

e s p r e s s o

DECK

o v e r a n d a b o v e

User Manual





REMOVE MACHINE AND ACCESSORIES FROM PACKAGING AND CAREFULLY INSPECT FOR ANY DAMAGE SUSTAINED DURING TRANSIT. NOTIFY ANY DAMAGE TO YOUR SUPPLIER IMMEDIATELY.

Contents

What is in the box?	2
Installing your espressoDECK.....	3
Specifications.....	3
Preparing the bench	4
Water supply	6
Waste water	6
Electrical.....	6
Using your espressoDECK.....	7
Turning on.....	7
Programming	8
Cleaning your espressoDECK	9
Group rinse	9
Chemical clean (Backflush).....	9
Group handles (Portafilters)	10
Steamers.....	10
General cleaning.....	10
Servicing your espressoDECK.....	10

What is in the box?

- 1 x espressoDECK machine
- 1 x Double portafilter per group head
- 1 x Single portafilter
- 1 x Blind cleaning disk
- 1 x Waste hose (clear wire wrap)
- 1 x Pump with motor
- 2 x Cold water supply hoses (braided stainless steel)
- 1 x Group cleaning brush
- 1 x Group cleaning powder

Visit our website for helpful videos
www.espressoDECK.com

Installing your espressoDECK

The espressoDECK is a one-unit device with an external water pump and is available in one, two, or three group head versions. The size of the benchtop cut out hole will vary accordingly to your machine model size.

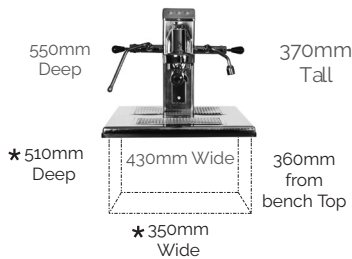
Water supply, wastewater and electricity will need to be installed to either side or below the clearance area. In addition, you will need to allow enough room for the water lines, water tap, water filter, waste trap, power outlet, power lead and water pump (dimensions of pump supplied are 20cm x 20cm x 26cm). You will need access to these components for routine maintenance and service.

SPECIFICATIONS

The purpose of these dimensions and drawings is to show the size of the hole and space required for the espressoDECK installation.

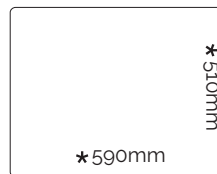
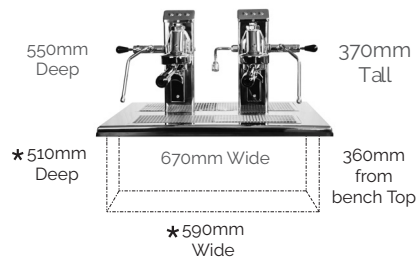
The dimensions below the benchtop are for the clearance area of the espressoDECK's under-bench components, which are contained in the subframe that drops down through the bench cut-out. You are not required to create a box for these components.

One Group



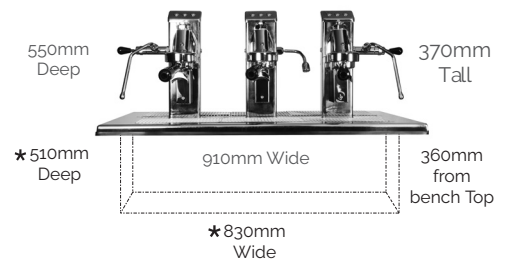
Boiler Size	5.2L
Watts / Volts	2400w 240V
Amperage	10 amp
Approx. Weight	50kg

Two Group



Boiler Size	7L
Watts / Volts	4500w 240V
Amperage	20 amp
Approx. Weight	70kg

Three Group



Boiler Size	11L
Watts / Volts	4800w 240V
Amperage	20 amp
Approx. Weight	90kg

* Benchtop cut out dimensions

PREPARING THE BENCH



BEWARE AND CHECK FOR OBSTRUCTIONS BEFORE CUTTING (ELECTRICAL WIRING, WATER PIPES AND STRUCTURAL FEATURES). SEEK ADVICE FROM THE RELEVANT TRADESPERSON.

1. Mark out the dimensions for your espressoDECK model on the top surface of your level benchtop.
2. Cut out the correct size opening for your espressoDECK model, removing the unwanted material.
3. Remove the subframe's perspex cover and store it safely.
4. Place the espressoDECK into the bench's cut-out hole by sinking the machine's base into the hole from the top of the bench. This is a job for at least two people. The espressoDECK will now be suspended from the bench. The top deck will overlap and hide the hole created.

One Group

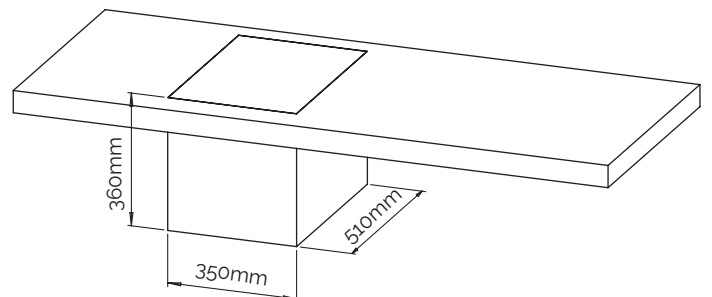
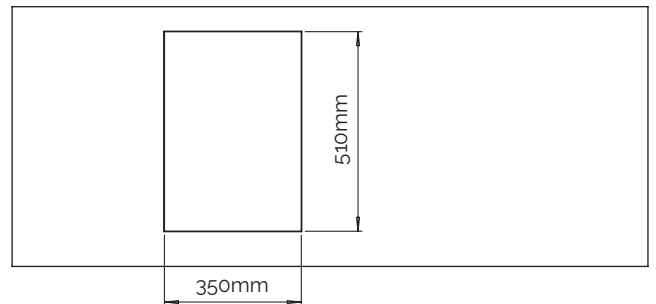
Wide 350mm

Deep 510mm front to back

Height 370mm above benchtop

Under the Bench 360mm drop from benchtop

Weight approx. 50kg



Two Group

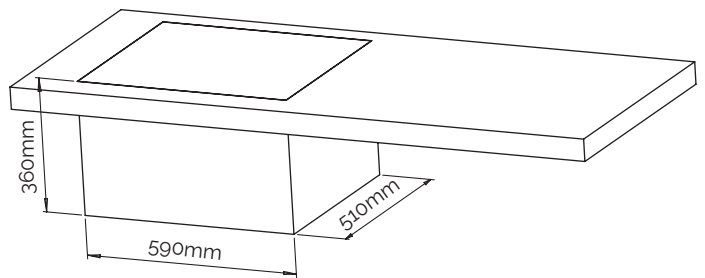
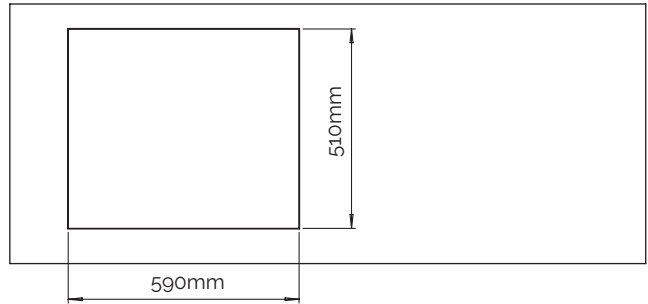
Wide 590mm

Deep 510mm front to back

Height 370mm above benchtop

Under the Bench 360mm drop from benchtop

Weight approx. 70kg



Three Group

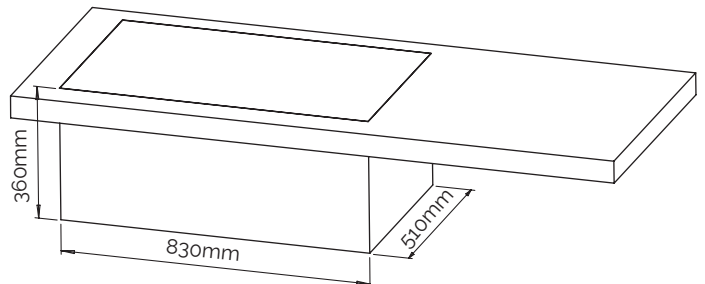
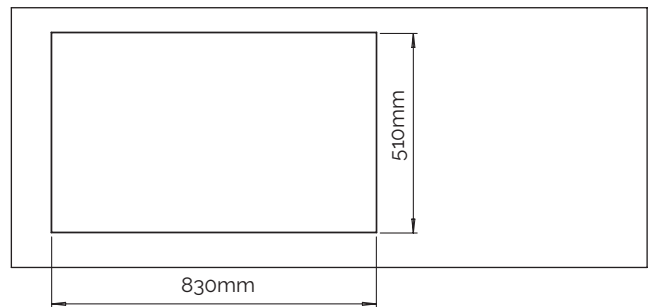
Wide 830mm

Deep 510mm front to back

Height 370mm above benchtop

Under the Bench 360mm drop from benchtop

Weight approx. 90kg



WATER SUPPLY

1. Install a pressure limiting valve (350kpa) to the cold water supply tap.
2. Run the proper length hose from the pressure limiting valve to a water filter appropriate for your location's water type.
3. Flush water filter for at least 3 minutes or as directed by filter supplier.
4. From the filter, run the appropriate length braided hose (supplied) to the inlet of the espressoDECK's water pump.
5. Connect espressoDECK's braided hose to the water pump's outlet fitting.
6. Turn on the cold water supply tap and inspect for leaks.
7. Install the perspex cover to subframe (removed on point 2 of preparing the bench).

WASTE WATER

1. Connect the wire wrap waste hose to the waste box's elbow found under the group's drip tray.
2. Ensure no strain is put on the waste hose or elbow.
3. Run waste hose into the designated waste trap.
4. Ensure the waste hose always has a fall and is never submerged in water at its end, allowing it to breathe.

ELECTRICAL



WARNING – HIGH VOLTAGE – ENSURE A QUALIFIED TRADESPERSON HAS INSTALLED CORRECT POWER REQUIREMENTS. DISCONNECT FROM THE MAIN POWER SOURCE BEFORE ANY MAINTENANCE AND SERVICE.

espressoDECK Model	One Group	Two Group	Three Group
Watts / Volts	2400w /240V	4500w /240V	4800w /240V
Amperage	10amp	20amp	20amp

1. Connect the espressoDECK's female electrical lead socket to the pump motor's electrical plug.
2. Connect the espressoDECK's main power lead to the appropriate power source and turn the main supply on.

Using your espressoDECK

TURNING ON

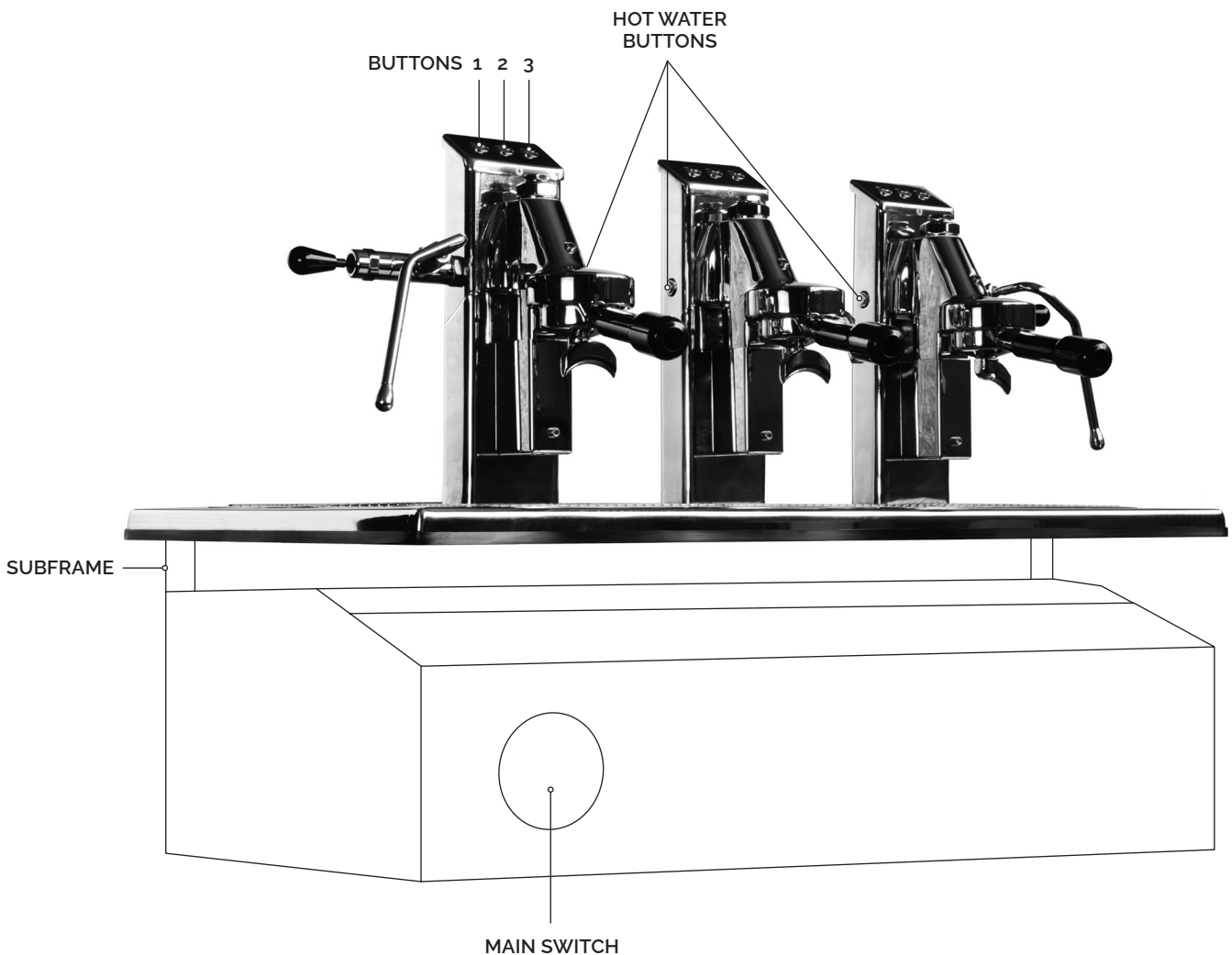
1. Switch the espressoDECK to setting 1 (TEST) on the main ON/OFF switch and wait for the machine to start filling. After about 60 seconds, the machine will stop filling.
2. If this takes longer than 2 minutes, a fault will be recorded and the group's lights will flash. Next, switch power off, ensure the water supply is on and switch the machine to setting 1 (TEST).
3. When the machine stops filling, run water through all group heads for 1 minute by pressing any one of the three buttons on each group head.
4. Adjust the pump pressure to 9 Bar when under load with the blind filter inserted. The pressure adjustment screw is located on the side of the pump. The pressure gauge is located under the group's drip tray.
5. Inspect for leaks and ensure drainage is working correctly.
6. Turn the espressoDECK's main ON/OFF switch to setting 2 (ON) to activate the heating elements.
7. Wait for the machine to start generating steam (5 to 10 minutes). Inspect for leaks.
8. Ensure boiler pressure is set to run between 1 – 1.2 bar by adjusting the pressure switch located beside the heating element. The pressure gauge is located under the group's drip tray.
9. Inspect for any steam or water leaks.



espressoDECK's main ON/OFF switch

PROGRAMMING

1. Buttons 1 and 2 can be programmed to set the desired shot volume.
2. To do this, hold button 3 on group 1 (Master) until all group button lights flash (about 5 seconds).
3. Place dry coffee in the portafilter and insert it into the group head.
4. Push the button you want to programme and begin to pour the desired amount of espresso. Once the desired volume has been reached, push that same button again.
5. To lock in the programmed volume, push button 3 again.
6. Button 3 can also be used as a continuous flow button (free pour).
7. Button 3 also sets the time that the hot water outlet (tea outlet) buttons are programmed to dispense hot water (follow steps 2, 4 and 5 above).
8. Group 1 (Master) will transfer its set programme to the other groups on the two and three group version machines.
9. You can set different amounts for specific groups by pressing and holding button 3 on those specific groups and then program their button 1, 2 and hot water outlet button individually as desired.



Cleaning your espressoDECK

GROUP RINSE

1. Rinsing the group heads can be done periodically throughout the day to keep group rubbers clean and sealing well.
2. With a group cleaning brush, agitate the coffee that has become stuck on the group rubber located in the underside of the machines group head.
3. Insert the blind cleaning filter into the group handle. Hold the handle up to the group head, do not lock the handle into position. Start the group water flowing by pressing any one of the buttons (1, 2 or 3) on the group head you are cleaning, allowing the water to wash over the blind filter rim, passing by the group rubber rinsing it of any loose coffee.
4. After rinsing the group rubber, switch the group off by pressing either one of the buttons (1, 2 or 3) on the group you are cleaning.
5. Lock the handle firmly into the group and activate the group (buttons 1, 2 or 3) for three to five seconds before turning it off again. The pressure build-up will be released to waste after you have switched the group off (this is normal).
6. Repeat this last step six times to complete the group rinse.

CHEMICAL CLEAN (Backflush)

1. In a commercial environment, this should be done at the end of each day.
2. Start by performing the group rinse.
3. After the group rinse process, put half a teaspoon of espresso machine cleaning powder (provided with the machine) into the group handle containing the blind cleaning filter.
4. Lock the handle firmly into the group head and activate the group for three to five seconds before turning it off again. The pressure build-up will be released to waste after you have switched the group off (this is normal).
5. Repeat this last step two more times and then allow to sit for about three minutes. The cleaning powder has been mixed with water, and the backpressure has flushed the cleaning chemical back through the shower screen and electronic valve.
6. After being allowed to soak for three minutes, activate the group for 3 to 5 seconds, then turn it off. Repeat this step six times.
7. Remove the group handle and activate the group allowing the residual chemical to be flushed out.
8. Perform the group rinse with just freshwater six times to ensure no chemical is left in the group.

NOTE It is advised to discard the first coffee after the chemical clean has been performed. Never leave the cleaning powder in the group head for an extended time (i.e. overnight) as it can dry up and seize your electronic valve causing it not to work. Always finish with a freshwater rinse.

GROUP HANDLES (Portafilters)

1. In a commercial environment, this should be done at the end of each day.
2. To clean the portafilters, remove the filter baskets and soak all metal parts of the portafilter in a container of boiling water with a teaspoon of espresso machine cleaning powder (do not allow any plastic or wooden parts of the group handle to become submerged).
3. After soaking for 5-10 minutes, remove the parts, rinse or wipe off oils and reassemble. Be careful not to misplace any parts or allow them to be tipped down the drain.

STEAMERS

1. The steam arms are activated via the multidirectional levers at the end of the steam valve. These lock into the ON position and, when pulled the opposite way, will spring back to their aligned position and deactivate the steam flow.
2. Remove the milk jug immediately after the milk steaming process is complete.
3. With a damp cloth, wipe clean and purge after every use.
4. Never soak the steam wands. Do not allow the steam wands to be submerged in the milk whilst the steamer is OFF.

GENERAL CLEANING

1. Remove the drip tray and wash in warm soapy water.
2. Remove the cup heating tray and wash in warm soapy water.
3. Wipe the exterior of the machine with a clean damp microfiber cloth. No cleaning chemicals are required.

Servicing your espressoDECK

Make sure to have your espressoDECK serviced periodically.

The volume of coffee, type of usage, and regularity of your cleaning will determine the frequency of service required.

Items to be looked at in a routine service would include (but not limited to):

- Replace the water filter
- Replace group rubber seals
- Replace group showers
- Replace and lubricate steam tap o rings
- Replace the anti vacuum valve
- Check steam pressure
- Check pump pressure

We recommend espressoDECK original parts be used to keep your machine running to its optimal performance.

Contact us to discuss finding a local technician.

We do offer phone and email support along with supplying any parts that may be required.



WARNING THE GROUP HEADS AND STEAM TAPS ARE EXTREMELY HOT. **CAUTION** MUST BE TAKEN WHEN OPERATING AND CLEANING.

“I designed and custom built this espresso machine innovation, now showcased in many beautiful and successful espresso bars all around the world. The espressoDECK will definitely be a trusted partner to your project.”

Jason Marks



espresso
DECK
over and above

www.espressoDECK.com