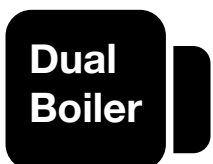




El Rocio

El Rocio Zarre

Dual Boiler
Stainless Steel



OPV



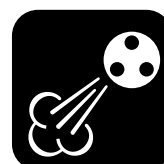
Variable
Pressure



Dual Gauge

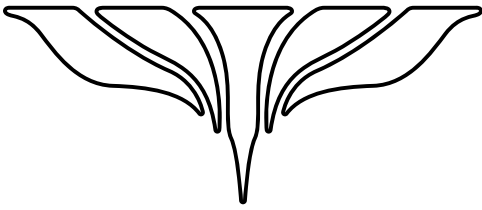


1.2 pi / 3 Hole
Steam Tip



58mm
Group Head





El Rocio

Dual Boiler Espresso Coffee Machine

01 Components

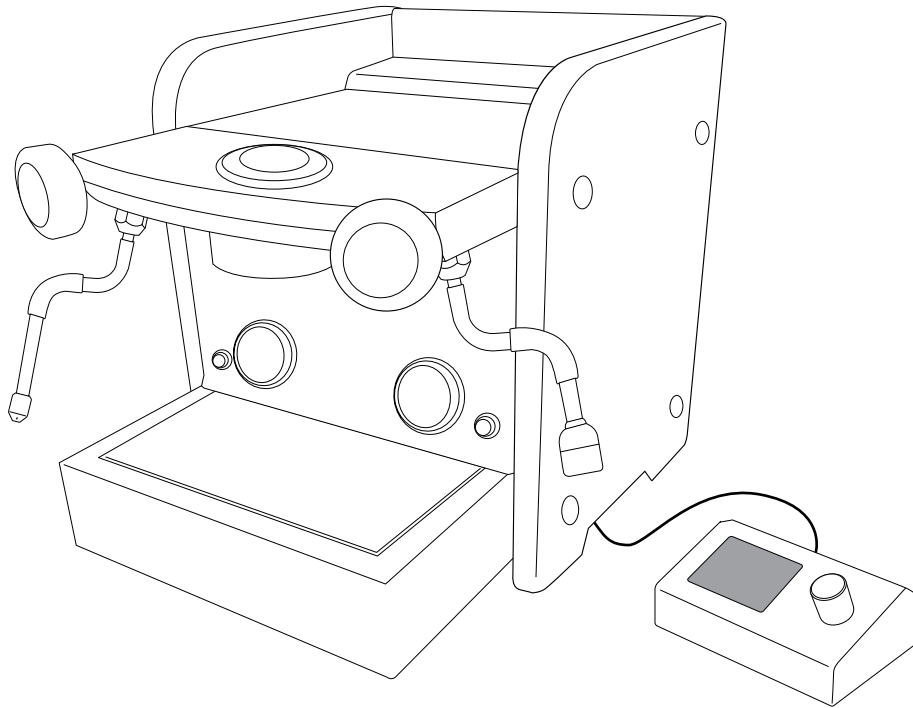
07 User Guide

04 Precautions Before Use

17 Cleaning & Maintenance

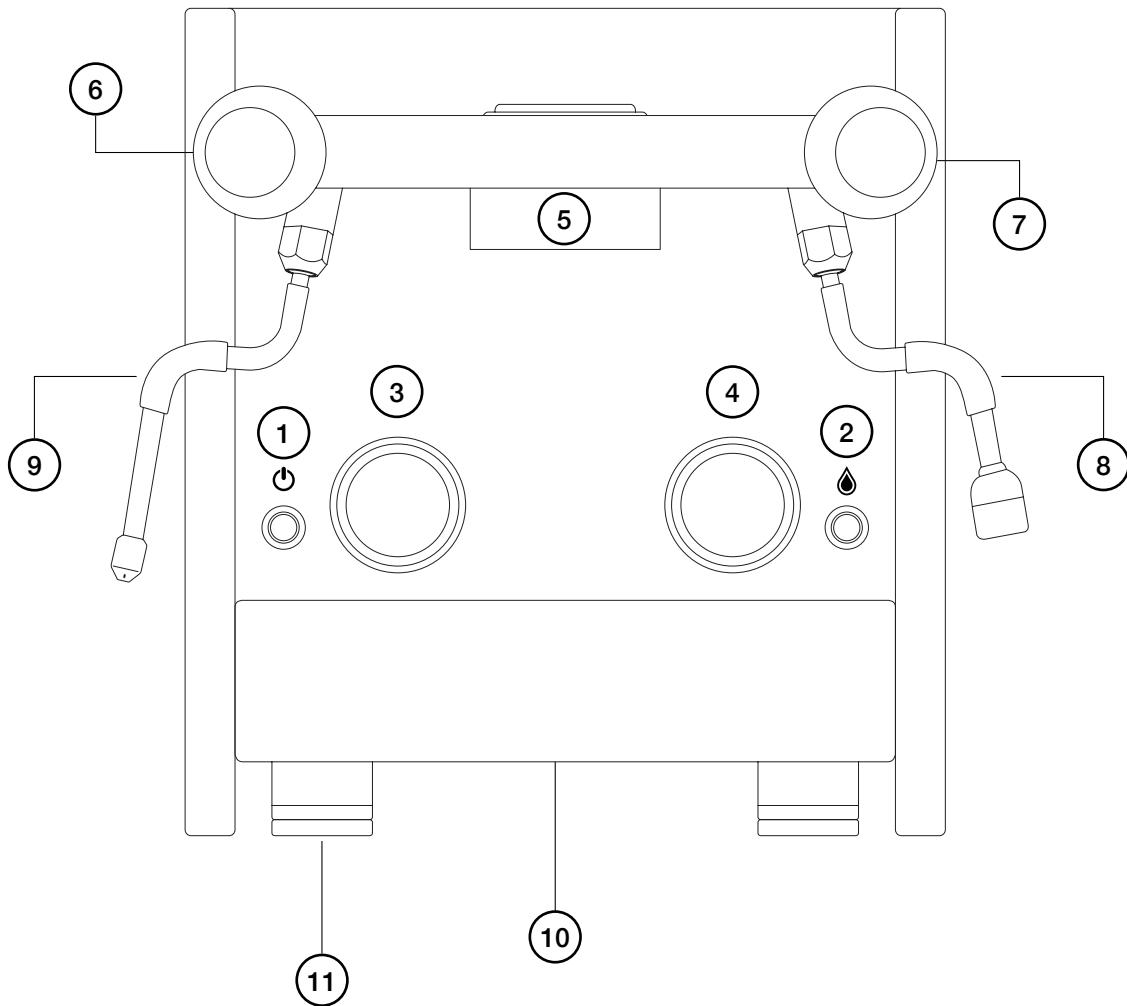
06 Alert Indicator

18 Frequent Questions

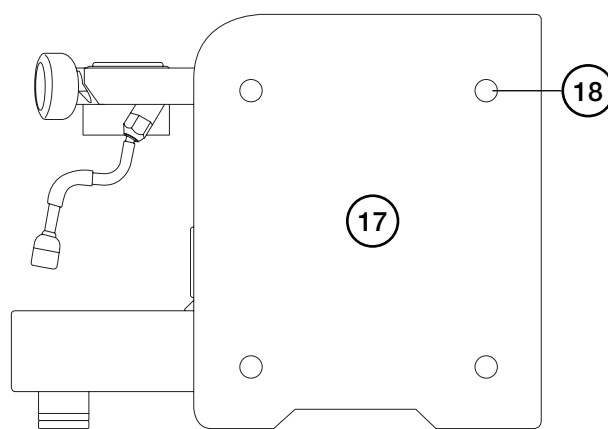
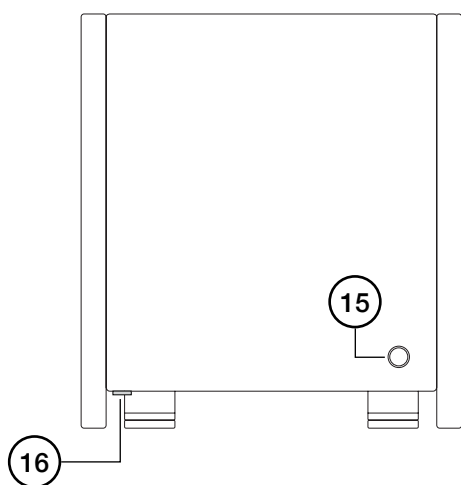
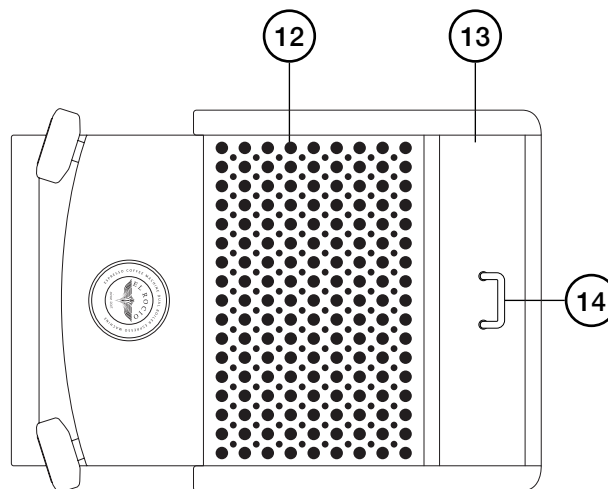


What's in the box:

- Zarre
- Bottomless portafilter
- Double spouted portafilter
- Tamper
- Cleaning brush
- Backflush disk
- Controller
- 7g basket
- 14g basket



- | | |
|------------------------|-------------------|
| ① Power switch | ⑦ Hot water knob |
| ② Extraction switch | ⑧ Hot water wand |
| ③ Steam pressure gauge | ⑨ Steam wand |
| ④ Extraction gauge | ⑩ Drain tray |
| ⑤ Gouphead | ⑪ Adjustable foot |
| ⑥ Steam knob | |



⑫ Cup warmer

⑬ Reservoir lid

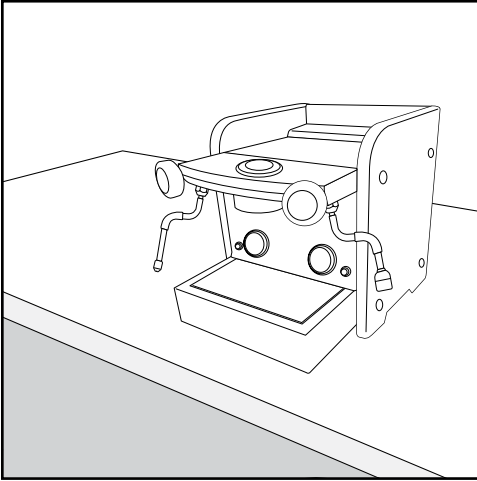
⑭ Lid handle

⑮ Controller connection

⑯ Main power switch

⑰ Side panel

⑱ Tap bolt



Precautions before use

The Zarre must be connected to an appropriate power source (120V/60hz, 1.5KW)

Never turn on the Zarre without water in the reservoir. Doing so may severely damage the machine.

Install the Zarre on a solid, flat surface

Do not cover the Zarre with any cloths while it is turned on

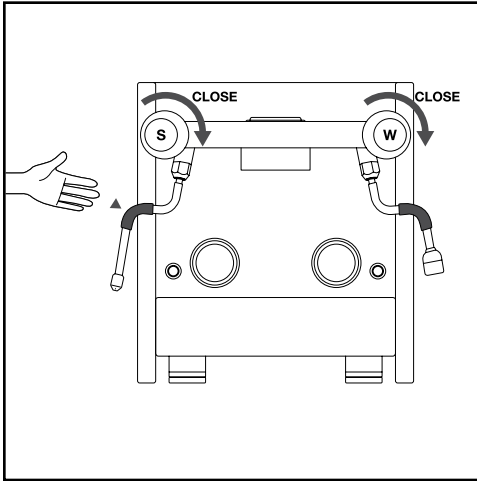
Do not place any liquids on the cup warmer

When uninstalling or moving the Zarre

Empty the water from the drain drain and reservoir

Release pressure from the steam boiler by opening the steam valve

Allow the machine cool completely.

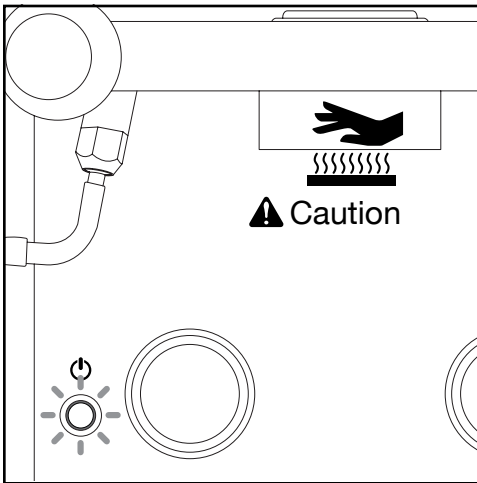


It is recommended to plug the Zarre directly into a wall socket instead of a power strip. The Zarre requires up to 1.5KW while heating

Keep the power cord and controller cable away from liquids and sharp objects

Keep the Zarre away from other heat sources

Turn both the steam and hot water valves clockwise to close them prior to powering on the Zarre.



The steam and hot water wands are extremely hot directly after usage. Be sure to grip both wands by the silicone sleeve.

The grouphead of the Zarre is actively heated. Do not touch the group head while the Zarre is powered on.

Alert Indicators



Red light blinks at high speed - Water reservoir is empty



Red light blinks at medium speed - Steam boiler is filling



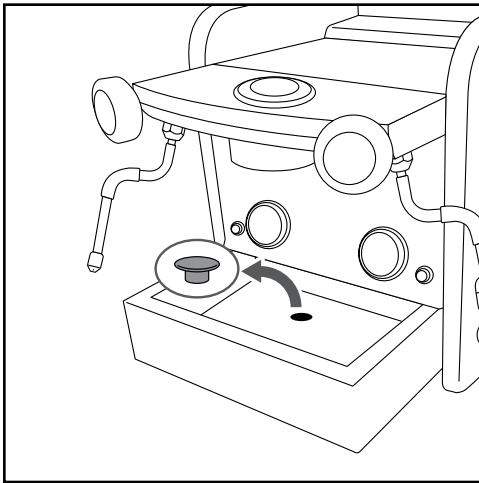
Red light blinks at slow speed - Brew boiler is filling



Green light will blink until the brew boiler reaches set temperature



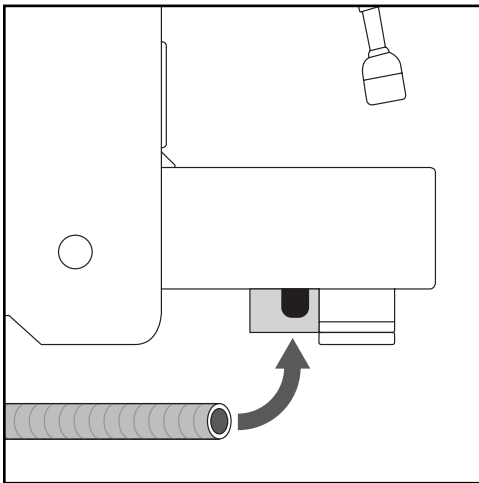
The steam boiler is fully heated when the steam pressure gauge reads between 1-2 bars.



Direct plumbing (optional)

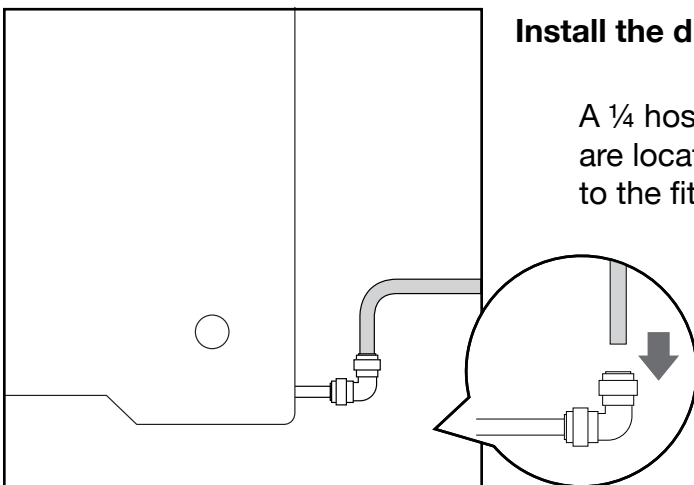
Installing the drain hose to the drip tray (optional)

1. Remove the cap from the center of the drip tray
2. Connect the drain hose to the barb fitting on the underside of the drip tray. If there are any leaks, secure the hose with a hose clamp.



Install the direct water connection

A $\frac{1}{4}$ hose and valve, along with a push connect fitting are located at the back of the machine. Attach a $\frac{1}{4}$ " line to the fitting.



Detaching and Cleaning the Water Reservoir

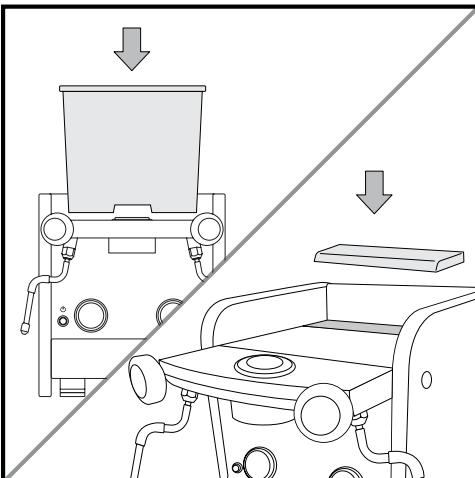
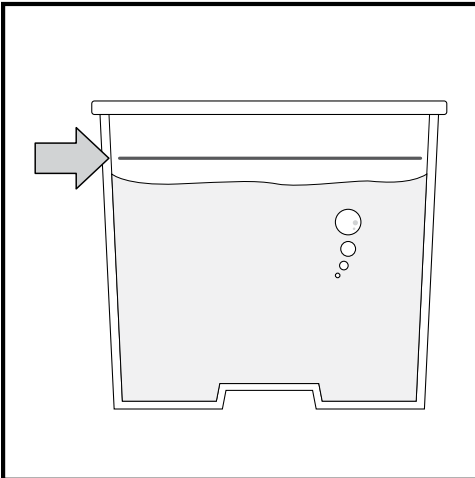
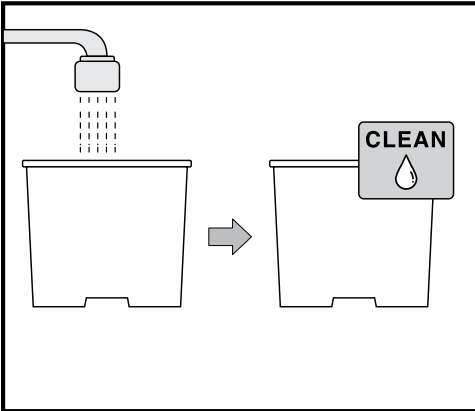
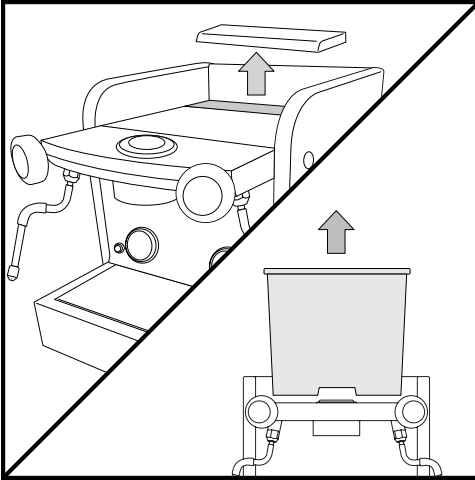
1. Remove the metal cover and the reservoir lid.
2. Detach the 1/8th inlet hose from the push fitting at the right of the reservoir
3. Pull the reservoir up and out of the Zarre body

4. Wash with warm water and soap and rinse thoroughly.
To avoid distortion of the plastic, do not use hot water.

5. Put the water reservoir back in the Zarre and reconnect the 1/8th line to the push fitting (only if direct-plumbed).

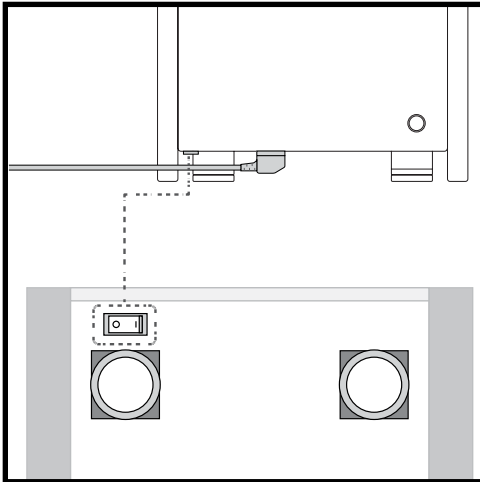
6. Fill the water reservoir and check to make sure the sensor at the bottom is floating.

7. Replace the lid and metal cover.

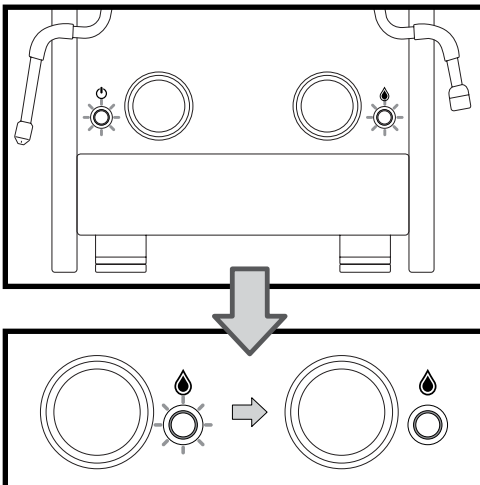


Powering on the Zarre

1. Turn on the main power switch at the back of the Zarre.
2. Press the power button on the front left panel



3. The vibration pump should start working to fill the boilers
4. Once the green light stops blinking and the steam pressure gauge settles between 1-2, the machine is fully heated and ready to use.



Setting Shot Count

From the controller's home screen, select the Settings icon and then select 'Count'. In the Count menu, the lifetime shot count of the machine is displayed as Total Shot Count. A resettable shot counter for maintenance reminders is displayed as Shot Count. For example, set the value of Shot Count to 300 as a reminder to replace your group gasket once a year. Or, set the Shot Count to 20 as a reminder to backflush your machine once per week. This is completely up to the user to decide. When the set number of shot cycles has been reached, the machine will read 'Shot Count Full'. When this message is displayed, reset the Shot Count to the desired number. Resetting the Shot Count will not reset the Total Shot Count. Shot Count can be monitored from the home screen under the current mode.

When the shot count is full, please disregard the reminder to 'Clean Level Sensor'. This is not necessary in a home environment.

Setting Temperatures

From the controller's home screen, select the Settings icon and then select 'Temperature.'

- **Shot Temp** - Coffee boiler temperature
- **Sleeping Temp** - Temperature of both boilers in sleep mode
- **Temp Unit** - Celsius or Fahrenheit
- **Steam Heater On/Off** - Engage or disengage the steam boiler (indicated by steam icon on home screen)
- **Steam Temp** - Steam boiler temperature

Setting Time

From the controller's home screen, select the Settings icon and then select 'Time.'

- **Clock** - Set the time of day
- **Auto Sleep Time** - Number of minutes of standby before entering Sleep Mode
- **Auto Power Off** - Number of minutes of standby before powering off
- **Auto Wakeup Time** - Time of day in which the machine will automatically power on
- **Auto Wakeup On/Off** - Engage or disengage Auto Wakeup cycle

Understanding the Brew Modes

Manual Mode

Navigating to Manual Mode

1. From the homescreen of the controller, touch the clock
2. Select the Manual Mode icon on the far right

Manual Mode allows the user to control pump pressure in real time throughout the duration of a shot cycle. In Manual Mode, the user controls pre-infusion and brew with their fingers via the rotary knob on the outboard controller. When the rotary knob is moved just past the lowest position, the pump engages at its lowest possible pressure, which is around 1-2 bars and around 4-5ml per-second water flow. Pump power can be increased or decreased as desired throughout the entire cycle.

A common use of Manual Mode is to engage the pump at low power until full saturation is reached, then increase power to 6-9 bars on the brew pressure gauge. Nearing the final 10ml-15ml of the shot, ramp down the power gradually, tapering off brew pressure from 9 bars to 0 bars.

Auto Mode

Navigating to Auto Mode

3. From the homescreen of the controller, touch the clock
4. Select one of the two cup icons (Auto1 or Auto2)

In addition to a Manual Mode, the Zarre features two programmable Auto modes. In Auto mode, the user is able to program Pre-infusion Time, followed by 'Pre-infusion Stop', and lastly 'Shot Time'. When in Auto mode, the shot cycle is engaged by pressing the green droplet button on the front panel. It is not engaged from the outboard controller like it is in Manual Mode.

Controls in Auto Mode:

'Pre-infusion Time' translates to the amount of time that the pump kicks on in full power at the beginning of the shot before entering the 'Pre-infusion Stop' stage. When used correctly, this feature allows the user to quickly fill the brew chamber under 0 bars to reduce headspace before transitioning into a low pressure infusion, allowing the pressure ramp to start quickly. To launch straight into low pump power for an elongated pre-infusion, Pre-infusion Time should be set to 0. To dial in Pre-infusion Time, switch to manual mode, insert the backflush disk into the portafilter, and determine how long it takes for the pressure to begin ramping after a shot cycle has been initiated at full power. This value (which should only be a few seconds or less) can be programmed as your Pre-Infusion Time in Auto mode. Utilizing Pre-infusion Time in this way will help promote a faster saturation of the puck.

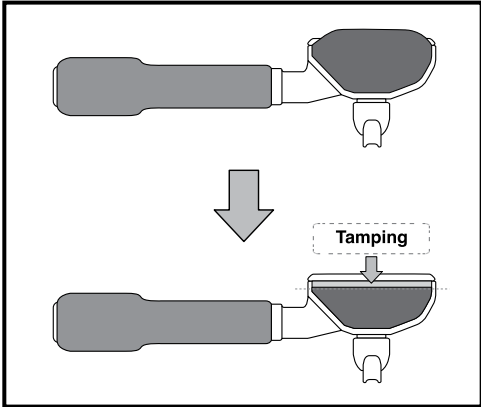
'Pre-Infusion Stop' translates to the amount of time that the pump operates in the programmed low power (between 30%-60% pump power). A common way to use Pre-Infusion Stop is to infuse the puck with low pump power just until espresso has begun to flow from the basket.

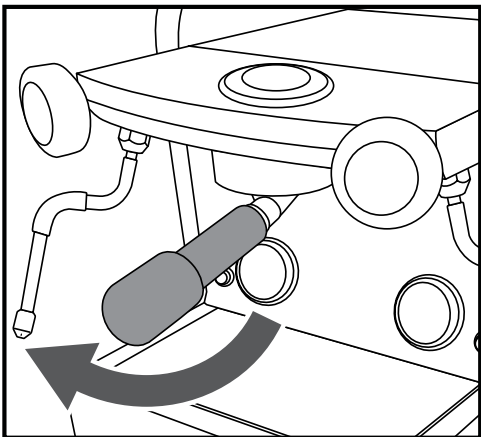
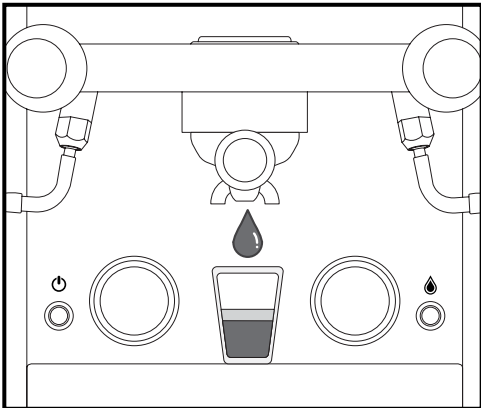
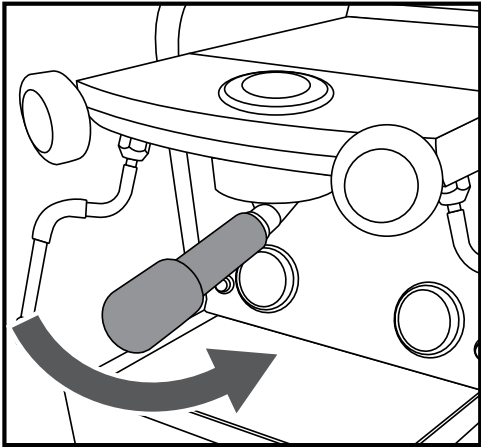
'Shot Time' is the total shot time from beginning to end. Subtract the Pre-infusion Time and Pre-infusion Stop times from this value, and the difference is the duration of full pump power following Pre-Infusion Stop. For example, if your full pre-infusion cycle (Pre-infusion Time and Pre-Infusion Stop combined) totals 15 seconds and Shot Time is set to 35 seconds, The Zarre will transition into full power infusion for 20 seconds. Shot Time can be set between 10 seconds and 120 seconds.

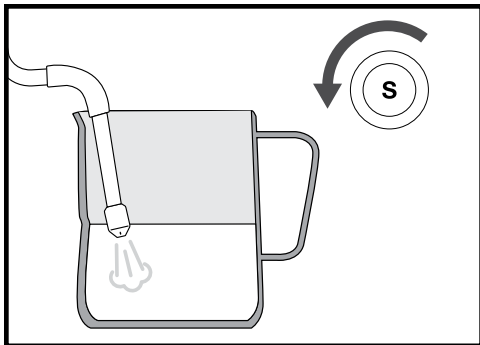
Other notes

Auto mode is not programmable by volume, only by time. Brew pressure at full pump power is determined in part by the OPV valve inside the Zarre. Out of the box, with the backflush disk installed in the portafilter, max power should be equivalent to about 9 bars of pressure. To reduce max pressure, the OPV valve will need to be reset. Contact sales@prima-coffee.com for assistance if you desire a lower or higher max pressure.

Brewing a shot of espresso

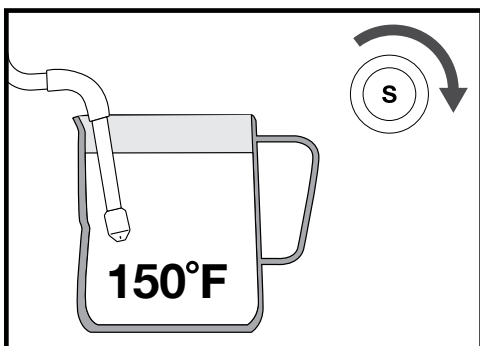
1. Insert a basket into one of the portafilters
2. Fill a portafilter with an adequate amount of finely ground coffee. Groom and tamp the grounds.

3. Lock the portafilter into the group head by rotating it counter clockwise.
4. Press the green button on the front panel to engage an Auto cycle (if in Auto mode). If in Manual mode, turn the rotary knob to engage the pump.
5. Once extraction is complete, remove the portafilter by rotating it clockwise.
6. Clean the portafilter and purge the group head with a small amount of water.
7. Optimize your grind size either finer or coarser to achieve your desired extraction





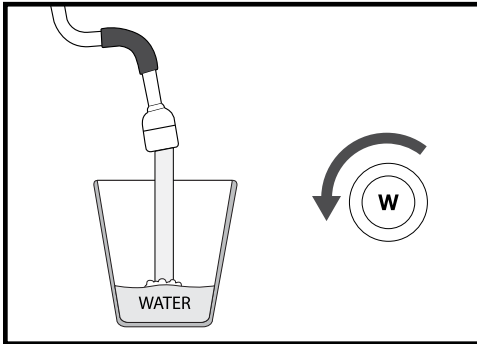
Steaming Milk

1. Fill a milk pitcher with approximately $\frac{3}{4}$ of the desired target volume of milk (the milk will expand during steaming)
2. Place a towel over the steam wand tip, then open the steam valve to purge the steam wand for approximately 3 seconds. This will heat the wand and remove any liquid water.



3. While holding the milk pitcher handle, submerge the steam wand in the milk, about halfway to the bottom of the pitcher.
4. Quickly turn the steam valve counterclockwise to initiate a flow of steam
5. Slowly lift the steam tip near the surface to aerate the milk (approximately 5-8 seconds)
6. Submerge the steam wand in a position that causes the milk to churn
7. Turn the steam valve off in the clockwise direction once the pitcher becomes too hot to touch
8. Immediately purge the steam wand to dispel any milk trapped inside.
9. Wipe the outside of the steam wand with a damp cloth to remove any milk residue.

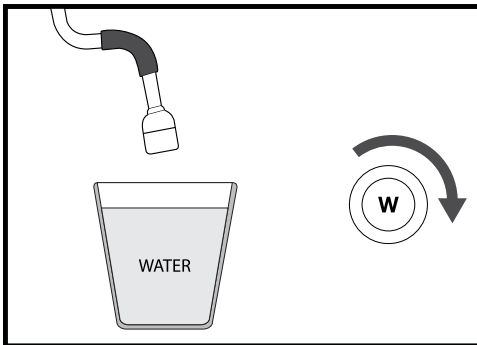
Make sure to grip the steam wand by the silicone sleeve to prevent burning your fingers.

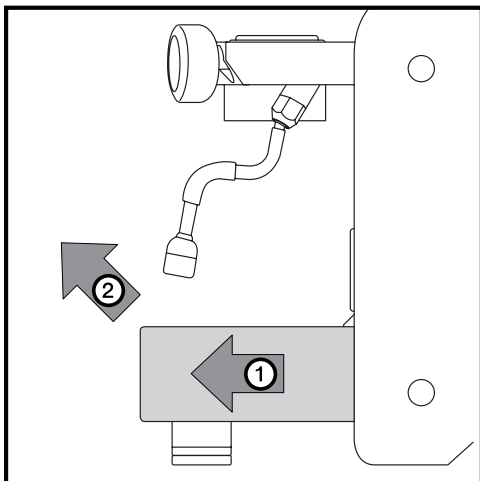


Dispensing Hot Water

1. Turn the water valve (on right) counterclockwise to initiate a flow of hot water.
2. Turn the water valve clockwise to close and stop the flow.

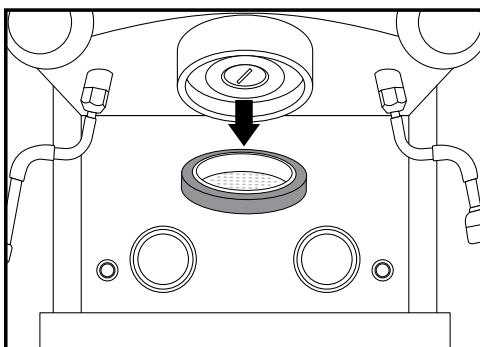
Make sure to grip the water wand by the silicone sleeve to prevent burning your fingers.





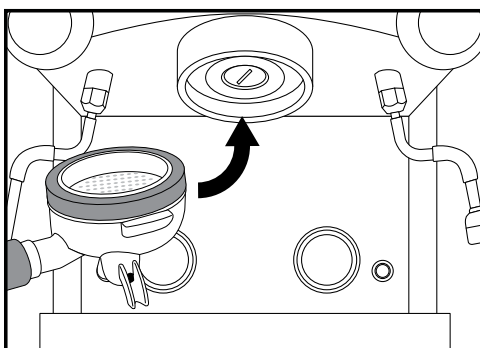
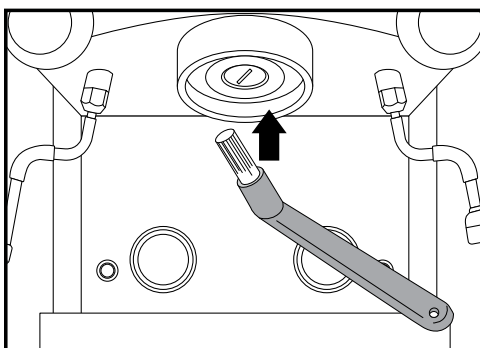
Daily cleaning - Drain Tray

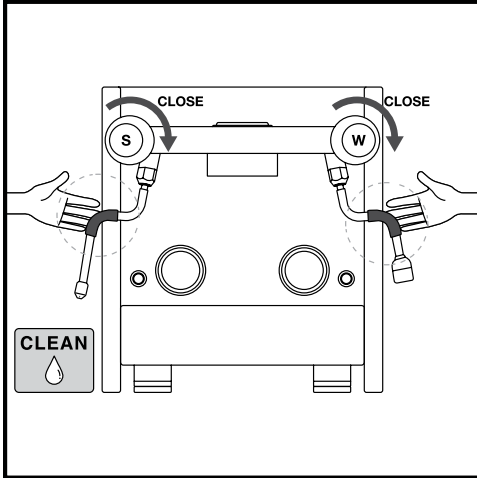
1. Pull out the drain tray to remove it
2. Remove the drain tray grate cover
3. Dump contents of tray, rinse or scrub with soapy water as necessary
4. Replace drain tray and drain tray grate cover



Weekly Cleaning - Group head

1. Remove the basket, then Insert the backflush disk into a portafilter
2. Add about 1 teaspoon of foaming coffee detergent, like Cafiza or Biocaf. (found on prima-coffee.com)
3. Switch to Manual Mode
4. Turn the rotary knob to engage the pump at full power, until the group head fills and the pressure gauge maxes out at full (around 9 bars).
5. Turn the rotary knob to the off position, allowing the cleaning solution to be dispelled under pressure through the 3 way solenoid.
6. Repeat steps 4 and 5 five times.
7. Power down the machine and allow it to cool.
8. Remove the shower screen from the group head by carefully prying it out with the gasket.
9. Use a group brush to clean the inside of any excess coffee residue.
10. Soak the shower screen alone (without the rubber gasket) in a solution of hot water and coffee detergent (around 2 tsp per cup of water). Let sit for at least 10 minutes, then rinse with cool water.
11. Replace the shower screen and gasket by pushing it into place. Use the portafilter as you would when pulling a shot to seat the gasket fully.



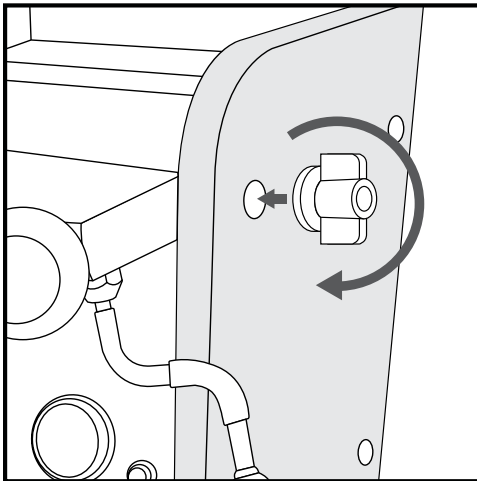


Weekly Cleaning - Steam wand

1. Remove the steam wand tip and soak both the top and the wand in a milk pitcher full of hot water. It is recommended to add a cleaning solution like Full Circle Milk Wash or Rinza (found on prima-coffee.com).
2. After soaking for 1 hour, wipe off any milk residue with a soft towel.
3. Rinse the steam wand tip, then re-thread it to the steam wand.
4. Purge the steam wand for a few seconds to dispel any liquid left inside.

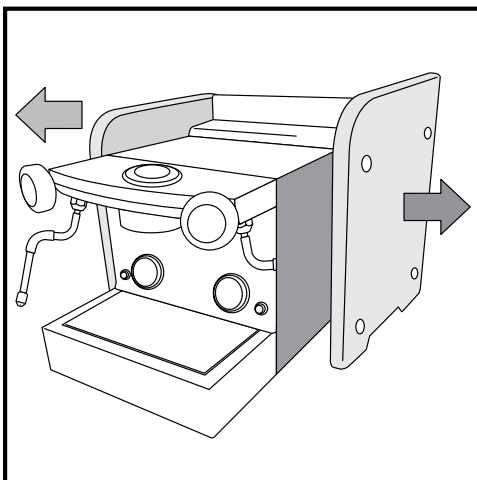
Monthly Cleaning - Water reservoir

Follow steps on page 8



Side Panel

1. Use the tap opener enclosed to detach side panels.
2. Unless any technical issues such as leakage occur or the user plans to customize panels, it is recommended not to open side panels.



Frequently Asked Questions

Q. Why does steam escape from the drip tray when the machine powers on?

A. The vacuum breaker valve is doing its job to help pressurize the steam boiler.

Q. Why is the power switch flickering?

A. Make sure the reservoir is filled with water, and also check if your steam boiler is up to operating pressure. Until the reservoir is filled and steam pressure is between 1-2 bars, the light will flicker.

Q. Why does the Zarre make noise when turning on?

A. Make sure there's enough water in the reservoir, but this noise is the normal result of water moving from the reservoir into the vibratory pump.

Q. Why does water leak from the grouphead during extraction?

A. Make sure your portafilter is firmly locked in place. After a number of months, the group gasket will wear down and will require replacement.

Q. What parts need to be replaced as part of preventative maintenance?

A. These parts include the group gasket, shower screen, baskets, block spring, and the hot water and steam rubber rings.

Contact support at sales@prima-coffee.com for assistance or parts.