

bodum[®]

3020 USA

GRANOS

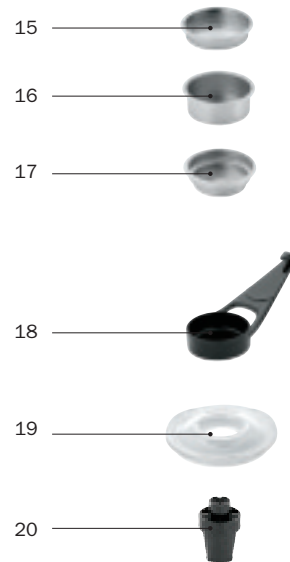
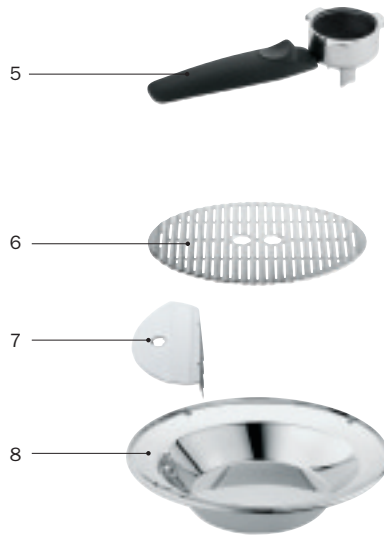
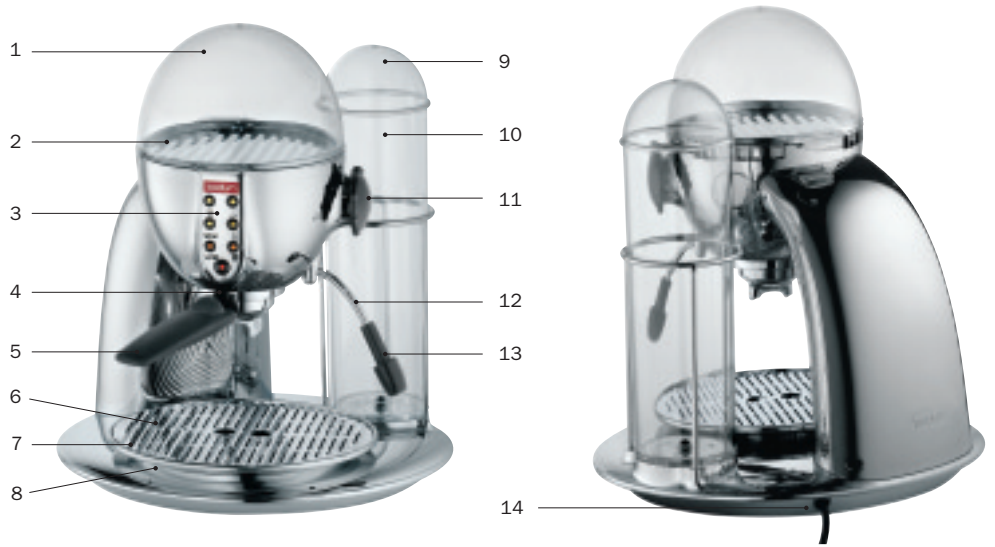
ESPRESSO MACHINE
MACHINE À ESPRESSO
MÁQUINA DE ESPRESSO



Instruction for use
ENGLISH

Mode d'emploi
FRANÇAIS

Instrucciones de uso
ESPAÑOL



3020 EURO GRANOS ESPRESSO MACHINE **OVERVIEW** »
3020 EURO GRANOS MACHINE À ESPRESSO **VUE D'ENSEMBLE** »
3020 EURO GRANOS ESPRESSO MÁQUINA **VISTA DE CONJUNTO** »

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed, including the following:

1. Read carefully the instructions provided with an appliance.
2. Keep hands away from hot parts of the appliance, including the cup warming plate, filter holder and steam nozzle. Use handles or knobs.
3. Do not remove the filter holder during water flow or coffee flow as the unit is under pressure.
4. Do not immerse the appliance in water or any other liquid to protect against electric shock.
5. Close supervision is necessary when your appliance is being used by children.
6. Unplug from outlet when not in use and before cleaning. Clean the appliance only when the unit has been switched off and allowed to cool.
7. Do not operate any electrical appliance with a damaged cord or plug, or after the appliance has been malfunctioning, or damaged in any manner. If damage is suspected, return the appliance to the nearest authorized service facility for examination, repair or adjustment.
8. Do not use your appliance with accessory attachments unless it is recommended by the appliance manufacturer to reduce injuries.
9. Do not use outdoors.
10. Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface, and do not allow the power cord to come into contact with the hot parts of the appliance (cup warming plate, filter holder, steam nozzle).
11. Always use your appliance from a power outlet of the voltage (A.C. only) marked in the appliance.
12. Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
13. Always attach plug to appliance first, then plug cord into the wall outlet. And turn the power off before you insert or remove a plug.
14. Do not use an appliance for any purpose other than its intended use.

SAVE THESE INSTRUCTIONS!

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Do not attempt to modify the plug in any way.

A short cord is provided to reduce the hazard resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electric rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

SAVE THESE INSTRUCTIONS!

Welcome to BODUM®

Congratulations! You are now the proud owner of a GRANOS Espresso machine. We hope you will enjoy using this BODUM® product.

Several BODUM® coffees are perfect for espresso brewing – BODUM's Best, BODUM Espresso, BODUM Sumatra, BODUM French Roast and BODUM Estate Decaf all lend themselves to this classic method of brewing. Each of these coffees is hand-roasted and 'cupped' (taste-tested) for quality several times before being packed for sale. The perfect shot of espresso, however, requires more than just carefully selected, blended, and hand-roasted beans. Making great espresso requires a great espresso machine. The combination of high coffee quality, fresh water and mechanical excellence ensures an optimal espresso every time – a final brew that is characteristically rich, with crema crowning each cup.

ABOUT ESPRESSO COFFEE

BODUM®'s extensive experience in designing quality products together with more than 50 years know-how of coffee brewing has enabled us to develop this pump espresso machine which is as beautiful as it is functional. Learning from commercial machines has inspired the design of the GRANOS with the filter handle made from brass and all the internal and external components made from metal and high-quality electrical parts. The BODUM® GRANOS Espresso machine is fully programmable and takes the guesswork out of making a perfect cup of espresso. At the push of a button you can have a single or double espresso, or program it to suit your personal taste, so next time it will remember just how you like it. As coffee continues to be an integral part of culture, the demand for the perfect cup is ever increasing. We have tailored the design of our espresso machine to satisfy your individual requirements. Drinking authentic café-quality coffee at home is guaranteed with a BODUM® Espresso machine. The simple-to-use design of the machine allows you to enjoy the sweet aroma and taste of the perfect shot of espresso with its signature golden cream every time.

WHAT MAKES A GOOD COFFEE?

There are many factors that contribute to the perfect coffee. The words 'taste' and 'aroma' are consistently used when describing the perfect cup. The sweet aroma and taste of the perfect coffee is largely due to the correct combination of temperature and pressure during the brewing process. The 'Thermoblock' heating system ensures the water is at the correct temperature, so that the full coffee flavor is extracted. Secondly, the combination of the 19 BAR pump, dual-wall filter and stabilizing baffle ensure to release the correct pressure at which the liquid espresso is released from the spout. The flow should consist of both liquid and cream. This cream is commonly known as the Crema. The perfect Crema should be thick and stable and preserve the coffee flavor, aroma and temperature.

We hope you have many enjoyable coffee experiences with the BODUM® GRANOS Espresso Machine.

OVERVIEW

- | | |
|-------------------------------------|----------------------------------|
| 1 Top cover | 11 Water control knob |
| 2 Warming plate for cups | 12 Steam nozzle |
| 3 Control panel | 13 Frothing aid |
| 4 Brewing head | 14 Cable storage |
| 5 Filter holder | 15 One cup filter |
| 6 Drip grill | 16 Two cup filter |
| 7 Steam baffle | 17 Espresso pod filter |
| 8 Drip tray | 18 Measuring spoon |
| 9 Water container lid | 19 Cover for bottleholder |
| 10 Removable water container | 20 Bottle adapter |

THE WATER CONTROL KNOB



CLOSE position



OPEN position
STEAM/ WATER mode

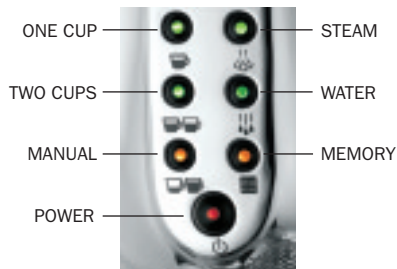
Note: Before turning on your GRANOS Espresso machine ensure that the water control knob on the side of the espresso machine is not in the STEAM/ WATER mode, but is in the CLOSE position.

BEFORE FIRST USE

Before using your espresso machine for the first time or if you have not used it for some time, rinse the machine by running water through without coffee in the filter holder (see 'Making Espresso').

Note: Due to a safety cut out system of about 200 ml, you will need to press the MANUAL button several times to empty the water reservoir. If necessary, you may need to stop the operation by pressing the MANUAL button again, empty the container, then resume the operation.

THE CONTROL PANEL



Note: If the POWER button is flashing 'red' it means the espresso machine is heating up. If the lights are constant then you can start using the espresso machine.



OFF
Espresso machine is not active.



POWER ON
All lights flash 3 times.
POWER OFF
All lights flash 2 times.



HEATING UP
Espresso machine is heating up.



READY STATE/ ON
All lights are constant. You can start using the espresso machine.



SUSPEND MODE
When the machine is not used for more than 30 minutes it enters suspend mode. Back to 'Ready State' by pressing the POWER button.



COOLING DOWN
Espresso machine is cooling down the heater.



WARNING SIGN
Lack of water.



WARNING SIGN
Control knob is open.

FILLING THE WATER RESERVOIR



1. Remove the water reservoir and open the lid.



2. Fill the water reservoir with water. **Tip:** The water reservoir should always be filled with fresh tap water or use your favourite mineral water.



3. Replace the water reservoir firmly into the unit and close the lid.



Alternatively you can simply open the lid of the water reservoir and fill with cold water without removing it from the machine.

PLACING A MINERAL WATER BOTTLE



1. Remove the water reservoir from the machine and put it elsewhere.



2. Place the cover on the bottle holder.



3. Place the adapter on the water bottle.



4. Turn around the bottle and place it firmly into the unit. **Note:** When using a water bottle small amounts of water may drop out of the bottle adapter. This allows air flow so that the water pumps smoothly.

THE WARMING PLATE



1. Pre-heat your espresso cups: place them upside down on the warming plate.



2. Close the top cover while pre-heating the cups.

START THE MACHINE



1. Insert the power cord into a 120V AC power socket. Ensure that the water control knob is in the CLOSE position.



2. Start the unit by pressing the POWER button. All small round lights will illuminate and flash 3 times.



3. Then the red power light will start flashing as long as the machine is heating up.



4. As soon as the red light has stopped flashing you can start using the espresso machine.

SUSPEND MODE



If you do not use the unit for more than 30 minutes it enters suspend mode:



The POWER button will change color from red to orange. The heater temperature will go down to half of that required for the READY STATE.



Back to READY STATE: Press the POWER button.

STOP THE MACHINE



Stop the unit by pressing the POWER button.

MAKING ESPRESSO · 1 CUP



1. Select the 'One cup' filter and place it in the filter holder.



2. Place one scoop of coffee into the filter.



3. Tamp the coffee carefully.



4. Wipe the edge of the filter to remove any excess coffee grinds.



5. Position the filter handle on the brewing head and turn the handle to the right.



6. Place a cup under the brewing head. Then press the ONE CUP button.



7. The brewing process starts. When the 'One cup' has brewed the process will stop automatically.



8. Remove used coffee grinds and clean the filter.

Note: We recommend heating the filter holder head and the cup by running one brew without coffee before use each time you start the machine.

MAKING ESPRESSO · 2 CUPS



1. Select the 'Two cup' filter and place it in the filter holder.



2. Place two scoops of coffee into the filter. Continue as showed in the steps 3. and 4. "Making Espresso · 1 Cup".



3. Position the filter handle on the brewing head and turn the handle to the right.



4. Place 2 cups under the brewing head and press the TWO CUP button. Continue as showed in the steps (7., 8.) before.

MAKING ESPRESSO · COFFEE POD



1. Select the Espresso pod filter and place it in the filter holder.



2. Place the coffee pod in the filter.



3. Position the filter handle on the brewing head and turn the handle to the right.



4. Place 1 cup under the brewing head and press the ONE CUP button. Continue as showed in the steps before.

SET MEMORY FOR 1/2 CUPS



1. Prepare everything for one or two cups. Press the MEMORY button.



2. Then press the ONE CUP or TWO CUP button.



3. When the right amount is achieved, press the ONE CUP or TWO CUP button again. Brewing coffee stops.

Note: The machine has 'recorded' the amount of water. Next time the ONE CUP or TWO CUP button is used, the same amount of coffee will be brewed as 'recorded' with the MEMORY button.

MANUAL BREWING



1. Prepare everything for one or MANUAL button.



2. Brewing coffee starts.



3. When the right amount is achieved, press the MANUAL button again. Brewing coffee stops.

HOT WATER



1. Remove the froth enhancing steam attachment from the steam nozzle.



2. Press the WATER button.



3. Swing the steam nozzle inwards over the drip tray and place a container under it.



4. Open the water control knob to the left for hot water and back again for stopping the water.



5. Press the WATER button again to get back to READY STATE.

FROTHING MILK



1. Attach the froth enhancing steam attachment to the steam nozzle.



2. Press the STEAM button.



3. Swing the steam nozzle inwards over the drip tray and place a container under it. Open the water control knob to the left for hot steam.



4. Close the water control knob to stop the steam.



5. Press the STEAM button again to get back to READY STATE.



Note: Before the machine goes back to READY STATE the heater temperature will go down. POWER light changes to green and starts to flash as long as the heater temperature goes down. While cooling down, the machine may make a knocking noise and steam will come out from the drip tray.

WARNING SIGN · WATER CONTROL KNOB

If the control knob is in the OPEN position you will get a warning sign when you start the machine.



WARNING SIGN: POWER light and STEAM/ WATER lights flash.



Turn the water control knob to CLOSE position.



STEAM and WATER light will then stop flashing and the machine continues to the proper operations.

WARNING SIGN · RUN OUT OF WATER

If there is no more water all lights will flash twice.



Then the POWER button will flash alternately red and green.



Fill the water reservoir and press the POWER button to return to READY STATE.

SECRET TO THE PERFECT CUP

With this appliance and a little experience, you can create café-quality coffee at home. Here are a few helpful suggestions: A single shot of espresso should result in only 30–35mls of coffee. The grind of coffee is critical. Use a fine to medium grind for domestic espresso machines. We recommend heating up the filter holder head and the cup before use.

A common mistake is running too much water through the ground coffee, resulting in a thin and bitter tasting espresso. Ensure your coffee grinds are 'tamped' evenly. 'Tamping' refers to the amount of pressure with which coffee grinds are packed into the filter. If your espresso pours too slowly, tamp the coffee grind more lightly, or try a coarser grind. If your espresso is thin and watery, tamp the coffee grinds harder, or try a finer grind.

Always use the freshest beans or ground coffee available and store in an airtight container in a cool, dry, dark place. Whole bean coffee stays fresh longer than ground coffee. When grinding your own coffee, never grind more than you will use for immediate brewing. Once ground, the coffee will begin to lose its flavor. Although not recommended, if you need to keep coffee for extended periods of time, it's best to freeze the coffee.

Before use, ensure that the coffee has been allowed to thaw to room temperature. Keep your espresso machine clean and thoroughly rinsed. Run water through the brewing head and flush the steaming head and the steaming nozzle in fresh water after each use. Little things count – warming your cups, using filtered water and serving the coffee immediately after brewing do make a difference.

EASY STEPS FOR FROTHING MILK

Milk frothing means steaming the milk to heat it and create froth. Just like making an espresso, perfecting the art of milk texturing takes time and practice. Attach the froth-enhancing attachment to the end of the steam nozzle on your espresso machine. You can also choose to steam the milk without the attachment. Using fresh, cold milk, fill the stainless steel frothing jug to no more than 1/3 full. The amount of milk you steam should be adequate for the coffees you are preparing. Keep in mind that the volume of milk will increase during the texturing process.

Insert the steam nozzle into the frothing jug and turn the water control knob to open position. Lower the jug so that the tip of the steam nozzle is just below the surface of the milk and place your hand on the side of the jug. Move the frothing jug so that the steam nozzle is to one side, this will create a whirlwind motion in the milk. As the steam heats the milk, the milk will begin to rise. Follow the level of the milk by lowering the jug, always keeping the tip of the steam nozzle just below the surface.

Once the milk has expanded to double its original volume, lower the steam nozzle further into the milk and continue the whirlwind motion. This will give the milk a fine texture with no big bubbles. Cease steaming when the frothing jug becomes too hot to continue holding the palm of your hand against the side. Pour the textured milk into your espresso as soon as possible.

DESCALING

After continued use, your espresso machine may develop a build-up of mineral deposits. Thus your machine will require occasional 'descaling'. We recommend that you descale your machine every 2–3 months, although this period will depend on the hardness of water and frequency of use of the machine.

Descaling solution

To descale we recommend the use of ordinary commercial descalers. Alternatively, dissolve 2 dessertspoons of tartaric acid (crème of tartar) or citric acid in half a litre of lukewarm water.

Important: Do not use vinegar.

DESCALING THE ESPRESSO MACHINE

Ensure that the espresso machine is turned off and the power cord is unplugged.

1. Remove the water reservoir from the machine and if necessary empty any water.
2. Remove the drip tray and place it out of the way.
3. Remove the filter holder from the machine and rinse it thoroughly under running water and set aside.
4. Place a cloth/tea towel on the bench and carefully turn the machine upside down. The machine should now be on the warming plate resting on the cloth/tea towel.
5. Using a screwdriver, unscrew the brewing filter from the brewing head.
6. Remove and set aside the washer and screw in a safe place.
Important: Be careful not to lose the washer and screw once you have removed them from the brewing filter.
7. Remove the filter from the center hole using the tip of a fork or a skewer. Wash the filter in hot soapy water, rinse and dry well. Set aside in a safe place.
8. Using a small brush, scrub in and around the area of the brewing head, removing all coffee granules.
9. Remove the froth enhancing steam attachment, wash thoroughly under running water and set aside. Wipe down the steam nozzle with a small brush.
10. Turn the machine upright, so that it is now sitting correctly on the bench.
11. Place the water reservoir onto the machine and fill with the descaling solution.
12. Place a large container under the brewing head and another container under the steam nozzle.
13. Insert the power cord into a 120V AC power outlet and turn the power ON.
14. Press the MANUAL button. Run through about 1/3 of the liquid immediately. **Note:** Due to a safety cut out system of 200 mls, you will need to press the MANUAL button several times to empty the water reservoir.
15. Once you have run through about 1/3 of the liquid press the MANUAL button several times to empty the water reservoir.
16. After 2 minutes stop the machine by pressing the POWER button on the machine. Now that the machine is off, turn the water control knob to the CLOSE position.
17. Leave the machine off for 10–15 minutes to allow the descaler to take affect.
18. Press the POWER button, so that the machine is now on. Press the MANUAL button and allow all of the rest of the descaler solution to run through the brewing head, then press the MANUAL button again to stop the water flow.
19. Turn the water control knob to OPEN position and allow the solution to come through the steam nozzle. After 3–4 minutes turn the water control knob to CLOSE position.
20. To finish, press the MANUAL button and allow the remaining water in the reservoir to run through the brewing head.
Note: Due to a safety cut system of 200mls, you will need to press the MANUAL button several times to empty the water reservoir.

TECHNICAL DATA**Rated voltage:**

120V, ~60Hz

Rated power:

1200W

Pump pressure:

19 BAR

Heating system:

Thermoblock

Cable length:

Approx. 80 cm

Approvals:

UL, CUL

Limited warranty:

2 years

21. Remove and empty the containers placed under the brewing head and steam nozzle. Once emptied, once again place one under the brewing head and the other under the steam nozzle.

22. Remove the water reservoir from the machine and rinse thoroughly under running water, ensuring that all traces of the descaling solution is removed. Fill the water reservoir with clean water and place onto machine.

23. Run two full water reservoirs through the brewing head. Refill the water reservoir and run the steam nozzle for 4–5 minutes.

Note: Ensure that you continue to run water through the machine until the water runs clean and clear.

24. When this is finished, remove the water reservoir and set aside. Remove the water containers and give the machine a good wipe over.

25. Turn the machine upside down. The machine should now be on the warming plate resting on the cloth/tea towel once again.

26. Carefully replace the rubber seal, filter, washer and screw. Tighten well.

27. Turn the machine upright, so that it is now sitting correctly on the bench.

28. Replace the drip tray and froth enhancing steam attachment onto the steam nozzle.

29. Fill the water reservoir with water and position it on the machine.

CARE AND CLEANING

The coffee making process involves extracting oils out of coffee grinds to make espresso coffee. Deposits of these oils build up over time and affect the taste of the coffee and operation of the espresso machine. Regular cleaning to remove these oils is essential for espresso machines to keep operating effectively. Flushing water through the brewing head and the steam nozzle, is the easiest way to keep your machine clean after making each coffee, and at the end of your coffee making session.

Important: Do not wash parts in the dishwasher. Do not immerse the unit in water.

Drip tray

Remove the grid and drip tray at regular intervals to empty. Clean the drip tray and its grid with water and a little non-abrasive washing up liquid, rinse and dry. Over time it is normal for the inside of the drip tray to be stained by the oils in the coffee.

The brewing head, filters & filter handle

The filter and filter handles should be washed after each use by rinsing them under warm water. Wash at regular intervals in warm soap water using a mild detergent. To clean the brewing head, flush water through and wipe the head and around the inside rim with a damp cloth. To assist in keeping the filter and the brew head clean, at the end of each coffee making session we recommend you run the machine, with the filter in place, without coffee using water only. Should the holes in the filter become clogged with coffee granules use a fine bristled brush to remove them.

Brew head rubber seal

This seal is located in the brewing head and creates a seal against the filter handle when making an espresso. Over time this seal loses its elasticity and will require replacement. Signs that the seal is deteriorating are when: the filter handle rotates to the far right and feels loose, or steam escapes from around the brewing head during use. **Note:** When your machine is not being used, we recommend that you do not leave the filter handle attached to it as this will reduce the life of the seal.

The cup warming plate and exterior

Wipe over the unit with a damp cloth and wipe dry. Do not use abrasives or metal scourers, as these will scratch the exterior surface.

Steam nozzle and froth attachment

The steam nozzle and froth attachment needs to be cleaned each time you froth milk or heat any other liquid. To clear the steam nozzle, wipe with a damp cloth and for the froth attachment, simply rinse it under warm water. On a monthly basis we recommend thoroughly cleaning the steam nozzle. To do this soak the nozzle in water with the stainless frothing jug resting on the drip tray. Ensure that the water level in jug is over the nozzle. Run steam through the nozzle for 30 seconds, then leave to soak overnight. In the morning poke a pin up the steam nozzle, then turn the machine on and run steam through the nozzle again for 30 seconds.

TROUBLE SHOOTING

Problem	Possible cause	Solution
Coffee runs down the side of the filter holder.	· Filter holder is not inserted correctly.	» · See 'Making an espresso'
	· Edge of filter insert is not free of coffee granules.	» · Clean around the edge of the filter and wipe the brewing head clean of coffee.
	· The brewing head is dirty.	» · Wipe brewing head with a damp cloth.
	· The brewing head is defective.	» · Contact the nearest authorized service facility.
	· Brew head rubber seal is damaged.	» · Contact the nearest authorized service facility.
No coffee runs through.	· No water in the water reservoir.	» · Fill reservoir with water.
	· Water reservoir not correctly assembled.	» · Press firmly down on the water reservoir.
	· Water control knob set to STEAM/ WATER setting.	» · Ensure the water control knob is in the CLOSE position.
	· Brewing filter may be blocked.	» · See 'Descaling the espresso machine'
	· The filter is blocked, the coffee grounds are too fine or tamped down too hard.	» · Empty out the filter and rinse under water to clean. Wipe the brewing head with a cloth. Repack the filter and tamp down coffee lightly with compactor.
Coffee filters out in drops.	· Coffee grounds are too fine or are too compacted.	» · Ensure you are using an evenly ground coffee and do not compact the grounds so firmly.
	· Machine blocked by scale build up.	» · See 'Descaling the espresso machine'.
Espresso does not have any Crema.	· Coffee is old or dry.	» · Use fresh coffee and once you open the coffee be sure to store it in an airtight container.
	· Coffee not compacted firmly enough.	» · Compact coffee grounds more firmly.
	· Coffee too coarse.	» · Grind the coffee to a finer texture or change brands of espresso coffee to a finer grind.
	· Machine is too hot.	» · The temperature of the espresso machine increases for frothing milk or dispensing water. To ensure you don't burn your coffee flush the machine after frothing milk or dispensing hot water. Simply press the MANUAL button and allow water to pour out until you have steady run of water.

»

TROUBLE SHOOTING

Problem

Possible cause

Solution

Coffee is too cold.

- Cups, filter and filter holder are cold. »
 - If making a cappuccino or latte the milk may not be heated enough. »
- Preheat cups, filter, handle and filter.
 - Ensure that milk is heated properly during frothing, but be sure not to boil the milk.

POWER and STEAM/ WATER buttons flash (Control Panel).

- The water control knob is not in the CLOSE position. »
- Close the water control knob.

The POWER button flashes alternately red and green (Control Panel).

- No water in the water reservoir. »
- Fill the reservoir with water.

No steam from the steam nozzle.

- Steam nozzle is blocked. »
- Remove the froth attachment and clean under running water. Wipe the steam nozzle clean with a damp cloth to remove any dried milk, you may need to unblock the steam hole with a needle. Using the water control knob, set the machine to the STEAM setting and allow it to steam until a powerful and even jet of steam is generated. Soaking the steam nozzle in hot water may also help to dislodge any dried milk.

Not enough froth when frothing milk.

- Milk is not fresh. »
 - Milk temperature is too warm. »
 - Frothing jug. »
- Steam nozzle is blocked. »
 - Milk has been boiled. »
 - Type of milk. »
 - The milk is making bubbles rather than frothing. »
- Ensure the milk is fresh.
 - Ensure that the milk is well refrigerated before use.
 - For best frothing results use a stainless steel jug and if possible refrigerate or run the jug under cold water before use.
 - Clean the steam nozzle.
 - Start again with fresh, chilled milk.
 - We recommend full-fat milk to make the frothing easier.
 - Ensure that the froth attachment is correctly positioned on the steam nozzle. The tip of the steam nozzle or frothing attachment is positioned just below the surface of the milk.

TROUBLE SHOOTING

Problem	Possible cause	Solution
Handle comes off during brewing.	<ul style="list-style-type: none"> · Coffee tamped too hard. · Coffee grind is too fine. 	<ul style="list-style-type: none"> » · Tamp the coffee grind lighter. » · Change to a coarser grind of coffee.
Uneven cup filling.	<ul style="list-style-type: none"> · Filter holder is blocked. 	<ul style="list-style-type: none"> » · Clean out the filter thoroughly by holding it under running water and dry or run water through the filter with no coffee.
Difficult to insert the filter holder.	<ul style="list-style-type: none"> · Build up of coffee grinds on the brewing head. 	<ul style="list-style-type: none"> » · Wipe over brewing head area and filter holder with a damp cloth.
Espresso tastes burnt.	<ul style="list-style-type: none"> · Type of coffee being used. · Appliance has not been rinsed properly after descaling. 	<ul style="list-style-type: none"> » · We recommend to use the BODUM® espresso coffees. » · Run a reservoir full of water through the machine before making another coffee.
Pump makes an unusually loud noise.	<ul style="list-style-type: none"> · No water in reservoir. · Water reservoir not correctly positioned. · Coffee old or too dry, pump does not build up enough pressure. 	<ul style="list-style-type: none"> » · Fill the water reservoir. » · Replace the water reservoir firmly into the unit. » · Use freshly ground espresso coffee.
Espresso machine does not operate.	<ul style="list-style-type: none"> · Brewing filter may be blocked. · Machine blocked by scale build up. 	<ul style="list-style-type: none"> » · Remove filter holder and clean brewing head. » · See 'Descaling the espresso machine'.

BODUM® Shops & Shop-In-Shop

AUSTRALIA

BODUM® CAFE & HOME STORE

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CHINA

SHOP-IN-SHOP

5/F, HangZhou Building, Wu Lin Road,
HangZhou city
6/F, YingTai Department Store,
Yan An Road, HangZhou city
7/F, Isetan Department Store,
Mei Long Plaza, Nan Jing west Road,
ShangHai city
4/F Zheng Da Plaza, Lu Jia Zui west
road, ShangHai city
4/F Parkson shopping center, #101
Fu Xing Men Street, Beijing city
2/F Citic Plaza, Shen Nan Zhong
Road, ShenZhen city

CZECH REPUBLIC

BODUM® OUTLET STORE

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Bodum Shop (Unit 34)
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699 02 Znojmo-Hate
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F 00420 515 250 116
shop.excalibur@bodum.com

DENMARK

BODUM® HOME STORE

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2970 Hørsholm
T 0045 49 14 80 00
F 0045 49 18 18 44
shop.hoersholm@bodum.com

BODUM® HOME STORE

Østergade 10
1100 København K
T 0045 33 36 40 80
F 0045 33 91 77 40
shop.kbh@bodum.com

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99, rue de Rivoli
75001 Paris
T 0033 1 42 60 47 11
F 0033 1 42 96 18 35
shop.louvre@bodum.fr

BODUM® CAFE & HOME STORE

Forum des Halles
103 rue Rambuteau
75001 Paris
T 0033 1 42 33 01 68
F 0033 1 42 33 11 67
shop.leshalles@bodum.fr

BODUM® HOME STORE

Centre Commercial Les 4 Temps
Niveau 1, Local 684
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92800 Puteaux
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F 0033 1 46 92 08 62
shop.ladefense@bodum.fr

BODUM® OUTLET STORE

La Vallée Shopping Village
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77700 Serris
T 0033 1 64 63 26 25
F 0033 1 64 63 23 31
shop.serris@bodum.fr

SHOP-IN-SHOP

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Galeries Lafayette
Haussmann
Le Bon Marché
Samaritaine

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SHOP-IN-SHOP

KaDeWe
Karstadt
Kaufhof

GREECE

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105 504 Athens
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F 00301 33 18 689
lyan-xynogal@lyan.gr

BODUM® HOME STORE

55, Kyprou str.
16674 Glyfada
T 00301 89 85 300
F 00301 89 85 302
lyan-xynogal@lyan.gr

HONG KONG

SHOP-IN-SHOP

Jumbo Sogo Department Store, 7/F,
Causeway Bay

ITALY

BODUM® CAFE & OUTLET

McArthur Glen Designer Outlet
Unita 03
Via Ponte di Piscina Cupa
00128 Castel Romano - Pomezia
T 0039 06 50 50 095
F 0039 06 50 57 66 07
shop.castelromano@bodum.it

BODUM® CAFE & OUTLET

Fidenza Village Outlet Shopping
Via San Michele in Campagna
Località Chiusa Ferranda
43036 Fidenza (PR)
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F 0039 0524 514935
shop.fidenza@bodum.it

BODUM® CAFE & OUTLET

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F 0039 01 43 686 549
shop.serravalle@bodum.it

SHOP-IN-SHOP

La Rinascente Duomo, Milano

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Kita kyusyu-shi
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F 0081 93 541 1871
kokura@bodum.co.jp

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F 0081 82 568 3614
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F 0081 45 682 2701
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F 0081 594 45 8213
nagashima@bodum.co.jp

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Kitasaku-gun
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F 0081 988 91 7182
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Izumisano-shi
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F 0081 724 58 4688
rinku@bodum.co.jp

BODUM® CAFE & HOME STORE

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Osaka-shi
556-0011 Osaka
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F 0081 6 6636 8241
namba@bodum.co.jp

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Tosu Premium Outlet
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F 0081 942 87 7256
tosu@bodum.co.jp

BODUM® CAFE & OUTLET

Gotemba Premium Outlet
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412-0023 Shizuoka
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F 0081 550 81 3118
gotemba@bodum.co.jp

BODUM® CAFE & OUTLET

Sano Premium Outlet
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327-0822 Tochigi
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F 0081 283 21 6116
sano@bodum.co.jp

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F 0081 3 5795 2668
takanawa@bodum.co.jp

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F 0081 3 5458 2794
daikanyama@bodum.co.jp

SHOP-IN-SHOP

Illums Ikebukuro
Illums Yokohama
Illums Higashitotsuka

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Imporio Mall

MALAYSIA**SHOP-IN-SHOP**

IS, 1-Utama Shopping Centre,
Petaling Jaya

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F 0031 320 26 32 94
shop.lelystad@bodum.nl

BODUM® FACTORY

Stadsweide 106
6041 TD Roermond
T 0031 475 55 05 11
F 0031 475 54 36 69
shop.roermond@bodum.nl

SHOP-IN-SHOP

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Hout-Brox, Uden

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Newmarket
Auckland
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F 0064 9 529 40 81

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Al Mawali Roundabout, Seeb
Muscat
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F 00968 7715490
ajayajit@eto.net.com

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F 00966 3 896 1238
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bodum@moallim.com

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Kingdom Center
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F 00966 1 478 3858
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Takashimaya, Basement 1,
Orchard Road

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F 0034 93 842 31 24
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F 0034 91 640 56 35
shop.madrid@bodum.com

SHOP-IN-SHOP

La Oca Outlet
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El Corte Inglés

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F 0046 8 20 04 20
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F 0041 61 263 06 61
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F 0041 31 318 23 01
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F 0041 41 412 38 39
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 F 0041 41 711 48 80
 shop.zug@bodum.com

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 8001 Zürich
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 F 0041 1 253 17 18
 shop.zurich@bodum.com

SHOP-IN-SHOP

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 Hubacher AG
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 Chung Hsiao East Road
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 F 00886 2 2740 6700
 victory9@ms9.hinet.net

SHOP-IN-SHOP

B1, Shin Kong Mitsukoshi
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 8F, Shin Kong Mitsukoshi
 Department Store - Taichung
 B2, Building B, Chung Yo Department
 Store - Taichung
 4F, Idee Department Store
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 F 0044 1506 417 724
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