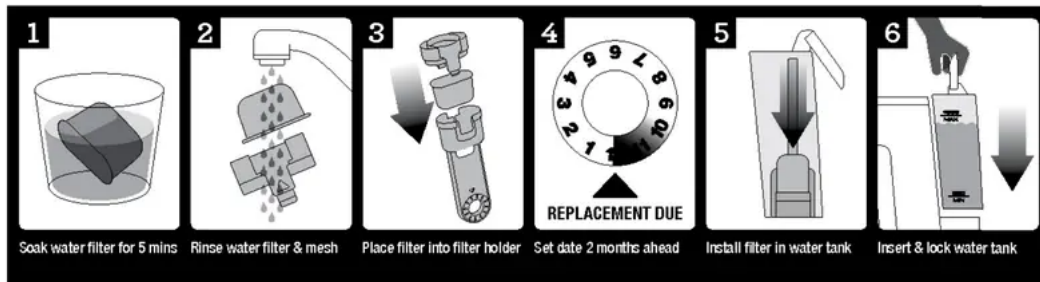


Care and Cleaning

Replacing the water filter



The provided water filter helps prevent scale build-up in and on many of the inner functioning components. Replacing the water filter every two months will reduce the need to decalcify the machine.

If you live in a hard water area, we recommend you change the water filter more frequently.

- Remove the new water filter from the plastic bag.
- Soak the new water filter in a cup of water for 5 minutes, then rinse under cold running water
- Wash the water filter holder with cold water, taking specific care to rinse the stainless steel mesh.
- Insert the new water filter into the two parts of the water filter holder.
- Set Date Dial 2 months ahead
- To install the assembled water filter holder into the water tank, align the base of the water filter holder with the adapter inside the water tank. Push down to lock into place.
- The water filter should be removed if using filtered or bottled water



NOTE

To purchase water filters contact Breville Consumer Support

Cleaning Cycle

The CLEAN ME light will illuminate when a cleaning cycle is required. This is a back flushing cycle and is separate from decalcifying.

1. Insert the 1 CUP filter basket into the portafilter, followed by 1 cleaning tablet.
2. Lock the portafilter into the group head and place a large container beneath the portafilter spouts.
3. Ensure the water tank is filled with cold water and the drip tray is empty

4. Press the POWER button to switch the machine off.
5. Press the 1 CUP and 2 CUP buttons simultaneously, then also press the POWER button. Hold all 3 buttons together for approximately 10 seconds.
6. The cleaning cycle will commence and last for approximately 5 minutes. During this time, water will intermittently flow from the portafilter spouts. Once complete, 3 beeps will sound
7. Remove the portafilter and ensure the tablet has completely dissolved. If the tablet has not dissolved, repeat until the tablet has dissolved.

Decalcifying

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine, and taste of the espresso.

We advise decalcifying the machine every month and especially if not using the machine for an extended period eg. before going on vacation.

1. Press the POWER button to switch the machine off.
2. Pour a 50/50 mixture of white vinegar and cold tap water into the water tank
3. Remove the portafilter from the group head and place a large container beneath the group head and steam wand
4. Press the POWER button to switch the machine on. When the brewing temperature has been reached and all the button lights on the control panel have illuminated, press and hold the 1 CUP button to commence a manual pour. Release the button once half the mixture of white vinegar and water has run through the group head
5. Set the STEAM/HOT WATER dial to the hot water position and allow hot water to run through the hot water outlet for approximately 30 seconds. Return the dial back to the STANDBY position.
6. Set the STEAM/HOT WATER dial to the STEAM position and allow steam to run through the steam wand for approximately 2 minutes. Return the dial back to the STANBY position.
7. If any of the mixture remains in the water tank. press and hold the 1 CUP button to commence a manual pour. Release the button once the tank is empty and nothing runs through the group head.
8. In harder water environments, we recommend repeating this cycle.
9. After decalcifying, remove the water tank, rinse thoroughly then refill with fresh cold water only. To rinse the machine, repeat steps 3-7

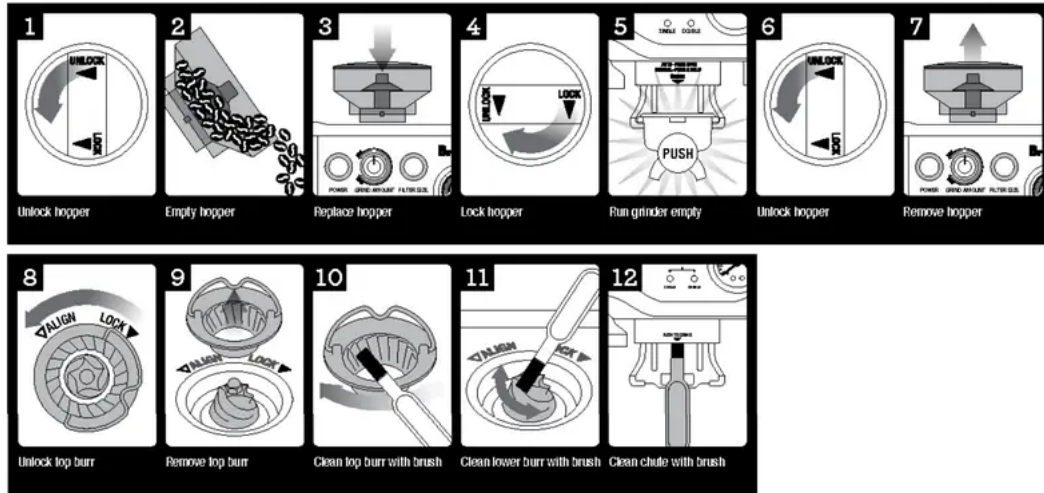


Warning

Do not immerse power cord, power plug or appliance in water or any other liquid. The water tank should never be removed or completely emptied during decalcifying.

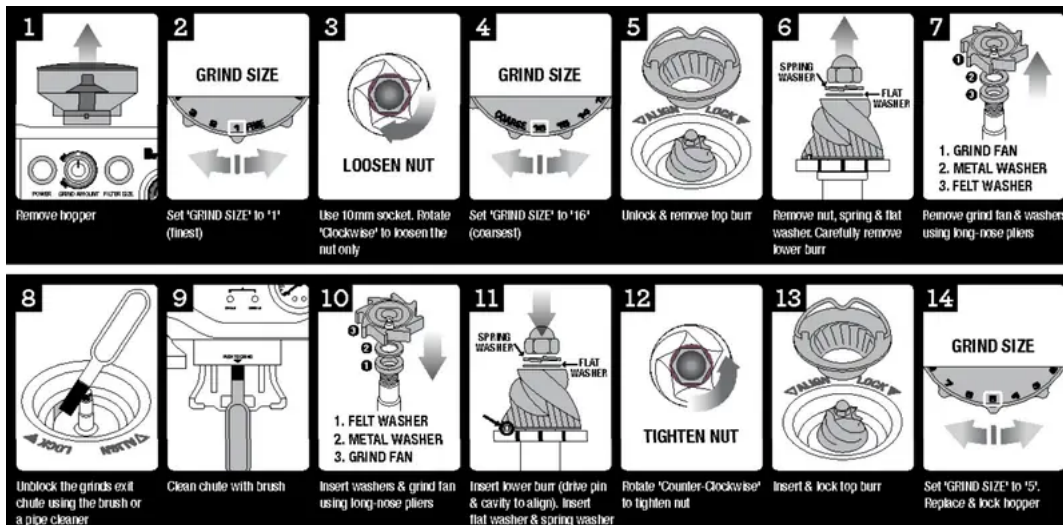
Cleaning the conical burr grinder

This grinder cleaning cycle removes oil build-up on the burrs which can impede performance



Advanced cleaning for the conical burr grinder

This step is only required if there is a blockage between the grinding burrs and the grinder outlet.



Warning

Care should be taken as the grinder burrs are extremely sharp

Cleaning the steam wand

The steam wand should always be cleaned after texturing milk. Wipe the steam wand with a damp cloth. Then with the steam wand tip directed over the drip tray, briefly set the STEAM/HOT WATER dial to the STEAM position. This will clear any remaining milk from inside the steam wand.



If any of the holes in the trip of the steam wand become blocked, ensure the STEAM/HOT WATER dial is in the STANDBY position. Press the POWER button to switch the machine off and allow to cool, Use the pin on the end of the provided cleaning tool to unblock holes.

If the steam wand remains blocked remove the tip using the integrated spanner in the cleaning tool and soak in hot water. Use the pin on the end of the provided cleaning tool to unblock the hole(s) before re-attaching to the steam wand.

Cleaning the filter baskets and portafilter

The filter baskets and portafilter should be rinsed under hot water immediately after use to remove all residual coffee oils.

If any of the holes in the filter basket become blocked use the pin on the end of the provided cleaning tool to unblock the hole(s).

If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes Rinse thoroughly.

Cleaning the shower screen

The group head interior and shower screen should be wiped with a damp cloth to remove any ground coffee particles.

Periodically purge the machine. Place an empty filter basket and portfilter into the group head. Press and hold the 1 CUP button and run a short flow of water to rinse out any residual coffee.

Cleaning the drip & storage tray

The drip tray should be removed, emptied and cleaned at regular intervals, particularly when the drip tray full indicator is showing EMPTY ME!

Remove the grid from the drip tray. Lift the coffee grind separator and dispose of any coffee grounds The EMPTY ME! indicator can also be removed from the drip tray by pulling upwards to release the side latches. Wash all parts in warm soapy water with a soft cloth. Rinse and dry thoroughly.

The storage tray (located behind the drip tray) can be removed and cleaned with a soft, damp cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

NOTE

All parts should be cleaned by hand using warm water and a gentle dish washing liquid. Do not use abrasive cleansers, pads or cloths which can scratch the surface. Do not clean any of the parts or accessories in the dishwasher.

CLEANING THE OUTER HOUSING & CUP WARMING TRAY

The outer housing and cup warming tray can be cleaned with a soft, damp cloth. Polish with a soft, dry cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.

STORING YOUR MACHINE

Before storing, ensure the STEAM/HOT WATER dial is in the STANDBY position, press the POWER button to switch the machine off and remove the plug from the power outlet. Remove unused beans from the hopper, clean the arinder (see page 26), empty the water tank and the drip tray. Ensure the machine is cool, clean and dry. Insert all accessories into the storage tray. Store upright. Do not place anything on top.



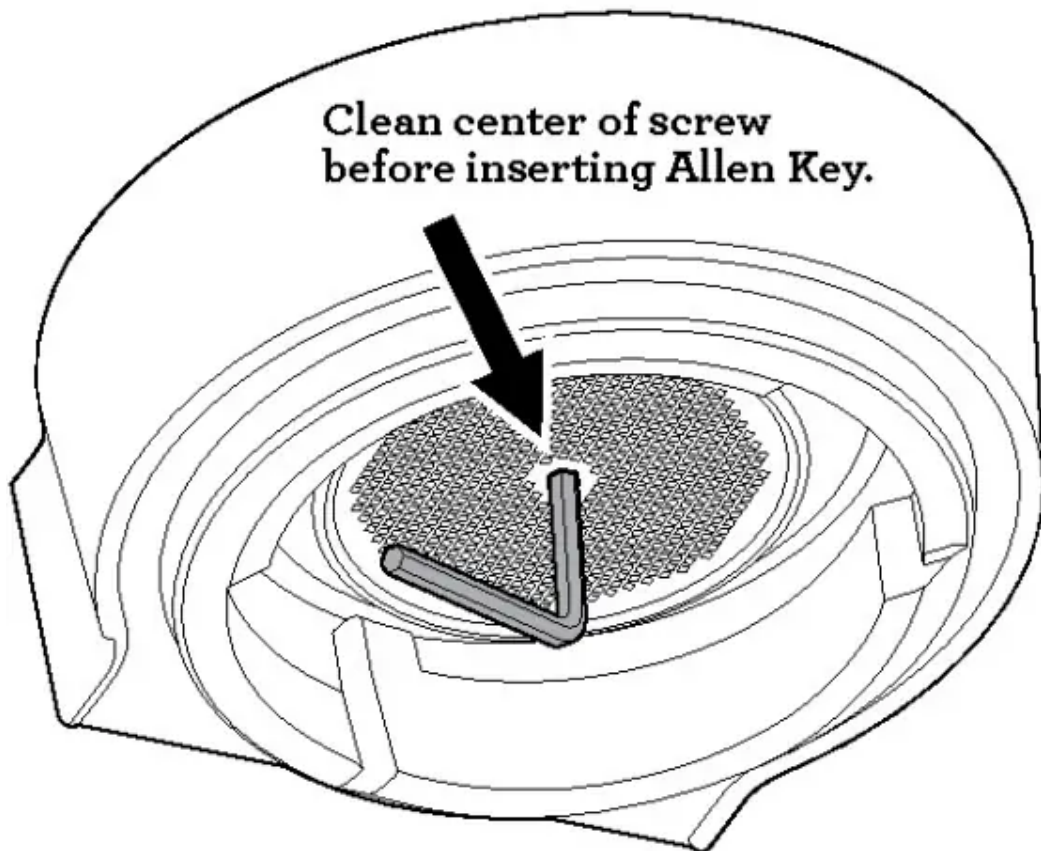
WARNING

Do not immerse power cord, power plug or appliance in water or any other liquid.

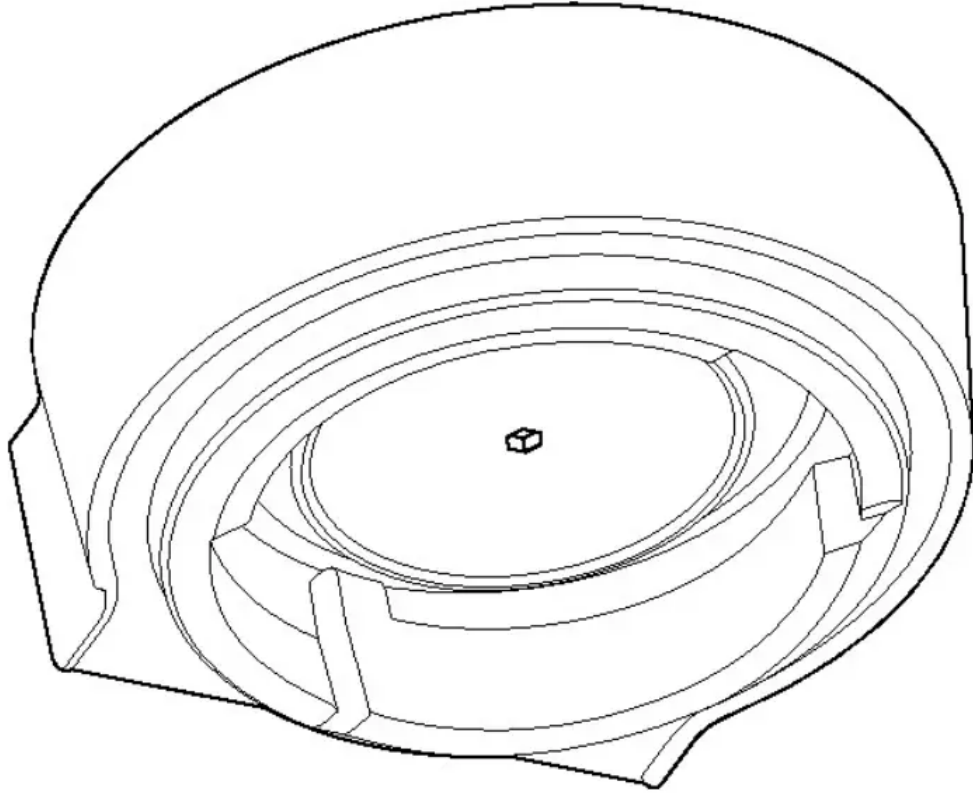
USING THE ALLEN KEY

Over time, the silicone seal surrounding the shower screen will need to be replaced to ensure optimum brewing performance.

1. Press the POWER button to switch the machine off and unplug the cord from the power outlet.
2. Carefully remove the water tank and drip tray, taking particular care if they are full.
3. Using a skewer or similar, clean the center of the screw of any residual coffee.
4. Insert the rter end of the Allen Key into the center of the screw. Turn counter-clockwise to loosen the screw.

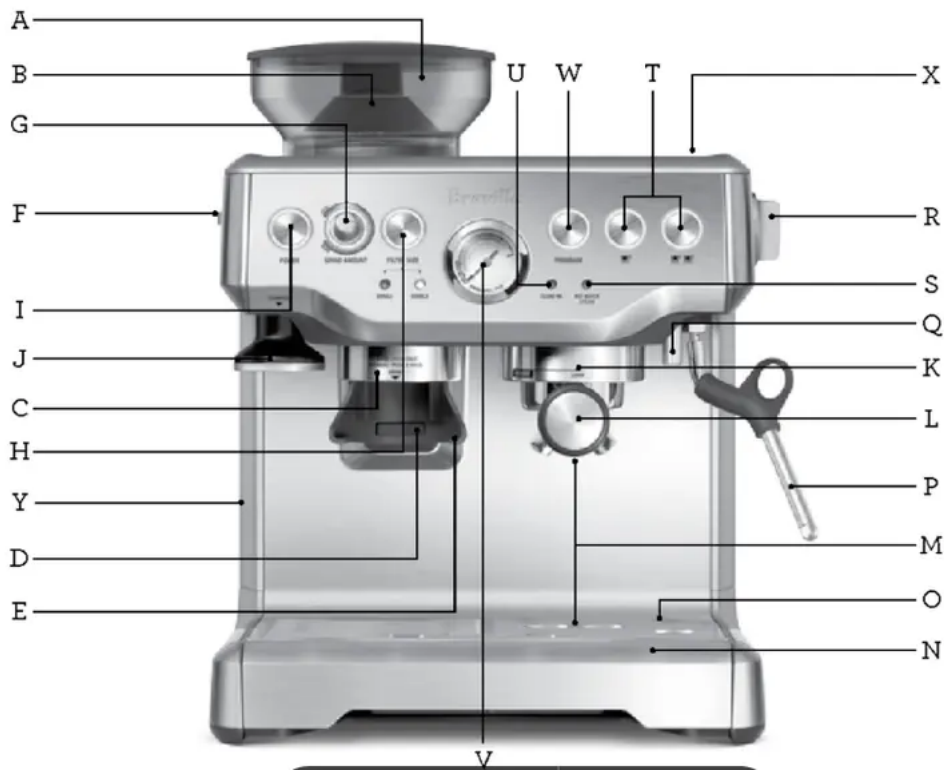


5. Once loosened, carefully remove and retain the screw and the stainless steel shower screen. Make note of the side of the shower screen that is downwards. This will make re-assembly easier. Wash the shower screen in warm soapy water, then dry thoroughly.
6. Remove the silicone seal with your fingers or a pair of long-nose pliers. Insert the new seal, flat side first, so the ribbed side is facing you.



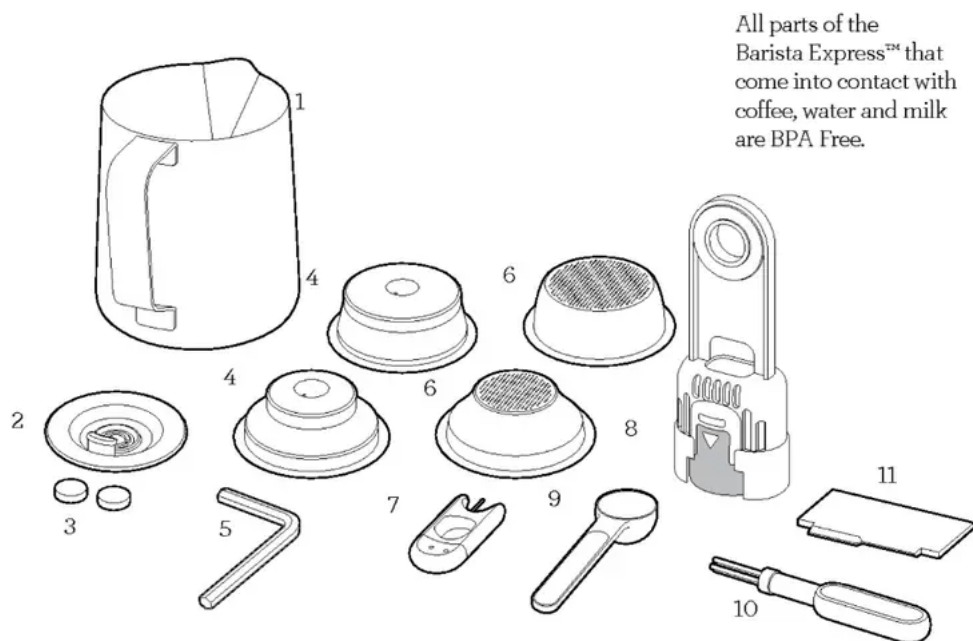
7. Re-insert the shower screen, then the screw. With your fingers, turn the screw clockwise for 2-3 revolutions then insert the Allen Key to tighten until the screw is flush with the shower screen. Do not overtighten screw.
8. Re-insert the drip tray and water tank. Contact Breville Consumer Support or visit www.breville.com for replacement silicone seals or for advice.

Components



- A. ½ lb bean hopper. With locking system for easy removal, storage and transfer of coffee beans.
- B. Integrated conical burr grinder.
- C. Grind outlet
- D. Grinding activation switch.
- E. Hands free grinding cradle.
- F. GRIND SIZE selector. Espresso grind settings from fine to coarse.
- G. GRIND AMOUNT dial. Adjust the amount of fresh ground coffee dosed into the filter basket to suit the fineness or coarseness of the grind.
- H. FILTER SIZE button. Tell the machine if you are using a 1 CUP or 2 CUP filter basket and the grinder will dispense the required amount of ground coffee for a single or double cup dose.
- I. POWER button
- J. Integrated removable 54mm tamper.
- K. Group Head.
- L. 54mm stainless steel portafilter. With commercial style spouts.
- M. Extra-tall cup clearance for tall mugs.
- N. Removable wet & dry coffee separator drip tray. With Empty Me! tray full indicator.

- O. Storage tray, (located behind drip tray) Houses accessories when not in use.
- P. 360° swivel-action steam wand.
- Q. Dedicated hot water outlet. Monitors espresso extraction pressure.
- R. Steam/Hot Water dial. Selector dial for steam and hot water.
- S. Steam/Hot Water light. Illuminates to indicate that the steam or hot water function is selected.
- T. 1 CUP and 2 CUP buttons. With preset, manual over-ride or re-programmable shot volumes.
- U. CLEAN ME light. Illuminates when a cleaning cycle is required.
- V. Espresso pressure gauge.
- W. PROGRAM button. Re-programs the preset 1 CUP and 2 CUP shot volumes.
- X. Cup warming tray.
- Y. 67 fLoz (2L) removable water tank. With replaceable water filter to reduce impurities and scale



ACCESSORIES

1. Stainless steel milk jug.
2. Cleaning disc.
3. Cleaning tablets.
4. Dual Wall filter baskets (1 cup & 2 cup). Use with pre-ground coffee.
5. Allen key.
6. Single Wall filter baskets (1 cup & 2 cup). Use when grinding fresh whole coffee beans.

7. Cleaning tool.
8. Water filter holder and filter.
9. Coffee scoop. Measures the amount of pre-ground coffee when using dual wall filter baskets.
10. Cleaning brush.
11. The Razor™ precision dose trimming tool.



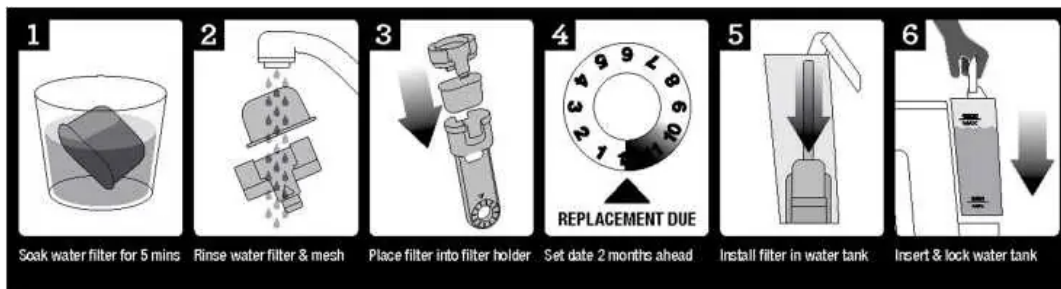
Functions

BEFORE FIRST USE

Machine Preparation

Remove and discard all labeling and packaging materials attached to your espresso machine. Ensure you have removed all parts and accessories before discarding the packaging.

Remove the water tank located at the back of the machine by lifting the water tank handle. Remove the plastic bag containing the water filter and water filter holder. Clean parts and accessories (water tank, portafilter, filter baskets, milk jug) using warm water and a gentle dish washing liquid, then rinse and dry thoroughly. Wipe the outer housing, bean hopper and drip tray with a soft damp cloth and dry thoroughly. Do not immerse the outer housing, power cord or power plug in water or any other liquid.



NOTE

All parts should be cleaned by hand using warm water and a gentle dish washing liquid. Do not use abrasive cleansers, pads or cloths which can scratch the surface. Do not clean any of the parts or accessories in the dishwasher.

To purchase water filters contact Breville Consumer Support.

FIRST USE

Initial Start Up

Ensure the water filter is securely fitted inside the water tank.

Fill the water tank with cold, preferably filtered water up to the MAX mark.

When replacing the water tank, ensure to push down completely to lock into place.

NOTE

Always check the water level before use and replace water daily. We recommend using cold, filtered water. We do not recommend the use of de-mineralized or distilled water or any other liquid as this may affect the taste of the espresso and how the machine is designed to function.

- Ensure the hopper is locked into position.
- Plug the power cord into a 110/120V power outlet.
- Press the POWER button to switch the machine on. The POWER button light will flash while the machine is heating.

NOTE

If the hopper is not correctly locked into position, the FILTER SIZE LED's will flash.

- A pumping sound will be heard

This is normal.

- When the machine has reached the correct operating temperature, the POWER button light will stop flashing and all button lights on the control panel will illuminate. The machine is now in STANDBY mode, ready for the next step 'Flushing The Machine'.

Flushing the Machine

It is recommended to complete a water flushing operation, without ground coffee, to ensure the machine has been conditioned.

When the machine has reached STANDBY mode, follow these steps:

1. Press 2 CUP button to run hot water through the group head.
2. Position the steam wand tip over the drip tray. Rotate the STEAM/HOT WATER dial to the STEAM position and run steam through the steam wand for 10 seconds.



3. Rotate the STEAM/HOT WATER dial to the HOT WATER position and run water through the hot water outlet for 10 seconds.



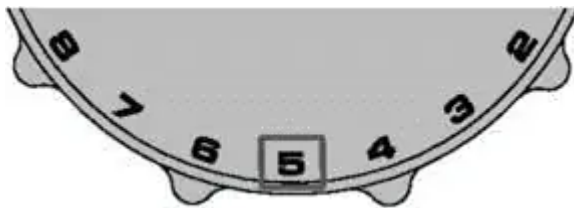
4. Repeat steps 1-3 until the water tank is empty.

GENERAL OPERATION

Setting the Grind Size

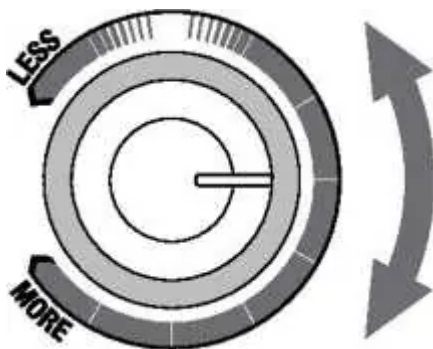
The grind size will affect the rate of water flow through the coffee in the filter basket and the flavor of the espresso. When setting the grind size, it should be fine but not too fine and powdery.

There are numbered settings on the GRIND SIZE selector. The smaller the number, the finer the grind size. The larger the number, the coarser the grind size. We recommend you start at setting 5 and adjust as required.



Setting the Grind Amount

Set the GRIND AMOUNT dial to the 3 o'clock position as a starting point. Adjust towards LESS or MORE as required to adjust the dose amount so the metal cap on the supplied tamper is level with the top edge of the filter basket rim, AFTER tamping.



TIPS

It is normal that the GRIND SIZE selector and GRIND AMOUNT dial will need to be adjusted a few times to achieve the correct extraction rate. Start with the suggested settings, extract an espresso, then refer to the Extraction Guide, page 22, to determine what adjustments need to be made.

Selecting the Filter Size

Insert either the 1 CUP or 2 CUP filter basket into the portafilter (see 'Selecting a Filter Basket*', page 19). Press the FILTER SIZE button to select SINGLE if using the

1 CUP filter basket, or DOUBLE if using the

2 CUP filter basket.



Automatic Dosing

- Ensure the hopper is locked into position and is filled with fresh coffee beans.
- Ensure the filter basket is completely dry before placing the portafilter into the grinding cradle.
- Push and release the portafilter to engage the grinding activation switch, then allow fresh ground coffee to fill the portafilter.
- Grinding will automatically stop, however, if you wish to stop grinding before the cycle has finished, push and release the portafilter.

It is normal for the portafilter to appear overfilled with ground coffee. Untamped coffee is three times the volume of tamped coffee.

Troubleshooting



PROBLEM	POSSIBLE CAUSES	EASY SOLUTION
Machine does not heat up. STEAM/HOT WATER light flashes when the machine is turned on.	<ul style="list-style-type: none"> • STEAM/HOT WATER dial is not in the STANDBY position. 	<ul style="list-style-type: none"> • Turn the Steam dial to "STANDBY" position. Machine will commence normal heat up procedure.
Water does not flow from the group head. No hot water.	<ul style="list-style-type: none"> • Machine has not reached operating temperature. 	<ul style="list-style-type: none"> • Allow time for the machine to reach operating temperature. The POWER button light will stop flashing and all button lights on the control panel will illuminate when ready.
	<ul style="list-style-type: none"> • Water tank is empty. 	<ul style="list-style-type: none"> • Fill tank.
	<ul style="list-style-type: none"> • Water tank is not fully inserted and locked into position 	<ul style="list-style-type: none"> • Push water tank down completely to lock into place.
	<ul style="list-style-type: none"> • Machine needs to be descaled. 	<ul style="list-style-type: none"> • Refer to Descaling, page 25
	<ul style="list-style-type: none"> • Coffee is ground too finely and/ or too much coffee in filter basket and/or over tamping and/ or filter basket is blocked 	<ul style="list-style-type: none"> • See below Espresso only drips from the portafilter spouts or not at all.

Espresso only drips from the portafilter spouts or not at all	<ul style="list-style-type: none"> • Coffee is ground too finely 	<ul style="list-style-type: none"> • Use slightly coarser grind. Refer to Setting the Grind Size, page 13 and Over Extraction, page 22.
	<ul style="list-style-type: none"> • Too much coffee in the filter basket 	<ul style="list-style-type: none"> • Lower dose of coffee, Refer to "Setting the Grind Amount, page 13 and Over Extraction, page 22. • After tamping, trim the coffee dose using the Razor dose trimming tool.
	<ul style="list-style-type: none"> • Coffee tamped too firmly. 	<ul style="list-style-type: none"> • Tamp between 30-40lbs or 15-20kg of pressure.
	<ul style="list-style-type: none"> • Water tank is empty 	<ul style="list-style-type: none"> • Fill tank.
	<ul style="list-style-type: none"> • Water tank is not fully inserted and locked into position 	<ul style="list-style-type: none"> • Push water tank down completely to lock into place



	<ul style="list-style-type: none"> • The filter basket may be blocked 	<ul style="list-style-type: none"> • Use the pin on the end of the provided cleaning tool to unblock the hole(s). If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.
	<ul style="list-style-type: none"> • Machine needs to be decalcified 	<ul style="list-style-type: none"> • Refer to 'Decalcifying', page 25.
Espresso runs out too quickly.	<ul style="list-style-type: none"> • Coffee is ground too finely 	<ul style="list-style-type: none"> • Use slightly finer grind. Refer to 'Setting the Grind Size', page 13 and 'Under Extraction', page 22.
	<ul style="list-style-type: none"> • Not enough coffee in the filter basket. 	<ul style="list-style-type: none"> • Increase dose of coffee. Refer to 'Setting the Grind Amount', page 13 and 'Under Extraction', page 22. Tamp then use the Razor dose trimming tool to trim off excess coffee.
	<ul style="list-style-type: none"> • Coffee tamped too lightly. 	<ul style="list-style-type: none"> • Tamp between 30-40lbs or 15-20kg of pressure.
Espresso runs out around the edge of the portafilter	<ul style="list-style-type: none"> • Portafilter not Inserted In the group head correctly. 	<ul style="list-style-type: none"> • Ensure the portafilter is completely inserted and rotated until resistance is felt.

	<ul style="list-style-type: none"> • There are coffee grounds around the filter basket rim 	<ul style="list-style-type: none"> • Clean excess coffee from the rim of the filter basket to ensure a proper seal In group head.
	<ul style="list-style-type: none"> • Too much coffee in the filter basket 	<ul style="list-style-type: none"> • Lower dose of coffee. Refer to 'Setting the Grind Amount', page 13. After tamping trim coffee dose using the Razor dose trimming tool
	<ul style="list-style-type: none"> • The silicone seal surrounding the shower screen needs to be replaced to ensure the portafilter is properly secured into the group head. 	<ul style="list-style-type: none"> • Refer to 'Using the Allen Key' • page 28
No steam	<ul style="list-style-type: none"> • Machine has not reached operating temperature. 	<ul style="list-style-type: none"> • Allow time for the machine to reach operating temperature. The STEAM/ HOT WATER light will flash to indicate the machine is heating to create steam. During this time, condensed water may purge from the steam wand. This is normal. When the STEAM/HOT WATER light stops flashing the steam wand is ready for use.



	<ul style="list-style-type: none"> • Water tank is empty. 	<ul style="list-style-type: none"> • Fill tank.
	<ul style="list-style-type: none"> • Water tank is not fully inserted i and locked into position. 	<ul style="list-style-type: none"> • Push water tank down completely to lock into place.
	<ul style="list-style-type: none"> • Machine needs to be decalcified. 	<ul style="list-style-type: none"> • Refer to 'Decalcifying', page 25.
	<ul style="list-style-type: none"> • Steam wand is blocked. 	<ul style="list-style-type: none"> • Refer to 'Cleaning the Steam Wand', page 27.
	<ul style="list-style-type: none"> • STEAM/HOT WATER dial is not in the STEAM position. 	<ul style="list-style-type: none"> • Ensure the STEAM/HOT WATER dial is completely rotated to the STEAM position.
Coffee not hot enough.	<ul style="list-style-type: none"> • Cups not pre-heated. 	<ul style="list-style-type: none"> • Rinse cups under hot water outlet and place on cup warming tray
	<ul style="list-style-type: none"> • Portafilter not pre-heated. 	<ul style="list-style-type: none"> • Rinse portafilter under hot water outlet. Dry thoroughly.
	<ul style="list-style-type: none"> • Milk not hot enough ((if making a cappuccino or latté etc) 	<ul style="list-style-type: none"> • Heat milk until base of the Jug becomes hot to touch.
	<ul style="list-style-type: none"> • Machine needs to be decalcified. 	<ul style="list-style-type: none"> • Refer to Decalelfying', page 25.
	<ul style="list-style-type: none"> • Water temperature 	<ul style="list-style-type: none"> • Increase the water temperature. Refer

	needs to be adjusted.	to 'Advanced Temperature Mode, page 18.
No crema	<ul style="list-style-type: none"> • Coffee tamped too lightly. 	<ul style="list-style-type: none"> • Tamp between 30-40lbs or 15-20kg of pressure.
	<ul style="list-style-type: none"> • Coffee is ground too coarsely. 	<ul style="list-style-type: none"> • Use slightly finer grind. Refer to 'Setting the Grind Size, page 13 and 'Under Extraction', page 22.
	<ul style="list-style-type: none"> • Coffee beans or pre-ground coffee are not fresh. 	<ul style="list-style-type: none"> • If grinding fresh whole coffee beans, use freshly roasted coffee beans with a 'Roasted On' date and consume between 5-20 days after that date. If using pre-ground coffee, use within a week of grinding.
	<ul style="list-style-type: none"> • The filter basket may be blocked. 	<ul style="list-style-type: none"> • Use the pin on the end of the provided cleaning tool to unblock the hole(s). If the hole(s) remain blocked, dissolve a cleaning tablet in hot water and soak filter basket and portafilter in solution for approx. 20 minutes. Rinse thoroughly.



	<ul style="list-style-type: none"> • Single Wall filter baskets are being used with pre-ground coffee. 	<ul style="list-style-type: none"> • Ensure you use Dual Wall filter baskets with pre-ground coffee.
	<ul style="list-style-type: none"> • Auto purge feature. Immediately after the espresso, hot water and steam functions, the machine will purge water into the drip tray. This ensures the thermocoil is at the optimal temperature. 	<ul style="list-style-type: none"> • No action required as this is the normal operation of the machine.
Pulsing/pumping sound while extracting espresso or steaming milk.	<ul style="list-style-type: none"> • The machine is carrying out the normal operation of the 15 bar Italian pump. 	<ul style="list-style-type: none"> • No action required as this is the normal operation of the machine.
	<ul style="list-style-type: none"> • Water tank is empty. 	<ul style="list-style-type: none"> • Fill tank.
	<ul style="list-style-type: none"> • Water tank is not fully inserted and locked into position. 	<ul style="list-style-type: none"> • Push water tank down completely to lock into place.
Water leaking.	<ul style="list-style-type: none"> • Auto purge feat. Immediately after the espresso, hot water and steam functions, the machine will 	<ul style="list-style-type: none"> • Ensure the drip tray is firmly pushed in place and emptied whenever the Empty Mel Indicator is displayed.

	<p>purge water into the drip tray. This ensures the thermocoll is at the optimal temperature.</p>	
	<ul style="list-style-type: none"> • Water tank is not fully inserted and locked into position. 	<ul style="list-style-type: none"> • Push water tank down completely to lock into place.
	<ul style="list-style-type: none"> • The silicone seal surrounding the shower screen needs to be replaced to ensure the portafiler is properly secured into the group head. 	<ul style="list-style-type: none"> • Refer to 'Using the Allen Key', page 28.
Machine is on but ceases to operate	<ul style="list-style-type: none"> • The safety thermal-cut out may have activated due to the pump or grinder overheating 	<ul style="list-style-type: none"> • Press the POWER button to switch the machine off and unplug from the power outlet. Allow to cool for about 30-60 minutes. • If problem persists, call Breville Consumer Support.
No ground coffee coming from grinder	<ul style="list-style-type: none"> • No coffee beans in hopper. 	<ul style="list-style-type: none"> • Filler hopper with fresh coffee beans.
	<ul style="list-style-type: none"> • Blocked grinder chamber or chute. 	<ul style="list-style-type: none"> • Clean and clear grinder chamber and chute. Refer to 'Advanced.

		Cleaning for the Conical Burr Grinder', page 26.
	<ul style="list-style-type: none"> • Water/ moisture in grinder chamber and chute. 	<ul style="list-style-type: none"> • Clean and clear grinder chamber and chute. Refer to 'Advanced Cleaning for the Conical Burr Grinder', page 25. Ensure burrs are thoroughly dry before re-assembling. It is possible to use a hair dryer to blow air into the grinder chamber.
FILTER SIZE LED's are flashing.	<ul style="list-style-type: none"> • Bean hopper is not attached correctly. 	<ul style="list-style-type: none"> • Remove hopper, check for debris and then re-lock hopper into position.
Too much/too little ground coffee is being delivered to the filter basket.	<ul style="list-style-type: none"> • Grind amount settings are incorrect for particular grind size. 	<ul style="list-style-type: none"> • Use the GRIND AMOUNT dial to increase or decrease the grind amount. Refer to 'Setting the Grind Amount', page 13, and 'Extraction Guide', page 22.
Too much/too little espresso is being delivered to the cup.	<ul style="list-style-type: none"> • Grind amount and/or grind size settings and/or shot volumes require adjustment. 	<ul style="list-style-type: none"> • Try the following, one at a time: • Reset the machine to its original default settings. Refer to 'Resetting Default Volumes', page 18. • Re-program the shot volumes. Refer to 'Re-Programming Shot Volume', page 15

		<ul style="list-style-type: none"> • Adjust the grind amount and/or grind size settings. Refer to 'Setting the Grind Size', page 13, 'Settings the Grind Amount', page 13 and 'Extraction Guide', page 22
Grinder is making a loud noise	<ul style="list-style-type: none"> • Blockage or foreign object in grinder 	<ul style="list-style-type: none"> • Remove hopper, check for debris or blockage. If necessary, clean and clear grinder chamber and chute. Refer to 'Cleaning the Conical Burr Grinder', page 26.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

