

# THE ARGOS

LEVER ESPRESSO MACHINE

The Argos lever espresso machine was designed for espresso lovers that want a compact commercial quality machine at an affordable price.

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EXPERIENCE THE ARGOS.

PRODUCT BY:





# WELCOME

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# 01 INTRODUCTION

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## Safety Warning.

1. Do not touch hot liquid or steam coming from the machine directly. Touching hot liquid or steam from the machine is hazardous and can cause burns and other injuries.
2. While the machine is in use, only use the handles and switches to touch the machine. Touching other parts of the machine while it is in use can cause burns or other potential injuries.
3. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
4. Children shall be supervised not to play with the appliance.
5. The appliance must not be immersed in fluid.
6. The filling aperture must not be opened during use.
7. Avoid spillage on the connector.
8. The heating element surface is subject to residual heat after use.
9. The espresso coffeemaker shall not be placed in a cabinet when in use.
10. Cleaning and user maintenance shall not be made by children without supervision.

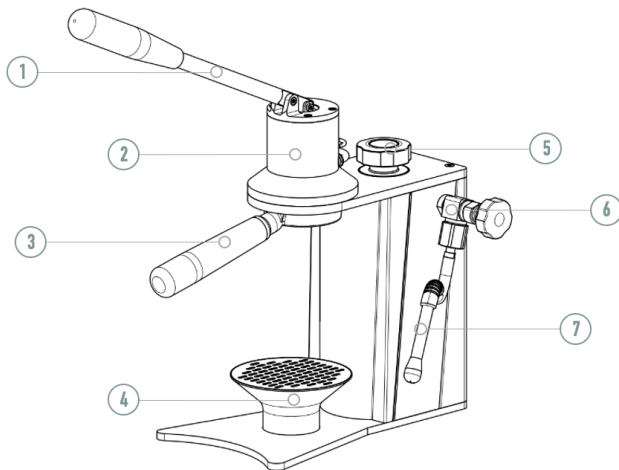
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11. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
  12. Appliances can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
  13. Do not turn the machine on without the boiler cap installed.
  14. Fill tube at the grouphead will be extremely hot during use.
  15. Do not remove the boiler cap until the boiler is depressurized.
  16. Do not remove the piston assembly until the boiler is depressurized.



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## Parts.

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1. Lever arm + Piston Assembly | 5. Fill cap + Boiler pressure gauge |
| 2. Grouphead                   | 6. Steam valve                      |
| 3. Portafilter                 | 7. Steam wand                       |
| 4. Magnetic drip tray          |                                     |

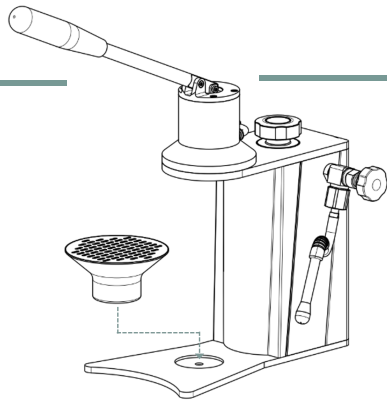
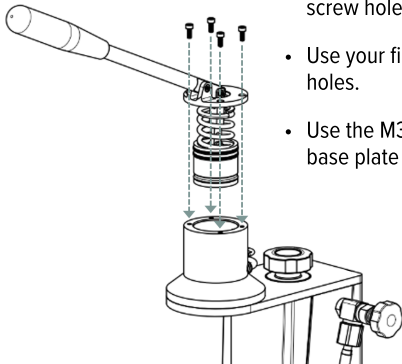


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## Initial set-up.

1. Place the magnetic drip tray onto the machine's baseplate.
2. Using the packet of mechanical grease, lightly grease the piston's O-rings.
3. Place the piston in the grouphead of the machine, with the lever facing you.
4. Using the screws, secure the piston into the machine by doing the following:

- Before placing the screws into the screw holes, lubricate the screw holes with the mechanical grease.
- Use your fingers to initially thread the screws into the screw holes.
- Use the M3 allen key found on the underside of the machine base plate to securely tighten the screws.

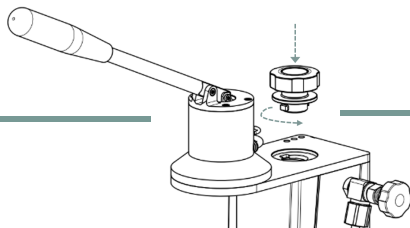


5. Plug supplied Power Cord into back of machine. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

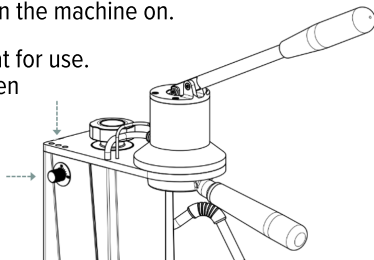
# 02 QUICK START GUIDE

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## Brewing espresso.



1. Remove the boiler cap by twisting counter-clockwise 90° to unlock, and then insert the filling funnel into the hole that was previously covered by the boiler cap.
2. Fill the boiler with water until the water reaches the bottom of the funnel. The water should be 1 inch or 2.5 cm from the top of the filling funnel.
3. Remove the filling funnel and screw the boiler cap back into the hole.
4. Close the steam wand valve by turning it clockwise.
5. Plug the machine into a power outlet.
6. By adjusting the knob on the left side of the machine, set the temperature (we recommend 92°C as the starting temperature).
7. Using the rocker switch found on the back, turn the machine on.
  - a. The machine takes about 5 minutes to heat for use. Once the machine is ready to use, the green LED light on the top lights up.



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8. Fill the portafilter with ground coffee, and level the grounds using a leveling tool or your finger to create an even surface (all machines ship with an 18g basket).
  9. On a stable and level surface, hold the base of the portafilter flat. Using the tamper, compress the espresso grounds as evenly as possible, and then brush off remaining grounds off the top and around the edge.
  10. In the grouphead of the espresso machine, align the portafilter ears into the grooves, push the portafilter up until it hits the gasket, and then turn it to the right until it locks (for ease of use, place one hand on the baseplate of the machine when installing the portafilter).
    - a. The handle should be relatively centered once it is in the locked position.
  11. Aligned under the portafilter, place a cup on the drip tray.

### **For Direct Lever**

- 12a. While placing your non-dominant hand on the portafilter handle, pull the lever on the piston upwards about halfway.
- 13a. Once the hissing sounds begins (the air escaping), hold it in that position to allow as much air to leave the grouphead as possible. **Do NOT look down into the Grouphead as water droplets may escape the valve.**

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- 14a. When the hissing sound subsides, pull the lever the remaining distance up to completely fill the chamber.
  - 15a. Using approximately 17 lbs of force, pull the piston lever downward at a steady rate to complete the pour.
  - 16a. See direct lever tips and tricks in this YouTube video:  
<https://www.youtube.com/watch?v=dneRrrZLYOU>

### **For Spring Lever**

- 12b. While placing your non-dominant hand on the portafilter handle, pull the lever on the piston down just past halfway.
- 13b. Once the hissing sounds begins (the air escaping), hold it in that position to allow as much air to leave the grouphead as possible. **Do NOT look down into the Grouphead as water droplets may escape the valve.**
- 14b. When the hissing sound subsides, pull the lever the remaining distance to completely fill the chamber, then let go. The spring will complete the extraction.
- 15b. Watch our unboxing and setup video on YouTube with spring lever tips!  
<https://www.odysseyspresso.com/argos-setup>

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## Steaming milk.

1. With the espresso machine turned on, press the knurled temperature knob in to switch on the high temperature steaming mode (as confirmed by the LED indicator).
2. Fill a pouring vessel halfway with milk.
3. Using a rag, purge the water out of the machine by turning the steam valve knob towards yourself.
  - a. CAUTION: Ensure that the steam wand is pointed away from you and into a drip tray to avoid severe burns.
4. Hold the vessel with one hand and place the steam wand into the vessel with the tip of the wand barely submerged.
5. Open the steam valve so that steam is shooting into the milk.
6. Once the vessel is warm in your hand, turn the steam valve off, and then press the temperature knob in again to turn the steam mode off so that the LED light is no longer illuminated.
7. Using a rag, wrap the rag around the tip of the steam wand (while keeping your hand clear of steam trajectory), and then open the valve to purge the steam and remaining milk.
8. Turn the machine off.



## Cleaning after use.


1. Unlock the portafilter by twisting it to the left, and then remove it from the machine.
2. Discard all remaining grounds in the portafilter by flipping the portafilter, and then tapping it onto an even surface.
3. Using a rag, wipe the inside of the portafilter clean.
4. If you are not steaming milk, turn the machine off.


## 03 SUPPORT

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### LED indicators.

The following symbols light up as ready/warning indicators (if the lights are all flashing at the same time, there is a sensor error. Please contact **support@odysseyspresso.com**).

 Low fluid level

 **Brew temperature** (ready to pull the shot)

 **Steam temperature** (constant 135°C)



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## Contact us.

Based in Denver, Colorado, Odyssey Espresso sets out to make quality espresso accessible to coffee lovers around the world.

For any questions or comments, email [support@odysseyspresso.com](mailto:support@odysseyspresso.com).

