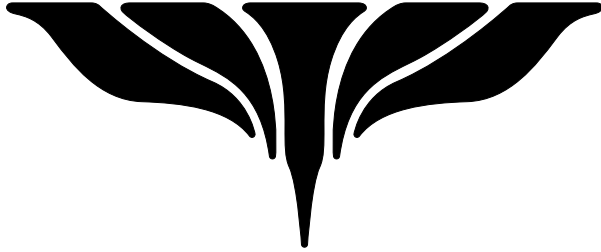


Please read this instructions
carefully before use.



El Rocio Espresso machine

MORESTO II

HXG2-R23

User Manual

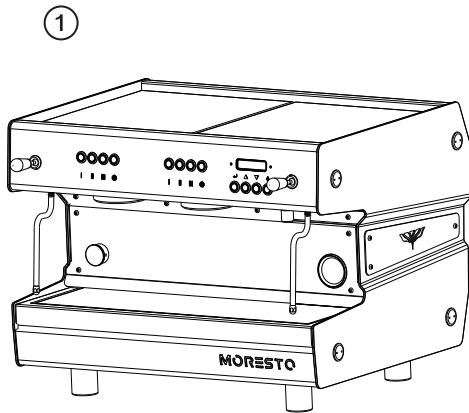


EL ROCIO

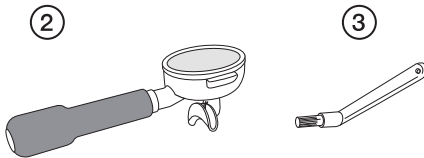
espresso machine

1. Components
2. Precautions Before Use
3. How to Use the Product
4. Setting Menu
5. Cleaning & Maintenance
6. Frequently Asked Questions

Product composition



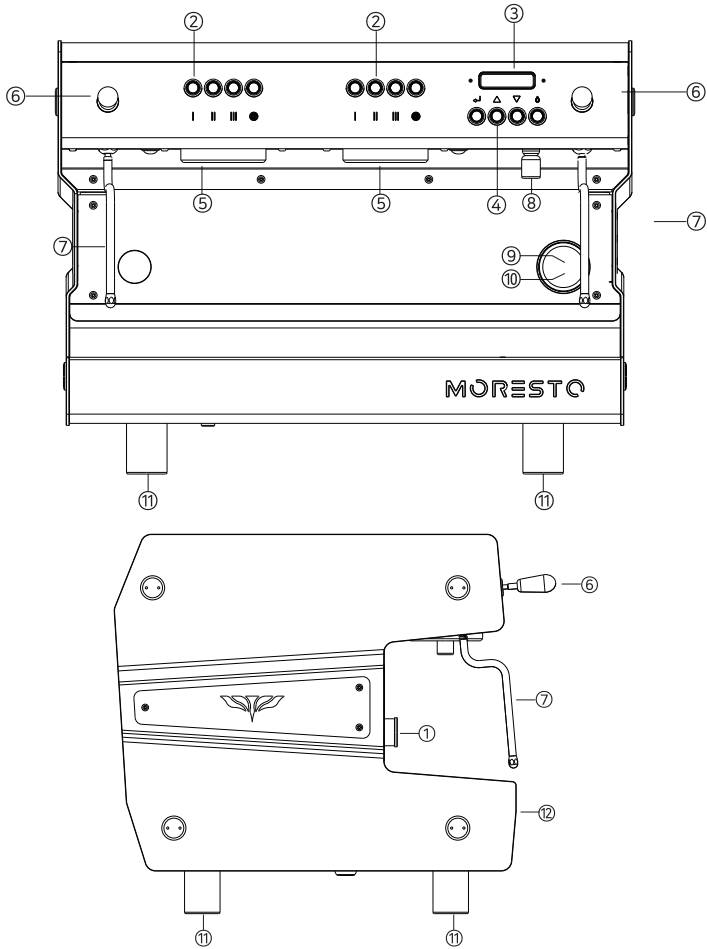
- ① Main Unit
- ② 2-spout Portafilter * 2ea
- ③ Shower Cleaning Brush
- ④ 18g Basket * 2ea
- ⑤ Blind Basket
- ⑥ Tamper
- ⑦ Tamping mat



Category	Description
Product NAME	MORESTO V2
Model Name	HXG2-R23
Dimensions (mm)	715(W) * 567(D) * 534(H)
Weight	68kg
Steam Boiler Capacity	13L
Rated Voltage	AC 220 V / 60 Hz
Maximum Power Consumption	3200 W
Group Head Size	58mm
Manufacturer	Flowell co., Ltd.
Country of Origin	REPUBLIC OF KOREA

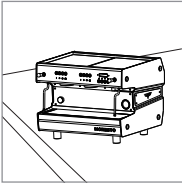
* The contents of this manual are subject to change without notice.

Product composition



- | | |
|------------------------------|--------------------------|
| ① Power switch | ⑦ Steam wand |
| ② Brewing Button | ⑧ Steam wand |
| ③ LCD screen | ⑨ Steam pressure gauge |
| ④ Setting & Hot water button | ⑩ Brewing Pressure gauge |
| ⑤ Group Head | ⑪ Adjustable feet |
| ⑥ Steam lever | ⑫ Drain water box |

- ※ Please read the instruction manual carefully before use this machine.
The manufacturer is not responsible for any safety accidents resulting from ignoring the precautions.



 Burn Hazard



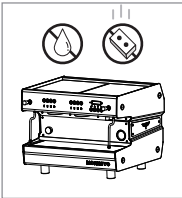
**Weight: approx.
68kg**

- Install the product in a proper position.
- Use the product on a stable surface.
- **When moving the product or replacing the water hydraulic system parts, drain the hot water & steam boiler and wait until both boilers have completely cooled.**

 **Burn Hazard !**



Beware of
Hot surface



- Do Not place liquid such as water or milk on the cup warmer.
- Avoid covering the product with cloths during use.

- Unpacked the product and check the damage.
- If there is any suspicion of damage or defects, do not use the product. Contact the manufacturer, authorized service center or seller immediately.
- Keep children away from the parts that may cause burns or injuries.
- This product is designed for use in Korea and has electrical specifications of 220V / 60Hz / 3,200W.
- Ensure the power supply matches the label before turning on the machine.
- The label can be found after removing the drain tray, on the lower left side.
- The installation site must comply with local regulations and manufacturer's guide line, and installation should be performed by a skilled professional.

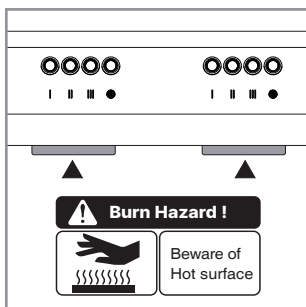
Precautions

- Do not use the machine if you lack the necessary knowledge, experience or training.
- Ignoring warning message may result in personal injury or damages.
- Keep the sharp object and liquid away from the power supply.
- Please install and use it away from heating appliances or electronic products.



- Use a wet hand on the power switch could cause electric shock.
- The power cord must be intact and free of damage.
- Damaged power cord should be replaced by the manufacturer or an authorized service technician.

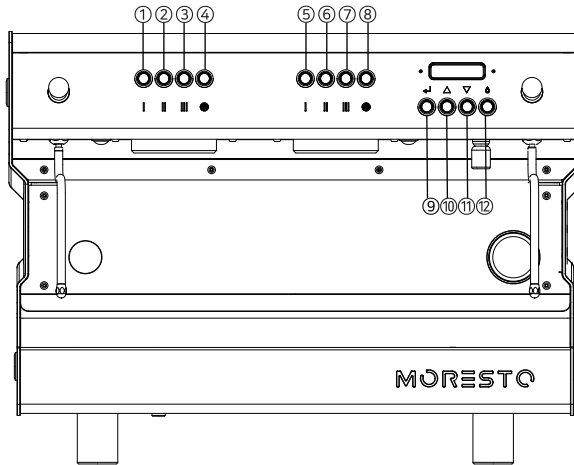
- During installation, use the standard hose & fittings as specified.
- The machine must be used in an environment that supports water supply. otherwise, damage to the product may occur.
- The installer must ensure that the product's requirements and standards are followed and confirmed with the owner or manager.



BURN WARNING

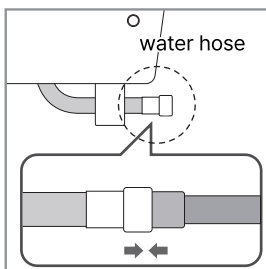
- There is a risk of burns if you come into contact with heated group heads after the machine has powered on.

Component(Front view)



- | | |
|---|---|
| ① No.1 extraction button (Group head 1) | ⑦ No.3 extraction button (Group head 2) |
| ② No.2 extraction button (Group head 1) | ⑧ Free extraction button (Group head 2) |
| ③ No.3 extraction button (Group head 1) | ⑨ Setting button: MENU / ENTER |
| ④ Free extraction button (Group head 1) | ⑩ Setting button: UP |
| ⑤ No.1 extraction button (Group head 2) | ⑪ Setting button: Down |
| ⑥ No.2 extraction button (Group head 2) | ⑫ Hot water spout |
| | ⑬ Power switch |

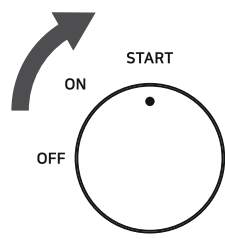
1) Water supply connection



- Check the water hose under the machine to water supply.
- After ensuring the water supply hose, connect with water feeding hose.
- Additional fitting or adaptor may be required when the size is different.
- Check the gauge scale whether or not the water feeding system is running
- The brew pressure and set flow rate of commercial use machines may change due to the hydraulic pressure of the install environment.
In this case, it is recommended to install a pressure regulating valve at the inlet of the flexible hose.
- Functional defects may occur in abnormal water supply environments.

How to use

2) Operation



① Connect the electric power after completion of water supply connection.

② Turn ON the main switch.

- OFF : Power off

- ON : It is possible to operate the water supply and maintain the state to fill the boiler with water.

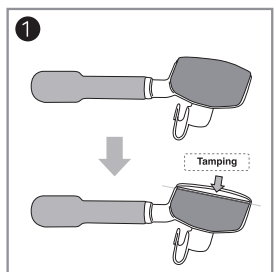
[On Initial use, the pump operates for 10 min to feed the water]

- START : After completion of preheating, it is fully operational and ready to extract coffee.

③ Preheating continues until the set temperature is reached. (It takes 20~30 minute.)

* Please refer to the Settings menu page for how to set the temperature.

3) Brewing espresso

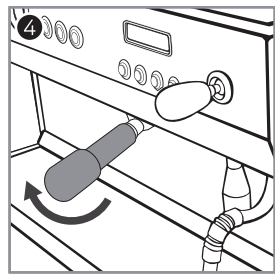
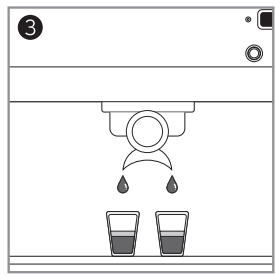
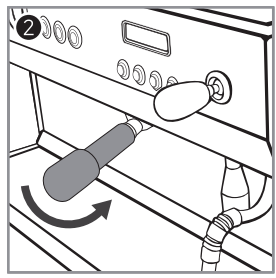


① Put an appropriate amount of coffee beans in the portafilter basket and tamp using the tamper.

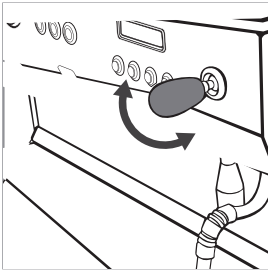
② Install the portafilter's direction from the 8 o'clock position to the 6 o'clock position of the group head.- When installing, attach the portafilter so that both sides are horizontal.- Before installing, it is recommended to press the extraction button and let water flow for 3 to 5 seconds.

③ Press the extraction button to extract the coffee.

④ After extraction is complete, turn the attached portafilter to the left to detach it.



4) Milk steaming



1. Put the steam pitcher containing milk into the steam wand and move the steam valve to fix it, then steaming will begin.
 - Steam can only be used when the steam boiler is fully preheated.

[The steam gauge pressure is usually 1~1.8 bar.]

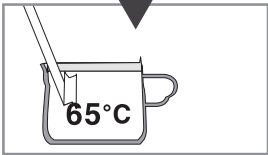
- A small amount of water in the steam pipe may be discharged when using steam.

[Please discharge the steam to remove the condensate before making the milk foam.]



2. When the milk reaches the appropriate temperature, return the steam lever to its original position, close the steam valve, and complete using steam.

- Please be careful as you may get burned by the steam wand when using steam for a long time.



⚠ Burn Hazard

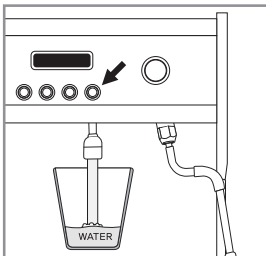
For steam strength, it varies depending on the PID temperature setting. The higher the temperature, the stronger it is, and the lower the temperature, the weaker it is.



☞ Even after you finish using Steam, residual steam may still be released.

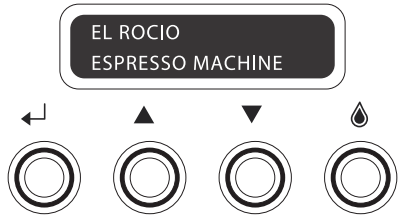
5) Hot water

⚠ Burn Hazard !



1. Press the button to get the hot water.
2. After receiving the desired amount of hot water, press the hot water spout button again to stop it.
 - Be careful not to get burned by the hot water wand or high temperature water using this machine.
3. You can adjust the ratio of the injection with room temperature water by opening the mixing valve located on the lower right side of the machine.

Setting menu



1. ← Button is to start [Setting mode]
 2. ▲ ▼ Button is to move the setting menu. ←
- Press the ▲ ▼ button until the desired value is displayed.

HOME : Go to the Home menu on screen



Home screen displays the current temp of each parts.
Mode / Temp. of group 1 / Temp. of Group 2 / Steam boiler

HEATER SET : Go to the Home menu on screen

MENU	Description
Steam temp.	Set the steam boiler temperature.
	The steam pressure varies depending on the steam setting temperature.
GR1 Head temp.	Set the temperature of group head 1.
GR2 Head temp.	Set the temperature of group head 2.
Return	Exit the current menu.

INFUSION SET : Set the infusion time.

MENU	Description
GR1 Inf.Time	Set the infusion time for group 1.
GR2 Inf.Time	Set the infusion time for group 2.
Return	Exit the current menu.

* The infusion function of Moresto V2 does not apply infusion to the other group when the pump motor is operating in one group.

SHOT FLOW SET : Set the extraction flow rate.

MENU	Description
Press the switch to set the flow	<p>Set the extraction flow rate by pressing the extraction button (1, 2, 3 button). When the extraction flow rate is reached, press the extraction button again to stop extraction. The flow rate is set according to the extraction amount.</p> <p>- In the case of the free button(No.4 button), the extraction time is set instead of the flow rate.</p>

FLOW RATE COPY :

MENU	Description
GR1 to GR2 Copy	Copy the flow rate setting of group 1 to group 2.
GR2 to GR1 Copy	Copy the flow rate setting of group 2 to group 1.
Return	Exit the current menu.

FLOW RATE ADJ.(ADSUDT) :

MENU	Description
GR1-(1~3) adjust	Finely adjust the flow rate corresponding to each extraction button of group 1.
GR1-F adjust	Adjust the extraction time of the free-button (button 4) of group 1.
GR2-(1~3) adjust	Finely adjust the flow rate corresponding to each extraction button of group 2.
GR2-F adjust	Adjust the extraction time of the free-button (button 4) of group 2. Return to menu.
Return	Exit the current menu.

CLEANNING MODE :

MENU	Description
Press the switch to start clean	Press the free extraction button of the group to start automatic cleaning mode. (Repeat cleaning for 5 times)

WATER EXT.TIME :

MENU	Description
Time	Set the water discharge time of the hot water nozzle in seconds.

BARISTA LIGHT :

MENU	Description
Light	Turn the barista light on and off by setting On/Off.

HEATING MODE :

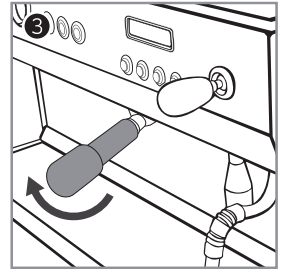
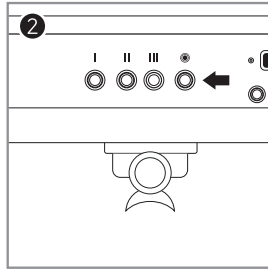
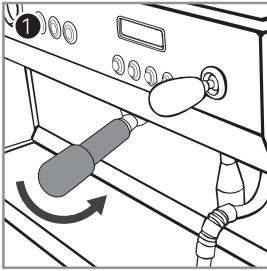
MENU	Description
Mode	Switch to standard or winter mode.




- * If an error code occurs on the LCD information window, request repairs at an authorized service center in the country and use the product according to the instructions.

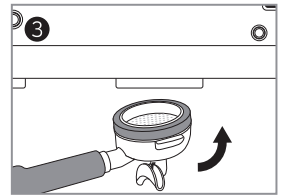
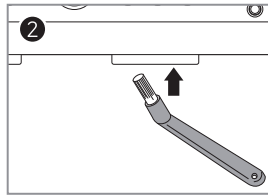
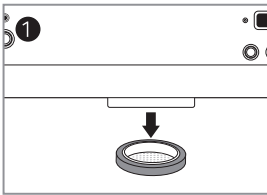
Cleaning & maintenance

1) Auto cleaning (Back flushing)

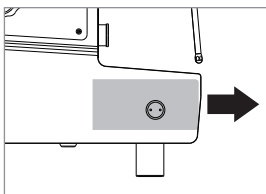
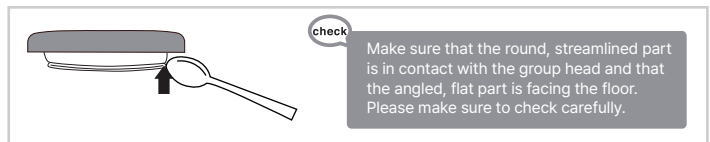


1. Attach the portafilter with the blind basket to the group head.
2. Press the  free button for more than 5 seconds to start auto cleaning.
When cleaning starts, the following sequence will be performed: 10 sec cleaning → 5 sec waiting → 10 sec cleaning → 5 sec waiting, for a total of 5 times.
3. After auto cleaning is finished, remove the portafilter with the blind basket.

2) Cleaning for group head



1. Take off the shower screen from the group head.
- Please be sure to use tools when performing this task and be careful not to damage the group head.
2. Clean the inside of the group head thoroughly with a cleaning brush.
- After cleaning, it is recommended to flush the group head with water several times.
3. After cleaning, install the shower screen using the portafilter.



2. Cleaning for drain box

1. Grasp both ends of the drain with both hands and slowly pull it forward.
2. Slowly pull the drain and completely separate it from the coffee machine.
3. After separation, clean it and reassemble it in reverse order.

Q) There is a noise coming from the steam.

A) The vacuum cleaner of the steam boiler is working to fill the pressure.

- If the noise continues even when the steam boiler is fully pressurized, please contact with Authorized service center for technical advice.

Q) Power is turned on, but preheating does not occur.

A) Please check the position of the power switch. If the power switch is in the ON position, the level is recognized, but preheating does not occur. Be sure to turn the power switch to the START position.

- If the power switch is in the START position, but preheating does not occur, please check the current temperature status and receive technical advice.

Q) The pressure is not properly applied during extraction.

A) After attaching the blind basket to the portafilter, check the maximum pressure while back-flushing the group head. If the extraction pressure is between 9 and 10 bar, the pump output is normal, and adjust the pressure by adjusting the grinding degree of the coffee beans.

※ All heating elements are equipped with three safety devices.

※ You must replace consumables periodically according to a certain period of time to use the product safely and for a long time.

CONSUMABLE	CONSUMABLE
GASKET	6 MONTH
SHOWER SCREEN	1 YEAR
BASKET	1 - 2 YEAR
VACUUM VALVE	1 YEAR

MEMO

MEMO



EL ROCIO
e s p r e s s o m a c h i n e

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