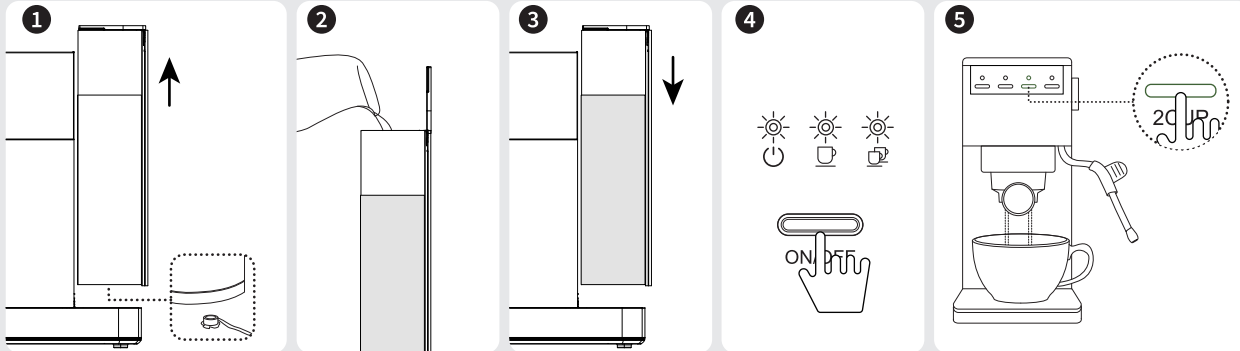


Quick Start Guide

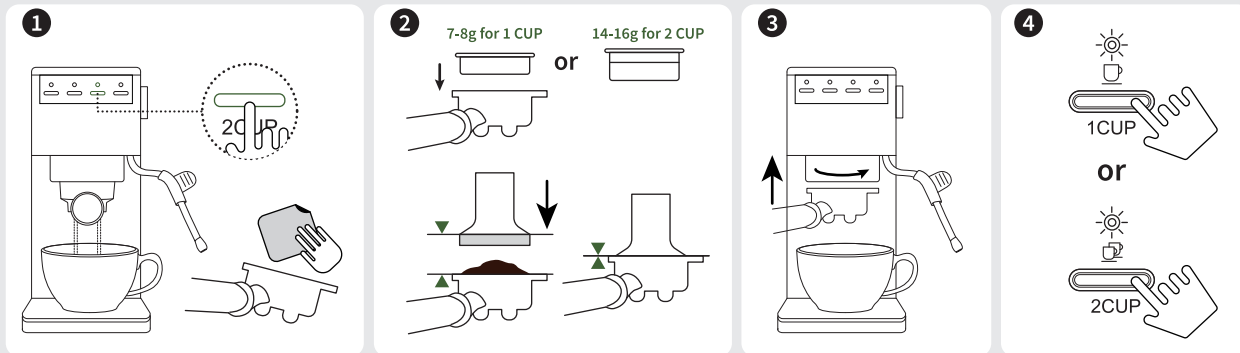


This guide simplifies the operation steps. For in - depth understanding, please refer to the detailed user manual and instructions.

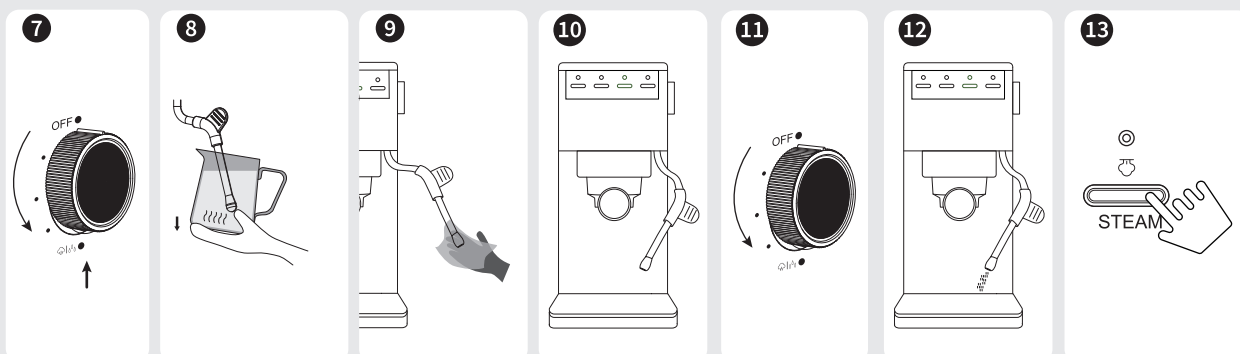
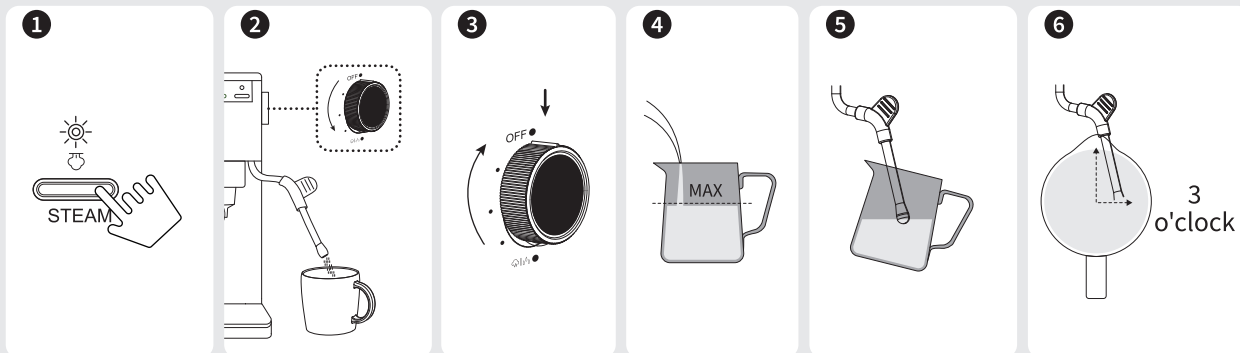
I
For the first use, please flush the machine and preheat it.



II
Making Espresso



III
Frothing Milk with Steam



If you have any questions about the product during use, please contact our customer support team in the following ways:

✉ support@maestrihouse.com

🌐 www.maestrihouse.com

☎ +1 877-968-4009

Mon-Fri: 10AM - 1PM; 2PM - 7PM

*U.S. Eastern Time, Closed on Holidays



Five Common Mistakes in Extracting Espresso

1 Using pre - ground coffee powder

Once the coffee beans are ground, the flavor starts to deteriorate. Moreover, if the ground coffee is stored for a long time, it can become moist and develop an unpleasant taste.

2 Filling the portafilter with coffee powder without drying it first

If coffee grounds are added directly to the portafilter and handle while they are still wet, the bottom layer of coffee grounds will absorb water and expand, leading to extraction failure.

3 Tapping the portafilter handle after distributing the coffee grounds

Tapping the portafilter handle after distributing the coffee grounds creates side cracks, resulting in the channeling effect and uneven extraction.

4 Not cleaning the coffee residue from the brew head promptly

If you only make a cup of coffee occasionally and fail to clean the coffee residue from the brew head right away, it can eventually lead to mold growth over time.

5 Re-extraction

The extraction process is continuous. If it fails midway, it means the coffee is already ruined. During re-extraction, the flow rate of the coffee noticeably increases, and the density inside the coffee bed has already changed. This can even lead to channeling effects.



Bean selection

Choose fresh coffee beans with medium or dark roast. In this way, the flavor will be more intense. Then, you need to look into the origin, processing method, roast level, and flavor characteristics of the coffee beans. These are all important factors that can ensure the flavor of the coffee.



Shallow
Baking



Moderate
Baking



Depth of
the Baking



Grind the coffee beans

The grind size for espresso typically ranges between 150 - 300 microns. Coffee grounds at this grind size resemble fine salt grains and are suitable for high - pressure extraction using an espresso machine. Adjusting the grind size has a significant impact on the extraction time and flow rate of the coffee. The finer the grind, the larger the surface area of the coffee grounds, which will slow down the flow rate and may even cause the channeling effect. Therefore, it's necessary to adjust the grind size according to the roast level and characteristics of the coffee beans. At the same time, pay attention to controlling the retention rate of the residual grounds and the extraction time.



Fine grind



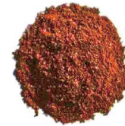
Turkey



Slightly fine grind



Espresso



Medium grind



Pour-over coffee



slightly coarse grind



French press coffee



Very coarse grind



Cold brew coffee



Storage and resting of coffee beans

Another very important thing is the resting period of coffee beans. Espresso beans require a longer resting time, usually **10 days or even 15 days**. This allows the flavor of the coffee beans to become more mature and stable.

1. It's crucial to use an airtight container, like a dry, clean, and odorless sealed jar. This way, you can keep air and moisture away from the coffee beans, preserving their freshness.
2. Keep the coffee beans out of direct sunlight. Sunlight speeds up the oxidation process, so store them in a cool and dry spot.
3. You can store coffee beans in the fridge, but make sure they're properly sealed. Otherwise, the beans might absorb the smells of other foods.
4. Packaging with a one - way degassing valve is great. It lets the carbon dioxide escape and keeps the air out, maintaining the coffee's freshness.
5. Try not to open the storage container too often. Each time you open it, fresh air rushes in, which will cause the coffee beans to oxidize faster.

工艺：150g铜版纸 四色印刷双面印刷
尺寸：200*300mm