



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 a milk jug with cold milk. 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.

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COSO[®]
DESIGN

Quick Guide EspressoGourmet & Grind (1826) for your café portafilter machine



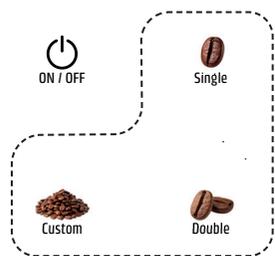
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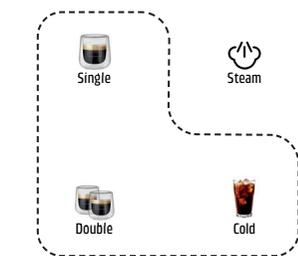
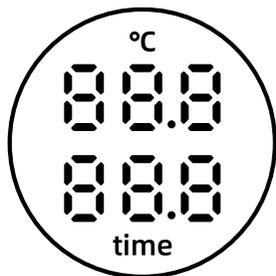
- ⚠ • Caution hot steam can escape at device. Risk of burns.
- Do not leave the device unsupervised when it is in operation, so that you can intervene quickly in the event of dangers.
- Always insert the portafilter before you use the appliance.
- Do not fill hot water into the watertank.
- The steam 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.



**How to
create the
perfect
espresso**



Operating the grinder
(tap twice to operate)



Operating the water dispenser
(tap once to operate)



Short press = switch on the machine for hot drinks (the machine heats up and the temperature display flashes)
Press and hold for approx. 5 seconds = switch on the machine for cold drinks (only works if the machine displays less than 30°C)

Grinding coffee



Manual grinding process = Tap twice to start the grinding process. Tap once again to stop.



Grinding process for single espresso = Tap twice to start the grinding process (time display counts down). The device stops automatically. To cancel the process prematurely, tap the symbol once again.



Grinding process for 2 espressos / double espresso = Tap twice to start the grinding process (time display counts down). The device stops automatically. To cancel the process prematurely, tap the symbol once again.

Change grinding presets = Select the desired grinding process (single or double) and press and hold the symbol. Use the 'Single button' (-) and 'Double button' (+) to set the time (from 1 sec. to 20 sec. in 0.5 sec. increments). The device automatically saves the changed time. The time is also saved after disconnecting from the mains.

Reset grinding presets = Press and hold 'Single' and 'Double' simultaneously until you hear a beep.

Dispense water



Water dispensing for single espresso = Tap once to start the process. The machine stops automatically. To cancel the process prematurely, tap the symbol once again.



Water dispensing for 2 espressos / double espresso = Tap once to start the process. The machine stops automatically. To cancel the process prematurely, tap the symbol once again.



Water dispensing for cold drinks = Press and hold ON/OFF for approx. 5 seconds to enter 'Cold' mode. Tap the symbol once to start the process. Tap again to exit. **We recommend filling the water tank with ice cubes or cold water.**

Change water dispensing preset = Select the desired amount of water (single or double) and press and hold the symbol. The brewing process starts. End the brewing process by pressing again. A minimum of 10 seconds and a maximum of 60 seconds can be set. The water dispensing settings are saved even after disconnecting from the mains.

Change water temperature = press and hold the Steam symbol. Choose between the 'Single' symbol (90 °C), the 'Double' symbol (93 °C) and the 'Steam' symbol (96 °C).

Reset water dispensing presets = press and hold 'Single' and 'Dual' simultaneously until you hear a beep. The water temperature will also be reset to 93 °C.



Using the steam lance = Tap once to activate steam mode. Wait until the symbol lights up continuously. Turn up the control knob on the right-hand side of the device. Steam will come out of the steam lance. Tap the symbol again to exit steam mode. Turn up the control knob on the right-hand side of the device. Water will come out of the steam lance.

Please observe the safety instructions and detailed descriptions regarding operation and cleaning contained in the operating instructions.

How to make the perfect espresso

1. Preparation

The machine and accessories should always be clean before use. Fill the water tank with fresh, cold drinking water. Fill the coffee bean container with fresh espresso beans. Switch on the machine and place the cups or glasses on the cup tray of the EspressoGourmet & Grind to preheat them.

2. Grinding process and grind size

Only grind as many coffee beans as you need for preparation. Ground coffee loses a large part of its aroma within a short time. Select a fine grind size and weigh the ground coffee powder with digital scales. We recommend about 7 g of coffee powder for an espresso (20 ml to 30 ml) and about 14 g of coffee powder for two cups or a double espresso (40 ml to 60 ml). The grind has a significant influence on coffee extraction and aroma.

3. Preheating

For the optimum espresso temperature, heat up the machine by running it through a cycle with the portafilter clamped in place but without any coffee powder. Place your espresso cup under the spout to preheat it with hot water as well. Dry the parts thoroughly. Be careful – the parts are very hot.

4. Tamping the coffee

Distribute the coffee powder evenly in the portafilter. To do this, tap the portafilter gently on the work surface or a tamper mat so that the loosened coffee powder is distributed evenly in the filter basket. Place the tamper on the coffee powder in the filter basket and turn the tamper without applying pressure to achieve a flat surface. Press the tamper evenly, vertically and firmly down into the filter basket.

Strip the excess coffee powder residue from the edge of the portafilter.



5. Clamp the portafilter in place and dispense the espresso Before enjoying your espresso, stir it with a spoon to release all the aromas.

Note: The EspressoGourmet & Grind is equipped with double-walled portafilter inserts. This makes it even easier to prepare espresso, as the double-walled filters basically consist of two filters connected to each other. This slows down the water during brewing, as it has to pass through two filters with a narrow outlet.

