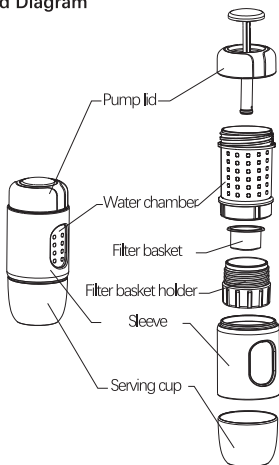




USER MANUAL

— www.staresso.com —

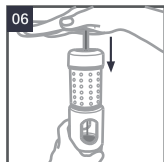
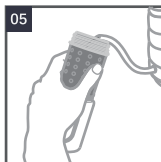
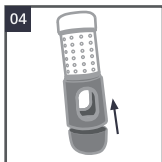
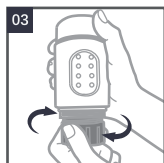
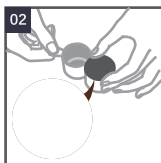
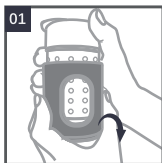
Disassembled Diagram



Read this manual carefully and keep for future reference:



- *Staresso is not for children
- *Clean each part with warm water before using
- *Be careful of hot water while cleaning & using



1. Take off the sleeve and take out the filter basket.
2. Put ground coffee or capsule inside the filter basket
3. Tightly close the filter basket
4. Place the sleeve upside down and put the serving cup on the bottom
5. Fill the water chamber with 50-80ml. (85°C and above)
6. Release the button and keep pumping until espresso is extracting
7. Remove the cup and enjoy!

Frothed milk & cappuccino



Inhale



Jet



Making CAPPUCCINO

Frothed milk is ready, you can enjoy it or make CAPPUCCINO with ESPRESSO.

Tips:

to avoid dry milk blocked inside the pump, please use alcohol or other wash detergent to clean the internal wall of the pump by keeping pumping after making frothed milk.

How to make coffee with Nespresso Capsules!

- ① You need to have a STARESSO and Nespresso capsules.
- ② Put the capsule upside-down into the coffee basket.



- ③ Screw the basket back to the water chamber bottom tightly.
- ④ Add water and start to make coffee.



STARESSO Cold Brew

Use 8-10g medium roast fine ground coffee (we recommend coffee Arabica such as Geisha ground coffee) and 50-80ml iced water just like making the Espresso.

Compared to traditional iced coffee, STARESSO cold brew is simple and fast but also a smoother taste, longer and fresher scent and richer crema.

STARESSO Ice CAPPUCINO

Once you have made your STARESSO cold brew, you can make frothed milk with iced milk then mix the iced frothed milk with iced coffee. The fresh coffee aroma will linger with the sweet scent of the frothed milk.

STARESSO Iced Cream Coffee

After STARESSO cold brew is ready, add some ice cream maybe even some chocolate sauce. Enjoy this richly sweet and smooth dessert beverage.

STARESSO Americano Coffee

Use one batch of medium roast ground coffee to brew ESPRESSO twice (no need to empty it for the second brew). Simply fill with hot water to brew one more time for a fresh Americano.

STARESSO Black Tea Latte

Use 7g ground loose leaf tea instead of coffee, 60-80ml boiled water to brew, same as making ESPRESSO, and mix with some frothed milk. This adds a thick milky aroma and smooth taste to a traditional black tea.

Have you tried something new with STARESSO? Share with us on our website! Visit our site to see recipes others have created and view other ideas.

Please visit www.staresso.com to share more!

How to Clean your STARESSO

After making coffee, remove the upper part and unscrew the pump lid. Pump out any leftover hot water and unscrew the bottom cap slowly. If the coffee was made recently, be careful of hot water in the ground coffee basket. Clean the ground coffee basket with water. After making frothed milk, dip the pump into water and keep pumping, clean the pump inside by water suction & drainage.

To thoroughly clean Assemble & disassemble the ground coffee basket filter

Disassemble: use the long stick to push the filter from the round hole of the coffee basket. Assemble: put the filter right on the bottom of the basket and then set the sealing ring and press it tight with the filter.

Assemble & disassemble of the water chamber isolation net

Disassemble: use the long stick to push the isolation net out from the center of waterchamber bottom.

Assemble: Turn the water chamber upside down and put the metallic plate with the round hole on the plastic grid, make sure to put the drum side toward the inside of the water chamber. Set the metallic net into the silicon sealing ring and make sure it fits tightly. Put the filter with sealing ring on the metallic plate (the drum side facing outward) then press to fit it properly.



STARESSO Innovation

professional coffee & tea devices



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