



PADERNO™

User Manual **20-Bar Espresso Machine** **With Milk Frother**

Model No. HH1007279
Product No. 043-0185-8



Product No. 043-0185-8

The PADERNO™ 20-Bar Espresso Machine is thoughtfully designed to brew high-quality, flavourful espresso in the comfort of your own home. The weighted tamper helps apply even and firm pressure to compact grounds for optimal flavour extraction. Transform your espresso into a cappuccino or latte by steaming milk into luxurious microfoam.

1-800-263-9768 www.paderno.com

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using. Save these instructions for future reference.
2. Check that the voltage on the rating label on the appliance corresponds with the voltage in your home.
3. To protect against a fire, electric shock or personal injury, DO NOT immerse cord, electric plugs, jar or base in water or other liquids.
4. Unplug the appliance from the outlet when not in use and before cleaning. Allow appliance to cool before attaching or removing parts and before cleaning the appliance.
5. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Refer to the "Our Guarantee" section regarding the product's warranty before returning the appliance to the point of purchase.
6. The use of attachments not recommended by the manufacturer may cause fire, electric shock or injury.
7. DO NOT let the cord hang over the edge of a table or counter or touch hot surfaces.
8. DO NOT place on or near a hot gas or electric burner or in a heated oven.
9. DO NOT use appliance for other than its intended use.
10. DO NOT operate the Espresso Machine without water.
11. The Espresso Machine is operated under high-pressure during use. DO NOT remove the Portafilter during brewing process to prevent burns.
12. Ensure the power cord is not in contact with hot parts of the machine.
13. DO NOT remove Water Reservoir during brewing process.
14. To disconnect, turn any control to the off position then remove the plug from the wall outlet.
15. Some parts of the appliance are hot when in use; DO NOT touch hot surfaces. Use handles or control knobs only.
16. Ensure appliance is placed on a flat surface, out of reach of children, before using.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
18. DO NOT use outdoors.

SAVE THESE INSTRUCTIONS THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug and reinsert. If it still does not fit, contact a qualified electrician.
DO NOT attempt to modify the plug in any way.

CAN ICES-003(B)/NMB-003(B)

FCC WARNING: Any changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

Notes on the Power Cord

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a long cord.

Longer cord sets or extension cords are available and may be used if care is exercised in their use.

If a long detachable power supply cord or extension cord is used:

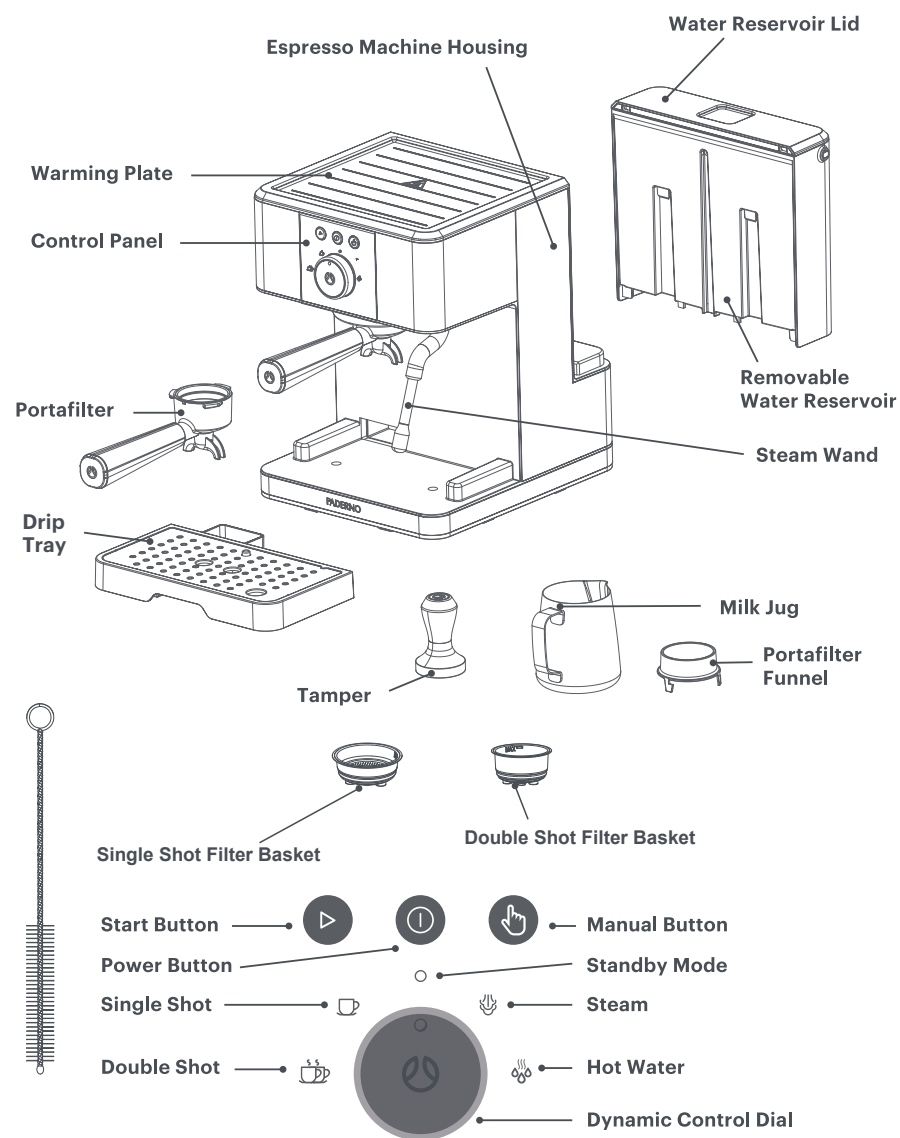
- The marked electrical rating of the detachable power-supply cord or extension cord should be greater than or equal to the electrical rating of the appliance.
- The extension cord must be a grounding-type 3-wire cord.
- The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

For Canada: Padinox Inc.
Toronto Canada M4P 2V8
For US: CTC Triangle (USA) LLC,
Sumner, WA, USA 98390
1-800-263-9768

Technical Information



Note: Product may vary slightly from illustration.

Using Your Espresso Machine

Brew flavourful, high-quality espresso with your PADERNO™ 20-Bar Espresso Machine.

Before First Use

1. Refer to the Cleaning and Maintenance section of this manual. Clean the appliance thoroughly before first use. Remove all packing material and accessories.
2. Ensure the Dynamic Control Dial is in the Standby position. Insert the Portafilter **without espresso grounds** according to Figure 1, turning counter-clockwise until the Portafilter is locked.
6. Rotate the Dynamic Control Dial counter-clockwise to the Single Shot setting (see Figure 2). Press the Start Button to start the cycle.

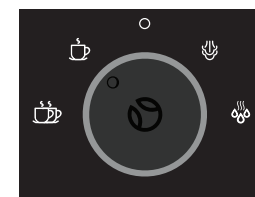


Fig. 2

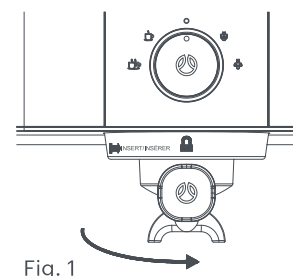


Fig. 1

3. Fill the Water Reservoir with water. Do not exceed the MAX marking.
4. Turn the machine on by pressing the Power Button. The Dynamic Control Dial will start to flash, indicating that the machine is pre-heating.
5. When the Dynamic Control Dial is illuminated, the machine is ready for use.
NOTE: The Espresso Machine will automatically turn off after 30 minutes of inactivity. Press the Power Button to turn the machine back on.

7. When the cycle is complete, place a 500 mL container under the steam wand, and rotate the Dynamic Control Dial clockwise to the Hot Water Setting (see Figure 3).

The Dynamic Control Dial will begin to flash, indicating the machine is heating up for the Hot Water function.

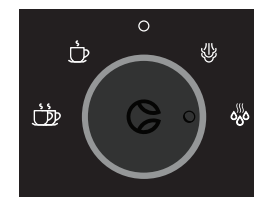


Fig. 3

8. Press the Start Button to start the pump and allow hot water to run until approximately 300 mL (10 fl oz) has been dispensed. This will ensure the boiler and internal pipes are well cleaned.

9. Rotate the Dynamic Control Dial back to the Standby position to stop running the Hot Water function (see Figure 4).

NOTE: There may be noise when the pump begins to run. This is normal as the machine releases air. The noise will subside after about 20 seconds.

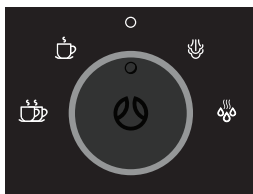


Fig. 4

Preparing Your Espresso Machine

1. Ensure the Dynamic Control Dial is in the Standby position. Fill the Water Reservoir with water. Do not exceed the MAX marking.
2. Plug the machine in and press the Power Button. The Espresso Machine will start to pre-heat, indicated by the flashing Dynamic Control Dial.
3. The Espresso Machine is fully pre-heated when the Dynamic Control Dial is illuminated. NOTE: The Espresso Machine will automatically turn off after 30 minutes of inactivity. Press the Power Button to turn the machine back on.

For optimal espresso temperature, it is recommended to run the double shot programme with the portafilter empty prior to brewing. Alternatively, the portafilter can be run under hot water prior to adding grounds.

Tips Heating Your Cup or Glass

A warm cup will help maintain the coffee's optimal temperature. Pre-heat your cup by rinsing with hot water from the hot water outlet and place on the cup warming tray.

Heating the Portafilter and Filter Basket

A cold portafilter and filter basket can reduce the extraction temperature enough to significantly affect the quality of your espresso. Always ensure the portafilter and filter basket are pre-heated with hot water from the hot water outlet before initial use.

Preparing Your Espresso Shot

1. Refer to the Preparing Your Espresso Machine section.
2. Select the appropriate filter basket for the size of the shot you are looking to brew (single shot or double shot).
3. Secure the selected basket into the Portafilter, checking that the basket rim is flush with the edge of the Portafilter.

NOTE: Use the Portafilter Funnel to contain the grounds in the Portafilter prior to tamping. Secure the Funnel to the Portafilter before adding grounds to the basket and remove after tamping (see Figure 5).

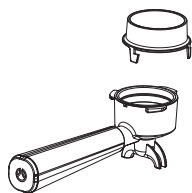


Fig. 5

4. Dose the espresso beans according to your flavour preference and shot size.
 - a. A single shot of espresso will require approximately 7–9 g (0.25–0.32 oz) of espresso grounds.
 - b. A double shot of espresso will require approximately 15–18 g (0.53–0.63 oz) of espresso grounds.
5. Tamp the espresso grounds in the Portafilter using the Tamper. For best results, apply firm, even pressure. NOTE: Applying too little pressure to the grounds will result in an under-extracted shot and will have a weaker taste. Applying too much pressure will cause over-extraction and will taste very bitter. Practice with different applied pressures to find a desired result.

Making Espresso

1. Refer to the Preparing Your Espresso Machine section.
2. Secure the Portafilter, according to Figure 6, rotating counter-clockwise until it is locked.

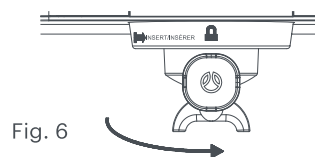


Fig. 6

3. Using the Auto-extract Shot Functions
 - a. Rotate the Dynamic Control Dial to the Single Shot or Double Shot Functions (see Figure 7).
 - b. Press the Start Button to begin brewing.
 - c. The machine will automatically stop when the selected shot is done. NOTE: End the brewing cycle early by rotating the Dynamic Control Dial to the Standby position.

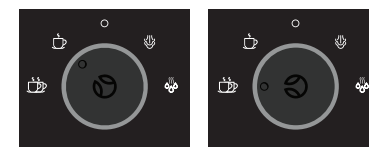


Fig. 7

NOTE: If not enough water is in the reservoir for brewing, the Start Button, Manual Button and Dynamic Control Dial will flash.

4. Using the Manual Mode
 - a. Rotate the Dynamic Control Dial to the Single Shot or Double Shot functions (see Figure 8).

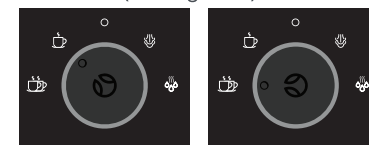


Fig. 8

- b. Press the Manual Button to begin brewing.
- c. Press the Manual Button or rotate the Dynamic Control Dial to the Standby position to end the brewing cycle. NOTE: The Espresso Machine will automatically stop after 50 seconds. CAUTION: Do not leave the machine unattended while using the Manual Mode.

5. Remove the Portafilter from the Espresso Machine by rotating clockwise. Empty the used grounds from the Portafilter.
6. Rinse thoroughly after each use.
NOTE: It is best practice to turn the Dynamic Control Dial to Standby after each function.

Frothing Milk with the Steam Wand

1. Refer to the Preparing Your Espresso Machine section.
2. Fill the Milk Jug, or a coffee cup of similar size, with 100 mL of cold, fresh milk (approximately 1/3 full).
3. Place the Steam Wand directly over the drip tray, and rotate the Dynamic Control Dial to the Steam Function (see Figure 9).

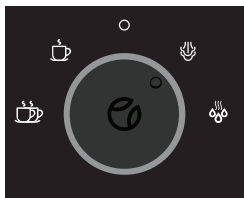


Fig. 9

4. Place the Milk Jug under the Steam Wand such that the tip of the wand is 1–2 cm (3/8–3/4") below the surface of the milk.
5. Press Start to begin frothing.
NOTE: The Dynamic Control Dial may flash to indicate that the machine is heating up for the Steam function. Wait until the Dial Dynamic Control Dial and the Start Button are solidly lit before beginning to froth milk

6. When steam starts to dispense, allow bubbles to be introduced to the milk by placing the tip of the Steam Wand just under the surface of the milk.
NOTE: Resting the Steam Wand along the spout of the Milk Jug will help control the movement of the milk.

7. Submerge the Steam Wand and position it towards the side of the Milk Jug. The milk will begin to circulate around the jug. Continue to circulate the milk until it has reached your desired temperature.
NOTE: Getting the perfect micro-foam requires some practice. Changing the angle of the Steam Wand and adjusting the amount of air introduced to the milk will vary the result.
CAUTION: The steam wand will get hot throughout the frothing cycle. Only touch silicone grip of the steam wand. Do not directly touch the hot metal surfaces.

8. Rotate the Dynamic Control Dial to Standby to turn off the Steam Wand (see Figure 10).

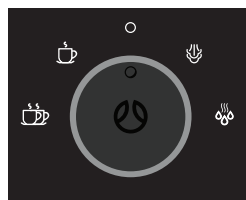


Fig. 10

NOTE: To quickly clean the inside of the Steam Wand after use, adjust the angle of the Steam Wand so that the tip faces towards the holes in the Drip Tray and run the Steam function for a couple seconds. This will ensure that milk is not trapped in the opening and will keep the Steam Wand performing well.

9. Carefully remove excess milk from the Steam Wand using a wet sponge.
CAUTION: Steam Wand will be very hot; DO NOT touch.
10. Gently tap the Milk Jug on the counter before pouring to remove large bubbles in the foam.

Using the Hot Water Function

1. Refer to the Preparing Your Espresso Machine section.
2. Place a container under the steam wand, and rotate the Dynamic Control Dial clockwise to the Hot Water setting (see Figure 11).

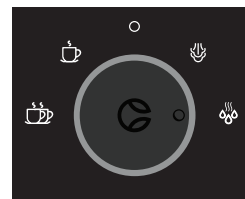


Fig. 11

3. Press Start to begin dispensing Hot Water.

4. Rotate the Dynamic Control Dial to Standby to stop dispensing hot water (see Figure 12).

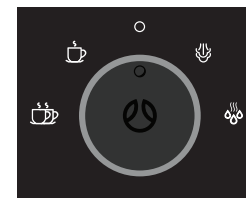


Fig. 12

CAUTION: DO NOT touch the Steam Wand to avoid burns or injury. Steam Wand will be very hot.
CAUTION: Do not leave the machine unattended while using the Hot Water function.

Cleaning and Maintenance

Cleaning Your Espresso Maker

1. Always disconnect the appliance from the power outlet before cleaning. NEVER immerse the cord, plug or unit in water or liquid.
2. Wash all removable parts in water and mild soap. Rinse them with water. The Milk Jug, Drip Tray and Drip Tray Cover are dishwasher safe. NOTE: To quickly clean the Portafilter and filter basket, secure the Portafilter to the Espresso Machine without grounds and run the Single Shot function for a couple seconds.
3. Wipe the exterior of the Espresso Machine with a soft, damp cloth to remove stains. NOTE: DO NOT use alcohol or solvent-based cleaners.
4. Dry all parts after cleaning.

Cleaning the Steam Wand

1. Place a container under the Steam Wand.
2. Rotate the Dynamic Control Dial to the Steam function.
3. Press the Start Button to run the Steam function for a few seconds.
4. Rotate the Dynamic Control Dial to Standby to turn the Steam function off.
5. Carefully wipe the Steam Wand with a wet sponge to remove milk residue from the outside of the wand.

Removing Mineral Deposits

In order to ensure the Espresso Machine continues to perform well, and the internal water channels are kept clean to preserve the taste of the espresso, it is

recommended to descale after every 2-3 months of use.

1. The best time to descale is after using the Steam function. There is less water in the boiler at this time which is better for the descaling.
2. Fill the Water Reservoir with water and descaler to the maximum level as indicated on the Water Reservoir (the scale of water to descaler is 4:1. Refer to the instructions on the household descaler).
3. Place a large bowl or pan under the steam wand and turn the dynamic control to Hot Water function. Once water is flowing out of the Steam Wand, turn the Dynamic Control Dial back to Standby.
4. Let the appliance sit for 15 minutes.
5. After 15 minutes, run the Hot Water function again and wait until approximately 500 mL (17 fl oz) of hot water is dispensed from the Steam Wand. Return the dial to Standby Mode.
6. Let the appliance sit for another 15 minutes.
7. Repeat steps 3–6 three times or until the Water Reservoir is empty.
8. After the Water Reservoir is cleaned, fill it with clean water and run the Hot Water function one more time to rinse out any remaining descaling solution.

Disposal of Appliance

DO NOT dispose of this product in household waste. Dispose of as per the requirements of your local municipality.

Troubleshooting

Problem	Possible Solution
Start Button, Manual Button and Dynamic Control Dial are flashing.	Reservoir is out of water. Fill the reservoir up with water to continue to use the machine.
All Buttons and Dynamic Control Dial are flashing.	Machine has overheated and entered relief mode. Rotate the Dynamic Control Dial back to Standby and press the Power Button to turn off the machine. Wait 30 minutes before turning the machine back on.
Espresso does not brew.	Check the unit is plugged in and powered on. Check there is water in the Water Reservoir. Espresso grounds are too fine or too tamped in the Portafilter; water can't move through the beans in the Portafilter. Refill basket with new grounds and tamp with less pressure before trying to brew again.
Espresso leaks out the side of the Portafilter.	Check that the Portafilter is locked correctly by rotating it counter-clockwise to the lock position on the Espresso Machine. Clean the Portafilter. Fill the basket with less espresso grounds.
Espresso brews too quickly.	Espresso grounds are not fine enough or not tamped enough. Refill basket with new grounds and tamp with slightly more pressure before trying to brew again.
Espresso tastes weak.	Use a finer grind of espresso. Increase the dosage of espresso per shot.
No steam is generated.	Check there is water in the Water Reservoir. Rotate the knob to the Standby position for approximately 35 seconds. Turn the Dynamic Control Dial back to the Steam function and try again. Refer to Cleaning and Maintenance section to clean the Steam Wand.
Milk is not frothed enough.	Let milk cool before steaming. Submerge the Steam Wand under the surface of the milk and run Steam function until the desired temperature and consistency is reached.

Our Guarantee

If you experience any issues with your PADERNO™ 20-Bar Espresso Machine, please refer to the warranty terms below to determine the corrective course of action.

2-Year Limited Warranty

Padinox Inc./CTC Triangle (USA), LLC ("PADERNO") has been fuelling your passion for cooking since 1979. This iconic Canadian brand gives you outstanding durability and performance, so you can concentrate on the important things like what to make next.

That's why we stand by all our products! Starting from the date of purchase, PADERNO warrants that your Kitchen Appliance is free from any manufacturing defects in materials or workmanship for a period of 2 years.

This warranty is only offered on PADERNO appliances sold and used in Canada. The PADERNO warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at the discretion of PADERNO.

The PADERNO warranty does not apply to appliances that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments, or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by

PADERNO, are used. You may also arrange for service after the warranty expires at an additional cost. **There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.**

CONTACT:

If you have any trouble with the product during the warranty period, please visit us online at **www.paderno.com**. For further information, please contact us at **1-800-263-9768** or email us at customer **customer.service@padinox.ca**.

If purchased in the US, please contact us at **support@paderno.zendesk.com**.

For Canada: Padinox Inc.
Toronto Canada M4P 2V8

For USA: Imported by CTC Triangle (USA), LLC. Sumner, WA 98390

A receipt indicating the purchase date is required for any claims, so please keep it in a safe place.



Cook. For life.

Valued by professional chefs and passionate home cooks alike, PADERNO™ offers an exceptional level of durability and performance guaranteed.

Connect with us at www.paderno.com to learn more.

For questions and concerns, please contact:
Customer.service@padinox.ca
1-800-263-9768

If purchased in the US, please contact us at
support@paderno.zendesk.com