

Understanding your machine.

Your machine is not a button — it is a tool. This page shows you what is inside it and why “warm” does not yet mean “ready”. Keep it beside you while you watch.

The machine in numbers

Thermoblock

dual circuit

88–96 °C

PID controlled

15 bar

Ulka pump

58 mm

commercial
portafilter

2.0 L

water tank

Warm is not ready — the honest heat-up time

patient

cold → ~2 min

The water is warm, the portafilter is still cold.

→

~8 min

Everything warmed through = truly ready. This is where it tastes best.

in a hurry

flushing → ~1 min

Pull hot water through the group head and portafilter for a moment — noticeably warmer, off you go.

The pro trick, “flushing”: When time is short, pull hot water through the empty group head and the locked-in portafilter before the shot. That warms the metal — and the first espresso will not taste “thin, straight out of a cold machine”.

Remember this

- **A constant temperature is everything.** The PID holds 88–96 °C steady — swinging heat gives you a sour shot one time and a bitter one the next.
- **Water counts.** Good, soft water tastes better *and* protects against scale.
- **Wipe and blow through the steam wand after every use** — otherwise the milk dries on.

Your morning routine.

Your assignment until the next episode: get to know your machine — what sits where? — and establish a fixed heat-up routine. Tick it off deliberately for a few days and it will stick.

Checklist — before the first espresso runs

✓	Step	Why
	Fill the water tank fresh (good water)	taste + scale protection
	Switch the machine on, watch the pressure gauge	pressure builds up
	Lock in the portafilter and heat it along	warm metal = stable extraction
	Wait ~8 min <i>or</i> flushing	"warm" ≠ "ready"
	Pre-warm the cups (on the machine)	the espresso stays hot
	Pull a short blank shot	flushes and shows that everything runs

What sits where on your machine?

- **Group head** — this is where the portafilter locks in.
- **Pressure gauge** — shows the pressure; ~9 bar during the shot.
- **Steam wand** — on the right; for foaming milk (episode 7).
- **Rocker switch / PID** — on/off and a constant temperature.
- **2 L tank** — removable at the back or side for filling.