



## 15-Bar Retro Espresso Machine Instruction Manual

**Product Code: G4535 • K196 • K399 • K400 • K512 • K525 • K526 • K399 • K400 • K492**

After Sales Support  
**[care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)**

For correct usage, please read these instructions carefully before use and keep in a safe place for future reference.

### REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting **[www.cooksprofessional.co.uk/extended-warranty](http://www.cooksprofessional.co.uk/extended-warranty)** or scan the QR code.





## INTRODUCTION

### **Congratulations**

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your purchase for many years to come.



### **General information and safety warnings**

- This coffee machine can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the coffee machine in a safe way and understandable hazards involved. Children shall not play with the coffee machine. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the coffee machine and the cord out of reach of children less than 8 years.
- Use this coffee machine only in accordance with the instructions.
- Before cleaning and when not in use, unplug from the mains power supply.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the coffee machine on a stable and flat surface and never place on or near a warm hotplate or other source of heat.
- Children shall not play with the coffee machine.
- Coffee machines are not intended to be operated by means of an external timer or separate remote-control system.
- The coffee machine should only be repaired by a qualified electrician. Never try to repair it yourself.
- Always use the original power cable supplied with the coffee machine.
- Make sure that the voltage on the rating label matches the mains power supply.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the coffee machine and the power cable do not come into contact with sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not come into contact with water.
- Never use the coffee machine outdoors.
- Make sure that your hands are dry when you touch the coffee machine, the power cable or the plug.
- If the coffee machine malfunctions and always before cleaning, switch off and unplug it from the mains power supply.
- Make sure that the coffee machine has sufficient space around it and does not come into contact with flammable materials. The coffee machine must not be covered.
- Do not touch the hot surfaces of the coffee machine.

- Do not operate coffee machine without any water in water tank.
- As the brewing coffee is hot, handle carefully to avoid being burnt.
- Not suitable for commercial purposes.
- Do not clean with harsh chemicals or abrasives, as this may damage the machine.
- No part of this coffee filter machine is suitable for use in a dishwasher.
- Switch the coffee machine off before removing any parts or accessories.
- Do not remove the water tank or filter during use.
- Be careful when removing the filter; hold it only by the handle as the metal parts may be hot.
- If the coffee does not drip, the filter may be blocked, turn the coffee maker off and allow to cool fully before checking the filter. The blockage may be caused by the filter coffee being too finely ground or over-compacted.
- **Caution: Pressure** In order to avoid possible burns to body parts and /or other injury from hot steam and damage to the machine, never remove the water reservoir or the porta-filter while your espresso/cappuccino maker is brewing coffee or frothing milk. If you need to add more water or milk always switch the machine off before removing reservoirs to fill.
- **Do not exceed the fill line when adding coffee to the porta-filter. NEVER compact the coffee and then add more.**

### Before first use

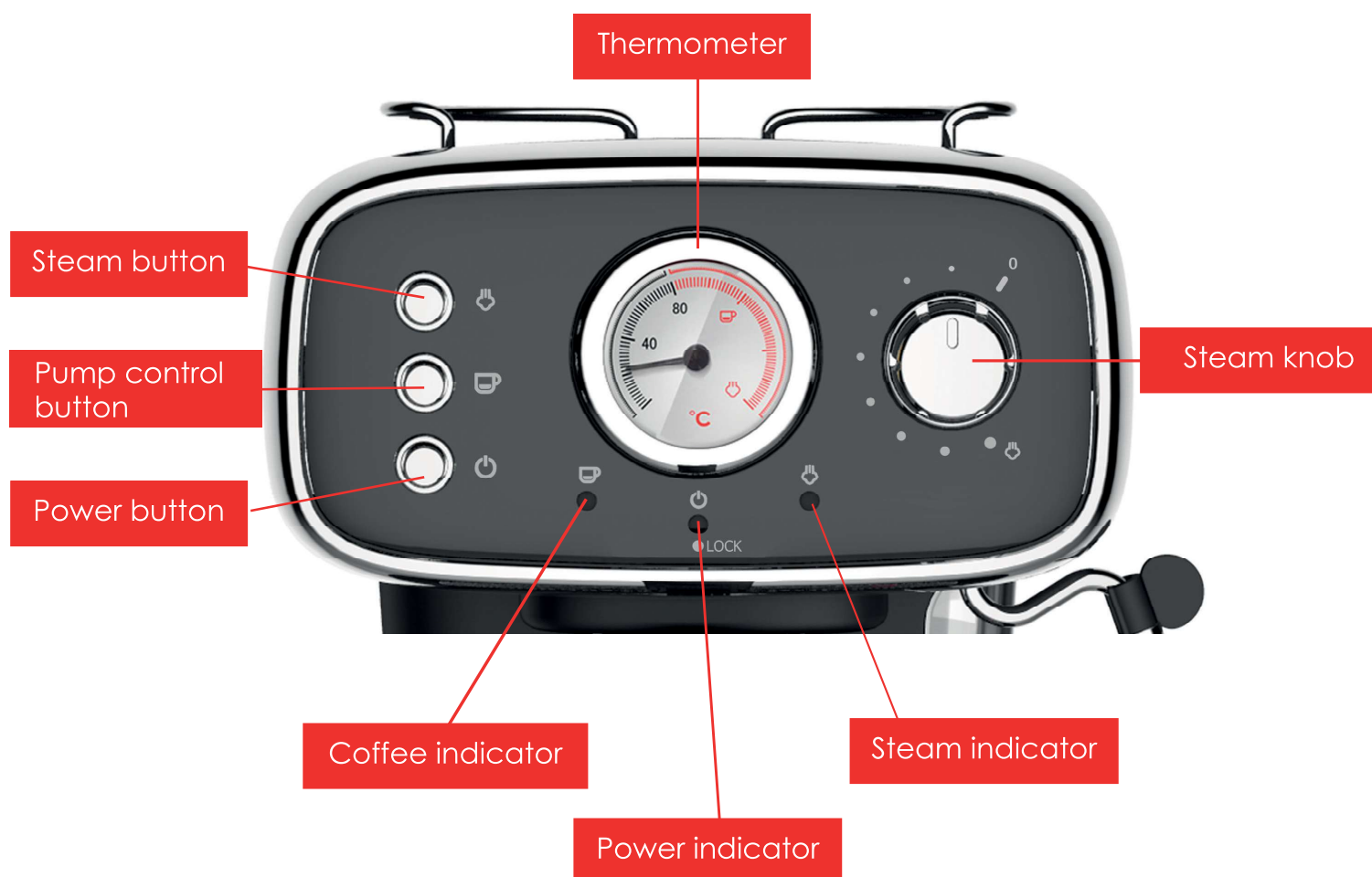
- Read all instructions carefully and keep them for future reference.
- Remove all packaging.
- Clean all removable parts with warm, soapy water and dry thoroughly with a soft cloth. **Do not use abrasive cleaners as they can damage parts. Do not immerse the unit or power cable in water or run water directly onto the unit or power cable.**
- Make sure that all symbols are off by pressing the power button on the front of the coffee machine. Fill the reservoir with water and switch the machine back on.
- Place a mug or jug on the drip tray.
- Press the coffee button, the machine will now push boiling water through the system flushing out any final dust or dirt from the tubes.
- These steps may be repeated at any stage to clean the insides of the coffee machine.

## Description of parts

1. Control panel
2. Filter and pressurised funnel
3. Steam knob
4. Steam wand
5. Water tank
6. Drip plate and drip tray



## Control panel



## Selecting the right coffee

- For best results use freshly ground coffee beans. Alternatively use a good quality pre-ground espresso blend. Please note coarse ground coffee blends designed for filter coffee machines will not produce best results from your machine.
- If you are grinding your own beans make sure that they are ground to a salt like texture. If you grind it to a fine powder the water may not be able to pass through it and the machine will become clogged. If you do not grind it enough, the water will pass through and the coffee too quickly and will not brew. Experiment to get the correct grind.

## Water

To protect the machine for longevity of use It is recommended to use filtered water. A water filter jug can be purchased inexpensively and using this will remove chlorine, limescale, microplastics and other impurities from the water before filling the machine.

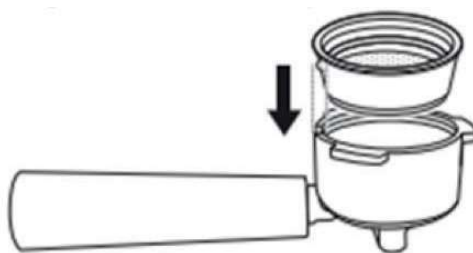


### Filling the water reservoir

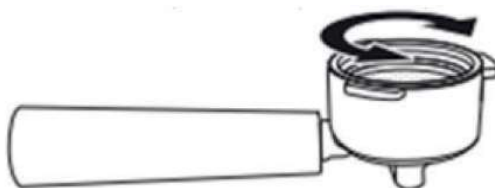
1. Slide out and fill the water reservoir with cool tap water ensuring it is below the max fill level. Filtered water is recommended to prevent lime scale build up.
2. Make sure that the reservoir is sat in place securely before switching the coffee machine on.

### Inserting the filter

1. Make sure to align the notch on the filter with the groove inside the porta-filter.



2. Turn the filter to the left or right to lock into place. This will help secure the filter in the porta-filter.



### Filling with coffee

1. Place the filter in the porta-filter as above.
2. Use the scoop to measure your coffee, fill the scoop and then level off the coffee. Transfer the coffee into the filter and ensure it's not overfilled.

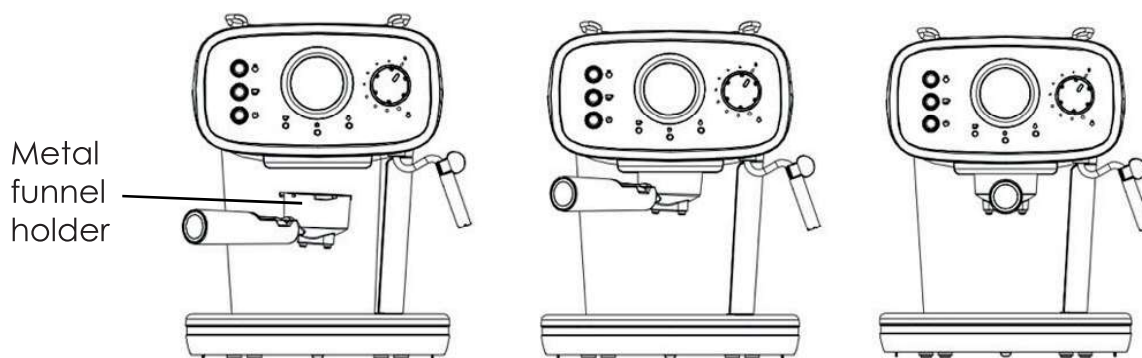
**Note: Do not exceed the maximum line. Use your scoop to measure the coffee and never compact the coffee and then add more.**

3. Tap and compress firmly.
4. Clean any excess from the rim to ensure that it fits securely under the brew head.

**Warning: Do not attempt to dispense coffee through the porta filter when the steam button is depressed and the temperature dial is pointing to the right at the 'quarter past' position or beyond to the steam symbol. With the steam button depressed the water temperature inside the boiler is heated to 100 degrees to generate steam for milk frothing. The temperature and pressure is too great to dispense coffee through the porta filter. To reduce pressure open the steam valve to release the head of steam and reduce the boiler temperature before attempting to make coffee following the instructions above.**

## Making espresso

1. Plug the coffee machine into a power outlet and switch on. Press the power button. The power indicator will illuminate. Make sure that the steam dial is at “O” position.
2. Wait a few minutes for the machine to heat up. When the left hand coffee indicator light illuminates green press the coffee button (marked with cup symbol) and pump water through the head unit and porta-filter to warm both the filter head and coffee cup. Discard the water when cup is warm to touch.



3. Remove the porta-filter and fill with coffee. Insert onto machine, turning to the right, making sure it is tight.
4. Place the cup underneath the porta-filter.
5. Press the coffee button marked with a cup symbol and coffee will start dispensing.
6. When you have the desired amount of coffee, press the coffee button again to stop. Unless you are making another cup of coffee, turn the machine off by pressing the power button. All indicator lights will go off. Always empty the porta-filter after coffee has been dispensed.

## Making cappuccino, latte, flat white

1. Follow the steps as above and warm cup in preparation, but do not dispense coffee until milk is heated.
2. To make hot frothy milk, pour your desired amount of milk into a metal jug (not included).
3. Press the steam button and wait for the steam indicator light to illuminate green, the steam wand is ready to use.
4. Insert the steam wand into the milk jug, turn the steam dial and steam will start heating up your milk.
5. Once the milk is hot and frothy and the base of the jug is hot to touch, turn the steam dial back to “O” and remove the milk jug from the steam wand.
6. Add the milk to your espresso and enjoy a delicious latte.

**Note:** Only use a metal container to heat milk and take care as it will get very warm.



## **Cleaning and maintenance**

Before carrying out any cleaning or maintenance operations, unplug the coffee machine and wait until the coffee machine cools down completely.

- Clean the outside of the coffee machine with a soft damp cloth and dry well afterwards.
- Wash the water tank, the drip tray mesh, the drip tray and the filters with warm water and neutral soap.
- Clean the steam outlet with a damp cloth.

## **Descaling**

Decalcification refers to the removal of calcium deposits that form over time on the metal parts of the coffee maker, for best performance from your espresso maker, descale the unit from time to time. The frequency depends on the hardness of your tap water and how often you use the espresso maker.

**Warranty is void if damage is caused to the machine by not descaling regularly.**

- Be sure the power button is in the off position, and the unit is unplugged.
- To clean pour 240ml of water into the water tank with a mixture of 1/3 white vinegar and 2 / 3 water. Or use a descaling solution designed for domestic electrical appliances.
- Remove the porta-filter. Plug the machine back in, and power the unit back on.
- Place a large container under the brew head and steam nozzle.
- Press the coffee button and water will start dispensing, let half of the solution run through the brew head. Then turn the coffee function off.
- Press the steam button and then turn the steam nozzle and allow the remaining solution to run through the steam nozzle (make sure that the steam nozzle is facing away from you and that the steam cannot burn anyone).
- When the solution stops running, turn the dial back to "0" and turn the machine off.
- After descaling, run one cycle of fresh cold water through the unit before using again to brew coffee.

## **Auto shut-off**

The coffee machine has an automatic shut-off function so that if it is not used for 30 minutes, it will automatically switch off.

## Troubleshooting

Symptom	Cause	Corrections
Water is leaking from the bottom of the coffee machine.	There is too much water in the drip tray.	Empty the drip tray.
Water is leaking out of the side of the filter.	There is some coffee grounds on the filter edge.	Clean them off with a soft brush.
Vinegary taste in the coffee.	<p>The machine has not been cleaned properly after previous use.</p> <p>The coffee grounds have been kept in a hot or damp place for too long.</p>	<p>Clean the coffee maker as per "before first use", repeat this process a few times.</p> <p>Use fresh coffee grounds. Always store them in a cool, dry place and keep them well sealed.</p>
The coffee maker isn't turning on.	Not connected to a power source.	Plug the coffee maker into a suitable power socket and switch on. If it still doesn't work, contact an electrician.
The milk is not frothing.	<p>The steam indicator is not illuminated.</p> <p>The jug is too big.</p> <p>You have not used whole milk.</p>	<p>Only use the steam dial once the steam indicator is illuminated.</p> <p>Use a high and narrow jug.</p> <p>Use whole milk to make the best frothed milk.</p>

### Plug Wiring

**These safety instructions should be read carefully and kept in safe place for future reference.**

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

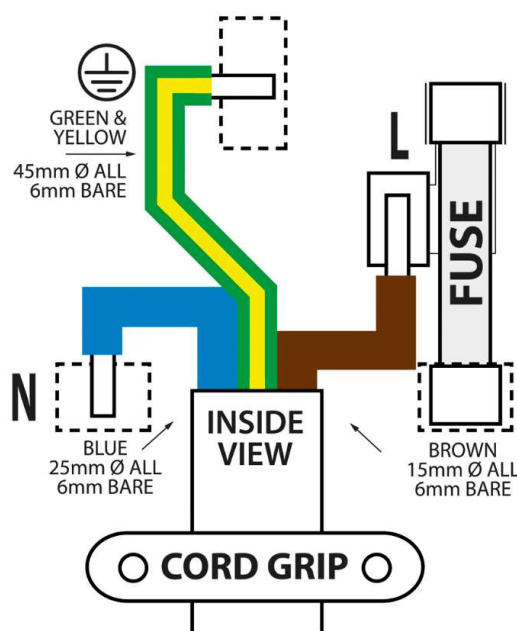
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

**IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG**



**Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.**

**GUARANTEE  
IMPORTANT**

**Please do not return this product without first emailing our  
Customer Services at [care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)**

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

**Extended 2 Year Warranty**

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website [www.cooksprofessional.co.uk/extended-warranty](http://www.cooksprofessional.co.uk/extended-warranty). The product must be registered, along with your contact information, **within 14 days of purchase**. For full terms and conditions please visit our website.

E-mail: [care@cooksprofessional.co.uk](mailto:care@cooksprofessional.co.uk)

Please retain for future reference.

Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

**Please note that all products with the symbol below must be recycled.**



## **Need a replacement part for your Espresso Machine?**

Visit our website where you will find many common spare parts helping to ensure your Cooks Professional appliance provides years of service.

**[cooksprofessional.co.uk](http://cooksprofessional.co.uk)**



## Notes

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Message us at:

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