

STIRLING[®]

Designer Collection

19 Bar

Premium Espresso Machine



Quick Start Guide

Espresso machines are relatively complex appliances to use. Please read the full manual for comprehensive instructions and safety advice before first use. This Quick Start Guide only contains basic information.



Fill the tank

Fill the tank with fresh tap water. It is removable, if you prefer to fill it under the tap.



Preheat

Press the ON/OFF button to switch the machine on. Insert a filter basket into the portafilter, attach a spout, fit the portafilter to the group head and place a cup (or two) underneath the espresso outlet(s). When all indicators are steadily illuminated, press the SINGLE SHOT or DOUBLE SHOT button. Hot water will flow into the cup(s) and preheat them.



Add Coffee

Remove the portafilter, add coffee (1 measuring spoonful for 1 cup, 2 for 2 cups or a double shot), press the coffee down firmly with the tamper and fit the portafilter to the group head.



Make Espresso

Place the empty, warm cup(s) underneath the outlet(s) and press the SINGLE SHOT or DOUBLE SHOT button. Thick, rich espresso will flow into your cup(s).



Froth milk

Fill around 100mL of cold milk into the cold stainless steel jug. Swing the steam wand to the side of the appliance and place the milk jug underneath, with the nozzle just below the surface of the milk. With the function dial set to the ☺ position, move the jug round for around 40–45 seconds, making sure the nozzle remains submerged. When the milk is textured to your liking, turn the function dial back to the standby position.

For more information please visit www.stirlingappliances.com.au or call 1300 886 649

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Version	QSG-V2.0