

The set-up of the Barista Express™ is fairly easy to do. It will take a little time if an adjustment needs to be made on the volumes for the 1 Cup and 2 Cup shot buttons and also if an adjustment is needed on the Grind Size and Grind Amount dials. But with a little patience, the perfect shot can be dialed in and kept for every shot afterwards.

### First Use

- Please follow the steps on the Before First Use page.
- Fill the water tank with cold, preferably filtered, water to the MAX line.
- Ensure that the hopper is locked into place.
- Plug the espresso machine in and press the POWER button. The POWER button light will flash while the machine is heating.
- When the machine has reached the correct operating temperature, the POWER button light will stop flashing and remain illuminated.

### Flushing the machine

- Once the machine reaches operating temperature the first time, please follow these steps.
- Ensure that the drip tray is in position at the bottom of the front of the espresso machine.
- Press the 2 CUP button to run hot water through the group head.
- Position the steam wand tip over the drip tray. Rotate the STEAM/HOT WATER dial to the STEAM position and run steam through the wand for 10 seconds.
- Rotate the STEAM/HOT WATER dial to the HOT WATER position and run water through the hot water outlet for 10 seconds.
- Repeat these three steps until the water tank is nearly empty.

### Programming the 1 CUP and 2 CUP shot buttons

- It is important to know that the 1 CUP and 2 CUP buttons are going to be programmed for volume only. They are not set for a '30 second' shot or a '20 second' shot. The best way to measure this is to get a shot glass that has the 1 oz and 2 oz marks on the glass. It is also highly recommended that the programming be done while there is coffee in the portafilter.
- Make sure there are beans in the bean hopper and set the GRIND SIZE dial to about 5 or 6.
- Turn the GRIND AMOUNT dial to about the "3 o'clock" position where the line on the dial is pointing directly to the right.
- **This may not be the optimal settings for the beans being used but it is a general 'ok' setting for them for the time being. Once the shots are programmed the GRIND SIZE and GRIND AMOUNT can be manually tuned to suit individual preferences.**
- **Plug the espresso machine in and push the POWER button to begin heating.**
- **Select the 2 CUP Single Wall filter and lock it into the portafilter, pressing firmly to make sure it is completely inserted.**
- **Make sure that the FILTER SIZE button is pressed until the light over the word 'DOUBLE' is lit.**

- **Set the portafilter into the Automatic Dosing Cradle and press the end of the portafilter in with the flat of one palm, letting go immediately. This will automatically grind out the selected grind size and amount.**
- **Tamp the grinds down firmly once the grinding is complete, using the provided tamper, holding it like a door handle and turning it to face the grinds, elbow in the air, and pressing firmly down until there is about 1/8 of an inch of space between the top of the grinds and the edge of the portafilter/filter basket.**
- **Lock the portafilter into the group head and place the measuring glass beneath the portafilter.**
- **Press the program button. Both the 1 CUP button surround and the 2 CUP button surround should be blinking. Press the 2 CUP button quickly and the machine will begin extracting the shot.**
- **Pay very close attention to the amount of espresso in the glass. When it reaches the 2 oz mark, press and release the 2 CUP button again. The volume for that shot is now set.**
- **Repeat this process using the 1 CUP Single Wall filter, and pressing the 1 CUP button during programming. Stop the extraction when the amount of espresso reaches the 1 oz mark.**