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COSO[®]
DESIGN

Quick Guide Espresso Gourmet (1820) for your espresso machine



**How to prepare
espresso in 5 steps**

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**How to froth milk
in 5 steps**

Observe the safety information and detailed descriptions of operation and cleaning contained in the instruction manual.

How to prepare espresso in 5 steps

1. General preparations

The machine, accessories and coffee grinder (not included) should always be clean before use. Fill the water tank with fresh cold drinking water. Switch on the machine and place the espresso cup/s upright on the espresso machine cup plate to preheat. Use fresh espresso coffee beans and a coffee grinder suitable for espresso for the grinding process.

2. Grinding process

Only grind as many coffee beans as you need for the preparation. Ground coffee loses a large part of its aroma within a short time. Select a very fine grind and weigh the ground coffee with a digital scale. We recommend about 7 g of ground coffee for one espresso (20 ml to 30 ml) and about 14 g of ground coffee for two cups or a double espresso (40 ml to 60 ml).

3. Preheat

Preheat the machine for optimum espresso temperature. The portafilter with the desired filter insert should be clamped in the machine during heating. Place one or two cup/s on the drip grid under the outlet as desired and select the appropriate button. To optimally preheat the pipes, the filter holder with filter insert and the cup(s), repeat this process a second time.



4. Distribute the coffee evenly in the portafilter and tamp it down

Dry the portafilter and the filter insert thoroughly before adding the coffee powder. Caution, both parts are very hot! Place the filter insert in the portafilter and pour the freshly ground coffee into the filter insert. Distribute the coffee powder evenly by smoothing it with your finger and gently tapping the portafilter on the work surface or a tamper mat. To compact the coffee powder evenly, it is important to press the tamper firmly perpendicular to the filter insert. Pay attention to the MAX mark in the filter insert and scrape off the excess coffee powder from the edge of the portafilter.

5. Clamp the portafilter and let it dispense espresso

Clamp the prepared portafilter into the machine and select the desired number of cups button. After the brewing process, you can place the portafilter on the drip grid to cool. The outlet on the portafilter fits into the two recesses in the drip grid. Remove the filter insert from the portafilter by carefully lifting it out of the portafilter, e.g. with the help of a spoon. After each use, remove the coffee powder completely from the filter insert and clean it thoroughly under running water.

Before drinking, we advise you to stir the espresso with a spoon to bring out all the aromas.



How to froth milk in 5 steps

1. General preparations: Milk

For optimum milk foam, the milk should be cooled beforehand. Please note that depending on the temperature, type of milk or fat content, the milk foam consistency will vary. Only use milk or plant-based drinks, such as soy drink. Please note that not all plant drinks are suitable for frothing.

2. General preparations: Espresso machine

The machine and especially the steam lance should always be clean before use. Switch on the machine so that it heats up. Drain the condensation from the steam lance by pressing the „☺“ button and turning the control dial downwards. For safety, hold a sufficiently large, heat-resistant, empty container under the steam lance. Leave the control knob turned up until only steam comes out. Caution, the steam is very hot!

3. Place the steam wand correctly in the milk jug

Fill the milk jug with cold milk up to the 120 ml mark at the most so that it does not overflow during frothing. Insert the steam lance parallel to the spout of the milk jug into the milk and then hold the milk jug parallel to the work surface. The steam lance should be just below the surface of the milk. Slowly turn the control dial downwards. Touch the bottom of the milk jug with the other hand to feel the temperature of the milk.

4. Drawing phase

In the drawing phase, the steam lance should always be just below the surface of the milk. You can hear a scraping sound caused by air being sucked in. When the milk jug warms up and milk foam rises, guide the steam lance deeper into the milk so that no more air can be drawn in and the milk starts to move in a rolling motion.



5. Rolling phase

The steam swirls the milk and ensures that the air bubbles and milk are distributed. If the bottom of the milk jug becomes too hot in your hand and the desired foam consistency has been reached, turn the control dial back to the closed position. Only then remove the steam lance from the milk. Gently swirl the milk jug in circular motions and tap the base gently on the work surface so that coarse air bubbles disappear and the foam is evenly distributed. Immediately remove any milk residue from the steamer with a damp cloth before the milk sets. Process your milk foam further, e.g. to make cappuccino.

To do this, press the „☺“ button again, hold a container under the steam lance again and have hot water dispensed by turning the control dial downwards. The pipes will then fill with water again for espresso preparation.



- Caution hot steam can escape at device. Risk of burns.
- Do not leave the device unsupervised when it is in operation, so that you can intervene quickly in the event of dangers.
- Always insert the portafilter before you use the appliance.
- Do not fill hot water into the watertank.
- The steam wand emits hot steam / hot water when in use. Only touch the wand's handle.
- Never put your hand under the portafilter or steam wand outlet spouts when the appliance is in use.

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