



Micro Casa Semiautomatica

Training Manual

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Overview

Models

Available in three versions:

- SX Copper and Brass
- SXC Chrome
- SXCD Chrome with art deco water reservoir and Morano blue glass ball.



Specifications

Weight	12 kg
Tank capacity	2 litres
Boiler capacity	2 litres
Height	58 cm
Base Diameter	26 cm

Features

- Electric pump, large boiler and heat exchanger (as in a commercial espresso machine)
- Commercial sized group head and handle
- Solenoid to produce dry coffee cake and stop drips from the group head
- Powerful steam wand for creamy cappuccinos and smooth lattes

Available accessories

- Dumping boxes, two types:



**Brown wood base
brass ball grip (SB)**



**Black wood base,
chrome ball grip (SBN)**



**Copper and brass
finish (model MS)**

- Coffee grinders, two models
- Cups, two types:

**Chrome finish
(model MSC)**



TC (Cappuccino – Ivory) TE (Espresso – Ivory)



- Cleaning brush (SPA)



Package contents



Micro casa semiautomatica
espresso coffee machine



Water tank cover



Instruction manual
with guarantee card



Plastic drip tray



Brass or chrome drip tray cover



Coffee handle



Single and double filter baskets



Dosing spoon



Tamper

Semiautomatic parts



Assembly



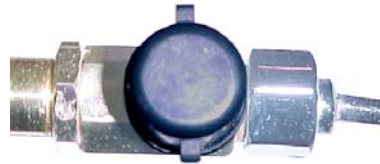
1. Place plastic drip tray into position.
2. Place chrome / brass drip tray cover into plastic drip tray.
3. Place filter basket into coffee handle.
4. Attach coffee handle to group head.
5. Attach eagle/Morano glass ball to water tank cover and place cover into position.

Operating instructions

Starting for first time or from empty

1. Remove water tank cover and fill water tank with fresh, cold water. (For best results use filtered or bottled water.) Replace water tank cover.
2. Ensure the steam wand tap is in the off position.

Steam tap in the OFF position



3. Connect the electrical plug to a suitable 240V power outlet.
4. Switch on power outlet, then switch on the machine at its on/off switch. A red lamp in the switch should glow.
5. **Immediately** press the boiler water supply pushbutton to activate pump and fill boiler from water tank. Hold button in until the boiler sight glass shows that the boiler is three quarters full.
6. Press the coffee brewing pushbutton and run half a cup of water through the group head into a cup. Continue as follows.

Normal starting

1. After the machine is switched on, the heating element indicator light will glow and a soft boiling sound will be heard. The element indicator light will go out when the boiler pressure reaches the green band on the pressure gauge (1–1.25 bars of pressure).
2. When the boiler has reached its working pressure, turn the steam tap anti-clockwise to release a small amount of steam into a cup.
3. Press the coffee brewing button to run about 30mls of water through the group head into a cup. Although the machine is now at the correct pressure it's important to *work* the machine to get it to the correct operating temperature. See next page.



Making coffee



Hot surfaces – some parts of this machine will become hot enough to cause burns, in particular the boiler casing. The steam wand can also become too hot to touch.



Boiler water level – it's essential to ensure the boiler is never allowed to run dry as the heating element will burn out. To fill the boiler press the boiler water supply pushbutton until the water level gauge shows about three quarters full.



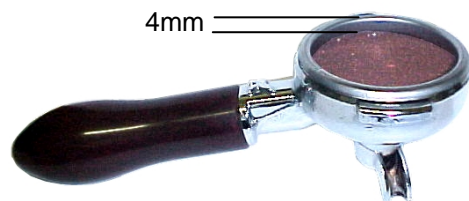
Working the machine

1. Release steam into a cup or jug until the element indicator light comes on, then turn steam off. After the indicator light turns off, release steam again until the light comes on. Do this three times.
2. Press the coffee brewing button to run about 30mls of water through the group head into a cup.
3. Repeat steps 1 – 2 once more.

The machine is at the correct temperature and pressure when the water from the group head is hissing with steam. You will need to remove the handle to see and hear this. The handle should be returned immediately to the group head to ensure it stays warm.

Making coffee

1. Remove coffee handle from the machine and:
 - *To make a single cup* — with the single cup filter basket fitted to the handle, add one **rounded** espresso dosing spoon of coffee grounds to the basket, and tamp down firmly.
 - *To make a double cup* — with the double cup filter basket fitted to the handle, add a **level** espresso dosing spoon of coffee grounds to the filter basket and tamp down firmly. Add another level dosing spoon of coffee grounds and tamp firmly.



***In all cases, the tamped coffee grounds should be around 4mm from the top of the filter basket.
If too high, the handle won't fit into the group head.***

2. Wipe off excess coffee grounds from the rim of the filter basket.
3. Fit the coffee handle securely into group head by pulling the handle horizontally to the right.
4. Place coffee cup(s) onto metal drip tray.

5. Press coffee brewing pushbutton and extract coffee to the required level.
6. When required coffee level is reached press coffee brewing pushbutton again to stop coffee flow.
7. Remove cups from drip tray.
8. Remove the handle by slowly and carefully pulling it horizontally to the left.
9. Dump the used coffee cake into dumping box or by tapping the coffee handle on a non-metal surface.
10. Rinse the handle/basket and return to the group head.

Notes:

- It normally takes 25–30 seconds to extract a shot of coffee.
- When the coffee brewing pushbutton is turned off, an electric solenoid valve operates to release the pressure inside the group head. This also has the benefit of extracting the remaining water from the coffee cake. The water is expelled into the plastic drip tray, so you need to regularly empty this tray.

Frothing or heating milk

You can froth or heat milk while coffee is being extracted. To do this:

1. Purge the steam wand of condensation by releasing steam into a container.
2. Fill a stainless steel jug with the required amount of milk. Avoid filling jug much more than half way.
3. Immerse the tip of the steam wand into the centre of the jug, just below the surface of the milk.
4. Turn on the steam tap until you hear a soft “psst-psst” sound, which indicates the milk is being frothed. As the milk level rises, lower the jug to ensure the wand stays just under the surface of the milk to maintain the “psst-psst” sound.
5. When the milk is sufficiently frothed, lower the steam wand into the milk to heat it. Move the wand around the milk to ensure even heating. *Do not boil the milk!*

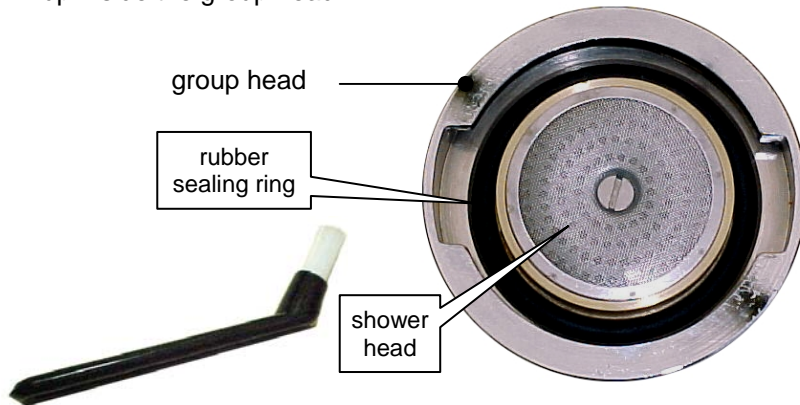
Correct temperature can be judged by holding your hand against the jug. When the temperature is too hot to the touch, wait four seconds or so, then turn off the steam.

6. Remove the jug and immediately release a small amount of steam into a container to flush any milk deposits from the tip of the wand. Otherwise, the milk will dry, possibly blocking the wand and causing a health hazard. Also wipe the steam wand with a clean damp cloth to remove any milk before it dries.

Maintenance and cleaning

Daily

1. Use a clean sponge, cloth or brush to clean the shower head and up inside the group head.



Looking into the group head.

Clean all parts, including the rubber sealing ring and the surface of the shower head.

2. Flush a small amount of water through the group head.
3. Place a small jug of cold water under the steam wand and release steam to remove any milk deposits from the wand.
4. Wipe the surface of the wand with a soft damp cloth, including all grooves or places where milk could build up.
5. Remove filter baskets from coffee handle and wash in warm soapy water. Rinse them thoroughly under hot running water.
6. Remove the metal drip tray cover and plastic drip tray and wash them in warm soapy water.
7. Use a clean, wet paper towel or soft cloth to remove marks from the surface of the machine (while warm) and polish with a clean, dry soft paper towel or soft cloth.



Do not use any alcohol, solvents or abrasive creams or cloths on the surface of the machine.

Weekly

- *With commercial espresso machine cleaning chemical*
1. Put three teaspoons of cleaning chemical into half a litre of very hot water.
 2. Place coffee baskets and handle into the solution to soak for 20 to 30 minutes. Ensure that the bakelite part of the handle is not immersed in the solution.
 3. Rinse and wash all parts with warm soapy water.
 4. Rinse thoroughly in hot water.

Background information

Operating principles

The Elektra Micro casa semiautomatica operates like a commercial espresso machine. When the coffee brewing pushbutton is pressed, water is pumped from the water tank so it passes through a tube inside the boiler (called a *heat exchanger*). The hot water in the boiler heats the water passing through the heat exchanger to the correct temperature, where it goes into the group head and through the coffee grounds into the cup. That is, the hot water passing through the coffee grounds does not come from the boiler.

The boiler is filled from the water in the water tank, which is done by pressing the boiler water supply pushbutton to operate the pump.

This machine allows the user to extract coffee and froth/heat milk at the same time.

The group head

The coffee handle fits into the group head, with water flowing through a “shower screen”, as below. If the basket is too full, the grounds will press against the shower screen, stopping the handle from being fitted to the group head.



Coffee handle and group head.

Water passes through the shower screen to give an even flow of water through the coffee grounds.

The coffee handle has two lugs either side that locate into two slots in the group head. The handle is fitted by aligning the lugs and slots, then pushing the handle up so it can be twisted to the right.

When the coffee handle is fitted into the group head, a rubber ring inside the group head seals against the top of the filter basket. It's therefore important to make sure the top of the filter basket is *clean and free of coffee grounds*. Otherwise leakage can occur, and in some cases the rubber seal can become dislodged due to a build-up of coffee grounds behind the seal.