



# Cuadra

Operation Manual

**REVIVE**  
ESPRESSO LIMITED  
EST. ★ 1999



# Contents

Specifications	4	Cleaning and Servicing	11
Features		Cleaning	
Dimensions		Servicing	
Introduction	5	Barista Guide	12
General information		Setting up your shot	
Schematics	6	Tamp	
		Grind setting	
		Extraction	
		Milk	
Setup	10	Accessories	14
Unpacking machine			
Power supply		Warranty	14
Water supply		Contact us	
Waste			
Power on			

# Specifications

## Features

- Commercial E61 solid brass group head
- Commercial grade copper boiler – 1.8 litres
- Commercial grade copper piping
- Stainless steel front & back panels
- Chromed carbon side panels
- Water tank – 3 litres (removable)
- Low water auto shut-off switch
- Front mounted steam pressure gauge
- Vibrating pump 230V
- Cool touch 180 degree swivel steam wand
- Cool touch 180 degree swivel hot water tap
- Powerful 1200w element
- Mater XP700 pressure stat (controls steam pressure in boiler)
- Parker solenoid valve (controls boiler water refill)
- In-built water filtration system
- Large stainless steel cup warming tray
- Full 12 month parts & labour warranty

## Dimensions

- Height: 37 cm
- Width: 36 cm
- Depth: 44 cm
- Weight: 17 kg

# Introduction

Congratulations on the purchase of a *Cuadra* espresso machine.

The *Cuadra* combines beautiful retro Italian styling with the latest in espresso technology.

Upon learning how to use your *Cuadra*, you'll be able to produce cafe quality coffee at home.

## **General information**

This user manual is an essential part of the safe operation of the *Cuadra* espresso machine, therefore it is important that you read the enclosed warnings and cautions carefully.

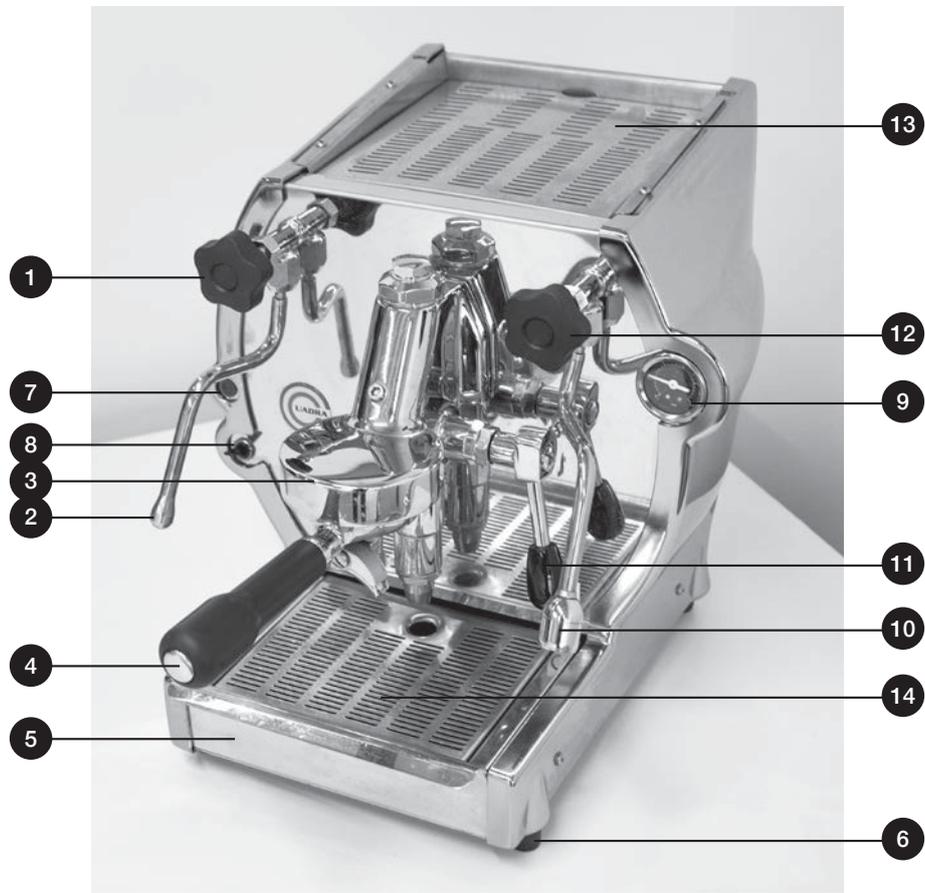
Particularly information concerning safety during installation, operation and cleaning.

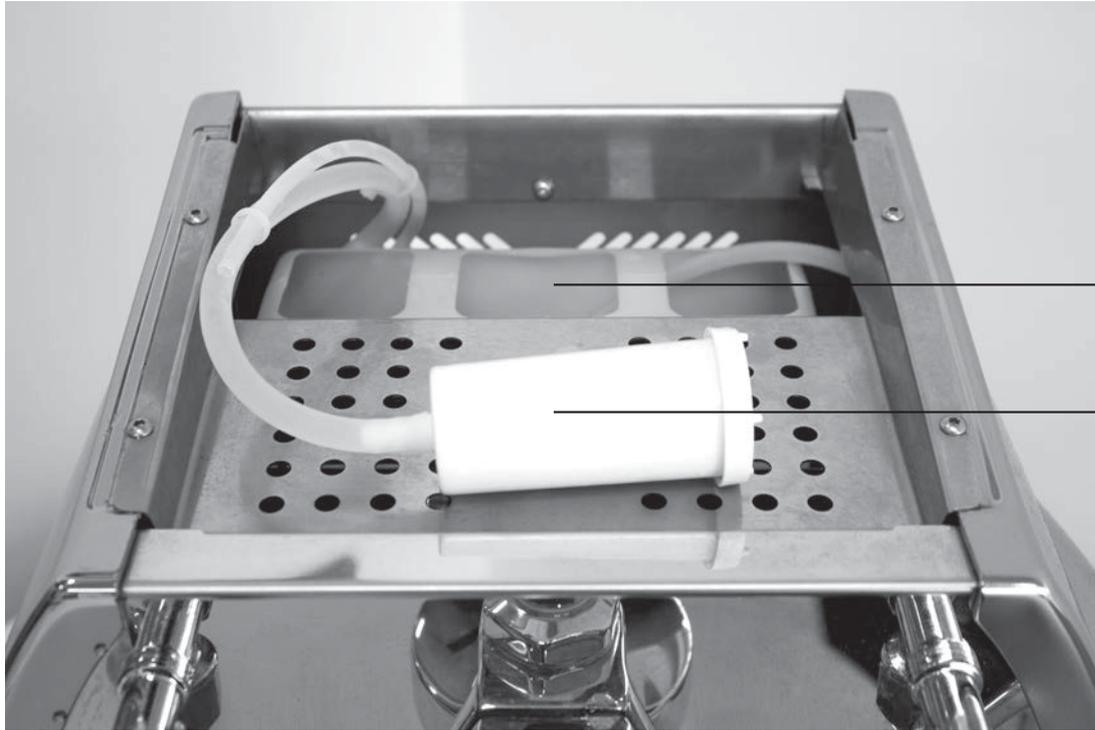
Please keep this user manual in a safe place so it can be available to all users.

# Schematics

Picture of machine layout like this with the following schematics.

1. Steam knob
2. Steam wand
3. Group head
4. Portafilter
5. Waste tray
6. Foot
7. Power on/off light
8. Power on/off switch
9. Pressure gauge
10. Hot water wand
11. Coffee dispenser lever
12. Hot water knob
13. Upper tray lid
14. Waste lid
15. Water tank
16. Water softener
17. Single portafilter
18. Double portafilter
19. Funnel for filling tank
20. Brush – head cleaning
21. Rubber blind filter
22. Plastic coffee tamper
23. Plastic coffee doser
24. Power cable





15

16

24



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18



19



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22



# Setup

To set up this little Italian beauty follow the instructions below.

## **Unpacking machine**

Carefully remove the external cladding of the packaging. Remove from box and place on a sturdy, level surface. We strongly advise to keep your original *Cuadra* packaging for future transport and storage. Please remove all protective stickers from the stainless steel parts.

## **Power supply**

Before connecting the machine to an electric supply, ensure that the capacity and power rating is suitable for the maximum power consumption indicated on the espresso machine. Plug the power cord in to the back of the machine and then into your standard 10amp power socket. We do not recommend the use of accessory attachments such as adapters, multi boards or extension cords that are not recommended by the appliance manufacture as they may cause injury.

## **Water supply**

Take the tray off the top of the machine and use provided funnel to pour your filtered water into the water tank. We would advise to use the funnel to avoid spilling water down the back of the machine. Once the water tank is filled, pop the clear hoses with the water softener into the water.

Keep an eye on the water level of the tank and refill as required. If the machine runs out of water the *Cuadra* will turn off automatically.

Using filtered water is not a must but it is ideal as it prevents lime scale. If you live in a rural area, or have poor water supply, we highly recommend using filtered or bottled water.

The machine has a water softener, but this is not a water filter.

## **Waste**

Load the waste tray into the slot of the bottom section of the machine. The waste tray is for the purged water when you are making an espresso or cleaning the machine. Be sure to empty this when required.

## **Power on**

Flick the switch to “on” and wait for the green light to appear. Please allow 20 minutes or so for the machine to completely heat up. Once your pressure gauge is sitting at about 1-1.2 bar and the group head is hot you are ready to make your choice of coffee.

# Cleaning and Servicing

## Cleaning

1. In a bucket add a teaspoon of machine cleaner granules to warm water.
2. Remove your baskets from portafilter and soak in the bucket of warm water making sure you're only soaking the stainless part of the portafilter, not the black plastic handle.
3. Place a pea-sized, 1/4 teaspoon amount of granules in to the blind filter basket.
4. Manually engage the group head and let water run for 10 seconds. Turn off. Repeat this until water in the basket runs clear and chemical granules have dissolved. Usually 6-8 times.
5. Use the head cleaning brush provided and scrub the seal and group head to remove any excess coffee grinds/residue.
6. Remove waste tray, empty and wipe down.
7. Empty any unused grinds and brush out of grinder dose chamber.
8. Scrub the basket and handle, rinse with clean water and lock into group head. Machine should be fully assembled each night.
9. Remember to season the machine with plenty of water and a shot through the group head the following morning.

## Servicing

We recommend servicing your *Cuadra* annually. This will keep it running like a well oiled machine.

To book a service, simply contact us at *Revive* to arrange. Servicing is done on-site and turn around is approximately 7 working days.

# Barista Guide

There are three variables to making espresso – setting up your shot, consistent dose and firm tamp to get your perfect extraction.

## Setting up your shot

Fill up your portafilter with your ground coffee (if you have a *Macap* grinder please refer to 'Grind setting' section).

We recommend a mounded heap of ground coffee. Once tamped, the coffee should sit nice and flat on the 'fill line'. Please adjust quantity if this isn't the case.

## Tamp

To tamp, ensure the portafilter is on a flat surface as you will need to push down to compress the coffee grounds into the basket (we recommend using a tamp mat, see 'Accessories'). To do this ensure your shoulder is straight and your elbow is above the tamp. Tamp firmly and evenly and ensure that the tamp is level. If the surface of the coffee after the tamp is not level your extraction will not be optimal.

## Grind setting

**Please note.** To partner your *Cuadra* we strongly recommend using a quality burr coffee grinder.

It is not unusual for the grind to need adjusting. The beans as a whole are super susceptible to humidity. They are also a live produce so variations are expected.

We need to set the grind for the optimal amount of resistance for the water to flow through the coffee grinds.

Grind particles work like Rocks vs. Sand, where a coarse grind is represented by Rocks, and a finer grind by Sand. Now imagine running water through a sieve of rocks and then doing the same through sand. Very fast, little resistance vs. Super slow, drip drip drip.

Change the grind accordingly, only ever a notch at a time;

Extractions flowing too **SLOW?**

Make the grind **COARSER = Clockwise** ↻

Extractions flowing too **FAST?**

Make the grind **FINER = Anti-Clockwise** ↻

## Extraction

Recognise the changes in colour and the flow rate of your shots. Dark drips and honey coloured 'rats tail' streams are great. The rancid blonding and gradual fold under the spouts are where we start to add bitter characteristics that we don't want. Our perfect extraction for *Revive* beans is a 30-40ml double shot.

## Milk

Break this down in to two steps; stretching and heating.

Place the tip of the steam wand just below the surface of the milk and slightly off centre. You want the steam wand flat, and the jug flat too.

Your milk should be spinning in whirlpool or rolling motion. This ensures our milk is aerated and filled with tiny micro-bubbles which in turn gives us deliciously velvety textured milk.

Increase the volume by dropping the jug to bring the steam wand towards the surface. You should be able to hear a "kissing" or "ticking" sound.

Only stretch until the jug feels warm.

Let the milk spin until the jug is too hot to touch, add 2-3 more seconds to bring the milk up to temperature to taste.

The finished product should have almost doubled in volume and have a really nice sheen to it.

If necessary scoop out any large bubbles. It is super important to swirl your milk! This creates a nice and even jug of milk and makes it easier to manage when it comes to pour.

Use a higher or lower technique to pour your choice of milk texture.

For thicker coffees such as Cappuccinos and Mochas, pour slower and lower to the cup. For the thinner coffees such as Lattes and Flat Whites pour slightly higher and slightly faster into the cup, this will restrict the foam until you lower the jug and tilt forward to get that preferred thinner layer of foam.

Take pride and have fun!

You can also check out our tutorial videos on our website [cuadra.co.nz](https://www.cuadra.co.nz)

# Accessories

*Revive Espresso* also offer a range of quality accessories – contact us for further info.

- Stainless steel milk jug 350ml, 600ml, 950ml
- Alloy tamper
- Rubber tamp mat
- Coffee grinds bin
- ACME range ceramic cups and saucers
- Espresso machine cleaner
- Head cleaning brush
- Grinder cleaning brush
- Fresh *Revive* coffee can also be purchased at our café, online or over the phone.

*Revive* also stocks a range of domestic plumbed-in espresso machines and quality burr grinders.

Please refer to our *Cuadra* website and the ‘shop online’ button will take you to our Trademe store.

Web: [www.cuadra.co.nz](http://www.cuadra.co.nz)

# Warranty

The *Cuadra* comes with a full 12 month warranty on parts and labour.

**Please note.** All service work must be carried out by an authorised technician. Failure to comply may result in the warranty being void.

## Contact us

Call: 04 568 5300

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