

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.

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.
- 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.

CASO GmbH

Raiffeisenstraße 9 | D-59757 Arnsberg

Service-Hotline International:

Tel.: +49 (0) 29 32 / 80 55 4 – 99 | Fax: +49 (0) 29 32 / 80 55 4 – 77

eMail: kundenservice@caso-design.de | Internet: www.caso-design.de

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Quick Guide EspressoGourmet Crema (1824) for your café portafilter machine



**How to
create the
perfect
espresso**

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

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 Crema so that they preheat. Use fresh espresso coffee beans and a coffee grinder suitable for espresso, such as the CASO BaristaChef Inox, 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 fine grind and weigh the ground coffee powder using a digital scale. We recommend around 7 g of ground coffee for an espresso (20 ml to 30 ml) and around 14 g of ground coffee for two cups or a double espresso (40 ml to 60 ml).

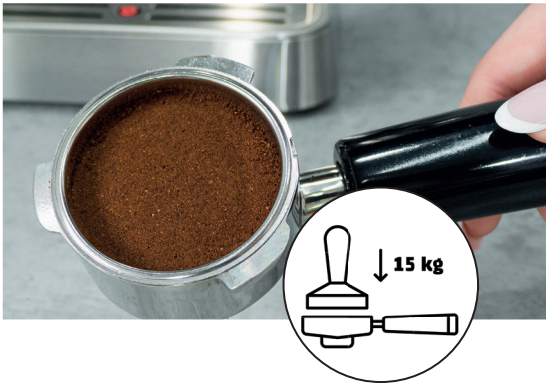
The grind has a significant influence on coffee extraction and flavour. If the grind is too fine, the espresso will become too bitter too quickly. If the grind is too coarse, the espresso will be too sour.

3. Preheating

To achieve the optimum espresso temperature, preheat the machine by running it through with the portafilter inserted and without coffee powder. Press the 'Coffee' button once. Place your espresso cup under the spout to preheat it with hot water.

4. Tamp the coffee

Spread the coffee powder evenly in the portafilter. Wipe off the excess coffee powder residue from the edge of the portafilter and tap the portafilter briefly on the worktop or another suitable surface to „level“ it. To compact the coffee powder evenly, it is important to press the tamper firmly perpendicular to the filter insert with a contact pressure of approx. 15 kg. A kitchen scale helps to measure the pressure.

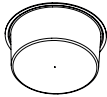







The tamping process influences the flavour of the espresso, as the compaction of the coffee powder creates a uniform resistance for the water flowing through.

- **Light tamping** leads to a loose coffee mass through which the water passes quickly. This makes the espresso watery and less aromatic.
- **Medium tamping** produces an espresso with a balanced texture and a full flavour.
- **Strong tamping** compacts the coffee powder very densely so that the water flows through very slowly. The result is a strong espresso with an intense flavour.

5. Insert the portafilter and dispense the espresso. Before enjoying the espresso, stir the espresso with a spoon to bring out all the flavours.

Note: The EspressoGourmet Crema is equipped with double-walled portafilter inserts. This makes it even easier to prepare espresso, as the double-walled sieves basically consist of two connected sieves. This slows down the water during brewing, as it has to pass through two sieves with a narrow outlet opening. These inserts are particularly suitable for coffee powder that is purchased already ground. In this way, the inserts compensate for the often coarser grind of the coffee powder purchased so that the optimum brewing pressure is achieved and creamy espresso is brewed.

Double-walled filter inserts				
Basket	Amount	Quantity (g)	For use by	
	Single 	7-11 g	Beginners	Freshly ground coffee and pre-ground coffee
	Double 	14-17 g		

Single-walled professional filter				
Basket	Amount	Quantity (g)	For use by	
	Single 	11-12 g	Experts	Freshly ground coffee
	Double 	18-19 g		

Set individual water quantity:

Espresso is also a matter of taste. If you want to set the amount of water individually, place one or two cups under the outlet of the portafilter. Press the 'Coffee' button once briefly and once long to adjust the amount of water for an espresso or press the button twice briefly and once long to adjust the amount for 2 espressos or a Caffè Doppio. When the desired amount of espresso has been reached, press the 'Coffee' button again to stop the brewing process.

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.

