

Instructions  
for the

# *Andreja Premium*

By



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# Andreja Premium

## **Introduction**

First of all, thank you for your business!

You are going to love your Andreja Premium – it combines beauty, value, and great brewing for making the best espressos, cappuccinos, and lattes you've ever tasted! These instructions include hints that will help you get started quickly.

## **First-time Setup**

- Remove the water reservoir and rinse with clean water.
- Before filling the reservoir with tap water, test your water for hardness using the provided test strips.

Fill a glass with cold tap water; dip the tip of the test strip into water for one second, then pull the strip out of the water and hold it horizontally for fifteen seconds. After fifteen seconds, compare the color of the strip to the chart on the side of the package to determine how many grains of hardness is in your tap water. Three grains or less of hardness is acceptable.

**Note:** Should your water's hardness level exceed three grains, contact us to discuss your options for addressing this problem.

- Fill the reservoir with water being careful not to overfill.

Before plugging the machine in, verify the steam and hot water valves are closed. The brew lever should be pointing straight down.

- Plug the machine in and turn the power switch to the on position.

Your pump will start filling the boiler in approximately three seconds. Only allow the pump to run for 30 seconds and then turn the machine off for five minutes. Repeat this procedure of letting the pump run for 30 seconds and then turning the machine off for five minutes. It may take 4 cycles for the boiler to completely fill itself for the initial start up procedure.

**Important:** If your machine's pump is still running after the fourth 30-second interval, turn your machine off and call us. There is something wrong and further attempts could cause serious damage to your machine.

When the pump stops, place either one of your portafilters into the group. Next, lift the brew lever to start the pump and keep the lever up until water comes out of the portafilter. Your machine's heat exchanger is now full.

The machine should now be heating up. Keep the portafilter locked into the group. It will take approximately 10 minutes for the boiler to pressurize. You may hear some hissing and gurgling noises as the boiler heats up; this is normal.

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## ***Before Each Use***

- Fill reservoir with water being careful not to over fill.
- Verify the steam and hot water valves are both closed. Your brew lever should pointing straight down.
- Place either one of your portafilters into the group. Turn the power switch on.

## ***Normal Operation***

- The top gauge is your boiler pressure gauge. Proper pressure ranges are from 1.0 to 1.5 bar maximum as a matter of desired brew temperature and steam pressure. Our technicians set the boiler pressure to 1.2 bar before shipment. If you wish to adjust the boiler pressure of your machine, contact our service department for instructions.
- Although your machine may reach its operating boiler pressure in less than ten minutes, it is not ready to make espresso. To make great espresso with thick, rich crema, everything must be hot: the brew group, the portafilter, and the cup you are brewing into. It will take between 30 and 40 minutes for the group and portafilter to reach proper brew temperature.
- The boiler pressure cycles about 0.2 bar between the high and low point. For example, if your machine is set so the maximum pressure is 1.2 bar (green light illuminates), the heating element should come on at 1.0 bar (red light illuminates). This on-off cycle will occur approximately once every minute and the heating element will only be on for five to ten seconds.
- Your machine is equipped with two magnetic floats in your water tank. The highest elevated one activates a low water audible alert, a low pitched beep, beep, beep, this is simply to let you know you are running low on water much like the low fuel indicator light in your car. When this sounds you have enough water left to make approximately 4 more espressos. The lower positioned float will cut power to your heating circuit to prevent damage to the heater. Note: Your pump will still run unlike many other machines that shut your machine down completely. This allows you to at least complete the shot you may be in the middle of making.

## ***Tips For Making Great Espresso***

### **Golden rules according to Dr. Illy**

Each 30ml espresso requires seven grams of finely ground coffee, tightly compacted (approximately 30 pounds of pressure) and should take between 18 and 23 seconds to extract.

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## Great espresso made easy

Let me begin by explaining the three main variables of preparing great espresso.

1. Quantity of ground coffee,
2. Tamp firmness, and
3. The grind.

**The quantity of ground coffee.** Inside your portafilter insert basket, there is a ridge about 1/4" down from the top. That is where the retainer clip that holds the insert basket in place is located. This ridge is not meant to be a tamp line; however, it serves very nicely as one. Loosely fill the basket to the top or slightly mounding over the top. You will then compress (tamp) the grounds to approximately the height of the ridge.

**Tamp firmness.** The only thing you need to remember about tamping is consistency. Don't press with five pounds of pressure in the morning and fifty pounds of pressure when you come home from a tough day at work. If I apply twenty pounds of tamp pressure and you apply thirty pounds, my grind will be slightly finer than yours will, but we can both achieve the same result – great espresso.

**The last variable, the grind.** Before discussing the grind, here's a tip to make this even easier. Take your double filter basket out of your double-spouted portafilter and put it into the single-spouted portafilter. Why did I have you do this? Simple – it is always easier to make double shots than single shots. This is because doubles are more forgiving if you have slight variations in the two previous variables: quantity of ground coffee and tamp firmness.

Adjust your grind so that when you activate the pump, the flow of coffee coming out of the portafilter spout looks like the tapered tail of a mouse and has approximately the thickness of ballpoint pen filler. Your pump pressure gauge should read somewhere between 8 to 9 bar.

Now, last but not least, when is it done? The coffee tells you when it is finished; simply observe the color of the crema. When the crema changes from a reddish brown color to a lighter blond color, it is done; stop brewing by pressing the lever all the way down. If you run the pump after the color has changed to light blond, you will only dilute the coffee and extract undesirable bitters.

*You have to admit that is a lot easier than using shot glasses and timers!*

**Tip:** Get into the habit of disposing of the spent grounds immediately after brewing espresso. After disposing of the grounds, return the portafilter to the group and lift the lever up for three to five seconds to rinse away excess oils and loose grounds. By regularly following this procedure, you will greatly reduce the tar-like buildup on the dispersion screen that occurs if you allow coffee oils to dry and bake on the hot group.

## ***How to Froth Milk for Cappuccinos and Lattes***

First, let's talk about some of the first things you need to learn in order to become 'barista-like' in your techniques.

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**Milk** – whole milk works best to steam, both in technique and in flavor! Lower fat milks contain mostly water which will not foam well and will be almost tasteless when steamed. After all your hard work you will be left with a less than desirable tasting beverage.

**Milk** – your whole milk needs to be as cold as possible to ensure the creamiest, sweetest, and best tasting micro-foam. Once the milk has reached a temperature between 150-160 degrees, you must stop the process. The longer amount of time you have with the cold milk gives you that extra time to continue making the milk creamy and sweet tasting. Milk heated above 160 degrees will be burnt and taste terrible.

**Frothing Pitcher** – keeping your stainless steel pitcher in the freezer is another tip which helps keep the milk at its coldest. The size of your pitcher is relative to the size and number of drinks you will be preparing at the time. Our recommendation on pitcher choices would be the **“Pro Barista Steaming Pitcher”** which has become the pitcher of choice of renowned baristas\*. These baristas felt the Pro Barista Steaming Pitcher promoted a user friendly rolling of the milk, which made it simple to create thick micro-foam for pouring Latte Art.

**Amount of Milk** – Too little milk in your frothing pitcher will cause splashing when you turn on the steam arm; too much milk will cause overflow and make a huge mess. The pitcher must be filled between 1/3 and 1/2 full to have the maximum capacity for properly steaming milk. If your pitcher has a spout, fill it to half an inch below where the spout starts.

**Stretching the milk** – refers to the initial heating of the milk and the forceful introduction of air into the milk (using the steam wand pressure) – **stretching** the consistency of the milk. Stretching continues until the milk reaches an approximate temperature of 100 degrees (body temperature).

**Texturizing the milk** – refers to the next phase of frothing whereby the steam wand is submerged in the milk and the pressure continues to roll the milk. The process breaks down the large air bubbles into tiny air bubbles, which then creates the smooth and creamy **texture** that is most desirable.

## **Technique**

As you face your espresso machine, point the steam arm over your drip tray and open up the steam valve in order to purge out any unwanted water that may have collected inside the wand due to condensation – you do not want that added to your delicious beverage!

Next, position the steam arm so it is facing directly toward you and slightly angle it 45 degrees from the base.

Holding your half-filled steam pitcher with the handle facing you, submerge the tip of the steam wand approximately an inch below the surface of the cold milk. Your pitcher bottom should be parallel with the countertop. The steam arm should gently rest in the spout of the steam pitcher. Now slightly tilt the pitcher left, keeping the arm away from the side of the pitcher. Open the steam valve completely and position the pitcher so the tip is just below the surface of the milk. This action creates the

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**'stretching'** of the milk – in other words, adding air to the milk. When done properly, the sound you hear at this point resembles 'sucking'. You continue this until the milk reaches an approximate temperature of 100 degrees.

After your milk has reached this 'body temperature', submerge the tip of the steam arm approximately one inch below the surface of the milk. This process continues to roll the milk over itself again and again – breaking the large air bubbles into tiny air bubbles – resulting in a new, creamy and sweeter, **texture** of the milk. When your milk has reached approximately 155 degrees – turn the steam valve off.

### **Helpful Tips and Information**

- When turning the steam valve off, always keep the tip under the surface of the milk for approximately 3 seconds. If you pull it out too soon, you will destroy the nice velvety micro-foam.
- While texturizing the milk, if you lower the tip too far into the milk you create turbulence rather than rolling. Turbulence will not make micro-foam.
- If there are a few bubbles in the milk after you have finished, wait 5-10 seconds to allow all the remaining bubbles to surface, then simply tap the edge of the pitcher on the counter and swirl the milk slightly and they will disappear. This is often a good time to purge your steam arm and wipe it down.
- Be sure to keep your steamed milk moving/swirling until you are ready to pour since milk has a natural tendency to separate.

### ***Regular Maintenance***

Backflushing is a vital maintenance procedure you must follow to help keep your machine running flawlessly for years to come. There are two types of backflushing; one with plain water, and the other with espresso machine cleaner.

**Plain water backflushing** should be done *at least* once a week, however if you are so inclined, feel free to backflush with plain water as often as you like. It won't harm the machine and keeps the dispersion screen clean.

To backflush, you use the portafilter's blank insert (the round stainless steel disk without holes). To remove your single or double portafilter basket, use the blank portafilter insert. Turn it upside down and use its edge to pry the basket out of one of your portafilters. (If you always make double

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espressos, you may choose to keep the blank portafilter insert in your other portafilter so you always have one ready.) Next, place the blank insert into the portafilter and slap it hard with the palm of your hand to secure it in place.

To perform a plain water backflush, place the portafilter into the group and snug it firmly. Next, raise the brew lever all the way up for 15 seconds, and then lower it all the way down. Water will forcefully discharge out of the bottom of the group into the drip tray; this is normal. Repeat three to five times.

**Backflushing with espresso machine cleaner** is the same procedure as above with a few minor differences. The first difference is backflushing with espresso machine cleaner only needs to be done approximately once a month or every 35-50 espressos. We don't recommend backflushing with cleaner more often than once every three weeks since overuse will remove oils that lubricate the brew lever and valves. You can water backflush as often as you prefer.

To begin, place 1/3 of a teaspoon of espresso machine cleaner into the blank portafilter insert, then lock the portafilter into the group. Now follow the same procedure as above until the cleaner is dissolved and the water runs clear (about 5-10 flushes). Remove the portafilter from the group and rinse thoroughly, then take a damp cloth and wipe the underside of the group. After you have finished this procedure, we recommend you pull a shot of espresso and dispose of it to cure the group. You're finished and ready for another month of espresso.

**Note:** We only recommend using either Puro Café or Urnex Cafiza Espresso Machine Cleaner because they are specially formulated for this purpose. The use of other cleaners may affect the performance of your machine and could even damage it.

### ***We're Here to Help***

Enjoy your espresso machine and remember, should you have any questions, either visit our website or contact us through phone or email.

**Please remember:** Save the shipping carton and all the packing material that came with your machine. This is very important should you need to return your machine to us. If you do need to send your machine back for any reason, you must first call our service department.

Thank you again for your business.

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## Diagram



- |   |   |
|---|---|
| 1. Water reservoir                        | 6. Heating element indicators (red and green) |
| 2. Steam valve knob                       | 7. Boiler pressure gauge                      |
| 3. Water tap knob                         | 8. Brew pressure gauge                        |
| 4. Brew lever                             | 9. Drip tray                                  |
| 5. Power switch / power indicator (green) |   |