



RESTART: ESE-POD ESPRESSO MACHINE

Check that you have all the appropriate supplies; measuring beaker (150ml), 3 liter heat-resistant container, clean towels, Urnex Cafiza® or Tabz®, Urnex Rinza® Blind filter. ESE Pods

1. If the water source to the machine has been shut off, **turn the water ON** before powering up the espresso machine. **The pressure gauge has 2 scales:**
Water pressure is the high pressure; the range is 0-15/+. The Steam pressure is pressure; the range is 0-2.5/+ (Your machine may have 2 separate gauges)
If both needles on the gauge are at 0 the water source is turned off.



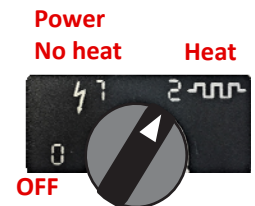
Water pressure (0-15/+) Steam Pressure(0-2.5/+)

NOTE: If the Machine has been off for more than 30 days the filtration may need to be replaced

2. **Once the water source has been turned on**, the needle on the high pressure gauge will indicate water pressure by moving off the 0.
Proceed to turn on the main power on the espresso machine.

Turn the main power from position "0" to position "1" (power)
this will turn on the power to fill the machine with water but will not turn on the heat.

NOTE: If you hear a loud grinding sound during the water refill cycle, this is an indicator the water is off. Turn off the machine and turn on the water before proceeding



3. Once the boiler filling is complete, turn the main power switch to from **position "1" to position "2" (heating). The machine requires 30-40 minutes to heat fully.**
4. After 10 or 15 minutes of machine heating, occasionally open the steam valve **to purge cold pressure from the boiler.**
5. While the machine is heating, remove the filter-holders from the machine, remove the filters and clean both with Urnex Cafiza® or Tabz® as outlined in the cleaning instructions. (see attached guide for instructions.)
6. After removing the filter holders from the groups, **push the manual start/stop control and purge 1 liter of water through each group.** Then push the manual start/stop to stop
The high pressure gauge should read between 9 & 10 while actively purging water.



7. Check that the machine is completely heated, the steam pressure (low pressure) gauge should read between **0.9 and 1.1**
8. When the machine is completely heated, **backflush the machine** with Urnex cafiza® or tabz® and **clean the steam wands** using Urnex Rinza®. (see attached guide for instructions). It may be necessary to remove the steam tips from the steam wands and clean the inside and out.



If you are missing a steam tip or any other part, initiate a parts order with illy caffè Technical Service

9. After the groups have been thoroughly cleaned, **measure the water flow (debit) from each group:**
 - a. Use a measuring beaker (or a scale and beaker) that can hold up to 150ml/g (5oz) of water
 - b. With the filter-holders removed, place the measuring beaker under the group to capture the water. Push the manual start/stop and run the group for 10 seconds then stop the flow
 - c. The water volume should be a minimum of 60ml/g (2 ounces)



10. Using a large heat resistant container, **Purge water from the main boiler** by opening the hot water tap. Purge 1/2 liter of water then wait a minute or two for the pressure to recover; Repeat this process until you have collected 3 liters of water total.
11. **If the steam pressure, water pressure, and water volumes measured from the groups are all OK;** rinse the filters and filter-holders, re-attach them to the groups so they can heat up. The machine and filter-holders must be hot before making a test coffee.



If you experience water flow, pressure problems, need a filter change or other issues with the espresso machine, please contact illy Caffè Technical service at (800) 872-4559 to initiate a service call. One of our team members will contact you to troubleshoot the issue.

CARE AND OPENING E.S.E. PODS

Before opening, the coffee should be stored in a cool dry place; never in the refrigerator and freezer.

Unopened, the E.S.E./pods have a shelf life of 2 years.

Keep pods wrapped until use.



E.S.E. PODS



DO NOT transfer pods into a different container, this can cause damage.

MONODOSE (individually wrapped pods)

The monodose box has a built in dispenser on the bottom of the box. Follow instructions on box.

- 1 Remove the pod from the box.
- 2 Starting from the arrow on the right corner of the pod wrapper, gently tear the wrapper and remove the pod.



DO NOT un-wrap pods in advance. Open at time of preparation.

DO NOT store on top of the machine or any other warm spot

DO NOT store where the pods may be exposed to moisture.

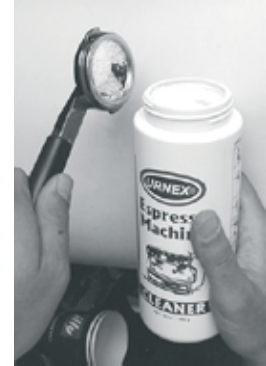
E.S.E. Pod Espresso

- Store porcelain cups on top of the machine to keep warm, and do not stack more than 2 high.
- Gently remove the pod from wrapper.
- Discard the pod if it is damaged (crushed, wet, etc.).
- Place pod with the logo facing up in filter holder.
- 1 E.S.E. Pod = 1 Espresso.
- To make a double you must brew 2 separate pods.
- Whenever possible, brew directly into serving cup, especially for espresso and cappuccino.
- NEVER USE A POD TWICE!
- After the brew cycle is complete, remove the spent pod and discard it. Never leave a used pod in the filter-holder.
- Always keep the filter-holder in the machine when not in use to retain heat.
- NEVER serve lemon with espresso.



E.S.E./POD MACHINE DAILY CLEANING

The espresso machine must be cleaned daily. Coffee oils and grounds build up which destroys the flavor of the coffee.



BACKFLUSHING PROCESS



1 Place the rubber blind filter into the filterholder.



2 Put ½ tsp. of espresso machine cleaner in the blind filter and insert in the group head.



3 Using the manual start/stop button. Begin the brew cycle and run for 10 seconds. Stop cycle and let stand for 10 seconds. Repeat the previous step 4 times.



4 Remove the filterholder and rinse it clean. Reinsert filterholder in the group and backflush without cleaner. Repeat 4 times



5 With a group cleaning brush, scrub around head gasket and upper group area.



6 Remove filter from holder. Soak filterholder and filter in a mixture of 1 tsp Cafiza® and 32oz hot water for 30 minutes. Rinse clean.

STEAM WAND CLEANING PROCESS



1 Purge the steam wand



2 In a solution of 10 oz hot water and 1oz Rinza® (or 1 tsp of Cafiza®)



3 Soak the wand for 15 min.



4 Wipe down with a non-abrasive cloth to remove all milk residues.