



800 SERIES

PREMIUM GRADE TOOLS

Instructions
for use

ESPRESSO MACHINE



ES 8012

ESPRESSO MACHINE

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Congratulations

on the purchase of your new Espresso Machine ES 8012.

Freshly ground coffee is one of the four most important factors in the preparation of coffee.

This attribute is often referred to as one of the 'four hands' in espresso preparation. The others are the grinder, the espresso machine and the barista.

While the degree and the selection of roast is a personal preference, correctly roasted and rested coffee beans produce espresso with much more taste, flavour and body than coffee that is pre-ground.

Pre-ground coffee deteriorates rapidly and over time produces thin flat coffee that has a light and small amount of crema.

Jason Chan

Melbourne Barista of the Year 2005

With this in mind the Catler Espresso Machine ES 8012 was developed with an integrated, dosing grinder. By using only the required amount of coffee, instantly after being ground, the Espresso Machine ES 8012 ensures all grounds are fresh, for a richer, full espresso.



CATLER RECOMMENDS SAFETY FIRST

At Catler we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR ESPRESSO MACHINE ES 8012 AND ALL ELECTRICAL APPLIANCES

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they will not play with the appliance.
- Carefully read all instructions before operating and save for future reference.
- Remove any promotional stickers before using the Espresso Machine for the first time.
- Do not place the Espresso Machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Do not place the Espresso Machine on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not use the Espresso Machine on metal surfaces, for example, a sink drain board.
- Always make sure the Espresso Machine is properly assembled before connecting to power outlet and operating.
- **Warning:** The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use attachments other than those provided with the Espresso Machine.
- Do not attempt to operate the Espresso Machine by any method other than those described in this book.
- Do not operate the grinder without the hopper lid in position. Keep fingers, hands, hair, clothing and utensils away from the hopper during operation.
- Use only cold water in the water tank. Do not use any other liquid.
- Never use the Espresso Machine without water in the water tank.
- **Warning:** Do not remove the Water Tank while the Espresso Machine is in use.
- Ensure the filter holder is firmly inserted and secured into the brewing head before using the machine.
- Never remove the filter holder during the brewing operation as the machine is under pressure.
- Do not move the Espresso Machine whilst in operation.
- Do not leave the Espresso Machine unattended when in use.
- Do not touch hot surfaces. Allow the Espresso Machine to cool down before moving or cleaning any parts.
- Do not place anything, other than cups for warming, on top of the Espresso Machine.
- Always switch the Espresso Machine off by pressing the Power button to 'Off', then switch off at the power outlet and unplug if appliance is to be left unattended, if not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the cord before use.
- To protect against electric shock, do not immerse cord, plug or appliance in water or any other liquid.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces, or become knotted.
- Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- It is recommended to inspect the appliance regularly. Do not use the appliance if power supply cord, plug or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Catler service centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Catler Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

KEY FEATURES OF YOUR ESPRESSO MACHINE ES 8012

Integrated conical burr grinder

The integrated conical burr grinder allows each espresso to be created using freshly ground beans - the key to achieving your ideal espresso. The grinder has been specially designed to combine with the other key features of the Espresso Machine.

Adjustable grind size

The GRIND SIZE selector allows the fineness/coarseness of the coffee grind to be accurately adjusted for optimal espresso extraction. The GRIND SIZE selector adjusts the grinding burrs to either move closer together for a finer grind or further apart for a coarser grind. Refer to 'A LIFETIME OF EXPERIMENTATION' on page 24.

Preset grind amount – single or double cup amount

The preset grind amount feature automatically dispenses the required amount of ground coffee for either a single or double filter. Accurately adjust the grind amount to suit the fineness or coarseness of the grind.

The single or double grind option can be easily increased or decreased by the user to suit personal preference.

Refer to 'A LIFETIME OF EXPERIMENTATION' on page 24.



Hands free, direct grinding to portafilter

The Espresso Machine features an integrated grinding cradle which fully supports the portafilter located below the integrated conical burr grinder. The 'hands free' grinding feature allows you to continue with other preparations while the portafilter is being evenly filled with the selected amount of freshly ground coffee.

An integrated micro switch allows the start and stop of the grind function with a simple push on the portafilter.

Place the portafilter into the cradle and simply push the portafilter toward the machine lightly to activate the grind function.

Tamper 'on board'

The 'on board' tamper assists the user to evenly and accurately tamp freshly ground coffee into the filter basket. The tamper is conveniently located 'on board' the machine and can be used both in the 'on board' position or whilst removed depending on your preference.



Portafilter inserted into grinding cradle



Tamper on board



Tamper on its own

Accurate temperature control

Catler digital technology provides accurate temperature control for a full flavoured espresso.

Dry puck feature

The 'Dry Puck' feature uses an electronic valve to remove excess water from the ground coffee in the filter basket. This takes place after espresso extraction, whilst the Portafilter is locked into the group head. This results in a desirable 'dry coffee puck' which can then be disposed of easily and cleanly.

Programmable function

This espresso machine offers a convenient choice between the Manual Operation or the intelligent Programmable Function that can be personalised with the user's favourite espresso setting.



Ideal espresso zone

The gauge needle, when positioned within the Espresso range during pouring, indicates that the espresso will be produced at the ideal pressure. The brewed espresso should have a generous layer of fine textured and evenly coloured, golden crema. Refer to the Extraction Guide for more information.

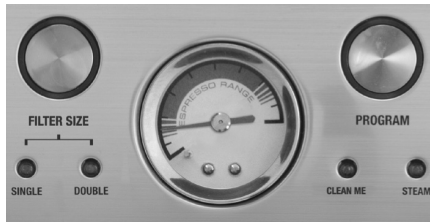


Espresso pressure gauge

The espresso pressure gauge assists in obtaining the most favourable extraction pressure. This is achieved by measuring the pressure at which the water is being forced through the ground coffee in the portafilter.

UNDER EXTRACTED ZONE

The gauge needle when positioned within the lower zone during pouring indicates that the espresso will be produced with insufficient pressure resulting in an 'under extracted' espresso. This occurs when the water flow through the ground coffee in the filter is too fast. As a result the optimal flavour will not be extracted and the coffee will be watery and lack thick crema on the top. Possible other causes for under extraction are: coffee grind is too coarse and/or insufficient coffee in filter and/or under tamping.



OVER EXTRACTED ZONE

The gauge needle when positioned within the upper zone during pouring will indicate that the espresso will be produced with too much pressure resulting in an 'over extracted' espresso. This occurs when the water flow through the ground coffee in the filter is too slow. As a result the coffee will be very dark and bitter, with a mottled and uneven crema on top. Possible other causes for over extraction are: ground coffee is too fine and/or too much ground coffee in filter and/or over tamping.



COMMERCIAL STYLE STEAM WAND

The swivel-action steam wand with stainless steel frothing attachment, easily adjusts to the perfect position for texturing milk. The wand has a commercial style 360° ball joint.



Advanced dual wall crema system filters - 'A minute to learn'

The Advanced Dual Wall Crema System Filters are designed to intentionally slow the water flow rate during brewing, allowing easy extraction at the ideal pressure, for the enhanced crema. The filters are suited to both pre-ground vacuum packed coffee and freshly ground coffee on the DUAL WALL setting.



Single wall filters – 'A lifetime of experimentation'

The single wall filter baskets are designed to be used with freshly ground coffee only. These filters provide no additional slowing of the water flow rate, hence experimentation with the grind size and volume, along with the tamp force, is required to achieve the desired results. Once the use of these filter baskets has been mastered, they offer a 'A LIFETIME OF EXPERIMENTATION' with different grind size, grind amounts and tamping forces to create a variety of espresso styles.



Energy saving features

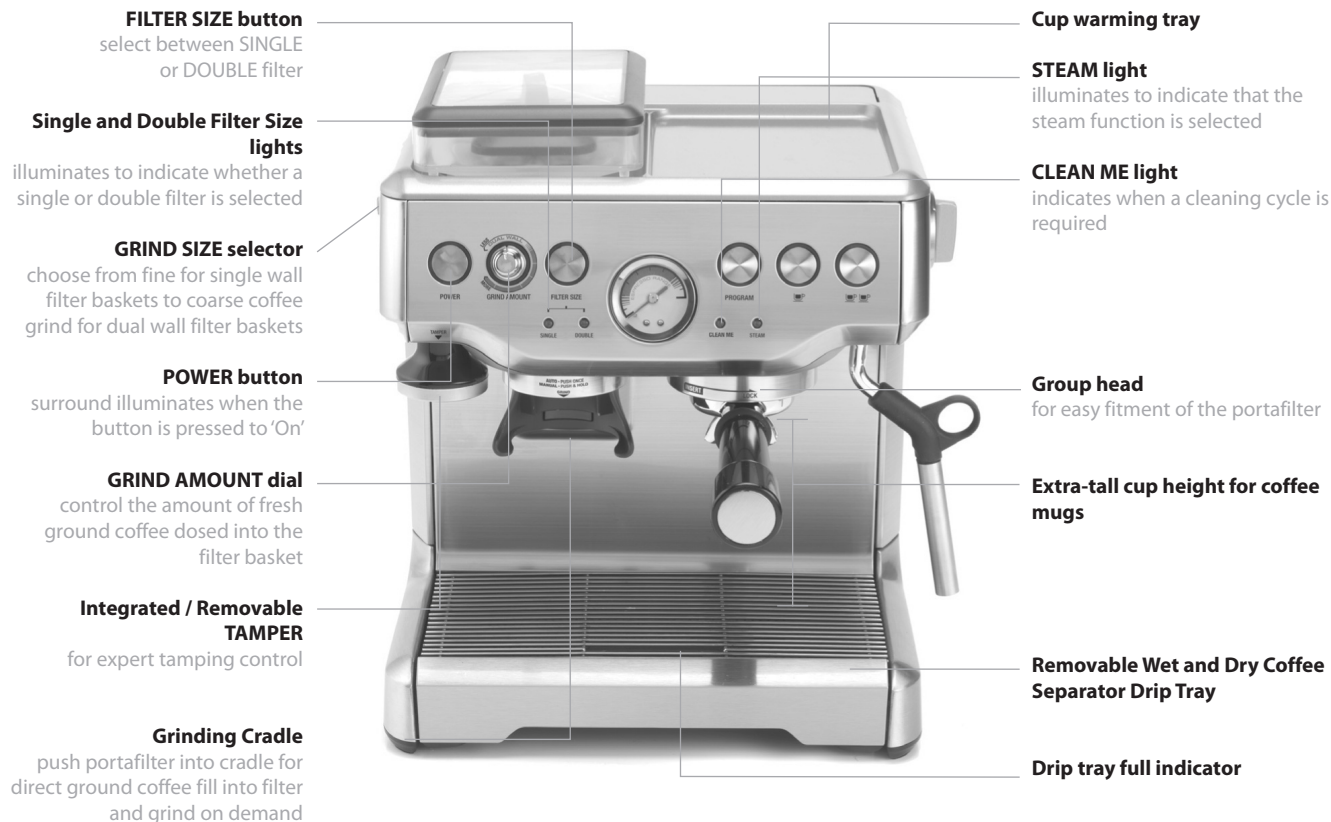
The Espresso Machine will enter the 'Power Save Mode' if not used for 30 minutes, and will automatically switch off if not used for a further two hours. The 'Power Save Mode' uses 50% less power than when the machine is in 'Stand by' Mode. During 'Power Save Mode' only the POWER button surround will flash slowly. All other button light surrounds will not be illuminated.

To re-activate the machine during 'Power Save Mode' simply press any button except POWER.

The POWER button surround will then illuminate and flash while the machine quickly reheats to operational temperature. When the correct temperature has been reached, all the button surrounds on the control panel will illuminate.

To switch off the espresso machine whilst it is in 'Power Save Mode', simply press the POWER button once.

KNOW YOUR ESPRESSO MACHINE ES 8012



Removable 2 litre water tank
filled from the top of the water tank

Bean Hopper: 200g capacity
hopper locking system allows removal of hopper without removing beans

Integrated conical burr grinder
adjustable to achieve your perfect grind

Espresso range gauge
monitors extraction pressure, guiding you towards the ideal espresso

Program button
intelligent programmable function that can be personalised with your favourite espresso setting

Steam Dial
selector control for steam

Programmable feature
1 cup button and 2 cup button

Forged portafilter
commercial style with extended outlets

Swivel steam wand and stainless steel frothing attachment
easily adjusts to perfect positioning for steaming and frothing milk

FEATURES

Custom designed accessories:

Stainless Steel frothing jug

Measuring / tamping spoon

Quick Start Guide

Extraction Guide

to help interpret the Espresso Gauge and create better, more consistent results

Single wall filter baskets

for 'a lifetime of experimentation'

Advanced dual wall crema system

for 'a minute to learn' and enhanced crema

Cleaning accessories:

Cleaning tool / brush

Allen key

Cleaning Guide

NOT SHOWN

Cord storage

located under the water tank

Storage tray

located behind the drip tray for storage of accessories

Water filter

located in the water tank



ADDITIONAL FEATURES

15 bar pump

Italian-designed and made

Accurate temperature control

Catler digital technology provides accurate temperature control for a full flavoured espresso

Thermocoil heating system with integrated stainless steel water coil

ensures accurately controlled water temperature

Pre-brew function

for optimal extraction and distribution of water through the coffee puck

Auto purge function

for optimal coffee extraction temperature

Control Dry Puck feature

removes excess water from the filter basket after coffee extraction

Flat shower head

for even distribution of water through the coffee puck



BEFORE FIRST USE

Your Catler Espresso Machine ES 8012 has the drip tray, water tank and storage tray in place when you unpack it from the box. The drip tray is located in the base, towards the front of the machine.

The water tank is located in the back of the machine. The water filter is located inside the water tank. It needs to be removed before washing the water tank. The storage tray is located at the base of the machine behind the drip tray. The drip tray, water tank and storage tray slide in and out for easy access.

The bean hopper is located on top of the drip tray when the machine is first unpacked.

Ensure you have removed all parts and accessories before discarding the packaging.

Remove the water tank and wash in warm, soapy water using a non-abrasive washing liquid. Rinse and dry thoroughly.

Wipe the outer housing, bean hopper and drip tray with a soft damp cloth and dry thoroughly. Do not immerse the outer housing, power cord or power plug in water or any other liquid.



NOTE:

Do not clean any of the parts or accessories in the dishwasher.

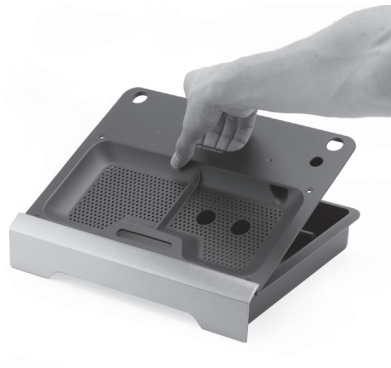
ASSEMBLING YOUR ESPRESSO MACHINE ES 8012

STEP 1



Insert the storage tray into the base of the machine and slide towards the back wall. The storage tray conveniently stores the cleaning tool, cleaning brush, allen key, stainless steel filters, measuring/tamping spoon, Cleaning Guide and Quick Start Guide when not in use, so they are not misplaced.

STEP 2



Insert the 'Empty Me!' full indicator into the drip tray and place the drip tray cover on top. Then place grill on top. Slide the drip tray into position in the base of the machine in front of the storage tray.

STEP 3



Before installing the water filter, remove the filter from the plastic bag, and soak in a cup of water for 5 minutes. Rinse the filter under cold running water for 5 seconds. Wash the stainless steel mesh in the plastic filter compartment with water and assemble. Set the date dial to 2 months ahead. Insert the filter into the empty water tank and push to lock into place.

NOTE:

Please refer to Care and Cleaning on page 35, 'Installing the Filter in the Water Tank'

STEP 4



Insert the Hopper into position and turn the hopper dial clockwise 90° to lock.

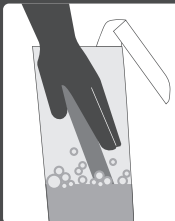
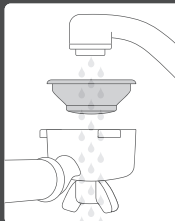

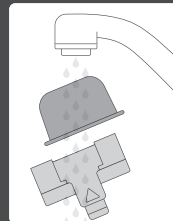
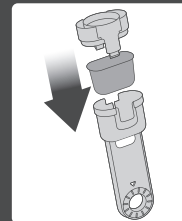
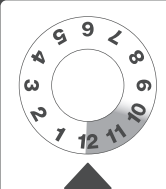
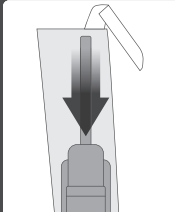
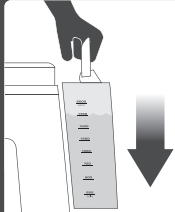
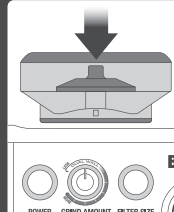
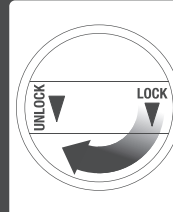

NOTE:

Before each use it is recommended to complete a water flushing operation, without ground coffee, to ensure that the machine has been preheated. Refer to Step 5 of 'A MINUTE TO LEARN' on page 20.

Operating

A MINUTE TO LEARN

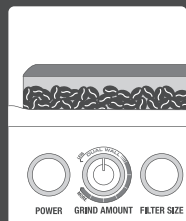
The Espresso Machine is supplied with single cup and double cup dual wall filter baskets. These filter baskets are designed to intentionally slow the water flow rate during brewing, resulting in an espresso that has been extracted at the correct pressure, and leading to a rich, golden crema. Dual wall filters are suited to both pre-ground vacuum packed coffee and freshly ground coffee. The inclusion of these filter baskets allow the user to quickly and easily achieve great espresso results with minimum effort.

1 Before First Use	 Wash water tank	 Wash Portafilter & filters	2 Install Water Filter	 Soak the filter for 5 minutes	 Rinse filter & mesh	 Assemble
 REPLACEMENT DUE Set date + 2 months	 Install filter in tank	 Fill & replace water tank	3 Install Bean Hopper	 Place hopper	 Lock hopper	 Fill hopper with beans

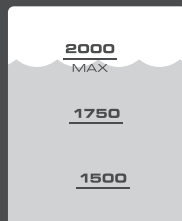
2. Install Water Filter (continued)

4

Check Before Each Use



Beans In Hopper?



Water In Tank?



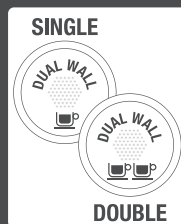
Power on



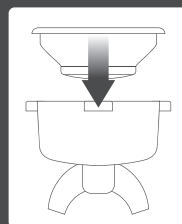
Heat up

5

Making Espresso



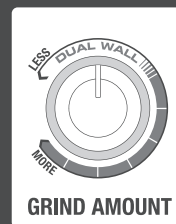
Choose filter size



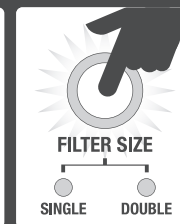
Place into Portafilter



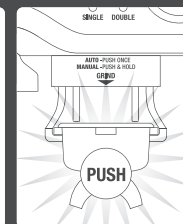
Set Grind Size to Dual Wall



Set Grind Amount to Dual Wall

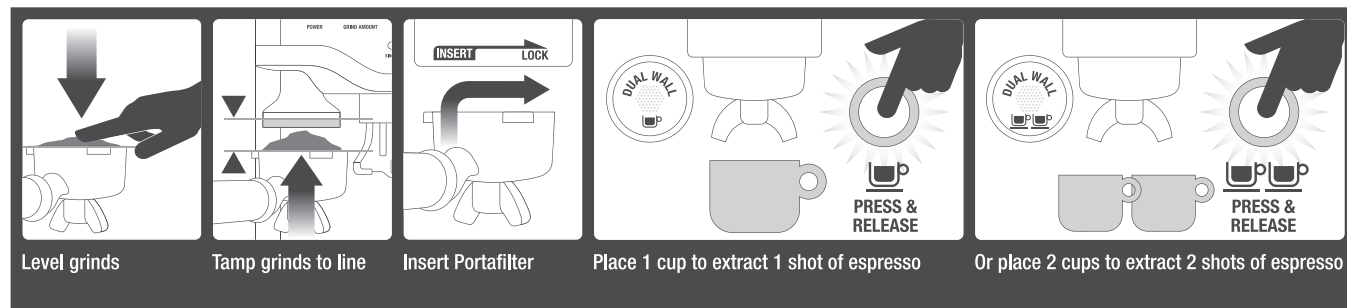


Select filter size

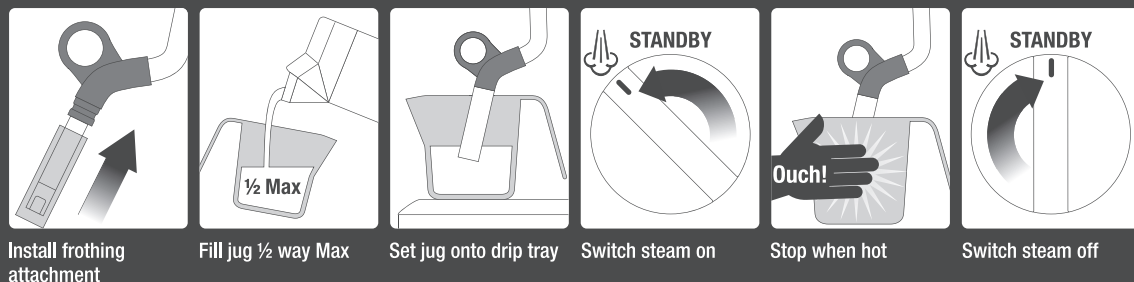


Grind: Auto Start-Stop

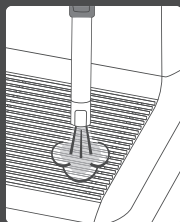
5. Making Espresso (continued)



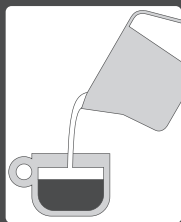
6 Frothing Milk



6. Frothing Milk (continued)



Run steam to clear milk from wand after frothing

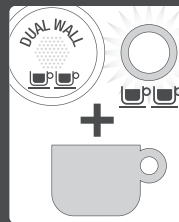


Pour carefully



Your espresso is done!

Trouble Shooting



Espresso too weak?

If your espresso is too weak, try the 2 Cup filter to extract a single cup.



Not hot enough?

Try heating the cups and portafilter first, or heat the milk longer.



Refer to Cleaning Guide

Refer to both the Cleaning Guide and Extraction Guide for further information.

A LIFETIME OF EXPERIMENTATION

The Espresso Machine is supplied with single cup and double cup 'single wall' filter baskets. These filter baskets provide no additional slowing to the water flow rate during brewing hence experimentation with the grind size and volume, along with the tamp force, is required to achieve the desired results. Single wall filters are suited to freshly ground coffee only and once the use of these filters has been mastered, they expose the user to a 'lifetime of experimentation' with different grind settings, tamping forces and coffee styles.

A great coffee is a balance of main flavour elements: Acidity, aroma, bitterness, body, nuttiness, and sharpness. By using the Single Wall Filters you are free to explore the world of espresso by to adjusting grind, grind amount and tamp to extract a rich variety of flavours.

	GRIND	+	GRIND AMOUNT	+	TAMP	=	FLOW
OVER EXTRACTED BITTER • ASTRINGENT	TOO FINE		TOO MUCH		TOO HEAVY		OVER 30 SEC
BALANCED	MEDIUM		8g PER CUP		5-10kg		15-30 SEC
UNDER EXTRACTED WEAK • WATERY	TOO COARSE		TOO LITTLE		TOO LIGHT		UNDER 15 SEC

STEP 1 – FILLING THE WATER TANK



- Ensure the water filter is securely fitted inside the tank. Refer to 'Care and Cleaning' for more details on page 35.
- Fill the water tank with cold, tap water to the maximum mark on the side of the tank and slide the water tank carefully back into position at the back of the machine.
- Plug the power cord into a 230 V power outlet and switch on at power point.
- Press the POWER button to 'On', the POWER button surround will flash while the machine is heating. When the correct temperature has been reached, all the button surrounds on the control panel will illuminate.

STEP 2 - PRE-WARMING THE CUPS

This will help maintain the coffee's optimal temperature when brewed into the cups.

- The Cup Warming Plate will start to warm as the machine heats.
- Run hot water from the group head without the portafilter inserted by holding down the one cup button and place the cups on the warming tray.

NOTE:

Check the water level before use and replace the water daily. The water tank should be refilled with fresh, cold tap water before each use. Do not use mineral or distilled water or any other liquid.

STEP 3 – PREPARING THE SINGLE WALL FILTER BASKETS

- Place the one or two cup SINGLE WALL filter baskets into the portafilter (use the smaller filter for 1 cup and the larger filter for 2 cups). When brewing for a mug of coffee always use the 2 cup filter and only extract 60ml. If you require a larger coffee, add the hot water first and then extract the coffee.
- Preheat the portafilter by placing underneath the group head. Rinse with hot water from the group head using the manual pour function. Dry the portafilter thoroughly before use.



STEP 4 – GRINDING THE COFFEE



- Place the portafilter into the grinding cradle.
- Fill the hopper with fresh coffee beans.
- Press the FILTER SIZE button to select your desired grind amount (single or double).
- Push the portafilter in once to activate the grinding switch, then allow the portafilter to be filled with fresh ground coffee.
- For manual grind dosing – Push and hold the grinding switch down until the desired amount of ground coffee has been delivered.

NOTE:

To stop the grinding function during a single or double amount, simply press the grind switch again, or press the 'filter size' button. To stop the function during a manual grind function simply pull the portafilter.

This will release the activation switch to stop the grind function.

STEP 4 – SETTING THE RIGHT GRIND



When setting the grind it should be fine but not too fine or powdery. The grind will effect the rate at which the water flows through the coffee in the filter and therefore the taste of the coffee.

If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting coffee will be over extracted, too dark and bitter, with a mottled and uneven crema on top.



If the grind is too coarse the water will flow through the coffee too quickly. This will result in an under-extracted coffee lacking in flavour and without the thick crema on the top layer of coffee.

STEP 5 – ADJUSTING THE GRIND AMOUNT



When dosing for single wall filter baskets using a finer coffee grind, you will need to increase the Grind Amount to ensure the filter baskets are correctly filled.

To increase the grind amount, turn the GRIND AMOUNT dial beyond the DUAL WALL setting to obtain the correct amount of ground coffee.

NOTE:

You may need to try this a few times slightly adjusting the GRIND AMOUNT dial each time until you reach the correct amount.

STEP 6 - TAMPING THE GROUND COFFEE

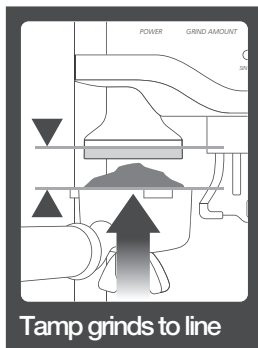


For ease of use, there are two handy ways to tamper your coffee:

1. Tamper on Board:

The tamper device is held in place, on the machine, allowing for convenient tamping.

- Once the grind function has been completed, remove the Portafilter from the grinding cradle and tap to collapse the grind.
- With the tamper fitted into place, lift the Portafilter towards the tamper base.
- Push the portafilter upward firmly, applying even pressure to tamp the coffee.



- Release the portafilter from the tamper, and clean any excess ground coffee from the rim of the portafilter to ensure a correct fit into the group head.

2. Tamping Control:

The tamper device is removable for hand tamping.

- Remove the tamper from the machine.
- Once the grind function has been completed, remove the Portafilter from the grinding cradle and tap to collapse the grind.
- Use one hand to grip the tamper and the other hand to hold the Portafilter handle.
- Apply even pressure down on the tamper and press firmly in order to level and pack the coffee grounds.
- Lift the tamper from the portafilter, and clean any excess ground coffee from the rim of the portafilter to ensure a correct fit into the group head.

Refer to 'Coffee Making Tips', page 33.



STEP 6 - INSERTING THE PORTAFILTER



Place the portafilter underneath the group head so that the handle is aligned with the insert graphic.



Insert the portafilter up into the group head and rotate the handle to the right until resistance is felt, this will be at an approximate 90° angle to the machine.

STEP 7 – EXTRACTING THE ESPRESSO

- Ensure all the button surrounds on the control panel are illuminated, indicating the machine has reached the correct temperature for brewing, and is ready for use.
- Ensure the drip tray and portafilter are in place.
- Place one or two pre-warmed cups beneath the portafilter outlet.

NOTE:

PRE-BREW FUNCTION When a single or double coffee is selected, the machine will pump water momentarily, followed by a pause then continues to pump the water through to the ground coffee in the portafilter. The ground coffee is moistened by a small amount of water before full extraction then expands resulting in greater pressure build-up to extract all the oils and full flavour from the ground coffee.

Pre-programmed dose - one cup



Press the one ☕ cup button once. A preset dose of approximately 30mls will be delivered. A pumping noise will be heard in this operation. The machine will automatically stop once the preset pour has been delivered.

NOTE:

The amount of espresso extracted in the cup will vary depending on your grind and grind amounts.

NOTE:

When using a 1 cup filter, for optimal flavour, you should only extract approximately 30ml. When using a 2 cup filter, for optimal flavour, you should only extract approximately 60ml.

Pre-programmed dose– double cup

Press the two cup ☕☕ button once. A preset dose of approx 60mls will be delivered. A pumping noise will be heard in this operation.

The machine will automatically stop once the preset pour has been delivered.





NOTE:

Pressing the one cup ☕ or two cup ☕☕ buttons during a programmed espresso will immediately stop the pour.

Programming single espresso

1. Prepare to make a single cup of espresso by following steps 2 to 6 in 'A MINUTE TO LEARN' on pages 20-23.
2. Place your cup underneath the group head.
3. To begin programming, press the 'PROGRAM' button once. The machine will beep once and the program button will begin to flash. This indicates the machine is in programming mode.
4. Press the one ☕ cup button once. The machine will commence normal pour function, and the one cup button surround will begin to flash.
5. When the desired amount of espresso has poured into the cup, press the one ☕ button to stop the pour. The machine will beep twice, indicating it has saved your measured pour quantity and exited programming mode.




Programming double espresso

1. Prepare to make a two cup of espresso by following steps 2 to 6 in 'A MINUTE TO LEARN' on pages 20-23.
2. Place your cup underneath the group head.
3. To begin programming, press the 'PROGRAM' button once. The machine will beep once and the program button will begin to flash. This indicates the machine is in programming mode.
4. Press the two   cup button once. The machine will commence normal pour function, and the two cup button surround will begin to flash.
5. When the desired amount of espresso has poured into the cup, press the two cup   button to stop the pour. The machine will beep twice, indicating it has saved and exited programming mode.

RESETTING DEFAULT VOLUMES




To reset the machine to the default one and two cup pour quantities, press and hold the program button, until the machine beeps three times. Release button. This indicates the machine has returned to its original default settings.

NOTE:

Default settings: one cup  pour is approximately 30ml. Two cups   is approximately 60ml.

MANUAL ESPRESSO




Press and hold the one cup  or two cup   button. Release the button once sufficient coffee has flowed into the cup.

NOTE:

When using the manual function refer to the Espresso Pressure Gauge section on pages 10 and 11 to ensure ideal extraction is obtained.

STEP 9 – EMPTYING THE PORTAFILTER

- Remove the portafilter from the group head by rotating the portafilter to the left until it releases.
- To empty the used coffee grounds, turn the portafilter upside down in a bin and gently knock out the coffee (used coffee grounds should be thrown away with domestic waste and not down the sink which may block drains).
- With the filter basket still locked in place, hold the portafilter underneath the group head, press and hold down the one cup  button to release hot water. Rinse the portafilter until water runs clear.
- Insert the portafilter back into the group head to dry out and keep warm.

WARNING: THE METAL PARTS OF THE PORTAFILTER WILL BE VERY HOT.

THE ART OF TEXTURING MILK



The Espresso Machine comes complete with a Commercial Style Swivel Steam Wand and Stainless Steel Frothing Attachment. When using the frothing attachment on the steam wand a large amount of froth is easily created.

If less froth is required, remove the frothing attachment from the steam wand before texturing. To remove the frothing attachment, ensure it is cool then simply pull down and remove. The frothing attachment can be stored in the storage tray inside the machine if not used regularly.

To refit the frothing attachment ensure it is securely attached to the steam wand by inserting it, from either end, onto the steam wand and pushing firmly upwards onto the rubber surround.

- Fill the stainless steel frothing jug maximum 1/2 full with cold, fresh milk.
- Turn the Steam selector dial to the 'Steam' position. The red steam light will start to flash indicating that the machine is heating to create steam.
- When the steam light stops flashing it is ready to use.
- Before inserting the wand into the milk, pause the steam by returning the dial back to the 'Standby' position. This will avoid splashing the milk out of the jug [This pause function lasts for 6 seconds before exiting steam mode].
- Insert the wand into the milk and heat.
- To stop, return the steam dial to the 'Standby' position and remove the jug.



NOTE:

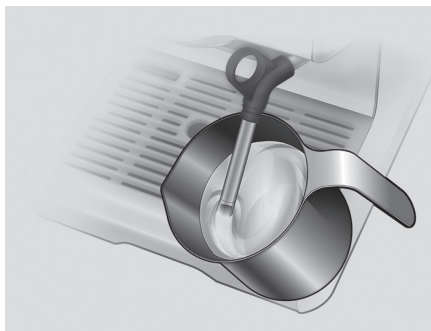
When the espresso machine creates steam, a pumping noise can be heard. This is the normal operation of the 15 Bar pump.

NOTE:

After 5 minutes of continuous steaming, the machine will automatically disable the steam function. The steam light will flash. When this occurs return the steam dial to the 'Standby' position.

WARNING: MILK SHOULD NOT BE ALLOWED TO RUN OVER THE TOP OF THE FROTHING ATTACHMENT, OTHERWISE IT WILL NOT FUNCTION PROPERLY. TO AVOID SPLATTERING OF HOT MILK, DO NOT LIFT THE END OF THE FROTHING ATTACHMENT ABOVE THE SURFACE OF THE MILK WHILE FROTHING. ENSURE THE STEAM DIAL IS IN THE 'STANDBY' POSITION BEFORE REMOVING THE FROTHING JUG.

There are two phases to texture milk: Stretching the milk to aerate it and swirling the milk to make it silky smooth and the right temperature. In practice these two operations should blend into one.



STEP 1 - STRETCHING THE MILK

Hold the jug so the tip of the steam wand is just below the surface of the milk and with your free hand engage the steam. Every so often lower the jug so the steam wand just breaks the surface of the milk and makes a 'hissing' sound.

Stretching the milk will increase the volume, so lower the jug as the milk rises to ensure the tip remains just above the surface of the milk.

STEP 2 - SWIRLING THE MILK

After a short while you will have aerated sufficiently. At this point, adjust the jug so the steam wand is off-centre and create a spinning motion in the milk. Compensate for the angle of the steam wand by slightly tilting the jug away from you, or to one side and at the same time lower the nozzle further into the body of the milk. Continue swirling until milk is at desired temperature [between 55 and 65 degrees].

Without a thermometer you'll know the milk is ready when the jug base is 'just too hot' to touch. When you get the balance right the milk should end up forming a 'meringue-like' consistency that has a glassy sheen to it. Remove any excess air bubbles by gently knocking the jug against a hard flat surface and pour the milk down the inside of your chosen cup or glass to make your desired coffee.

Lastly, don't forget to give your steam wand a good wipe down with a damp cloth.

NOTE:

If stretching makes a loud screeching sound, the chances are you have lowered the wand into the milk too early.

NOTE:

Always ensure that the frothing attachment has been firmly pushed onto the steam wand and connects with the rubber surround. For best results use cold fresh milk. Always clean the steam wand and frothing attachment after every use. Refer to 'Care and Cleaning', page 39.

NOTE:

For extracting more espresso immediately after using the steam function, this machine features an auto-purge function. This ensures the ground coffee will not be burnt by the initial water flow from the thermocoil being too hot. Instead this water is automatically released internally into the drip tray ensuring that the internal thermostat is at optimal temperature for extracting coffee. Your coffee will always be extracted at this optimal temperature ensuring only the best flavoured coffee is achieved.

COFFEE MAKING TIPS

WARMING YOUR CUP OR GLASS

A warm cup will help maintain the coffee's optimal temperature.

Preheat your cup by holding down the one cup button and running hot water into the cups from the group head without the portafilter inserted and place the cups on the warming tray.

WARMING THE FILTER HOLDER

A cold filter holder can drop the extraction temperature enough to significantly affect the quality of your coffee. Always ensure the filter holder is preheated by running hot water through it before preparing the coffee.

NOTE:

Always wipe the filter and filter holder dry before preparing the coffee as moisture can encourage 'drilling' - this is when water bypasses the ground coffee during extraction.

USING PRE-GROUND COFFEE

If using a pre-ground coffee, ensure an espresso grind suitable for espresso/cappuccino machines is purchased.

THE RIGHT MEASUREMENT

It is important to use the correct filter for the amount of coffee. A single espresso is made with 8g of coffee. A level measure of the tamp/spoon is the correct amount of coffee for a single espresso and 2 level measures for a double espresso.

TAMPING CORRECTLY

Level the desired amount of coffee by gently tapping the side of the filter holder before pressing down firmly with the tamper. When packing for a double espresso it is important only to tamp after the second measure.

Tamping between measures will create a layer in the coffee that can impede full extraction.

NOTE:

Make sure to wipe off any excess coffee from the rim of the filter to ensure a proper seal is achieved under the group head.

PURGE THE GROUP HEAD

Before inserting the filter holder, run some water through the group head. It will ensure that your machine has a last minute 'clean through' and stabilises the temperature prior to extracting.

BREWING YOUR ESPRESSO

The most common mistake in brewing is to over extract from your ground coffee. This results in a bitter beverage with visibly bleached crema. Crema is the caramel coloured layer that floats on top of the coffee following extraction.

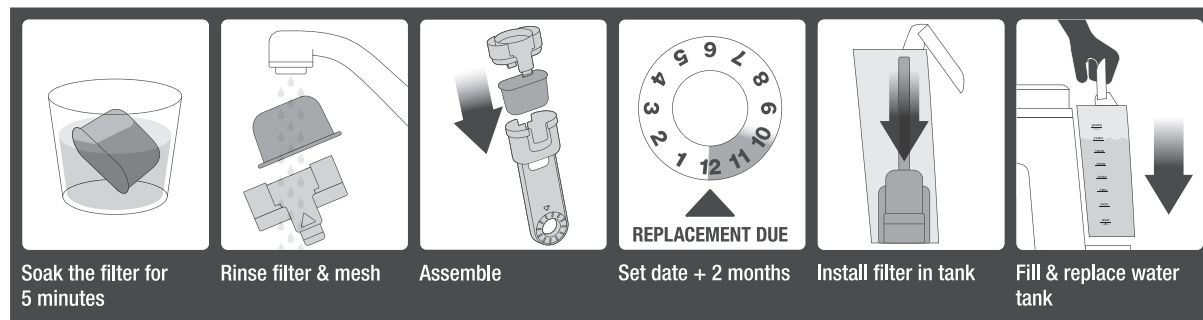
NOTE:

The taste of your coffee will, of course, depend on personal preference and on many other factors such as the type of coffee bean used, the coarseness or fineness of the grind and the tamping pressure. We recommend experimenting by varying these factors to achieve the coffee taste of your preference.

Cleaning

CARE AND CLEANING

INSTALLING / REPLACING THE FILTER IN THE WATER TANK



The Water Filter provided with the Espresso Machine can significantly reduce substances that affect the smell and taste of water such as free chlorine, certain pesticides and organic impurities as well as traces of heavy metals. The Water Filter can be removed from the water tank during operation if not required.

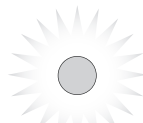
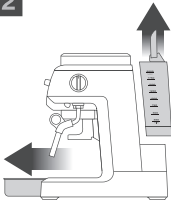
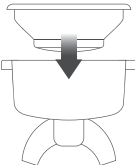

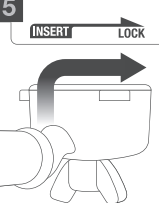

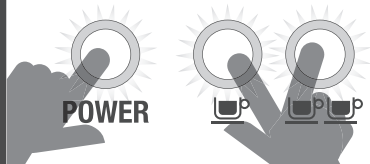

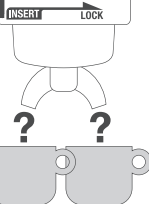
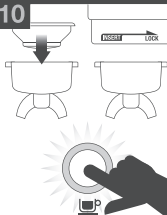
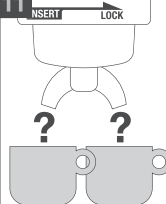

- Remove the filter from the plastic bag, and soak in a cup of water for 5 minutes.
- Rinse the filter under cold running water for 5 seconds.
- Wash the stainless steel mesh in the plastic filter compartment with water and assemble.
- Set the date dial to 2 months ahead.
- To install, push down to lock into place.

PORTAFILTER CLEANING

Periodically run water through the machine with the portafilter in place, but without any ground coffee, to rinse out any residual coffee particles.

CLEANING CYCLE

The Espresso Machine features an inbuilt cleaning cycle which should be carried out periodically. The CLEAN ME light will automatically illuminate to indicate to the user when a cleaning cycle is required.

1  CLEAN ME	2 	3 	4 1 TEASPOON OF GRANULATED CITRIC ACID 	5 	6  POWER
Cleaning required	Empty drip tray, fill water tank	Filter basket into portafilter	Place a teaspoon of granulated citric acid	Lock into machine	Turn machine off
7 HOLD TOGETHER 3 SEC  POWER	8  5 MIN	9 	10 	11 	12  info@catler.eu
A Press 1 Cup & 2 Cup, B Press Power	Wait 5 minutes to finish	Still no espresso extraction?	Repeat Steps A3-A5 of Cleaning Guide	Still no espresso extraction?	Contact Catler Customer Service for filter parts

CLEANING CYCLE PROCESS GUIDE

If cleaning is required, simply follow the steps below and refer to the Machine Cleaning Cycle Guide.

1. Use granulated citric acid.
2. Place the filter basket into the portafilter.
3. Pop 1 teaspoon of granulated citric acid into the filter.
4. Lock the portafilter into the group head.
5. Turn the machine 'OFF'.
6. Simultaneously press and hold the one cup, two cup and the POWER button for 3 seconds.
7. The cleaning cycle will commence and last for approximately 5 minutes. Once complete, 3 beeps will sound. Remove the portafilter and ensure teaspoon of granulated citric acid has completely dissolved.

If the granulated citric acid has not dissolved, repeat steps 5 to 7 until tablet has dissolved.

NOTE:

Before the beginning of the cleaning process ensure the drip tray is empty. After the finishing the cleaning process empty the drip tray.

DECALCIFYING

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, power of the machine, and affecting the quality of coffee.

We advise decalcifying the machine on a regular basis (every 2-3 months) using a mixture of white vinegar and water.

Follow the instructions provided, or use the following as a guide:

Diluted solution (for softer water)



- 1 part white vinegar
- 2 parts cold tap water

Concentrated solution (for harder water)

- 1 part white vinegar
- 1 part cold tap water

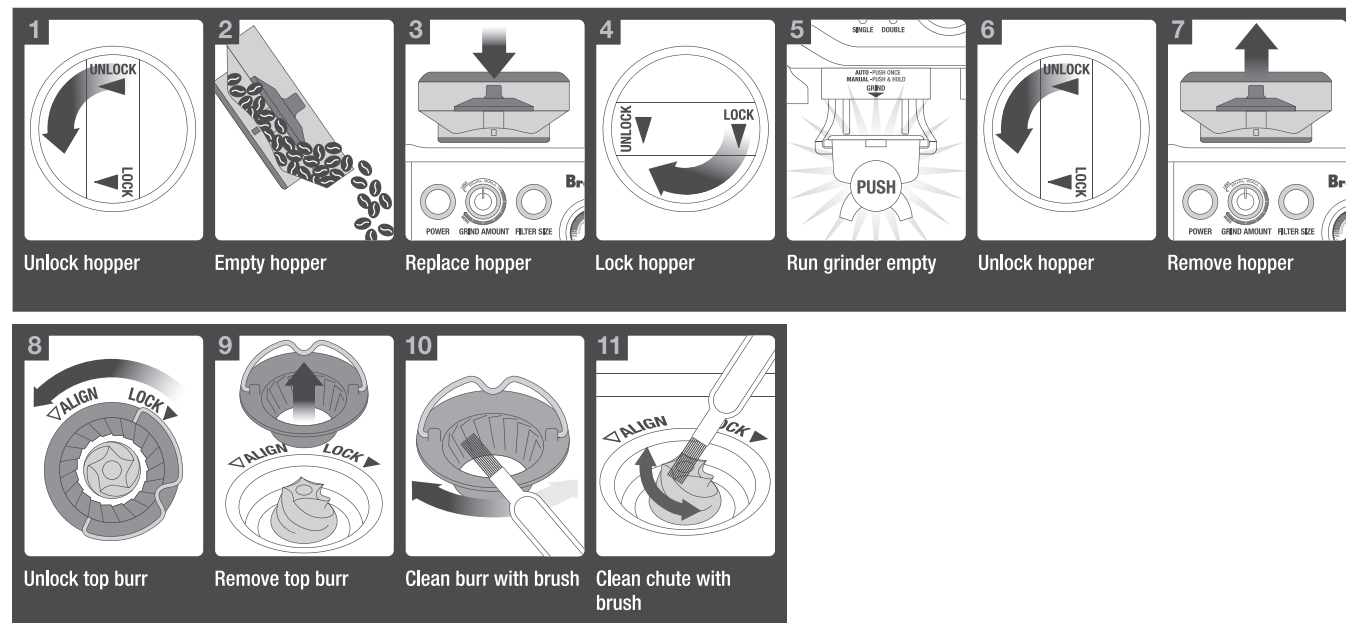
WARNING: DO NOT IMMERSE POWER CORD, POWER PLUG OR APPLIANCE IN WATER OR ANY OTHER LIQUID. THE WATER TANK SHOULD NEVER BE REMOVED OR COMPLETELY EMPTIED DURING DECALCIFYING.

DECALCIFYING THE MACHINE

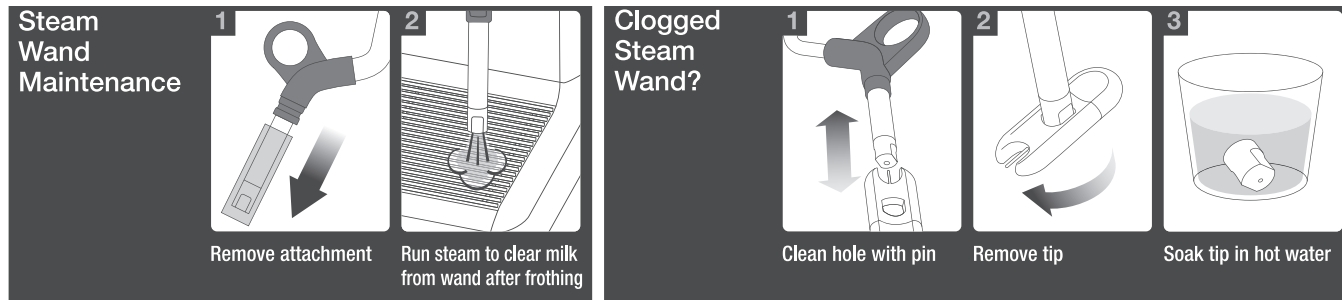
- Remove the portafilter and frothing attachment. Pour the mixture of white vinegar and water into the water tank.
- Plug the machine into the power outlet and switch on.
- Press the POWER button to the 'On' position.
- Place a large container under the group head and steam wand.
- When the brewing temperature has been reached all the button surrounds on the Control Panel will illuminate. Press and hold the one cup  or two cup  button to commence manual pour. Release the button once half the mixture of white vinegar and water has run through the group head.
- Set the steam dial to the 'STEAM' position and allow steam to run through the Steam Wand for approximately 2 minutes. Return the steam dial back to the 'OFF' position.
- After decalcifying, remove the water tank and rinse thoroughly then refill with fresh cold water. To rinse the machine, repeat previous steps.

CLEANING THE CONICAL BURR GRINDER

This grinder cleaning cycle removes oil build-up on burr heads which can impede performance.



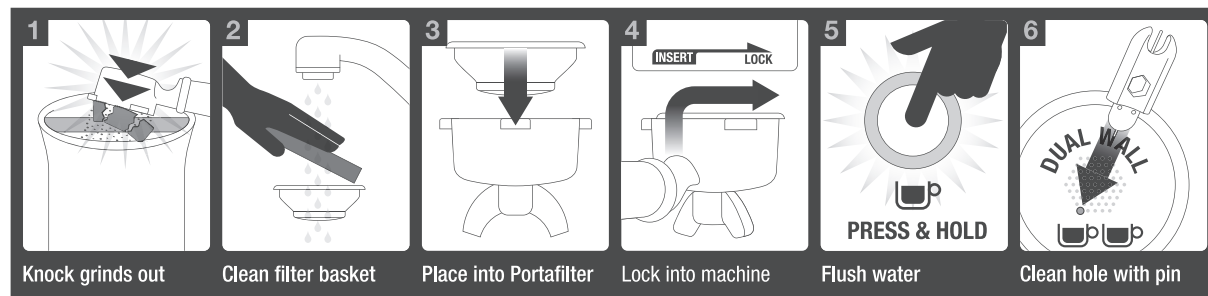
CLEANING THE STEAM WAND AND FROTHING ATTACHMENT



- The steam wand and frothing attachment should always be cleaned after frothing milk.
- Remove the frothing attachment and rinse in warm tap water.
- Wipe the steam wand with a damp cloth, and then with the steam wand directed back into the drip tray, briefly set the steam dial to the 'STEAM' position. This will clear any remaining milk from inside the steam wand.
- Ensure the steam dial is in the 'STANDBY' position. Press the POWER button to off and allow the machine to cool.
- If the steam wand remains blocked, use the pin on the cleaning tool to clear the opening.
- If the steam wand continues to be blocked, the tip of the steam wand can be removed by using the fitting in the middle of the cleaning tool.
- Unscrew the top with the cleaning tool.
- Soak the tip in hot water before using the pin on the cleaning tool to unblock. Replace the tip back onto the steam wand and secure with the cleaning tool.

CLEANING / UNBLOCKING THE FILTERS, PORTAFILTER AND GROUP HEAD

Periodically run water through the machine with the portafilter in place, but without any ground coffee, to rinse out any residual coffee particles.



Should the fine holes in the filters become blocked follow the following steps:

- 1 Place the filter into the portafilter. Run water through the machine with the filter and portafilter, without any ground coffee, in place.
- 2 The fine pin on the cleaning tool can be used to clear the filter basket holes.
- 3 To clean the single wall filters simply run water through the portafilter using the manual pour function by holding down the one cup ☕ button.
- 4 For a thorough clean of the filters, run a cleaning cycle of the machine with the portafilter and filter in place.



CLEANING THE OUTER HOUSING / CUP WARMING PLATE

The outer housing and cup warming plate can be cleaned with a soft, damp cloth. Then polish with a soft, dry cloth. Do not use abrasive cleaners, pads or cloths which can scratch the surface.



CLEANING THE DRIP TRAY

The drip tray should be removed, emptied and cleaned at regular intervals, particularly when the drip tray full indicator is showing 'Empty Me!'. Remove grid, compartments and 'Empty Me!' indicator from the drip tray. Dispose of the grounds from the dry compartment into the bin. Wash the drip tray with warm soapy water, using a non-abrasive washing liquid, rinse and dry thoroughly. The 'Empty Me!' indicator can be removed from the drip tray by pulling upwards to release the side latches.

The drip tray base and cover are dishwasher safe.



CLEANING THE STORAGE TRAY

The storage tray can be removed after the drip tray is removed then cleaned with a soft, damp cloth (do not use abrasive cleansers, pads or cloths which can scratch the surface).

STORING YOUR MACHINE

Before storing, press the POWER button to 'OFF'; turn the steam dial to 'OFF'; switch off at the power outlet and unplug.

Remove unused beans from the hopper, empty the water tank and the drip tray.

Ensure the machine is cool, clean and dry. Insert all accessories into position or into the storage tray.


Store upright. Do not place anything on top.

WARNING: DO NOT IMMERSE POWER CORD, POWER PLUG OR APPLIANCE IN WATER OR ANY OTHER LIQUID. THE WATER TANK SHOULD NEVER BE REMOVED OR COMPLETELY EMPTIED DURING DECALCIFYING.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
When the machine is switched on, the steam light is flashing.	Steam dial is not in 'STANDBY' position.	Turn the Steam dial to 'STANDBY' position. Machine will commence normal heat up procedure.
Coffee does not run through.	Machine is not turned on or plugged in.	Ensure the machine is plugged in, switched on at the power outlet and the POWER button is pressed to 'on'.
	Water tank is empty.	Refer to 'Filling The Water Tank', page 24.
	Coffee grind is too fine.	Ensure you use a suitable espresso grind. Refer to 'Adjusting the Right Grind' on page 26.
	Too much coffee in the filter.	Refer to 'Adjusting the Grind Amount', page 26.
	Coffee tamped too firmly.	Refer to 'Tamping The Ground Coffee', page 27.
	The filter is blocked Clean the filters.	Refer to 'Cleaning The Filters', page 40.
Coffee runs out too quickly.	The coffee grind is too coarse.	Ensure you use a suitable espresso grind. Refer to 'Adjusting the Right Grind' on page 26.
	Not enough ground coffee in the filter.	Refer to 'Adjusting the Grind Amount', page 26.
	Ground coffee not tamped firmly enough.	Refer to 'Tamping the Ground Coffee', page 27.
Coffee is too cold.	Cups not preheated.	Preheat cups. Refer to 'Pre-Warming The Cups', page 24.
	Milk not heated enough (if making a cappuccino or latté).	When the base of the jug becomes too hot to touch this is when the milk is heated at the correct temperature. Refer to 'The art of texturing milk', page 31.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
No crema.	Coffee is not tamped firmly enough.	Refer to 'Tamping The Ground Coffee', page 27.
	Coffee grind is too coarse.	Ensure you use a suitable espresso grind. Refer to 'Adjusting The Right Grind' on page 26.
	Ground coffee is not fresh.	Change old beans with fresh roasted or pre-ground. Ground coffee should not be kept for longer than a week.
	Filter holes are blocked.	Use the fine pin on the cleaning tool to clear the holes. Refer to 'Cleaning The Filters', page 35.
Machine is making pulsing/pumping sound while extracting coffee or steaming milk.	The machine is carrying out the normal operation of the 15 bar pump.	No action require as this is the normal operation of the machine.
Coffee runs out around the edge of the filter holder.	Filter holder is not inserted in the group head properly.	Refer to 'Inserting The Portafilter', page 28.
	There are coffee grounds around the filter rim.	Clean any excess ground coffee from the rim of the filter holder to ensure a proper fit into the brew head.
	Too much ground coffee in the filter.	Refer to 'Adjusting the Grind Amount', page 26.
	Ground coffee has been tamped too firmly.	Refer to 'Tamping The Ground Coffee', page 27.
	Incorrect filter for amount of ground coffee used.	Ensure you use the small filter for 1 cup of coffee and the larger filter for 2 cups of coffee.
Coffee extracts as drops from the portafilter.	The water tank is empty or low.	Refer to step 1 – 'Filling The Water Tank', page 24.
	Coffee grind is too fine.	Ensure you use a suitable espresso grind. Refer to 'Adjusting The Right Grind' on page 26.
	Machine is blocked by mineral deposits.	Decalcify the machine. Refer to 'Decalcifying', page 37.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Machine is making a loud and continuous pumping noise.	Water tank is empty.	Refer to step 1 – ‘Filling The Water Tank’, page 24.
	Water tank is not securely in place.	Refer to step 1 – ‘Filling The Water Tank’, page 24.
No steam is generated.	Machine is not turned on.	Ensure the machine is plugged in, switched on at the power outlet and the POWER button is pressed to ‘on’.
	Water tank is empty.	Refer to step 1 – ‘Filling The Water Tank’, page 24.
	Steam Dial is not in ‘Steam’ position.	Turn the steam dial to the ‘Steam’ position. 
	Steam Wand is blocked.	Use the pin on the cleaning tool to clear the opening. If the steam wand continues to be blocked remove the tip of the steam wand using the fitting in the middle of the cleaning tool. Refer to ‘Care and Cleaning’, page 39.
Milk is not foamy after texturing.	Not enough steam.	Steam wand may be blocked. Refer to ‘Care and Cleaning’, page 39.
	Milk is not fresh and cold.	Use cold fresh milk. Refer to ‘The art of texturing milk’, page 31.
Machine is not working.	The unit appears to be ‘on’ but the machine ceases to operate.	The safety thermal-cut may have activated due to the pump or grinder overheating. Turn the machine off and allow it to cool for about 30-60 minutes.
No ground coffee coming from grinder.	No coffee beans in hopper.	Fill hopper.

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Grinder does not start when micro switch is pressed. 'Filter Size' lights are cycling through single and double.	Bean Hopper safety interlock is open (hopper is not correctly in place).	Remove hopper, check for any then debris replace the hopper into the correct location.
Too much/too little ground coffee is being delivered to the filter basket.	Grind amount settings are incorrect for particular grind size.	Use the grind amount dial to increase or decrease the grind amount.
Too much/too little espresso is being delivered to the cup.	Grind amount settings and or grind size require changing.	Reset the machine to defaults or re-program new coffee dose settings.

Coffees

COFFEES TO TRY



ESPRESSO

Intense and aromatic, an espresso or short black as it's also known uses about 8g of ground coffee. It is served in a small cup or glass to a level of approximately 30ml.



LONG BLACK

A long black is generally a single or double shot of espresso with hot water added to taste.



FLAT WHITE

A single dose of espresso in a cup filled with steamed milk and topped with a skin of silky smooth foam.



CLASSIC CAFÉ LATTE

Traditionally the morning coffee of Italy and France, taken with pain au chocolate or sweet biscotti. This blend of 1/3 espresso to 2/3 milk is made with a single shot of espresso. Top with steamed milk, poured down the inside rim of the glass to give a creamy consistency and perfect layer of froth.



CAPPUCCINO

The real thing is served very light and luke warm with 1/3 espresso to 1/3 steamed milk and a generous final 1/3 of creamy froth. For added finesse, hold a piece of card over one half of the cappuccino before dusting with chocolate.



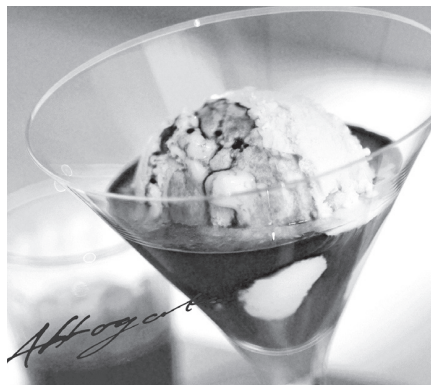
MACCHIATO

A shot of espresso served short in a 70ml demitasse and stained with a dash of finely textured milk.



CAFÉ MOCHA

A glass of textured milk laced with melted cocoa or chocolate syrup and an espresso shot. Top sprinkled with dark chocolate shavings.



ESPRESSO AFFOGATO

Totally irresistible, this sweet temptation is simply a single scoop of premium vanilla bean ice cream, drenched in espresso and if desired, your favourite liqueur. To create a sense of occasion, serve ice cream in a martini glass with shots on the side.



CON PANNA

Meaning 'with cream' this heart warmer is a chic variation on old-fashioned Vienna Coffee. In a 90-120ml cup, dress a double shot of espresso with a dollop of fresh cream, whipped until glossy. Dust with cinnamon and serve immediately.

Recipes

DESSERTS

BAKED CUSTARDS WITH FRESH RASPBERRY AND COFFEE FLOAT

Serves 6

750 ml cream
¾ cup caster sugar
2 vanilla beans, cut lengthways
1 tablespoon gelatine
1 punnet fresh raspberries
1 tablespoon caster sugar, extra
¾ cup strong espresso coffee, cooled

1. Combine the cream, caster sugar and vanilla beans in a saucepan. Stir over medium heat until just boiling. Remove the vanilla beans.
2. Add the gelatine and stir constantly with a wooden spoon until dissolved. Remove from heat. Allow the custard to cool.
3. Pour custard evenly into 6x150ml glasses. Refrigerate for minimum 3 hours or until set.
4. Place the raspberries into a medium sized bowl, sprinkle with sugar and crush lightly with a fork.
5. Fold the cooled coffee through the crushed raspberries. Cover and chill in the refrigerator.
6. To serve, top the custards, when set, with the raspberries and coffee mixture.
7. Serve immediately with freshly brewed coffee.

TIRAMISU

Makes 4

1½ cups mascarpone
1¼ cups cream
2½ tablespoons icing sugar
½ cup strong espresso coffee, cooled
½ cup Tia Maria or coffee liqueur
16 sponge fingers
Cocoa powder, for dusting

1. Combine mascarpone, cream and icing sugar in a large bowl. Whisk lightly until soft peaks form. Set aside.
2. Combine coffee and liqueur in bowl. Dip the sponge fingers into the coffee mixture a few at a time. Ensure all the coffee mixture is absorbed evenly by the sponge fingers.
3. Layer half the sponge fingers evenly into the base of 4 dessert bowls or glasses. Spread the layered sponge fingers with half of the cream mixture. Repeat the layers with remaining sponge fingers and cream mixture.
4. Dust evenly with cocoa powder and refrigerate until required.
5. Serve with fresh fruits and freshly brewed espresso coffee.

COFFEE, CINAMON AND WALNUT MUFFINS

Makes 12

2½ cups/375 g plain flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
¾ cup caster sugar
1 cup sour cream
2x 60g eggs
1 teaspoon finely grated lemon rind
1/3 cup olive oil
¾ cup strong espresso coffee, cooled
1 cup roughly chopped walnuts

1. Sift flour, baking powder and cinnamon into a large bowl and stir in sugar.
2. Place sour cream, eggs, lemon rind, oil and espresso coffee into a medium bowl, stir until well combined.
3. Fold creamed mixture and walnuts into the sifted ingredients, do not over mix.
4. Spoon the mixture evenly into 12 lightly greased and base lined muffin pans until two-thirds full.
5. Place into a preheated oven 180°C for 12–15 minutes or until cooked when tested.
6. Serve warm, or cooled and spread with Rich Coffee Icing. Delicious with a Cappuccino or Café Latté.

RICH COFFEE ICING

2 cups icing sugar, sifted
1 tablespoon butter, softened
¼ cup strong espresso coffee, warm

1. Combine icing sugar, butter and half the coffee in a bowl, stir well and gradually add remaining coffee until a spreadable consistency is achieved.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return

your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details.

The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This appliance complies with EU rules and regulations regarding electromagnetic and electrical safety.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

NOTE:

NOTE:

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800 SERIES

PREMIUM GRADE TOOLS

Due to continued product improvement, the products illustrated/photographed in this brochure may vary slightly from the actual product.

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