



Please read this instruction manual before operating the G-79 Duo Home Espresso Machine and retain for future reference.



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Introduction

Congratulations on the purchase of your new Gloria Jean's Coffees G-79 Duo Espresso Machine. Inspired by the Gloria Jean's Coffees' coffee house experience, the G-79 Duo has been designed to create a high quality espresso at home.

The G-79 Duo derives its name from the Gloria Jean's Coffees brand, our foundation date (1979) and the dual capability to use both ground coffee and coffee pods.

The G-79 Duo has a sleek design with quality internal parts, made of brass, stainless steel and aluminium, as well as a commercial size group head.

We hope you enjoy your new espresso machine and should you need any further assistance, please contact 1300 889 624.

Technical Specifications

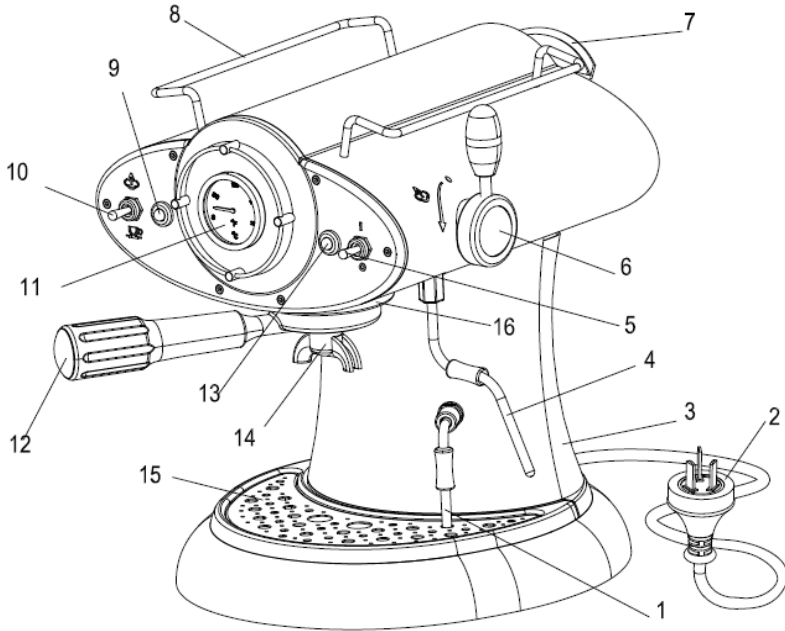
Device name:	G-79 Duo Home Espresso Machine
Model number:	G-79 Duo
External measurements:	320mm x 290mm x 345mm
Weight:	8.2kg
Voltage:	230V 50Hz
Power rating:	1260W
Water tank capacity:	1L
Maximum operating pressure:	15Bar

Included Accessories

Accessory:	Quantity:
Portafilter	1
Spout (single)	1
Spout (double)	1
Filter basket (single size)	1
Filter basket (double size)	1
Blind filter basket	1
Pod Filter Basket (10g)	1
Tamp	1

Please ensure all accessories listed above are included in the packaging. Contact your local supplier if there are missing or damaged parts.

Parts of the G-79 Duo Home Espresso Machine



1. Drain pipe
2. Cord and plug
3. Water tank
4. Steam wand
5. Power switch
6. Steam lever
7. Water inlet
8. Cup holder
9. Heating indicator light
10. Espresso / Steam heating switch
11. Temperature gauge
12. Group handle
13. Power indicator light
14. Spout
15. Drip tray
16. Group head

Safety Instructions

Please read the following safety instructions before operating the G-79 Duo Home Espresso Machine.

Before operating:

- Ensure the drain pipe is pointing towards the drip tray.
- Ensure the machine is positioned on a sturdy and level surface.
- Fill the water tank before switching the power on.
- Check that the power supply available is in accordance with the espresso machine requirements.
- Draw the cord completely out of the machine. Do not leave the cord inside the espresso machine base.
- Switch on to pre-heat the machine.

During operation:

- Keep the water inlet door closed.
- Do not remove the water tank.
- Do not touch any heated part of the espresso machine.

General safety considerations:

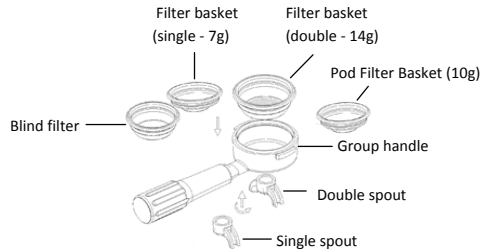
- Do not use if the cord or plug is damaged.
- Keep the machine out of reach of children.
- Some parts of the espresso machine reach a high temperature when in operation and after use. These may present a burning / scalding risk.
- The internal mechanism of the espresso machine should only be accessed by a qualified technician.
- It may be a safety hazard to operate this machine without following the instructions set out in this manual.
- Do not immerse the espresso machine in water.

Operating Instructions

Assemble the group handle:

(Refer to the diagram pictured right)

1. Select and insert the filter basket you wish to use into the group handle.
2. Screw in the spout.

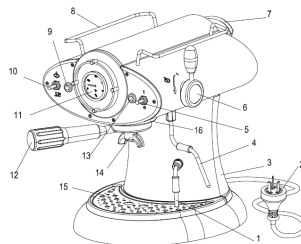


Please note:

- The single spout should be used in conjunction with the single filter basket.
- The double spout should be used in conjunction with the double filter basket.
- The blind filter is used for cleaning purposes. No spout is required with this filter, however you do not need to remove the spout to use the blind filter basket.
- The Pod Filter Basket should only be used with 10g Gloria Jean's Coffees, Coffee Pods.
- The single spout should be used with the Pod Filter Basket.

Pre-heat the espresso machine:

1. Fill the water tank with cold, filtered water. The water level should be between the minimum and maximum level indicators.
2. Insert the group handle into the group head. Turn the group handle anti-clockwise until it is locked into the group head.
3. Turn the power on.
4. The power indicator light and the heating indicator light will be illuminated to indicate the espresso machine is on and pre-heating. The heating indicator light will switch off when the machine has reached the required temperature.
5. Once the heating indicator light is off, switch the espresso / steam heating switch to the bottom position (part 10 in diagram). Leave the switch in this position until at least 1 cup of water has drained from the group head.
6. Return the espresso / steam heating switch to the central/middle position; wait until the heating indicator light has switched off.



NOTE: If this is the first use of the espresso machine, repeat steps 5 and 6 three times.

Once the heating indicator switch (part 9) is off, the machine has reached an adequate temperature to brew espresso.

Brew the espresso (ground coffee):

1. Assemble the group handle.
2. Dose the ground coffee into the filter basket.
3. Use the tamp to compact the coffee and create an even and level surface.
4. Wipe any excess coffee from the edge of the filter basket.
5. Insert the group handle into the group head and lock into place.
6. Place your cup under the spout.
7. Switch the espresso / steam heating switch (part 10) to the espresso position (bottom).
Water will begin to infuse with the ground coffee and the espresso will start to pour out of the spout.
8. Once the espresso has reached your desired quantity, switch the espresso / steam heating switch to the central position.
9. Remove the group handle from the group head and clear the used coffee from the filter basket.
10. Rinse the filter basket with hot water before inserting it back into the group head.

Please note:

- If there is too much ground coffee in the filter basket, coffee may leak out of the top of the filter basket and cause damage to the rubber seals in the group head.

Brew the espresso (coffee Pod):

1. Assemble the group handle.
2. Insert the espresso Pod into the Pod Filter Basket.
3. Insert the group handle into the group head and lock into place.
4. Place your cup under the spout.
5. Switch the espresso / steam heating switch to the espresso position. Water will begin to infuse with the coffee Pod and the espresso will start to pour out of the spout.
6. Once the espresso has reached your desired quantity, switch the espresso / steam heating switch to the central position.
7. Remove the group handle from the group head and discard the used Pod.
8. Rinse the filter basket with hot water before inserting it back into the group head.

Steam the milk:

1. Switch the espresso / steam heating switch to the steam position and wait until the heating indicator light is off.
2. Purge the steam wand by turning the steam lever to the on position, just long enough to expel a short burst of steam, return the steam lever to the off position.
3. Fill your milk jug with your desired amount of cold milk.
4. Place the nozzle of the steam wand just below the surface of the milk.
5. Turn the steam lever to the on position.
6. Adjust the position of the milk jug to inject air into the milk.
7. Once you have finished steaming the milk, turn the steam lever to the off position.
8. Repeat Step 2.
9. Wipe the steam wand with a clean and damp cloth to remove any milk.

Please note:

- Steam forms condensation in the steam wand line when it is not in use. It is important to purge the steam wand before each use in order to remove this condensation.
- The steam wand must be purged after use in order to release any milk drawn into the line during steaming. This will reduce the chance of blockages in the steam wand line.
- Use a milk thermometer to measure the temperature of the milk as it heats and ensure you do not over or under heat the milk.

Clean the espresso machine:

After each use:

1. Rinse the filter basket with hot water.
2. Purge the steam wand.
3. Wipe the steam wand with a clean and damp cloth.

Daily maintenance:

1. Clean the machine surfaces with a clean and damp cloth.
2. Clear the waste water from the drip tray.
3. Empty the water from the water tank.

Weekly maintenance:

1. Insert the blind filter basket into the group handle.
2. Add some espresso machine cleaning powder and insert the group handle into the group head and lock it in place.
3. Turn the espresso / steam heating switch to the espresso position (bottom); leave it in place for 30 seconds.
4. Return the switch to the central position.
5. Repeat steps 3 and 4 several times without removing the group handle from the group head.
6. Remove the blind filter basket from the group handle and rinse all group handle parts in warm water.

To remove any trace of the espresso machine cleaning powder:

7. Turn the espresso / steam heating switch to the espresso position and allow clear water to flow through the group head for 30 seconds before returning the switch to the central position.
8. Turn the steam lever to the on position and allow the steam wand to purge for 10 seconds before returning the steam lever to the off position.

Monthly maintenance:

1. Pour an espresso machine grade descaling solution into the water tank.
2. Insert the double filter basket and attach the double spout to the group handle.
3. Insert the group handle into the group head and lock it in place.
4. Switch the espresso / steam heating switch to the espresso position; allow approximately six cups of water to flow through the group head before returning the switch to the central position.
5. Remove the group handle from the group head and remove the filter basket from the group handle.
6. Insert the blind filter basket to the group handle.
7. Insert the group handle into the group head and lock it in place.
8. Turn the espresso / steam heating switch to the espresso position; leave it in the place for 30 seconds.
9. Return the switch to the central position.
10. Repeat steps 8 and 9 several times without removing the group handle from the group head.
11. Remove the blind filter basket from the group handle and rinse all group handle parts in warm water.
12. Empty the remaining descaling solution from the water tank.
13. Clean the water tank in warm, soapy water and rinse thoroughly.

Troubleshooting guide

<p>The machine has no power or is not heating.</p>	<ul style="list-style-type: none"> • Check that the power supply is adequate for the espresso machine. • Check that the cord and plug are not damaged. • Check that the Power Switch is in the on position.
<p>No water or steam is coming out.</p>	<ul style="list-style-type: none"> • Check that the power supply is adequate for the espresso machine. • Check the water level in the water tank is above the minimum indication line. • Ensure the water tank is in the correct position at the base of the espresso machine. • Check that the espresso / steam heating switch has been moved from the central position.
<p>Espresso is pouring out of the spouts too quickly.</p>	<ul style="list-style-type: none"> • Grind is too coarse – adjust it to be finer.
<p>Espresso is pouring out of the spouts too slowly.</p>	<ul style="list-style-type: none"> • Grind is too fine – adjust it to be coarser.
<p>Water is leaking out of the top of the filter basket.</p>	<ul style="list-style-type: none"> • Ensure the group handle is locked in place in the group head. • Ensure you wipe away any excess ground coffee from the edge of the filter basket before inserting it into the group head. • Ensure you have not over-filled the group handle.
<p>Unable to lock in the group handle.</p>	<ul style="list-style-type: none"> • Volume of coffee in basket is too great to enable the group handle to lock in properly.
<p>Off taste to the espresso.</p>	<ul style="list-style-type: none"> • Check that the group head is cleared after every espresso extraction. • Ensure the machine is cleaned regularly. • Ensure that when you use machine cleaner you flush all residue away as per the instructions. • Check the use by date of the coffee beans. • Ensure the coffee beans are stored correctly; they should be stored in a sealed container in a cool dry place. Do not store coffee beans in the fridge or freezer.

