

 EspressoWorks

**ALL-IN-ONE**

# BARISTA SERIES

## ESPRESSO & CAPPUCCINO MAKER

With ELECTRIC COFFEE GRINDER, BARISTA ACCESSORIES,  
DOUBLE WALLED CAPPUCCINO GLASSES & ESPRESSO CUPS

**10<sup>PC</sup>  
SET**

Quick Start  
Guide



Read this booklet thoroughly and save these instructions.

FAQs can be found at [www.espresso-works.co.uk](http://www.espresso-works.co.uk)

Email us for any unanswered questions: [cs@espresso-works.co.uk](mailto:cs@espresso-works.co.uk)

FOR PRODUCT REGISTRATION, PLEASE VISIT [WWW.ESPRESSO-WORKS.CO.UK](http://WWW.ESPRESSO-WORKS.CO.UK)

# IMPORTANT SAFEGUARDS

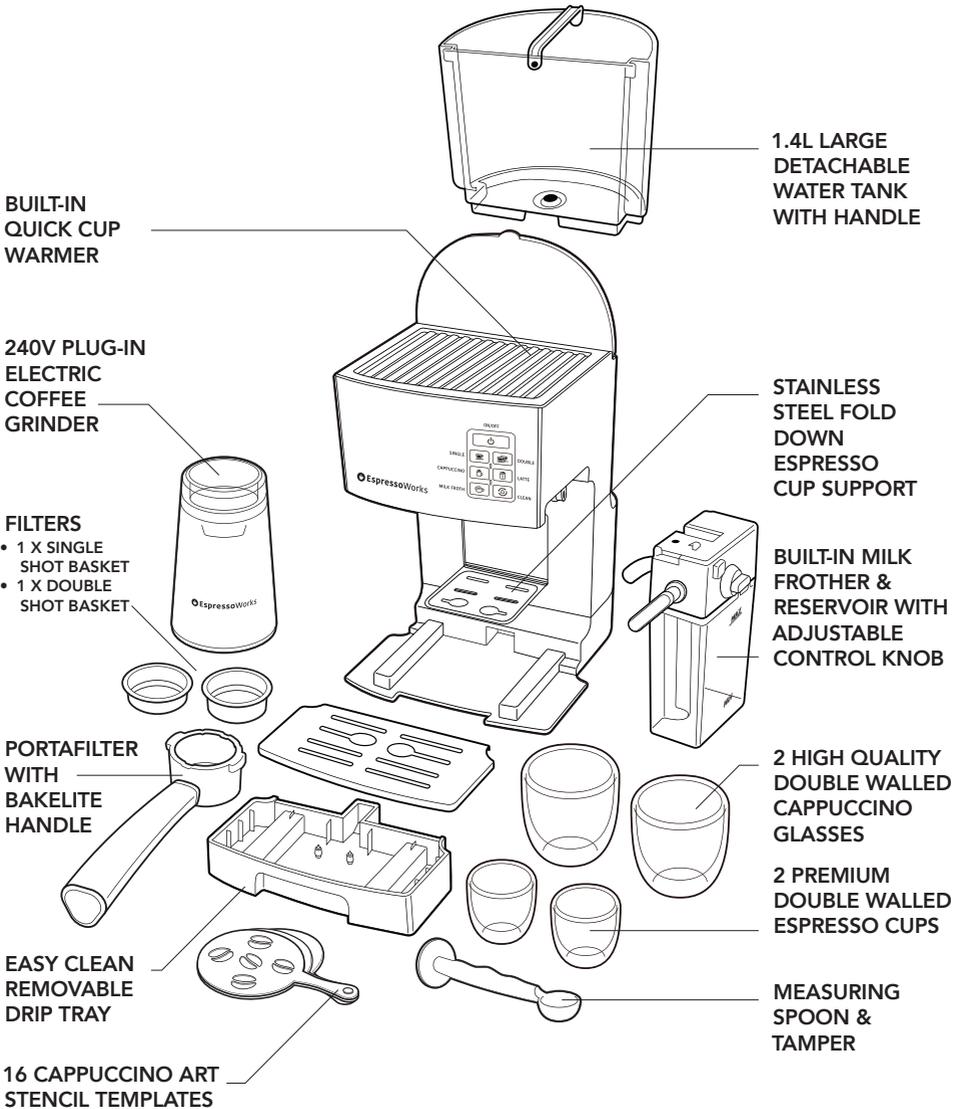
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 **WARNING** : When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against fire, electric shock and injury to persons do not immerse cord and plug in water or other liquid.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or was dropped or damaged in any manner. Please contact us at **cs@espresso-works.co.uk** to arrange for examination, repair or electrical or mechanical adjustment.
7. Close supervision is necessary when any appliance is used by or near children.
8. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Do not use outdoors.
11. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
13. Do not use appliance for other than intended use and place it in a dry environment.
14. Scalding may occur if the lid is removed during the brewing cycles.
15. Be sure that handles are assembled and fastened properly.
16. See instructions regarding Handles on below Page.
17. **WARNING:** To avoid the risk of injury, do not open the brew chamber during the brew process.
18. Children should be supervised to ensure that they do not play with the appliance.

**SAVE THESE INSTRUCTIONS. HOUSEHOLD USE ONLY.**

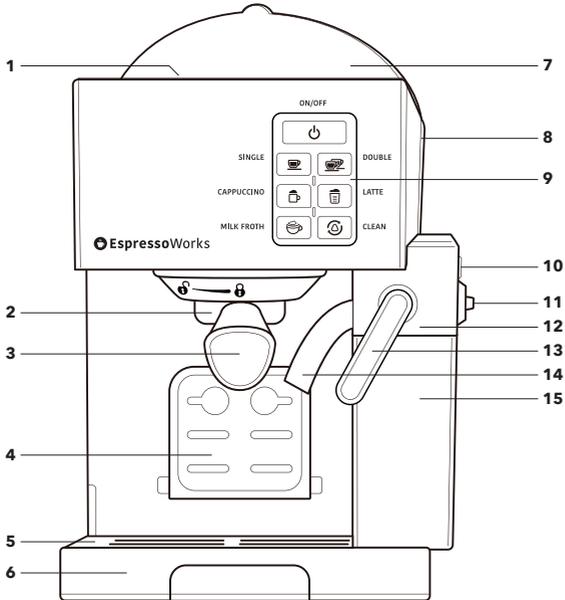
# INCLUDED IN YOUR PURCHASE



1. Unpack the items supplied and check them for completeness and transport damage. If the machine or the power cord has damage, do not use the machine, but contact our customer service department at [cs@espresso-works.co.uk](mailto:cs@espresso-works.co.uk)
2. Remove all packaging materials and any possible protective film used for protection during transportation.

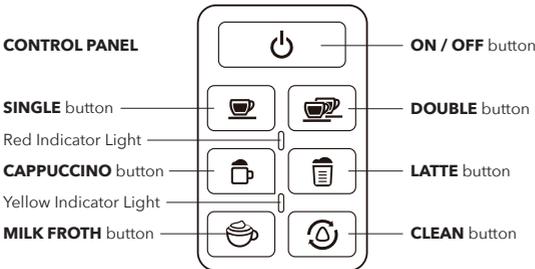
**NOTES**

- Never remove the rating plate.
- Keep the original packaging during the warranty period of the machine so that the machine can be properly packaged up if it needs to be returned. The warranty claim shall lapse if any damage is caused during transport.



**KEY**

- 1 Cup warmer
- 2 Brew head
- 3 Portafilter
- 4 Fold down espresso cup support
- 5 Cover for the drip tray
- 6 Drip tray
- 7 Water tank lid
- 8 Water tank
- 9 Control panel
- 10 Release button for milk frother and reservoir
- 11 Milk froth dial
- 12 Milk frother and reservoir cover
- 13 Milk nozzle lever
- 14 Milk nozzle
- 15 Milk frother and reservoir



**TECHNICAL DATA**

- Model number: AEW-3000UK  
 Voltage supply: 220-240V, 50-60 Hz  
 Power: 1240-1450W  
 Pressure: 19-bar pump pressure system  
 Capacity:
- Water tank: max. 1.4 liters
  - Milk frother and reservoir: 390 ml
  - Cappuccino glasses: 310 ml
  - Espresso cup: 80 ml
  - Filter (single cup): 7g coffee powder
  - Filter (double cup): 14g coffee powder

# INTENDED USE

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- This machine is only intended to be used to make specialty coffees using coffee powder and cool milk.
- This machine is only designed for use in a personal household and is not intended for commercial applications.
- The machine should only be used as described in the operating instructions. Any other use is deemed to be improper.

# BEFORE INITIAL USE

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1. Wipe down the espresso machine with a clean, damp cloth. Rinse the water tank, the milk reservoir, the portafilter, the two filters, the drip tray, the cover and the measuring spoon and tamper with a little mild detergent and clear water.
2. Set up the machine in a suitable location, following the safety instructions and the notes provided in this guide.
3. Completely unwind the mains cable and plug into a properly installed power outlet that is easily accessible.
4. Please follow the cleaning steps as listed below to unlock the machine before first use:
  - i. Plug the machine into the power source.
  - ii. Press the "ON/OFF" button to switch on the machine. The function light flashes when the machine is powered on.
  - iii. Fill the water reservoir with water.
  - iv. Insert the portafilter without coffee powder into the machine correctly.
  - v. Place a suitable sized cup under the brew head.
  - vi. Press the "CLEAN" button, and the machine will draw water through and clean the system.
  - vii. Once completed, the blue buttons will remain illuminated. The machine has unlocked and is now ready for operation after cleaning.
5. **Caution. Do not drink this water.**
6. Clean the machine and accessories (refer to *Cleaning and Maintenance* chapter on page 17).

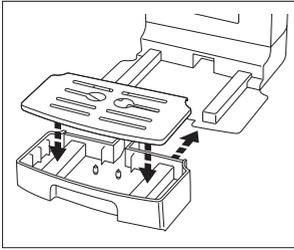
## NOTE

- There may still be some production residue on the machine. Please clean the machine before you first use it.
- When the machine is first used, production-related additives (e.g. grease) may cause a small amount of smoke and / or an odor to be produced. This is normal and not a machine defect.
- Do not place the machine below kitchen wall units or similar cupboards. The rising steam could cause damage to them.
- The surfaces of furniture may possibly contain elements which can attack and soften the adjustable feet of the machine. If necessary, place a suitable pad below the adjustable feet.
- Do **not** operate the machine without water. If this does happen, the machine issues an error message (the red indicator light flashes, and several beeps will sound in succession). Please refer to the *Troubleshooting Your Machine* chapter on page 11.
- Do not pour milk or other liquids into the water tank. Use only water to make coffee.
- Only pour milk or if necessary water for cleaning into the milk reservoir.
- Never overfill the portafilter.
- Do not use the machine without a suitable container below the brew head and the milk nozzle.

## COFFEE GRINDER

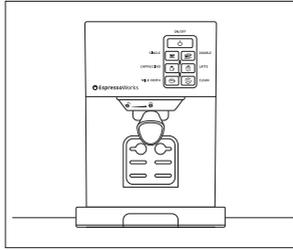
- Never use attachments or accessories that are not recommended by the manufacturer. They may cause malfunction or injury.
- Make sure there is no hard object in the grinder chamber before use. This may cause damage to the appliance and personal injury to persons.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- This appliance is for household use only. Do not use it for professional catering.
- Do not use the appliance outdoors.

# POWERING UP YOUR MACHINE



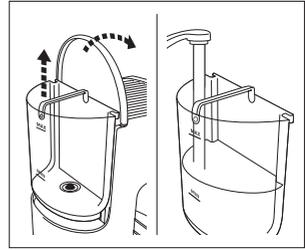
## STEP 1 INSERT THE DRIP TRAY

Place the cover on the drip tray and slide into the machine as shown.



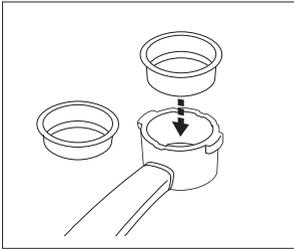
## STEP 2

Place the machine in an open space on a flat, dry, solid and heat-resistant surface.



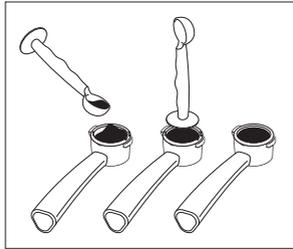
## STEP 3

Open the water tank located at the back of the machine. Open the lid and lift out the tank using the provided built-in handle. Fill it with cold water and do not exceed the MAX marking. Carefully slide the water tank back in position. Once secured, close the tank lid.



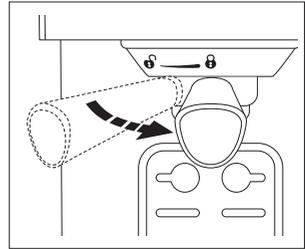
## STEP 4

Insert the filter into the portafilter.  
**NOTE: Use small filter for normal cappuccino, latte macchiato or single espresso. Use large filter for strong cappuccino, strong latte macchiato or double espresso.**



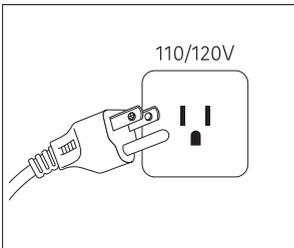
## STEP 5

Using the measuring spoon and tamper to fill the filter with the correct measure of ground coffee. Tamp the coffee firmly. Clean the excess coffee from the rim.  
**NOTE: Do not pack down the coffee too tightly. Packing too tightly may not allow the water to flow properly through the filter.**



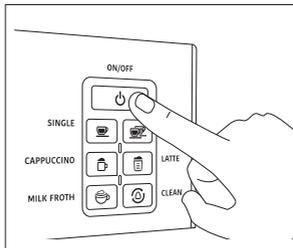
## STEP 6

Lock the portafilter firmly into the brew head. Twist anticlockwise and secure it. Place an empty cup under the portafilter.



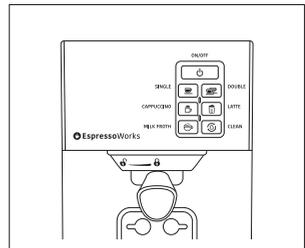
## STEP 7

Plug the machine into a 220-240V power outlet.



## STEP 8

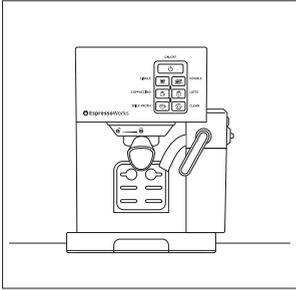
Press the "On / Off" button. The heating process starts and the control panel will flash at the same time, and after the control panel stops flashing and stays lit, it means the heating process is done. Press any of the function buttons (Single/Double/Cappuccino/Latte/Milk Froth) to enjoy your coffee.



## STEP 9 AUTO OFF FUNCTION

The machine will turn off automatically after 30 minutes of no usage, and has an automatic boil-dry protection function. Press the "On/Off" button to switch it on again.

# PREPARING SINGLE / DOUBLE ESPRESSO



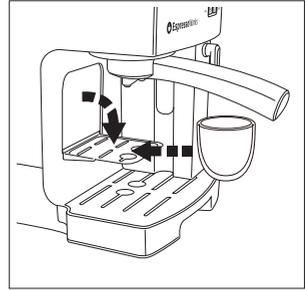
## STEP 1

Fill the water tank with water, tamper coffee powder into the filter and insert the portafilter into the machine correctly. Power the machine on and wait until the control panel stops flashing.



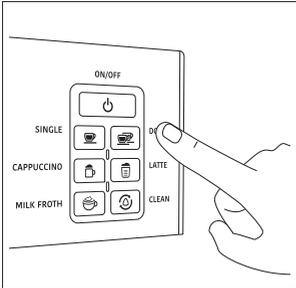
## STEP 2

If desired, pre-warm the cups by placing the cups on the cup warmer for about 5-10 minutes.



## STEP 3

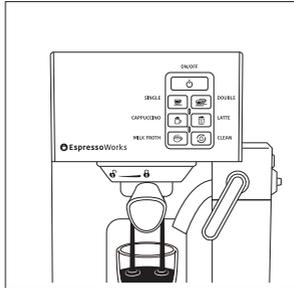
Place a suitable cup under the brew head.  
**NOTE: Flip the fold down espresso cup support on the machine for small cups.**



## STEP 4

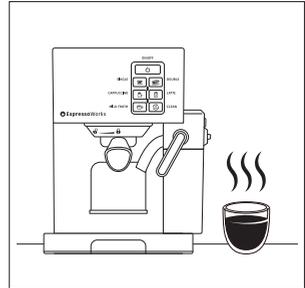
Press the  button for a single espresso or  button for a double espresso in the control panel.

**NOTE: If the milk reservoir is not inserted, only these two buttons will be lit up when the machine is in stand-by mode.**



## STEP 5

The machine emits a "beep" sound and the selected function button flashes. The brewing process begins.



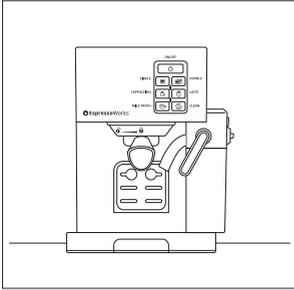
## STEP 6

When the brewing process is done, another "beep" will sound. The control panel will be fully lit up and the machine will switch to the stand-by mode automatically.

## NOTE

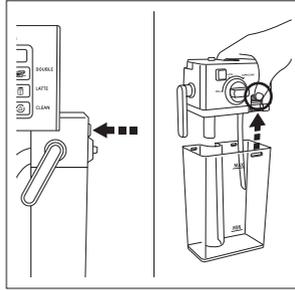
- You can program your own perfect amount of espresso. Please see the **Programming Quantities** chapter on page 10.

# PREPARING CAPPUCCINO / LATTE MACCHIATO



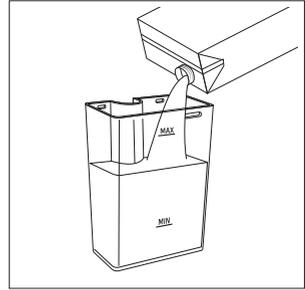
## STEP 1

Fill the water tank with water, tamper coffee powder into the filter and insert the portafilter into the machine correctly.



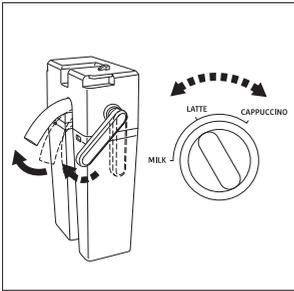
## STEP 2

Press the release button while pulling the milk reservoir out from its position concurrently. Remove the milk reservoir cover by pressing the release button on the cover and flipping it up.



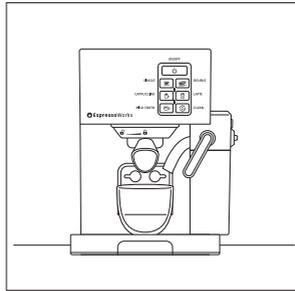
## STEP 3

Pour milk in the milk reservoir over the "MIN" label. Do not exceed the MAX marking. Place the cover and milk reservoir back in position. Ensure it fits correctly with a click sound. Do not use hot milk.



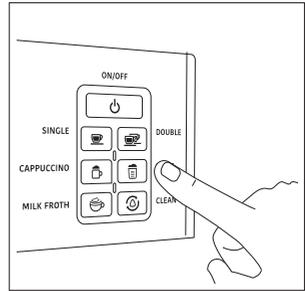
## STEP 4

Fold out the milk nozzle using the lever. Turn the dial on the milk reservoir cover for the milk froth.



## STEP 5

Place a suitable cup under the brew head and milk nozzle. Power the machine on and wait until the control panel stops flashing.



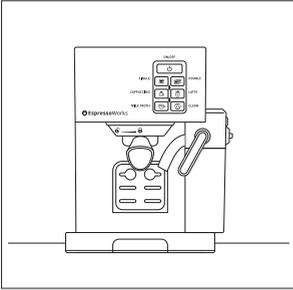
## STEP 6

Press the button for cappuccino or the button for latte macchiato. A "beep" sound will be emitted and the selected function button flashes. When the brewing process is done, another "beep" will sound. The control panel will be fully lit up and the machine will switch to the stand-by mode automatically.

## NOTE

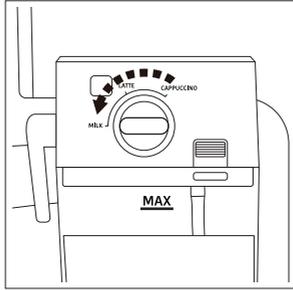
- You can program your own perfect amount of espresso and milk. Please see the **Programming Quantities** chapter on page 10.

# FROTHING THE MILK



## STEP 1

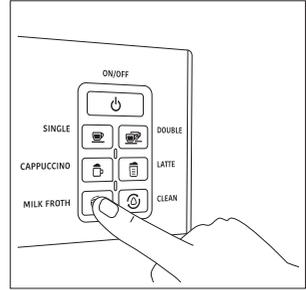
Fill the water tank with water. Fill the milk reservoir. Fold out the milk nozzle (please refer to the section on page 7).



## STEP 2

Select the setting you want using the dial. Place a suitable cup below the milk nozzle. Power the machine on and wait until the control panel stops flashing.

**NOTE:** For more milk froth, turn the dial to the top right. For more hot milk, turn the dial to the bottom left.



## STEP 3

Press the  button. A “beep” sound will be emitted and the selected function button flashes. When the frothing process is done, another “beep” sounds. The control panel will be fully lit up and the machine will switch to the stand-by mode automatically.

## NOTES

- You can program your own perfect amount of milk. Please see the *Programming Quantities* chapter on page 10.

# DIFFERENT BREWS WITH YOUR MACHINE



ESPRESSO



AMERICANO



CAPPUCCINO



MACCHIATO

# PROGRAMMING QUANTITIES

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Both the quantity of espresso and the quantity of milk can be programmed for each function. This allows you to set the perfect quantity of espresso and milk to suit your own taste. The set quantities are saved until a new quantity is set.

## ESPRESSO, DOUBLE ESPRESSO, MILK FROTH

1. Fill the machine as if a specialty coffee is to be prepared (see the *Powering Up Your Machine* chapter on page 6).
2. If necessary, fold out the milk nozzle using the lever.
3. Place a suitable cup below the brew head or the milk nozzle.
4. Select the function that is to be reprogrammed. Press the appropriate button (a beep will sound) and keep it held down (another beep will sound).
5. The machine starts to prepare espresso or make milk froth.
6. Only let go of the button once the quantity of milk or espresso that you want has passed through. You will hear three beeps. This quantity is now saved under the corresponding function.

## CAPPUCCINO AND LATTE MACCHIATO

This process must be carried out twice for latte macchiato and cappuccino: once for the quantity of espresso and once for the quantity of milk:

1. On the first operation, set the quantity of milk you want in the manner described in the previous section. Make sure that the milk nozzle is folded out and there is a cup below the milk nozzle.
2. Start a second operation by pressing the appropriate button again. A beep will sound.
3. Wait until the quantity of milk has passed through.
4. As soon as the machine starts to make espresso, press the appropriate button again and hold it down. Another beep will sound.
5. Only let go of the button again once the quantity of espresso that you want has passed through. You will hear three beeps. Now both the quantity of milk and the quantity of espresso are saved under the appropriate function.

## PERSONAL PREFERENCES SETTING VOLUME

1. Select any filter to put into the portafilter. Position the portafilter to the unit.
2. Press any coffee button and keep pressing it down until desired volume is reached.
3. Then release the selected button. The desired volume will set.

### IMPORTANT

Min. volume for small cup : 25g  
Max. volume for small cup : 100g  
Max. volume for big cup : 200g

## RESET TO FACTORY SETTINGS

If the amount of espresso and amount of milk are to be reset to the amounts preset in the factory, proceed as follows:

1. Switch off the machine via the "On / Off"  button.
2. Press the  and  buttons simultaneously and keep them held down.
3. Switch the machine back on via the "On / Off"  button. The control panel flashes 5 times and 5 beeps are heard.
4. Let go of the  and  buttons. The amounts have now been reset to the factory settings.

# USING YOUR COFFEE GRINDER

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1. Carefully unpack your espresso machine and remove all packing material. Wipe the grinding chamber, blades with a damp lint-free cloth or sponge. Handle blades with care because they are extremely sharp.
2. Place the coffee grinder on a flat surface. Remove the lid.
3. Pour coffee beans into the grinding chamber. Do not use more than 30g of coffee beans.
4. Secure the lid into the motor base. Align the arrow ▼ with the "OFF" marking on the motor base.
5. Connect the coffee grinder to the power supply.
6. Turn the lid clockwise to the "ON" mark on the motor base. The coffee grinder will operate. Hold the lid at the "ON" position.
7. If the lid is released, it will return to the "OFF" position and the coffee grinder will stop operating. Turn and hold the lid to the "ON" position if you want the coffee grinder to operate again.
8. View the consistency of the coffee grounds from the transparent lid. Never remove the lid until the blades stop completely.
9. Once the desired ground size has been obtained, disconnect the power cable from the power outlet.
10. Remove the transparent lid and pour out the coffee ground.

## NOTE

- Do not run the appliance continuously for more than 30 seconds. After a full 30 second cycle, allow the grinder to rest for another three minutes before using it again.

# TROUBLESHOOTING YOUR MACHINE

| Problem  | Reason  | Solution  |
|--|---|---|
| The control panel does not light up / the machine cannot be switched on.   | <i>The power cord is not inserted correctly in the power outlet.</i>                          | Insert the power cord.  |
|  | <i>The power outlet is defective.</i>   | Try another power outlet.   |
|  | <i>No mains voltage is present.</i>   | Check the fuse of the mains connection.   |
|  | <i>The control panel lighting is defective.</i>   | Please contact us at <a href="mailto:cs@espresso-works.co.uk">cs@espresso-works.co.uk</a>   |
| The fuse in the fuse box is triggered.   | <i>Too many machines connected to the same circuit.</i>                                       | Reduce the number of machines in the circuit.   |
|  | <i>No error can be identified.</i>  | Please contact us at <a href="mailto:cs@espresso-works.co.uk">cs@espresso-works.co.uk</a>   |
| Water runs out of the machine.   | <i>There is too much water in the water tank.</i>   | Do not overfill the water tank.   |
|  | <i>The water tank is not placed in its mount correctly.</i>                                   | Place the water tank in the correct position.   |
| Water leaks from the bottom.   | <i>The drip tray is filled with water.</i>  | Please clean the drip tray  |
|  | <i>The espresso machine is malfunctioning.</i>  | Please contact us at <a href="mailto:cs@espresso-works.co.uk">cs@espresso-works.co.uk</a>   |
| Water leaks from the outer-side of the filter.   | <i>There is some coffee powder on the filter edge.</i>  | Use a damp cloth to wipe away any residual coffee powder  |
| A function has been selected, but the machine beeps constantly and the red indicator light flashes. The control panel does not light up. | <i>There is no water in the water tank.</i>   | <ol style="list-style-type: none"> <li>1. Detach the water tank from the machine and fill it with water (see the section in the <b>Powering Up Your Machine</b> chapter on page 6).</li> <li>2. Place a cup underneath.</li> <li>3. Press any button. Some water will run through the water system into the cup. The machine will stop beeping, the red indicator light goes out and the machine can be restarted.</li> <li>4. Select the function you want again.</li> </ol> |
| The red indicator light lights up constantly.  | <i>The machine is defective.</i>  | Please contact us at <a href="mailto:cs@espresso-works.co.uk">cs@espresso-works.co.uk</a>   |
| The yellow indicator light flashes.  | <i>The machine is clogged.</i>  | Descalc the machine (see the <b>Cleaning and Maintenance</b> chapter on page 17).   |
| The espresso runs very slowly into the cup.  | <i>The brew head or the filter is clogged.</i>  | Clean the portafilter and the filter.   |
|  | <i>The machine is clogged.</i>  | Descalc the machine (see the <b>Cleaning and Maintenance</b> chapter on page 17).   |
| The espresso is too weak.  | <i>There is not enough coffee powder in the filter.</i>                                       | Pour the right quantity of coffee powder into the respective filter (see the <b>Powering Up Your Machine</b> chapter on page 6).  |
|  | <i>The set espresso quantity is too much for the quantity of coffee powder in the filter.</i> | The perfect amount of espresso to suit your own taste can be programmed in the machine (see the <b>Programming Quantities</b> chapter on page 10).  |

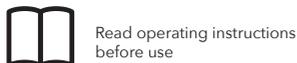
|   |   |  |
|---|---|--|
| There is a slight taste of acidity in the espresso.         | <i>The machine was not cleaned and there are residual coffee grounds.</i>                                       | Please refer to the <b>Cleaning &amp; Maintenance</b> chapter on page 17.  |
|   | <i>The coffee powder has turned bad after being stored in a hot and wet place for long periods of time.</i>     | Please use fresh coffee powder, or store unused coffee powder in a cool and dry place. After opening a pack of coffee, reseal it tightly and store it in a refrigerator to maintain its freshness.   |
| During use, an unpleasant smell is detected.                | <i>Is the machine being used for the first time?</i>  | A smell often develops when new machines are first used. The smell should disappear once the machine has been used several times.  |
|   | <i>Has the machine just been descaled?</i>  | Rinse out the machine with clear water.  |
| A large amount of steam is produced in the brewing process. | <i>The machine is clogged.</i>  | Descalcify the machine (see the <b>Cleaning and Maintenance</b> chapter on page 17).   |
|   | <i>Cappuccino, latte macchiato or milk froth has been selected, but there is no milk in the milk reservoir.</i> | Wait until the program has run through. Allow the machine to cool down a little. Remove the milk reservoir from the machine and fill it (see the <b>Preparing Cappuccino / Latte Macchiato</b> chapter on page 8). Then run the program again. |
| The machine is not working.                                 | <i>The power cable was not correctly plugged into the power outlet.</i>   | Plug the power cord into a wall outlet and if the machine still ceases to function, please contact us at <a href="mailto:cs@espresso-works.co.uk">cs@espresso-works.co.uk</a>  |

Do not attempt to dismantle your machine. If the cause of failure is not listed above, please contact us at [cs@espresso-works.co.uk](mailto:cs@espresso-works.co.uk)

## ABOUT THE SAFETY INSTRUCTIONS

Before using the machine for the first time, please read the safeguards and safety instructions carefully and keep them for future reference. If the machine is given to someone else, these operating instructions should also be handed over with it. The manufacturer and importer do not accept any liability if the information in these operating instructions is not complied with.

### EXPLANATION OF THE SYMBOLS



The symbols below indicate risks of injury. Read through the associated safety instructions carefully and follow them.

|  |                     |  |                        |
|--|---------------------|--|------------------------|
|  | Danger symbol       |  | Beware of hot surfaces |
|  | Electric shock risk |  | Risk of fire           |

### EXPLANATION OF THE SIGNAL WORDS

- DANGER** Warns of serious injuries and danger to life.  
**WARNING** Warns of possible serious injuries and danger to life.  
**CAUTION** Warns of slight to moderate injuries.  
**NOTE** Warns of damage to property.

# SAFETY INSTRUCTIONS

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The machine is equipped with safety features. Nevertheless, it may still present dangers if it is not used in the intended way and / or is utilized in some other way. Comply with the following safety instructions and procedures that are specified in these operating instructions.

- This machine may be used by **children** aged 8 and over and by people with reduced physical, sensory or mental abilities or a lack of experience and/or knowledge if they are supervised or have received instruction on how to use the machine safely and have understood the dangers resulting from failure to comply with the relevant safety precautions.
- **Children** must **not** play with the machine.
- Cleaning and **user maintenance** may not be performed by **children**, unless they are older than 8 years of age and are supervised.
- **Children** younger than 8 years of age and animals must be kept away from the machine and the mains cable.
- Keep **children** and animals away from the packaging material to avoid any danger of **suffocation**.



## **WARNING : Danger of Scalding from Heat, Hot Steam or Condensation**

- Avoid coming into contact with the rising steam. Keep your hands and head away from the steam outlet openings during the brewing process.
- The portafilter gets hot during use. Never attempt to remove the portafilter during the brewing process.
- Be careful when removing the portafilter after operating the machine. There may still be hot water remaining in the portafilter. Always allow this to cool down first before it is removed / cleaned.
- Never pour water into the water tank or milk into the milk reservoir when the machine is switched on or during the brewing process. Always switch off the machine and remove the water tank / milk reservoir to refill it. Check whether the water tank / milk reservoir has been inserted correctly before switching it on again.
- Make sure that the milk nozzle is pointing into the cup below the brew

head to prevent any accidental, uncontrolled emission of hot milk from the milk nozzle.

- Do not move the machine during the brewing process.
- The specialty coffees that are prepared are hot. Be careful when handling hot liquids.



## **CAUTION : Hot Surfaces**

**The machine and the accessories are very hot during and shortly after use. Only touch the handles and controls while it is in operation. Allow them to cool down completely before cleaning.**

- Note the fill levels (i.e. the **MIN** and **MAX** markings) on the milk reservoir and water tank. Fill the milk reservoir and the water tank at least up to the **MIN** marking and no higher than the **MAX** marking.
- The machine is not designed to be operated with an external timer or a separate remote control system.
- Never immerse the machine, mains cable or power cord in water or other liquids and ensure that they cannot fall into water or become wet.
- The machine must always be disconnected from the mains when it is left unattended and before assembling, disassembling, filling or emptying the water tank or milk reservoir or cleaning it.
- In the interest of your own safety, check the machine, the mains cable and the power cord for damage every time before use. Use the machine only if it is in working order.
- Do not make any modifications to the machine. Do not replace the mains cable yourself. If the machine, the mains cable or the power cord of the machine is damaged, they must be replaced by the manufacturer, customer service department or authorized retailers in order to avoid any hazards.
- Please follow the instructions in the ***Cleaning and Maintenance*** chapter on page 17.



## **DANGER : Electric Shock from Water**

- Use the machine only in closed rooms. Do not use the machine in rooms with high humidity.

- Should the machine fall into water, switch off the power supply immediately. Do not attempt to pull it out of the water while it is still connected to the mains power.
- Never touch the machine, power cord with wet hands when these components are connected to the mains power.
- Make sure that the steam which emerges is not aimed directly at electrical machines and equipment containing electrical components.



## **WARNING : Danger of Electric Shock from Damage and Inappropriate Use**

- Only connect the machine to a socket with safety contacts that are properly installed and matches the technical data of the machine. The socket must also be readily accessible after connection so that the connection to the mains can quickly be isolated.
- Do not use the machine in conjunction with extension cables.



## **DANGER : Risk of Fire**

- Do not use the machine in rooms containing easily ignitable dust or poisonous and explosive fumes.
- Do not connect the machine along with other consumers (with a high wattage) to a multiple socket in order to prevent overloading and a possible short circuit (fire).
- Do not operate the machine in the vicinity of combustible material. Do not place any combustible materials (e.g. cardboard, paper, wood or plastic) in or on the machine.
- Do not cover the machine during operation.
- In the event of a fire: Do not extinguish with water. Smother the flames with a fireproof blanket or a suitable fire extinguisher.



## **NOTE : Risk of Damage to Material and Property**

- The machine should only be used when it is correctly assembled. Before each use, ensure a filter and the portafilter are inserted, the water tank and milk reservoir (if applicable) is filled correctly.

- Lay the mains cable in a way that it does not become squashed or bent and does not come into contact with hot surfaces (also applies to the hot surfaces of the machine).
- To avoid the machine from being pulled down, the mains cable must not hang down from the surface on which the machine is placed.
- Switch off the machine and pull the power cord out of the power outlet if an error occurs during operation, when there is a power cut or before a thunderstorm.
- Never pull or carry the machine by the mains cable. When you pull it out of the power outlet, always pull on the power cord and never the mains cable.
- Protect the machine from other heat sources, naked flames, sub-zero temperatures, persistent moisture, wet conditions and impacts.
- Use only original spare parts from the manufacturer.



## Notes on the Cord

- A short power-supply cord (or detached power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a long cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a long detachable power-supply cords or extension cord is used, **(a.)** The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. **(b.)** If the appliance is of the grounded type, the extension cord should be a grounding type-3 wire cord. **(c.)** The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

# CLEANING AND MAINTENANCE

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1. Unplug your espresso machine from the power outlet and allow for it to completely cool off before cleaning.
2. Clean the milk reservoir and the filters after every use.
3. Rinse through the tube in the milk reservoir with clear hot water to remove milk residues after every use.
4. Regularly run the cleaning program to clean the milk reservoir system as well as the brew head on the portafilter.
5. Wipe down the housing with a damp cloth. If necessary, use a little mild detergent to remove more intense soiling.
6. Thoroughly dry the machine and all accessories before assembling it again.
7. Check the mains cable regularly for any damage.

## NOTE

- Before commencing the cleaning, read the safety instructions in the *Important Safeguards* and *Safety Instructions* chapters on page 2 and page 13 respectively.
- Do not use any toxic, corrosive or abrasive cleaning agents or scouring sponges to clean the machine. These can damage the surface.
- Never immerse the machine in water.
- Do not use the machine without a suitable container below the brew head and the milk nozzle.
- The water tank and milk reservoir are not suitable to dishwasher.

## SELF-CLEANING : QUICK CLEAN OF THE MILK RESERVOIR SYSTEM

The quick clean of the milk reservoir system should be carried out after every use so that no milk residues can remain in the system and dry on or go moldy.

1. Fill the milk reservoir with water (see the section in the *Preparing Cappuccino and Macchiato* chapter on page 8).
2. Fold out the milk nozzle using the lever.
3. Press the “On / Off”  button to switch on the machine and preheat the water. The control panel flashes during the heating process.
4. Place a suitable cup below the milk nozzle.
5. As soon as the machine has heated up, the control panel stops flashing. Press the  button. A beep will sound. The self-cleaning will start and the  button will flash.
6. Run the program and pour away the contents of the cup after the self-cleaning finishes.
7. Repeat this process if necessary.

## INTENSIVE CLEAN OF THE PORTAFILTER AND MILK RESERVOIR SYSTEM

During the intensive clean, the portafilter is also thoroughly rinsed through in addition to the milk reservoir system. This allows coffee residues which are stuck on to be rinsed out of the portafilter and the filters if applicable.

1. Fill the water tank with water (see the section in the *Powering Up Your Machine* chapter on page 6).
2. Fill the milk reservoir with water (see the section in the *Preparing Cappuccino and Macchiato* chapter on page 8).
3. Fold out the milk nozzle using the lever.
4. Press the “On / Off”  button to switch on the machine and preheat the water. The control panel flashes during the heating process.
5. Place a suitable cup below the brew head and the milk nozzle.
6. As soon as the machine has heated up, the control panel stops flashing. Press the  button for approx. 5 seconds. A beep will sound. The self-cleaning will start and the  button will flash.
7. If you want to stop the cleaning, press the  button again. The machine will switch to stand-by mode.
8. Pour away the water in the cup.
9. Repeat this process if necessary.

## COFFEE GRINDER

1. Always switch off and unplug before cleaning.
2. Never let the motor unit, power cable or plug get wet. Only the transparent lid can be immersed in water for cleaning.
3. Clean the lid with water and mild detergent. The lid is not dishwasher-safe. Rinse and dry thoroughly.

4. Never immerse the monitor base in water for cleaning, or fill the grinder chamber with water for cleaning.
5. Wipe the grinding chamber and blades with a damp cloth, then dry thoroughly. Handle blades and cutting plates with care because they are extremely sharp.

## **DESCALING**

The first indications that descaling is required are a large amount of steam being produced and slower brewing of the espresso. The machine indicates at regular intervals that it needs to be descaled. When the yellow control lamp is lit, a descaling process should be performed. The control lamp goes out as soon as a cleaning or descaling process has been performed.

Limescale deposits have an adverse effect not only on the quality of the espresso and the water, but they also cause power losses and shorten the lifespan of the machine. The thicker a limescale layer is, the more difficult it is to remove.

We therefore recommend regularly removing limescale deposits with a descaling agent in accordance with the water quality in your area and how often the machine is used (approx. every 2 - 6 weeks).

## **STORAGE**

Disconnect the machine from the mains power when it is not going to be used for a prolonged period. Clean the machine again if necessary and let it dry completely.

Store the machine and all accessories in a dry, clean, frost-free place that is protected from direct sunlight and cannot be accessed by children or animals.

# **WARRANTY**

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## **PRODUCT REGISTRATION**

EspressoWorks™ strongly encourages you to register your purchase. You can register online at [www.espresso-works.co.uk](http://www.espresso-works.co.uk). Registering your purchase will allow EspressoWorks™ to better serve you with any of your customer service needs.

## **WHO CAN SEEK WARRANTY COVERAGE**

This warranty is extended by EspressoWorks™ to the owner of this machine for personal household use only. This warranty does not apply to products used for commercial, rental or re-sale purposes.

## **WHAT IS COVERED**

EspressoWorks™ warrants to the owner that if this machine fails within 1 year from the date of purchase on the purchase receipt due to a defect in material or workmanship, EspressoWorks™ will repair or replace the failed machine or component part of the machine. Shipping and handling charges may apply. Please retain the original purchase receipt for the duration of the warranty period. EspressoWorks™ reserves the right to refuse a warranty repair if proof of purchase cannot be provided. In the event of a warranty claim, please return the product with the original purchase receipt.

## **WHAT IS NOT COVERED**

This warranty does not apply to machines that have been used commercially or in non-household applications. This warranty does not cover cosmetic changes that do not affect performance, such as discoloration or the effects of the use of abrasives or cleaners or food build up. This warranty is only valid if the machine is used and maintained in accordance with the instructions, warnings and safeguards contained in the owner's manual. The warranty does not apply in the event of failure to observe the operating or assembly instructions.

EspressoWorks™ will not be responsible for the cost of any unauthorized warranty repairs.

NO EMPLOYEE OR REPRESENTATIVE OF ESPRESSOWORKS™ IS AUTHORIZED TO MAKE ANY ADDITIONAL WARRANTY OR ANY MODIFICATION TO THIS WARRANTY WHICH MAY BE BINDING UPON ESPRESSOWORKS™. ACCORDINGLY, PURCHASER SHOULD NOT RELY UPON ANY ADDITIONAL STATEMENTS MADE BY ANY EMPLOYEE OR REPRESENTATIVE OF ESPRESSOWORKS™. IN NO EVENT, WHETHER BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE, SHALL ESPRESSOWORKS™ BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF PROFIT OR REVENUE.

Some states do not allow limits on warranties. In such states, the above limitations may not apply to you. Outside the U.S.A. and Canada, other warranties may apply.

For more information, visit [www.espresso-works.co.uk](http://www.espresso-works.co.uk)



Complete user instructions, FAQ and usage tips can be found at

**[Espresso-works.co.uk](https://Espresso-works.co.uk)**

Email us at **[cs@espresso-works.co.uk](mailto:cs@espresso-works.co.uk)**  
for any unanswered questions



This symbol on the product or in the instructions means that your electrical and equipment should be disposed at the end of its life separately from your household wares. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.



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