ISOMAC TEA USER INSTRUCTIONS

Note on the source: This is a translation of the German User's Manual of the Isomac Tea. The English version of the same manual is a somewhat incomprehensible Babelfish transliteration of the Italian. The descaling section and some operating instructions have been added by Bazzar, a German distributor of Isomac and clone machines. I have also added translator’s notes pointing out normal operating procedures not otherwise mentioned. I cannot warrant that these instructions reflect the “best practice” operation of this machine. By the way, the exhortary style is normal for all German operating instructions; and no cause for alarm. Jim Schulman

1 - Espresso Machine Parts
1. Brew Head
2. Steam Manometer
3. Levetta (brewing lever)
4. On/Off Switch
5. Machine Light
6. Heater Light
7. Hot water knob and wand
8. Steam knob and wand
9. Drip tray
10. Drip tray cover
11. Cup warmer and water tank cover
12. Pump Manometer
13. Ready light

Additional Parts
2 cup portafilter and basket
1 cup portafilter and basket
Measuring spoon
Tamper
2 - Safety Information

Please read the manual in its entirety prior to first using the machine.

The machine must be plugged into an electric outlet conforming to the specifications printed on the base.

Do not submerge the machine in water.

Clean the machine surfaces with a wet rag.

Do not fill the water tank while the machine is plugged in.

If the electrical cord is damaged, replace it with one supplied by the manufacturer or have an electrician replace it.

The following machine parts reach high temperatures and may burn you if touched.

- The brewgroup (1)
- The chromed section of the levetta (brewing lever) (3)
- The chromed section of the portafilter
- The hot water wand (7)
- The steam wand (8)

Keep the machine away from children or pets.

The manufacturer is not liable for damage or injury arising from misuse or use of the machine for other than its stated purpose.

3 - General Information

This machine is designed for the preparation of coffee, and the delivery of hot water and steam.

It may not be used for other purposes.

The machine must never be operated without water.

Never use high calcium water (> 8 grains) in the machine.

Use a water softener if your drinking water is too hard.

Damage caused by scaling is not covered by the warranty.

You must keep the machine’s original packaging!!!

Returns may only be made in this packaging.

If you return the machine, you are liable for damage caused by improper packaging.
4 - Starting the Machine

Prior to start up, set the controls as follows:

- The levetta (brewing lever) (3) is set all the way down.
- The steam knob (8) is closed (turn clockwise)
- The hot water knob (7) is also closed.
- The On/Off switch (4) is set to “0”
- The machine is unplugged
- The drip tray (9) is in place.

Now you can start:

- Remove the tank lid (11). Pull the silicon hoses out of the tank, and remove the tank.
- Rinse out the tank, and fill it with drinking water.
- Replace the tank.
- Check that the silicon hoses are unkinked and submerge their ends into the water.

**ATTENTION! The longer hose must remain submerged, or the boiler will run dry and you will be liable for any damage.**

- Replace the tank lid.
- Plug the machine in.
- Turn on the machine by putting the On/Off switch (4) in the “1” position.
- The Machine light (5) will light.
- Open the steam knob (8).
- Raise the levetta (brewing lever) (3) **all the way up** (the lever will be pointing straight out), and wait till water flows out of the brew head (1).
- Lower the levetta (brewing lever) (3) all the way down. The boiler will now fill automatically.
- When the boiler is full the pump will stop. Close the steam knob (8), and the machine will begin to warm up.
- Since the water tank will be nearly empty after this first boiler fill up, it’s best to refill it.
- In about 4 to 5 minutes, the machine will have reached operating temperature. The steam manometer (2) will be between 1 and 1.4 bar, the heating light will go off, and the ready light will come on.
- Now open the steam knob (8) for 5 seconds and close it again.

**This last step is important, since it prevents milk from getting sucked into the boiler, which would require messy and expensive servicing to remove.**

**IMPORTANT! THE AUTO SHUT OFF:**

- When the water gets low in the tank, the machine will shut off automatically to avoid damage. This is how to restart it:
- Switch the machine off by putting the on/off switch (4) to “0”.
- Refill the tank.
- Switch the machine back on by putting the on/off (4) switch to “1”, and check that the machine light (5) has lit.

**AS LONG AS THE WATER IS LOW, THE MACHINE WILL NOT TURN ON!**
5 - Making Espresso

The machine must be ready (see previous section).
To get the best results, use freshly ground coffee from a properly set burr grinder.
Use either the included one and two cup professional portafilter to pull shots into one or two cups.
Fill the basket with coffee, one level measuring spoon for the single, two for the double basket.
Tamp the basket lightly with the included tamper.
Insert the portafilter into the group with the handle at 30 degrees left from the straight out position, and tighten it by turning to the right. If too much coffee is in the basket, the portafilter will be difficult to insert.
Place the cup(s) under the portafilter spout(s)
Set the levetta (brewing lever) (3) all the way up.
When the shot is done, push the levetta (brewing lever) (3) all the way down.
This will bleed off excess water and pressure through the brewhead’s (1) lower opening into the drip tray (9).

**Important:** If the brew lever (3) is not set all the way down, the pressurized grounds will spew out of the portafilter when you remove it. Always push the brew lever (3) all the way down.

The best espresso requires a shot time of 20 to 25 seconds using freshly ground coffee from a properly adjusted burr grinder. If your shot is too fast, tamp harder or grind finer; if your shot is too slow or completely stalled, tamp more lightly or grind more coarsely.

[Trans note: after 10 minutes or more disuse, the water in the heat exchanger may be too hot for proper espresso making. Prior to making the first espresso, run water through the brewhead until no more steam escapes from the head plus an additional 2 ounces / 60 ml. This will return the heat exchanger water to the correct temperature range. Subsequent shots do not require this, and can be pulled without pause.]

6 - Dispensing Hot Water

The machine must be ready (see section 4).
-Place your container so the hot water wand is well inside it.
-Turn the hot water knob (7) anti-clockwise to open it
-After a short period, a calm stream of water will emerge from the wand.

**Important:** Keep the hot water wand deep in the container to avoid splashing and scalding.
-To finish, turn off the water by turning the knob (7) clockwise.

7 - Frothing Milk

The machine must be ready (see section 5).
[Trans note: Bleed off the condensate water from the steam wand prior to each use]
Fill your frothing mug halfway full with **cold** milk.
Submerge the steam wand (8) deep into the milk.
Turn on the steam by turning the steam knob anti-clockwise.

**Raise the frothing wand so it is just under the milk’s surface.**
When steaming, you should hear a **sucking noise.** This is the sound of air is being drawn into the milk; it indicates that you are frothing properly.
Make sure you foam the milk before it gets hot; once hot, it won’t foam anymore.
We recommend that you clean the steam wand after each use to prevent milk remnants from crusting. If you do get crusting, soak the steam wand in water until the crust softens.

[Trans note: The best froth quality is achieved by swirling the milk while frothing. This is easiest when the tip is angled straight down, and placed at the center of the milk circle. My thanks to Jose Iovino of alt.coffee for this instruction]
8 A - Cleaning the Machine
Regular and careful cleaning will increase the performance, safety, and lifespan of your machine.
Prior to each use:
Wipe off any excess grounds from the portafilter so that they don't foul the brewing group seals.
After each use:
Clean the steam wand as described.
[Trans note: brush off the dispersion screen and gasket]
Daily care:
Clean the portafilters, baskets, drip tray, water tank and warming tray with warm water and food safe detergent.
Clean the machine surfaces with a wet rag; never use abrasives.
Weekly care:
Insert a blind basket into the portafilter. Fill it with baking soda, or specially formulated backflushing cleansers according to their manufacturers instructions. Insert the portafilter into the brewing head.
Set the levetta (brewing lever) (3) all the way up, and run for 10-15 Seconds. Then set the lever all the way down.
Repeat this several times. This will clean the brewhead. [Trans note: Afterwards, flush the brewhead with water]

8 B - Descaling the Machine
Regular descaling is recommended even when using a water softener since it will prevent even the slightest scale build up.
When using a softener, descale 1 - 2 times per year; otherwise descale every two to six months.
Proceed as follows:
Use only citric acid based espresso machine descaler (Never Vinegar!!).
Fill the tank with the descaling solution, and take the machine into service.
When the machine has reached operating temperature, place a container under the hot water wand, turn the machine off, and turn on the hot water knob to drain the boiler
When the boiler is drained, turn off the hot water, and turn the machine back on. It will now fill with the descaling solution. After it reaches operating temperature, let the descaler work for one hour. Repeat this step with the rest of the descaling solution. Finally drain and refill the boiler twice with water to clean out the descaler.

[Trans Note: These instructions are Bazzar's, not Isomac's. Consult your dealer before attempting to descale this or any other heat exchanger machine]

9 - Features and Specifications
Features
- Casing in extra hard stainless steel
- Cup warmer
- Faema E61 Brewhead
- Two chromed brass taps with chromed copper wands for steam and water.
- Copper boiler with: a drained pressure relief valve, an adjustable pressure stat, a water level sensor, and an internal heat exchanger for the coffee brewing water
- Copper piping
- 3 way solenoid valve
- Cold air bleed valve
- Pump pressure valve
- Automatic low water shut down.

Specifications
Depth 44 cm / 17 1/2 in
Width 27 cm / 10 ½ in
Height 40 cm / 15 ¾ in
Net weight: 21 kg / 46 lb
Boiler: 1.8 liters (Bazzar and some other clone models 1.2 liters)
Heater: 1400 watts (Bazzar and some other clone models 1200 watts)
Tank: 3 liters

[Translator's note: The Tea is also called the Isomac A3. There are models, also designated A3, but badged by the vendor, with identical appearance but with the smaller boiler]
10 - Service
This section contains specific instructions for returning the machine to Bazzar. It has been omitted.

11 - Warranty Conditions
(Trans note: these are specific to Bazzar, but have been translated because they may contain useful information)
Damage resulting from operating the machine without water, from scale buildup, or from running the pump longer than one minute at a time are not covered.
The warranty is also voided if the machine is used with water harder than 200 ppm without a softener.
Please retain the packaging so the machine can be properly packed for repair returns.
The warranty period is two years.