

Drink Recipes

Espresso

The Italian classic - 1 oz. espresso using a single capsule.



Double Espresso

Twice the goodness - two 1 oz. espressos using two capsules.



Lungo

A long pull - 2 oz. lungo using a single capsule.



Americano

Drip coffee taste - espresso with hot water.

- 1 Brew an espresso or lungo in a coffee mug.
- 2 Fill mug to taste by dispensing hot water.



Cappuccino

Prepared in thirds - espresso, steamed milk, and foam.

- 1 Steam 3 to 6 oz. of milk.
- 2 Brew one or two espressos into a cappuccino cup.
- 3 Add 1 or 2 oz. of steamed milk.
- 4 Fill with additional 1 or 2 oz. of foam.



Caffé Latté

1/3 espresso, 2/3 hot milk with a splash of foam on the top.

- 1 Steam 6 to 12 oz of milk.
- 2 Brew 2 espressos into a latté glass.
- 3 Fill cup almost full with steamed milk.
- 4 Spoon a bit of foam on the top.



Espresso Macchiato

Espresso topped with a bit of foam.

- 1 Steam 3 to 6 oz. of milk.
- 2 Brew one or two espressos in an espresso cup.
- 3 Top with a few tablespoons of foam to taste.



Helpful Tips

- 1 Don't forget to occasionally **remove the used coffee capsules** and **empty your drip tray**.
- 2 We suggest you **clean your machine every 50 brew cycles** to keep coffee tasting fresh and delicious!
- 3 Always remember to **clean your steam wand immediately after use**.
- 4 If you see the indicator light flashing red and blue, turn the selector knob to **OFF**  position for **five seconds**.
- 5 Always **pre-heat your cup** before adding espresso or steamed milk.
- 6 Using a latté glass? **Remove the supporting rack** to use larger cups with the machine.
- 7 For best results, always **steam your milk** before brewing your espresso.
- 8 **Achieve results like a pro** - start with **cold, low-fat milk and never let it boil**. Properly steamed milk sweetens the taste and microfoam creates a luxurious texture.
- 9 Explore the world of flavor by adding your favorite syrups such as **vanilla, hazelnut, or caramel** directly to your espresso.



QUICK TIPS GUIDE



Coffee Perfection At the Touch of a Button
CAPSULE ESPRESSO MACHINE

Model XEMS1

Xpressivo

Xpressivo

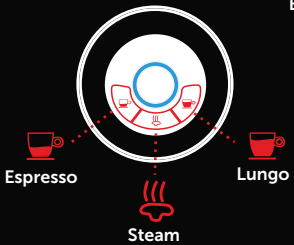
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Controls Overview

Coffee/Steam Selector Knob



Control Panel

Indicator
Blinking - Warming up
Solid Blue - Ready to Brew
Solid red - Ready to Steam

First Use

Please refer to your user manual for detailed setup and cleaning instructions before your first use.

Espresso Brewing



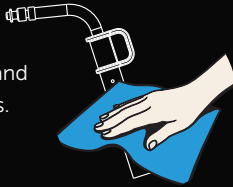
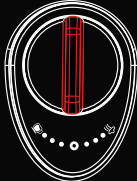
- 1 Insert a new coffee capsule.
- 2 Turn the selector knob to the **COFFEE** ☕ position.
The indicator light will blink **blue** while **warming up** and **solid blue** when **ready to brew**.
- 3 Press desired coffee brewing button.
☕ **ESPRESSO** Button - 1 oz (30 ml)
☕ **LUNGO** Button - 2 oz (60 ml)
- 4 Turn the selector knob to **OFF** ⏻ position.
The ⏻ position **ejects** the used capsule and **cleans** the spout.



Dispensing Hot Water

- 1 **DO NOT** insert a new coffee capsule.
- 2 Turn the selector knob to the **COFFEE** ☕ position.
- 3 Press the **LUNGO** ☕ button once to dispense hot water.
- 4 Turn the selector knob to **OFF** ⏻ position.

Frothing Milk


- 1 Turn the selector knob to the **STEAM** ☕ position.
Ready to steam when indicator light becomes **solid red**.
- 2 Press the ☕ button to **start** and **stop** steam.
Fill a stainless steel steaming picture **up to ½ full with cold milk**.
Steam the milk until achieving the desired foam, **volume should double**.
- 3 **Wipe down the steam wand immediately** with a wet towel and run the steam for a few seconds.
! Use the **rubber tab** to avoid touching the hot wand.
- 4 Selector knob to **OFF** ⏻ position.
The ⏻ position purges the steaming wand.
! **NOTE:** Leave selector on ⏻ setting for **5 seconds** before moving to **COFFEE** ☕ position.


Cleaning

Capsule Container and Drip Tray

Clean every **10 brewing cycles**.

- 1 Remove the espresso cup supporting rack.
- 2 Slide removable parts out together:
 - Removable Drip Tray
 - Detachable Grille
 - Used Capsule Container

- 3 Dispose of used capsules and empty drip tray.

- 4 Wash all parts with warm water and reinstall.

System Cleaning

Clean every **50 brewing cycles**.

- 1 Fill the water tank and steam into cold water for a minute.
- 2 Wipe off the steam wand with a damp towel.
- 3 Dispense hot water until the water tank is empty.
- 4 Turn off the machine and unplug. Allow to cool.
- 5 Clean all removable parts in warm water.
- 6 Clean the machine casing and steam wand with soft damp towel and the brewing chamber with a soft brush.

Descaling

Clean every **3 to 6 months**.

Mineral deposits in the machine occur naturally over time. **See your user manual for details.**