

PROGRESS®

Est. 1931

Espresso machine

The high-quality espresso maker



Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the supply cord, plug or any part of the appliance is malfunctioning, or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from heat emitting appliances.

Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not expose the appliance to rain.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped, if there are visible signs of damage or of it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance when it is in use.

Do not place boiling water or very hot liquid in the appliance.

Do not fill the appliance above its max. fill mark. Overfilling the appliance may cause boiling water to be ejected.

Do not touch any sections of the appliance that may become hot during use, as this may cause injury.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is

not recommended.

This appliance should not be operated by means of an external timer or separate remote control system.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.

The heating element will remain hot after use.

Misuse of the appliance can lead to potential injury.

Prior to connecting or disconnecting the appliance from the mains power supply, ensure that all controls are switched off.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Warning: Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.

Keep the appliance away from flammable materials.

The appliance will become very hot during use; do not touch the appliance and always take care when handling.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the Espresso machine from the mains power supply and allow it to cool fully.

STEP 1: Wipe the Espresso machine main unit with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the Espresso machine main unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Espresso machine as this could cause damage.

STEP 2: Wash the pressurized funnel, water tank, coffee filter, coffee spoon, drip plate and drip tray in warm, soapy water,

then rinse and dry thoroughly.

Removing Limescale

Limescale can develop over time and may affect the performance and lifespan of the Espresso machine. It is recommended to descale the Espresso machine regularly, at least once every three months, especially if used in a hard water area. Frequent descaling will improve the performance and lifespan of the Espresso machine.

STEP 1: Fill the water tank to the max. fill mark with cold water.

STEP 2: Add a commercial descaling agent, adhering to the manufacturer's instructions. It is not recommended to use vinegar to descale the Espresso machine.

STEP 3: Run the Espresso machine until it has cycled approx. 2 cups of water. Switch off, leave to soak for approx. 15 minutes, and then switch on again. Repeat until all the water has been cycled.

STEP 4: Empty the cups. Refill the water tank to the max. fill mark with clean water. Run the Espresso machine at least twice more and pour the water away once it has cooled. The Espresso machine should now be descaled, clean, and ready for use. If any traces of descaling product residue remain, run more clean water through the Espresso machine until it is completely clean.

If the Espresso machine switches off before it has boiled or a white deposit is noticed on the inside of the water tank, it needs to be descaled.

Description of Parts

- | | | | |
|----|----------------------------|-----|-------------------------|
| 1. | Espresso machine main unit | 10. | Steam spout |
| 2. | Water tank | 11. | Pressurized funnel |
| 3. | Steam control button | 12. | Removable coffee filter |
| 4. | Pump control button | 13. | Coffee dispensing holes |
| 5. | On/off button | 14. | Cradle holder |
| 6. | Power indicator light | 15. | Drip plate |
| 7. | Coffee indicator light | 16. | Drip tray |
| 8. | Steam indicator light | 17. | Coffee spoon |
| 9. | Steam control dial | | |

Instructions for Use**Before First Use**

STEP 1: Before using the Espresso machine for the first time, remove the water tank and accessories and wash them in warm, soapy water, then rinse and dry thoroughly.

STEP 2: Wipe the Espresso machine main unit with a soft, damp cloth and allow to dry thoroughly.

Note: When using the Espresso machine for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Espresso machine.

Preparing Coffee

STEP 1: Remove the coffee filter from the pressurized funnel by twisting the filter in a clockwise direction until the tabs on both are aligned. Gently pull the coffee filter away from the pressurized funnel.

STEP 2: Pull the water tank out from the Espresso machine main unit and fill with cold water until the desired level is reached. The fill line indicates the number of cups of coffee that will be produced. Slide the water tank back into the Espresso machine main unit until it clicks into place.

STEP 3: Add the desired amount of finely ground or regular ground coffee to the reusable coffee filter and flatten using the bottom of the coffee spoon. One level spoonful should make one cup of coffee. More or less coffee can be used, to taste. Replace the coffee filter into the pressurized funnel and twist in an anticlockwise clockwise direction to lock into place.

STEP 4: Align the tabs on the pressurized funnel with the tabs on the hot water dispenser, checking that the funnel handle is facing outwards to the left. Twist the pressurized funnel handle 90 ° in an anticlockwise direction to lock into place. To remove the funnel, twist 90 ° in a clockwise direction and pull away from the Espresso machine main unit.

Using the Espresso machine

STEP 1: Plug in and switch on the Espresso machine at the mains power supply. Press the on/off button to turn the Espresso machine on; the power indicator light will illuminate to signal that the Espresso machine is in operation. Place one or two suitably sized cups onto the drip plate directly under the coffee dispensing holes and wait for the coffee indicator light to illuminate. This will take approx. 30 seconds.

STEP 2: Once the coffee indicator light has illuminated, signalling the Espresso machine is at the correct temperature to produce coffee, push the pump control button to begin the coffee dispensing process. The process can take several minutes depending upon the volume of water added to the water tank and the size of the cup(s) used.

STEP 3: Once the desired amount of coffee has dripped from the dispensing holes into the coffee cup(s), push the pump control button to halt the dispensing process

and remove the cup from the drip plate. It is recommended to wait 1–2 minutes before doing this to allow the Espresso machine to cool and let any excess water drip into the coffee cup(s). Take care when handling as the coffee cup is likely to have become hot during operation.

STEP 4: Carefully serve the coffee as desired.

Preparing Hot Water

STEP 1: Place a suitable vessel with a handle underneath the steam spout.

STEP 2: Fill the water tank until the desired level is reached.

STEP 3: Push the pump control button, then twist the steam control dial slightly to begin water preparation. During use, twist the steam dial in an anticlockwise direction to increase hot water flow from the steam spout.

STEP 4: Once enough hot water has been produced, return the steam control dial to the '0' position. Then push the pump selector button to cease production.

Note: The coffee function and hot water function cannot be used simultaneously.

The amount of coffee produced will be slightly less than the amount of cold water poured into the water tank, as the coffee grounds will retain some water.

Do not overfill the coffee filter.

Do not switch on the Espresso machine without any water in the water tank.

Do not open the water tank during the brewing cycle, as this will allow steam to escape and could cause scalding or burns.

Warning: Allow the Espresso machine to cool for approx. 3 minutes before using again.

If the Espresso machine does not cool completely before reuse, water placed in the water tank may overheat. This will allow hot steam to escape, which could injure the user. Keep hands well away from any hot liquids during use.

Steaming Milk

Whole milk can be steamed for serving flat whites, cappuccinos and lattes.

STEP 1: With the steam dial set to the '0' position, pour at least 100 ml of water into the water tank. Press the steam control button and wait until the steam indicator

light illuminates, this may take up to 60 seconds.

STEP 2: Place the required amount of milk into a heatproof container with a handle, and position at the end of the steam spout. The steam spout should be submerged at least 2 cm in the milk.

STEP 3: Turn the steam control dial in a clockwise direction to produce more steam, leaving the steam spout submerged in the milk. After approx. 20 seconds, steam will be released from the spout.

STEP 4: Gently move the steam spout up and down; the milk will be steamed, making it hot and frothy.

STEP 5: Once the milk has reached the desired temperature, turn the steam control dial back to the '0' position.

STEP 6: Carefully, remove the steam spout from the milk. The milk can now be used to make coffee. Wipe off any residue left on the steam spout once it has cooled.

Note: The milk may double in volume whilst steaming; make sure the heatproof container is sufficiently underfilled to allow for this.

Always hold the heatproof container by its handle, as the milk becomes very hot.

Be careful not to burn the milk. Milk makes a distinctive sound when it reaches boiling point, at which point the steam dial should be turned to '0'.

Hints and Tips

1. Always use fresh, cold water to fill the water tank.
2. The quantity of ground coffee can be adapted to taste. For stronger coffee, increase the amount of coffee and set to the BOLD strength option. Alternatively, use less coffee grounds for weaker coffee.
3. If using regular ground coffee, more is needed per cup to achieve the same strength as finer ground coffee.
4. After using packaged ground coffee, tightly reseal it and store in a cool, dry place.
5. To achieve optimum coffee taste, use whole coffee beans and finely grind them before brewing.
6. Do not reuse ground coffee or loose tea that has already been used in the Espresso machine, as this will greatly reduce the flavour of the coffee.
7. Reheating coffee is not recommended, as it affects the taste.

Storage

The Espresso machine must be cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the Espresso machine; wrap it loosely to avoid causing damage.

Troubleshooting

Problem	Possible Cause	Solution
The coffee filter overflows or coffee brews slowly.	Excessive amounts of ground coffee have been used. Flavoured or decaffeinated coffee has been used or coffee has been ground too finely.	Remove some of the coffee from the reusable coffee filter and clean it following the instructions in the section entitled 'Care and Maintenance'. Use less ground coffee when brewing decaffeinated, flavoured, or finely ground coffee.
The coffee tastes poor.	The Espresso machine or coffee filter are dirty. The coffee used is ground too finely or too coarsely. The coffee-to-water ratio is not balanced. The coffee is not fresh or is poor quality. The water is poor quality.	Clean the Espresso machine and coffee filter following the instructions in the section entitled 'Care and Maintenance'. Use medium ground coffee. Adjust the coffee-to-water ratio, to taste. Use fresh coffee or try using a different type of coffee. Fill the Espresso machine from a water different source.

<p>Coffee will not brew and the Espresso machine will not turn on.</p>	<p>The water tank is empty.</p> <p>The Espresso machine is unplugged.</p> <p>There has been a power surge.</p> <p>The pump control button is compressed.</p>	<p>Fill the water tank.</p> <p>Plug in the Espresso machine.</p> <p>Unplug the Espresso machine and plug back in.</p> <p>Make sure the pump control button is switched off.</p>
<p>Water is coming out of the steam spout.</p>	<p>The Espresso machine has not reached a high enough temperature to produce steam.</p>	<p>Wait until the steam indicator light illuminates before turning the steam control dial. The steam spout may need to be turned on for approx. 20 seconds before steam is produced.</p>

Specifications

Product code: EK4369P

Operating voltage: 220–240 V ~ 50 Hz

Power: 850 W

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**UP Global Sourcing UK Ltd.,
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Germany. 51149 Köln.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.com**

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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Manufactured by:

UP Global Sourcing UK Ltd.,

UK. Manchester OL9 0DD.

Germany. 51149 Köln.

Made in China.

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