

Brewline 300 Bean-to-Cup Espresso Machine

Example 3, Coffee Machine Operation: operating manual for a fictional bean-to-cup espresso machine.

Model: BL-300 **Manual version:** 2.0

Who this is for

Home owners using the machine for the first time.

Parts

- 1.8 L water tank
- 250 g bean hopper
- Grinder dial (settings 1 to 5, 1 is finest)
- Drip tray with red float
- Grounds container
- Steam wand
- Control panel with 4 buttons (Espresso, Lungo, Steam, Clean)

FIGURE 1

Labelled parts diagram.

SAFETY (BEFORE YOU START)

The steam wand and spout get hot. Touch the steam wand only by its rubber grip. Unplug the machine before cleaning. Never put the base in water.

First use

Rinse the tank, fill it with cold water to MAX, fill the hopper with beans, press Clean. *Result: water runs through the spout for about 30 seconds.*

Make an espresso

☐ 1. Place a cup under the spout.

☐ 2. Press Espresso once for a single (40 ml) or twice for a double (80 ml).
Result: the grinder runs for about 10 seconds, then coffee pours for about 25 seconds.

☐ 3. To froth milk, point the steam wand into a jug of cold milk and press Steam, then press it again to stop.

Daily care

Empty the drip tray when the red float shows. Empty the grounds container when the display shows "Empty grounds" (after about 10 drinks). Descale every 3 months or when the Descale light comes on: mix 500 ml water with one dose of descaler in the tank, hold Clean for 3 seconds. The cycle takes about 25 minutes.

Troubleshooting

SYMPTOM	FIX
Coffee is watery or runs fast	Turn the grinder dial one step finer, for example from 3 to 2.
No water comes out	Reseat the water tank until it clicks.
Display shows "E3"	The brew unit is not locked. Remove it and push it back in until it clicks.

Specs

ITEM	VALUE
Power	120 V, 60 Hz, 1,450 W

ITEM	VALUE
Pump	15 bar

SUPPORT

brewline.example/support, 1-800-555-0163