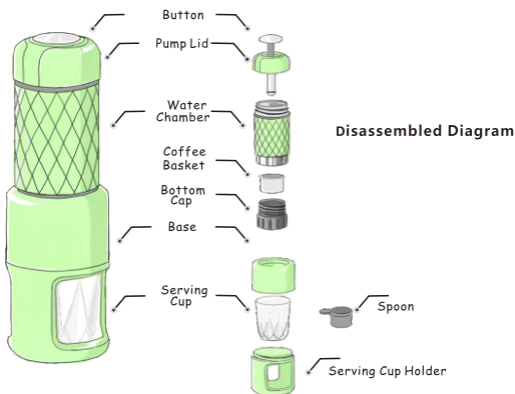





USER MANUAL
SP-200



 Read this manual carefully and keep for future reference. STARESSO is not for children. Clean each part with warm water before using. Be careful of hot water while cleaning & using. Take extra caution with the serving cup, as it is made of glass.

USING YOUR STARESSO

BASIC INSTRUCTIONS AND FUNCTIONS

Fill with fresh ground coffee

Fill the ground coffee basket with 7-10g(0.3oz) coffee then press it tightly with the spoon.

Put the basket back in the bottom cap & screw it firmly to the water chamber.

Fill water & extracting

Open the pump lid and fill the water chamber with 50-80ml/2-3oz hot water(85°C or above).

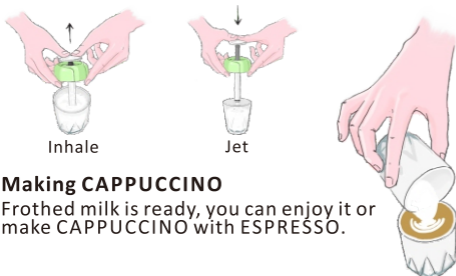
Release the pusher on the pump lid and press consistently until water empties.

Coffee is ready, remove the upper part of the base and take the serving cup out. Enjoy!



Espresso Making

Making frothed milk



Making CAPPUCINO

Frothed milk is ready, you can enjoy it or make CAPPUCINO with ESPRESSO.

Tips:

to avoid dry milk blocked inside the pump, please use 10% or higher concentration alcohol to clean the internal wall of the pump by keeping pumping after making frothed milk.

ADVANCED FUNCTIONS WITH STARESSO

☞ STARESSO Cold Brew

Use 8-10g medium roast fine ground coffee (we recommend coffee Arabica such as Geisha ground coffee) and 50-80ml iced water just like making the Espresso.

Compared to traditional iced coffee, STARESSO cold brew is simple and fast but also a smoother taste, longer and fresher scent and richer crema.

☞ STARESSO Ice CAPPUCINO

Once you have made your STARESSO cold brew, you can make frothed milk with iced milk then mix the iced frothed milk with iced coffee. The fresh coffee aroma will linger with the sweet scent of the frothed milk.

☞ STARESSO Iced Cream Coffee

After STARESSO cold brew is ready, add some ice cream maybe even some chocolate sauce. Enjoy this richly sweet and smooth dessert beverage.

☞ STARESSO Americano Coffee

Use one batch of medium roast ground coffee to brew ESPRESSO twice (no need to empty it for the second brew). Simply fill with hot water to brew one more time for a fresh Americano.

☞ STARESSO Black Tea Latte

Use 7g ground loose leaf tea instead of coffee, 60-80ml boiled water to brew, same as making ESPRESSO, and mix with some frothed milk. This adds a thick milky aroma and smooth taste to a traditional black tea.

Have you tried something new with STARESSO? Share with us on our website! Visit our site to see recipes others have created and view other ideas.

Please visit www.staresso.com to share more!

How to Clean your STARESSO

After making coffee, remove the upper part and unscrew the pump lid. Pump out any leftover hot water and unscrew the bottom cap slowly. If the coffee was made recently, be careful of hot water in the ground coffee basket. Clean the ground coffee basket with water. After making frothed milk, dip the pump into water and keep pumping, clean the pump inside by water suction & drainage.

To thoroughly clean

Assemble & disassemble the ground coffee basket filter

Disassemble: use the long stick to push the filter from the round hole of the coffee basket. Assemble: put the filter right on the bottom of the basket and then set the sealing ring and press it tight with the filter.

Assemble & disassemble of the water chamber isolation net

Disassemble: use the long stick to push the isolation net out from the center of water chamber bottom.

Assemble: Turn the water chamber upside down and put the metallic plate with the round hole on the plastic grid, make sure to put the drum side toward the inside of the water chamber. Set the metallic net into the silicon sealing ring and make sure it fits tightly. Put the filter with sealing ring on the metallic plate (the drum side facing outward) then press to fit it properly.



Specifications

Normal working pressure: 15-20 BAR

Water chamber capacity: 80ml (max)

Max ground coffee weight: 10g

Important Notes

The pusher is “press, twist” to lock/unlock. Turn & release the pusher before and lock the pusher after using. Be sure to have the pump lid and bottom cap of the water chamber tight enough when using (otherwise STARESSO won't work properly). Clean and dry all components before storing. The water chamber is only for clean liquid; nothing else (no coffee grounds) should go in the chamber, to prevent the injection hole from being blocked. If this does happen, disassemble the upper section, fill the water chamber with water, and dip the pump in, pushing rapidly to clean the pump.

Customer Services

STARESSO offers local customer services by domestic distributors according to national regulations. For further information please refer to outer packing. Should you have any question or inquiry, please email to: info@starezzo.com and we will respond within 48 hours.

