



**SINCE 1968**

**ESPRESSO**  
**PRO**

**INSTRUCTION  
MANUAL**

Please retain instructions for future reference.

## **Safety Instructions**

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from heat emitting appliances.

Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not expose the appliance to rain.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped, if there are visible signs of damage or of it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance when it is in use.

Do not place boiling water or very hot liquid in the appliance.

Do not fill the appliance above its max. fill mark. Overfilling the appliance may cause boiling water to be ejected.

Do not touch any sections of the appliance that may become hot during use, as this may cause injury.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.

The heating element will remain hot after use.

Misuse of the appliance can lead to potential injury.

Prior to connecting or disconnecting the appliance from the mains power supply, ensure that all controls are switched off.



**CAUTION:** Hot surface – do not touch the hot section or heating components of the appliance.

**WARNING:** Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.

Keep the appliance away from flammable materials.

The appliance will become very hot during use; do not touch the appliance and always take care when handling.

## Care and Maintenance

Before attempting any cleaning or maintenance, unplug the Espresso Pro from the mains power supply and allow it to cool fully.

**STEP 1:** Wipe the Espresso Pro main unit with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the Espresso Pro main unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Espresso Pro as this could cause damage.

**STEP 2:** Wash the pressurized funnel, water tank, coffee filter, coffee spoon, drip plate and drip tray in warm, soapy water, then rinse and dry thoroughly.

## Removing Limescale

Limescale can develop over time and may affect the performance and lifespan of the Espresso Pro.

It is recommended to descale the Espresso Pro regularly, at least once every three months, especially if used in a hard water area. Frequent descaling will improve the performance and lifespan of the Espresso Pro.

**STEP 1:** Fill the water tank to the max. fill mark with cold water.

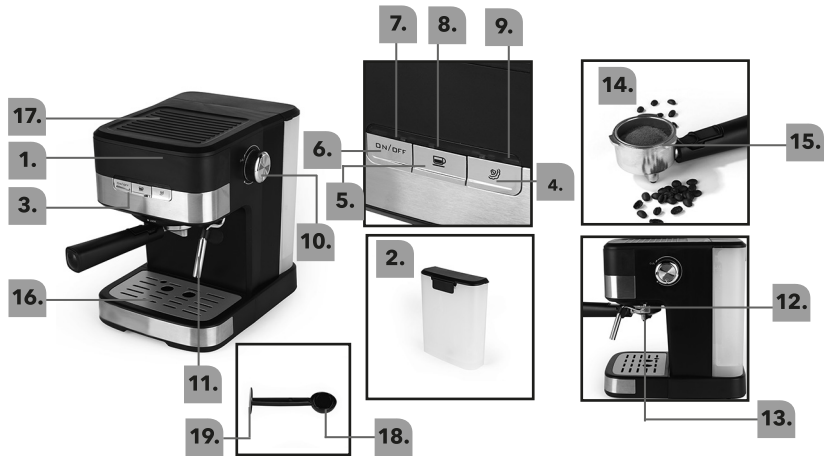
**STEP 2:** Add a commercial descaling agent, adhering to the manufacturer's instructions. It is not recommended to use vinegar to descale the Espresso Pro.

**STEP 3:** Follow the instructions outlined in the section entitled 'Using the Espresso Pro' for making 2 cups of espresso, but without adding coffee. If desired, use the steam spout for approx. 30 seconds. Switch off the Espresso Pro and leave the remaining hot water to sit for approx. 15 minutes.

**STEP 4:** Empty the cups. Refill the water tank to the max. fill mark with clean water. Run the Espresso Pro at least twice more and pour the water away once it has cooled. The Espresso Pro should now be descaled, clean, and ready for use. If any traces of descaling product residue remain, run more clean water through the Espresso Pro until it is completely clean.

**NOTE:** To cancel the descaling function press and hold the pump control button and the steam control button simultaneously for approx. 3 seconds. All indicator lights will flash 3 times simultaneously indicating the descaling function has been cancelled.

## Description of Parts



1. Espresso Pro main unit
2. Water tank
3. Control panel
4. Steam control button
5. Pump control button
6. On/Off button
7. Power indicator light
8. Coffee indicator light
9. Steam indicator light
10. Steam control dial

11. Steam spout
12. Pressurized funnel
13. Coffee dispensing holes
14. Dual-function portafilter
15. Removable filter
16. Drip plate
17. Cup rest
18. Coffee measuring spoon
19. Coffee tamper

## Instructions for Use

### Before First Use

Clean the Espresso Pro following the instructions outlined in the section entitled 'Care and Maintenance'.

**STEP 1:** Before connecting to the mains power supply, position the Espresso Pro onto a flat, stable, heat-resistant surface at a height that is comfortable for the user. Check that all accessories are in place.

**STEP 2:** Remove the plastic tab located on the base of the water tank before filling with water. This will allow the water to flow through the tank.

**STEP 3:** Fill the water tank and run a brewing cycle without coffee several times using clean water, following the instructions in the section entitled 'Using the Espresso Pro'. This will remove any residue from the internal components.

**NOTE:** When using the Espresso Pro for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Espresso Pro.

### Preparing Coffee

**STEP 1:** Remove the portafilter from the pressurized funnel by turning the filter in a clockwise direction until the tabs on both are aligned. Gently pull the portafilter away from the pressurized funnel.

**STEP 2:** Lift the water tank out from the Espresso Pro main unit and fill with cold water. Slide the water tank back into the Espresso Pro main unit until it clicks into place.

**STEP 3:** Add the desired amount of finely ground or regular ground coffee to the reusable coffee filter and flatten using the coffee tamper. One level spoonful should make one cup of coffee. More or less coffee can be used, to taste. Replace the portafilter into the pressurized funnel and twist in an anticlockwise clockwise direction to lock into place.

**STEP 4:** Align the tabs on the pressurized funnel with the tabs on the hot water dispenser, checking that the funnel handle is facing outwards to the left. Twist the pressurized funnel handle 90 ° in an anticlockwise direction to lock into place. To remove the funnel, twist 90 ° in a clockwise direction and pull away from the Espresso Pro main unit.

## Using the Espresso Pro

**STEP 1:** Plug in and switch on the Espresso Pro at the mains power supply. Press the on/off button to turn the Espresso Pro on; the power indicator light will illuminate to signal that the Espresso Pro is in operation. Place one suitably sized cup onto the drip plate directly under the coffee dispensing holes and wait for the coffee indicator light to illuminate. This will take approx. 30 seconds.

**STEP 2:** Once the coffee indicator light has illuminated, signalling the Espresso Pro is at the correct temperature to produce coffee, push the pump control button to begin the coffee dispensing process.

The process can take several minutes depending upon the volume of water added to the water tank and the size of the cup used.

**STEP 3:** Once the desired amount of coffee has dripped from the dispensing holes into the coffee cup, push the pump control button to halt the dispensing process and remove the cup from the drip plate. It is recommended to wait 1-2 minutes before doing this to allow the Espresso Pro to cool and let any excess water drip into the coffee cup. Take care when handling the coffee cup as it is likely to become hot during operation.

**STEP 4:** Carefully serve the coffee as desired.

## Preparing Hot Water

**STEP 1:** Place a suitable vessel with a handle underneath the steam spout.

**STEP 2:** Fill the water tank until the desired level is reached.

**STEP 3:** Push the pump control button, then twist the steam control dial slightly to begin water preparation. During use, twist the steam dial in an anticlockwise direction to increase hot water flow from the steam spout.

**STEP 4:** Once enough hot water has been produced, return the steam control dial to the '0' position. Then push the pump selector button to cease production.

**NOTE:** The coffee function and hot water function cannot be used simultaneously.

The amount of coffee produced will be slightly less than the amount of cold water poured into the water tank, as the coffee grounds will retain some water.

Do not overfill the coffee filter.

Do not switch on the Espresso Pro without any water in the water tank.

Do not open the water tank during the brewing cycle, as this will allow steam to escape and could cause scalding or burns.



**WARNING:** Allow the Espresso Pro to cool for approx. 3 minutes before using again.

If the Espresso Pro does not cool completely before reuse, water placed in the water tank may overheat. This will allow hot steam to escape, which could injure the user. Keep hands well away from any hot liquids during use.

### Steaming Milk

Whole milk can be steamed for serving flat whites, cappuccinos and lattes.

**STEP 1:** With the steam dial set to the '0' position, pour at least 150 ml of water into the water tank. Press the steam control button and wait until the steam indicator light illuminates, this may take up to 60 seconds.

**STEP 2:** Place the required amount of milk into a heatproof container with a handle, and position at the end of the steam spout. The steam spout should be submerged at least 2 cm in the milk.

**STEP 3:** Turn the steam control dial in an anticlockwise direction to produce more steam, leaving the steam spout submerged in the milk. After approx. 20 seconds, steam will be released from the spout.

**STEP 4:** Gently move the steam spout up and down; the milk will be steamed, making it hot and frothy.

**STEP 5:** Once the milk has reached the desired temperature, turn the steam control dial back to the '0' position.

**STEP 6:** Carefully, remove the steam spout from the milk. The milk can now be used to make coffee. Wipe off any residue left on the steam spout once it has cooled.

**NOTE:** The milk may double in volume whilst steaming; make sure the heatproof container is sufficiently underfilled to allow for this.

Always hold the heatproof container by its handle, as the milk becomes very hot.

Be careful not to burn the milk. Milk makes a distinctive sound when it reaches boiling point, at which point the steam dial should be turned to '0'.

### Hints and Tips

1. Always use fresh, cold water to fill the water tank.
2. The quantity of ground coffee can be adapted to taste. For stronger coffee, fill the removable filter to the max. fill mark with coffee. Alternatively, use less coffee grounds for weaker coffee.
3. If using regular ground coffee, more is needed per cup to achieve the same strength as finer ground coffee.
4. After using packaged ground coffee, tightly reseal it and store in a cool, dry place.
5. To achieve optimum coffee taste, use whole coffee beans and finely grind them before brewing.
6. Do not reuse ground coffee or loose tea that has already been used in the Espresso Pro, as this will greatly reduce the flavour of the coffee.
7. Reheating coffee is not recommended, as it affects the taste.

### Storage

The Espresso Pro must be cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the Espresso Pro; wrap it loosely to avoid causing damage.

## Troubleshooting

Problem	Possible Cause	Solution
The coffee filter overflows or coffee brews slowly.	Excessive amounts of ground coffee have been used.	Remove some of the coffee from the reusable coffee filter and clean it following the instructions in the section entitled 'Care and Maintenance'.
	Flavoured or decaffeinated coffee has been used or coffee has been ground too finely.	Use less ground coffee when brewing decaffeinated, flavoured, or finely ground coffee.
The coffee tastes poor.	The Espresso Pro or coffee filter are dirty.	Clean the Espresso Pro and coffee filter following the instructions in the section entitled 'Care and Maintenance'.
	The coffee used is ground too finely or too coarsely.	Use medium ground coffee.
	The coffee-to-water ratio is not balanced.	Adjust the coffee-to-water ratio, to taste.
	The coffee is not fresh or is poor quality.	Use fresh coffee or try using a different type of coffee.
	The water is poor quality.	Fill the Espresso Pro from a different water source.

<p>Coffee will not brew, and the Espresso Pro will not turn on.</p>	<p>The water tank is empty.</p> <p>The Espresso Pro is unplugged.</p> <p>There has been a power surge.</p> <p>The pump control button is compressed.</p>	<p>Fill the water tank.</p> <p>Plug in the Espresso Pro.</p> <p>Unplug the Espresso Pro and plug back in.</p> <p>Make sure the pump control button is switched off.</p>
<p>Water is coming out of the steam spout.</p>	<p>The Espresso Pro has not reached a high enough temperature to produce steam.</p>	<p>Wait until the steam indicator light illuminates before turning the steam control dial. The steam spout may need to be turned on for approx. 20 seconds before steam is produced.</p>

## Specifications

Product code: PT4623VDEEU7

Operating voltage: 220-240 V ~ 50-60 Hz

Power: 850 W



**Notes...**

**UP Global Sourcing UK Ltd.,  
Edmund-Rumpler Straße 5, 51149 Köln, Germany.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **customer care@upgs.com**

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

**Guarantee**

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Petra will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

**Disposal of Waste Batteries and Electrical and Electronic Equipment**



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal.

**It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

## **3** YEAR **GUARANTEE**

\*To be eligible for the extended guarantee, go to **[guarantee.upgs.com/petra](https://guarantee.upgs.com/petra)** and register your product within 30 days of purchase.

Manufactured by:  
UP Global Sourcing UK Ltd.,  
Edmund-Rumpler Straße 5,  
51149 Köln, Germany.

MADE IN CHINA.

**[www.petra-electric.com](https://www.petra-electric.com)**

©Petra Trademark. All rights reserved.

CD220222/MD000000/V1

