

COMOBAR MACHINE



TECHNICAL SPECS:

Height: 16.5"

Width: 9.5"

Depth: 13.5"

Weight: 34 lbs

Power: 110 V, 12 amps.

Espresso Capsules

- Ground espresso pre-packed in capsules
- Vacuum sealed package for longer freshness
- 5-capsule packed
- Shelf-life: two years
- Colour distinctive cover tops for Decaffeinated & Dark roast capsules
- 100 capsules per BOX



Regular, Decaffeinated and Dark Roast

MORE COMOBAR DETAILS

1. **What is Espresso?** Espresso is a small demitasse cup of strong, dark Italian roast coffee produced by a machine designed just for that purpose. This 1 to 2 oz shot of pressure brewed coffee uses 7 grams of finely ground espresso coffee. Brewing takes about 25 seconds and will produce a layer of *crema* (foam) on the surface. Espresso is served all day and night at restaurants/coffee bars, and consumed traditionally after meals.

2. **What is Cappuccino?** Cappuccino is brewed espresso combined with a small amount of steamed milk (about 3 oz) and topped with a "cloud" of foamed milk and often dusted with cinnamon or cocoa powder. Normally, a steam wand is used to heat and froth the milk.

Cappuccino is primarily served before and during morning meals but is often consumed independently through out the day.

3. **How do I offer the product?**

Cappuccino drinks represent a large percentage of the espresso based coffee sales. When customers are first seated the wait staff should ask "would you like a cappuccino, coffee, espresso, etc". This informs the customer that you serve cappuccinos and promotes the hot drink.

Regular customers become repeated buyers and sales increase.

Espresso customers are consistent buyers who know what they want. Once they are aware that you serve espresso they will order regularly.

4. **How do I use the Comobar?**

ESPRESSO

1. Place espresso cup on cup holder.
 2. Open Slide door
 3. Remove espresso capsule from package
 4. Insert espresso capsule
 5. Close door
 6. Press ONCE espresso selection button
 7. Machine will brew and stop automatically
- READY TO SERVE**

CAPPUCCINO

1. Pour milk in cappuccino cup
 2. Place cup on drip tray
 3. Insert stem into cup as deep as possible
 4. Open slide door
 5. Remove espresso capsule from package
 6. Insert capsule
 7. Close door
 8. Press ONCE cappuccino selection button
 9. When machine stops remove drink
- READY TO SERVE**

EASY STEPS FOR CLEANING

1. Press the steam button and allow 5 – 10 seconds to flow from the steam wand. This will clean out any residue milk products that have been sucked up into the internal steam hoses.

If this is not done on a regular basis, the internal steam hoses and the external steam wand will eventually clog with milk fats. Over time, the milk fat build up may affect the machine's performance and even more importantly, it can affect the quality and taste of the drinks.

2. Turn off the machine by using the on/off switch located on the lower left rear corner of the machine.
3. Open and close the capsule door to eject any used capsules.
4. Remove capsule bin and dump any used capsules and residue liquids.
5. Wash and rinse the bin, tray, external sleeve. Pay special attention to the air intake hole of the external sleeve to make sure that it is unclogged.

DO NOT USE A DISHWASHER TO CLEAN ANY OF THE MACHINE'S COMPONENTS. THESE PARTS FLOAT AND THEY WILL BE LOST, THEY MAY ALSO CAUSE DAMAGE TO THE DISHWASHER.

6. Use a damp cloth and a mild cleaning solution to wipe the machine chassis and steam wand clean, and reinstall the machine components in the proper stations on the machine.
7. The drip tray can hold approximately 50 capsules. We suggest its daily cleaning to avoid an overload capacity of capsules.

MOST COMMON PROBLEMS

- A. CLOG STEAM (Dismount and clean)
- B. No water (fill water tank – possible reset)
- C. Power surge (possible reset)

To reset simply turn machine off, wait 20 second, then turn machine back on.