound. When preheating is complete, the machine will beep once and the , , and  indicators will change to white and stay lit to show that the machine has entered standby mode.



**NOTE** - If the steam knob is in the on  position during preheating, the   indicator lights will flash red as a warning.

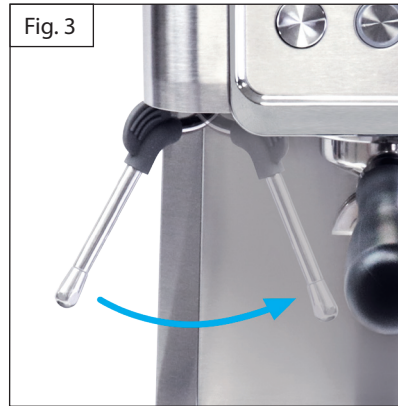
## FLUSHING THE SYSTEM

Flushing the system simply 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.

2. Once the machine reaches standby mode, 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 3), milk pitcher, or an empty heat-safe cup and press and hold the steam/hot water button  for 2 seconds. You will hear 2 beeps and the steam  indicator will slowly flash red as the machine preheats to steaming temperature.







**WARNING** - The steam wand will get very hot. Always use the safe-to-touch grip when moving it and avoid touching the bare metal.

4. When preheating is complete, the machine will beep once and the steam  indicator will turn white. Turn the steam control knob all the way to the  position to run steam through the wand for 10 seconds, then return to the  position.

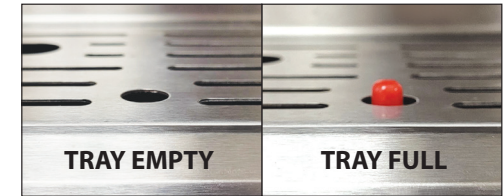


**WARNING** - Make sure the steam wand is pointed all the way to the right to reduce the chance of steaming hot water splattering up or running off the side of the drip tray.

# SETTING UP YOUR ESPRESSO MAKER

5. Press the steam/hot water button   to run hot water through the hot water outlet for about 10 seconds. The hot water indicator   will slowly flash white while the hot water is running. Press the button again to stop the water.

6. Check the drip tray or cup after each step and empty as needed to prevent overflowing. The red "tray full" indicator will pop up to let you know when the drip tray needs to be emptied. (Figure 5)










**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.



7. Repeat steps 3-6 until the water tank is empty.

## DISPENSING HOT WATER

Once preheated, your machine can dispense hot water from either the hot water tap to the left of the group head or the tip of the steaming wand. You can use this hot water to rinse or preheat your cups and milk pitcher or to top up your espresso shot to make a cafe Americano.

To dispense from the hot water tap, press the   button. You will hear the pump working and the  indicator light will flash while the water is flowing. Press the   button again to stop.

**NOTE** - If you do not press the   to stop it, the hot water will automatically stop after about 35 seconds and the machine will return to standby mode.

To dispense hot water from the tip of the steam wand, turn the steam control knob all the way to the  position. Hot water will flow continuously from the tip of the steam wand until you turn the knob back to the  position.



**WARNING** - Use extreme caution when dispensing hot water! To prevent burns or scalds, avoid contact with the hot water tap and always use the safe-to-touch grip to move the steam wand.

# OPERATING YOUR MACHINE

## BREWING ESPRESSO

### 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, time, and yield.

**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 7-11 g for a single shot and 14-22 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." A proper tamp ensures an even flow of water and consistent extraction throughout the grounds. Too light a tamp will let the water run through too quickly, resulting in an under-extracted shot and vice-versa.

**Time** refers to how long, in seconds, the hot water takes to run through the ground coffee in the portafilter and into the cup, and **yield** refers to the amount of liquid coffee produced, measured by weight or volume. The ideal extraction time for a typical espresso shot is 25-35 seconds, with a yield of approximately 1.2 oz (35 mL) for a single shot or 2 oz (60 mL) for a double.

Checking your extraction times and adjusting your grind, dose, and tamp will help you perfect your technique so you can pull a balanced shot every time!



# OPERATING YOUR MACHINE


### CHOOSING A FILTER BASKET

Your machine includes two pressurized (double-wall) filter baskets. Pressurized filter baskets are designed to minimize the impact of grind, dose, tamp, or freshness on the quality of the finished shot. The bottom of a double-wall filter basket consists of two layers (Figure 6). After passing through the grid of tiny, regularly spaced holes in the upper layer, the coffee is forced through the single hole in the bottom layer, resulting in a thick layer of rich crema.

### 1-CUP OR 2-CUP

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 7).

### 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.

### INSERTING THE FILTER BASKET

The filter baskets are designed with locking "dots." These small metal nodes fit into a groove in the portafilter to prevent the basket from falling out when you knock out a used coffee puck.

1. Place the basket in the portafilter with the notched edge facing you and tilted slightly upwards.
2. Align the node (just below the notch) with the vertical groove in the portafilter. Let the filter basket drop into place and then rotate it slightly in either direction to lock. (Figure 8)



## OPERATING YOUR MACHINE

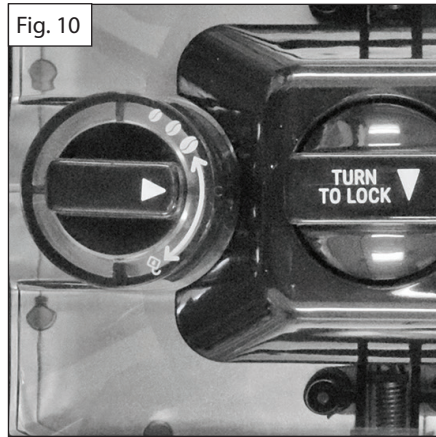
3. To remove, rotate and lift the filter basket while lightly pressing it into the wall of the portafilter. When the dot reaches the vertical groove, the basket will easily lift out.

### SETTING THE GRIND SIZE

Your grinder has 7 grind settings from coarse to fine. We recommend starting in the middle (Figure 10) and adjusting in small increments to achieve a balanced extraction and to suit your taste.


To change the grind size, remove the bean hopper lid and turn the grind size selector. Replace the hopper lid before grinding.

**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.



### AUTOMATIC DOSING

Your machine's automatic dosing function grinds and dispenses 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 and then press the basket size selector button  until the indicator that corresponds with your chosen basket size (double or single) is lit.

2. Align the portafilter with the hands free grinding cradle and push firmly towards the back of the machine to lock it in place and engage the grinder start/stop switch (Figure 11). Your machine will grind and dispense the selected dose and then stop automatically. You can stop the grinder at any time by pushing the portafilter into the grinder switch again.



**NOTE** - It is normal for the portafilter to appear over-filled with ground coffee at this point. The volume will decrease when you level and tamp in the next step.

## OPERATING YOUR MACHINE

3. Use the grind amount dial to increase or decrease the automatic dose as needed to achieve a balanced extraction and to suit your personal taste. We recommend starting in the middle (Figure 12) 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.



### MANUAL DOSING

You can also manually dose your coffee using the grinder start/stop switch, either to fill the entire filter basket with a custom amount or to top up the automatic dose. This function is useful if you wish to make a milder or bolder espresso for a guest without changing your settings or if you accidentally spilled some of the dose out of your filter basket.

To grind and dispense a custom amount of coffee, simply align the portafilter in the cradle, push to engage the grinder switch and start dispensing ground coffee, and push again to stop.

### LEVELING & TAMPING

1. After dosing, carefully remove the portafilter from the grinding cradle and tap it lightly a few times to collapse any air pockets and settle the ground coffee evenly in the filter basket.

2. Place the portafilter on the counter and position your tamper on top of the ground coffee. Press down with the tamper firmly and evenly for 1-2 seconds, applying around 20-30 lbs (10-15 kg) of pressure.

3. Twist the tamper as you release to "polish" the puck and then check to make sure there are no gaps or loose spots in and around the coffee. After tamping, the top of the metal cap on the tamper should be about level with the top edge of the filter basket (Figure 12).





## OPERATING YOUR MACHINE

### INSERTING THE PORTAFILTER

Wipe any excess grinds from the edge of the filter basket with a dry cloth to ensure a proper seal and load the portafilter onto the group head.

#### STEP 1

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



#### STEP 2

Lift the portafilter up into the group head, fitting the locking tabs into the corresponding notches.



#### STEP 3

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



## OPERATING YOUR MACHINE

### PULLING A SHOT

You're finally ready to pull a shot of espresso! 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 4-7 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. 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 save you time in the long run and 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.

### 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."

To make a ristretto or lungo with your Kenmore espresso machine, dose and tamp your grounds as before and load the portafilter into the group head. Press and hold the ☕ or ☕☕ shot selector button to extract the shot and release when the espresso reaches your desired volume (to a maximum of 60 seconds). When you release the button, your machine will beep once to indicate that the time has been recorded. It will automatically extract the same amount each time you press that button until you clear the memory.






To clear the memory, unplug the machine and plug it in again but do not press the power button. Press and hold the ☕ and ☕☕ buttons together for 3 seconds. The machine will beep 3 times and the ☕, ☕☕, and ☕☕☕ lights will flash white 6 times and then turn off, indicating that the default settings have been restored.

# OPERATING YOUR MACHINE

## 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 your machine in standby mode, press and hold the  button until you hear 2 beeps (about 2 seconds). The steam indicator  will slowly flash red as the water heats up. When it is ready, the machine will beep once and the steam indicator  will change to solid white.
2. With the steam wand pointed at the drip tray, turn the knob to the  position for a few seconds and then back to the  to purge the wand of any milk residue or condensed water.



**WARNING** - The steam wand will get very hot. Always use the safe-to-touch grip when moving it and avoid touching the bare metal.

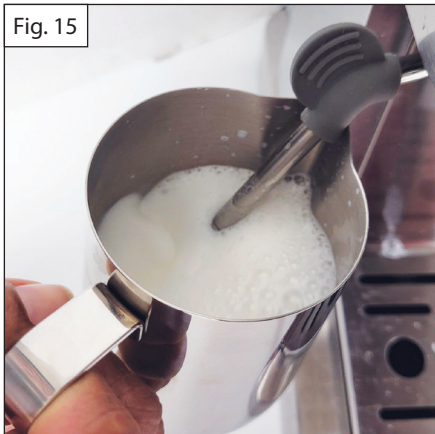
### STEAMING MILK FOR A LATTE

1. Fill the milk pitcher halfway with cold milk and position it below the steam wand. Lift the pitcher to submerge the tip of the steam wand deeply in the milk (Figure 14) and turn the steam knob towards the  position to start steaming.




2. To make foam, move the pitcher down so the tip of the wand just breaches the surface of the milk (Figure 15). 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.


**NOTE** - You will hear water pumping and high-pitched "whooshing" noises as you steam the milk - these are a normal part of the process.



# OPERATING YOUR MACHINE


3. When your milk is heated through to approximately 140-160°F (60-70°C), turn the steam knob back to the  position 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. Since the goal when making microfoam is to make the milk double in volume, fill the milk pitcher no more than 1/3 of the way with cold milk to prevent overflowing. Position the pitcher so the steam wand is off-center with the tip about 1 cm (1/2 inch) below the surface of the milk and close to but not touching the side (Figure 16). Turn the steam knob towards the  position to start steaming.

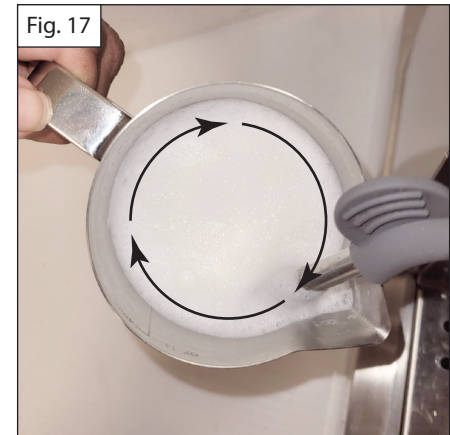
2. Stretch your milk: Move the pitcher down so the tip of the wand just breaches the surface of the milk and you hear air being sucked in. After 2-5 seconds, return the wand tip to just below the surface.

3. 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 17). As the milk grows in volume, lower the pitcher to keep the tip just below the surface.

4. When the milk has doubled in size and reached a temperature of 140-150°F (60-65°C), turn the steam knob back to the  position. Remove the pitcher, 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.





5. 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. Dust with cinnamon or cocoa powder if desired and enjoy!


**NOTE** - As a safety feature, your machine will automatically stop steaming after 2 minutes. You can restart it by turning the steam knob to the  position and then back to the  position.








# OPERATING YOUR MACHINE

## COOLING DOWN

When you are finished using the steam wand, press the  button to exit steam mode. The machine will beep 3 times and the , , and  lights will flash red to indicate that the water temperature is still too high for making espresso. You can wait for the machine to cool down naturally or use one of the following cooling methods:

1. Press and hold the  button to dispense hot water from the hot water tap. Release to stop.

2. Position the steam wand over the drip tray, milk pitcher, or an empty heat-safe cup and turn the steam control knob all the way to  to dispense steam and hot water and back to  to stop.

When your espresso machine has cooled sufficiently, it will beep once and the , , and  lights will change to white and stay lit to show that it has returned to "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.

# 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.

# ESPRESSO RECIPES



**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



**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.

## 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.

### AFTER EACH USE

Purge the group head (see on page 16)

Wipe and purge the steam wand (see on page 18)

Rinse the portafilter and filter with hot water (see on page 17)

### DAILY CLEANING

1. Unplug the machine and let it cool completely, then wipe the group head interior and shower screen with a clean, damp cloth. Soak the filter baskets and portafilter in a solution of hot water and an espresso machine cleaner (sold separately) for 10-15 minutes, then rinse and dry thoroughly.

**NOTE** - Lean the portafilter against the side of the container to keep the rubber handle out of the cleaning solution.

2. 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 step 1 and soak the wand and tip for 10-15 minutes, rinse, and reassemble.

3. Flush the system with clean water following the instructions on pg. 10.

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.

### WEEKLY CLEANING

Remove the bean hopper. Use the cleaning brush to clear any debris from the grinder burrs and grind outlet. Wash the hopper in warm soapy water, rinse and dry thoroughly, and reassemble.






### MONTHLY CLEANING

Empty the bean hopper. Grind 1 tbsp of grinder cleaning pellets on a medium-fine setting. Grind 1/2 tbsp of coffee beans to push through any remaining crumbs and then refill and reassemble the bean hopper.


## CARE & MAINTENANCE






### DESCALING REMINDER



Your machine's descaling reminder will light up red after about 300 uses (including pumping hot water and making steam). The machine will continue to operate normally but the indicator will stay lit on until you either run a descaling cycle or cancel the reminder.



To cancel the descaling reminder, press and hold the  and  buttons for 2 seconds. The machine will beep 3 times, the  and  lights will flash 3 times, and the  light will go out.




### DESCALING FUNCTION


1. Add about 2 tsp (10 g) of descaler, or the amount indicated in the product instructions, to the water tank and then fill with water to the MAX marking. Press the  button and wait for the machine to enter standby mode.

2. Place the milk pitcher under the steam wand and press and hold the **DOUBLE SINGLE** button for 10 seconds. The , , and  lights will light up sequentially for 2 cycles and then go out for 10 seconds. During the 10 second pause, turn the steam knob to  and press the  button to begin the first stage of the descaling cycle, which lasts approximately 25 minutes.

**NOTE** - The descaling cycle lasts approximately 30 minutes, during which time all buttons and functions will be inoperational. If for any reason you need to cancel the cycle, carefully pull the plug to power the machine off. The red  indicator will flash slowly and the white  light will remain on throughout the descaling cycle.

3. Let water and descaler run through the steam wand into the milk pitcher for about 5 minutes, then turn the steam knob to  to let the solution flow out the group head into the drip tray while you empty and replace the pitcher. Turn the steam wand back to  and repeat the process 2-3 more times, refilling the water tank if needed. When the first stage is complete, the machine will beep 3 times.

4. Empty the water tank of any remaining descaling solution, rinse thoroughly, and refill with clean water to the MAX marking. Place the pitcher under the group head and hot water tap and press the  button to start the second stage of the descaling cycle, which rinses the system with clean water and lasts approximately 5 minutes. When this stage is complete, the  and  lights will turn off and the machine will shut down.

**NOTE** - Remember to return the steam knob to the  position before powering the machine back on.

# GETTING THE MOST OUT OF YOUR MACHINE

## CHOOSING YOUR BEANS

- Look at and smell your beans: The ideal espresso beans will have an intense, almost nutty or chocolate scent and will look shiny but not overly oily or greasy.
- Whenever possible, use whole coffee beans ground immediately before brewing.
- 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.

## EXTRACTING 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.






## 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.





# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Espresso flowing too quickly; espresso tastes sour and watery	Grind size too coarse	Empty filter and retry with a finer grind
	Tamp too light	Empty filter and retry with a harder tamp
	Filter basket underfilled	Empty filter and retry with more coffee
	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
	Tamp too firm	Empty filter and retry with a lighter tamp
	Filter basket overfilled	Empty filter and retry with less coffee
	Grouphead or filter clogged with coffee residue	Purge grouphead Clean shower screen and filter holes with a brush or 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
	Tamp too light	Empty filter and retry with a harder tamp
	Filter basket partly blocked	Clean filter holes with a brush or 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 grouphead 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 has not reached proper operating temperature	Wait for the  ,  , and  indicators to turn white 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

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
No water from group-head	Grouphead or filter clogged with coffee residue	Purge grouphead Clean shower screen and filter holes with a brush or 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 hot water from hot water outlet or steam wand	Machine has not reached proper operating temperature	Wait for  ,  , and  indicators to turn white before dispensing hot water
	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
	Machine has not reached proper operating temperature	Wait for  indicator to turn white before steaming
	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