



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. Make sure the steam mode is active. Move the steam wand to the side, holding it only by the handle. For safety, hold a sufficiently large, heat-resistant, empty container under the steam lance. Slowly pull the wooden lever forward toward you until steam begins to come out of the steam wand. 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 pull the wooden lever toward you. 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, push the wooden lever back to its original 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.

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CASO[®]
DESIGN

Quick Guide EspressoGourmet Advanced (1825) for your café portafilter machine



How to
create the
perfect
espresso

More info



- ⚠ 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.
- When using the steam wand and the water wand, hot steam / hot water is released. Only touch the wands by their handle.
- Never place your hands under the outlet openings of the portafilter or the wands while the machine is in operation.



OFF / ON Toggle Switch (1) = Switch on the machine. During heating, the display shows the progress. Once the symbols stop flashing and a signal tone sounds, the machine is ready for use.

Water Drop Icon Preset Water Dispensing from the Water Wand (2) = Press once to start the process. The display shows how many milliliters are dispensed, and the machine stops automatically. To cancel the process early, press the button again.

Cup Icon Manual Water Dispensing from the Brew Group (3) = Press once to start the process. The display shows the dispensing time in seconds. Press again to stop.
Note: The pre-infusion function is not available during manual water dispensing.

Star Icon Preset Water Dispensing from the Brew Group (3) = Press once to start the process. The display shows whether a pre-infusion time is active and how long water will be dispensed. The machine stops automatically. To cancel early, press the button again.

Hand Icon Deactivate Steam Mode = When the machine is switched on, steam mode is automatically active. The symbol appears on the display, and steam comes out of the steam wand (4) when the wooden lever (5) is operated. Press the button once to deactivate steam mode.

Menu Icon Adjust Device Settings = Press the button to access four menu options. Use the **✓** button to select the desired menu item. Use the **☹** (decrease) and/or **☺** (increase) buttons to change values. Press the **✓** button again to confirm your selection.

1. Extraction water temperature - Adjustable: Brew group water temperature (3) between 88 °C and 96 °C (in 2 °C steps).

2. Coffee auto-extraction time - Adjustable: Brew group water flow time (3) between 20 s and 40 s (in 0.5 s steps).

3. Auto pre-infusion time - Adjustable: Pre-infusion and pause time. The coffee grounds are wetted for the set time, followed by a pause for the set duration before the actual brewing process starts. Maximum of 5 seconds "action" can be set.
Example:
ON (pre-infusion): 0 s & OFF (pause): No pre-infusion or pause set
If ON: 4 s is set, OFF can only be 1 s
If ON: 3 s is set, OFF can be max. 2 s, etc.

4. Hot water volumen - Adjustable: Water wand (2) output between 50 ml and 300 ml (in 50 ml steps).

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

How to create the perfect espresso

1. Preparation

The device, the accessories and the coffee grinder (not included in the scope of delivery) should always be clean before use. Fill the water tank with fresh cold drinking water. Switch on the appliance and place the cups or glasses on the cup plate of the EspressoGourmet Advanced so that they preheat. Use fresh espresso coffee beans and a coffee grinder suitable for espresso, such as the CASO BaristaChef Inox Pro, for the grinding process.

2. Grinding process and degree of grinding

Only grind as many coffee beans as you need for the preparation. Ground coffee loses a large part of its flavour within a short time. Select a very fine grind and weigh the ground coffee powder using a digital scale. We recommend around 9 g of ground coffee for an espresso (20 ml to 30 ml) and around 18 g of ground coffee for two cups or a double espresso (40 ml to 60 ml). The grind has a significant influence on coffee extraction and flavour.

3. Preheating

To achieve the optimum espresso temperature, preheat the machine by running it through with the portafilter inserted and without coffee powder. Place your espresso cup under the spout to preheat it with hot water. Dry the parts thoroughly. Caution – the parts are very hot.

4. Preparing Coffee in the Filter Basket

Weiss Distribution Technique (WDT): Loosen the ground coffee with a thin, pointed object (e.g., a toothpick) to break up any clumps. Gently tap your portafilter on the work surface or a tamping mat so the loosened coffee grounds distribute evenly in the filter basket.

Levelling: Use your tamper to create a slightly compacted, level surface on the coffee grounds. Place the tamper on the coffee in the filter basket and rotate it without applying pressure.

Tamping: Press the coffee grounds evenly, vertically, and firmly downward with the tamper.

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



5. Lock the portafilter in place and let the espresso pour. Before enjoying your espresso, stir it with a spoon to allow all the aromas to fully develop.

Note: The EspressoGourmet Advanced comes with a portafilter with two spouts and a bottomless portafilter. When using the bottomless portafilter, you can immediately see whether the extraction is perfect or if there are any issues. For a perfect extraction, individual droplets form evenly at first, then merge into a single stream that flows from the center.

Problems that can be identified immediately are explained in the user manual (Chapter 3.3.2).

