

PROFITEC



— SINCE 1985 —
HANDMADE

MOVE

Art.-Nr./item no: 10350
Bedienungsanleitung -
User Manual

Lieber Kaffeegenießer, liebe Kaffeegenießerin,

mit der MOVE haben Sie eine sehr gute Wahl getroffen. Wir wünschen Ihnen viel Freude an Ihrer Espresso-Siebträgermaschine und vor allem an der Zubereitung von Espresso und Cappuccino.

Wir bitten Sie, diese Bedienungsanleitung vor Verwendung der Maschine sorgfältig durchzulesen und zu beachten. Sollte der eine oder andere Punkt nicht klar und verständlich sein, oder benötigen Sie weitere Informationen, so bitten wir Sie, vor der Inbetriebnahme mit Ihrem Fachhändler Kontakt aufzunehmen.

Bewahren Sie diese Bedienungsanleitung an einem sicheren Platz griffbereit auf, um bei eventuellen Problemen auf diese zurückgreifen zu können.

Die deutschsprachige Bedienungsanleitung beginnt ab „Inhalt“ auf Seite 9.

Dear coffee enthusiasts,

With the MOVE you have purchased an espresso machine of the highest quality. We thank you for your choice and wish you a lot of pleasure preparing perfect espresso and cappuccino with your espresso coffee machine.

Please read the instruction manual carefully before using your new machine.

If you have any further questions or require any further information, please contact your local specialised dealer before starting up the espresso machine. Please keep the instruction manual within reach for future reference.

The English instructions for use start with „Contents“ auf Seite 74.

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Stempel des Fachhändlers /
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1 About these operating instructions

These operating instructions contain information and instructions which are required for safe and efficient handling of the product.

- Before using the product, make sure that you have carefully read and understood the operating instructions.
- Adhering to all safety-related information and handling instructions in this manual is essential for safe handling and use.
- Keep these operating instructions in an easily accessible location so that you can refer to them at any time.
- In case of questions or problems with handling the product, please contact the specialist dealer.

1.1 Design of safety and warning notices

In order to warn you of specific hazards in the context of an action or phase of life, warnings are used in the text and are denoted by a warning symbol in conjunction with a signal word. The signal words indicate the extent of the hazard.

The following warnings are used in these operating instructions.



DANGER

DANGER indicates an impending hazard that will result in death or serious injuries if the safety measures are not followed.



WARNING

WARNING indicates a possible hazard that could result in death or serious injuries if the safety measures are not followed.



CAUTION

CAUTION indicates a possible hazard that may result in minor or slight injuries if the safety measures are not followed.

NOTICE

NOTICE indicates possible property and environmental damage that could arise if the safety measures are not followed.

1.2 Stylistic conventions

Highlighting in the text

In order to improve the readability and clarity within the operating instructions, individual types of information are highlighted.

1. Carry out the instructions in the specified order.
 - Intermediate results indicate the result after a single step.
2. Carry out the instructions in the specified order.
 - ✓ Final results indicate the result after an overall instruction.
- Unnumbered lists are shown as bullet points.

Item and figure numbers

If necessary, text is illustrated using figures. An image legend can be found below the figure. An item number and a figure number are placed after the descriptive text to reference the image.

Example:

1. Press the main switch [1, Fig. 1].

Figures

The figures contained in these operating instructions are schematic representations and merely serve demonstrative purposes. The figures may deviate from the actual delivery state.

References

References to other sections within these operating instructions are given in brackets and the name of the section being referenced is given between quotation marks.

Example: Follow the safety instructions [see Chapter 3, "Safety"].

2 Safety

The following safety-related information describes possible hazards and residual risks that may arise when using the machine. In order to prevent personal injury and property damage, please read these instructions carefully and follow them when using the machine.

In case of any uncertainty or if you require any further information, please contact the authorized dealer before starting up the machine.

Authorized service points can be found on our dealer search page at:

<https://www.profittec-espresso.com/en/storelocator>

2.1 General safety instructions

- Follow all safety information and warnings in these operating instructions.
- This machine may be used by children over 8 years old and by people with physical, sensory or mental disabilities or those with a lack of experience or knowledge if they are supervised or have been instructed on how to safely use the machine and understand the resulting risks.
- The machine, its accessories, and its packaging materials are not toys. Do not let children play with them, as children could injure themselves or others or damage the device. Keep the device and all its parts, accessories, and packaging materials out of the reach of small children.
- Cleaning and servicing work may not be carried out by children without supervision.
- Only connect the machine up to a mains voltage that meets the specifications on the nameplate.
- The mains plug serves as the mains disconnection device and must always be freely accessible.
- Always pull on the actual plug and not on the cable when removing the mains plug. Do not pull the mains plug out of the socket if you have wet or damp hands.
- If the power cable is damaged, it must be repaired immediately by a qualified professional in order to exclude or prevent any hazards.
- Do not power the machine via an external switching device, for example a timer, or connect it to a circuit that is regularly switched on and off by a device.
- Do not put the machine in a cupboard or on a shelf during use.
- Always take the plug out of the socket and allow the machine to cool to room temperature before performing any cleaning and servicing work.
- Do not immerse the machine in water, hold it under running water, or operate it with wet hands.
- No liquids may get on the mains plug of the machine or on the socket.

- Do not operate the machine outdoors or expose it to external weather conditions or freezing temperatures.
- Do not operate the machine without water.

2.2 Hazard due to high temperatures

2.2.1 Hazard due to hot media

During the extraction process, hot media may spray out and cause injuries and scalding.

- During the extraction process, keep hands and other body parts away from the outlet nozzles.
- Hold the hot water nozzle fully in the receptacle to be filled.
- Hold the steam nozzle fully in the liquid to be foamed.
- Use the cup raiser for espresso cups.

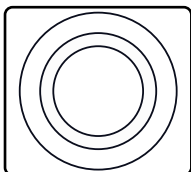
2.2.2 Hazard due to hot surfaces

The following components or surfaces become hot during operation of the machine. Do not touch hot surfaces during operation and only use the handles provided. Allow hot components to cool down completely before starting any repair and servicing work.

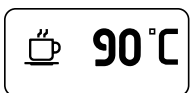
- Valve region
- Steam pipe and steam nozzle
- Hot water wand and hot water nozzle
- Brew group
- Portafilter installed in the brew group
- Front, top, and sides of the housing

3 Quick guide to your first espresso

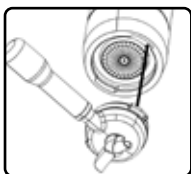
When preparing an espresso, please adhere to all safety instructions and warnings contained in these operating instructions. Before preparing your first espresso, the machine must have been installed (see Chapter 7, "Installation") and started up (see Chapter 8, "Initial start-up") correctly.



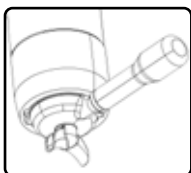
1. Switch on the machine using the on/off button.
 - The LED ring will light up and the brew boiler will start to heat up.



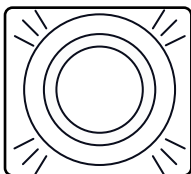
2. Wait until the brew temperature has been reached.



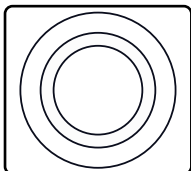
3. Fill the desired portafilter with ground coffee.
4. Position the portafilter at an angle of approx. 45° below the brew group.
5. Push the portafilter into the holder of the brew group until the wings on the portafilter engage in the recesses on the brew group.



6. Carefully turn the portafilter handle to the right until you feel some resistance.
 - The portafilter is now installed in the brew group.



7. Press one of the pull buttons.
 - The LED of the pull button that was pressed will start to flash and the espresso pulling process will begin.



8. Wait until this process has automatically ended after the preset period or press the pull button again to manually end the process once you have got the desired amount of coffee.
 - ✓ The button LED lights up continuously and residual water will be drained and residual pressure released via the residual water outlet of the brew group.

4 Intended use

The MOVE espresso portafilter machine may only be used to prepare espressos and to extract hot water and steam.

This machine is intended for use at home and in the following environments:

- Kitchens in shops, offices, or other work environments;
- Farms;
- Hotels, motels, or other accommodation;
- B&Bs.

The machine may only be used with the approved accessories (see Chapter 6.2, "Scope of delivery"). All instructions for cleaning (see Chapter 11, "Cleaning") and servicing (see Chapter 12, "Servicing") the machine must be observed and followed.

Any use for other purposes is not permitted.

Foreseeable misuse

The machine may not be used for any purpose other than that intended. The following cases of foreseeable misuse are not permitted:

- Connecting the machine to a power strip.
- Using the machine at unsuitable locations, e.g. outdoors.
- Using the machine to produce large quantities of hot water for purposes other than for preparing coffee drinks.
- Converting the machine to increase performance.

5 Description of the machine

5.1 Machine structure



Abb. 11 Structure and components

- | | | | |
|---|---|----|--|
| 1 | Display for showing and configuring settings | 8 | Drip tray with grid |
| 2 | Display buttons | 9 | Boiler and brew pressure gauge |
| 3 | Steam tilt valve for drawing hot steam | 10 | Water wand |
| 4 | Steam wand with rubber handle | 11 | Water tilt valve for drawing hot water |
| 5 | Portafilter with silicone attachment | 12 | Pull buttons |
| 6 | On/off button with power indicator (LED ring) | 13 | Top with water tank lid; water tank below with water filter adapter for receiving a water filter cartridge |
| 7 | Residual water outlet of brew group | | |

5.2 Control elements

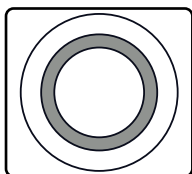


Abb. 12 Control elements

- | | | | |
|---|------------------|---|----------------------|
| 1 | Display buttons | 4 | Bottom pull button |
| 2 | Steam tilt valve | 5 | Hot water tilt valve |
| 3 | On/off button | 6 | Top pull button |

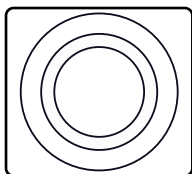
5.2.1 On/off button

The machine is switched on and off using the on/off button [3, Fig. 2]. The LED ring of the button indicates the following states:



Off

- The machine is switched off



On

- The machine is switched on.
- If the LED ring and display are switched on, the machine is ready to use.
- If the LED ring lights up but the display and the LED rings of the pull buttons are switched off, the machine is in ECO mode (see Chapter 9.1.4, "ECO mode").

5.2.2 Display buttons

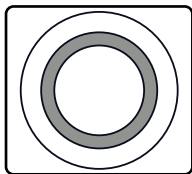
The following functions are performed using the two display buttons [1, Fig. 2]:

- Open the main menu [see Chapter 10.2.1, "Opening the main menu"]
- Select submenus [see Chapter 10.2.2, "Selecting and opening submenus"]
- Change settings or values in the submenus [see Chapter 10.2.3, "Changing and confirming settings"]
- Shortcut functions [see Chapter 9.3, "Shortcut functions"] while the machine is operational.

5.2.3 Pull buttons

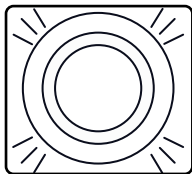
The following functions are performed using the pull buttons [4, 6, Fig. 2]:

- Start pulling process
- Program pull time [see Chapter "10.3.6 Brew settings - setting via pull buttons"]
- Activate or deactivate pre-infusion [see Chapter "10.3.6 Brew settings - setting via pull buttons"]
- Confirm settings in the menu or exit the menu [see Chapter "10.2 Navigation in the menu"]



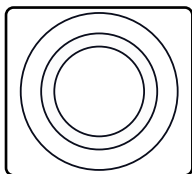
Off

- The machine is switched off.
- ECO mode is activated; the LED ring of the on/off button lights up and the display is switched off.
- Automatic cleaning was activated; the LED ring of the on/off button lights up and the display is switched on.



Flashing

- The button used to start the pulling process flashes during the process.
- Both buttons flash slowly within the menu (except for "Brew Settings").
- The two pull buttons flash quickly and the water tank icon appears on the display when the water tank is empty or has not been installed correctly.



On

- When the machine is switched on and ready to use, both buttons are constantly lit.
- When setting the brew parameters, the pull button for which the brew parameters are programmed lights up.

5.2.4 Operating levers

Steam tilt valve

The steam tilt valve [2, Fig. 2] is used to open and close the steam wand for drawing hot steam.



Starting position

The steam wand is closed.



Pull positions (top / bottom / left / right)

The steam wand is open and hot steam is drawn.

Hot water tilt valve

The hot water tilt valve [5, Fig. 2] is used to open and close the hot water wand for drawing hot water.



Starting position

The hot water wand is closed.



Pull positions (top / bottom / left / right)

The hot water wand is open and hot water is drawn.

6 Transport

When transporting the machine, make sure to observe all markings on the transport packaging and all instructions in this manual.

6.1 Markings on the packaging

Marking	Meaning
	This side up Denotes the top of the package. The arrow must always point up during transportation, handling, and storage of the package.
	Fragile Indicates that the contents of the package are fragile or sensitive to knocks. Store the package carefully, do not throw or drop it.
	Keep dry Indicates that the contents of the package are sensitive to moisture and humidity.
	Stacking limit Provides information on the maximum number of packages that can be stacked on top of one another.

6.2 Scope of delivery

The standard scope of delivery includes:

- MOVE espresso portafilter machine
- Operating instructions
- Drip tray with grid
- Portafilter, bottomless, incl. silicone attachment
- 1x one-cup filter, 1x two-cup filter, 1x three-cup filter (21 g)
- Blind filter
- Tamper
- Cleaning brush

In addition to the standard scope of delivery, the following accessories can optionally be acquired:

- Espresso grinders
- Tamper station
- Tamper pad
- Coffee grounds drawer
- Milk jugs
- Filter screen
- Espresso and cappuccino cups

6.3 Removing the transport packaging



CAUTION

Risk of injury due to packaging material

Children could injure themselves if they play with packaging material.

- Keep packaging material out of the reach of children.

The machine is packaged with a plastic cover and is protected by foam padding. All accessories come in a separate box and are protected by foam. Both the transport box and the accessories box have handles for easier handling. Always handle boxes using these handles. Due to the weight of the machine, it is recommended that two people carry the box.

1. Make sure that the transport box is upright (see Chapter 6.1, "Markings on the packaging").
2. Carefully open the transport box with a cutter knife.
3. Take accessories out with both hands and place them on a flat surface.
4. Open the box and take all accessories out of the cut-outs in the foam insert.
5. Lift the machine out of the transport packaging with both hands and place it on a flat, sufficiently load-bearing surface.
6. Remove the foam padding and plastic cover.
7. Store the original packaging in a dry location.

6.4 Checking the scope of delivery

When you get your machine, make sure you check the following:

- that all parts are there as per the scope of delivery (see Chapter 6.2, "Scope of delivery")
- that the individual components and their packaging are undamaged

If the machine or packaging is damaged or components are missing, contact the manufacturer or dealer immediately and do not use the machine.

6.5 Transportation

NOTICE

Damage due to improper transportation

The machine may become damaged if not transported properly.

- Only use the original packaging for transportation.
- Make sure that the machine is upright, if possible on a pallet, during transportation.
- Do not place any other heavy objects on the packaging.
- Stack a maximum of 3 packages on top of one another.
- Protect the machine from the elements (e.g. snow, rain, frost, direct sunlight).

Carry out the following steps to transport the machine. Due to the weight of the machine, it is recommended that two people transport the machine:

1. Switch off the machine (see Chapter 9.2.1, "Switching the machine on and off") and disconnect the mains plug from the mains.
2. Drain all water out of the machine (see Chapter 11.6, "Emptying the steam boiler").
3. Allow the machine to cool down.
4. Empty the water tank.
5. Clean the machine and accessories (see Chapter 11, "Cleaning") and allow them to dry.
6. Insert the accessories in the corresponding cut-outs in the original foam insert.
7. Pack the machine with the original plastic cover.
8. Lift the machine from underneath using both hands and pack it in the original box.
9. Transport the machine to the desired location.

7 Installation

The machine must be installed as per the instructions in this manual.

7.1 Requirements at the installation site

The following conditions must be met at the installation site:

- The installation surface must be stable and horizontal.
- The installation surface must be water-resistant.
- The installation surface must not be hot.
- The installation surface must be sufficiently load-bearing for the weight of the machine and its accessories.
- There must be a socket for connecting the mains plug.

7.2 Connecting to the power supply



DANGER

Danger to life by electrical voltage

There is a risk of fatal electrical shock if the machine is connected to the wrong voltage.

- Only connect the machine to a socket with a voltage that matches that specified on the nameplate. The nameplate can be found on the front of the machine in the drip tray holder.
- Only connect the machine to an earthed socket.
- Fully unwind the mains cable. Do not bend or crush it.
- Do not use extension cables or power strips.

7.3 Installing the accessories



CAUTION

Risk of injury due to sharp edges

The edges of the drip tray, grid, and cup raiser are sharp and may cause injuries.

- Always be careful when touching the edges.
- Avoid pressing too hard on them.



Abb. 13 Drip tray and grid

1 Grid

2 Drip tray

7.3.1 Installing the blind filter and drip tray



Tip

The blind filter can be stored underneath the drip tray. There is a corresponding mount for it in the drip tray holder.

1. Insert the blind filter.
2. Insert the grid [1, Fig. 3] in the drip tray [2, Fig. 3].
3. Place the drip tray with the recesses on the underside onto the holder on the machine and push it in until it latches in place.

7.3.2 Installing the water filter

The water filter can optionally be acquired (see Chapter 12.1, "Spare parts and accessories"). Install it as follows:

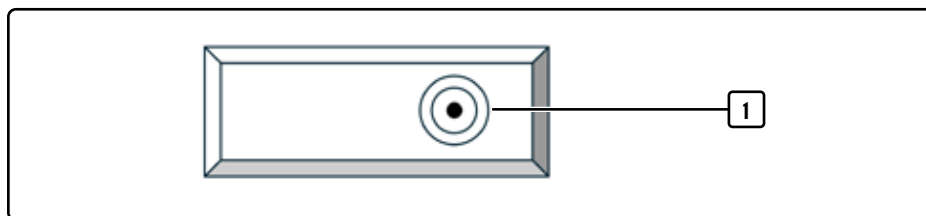


Abb. 14 Plan view of water tank

1 Position of water filter adapter

1. Unpack and prepare the filter cartridge according to the manufacturer's specifications.
2. Remove the water tank lid from the top of the machine.

3. Insert the filter cartridge into the water filter adapter (1, Fig. 4) in the water tank so that it latches in place.
4. Install the water tank lid.

8 Initial start-up

When using the machine for the first time, make sure that:

- the machine has been correctly installed (see Chapter 7, “Installation”),
- the mains plug is disconnected from the power supply,
- the drip tray has been inserted correctly (see Chapter 1, “About these operating instructions”), and
- the steam and hot water tilt valves are closed (see Chapter 5.2.4, “Operating levers”).

8.1 Initial start-up



Abb. 15 Figure without portafilter installed

- | | | | |
|---|-----------------------------|---|--------------------|
| 1 | Display | 4 | Bottom pull button |
| 2 | On/off button with LED ring | 5 | Top pull button |
| 3 | Brew group | | |

8.1.1 Connecting and switching on the machine

1. Remove the water tank and clean it thoroughly (see Chapter 11.5, "Cleaning the water tank").
2. Fill the water tank with water and insert it back into the machine (see Chapter 9.4, "Filling the water tank with water").
3. Plug the mains plug into the socket.
4. Press the on/off button (2, Fig. 5).
 - The LED ring of the on/off button lights up and the "Fill" icon appears on the display.

8.1.2 Filling the boiler with water (fill mode)

1. Place a receptacle under the brew group (3, Fig. 5). The opening of the receptacle should be at least as big as the brew group.
2. Press one of the pull buttons (4, 5, Fig. 5).
 - The LED of the pull button that was pressed flashes and the pump starts to fill the brew boiler.
3. Wait for at least 30 seconds.
 - When water comes out of the brew group, this means that the brew boiler is full.
4. End the pulling process by pressing the flashing pull button.
 - The "Fill" icon disappears from the display and the steam boiler is filled.
5. Wait until you cannot hear any more pump noise.
 - ✓ The steam boiler is full and the machine starts to heat up the boilers. The "Heating Up" icon appears on the display. After the boilers have heated up, the brew temperature is shown on the display. The machine is ready to use.

8.1.3 Rinsing the machine

Rinse the machine with 2 - 3 water tank refills before preparing your first espresso:

1. Switch off the heated-up machine using the on/off button.
 - The LED ring goes out.
2. Drain water out of the machine via the hot water wand (see Chapter 11.6, "Emptying the steam boiler").
3. Refill the water tank (see Chapter 9.4, "Filling the water tank with water").
4. Switch on the machine using the on/off button.
 - The LED ring lights up.
5. Wait until the brew temperature is shown on the display.
6. Repeat this procedure three times.
7. With the machine switched on, empty the remaining quantity of water via the brew group.

8.2 After initial start-up

It is recommended that you place espresso cups on top of the machine after initial start-up. This will keep the cups warm for later use.

9 Operation

9.1 Operating modes

9.1.1 Operational readiness

The machine starts to heat up after being switched on. The respectively reached brew temperature and, if activated, the steam temperature are shown on the display. As soon as the set temperature values are shown on the display, the machine is ready to use.

9.1.2 Continuous operation

The machine operates continuously after being switched on. Continuous operation can be ended as follows:

- Set ECO mode via the menu or activate it via the shortcut function (see Chapter 9.1.4, "ECO mode");
- Switch off the machine (see Chapter 9.2.1, "Switching the machine on and off").

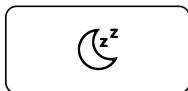
9.1.3 Standby mode of the display

When the machine has been switched on but has not performed a function for several minutes, the display goes into standby mode. A running text that alternately displays the brew temperature and, if activated, the steam temperature is shown in the standby mode of the display.

9.1.4 ECO mode

ECO mode makes it possible to program the machine so that the heating function is deactivated after a certain period of time has elapsed. The display and LED rings of the pull buttons are switched off, but the machine remains switched on (the LED ring of the on/off button lights up). The countdown of the set time starts after the last brewing process is complete or after the last button press.

ECO mode can also be activated directly via the shortcut function (see Chapter 9.3, "Shortcut functions"). To activate ECO mode automatically, the function must be activated and the countdown set via the menu (see Chapter 10.3.7, "Eco Mode").



Sleep icon

Shortly before the machine activates ECO mode, the sleep icon appears on the display and indicates that the machine is going into ECO mode.

ECO mode can be ended as follows:

- Press one of the display or pull buttons once briefly. The display is switched on and the machine starts to heat up.
- Program an automatic switch-on time (see Chapter 10.4.3, "Schedule Set").

9.2 Putting the machine into operation

9.2.1 Switching the machine on and off

Switching on the machine:

1. Press the on/off button.
- ✓ The LED ring lights up and the following information appears on the display one after the other:
 - The welcome message "MAKE COFFEE YOURS"
 - The software version
 - The quantity of liters used so far, if the filter reminder is set (see Chapter 10.4.1, "Filter Reminder")
 - The brew temperature and, if activated, the steam temperature.

Switching off the machine:

1. Press the on/off button.
- ✓ The LED ring goes out and the display is switched off.

9.2.2 Preparing the machine

1. Fill the water tank with water (see Chapter 9.4, "Filling the water tank with water") and insert it into the machine (see Chapter 11.5.1, "Orientation of the water tank").
2. Switch on the machine using the on/off button.
 - The LED ring lights up and the machine will start to heat up. If the setting "Fast Heating" is activated (see Chapter 10.4.7, "Enable Fast Heating"), "UP" will appear on the display. Otherwise, the boiler temperature will be displayed. The heat-up process generally lasts around 8 - 9 minutes. The machine has finished heating up when the temperature set via the menu (see Chapter 10.3.1, "Brew Temperature") or the "Flush" icon appears on the display.
3. If the "Flush" icon appears on the display, perform a flush (see Chapter 9.8, "Performing a flush").
- ✓ As soon as the "Ready Go" icon appears on the display, the machine is ready to prepare espressos.

9.3 Shortcut functions

All machine functions are set via the menu. The following functions can also be set via shortcuts without having to call up the menu.

9.3.1 Switching on ECO mode

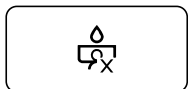
1. Press and hold the left-hand display button for 3 seconds during operation.
- ✓ The machine activates ECO mode.

9.3.2 Activating or deactivating pre-infusion

1. Press and hold the right-hand display button for 3 seconds during operation.
- ✓ Depending on the setting, pre-infusion is then activated or deactivated.



This icon appears when pre-infusion has been activated.



This icon appears when pre-infusion has been deactivated.

9.3.3 Switching the steam boiler on or off

1. Press the right-hand display button once during operation.
- ✓ The steam boiler is switched on or off depending on the current setting.



Steam boiler switched on:
The steam temperature is shown below the brew temperature on the display.



Steam boiler switched off:
Only the brew temperature is shown on the display.

9.3.4 Automatic cleaning of the brew group

1. Press and hold both pull buttons for 2 seconds during operation.
- After 2 seconds, a countdown appears on the display and the automatic cleaning of the brew group is started.
2. Release the buttons.

9.4 Filling the water tank with water

NOTICE

Damage due to overflowing water

The water tank can overflow and leaking water can get into the machine.

- Fill the water tank to just below the edge.
- Do not spill any water over the machine when filling the tank.

To fill the water tank, it can be taken out of the machine or filled directly using a container. Only operate the machine with fresh, soft drinking water (up to 4° dH = German degree of hardness) Do not use carbonated water.

The following messages indicate that the water needs to be topped up:



Tank is almost empty

The current drawing process is continued.
Top up with water soon.



Tank is empty

The pumping process is ended and no more water can be drawn. Both pull buttons flash quickly.
Top up with water.

Proceed as follows to refill the tank:

1. Remove the water tank lid from the top of the machine.
2. Fill the water tank with water.
3. Place the water tank lid back on.

9.5 Pouring ground coffee into the portafilter and pressing (tamping)

When preparing an espresso, it is recommended to prepare the ground coffee as well as possible. The tamper included in the scope of delivery can be used to press and compact the ground coffee in the portafilter. Compacting the ground coffee ensures that the water does not take the path of least resistance through the ground coffee (so-called channeling) and the espresso is extracted evenly.

1. Fill the portafilter with ground coffee. Use the markings in the filter to identify the optimal amount of ground coffee.
2. Gently tapping the portafilter with your fingers evenly distributes the ground coffee in the filter.
3. Place the provided tamper on top of the ground coffee and exert an even, controlled pressure. Do not tilt the tamper when doing this.

4. Turn the tamper slightly to achieve an even surface.
- ✓ The ground coffee is now pressed and compacted.

9.6 Inserting the silicone attachment and filters in the portafilter

The scope of delivery for the machine includes 1x silicone attachment, 1x one-cup filter, 1x two-cup filter, 1x three-cup filter, and 1x blind filter with the following functions:

- Silicone attachment with two spouts for the controlled dispensing of espresso
- Cup filters for preparing espresso and cappuccino
- Blind filter for cleaning the brew group



Abb. 16 Portafilter with two-cup filter and silicone attachment

The silicone attachment is installed by default, but can be removed for cleaning (see Chapter 11.1, “Cleaning the portafilter, silicone attachment, and filters”). Install the silicone attachment as follows:

1. Hold the portafilter with the P logo [4, Fig. 6] facing up.
2. Use both hands to press the silicone attachment [2, Fig. 6] into the portafilter from below until it has fully latched in place.

Insert the filters as follows:

1. With one hand, hold the portafilter with the P logo [4, Fig. 6] facing up.
2. Use the other hand to insert the relevant filter [1, Fig. 6] into the portafilter.
3. Press the filter in using both thumbs until it latches into place.

9.7 Inserting the portafilter in the brew group

NOTICE

Damage due to overtightening of the portafilter

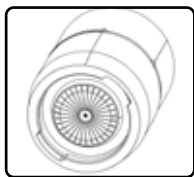
When inserting the portafilter, the portafilter or machine may become damaged if overtightened.

- Carefully tighten the portafilter.
- Only tighten the portafilter until you can feel some resistance. Do not turn it too much.

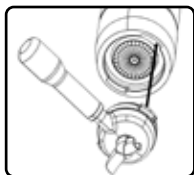
It is recommended to leave the portafilter clamped in the brew group so that it does not cool down. If the portafilter becomes too cold, it can be warmed up with a flush. Do not fill the portafilter with ground coffee when doing this.



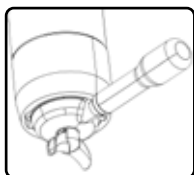
Abb. 17 Portafilter installed, handle pointing to the front



View of brew group from below

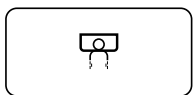


1. Hold the portafilter with one hand.
2. Position the portafilter under the brew group so that the handle of the portafilter is at an angle of approx. 45° to the left.
3. Push the portafilter into the holder of the brew group until the wings on the portafilter engage in the recesses on the brew group.



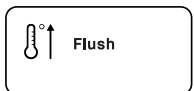
4. Carefully turn the portafilter handle to the right until you feel some resistance.
- ✓ The portafilter is now installed in the brew group.

9.8 Performing a flush



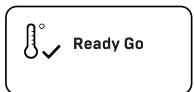
Pull icon

This icon appears when one of the pull buttons is pressed to start the pulling process.



"Flush" icon

Request to flush



"Ready Go" icon

Request to end the flush process

9.8.1 Flush after heating up

The machine heats up after being switched on. If the function "Enable Fast Heating" is activated, the machine quickly heats up to approx. 120°C in order to heat up the brew group faster. When this temperature has been reached, the "Flush" icon appears on the display. This icon indicates that a flush needs to be performed within 60 seconds in order to lower the boiler temperature to the normal set temperature:

1. Place an empty receptacle under the brew group.
 2. Start the pulling process using one of the pull buttons.
- ✓ The duration in seconds is shown on the display. After 10 seconds, the flush automatically finishes and the “Ready Go” icon appears. The machine is ready to prepare espressos.

If the flush has not been performed within 60 seconds, the machine stops heating up and reduces the brew temperature. The “Flush” icon and the current brew temperature appear alternately on the display.

9.8.2 Flush for rinsing the brew group

A flush can also be used to rinse the lines of the brew group in order to remove coffee residues. Proceed as follows:

1. Place an empty receptacle under the brew group.
 2. Start the pulling process using one of the pull buttons.
- The LED of the pull button that was pressed flashes and the pull icon appears on the display and the lines are flushed.
3. Once the water coming out of the brew group is clean and clear, press the flashing pull button.
- ✓ The brew group has been flushed and the machine is ready to prepare espressos.

9.9 Preparing espressos



WARNING

Risk of injury due to hot surfaces and hot liquids spraying out

During the extraction process, hot liquids may spray out and cause injuries or scalding.

Injuries may occur due to the high temperatures of the brew group

- Only operate the brew group via the brew lever.
- Keep your face, hands, and other body parts away from the brew group.

Select the appropriate cup filter for the portafilter depending on the number of cups to be brewed. Coffee drinks can be prepared with or without the silicone attachment.

Observe the following when using the silicone attachment:

- If only one cup of espresso is being prepared, place the cup under the brew group so that both spouts of the silicone attachment are directed into the cup.
- If two cups of espresso are prepared at the same time, place one cup under each of the spouts of the silicone attachment.

Observe the following when using the silicone attachment:

- The opening of the cup should be as wide as the filter used. Otherwise, espresso may pour out at the sides.

Proceed as follows when preparing espressos:

1. Insert the desired filter in the portafilter (see Chapter 9.6, "Inserting the silicone attachment and filters in the portafilter").
2. Fill the filter with the desired quantity of ground coffee.
3. Press and compact the ground coffee evenly using the tamper (see Chapter 9.5, "Pouring ground coffee into the portafilter and pressing [tamping]").
4. Insert the portafilter in the brew group (see Chapter 9.7, "Inserting the portafilter in the brew group").
5. Place a suitable empty cup under the portafilter depending on the cup filter.
6. Press one of the pull buttons.
- ✓ The LED of the pull button that was pressed will start to flash and the automatic espresso preparation process will begin. The timer for the pull time will start on the display. If pre-infusion is set and has been activated for the pull button (see Chapters 10.3.4, "Pre-infusion" and 10.3.5, "Brew settings - setting via the menu"), the timer is interrupted after the active pre-infusion time has elapsed and "---" appears on the display. After the passive pre-infusion time has elapsed, the timer for the pull time will appear again on the display. After the set pull time has elapsed, the espresso pulling process is ended. Residual water is drained into the drip tray and residual pressure released via the residual water outlet of the brew group.
7. The pulling process can be ended at any time by pressing the flashing pull button.
- ✓ The pulling process is complete. Both buttons light up and the current brew temperature appears on the display after a few seconds.

If the set pull time is not sufficient, the automatic pulling can be manually extended. The maximum duration for manual pulling is 60 seconds.

1. During automatic pulling, press the second pull button.
- This pull button starts to flash while the LED of the other pull button goes out. The icon for manual pulling appears on the display.
2. To end the pulling process, press the flashing pull button again.
- ✓ The pulling process is complete. The brew temperature appears on the display and both pull buttons will light up.



Manual pulling icon

Appears if the automatic pulling is manually extended.

9.10 Removing the portafilter from the brew group

WARNING

Risk of injury due to hot surfaces and liquids spraying out

When removing the portafilter, hot water and coffee grounds may spray out and cause injuries or scalding.

The metal surfaces of the portafilter become hot when the portafilter is installed during operation of the machine.

- Make sure that the pulling process has ended automatically or manually.
- Always operate the portafilter by the handle.

1. Hold the portafilter with one hand.
2. Turn the portafilter to the left to release the connection.
3. Carefully pull the portafilter out downwards.

9.11 Drawing hot water

WARNING

Risk of injury due to hot surfaces and hot water spraying out

Injuries may occur when drawing water due to the high temperatures of the water wand.

Hot liquids may spray out and cause injuries or scalding.

- Always keep the nozzle of the hot water wand **fully** inside the receptacle to be filled.

To be able to draw hot water, the steam boiler must be activated (see Chapter 9.3.3, "Switching the steam boiler on or off") and the set steam temperature (see Chapter 10.3.3, "Steam Temp") must have been reached.

1. Place a suitable receptacle with a heat-insulated handle (e.g. jug or cup) under the hot water wand.
 2. Open the hot water tilt valve (see Chapter 5.2.3, "Pull buttons"),
 3. After drawing the desired quantity, close the tilt valve.
- The valve is closed and the boiler is automatically filled with water.

4. Clean the hot water nozzle (see Chapter 11.3, "Cleaning the steam and hot water nozzles").

Tip: To draw hot water for several cups one after the other, it is recommended that you switch off the heated-up machine so that no cold water is pumped back into the boiler.

9.12 Drawing hot steam



WARNING

Risk of injury due to hot surfaces and hot media spraying out

Injuries may occur when drawing steam due to the high temperatures of the surfaces and media spraying out.

- Only operate the steam wand via the rubber handle.
- Place a suitable receptacle underneath the steam nozzle when draining condensation.
- Always keep the nozzle of the steam wand **fully** under the surface of the liquid to be heated or foamed when drawing steam.
- Keep your face, hands, and other body parts away from the steam nozzle.

The machine can generate steam to heat or foam liquids, for example milk or mulled wine.

To be able to draw hot steam, the set steam temperature (see Chapter 10.3.3, "Steam Temp") must have been reached.

1. Place an empty receptacle under the steam nozzle.
2. Open the steam tilt valve (see Chapter 5.2.3, "Pull buttons").
 - Condensation is drained.
3. Close the steam tilt valve after approx. 3 seconds, when no more condensation comes out.
4. Place the receptacle with the desired liquid under the steam nozzle.
5. Immerse the steam nozzle fully under the surface of the liquid.
6. Open the steam tilt valve.
 - The liquid is heated or foamed.
7. Close the steam tilt valve and remove the receptacle from the drip tray.
8. Briefly open the steam tilt valve and close it again.
 - Steam is let out into the drip tray to prevent the nozzle from becoming clogged.
9. Clean the steam nozzle immediately (see Chapter 11.3, "Cleaning the steam and hot water nozzles").

10 Navigation and settings in the menu

10.1 Icons on the display

All menu settings and machine statuses are shown on the display.

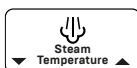
10.1.1 Menus for basic settings



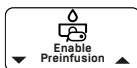
“Brew Temperature” menu: Set the brew temperature (see Chapter 10.3.1, “Brew Temperature”)



“Steam Enable” menu: Switch the steam boiler on or off (see Chapter 10.3.2, “Steam Enable”)



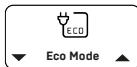
“Steam Temp” menu: Set the steam temperature (see Chapter 10.3.3, “Steam Temp”)



“Enable pre-infusion” menu: Switch the pre-infusion on and off (see Chapter 10.3.4, “Pre-infusion”)



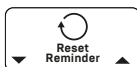
“Brew Settings” menu: Set the pull time and configure the pre-infusion settings for the two pull buttons (see Chapter 10.3.5, “Brew settings - setting via the menu”)



“ECO Mode” menu: Switch ECO mode on and off and set the duration for ECO mode (see Chapter 10.3.7, “Eco Mode”)



“Cleaning Reminder” menu: Set reminder for cleaning the brew group (see Chapter 10.3.8, “Cleaning Reminder”)



“Reset Reminder” menu: Reset the reminder functions “Cleaning Reminder” and “Filter Reminder” (see Chapter 10.3.9, “Reset Reminder”)



“Automated cleaning” menu: Start the automatic cleaning of the brew group (see Chapter 11.7.2, “Starting automatic cleaning of the brew group”)



“Barista Lights” menu: Set the lights on the machine (see Chapter 11.7.2, “Starting automatic cleaning of the brew group”)



“Advanced User Settings” menu: Hide/show advanced optional settings (see Chapter 10.4, “Advanced menu (user) settings”)

10.1.2 Menus for advanced user settings



“Filter Reminder” menu: Set reminder for changing the filter (see Chapter 10.4.1, “Filter Reminder”)



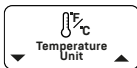
“Timer Enable” menu: Activate or deactivate the timer for automatically switching the machine on or off (see Chapter 10.4.4, “Timer Enable”)



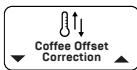
“Clock Set” menu: Set the time (see Chapter 10.4.2, “Clock Set”)



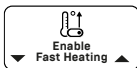
“Schedule Set” menu: Program times for automatically switching the machine on and off (see Chapter 10.4.3, “Schedule Set”)



“Temperature Unit” menu: Set the unit of temperature °C or °F (see Chapter 10.4.5, “Temperature Unit”)



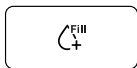
“Coffee Offset Correction” menu: Set the offset value between the machine temperature measuring point and the output temperature (see Chapter 10.4.6, “Coffee Offset Correction”)



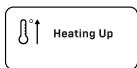
“Enable Fast Heating” menu: Activate or deactivate fast machine heat-up (“Fast Heating”) (see Chapter 10.4.7, “Enable Fast Heating”)

10.1.3 Further icons on the display

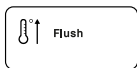
In addition to the menus, there are more icons that indicate a particular status or prompt user action during operation.



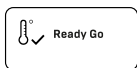
Fill mode (see Chapter 8, “Initial start-up”)



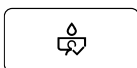
The machine heats up (see Chapter 8, “Initial start-up”)



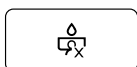
Request to flush (see Chapter 9.8, “Performing a flush”)



Request to end the flush process (see Chapter 9.8, “Performing a flush”)



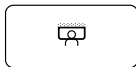
Pre-infusion activated (see Chapter 9.3.2, “Activating or deactivating pre-infusion”)



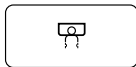
Pre-infusion deactivated (see Chapter 9.3.2, “Activating or deactivating pre-infusion”)



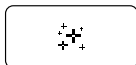
Passive pre-infusion in progress (see Chapter 10.3.4, "Pre-infusion")



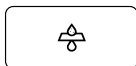
Active pre-infusion in progress (see Chapter 10.3.4, "Pre-infusion")



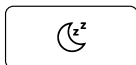
Brewing process (pulling) (see Chapter 9.8, "Performing a flush")



Reminder to clean the machine (see Chapter 10.3.8, "Cleaning Reminder")



Reminder to replace the water filter (see Chapter 10.4.1, "Filter Reminder")



Sleep icon to announce ECO mode (see Chapter 9.1.4, "ECO mode")



Water tank icon
Water needs to be topped up (see Chapter 9.4, "Filling the water tank with water"), or
Water tank not correctly installed (see Chapter 11.5.1, "Orientation of the water tank")

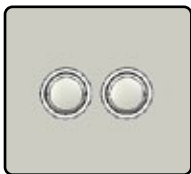


Refill icon (see Chapter 9.4, "Filling the water tank with water")

10.2 Navigation in the menu

It is possible to navigate and change settings using the display buttons and pull buttons.

If no input has been made in a menu within 30 seconds, the menu automatically closes and the current brew temperature and, if activated, the steam temperature are shown on the display.



Left-hand and right-hand display button

- Navigation up / down in a menu
- Reduce / increase settings or values

**Top pull button**

- Confirm selection

**Bottom pull button**

- Leave current menu display

10.2.1 Opening the main menu

1. Press and hold the left-hand and right-hand display button for 3 seconds.
- ✓ The main menu opens and the “Brew Temperature” icon appears on the display.

10.2.2 Selecting and opening submenus

1. In the main menu, repeatedly press the left-hand or right-hand display button until the desired submenu is displayed.
 2. Press the top pull button.
- ✓ The selected submenu opens and the corresponding submenu settings are shown on the display.

10.2.3 Changing and confirming settings

1. In the submenu, repeatedly press the left-hand or right-hand display button until the desired setting is displayed.
 2. Press the top pull button.
- The selected setting is adopted.
3. Press the bottom pull button.
- ✓ The current menu display is closed and the display returns to the higher menu level.

10.3 Basic menu settings

To open menus and change settings, follow the instructions in the Chapter 10.2, “Navigation in the menu”.

10.3.1 Brew Temperature

By default, the brew temperature is set at 92°C. You can change the temperature as follows:

1. Open the main menu.
2. Select and open the "Brew Temperature" submenu.
 - The currently set brew temperature flashes on the display.
3. Set the brew temperature.
 - ✓ The set brew temperature appears on the display for a few seconds.

10.3.2 Steam Enable

Liquids can be heated and foamed using the steam nozzle of the machine. Water is heated in the steam boiler for this purpose. To save energy, the steam boiler can be switched off. The steam boiler is activated ("ON") by default. Activation or deactivation takes place via the shortcut function (see Chapter 9.3, "Shortcut functions") or as follows via the menu:

1. Open the main menu.
2. Select and open the "Steam Enable" submenu.
3. Select the setting "ON" (activate steam boiler) or "OFF" (deactivate steam boiler).

10.3.3 Steam Temp

Hot steam is drawn via the steam nozzle to heat or foam liquids. The temperature of the steam can be set via the menu. By default, the steam temperature is set to 128°C. It can be set to any value between 115°C and 134°C.

1. Open the main menu.
2. Select and open the "Steam Temperature" submenu.
3. Set and confirm the desired temperature.

10.3.4 Pre-infusion

Pre-infusion ensures that the ground coffee in the portafilter is completely moistened once before extraction is carried out at high pressure.

There is the possibility of actively (with pump activity) and/or passively (without pump activity) influencing the pre-infusion.

How pre-infusion works

At the start of the espresso pulling process, the pump **actively** builds the pressure up for a predefined period of time. Before the pump pressure has reached 9 bar, the pump interrupts the activity for another predefined period of time. During this **passive** phase, the hot water completely soaks the ground coffee. After soaking is complete, the extraction is started at 9 bar.

Example

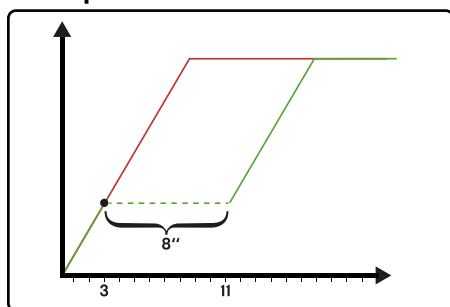


Abb. 18 Course of pulling process with and without pre-infusion

1 Green: Course with pre-infusion

2 Red: Course without pre-infusion

If pre-infusion is activated, pump activity starts for 3 seconds after the start of the espresso pulling process. After these 3 seconds, the pump activity is interrupted for 8 seconds (PI pause) in order to moisten the ground coffee. After these 8 seconds have elapsed, the pump starts up again and the espresso extraction is started at 9 bar for the preset pull time.

If pre-infusion is deactivated, the pump starts up after the pulling process begins. After the preset pull time has elapsed, the brewing process is ended.



Active pre-infusion

This icon appears when active pre-infusion is in progress.



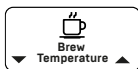
Passive pre-infusion

This icon appears when passive pre-infusion is in progress.

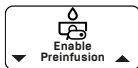
Activating or deactivating pre-infusion

Pre-infusion is activated or deactivated as a function for the entire machine via the following menu. The activated function is only effective if pre-infusion

has also been activated for the respective pull buttons (see Chapter 10.3.6, “Brew settings - setting via pull buttons”).



1. Open the main menu.



2. Select and open the “Enable Pre-infusion” submenu.



3. Select and confirm the setting “ON” (pre-infusion activated) or “OFF” (pre-infusion deactivated).
- The setting is applied.

Programming pre-infusion

The procedure for setting the individual parameters for active and passive pre-infusion is explained in the Chapter 10.3.5, “Brew settings - setting via the menu”.

10.3.5 Brew settings - setting via the menu

The following brew parameters can be set via the “Brew Settings” menu:

- **Brew 1 Settings:** Setting the brew parameters for the **top pull button**.
- **Brew 2 Settings:** Setting the brew parameters for the **bottom pull button**.
- **Shot Time:** Defines the total duration of the pump activity. The duration of the passive pre-infusion is not taken into account in the shot time.
- **PI Pause:** Select the “ON” option to activate pre-infusion for the pull button. Select the “OFF” option to deactivate the function for the button.
- **Start:** Duration in seconds, after which the pump activity for passive pre-infusion is interrupted.
- **Time:** Duration of the passive pre-infusion in seconds.

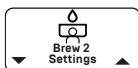
The setting procedure is identical for both pull buttons.



1. Open the main menu.



2. Select and open the “Brew Settings” submenu.



3. Select and confirm “Brew 1 Settings” or “Brew 2 Settings”.
- The brew settings appear on the display.

SHOT TIME	32"
PI PAUSE	ON
START	4"
TIME	5"

4. Press the top pull button.
- The setting for the option "Shot Time" flashes.
5. Set and confirm the desired total duration for the pulling process.
6. Program the remaining settings in the same way.

10.3.6 Brew settings - setting via pull buttons

As an alternative to setting via the menu, the brew parameters can also be set directly by pressing the desired pull button.

Preparatory steps

1. Make sure that the water tank is filled with water.
2. The pulling process begins when the settings are made. It is therefore recommended to fill the portafilter with ground coffee and clamp it in the machine.

Activating or deactivating pre-infusion



1. Press and hold the desired pull button for 4 seconds.
- ✓ The LED of the pull button flashes and "ON" (pre-infusion activated for this button) or "OFF" (pre-infusion deactivated for this button) appears on the display depending on the current setting.

Setting the pull time with activated pre-infusion

After pre-infusion has been activated for the desired pull button ("ON"):

1. Briefly press the same pull button.
- The LED of the pull button flashes and the timer that programs the duration from the start of pre-infusion starts on the display.
2. After the desired time has elapsed, press the pull button again.
- The icon "---" for passive pre-infusion appears on the display.
3. After the desired pre-infusion time has elapsed, press the pull button a third time.
- The LED of the button flashes and the timer for the pull time resumes on the display.
4. After the desired time has elapsed, press the pull button for a final time.
- ✓ The pull button is now programmed with the desired pull time.

Setting the pull time with deactivated pre-infusion

After pre-infusion has been deactivated for the desired pull button ("OFF"):

1. Briefly press the same pull button.
 - The LED of the pull button flashes and a timer starts on the display.
2. After the desired pull time has elapsed, press the pull button again.
 - ✓ The time value flashes for 2 seconds on the display. The pull button is now programmed with the desired pull time.

10.3.7 Eco Mode

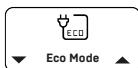
The following eco mode setting is set by default:

- "30": Countdown of 30 minutes until activation of ECO mode

The function can be set to a value of between 30 and 600 minutes or switched off ("OFF"). The countdown can be set to a maximum of 600 minutes in steps of 30 minutes. Proceed as follows:



1. Open the main menu.



2. Select and open the "Eco Mode" submenu.



3. Select and confirm the desired setting.

10.3.8 Cleaning Reminder

A reminder for the next brew group clean can be set via the menu. This reminder function is deactivated ("OFF") by default. To activate the function, the number of cups is set to a value of between 10 and 200 cups (shots) in steps of 10.

This function is deactivated ("OFF") by default. It is recommended to clean the brew group after 90 to 140 shots. Only a brewing process of more than 15 seconds is counted as a portion of espresso.



1. Open the main menu.



2. Select and open the "Cleaning Reminder" submenu.



3. Select and confirm the desired setting.

10.3.9 Reset Reminder

The machine supports two reminder functions:

- Cleaning Reminder: Reminder for the next brew group clean (see Chapter 10.3.8, "Cleaning Reminder")
- Filter Reminder: Reminder for the next water filter replacement (see Chapter 10.4.1, "Filter Reminder")

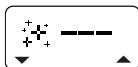
After cleaning the brew group or changing the water filter, these reminder functions must be reset as follows:



1. Open the main menu.



2. Select and open the "Reset Reminder" submenu.



3. Select the "Cleaning Reminder" or "Filter Reminder" setting using the left-hand or right-hand display button.
4. Press the top pull button to confirm the selection.
 - ✓ If "---" appears on the display, the selected reminder setting has been successfully reset.
5. Release the button.

10.3.10 Barista Light

The machine lights are located on the underside of the balcony unit. They can be programmed via the options "ALWAYS ON" (always switched on), "DURING SHOT" (switched on during pulling), or "OFF" (always switched off).



1. Open the main menu.



2. Select and open the "Barista Lights" submenu.



3. Select and confirm the desired setting.

10.4 Advanced menu (user) settings

In addition to the basic settings, the machine also has a range of other settings. These are hidden during initial start-up. The machine can be used as normal without the advanced settings. To be able to change the advanced settings, they must be called up via the "Advanced User Settings" menu. Changed advanced settings remain active even when the menu has been closed. The advanced settings can be shown or hidden at any time as follows:



1. Open the main menu.



2. Select and open the "Advanced User Settings" submenu.



3. Select and confirm the setting "ON" [show] or "OFF" [hide].

- ✓ The setting is applied and the advanced settings are shown in the main menu.

10.4.1 Filter Reminder

A reminder for the next water filter replacement can be set via the menu. To be able to use this function, a water filter must be installed (see Chapter 7.3.2, "Installing the water filter").

The setting is applied in steps of 5 liters up to a value of 200 liters. This function is deactivated ("OFF") by default. The required interval for replacing the filter can be found in the manufacturer's specifications for the water filter used.



1. Open the main menu.



2. Select and open the "Filter Reminder" submenu.



3. Select and confirm the desired setting.

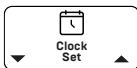
10.4.2 Clock Set

The time can be set to any value between "00:00" and "23:59". The settings "MON" (Monday), "TUE" (Tuesday), "WED" (Wednesday), "THU" (Thursday), "FRI" (Friday), "SAT" (Saturday) and "SUN" (Sunday) can be selected for the day of the week.

The settings are changed by briefly pressing the display buttons. For a quick search, for example when setting the time, the buttons can also be pressed for longer until the desired value appears on the display.



1. Open the main menu.



2. Select and open the "Clock Set" submenu.



- The hour display flashes.

3. Set and confirm the hours.

- The minute display flashes.

4. Set and confirm the minutes.



- The day of the week flashes.

5. Set and confirm the day of the week.

10.4.3 Schedule Set

The machine offers the possibility of setting two times per day for the automatic switch-on ["ON"] and for the automatic switch-off ["OFF"]. A value does not need to be assigned to each switch-on and switch-off time. To delete a switch-on or switch-off time, select the value "--:--".



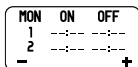
1. Open the main menu.



2. Select and open the "Schedule Set" submenu.



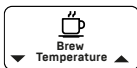
- The display for the day of the week appears.
3. Set the desired day of the week using the left-hand or right-hand display button and confirm using the top pull button.



- The display with the switch-on and switch-off times appears.
4. Press the top pull button.
- The hour display for the first switch-on time flashes.
5. Set the hours using the display buttons and confirm using the top pull button.
- The minute display for the first switch-on time flashes.
6. Set the hours using the display buttons and confirm using the top pull button.
- The hour display for the first switch-off time flashes.
7. Set the hours using the display buttons and confirm using the top pull button.
- The minute display for the first switch-off time flashes.
8. Set the hours using the display buttons and confirm using the top pull button.
9. The second switch-on and switch-off times are set in the same way.

10.4.4 Timer Enable

To be able to use the programmed switch-on and switch-off times, the timer function must be activated ["ON"]. If the timer function is not activated ["OFF"], the machine ignores the programmed switch-on and switch-off times. In this case, the machine uses the time set for ECO mode for automatically switching off the heating function. When the timer function is deactivated, the programmed switch-on and switch-off times are preserved and can be reactivated at any time. The timer function is activated and deactivated as follows:



1. Open the main menu.



2. Select and open the "Timer Enable" submenu.



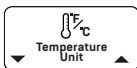
3. Select and confirm the setting "ON" (activate timer) or "OFF" (deactivate timer).

10.4.5 Temperature Unit

The temperature can be displayed in °C or °F. By default, the machine uses the unit °C.



1. Open the main menu.



2. Select and open the "Temperature Unit" submenu.



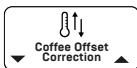
3. Select and confirm the setting °C or °F.

10.4.6 Coffee Offset Correction

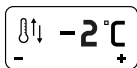
The machine is designed for optimal espresso preparation. External conditions can cause the water to cool down slightly on its way from the boiler to the brew group. To compensate for this temperature loss, you have the option to set the offset at a value of between -10°C and +10°C via the menu. The setting 0°C is activated by default.



1. Open the main menu.



2. Select and open the "Coffee Offset Correction" submenu.



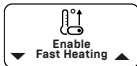
3. Select and confirm the setting.

10.4.7 Enable Fast Heating

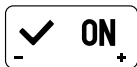
After the machine is switched on, it heats up to the preset brew temperature. This can take up to 20 minutes, depending on the ambient temperature. The “Enable Fast Heating” function serves to overheat the machine within a short space of time in order to heat the brew group and reach the brew temperature faster.



1. Open the main menu.



2. Select and open the “Enable Fast Heating” submenu.



3. Select and confirm the setting “ON” [activate] or “OFF” [deactivate].

11 Cleaning



DANGER

Danger due to electrical voltage

There is the risk of a fatal electric shock if cleaning is not done properly.

- Switch off the machine, take the plug out of the socket, and allow the machine to cool to room temperature before performing any cleaning work.
- Never submerge the machine under water.



WARNING

Risk of injury due to hot surfaces

There is the risk of injury due to hot surfaces.

- Allow the machine and associated components to cool down completely before performing any cleaning work.

Only perform the cleaning work set out in these operating instructions. Improper cleaning could damage the machine and accessories.

For cleaning:

- Only use a soft, moistened, non-abrasive cloth.
- Do not use scouring agents or cleaning products that contain chlorine!

11.1 Cleaning the portafilter, silicone attachment, and filters

Clean the portafilter, silicone attachment, and filters daily. Do not put the portafilter in the dishwasher.

Removing the filter from the portafilter

1. Hold the portafilter in one hand.
2. Use the other hand to remove the filter from the holder.

Tip: The filters fit very tightly in the portafilter so that they cannot fall out during operation. If the filter is very hard to take out, it is recommended that you use your fingers to grip under the edge of the filter and then press it out of the holder.

Removing the silicone attachment from the portafilter

1. Hold the portafilter in one hand.
2. Use the other hand to remove the silicone attachment from the holder.

Cleaning the filter, silicone attachment, and portafilter

1. Remove the silicone attachment and filter from the portafilter as explained in the previous sections.
2. Clean the portafilter, silicone attachment, and filter with warm water, a food-safe washing-up liquid, and a soft cloth.
3. Allow the filter, silicone attachment, and portafilter to dry completely.
4. Install the silicone attachment and filter in the portafilter (see Chapter 9.6, "Inserting the silicone attachment and filters in the portafilter").

11.2 Cleaning the drip tray and grid



CAUTION

Risk of injury due to sharp edges

The edges of the drip tray and grid are sharp and may cause injuries.

- Avoid pressing too hard on the edges.
- Wipe over the edges carefully.

Empty the drip tray in good time. Do not wait until it is full to the brim.

Clean the drip tray and grid daily. Do not put them in the dishwasher.

1. Pull the drip tray forwards out of the machine. Remove the grid from the drip tray.
2. Empty the drip tray over a sink.
3. Clean all parts with warm water, a food-safe washing-up liquid, and a soft cloth.
4. Allow all parts to dry fully.
5. Install all parts in reverse order.

11.3 Cleaning the steam and hot water nozzles



WARNING

Risk of injury

There is a risk of injury when cleaning the steam and hot water nozzles due to high temperatures.

- Do not touch the steam wand, steam nozzle, hot water wand, or hot water nozzle. Only touch them via the rubber handles.

11.3.1 Cleaning the steam and hot water nozzles after use

Clean the steam nozzle and hot water nozzle immediately after every use so that liquid residues can be removed and do not dry on.

1. Wipe the nozzles with a moistened microfiber cloth. If necessary, hold the steam wand by the rubber handle when doing this.
2. Make sure that there are no residues on the nozzles.

11.3.2 Cleaning a blocked steam nozzle

NOTICE

Damage to the machine

Not cleaning the steam nozzle properly could damage it.

- Insert sharp objects for cleaning carefully into the nozzle.
- Make sure that the gasket between the nozzle and the thread is correctly positioned.

If the steam nozzle is blocked, no steam can come out. Clean the inside of the nozzle as follows:

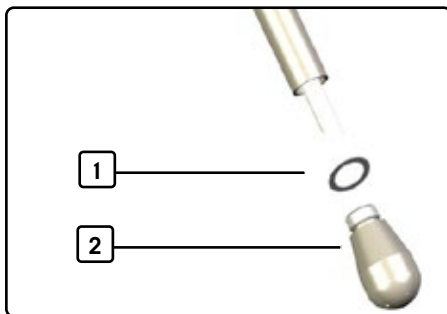


Abb. 19 Steam wand nozzle, removed

- | | | | |
|---|--------|---|-------------------|
| 1 | Gasket | 2 | Steam wand nozzle |
|---|--------|---|-------------------|

1. Switch off the machine and let it cool down.
2. Unscrew the nozzle [2, Fig. 9] of the steam wand by hand and place it to the side.
3. Carefully clean the holes of the nozzle with a needle or paper clip.
4. Screw the nozzle and gasket [1, Fig. 9] back on.

11.4 Cleaning the machine housing

Wipe the housing with a soft, moistened cloth to remove dirt. Then wipe it dry with a soft cloth.

11.5 Cleaning the water tank

11.5.1 Orientation of the water tank

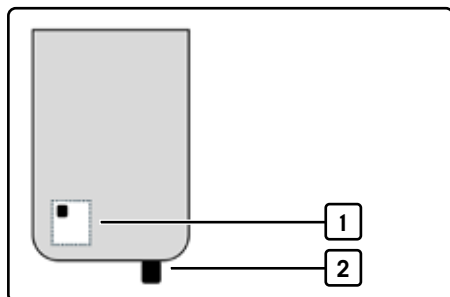


Abb. 20 Orientation of the water tank

1 Float with magnetic point

2 Valve

Orient the water tank so that

- the float is inserted with the magnetic point facing up, and
- the valve is at the bottom right of the tank.

Only when the water tank is correctly oriented can it be inserted in the housing so that the edges of the tank lie completely on the housing.

11.5.2 Cleaning the water tank

Clean the water tank daily. Do not put the water tank in the dishwasher. To clean the water tank, proceed as follows:

1. Remove the water tank lid from the top of the machine.
2. Pull out the water tank upwards using both hands.
3. Empty the water tank over a sink and clean with warm water, a food-safe washing-up liquid, and a soft cloth.
4. Dry the outside of the water tank using a dry, soft cloth.
5. Insert the water tank.
6. Place the water tank lid back on.

11.6 Emptying the steam boiler

If the machine is not going to be used for a relatively long stretch of time, it should be emptied. Even with frequent use, the boiler water should be emptied every 1-2 weeks and replenished.

1. Allow the machine to start up until the set brew temperature and steam temperature are shown on the display.
2. Switch off the machine using the on/off button.
 - The LED ring goes out.
3. Place a large container underneath the hot water wand.
4. Open the hot water tilt valve (see Chapter 5.2.3, "Pull buttons"),
 - The boiler water is emptied via the hot water wand.
5. Close the hot water tilt valve.
6. Rinse the boiler with fresh water (see Chapter 8.1.3, "Rinsing the machine").

11.7 Cleaning the brew group

Not cleaning the brew group properly could cause premature wear. Clean the brew group as per the following instructions.

The machine has a reminder function "Cleaning Reminder" (see Chapter 10.3.8, "Cleaning Reminder"). If the function is activated, a reminder to clean the brew group will appear on the display after a preset number of pulling processes. Clean the brew group after having made approx. 90 to 140 cups of espresso. It is also recommended to clean the brew group once after the machine has not been used for a relatively long stretch of time.

The following are required for cleaning the brew group:

- The cleaning brush provided
- The blind filter provided, and
- A powder detergent available at a specialist retailer for cleaning and degreasing the brew group

11.7.1 Preparatory steps for automatic cleaning

1. Clean the brew group gasket and shower screen using the brush provided.
2. Remove the cup filter from the portafilter (see Chapter 11.1, "Cleaning the portafilter, silicone attachment, and filters").
3. Insert the blind filter in the portafilter (see Chapter 9.6, "Inserting the silicone attachment and filters in the portafilter").
4. Fill the blind filter with 3 - 5 g of the cleaning powder.
5. Insert the portafilter including the blind filter and cleaning powder in the brew group (see Chapter 9.7, "Inserting the portafilter in the brew group").

11.7.2 Starting automatic cleaning of the brew group

The duration of the automatic clean is 135 seconds and is shown via a countdown on the display. The clean can be started using a shortcut (see Chapter 9.3, “Shortcut functions”) or as follows via the menu:



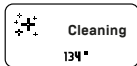
1. Open the main menu.



2. Select and open the “Automated Cleaning” submenu.



3. Select and confirm the “Start” option.



- The counter starts at 135 seconds and the blind filter fills with water. The dissolved grease/oils are drained from the residual water outlet of the brew group. The clean is finished when the countdown has ended.
- 4. If the icon for the reminder function “Cleaning Reminder” appears on the display, reset it (see Chapter 10.3.9, “Reset Reminder”).
- ✓ The icon will disappear from the display and the counter will start to count down to the next reminder.

Tip: To end the clean early, press one of the pull buttons.

11.7.3 Post-rinsing

1. After the counter has stopped, remove the portafilter from the brew group and rinse out with fresh water.
2. Insert the portafilter in the brew group.
3. Briefly press one of the pull buttons to start the pulling process.
4. Wait until the pressure has built up and 9 bar is displayed on the pump pressure gauge.
5. Press the flashing pull button again.
 - Pressure is released and residual water drained via the residual water outlet.
6. Repeat steps 4 to 6 until clear water comes out into the drip tray.
- ✓ The brew group is now ready to use.

12 Servicing



DANGER

Danger due to electrical voltage

There is the risk of a fatal electric shock if servicing is not done properly.

- Before proceeding to do any servicing work, switch off the machine, take the plug out of the socket, and allow the machine to cool to room temperature.

Observe all safety instructions and warnings in this manual when performing any servicing work. Any servicing tasks not mentioned in these operating instructions may only be carried out by qualified specialist personnel.

12.1 Spare parts and accessories

Only original spare parts may be used for servicing work. Spare parts can be purchased from authorized dealers. Authorized dealers can be found using the dealer search at:

<https://www.profittec-espresso.com/en/storelocator>

Spare part	Item number
Brew group gasket	C449900230
Shower plate	C519900102
Shower holder	C529900550
Shower plate gasket	C449900790
Countersunk head screw M5x10	C319900134
One-cup filter	C619900104
Two-cup filter	C619900105
21-gram filter	C619900107
Blind filter	C619900106
Portafilter retaining spring	C619900098
Portafilter body	Pr5800.1
Portafilter handle	PI040
2-spout silicone insert	PI047
Cleaning brush	R210
2-hole steam nozzle	P2543

Accessory	Item number
Water filter	89445.K
Tamper station	Pr5130
Tamper pad	Pr5115
Coffee grounds drawer, stainless steel	Pr5230
Milk jug, 350 ml	Pr5200
Milk jug, 500 ml	Pr5210
Filter screen	Pr5140
4x Pro Cups Espresso	Pr5127
4x Pro Cups Cappuccino	Pr5128

12.2 Replacing the water filter

No reminder function is set for the machine by default. If the function is set via the menu, a corresponding icon indicating that it is time to replace the water filter appears after a preset amount of water has been used.



“Waterfilter Reminder” icon

Information on the procedure and on the intervals for replacing the water filter can be found in the manufacturer’s specifications for the water filter used.

12.3 Replacing the brew group gasket

12.3.1 Required tools and accessories

- Cleaning brush
- Portafilter without filter
- Spare gasket, not included in scope of delivery
- Flat-head screwdriver, not included in scope of delivery
- 3 mm Allen key, not included in scope of delivery

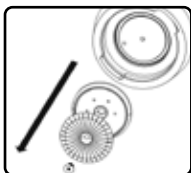
12.3.2 Before replacement

1. Switch off the machine and disconnect the mains plug from the mains.
2. Allow the machine to cool down.
3. Empty (see Chapter 11.6, “Emptying the steam boiler”) and clean (see Chapter 11, “Cleaning”) the machine.
4. Remove the grid and drip tray.
5. Unpack the spare parts and lay them out ready.

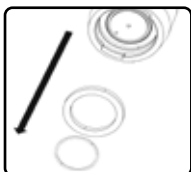
12.3.3 Replacing the gasket



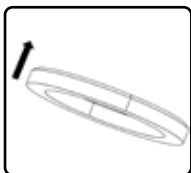
View of brew group from below



1. Unscrew the countersunk head screw in the center of the shower plate using an Allen key.
2. Remove the shower plate and shower holder.



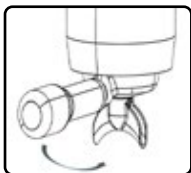
3. Remove the shower plate gasket.
 4. Lever the group gasket out with the flat-head screwdriver.
- This destroys the group seal.



5. Clean the groove in the shower holder using the cleaning brush.
6. Insert a new group gasket in the cleaned groove. When doing so, orient the gasket so that the chamfered side is facing up.
7. Press the gasket into the groove.



8. Install the shower plate gasket.
9. Screw on the shower holder and shower screen using the countersunk head screw.



10. Place the portafilter without filter against the shower screen and slowly tighten. With the other hand, apply counter-pressure to the brew group from above.
- ✓ The brew group is ready to use again.

13 Troubleshooting

The following overview contains information about possible faults and measures to rectify these faults.

If faults that are not unambiguously described in these operating instructions or that cannot be rectified with the described measures occur when using the machine, do not use the machine and contact the dealer.

13.1 Machine faults

Fault	Cause	Solution
During initial start-up, the pump is activated when the pull button is pressed but no water comes out of the brew group.	Insufficient time for filling the brew boiler.	It takes about 30 seconds for the brew boiler to fill up and for water to come out.
The machine does not heat up during initial start-up.	The boiler overfill protection has been triggered.	Briefly turn the machine off and then on again.
The machine is switched on but will not start operation.	The water tank has not been installed correctly.	Install the water tank correctly (see Chapter 11.5.1, "Orientation of the water tank")
Abnormal, loud pump noise.	The water filter cartridge is dry.	Soak the water filter cartridge sufficiently. Follow the manufacturer's specifications for the filter used.
The machine is switched on and draws air.	The water tank has not been installed correctly.	Insert the water tank correctly (see Chapter 11.5.1, "Orientation of the water tank").
The machine will not heat up again after water has been drawn from the hot water wand.	The boiler overfill protection has been triggered.	Briefly turn the machine off and then on again. Check that there is enough water in the tank and refill if necessary (see Chapter 9.4, "Filling the water tank with water").
The machine will not switch on or off automatically in spite of a timer being set.	The circuit board battery is flat.	Deactivate the timer functions (see Chapter 10.4.4, "Timer Enable") and contact the dealer.

Fault	Cause	Solution
Water is coming out between the portafilter and the brew group.	The portafilter has not been installed correctly.	Install the portafilter correctly (see Chapter 9.7, "Inserting the portafilter in the brew group").
	The gasket is worn.	Replace the gasket (see Chapter 12.3, "Replacing the brew group gasket").
The water tank cannot be fully inserted.	The water tank is in the wrong orientation.	Orient the water tank correctly and try again (see Chapter 11.5.1, "Orientation of the water tank").
The advanced menu settings are not shown.	The menu is hidden.	Call up the advanced settings menu (see Chapter 10.4, "Advanced menu [user] settings").
The machine is switched on and the steam tilt valve is open, but no steam is coming out of the steam nozzle.	The steam nozzle is blocked.	Clean the steam nozzle (see Chapter 11.3, "Cleaning the steam and hot water nozzles").
	The boiler temperature has not been reached.	Wait until the set steam temperature (see Chapter 10.3.3, "Steam Temp") has been reached.
	Steam boiler switched off.	Switch on the steam boiler (see Chapter 9.3.3, "Switching the steam boiler on or off").
The machine is not reacting to inputs.	The settings were changed or other unknown causes.	Reset the machine (see Chapter 13.1.1, "Resetting the machine").

13.1.1 Resetting the machine

Resetting the machine deletes all user-defined settings. Initial start-up must be carried out again after resetting the machine (see Chapter 8, "Initial start-up").

1. Switch off the machine using the on/off button.
 - The LED ring goes out.
2. Press and hold the right-hand display button.
3. In the meantime, switch on the machine using the on/off button.
4. Wait until the "Reset Done" icon appears on the display.
5. Release the right-hand display button.
6. Switch off the machine.
- ✓ The machine has been reset.

14 Technical data

Specification	Value
Machine dimensions (W x D x H)	270 x 445 x 375 mm
Dimensions with portafilter (W x D x H)	270 x 495 x 375 mm
Weight	18.8 kg
Water pressure	min. 1 bar, max. 2 bar
Water tank capacity	approx. 2.8 l
Power supply	Value
EU, UK, NZ, AU	230 V~, 50/60 Hz
US	110 V~, 50/60 Hz
JP	110 V~, 50/60 Hz
Power	Value
EU, UK, NZ, AU	2300 W
US, JP	1700 W

15 Shutdown, dismantling, and storage

15.1 Shutting down the machine

1. Switch off the machine using the on/off button.
 - The LED ring goes out.
2. Disconnect the mains plug from the mains.

15.2 Dismantling the machine

1. Empty the machine [see Chapter 11.6, “Emptying the steam boiler”).
2. Shut down the machine.
3. Allow the machine to cool down completely.
4. Remove the grid from the drip tray.
5. Pull the drip tray out of the device.
6. Remove the blind filter from the drip tray holder.
7. Drain water from the water tank.

15.3 Storage

NOTICE

Danger due to improper storage

The machine may become damaged and its functioning impaired if not stored properly.

- Only store the machine once the boiler has been fully emptied.
- Do not tilt the machine or place it on its head in the packaging.
- Pack the machine correctly and store it in a dry environment.
- Stack a maximum of three packages on top of one another.
- Do not place any other heavy objects on the packaging.
- Do not store at subzero temperatures.

Proceed as follows when storing the machine:

1. Dismantle the machine.
2. Pack the machine and accessories in their original packaging.
3. Store at the desired location.

16 Disposal



The symbol showing a crossed-out garbage can indicates that a product and its accessories (e.g. charger, USB cable) may not be thrown out with the household waste once they have reached the end of their service life. To prevent damage to the environment and human health due to uncontrolled waste disposal and to promote the sustainable reuse of material resources, please separate these objects from other types of waste and recycle them responsibly.

Dispose of the product as follows:

- Before disposing of the machine, make sure to dismantle it as per the safety instructions and warnings in this manual.
- Before disposing of the product, consider options for waste prevention (e.g. reselling functional products or repairing faulty ones).
- End customers may hand their product over at a local public collection point for disposal. Addresses of suitable collection points can be obtained from the city or local authority.

17 Recommendations for preparing the perfect espresso

Preparing the perfect espresso is not only influenced by subjective factors, but also by factors such as the coffee variety, coarseness, amount of ground coffee, temperature, pre-infusion, flow, extraction duration, etc.

Until the right settings have been found, you may have to adjust and try out different parameters. The following overview outlines common problems, what causes them and how to solve them.

Problem	Cause	Solution
Espresso is not pouring out, just dripping out of the portafilter.	The coarseness of the coffee used is too fine.	Use more coarsely ground coffee.
	Ground coffee too densely compacted.	Do not press the ground coffee down as hard (see Chapter 9.5, "Pouring ground coffee into the portafilter and pressing (tamping)").
	Too much ground coffee.	Use less ground coffee. The marking in the filters serves as a guide.
Little to no crema on the espresso.	The ground coffee used is too coarse.	Use more finely ground coffee.
	Ground coffee not compacted sufficiently.	Press the ground coffee down more firmly (see Chapter 9.5, "Pouring ground coffee into the portafilter and pressing (tamping)").
	Ground coffee too old.	Use fresh ground coffee.
	Too little ground coffee.	Use more ground coffee. The marking in the filters serves as a guide.
	Too much chlorine in the water.	Use a water filter.
	Shower screen is dirty.	Clean the brew group (see Chapter 11.7, "Cleaning the brew group").

Problem	Cause	Solution
Too little body.	The ground coffee used is too coarse.	Use more finely ground coffee.
	Ground coffee too old.	Use fresh ground coffee.
	Too little ground coffee.	Use more ground coffee. The marking in the filters serves as a guide.
	Shower screen is dirty.	Clean the brew group (see Chapter 11.7, "Cleaning the brew group").

18 Notes

To ensure that you consistently get good espressos, you can make a note of your preferred settings below.

Setting	Drink	Drink	Drink
Coffee variety			
Coarseness			
Amount of ground coffee			
Brew temperature			
Steam temperature			
Duration of active pre-infusion			
Duration of passive pre-infusion			
Extraction duration			
Milk starting temperature			
Comments			



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