

Step-by-step

QUICKSTART GUIDE

decent
ESPRESSO

Introduction

Congratulations on getting a Decent Espresso machine!

We hope you enjoy the art of espresso as much as we do.
This guide will help you get started.



PART 1

Unpacking the suitcase



Unpacking the suitcase

For reference, see our [unboxing video](#) on YouTube.

1. Open the carton from the top, turn it upside down, and slide the box upwards so the suitcase is standing on its wheels.
2. Lie the suitcase down on its side and unzip it. Open it and remove the packing foam.
3. Lift the espresso machine from the suitcase and put it on a flat surface. The best way to do this is hold the group head with one hand and hold a leg with the other hand.
4. Remove the tablet and accessories from the suitcase.
5. Save the shipping carton in case you need it later.



Open the box upside down, so that the suitcase wheels come out first.



Lift the espresso machine with both hands.

Parts - what's inside the suitcase?

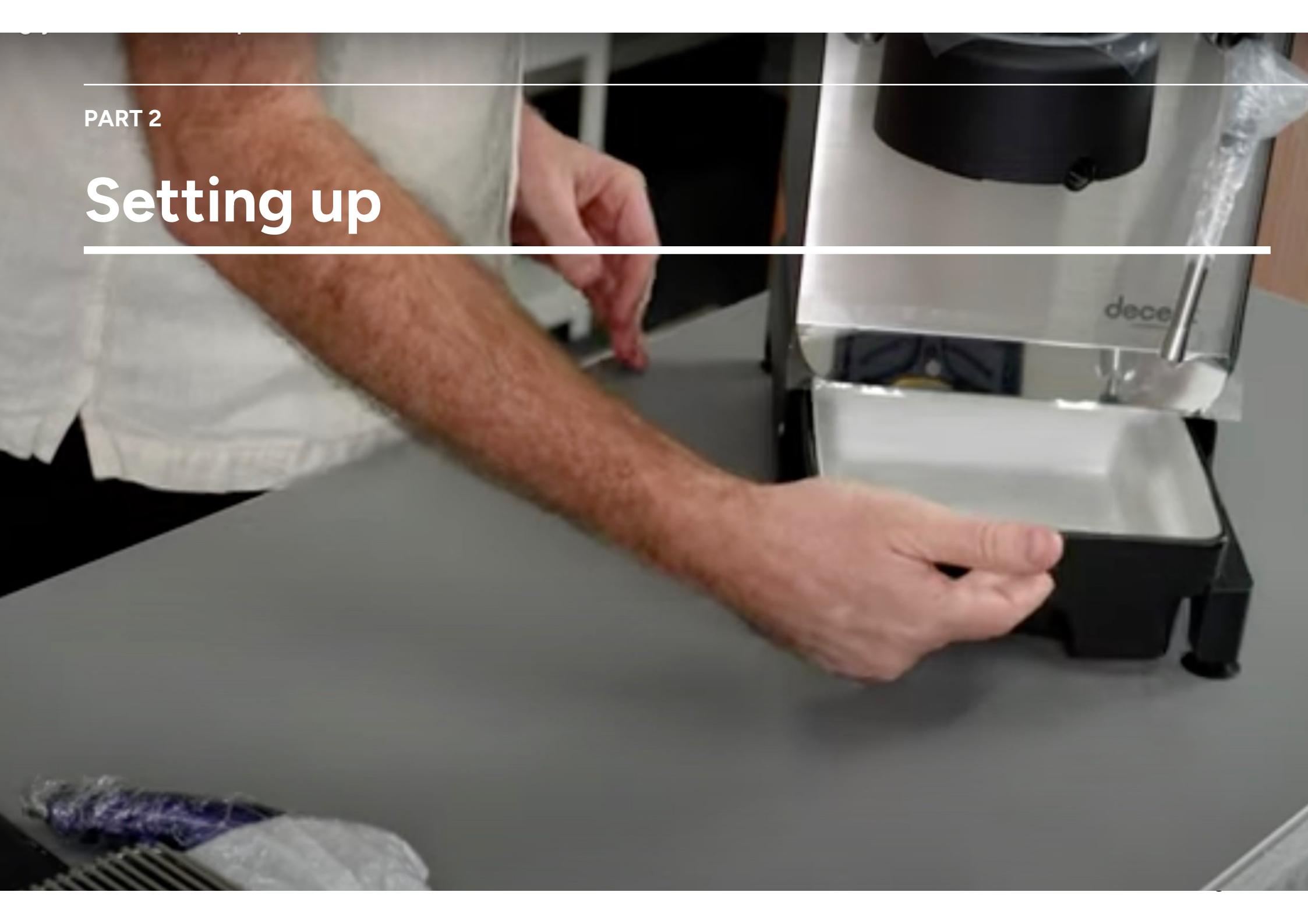
See our complete list [online](#).

Part name	
Espresso machine	A
Water tank	B
Drip tray and cover	C
Tablet stand	D
Tablet	E
Portafilter	F
Group head handle	G
USB cable for tablet	H
Blind basket	I
18-gram basket	J
Power cable	K



PART 2

Setting up



Setting up — parts

Now you're ready to put the parts together.

Group head and portafilter

1. Unwrap the group head handle and screw it clockwise into the group head controller.
2. Insert the 18-gram portafilter basket into the portafilter. It will make a loud snap as it clicks into place.
3. Insert the portafilter under the group head controller with the handle facing left, then slide it to the right towards the group head handle .
4. Slide the portafilter to the right, towards the group head handle. Don't tighten it too hard.



Unwrapping the portafilter



Inserting the portafilter next to group head handle.

Setting up — parts

Water tray, drip tray, and tablet

1. Slide the water tray under the machine with the handle facing forward. Lift the lever on the back of the machine while you slide the water tray in place.
2. Put the drip tray on the front of the machine with the metal cover over it.
3. Attach the tablet to the espresso machine by inserting the tablet stand (on the back of the tablet) into the slot on the front of the espresso machine. You'll feel it lock into place. Then remove the plastic sheet from the tablet screen.



Insert the drip tray on the front of the machine with its metal cover.



Inserting the tablet on its stand into the Decent machine.

Setting up — water

Filling the water tank

1. Remove the magnetic back panel (if you have a DE1XL) and remove the rubber band that holds the water tubing in place. (This was only needed for shipping your machine.) Then replace the back panel again.
2. Lift the lever in the back of the machine to slide the water tank forward. Then fill the tray with two liters of filtered water. We recommend using water with a low-calcium content.
3. Slide the water tank back into place under the machine. As you slide the tray back, remember to lift the lever again.

See our instructions for the water refill kit if you're going to automatically refill water into your espresso machine.



Use the lever in the back to insert or remove the water tray.



Slide the water tray forward to fill it with water (2 liters).

Setting up — water refill

If you use a water refill kit

These instructions apply only if you put water into your machine with a water refill kit. If you refill the water tank manually, see "Filling the water tank."

The Decent water refill kit comes with a different drip tray and an electrical box that we call the "Decent Catering Kit." The drip tray has a hole in the bottom with a small tube. This will connect to a longer tube, which will carry away the waste water.

NOTE: The drip tray that comes with a manual-refill Decent machine does NOT have a hole at the bottom.

The white tubes that come in the water refill kit will pump clean water into the water tray of the Decent Espresso machine.



The Decent Catering Kit

Setting up — water refill

Set up the drip tray (for waste water)

1. Insert the shorter, silicone black tube in the bottom of the drip tray through the drain hole under the Decent Espresso machine.
2. Connect the longer black tube to the open end of the silicone tube.
3. Route the other end of the long black tube into a waste bin. This can be a large container that sits on a shelf underneath your espresso machine.



A tube comes out of the bottom of this drip tray.



Waste water drains from the drip tray through a black tube to a bottle for disposal.

Setting up — water refill

Set up the Decent Catering Kit

1. Place the Decent Catering Kit on the counter. This electrical box will pump filtered water from a container into your espresso machine.
2. Take the larger white tube and connect it from the back of the Decent Catering Kit into your filtered water source container.
3. Connect the other, smaller white tube from the back of the Decent Catering Kit into the back of the Decent Espresso machine.
4. Plug the Ethernet cable into the back of the Decent Catering Kit and connect it into the back of the Decent Espresso machine. This will trigger the pump to refill the water tray as needed.

5. Fill the water tray manually to get started, and flip the power switch on the Decent Catering Kit. You should see a light on the left side of the power switch. When the pump refills the tank, you'll see another light on the right side of the switch.

To see a video demonstration of the water refill setup, watch our ["Refill Kit"](#) video.



A smaller white tube connects from the Decent Catering Kit into the back of the espresso machine.

Setting up — water type

What kind of water should I use?

To maintain the long-term health of your espresso machine, use soft water with a low mineral content (particularly low calcium). This can help to reduce scaling inside the machine.

Search online for your local water quality report to find the water pH and hardness versus softness. If you can't find that information, consider buying some water test strips. The ideal pH is about 7.0.

We've seen many opinions about the right type of water to use in the Decent Espresso machine. Here's a short list of what might work for you, depending on your region.

- Reverse Osmosis Water (RO)
- Bottled water, or filtered tap water

We recommend that you buy an inexpensive TDS meter (Total Dissolved Solids). This meter can measure the hardness of your water, which should be 120ppm or lower to minimize scaling in your espresso machine.

A typical carbon filter does not reduce the hardness of tap water. If your water measures over 120ppm, you can:

- Install a water softener (a softener might not be enough if your tap water is very hard)
- Install an RO filter (a safer solution, but it requires multiple tools to install)
- Use bottled water.
- Use distilled water mixed with minerals

Setting up — water type

For more information on water types for espresso machines, see:

- Scott Rao: "[Demystifying Water for Coffee](#)"
- Jim Schulman's [Insanely Long Water FAQ](#)
- A Waste of Coffee: [Mixing Water](#)
- Water Defense: [4 Ways to test for water hardness \(easy methods\)](#)
- Water Defense: [How to test water hardness without test kit \(strips\)](#)
- Quality Water Lab: [What is TDS — How they work and what they measure](#)
- CoffeeShin: [Different Water with Different TDS Makes Different Espresso Extraction and Different Flavor](#)



What's on the back of the machine?

Part name	
Water inlet (for refill kit), which connects to a tube	A
Lever (for water tray)	B
Plug for refill kit	C
Power plug	D
Power switch	E



Note: Some models may vary.

The DE1XL has a back panel, but the DE1PRO does not.

PART 3

Starting up



Starting up

1. Plug the power cable into the back of the espresso machine. Route the cable down through the slot behind the machine. Then press the power switch to turn the espresso machine on.
2. Connect the USB cable into the port on the front of the machine. This will power the tablet. Attach the other end of the USB cable into the tablet.
3. Stand by while the machine runs several self tests. This includes pump and pressure tests. You'll see lights going around the group head controller. During the tests, you should also see a light activate on the front of the machine. If the light doesn't go on, press the emergency on/off button in the center to activate it. This light will always go on when the machine is hot or heating up.



Plugging the power cable into the Decent machine.



Turn on the machine.

Starting up

4. Wait until the machine is finished heating. The lights on the group head will complete a full circle and then go out. Then the machine is then ready to use.
5. Press the power button on the tablet to turn it on for the first time. The tablet is charged before we ship it to you, but if it loses some of its charge in transit, just charge it again before using it.
6. Keep the Decent machine turned on and in sleep mode when you're not using it, because the machine keeps the tablet's battery charged. To learn more about battery preservation or to make your Android battery-independent in the future, see our "[Battery-Free Android Tablet Modification](#)."



The Decent machine cycling through tests and warmup.



Plugging the USB cable into the tablet.

PART 4

Your first Decent espresso



Your first Decent espresso

Warm up the machine

1. Tap the Decent tablet screen to wake it up. It will say "Wait" and the espresso machine will go into a warmup mode. When it's finished, the screen will say "Ready."
2. Tap the **Settings** button in the lower-right corner of the tablet screen.
3. Tap the **Presets** tab on the **Settings** screen. The presets are a collection of brewing profiles. Choose the "Default" setting or the "Gentle and Sweet."
4. Tap **OK** to return to the Home Screen.

We recommend that you use the same coffee profile for about a week, with the same beans. This will give you a chance to "dial in" your espressos to your taste and reduce the number of variables.



The "Ready" button appears after the machine is warmed up.



Choosing the "Default" preset

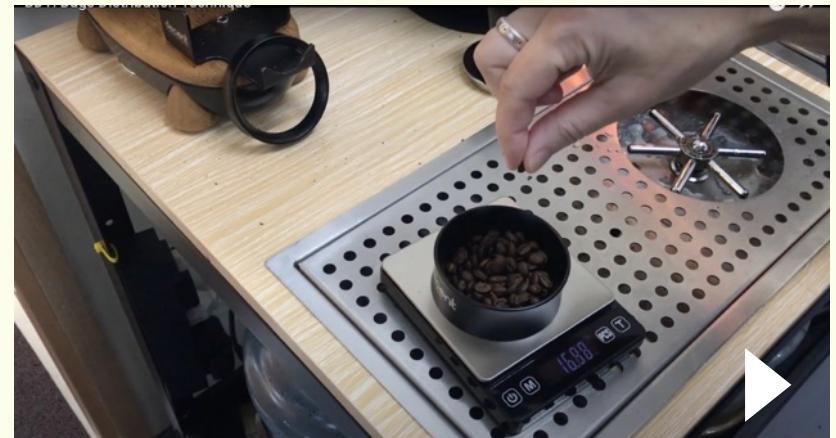
Your first Decent espresso

Weigh the coffee beans

You'll need a scale to weigh your coffee beans, because the weight of the coffee grounds is essential to the quality of your espresso.

In many cases, the weight of the beans (in grams) will be equal the size of the basket, at least while you're getting started.

The output of coffee is often 2:1 (twice as much coffee in the cup as the bean weight in grams).



Weighing the beans on a scale.

Your first Decent espresso

Grind the beans

The grind density of your coffee is also important. The finer the grind, the more flavor can get extracted and the water will flow through the grounds more slowly. And coarser grinds extract less flavor.

But if the grind is too fine, the water might go too slowly through the grounds and you won't get enough coffee or it might taste bitter.

If a grind is too coarse, water will pour quickly through the grinds, and your espresso might be too weak or taste sour. For more information on adjusting the grind, see our video "[How to dial in your grind.](#)"

1. Measure 18 grams of coffee for an 18g basket. If the preset has a ratio of 2:1, it means that if you put 18 grams of coffee in the basket, you should get double the amount of coffee in the cup (36 grams).
2. Grind the coffee beans with a fine espresso setting. You might need to experiment a little with the grind to get exactly the right density.



Ground coffee pouring from a grinder into a portafilter basket.

Your first Decent espresso

Rake and tamp the grounds

1. Use a [puck rake](#) to level the coffee grounds so they fill the basket evenly. Level the mounds or gaps, so the water flows equally throughout all the grounds.
2. Use a tamper to tamp the grounds firmly into the basket.
3. Wipe the edges of the portafilter so that there are no loose grounds on it. You want the portafilter to make a smooth seal on the espresso machine.



Stir the grounds with a puck rake to break up clumps and level the coffee grounds in the basket.



Puck preparation: tamping the grounds

Your first Decent espresso

Pull your first espresso

1. Insert the portafilter under the group head and turn it to the right, towards the group head handle.
2. Put a cup or glass under the portafilter. This is where your coffee will pour.
3. Press the coffee icon on the group head of the Decent espresso machine to start your espresso.

Videos to watch:

[Your first Decent espresso](#)

[How to dial in your grind](#)



The portafilter and the group head handle, side by side



Press the coffee icon on the group head to start your espresso.

Your first Decent espresso

Steaming milk

Steaming and frothing milk is an art. If you've never steamed milk before, we recommend that you watch some videos first:

- Decent Espresso: [Milk frothing tutorial](#)
- Decent Espresso: [Basic lesson on steaming milk](#)
- Decent Espresso: [How to ghost steam](#)

Note: when you're finished steaming milk, and you hit the "Stop" button on the group head, remove the milk jug. The tablet will say "Wait." And in a couple of seconds, a burst of pressure will clear the wand. Just point the wand towards the drip tray.



Angle the milk jug and keep the wand close to the edge to create a "whirlpool."



Press the **steam** button (A) to start, and the **stop** button (B) when the temperature reaches about 65° C.

Your first Decent espresso

Milk-steaming tips

- Keep the milk temperature between 60 degrees Celsius/140 degrees Fahrenheit and 70 degrees Celsius/150 degrees Fahrenheit. Exceeding those temperatures can burn the milk.
- The placement and angle of the steaming wand is key to getting the right density and texture to the milk.
- The type of cup you pour the milk into will alter the temperature. A ceramic cup may drop the milk temperature by 10 degrees Celsius, and a paper cup drops the temperature by 2 degrees Celsius. A double-walled cup may lose 3 degrees Celsius.



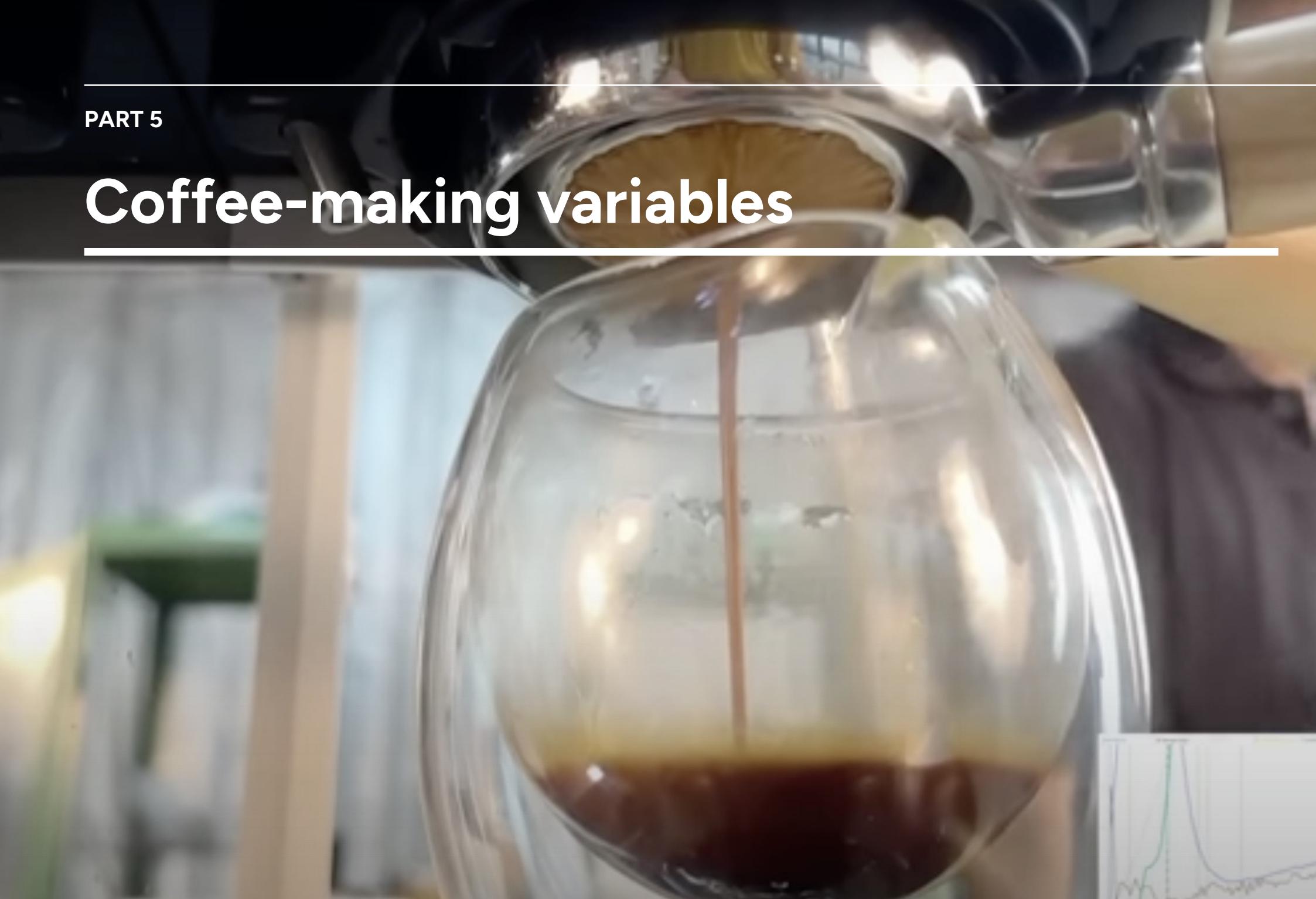
Keep an eye on the milk temperature, and try to stop at 65° C.



The type of cup you choose affects coffee temperature and how long it holds that temperature.

PART 5

Coffee-making variables



Coffee-making variables

Some key variables for espresso

Watch our video: [Espresso is difficult](#)

Flow rate:

Depending on the type of espresso you make, the flow rates and pressure will vary. For a drink with no milk or very little milk, use a higher flow rate. For a drink with more milk — like a cappuccino or latte — you want a "heavier" espresso, so the flow rate should be slower.

Pressure:

The default 9 bars of pressure often produces a more acidic espresso, such as the classic Italian. Less pressure (lower bars) increases the body and produces a more "chocolatey," richer flavor.

Temperature:

- Light roasts need higher temperatures.
- Medium or dark roasts use lower temperatures.



Each coffee preset has defined settings already. If you want to experiment, you can edit them in Settings.

Coffee-making variables

Feedback on the Decent screen

The Espresso tab on the tablet screen gives you a lot of feedback about your coffee.

What do the readings mean?

On the bar charts, the dotted line represents the goal. The solid line shows what your brew is doing in real time.

On the far right, you'll see data about your coffee, such as the preinfusion time, pouring time, and weight of final coffee output.

Yes, the settings are editable

[How to use Preset and Profile editor \(Pressure/Flow rate\) page](#)



When you pull your coffee, the tablet displays some of your results.

TIME: An ideal pour time is around 25s-30s, but this cup poured in 20s. Some adjustments could be made to lengthen that time.

WEIGHT: This preset is configured for a 2:1 ratio. Ideally, 18 grams of coffee beans should output 36 grams of coffee (see right side, bottom). In this case, the output was 35.4 grams of coffee (left side, bottom).

Coffee-making variables



The Decent Espresso presets

We include these presets on your Decent DE1 to make it easy for you to emulate professional barista recipes at the press of a button. You can also submit your own espresso profiles in the Decent Diaspora or download new profiles.

The recommended default values are for beginners. They're simply a "reasonable starting point." An espresso made with those defaults should be good. But it's also possible that changing the times, dose, or grind setting could result in an even better coffee.

Going from "good to great" can take a bit of experience, so we recommend that beginners start with these presets.

'80s espresso

18g basket/18g beans/36 grams in cup/28s/Medium to dark roast

Adaptive (for medium roasts)

18g basket/18g beans/36 grams in cup/28s/Medium roast

Best overall pressure profile

18g basket/18g beans/36 grams in cup/28s/Medium light to medium roast

Blooming espresso

18g basket/18g beans/36 grams in cup/66s/Nordic (super light) to medium light roast

Coffee-making variables



Classic Italian espresso

18g basket/18g beans/36 grams in cup/28s/Medium to dark roast

Cremina lever machine

18g basket/18g beans/36 grams in cup/28s/Medium to dark roast

Default

18g basket/18g beans/36 grams in cup/28s/Medium to dark roast

Try this if you've made espresso before. It has a higher bar pressure and a longer preinfusion time than the "Gentle and Sweet."

Extractamundo Dos!

18g basket/18g beans/40-45 grams in cup/18s/
Coarser grind/Nordic light to medium roast

The beans-to-cup ratio for this preset is 1:3 or 1:4
If the cup is too rich or heavy, shorten the ratio.
If the cup is too sharp or tart, extend the ratio.

Gentle and sweet

18g basket/18g beans/36 grams in cup/28s/Medium to dark roast

This preset has a lower bar pressure. It needs very little fine-tuning. Use this if you've never made espresso before.

Adaptive (for medium roasts)

18g basket/18g beans/36 grams in cup/28s/Medium roast

Coffee-making variables



Londonium

18g basket/18g beans/36 grams in cup/28s/Medium to dark roast

Rao Allongé

18g basket/18g beans/90 grams in cup/28s/Nordic (super light) to medium light roast

Traditional lever machine

18g basket/18g beans/36 grams in cup/28s/Medium to dark roast

TurboBloom

18g basket/18g beans/36 grams in cup/16s/Light to medium light roast

TurboTurbo

18g basket/18g beans/36 grams in cup/16s/Light roast

PART 6

Cleaning



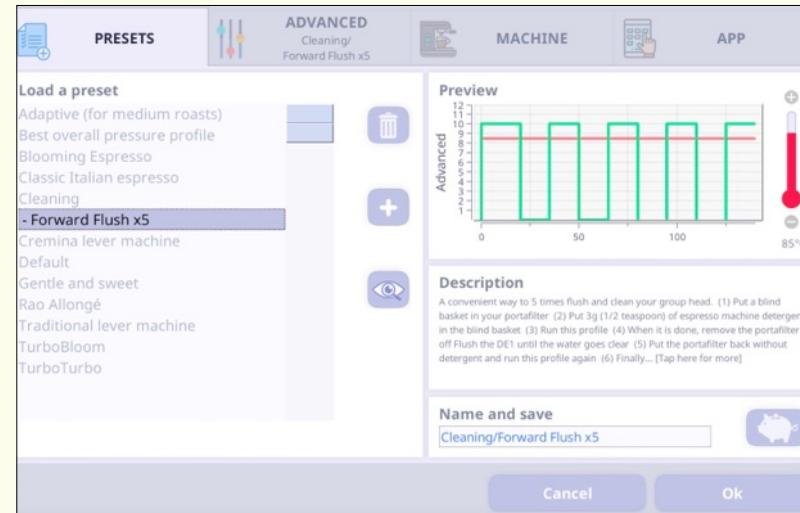
Cleaning - daily

Daily clean

Be sure to watch the 22-minute video "[How often / to clean DE1.](#)" for more detail on cleaning your Decent machine.

Clean your Decent Espresso machine daily after you use it by flushing it with clean water. You don't need detergent for this daily cleaning. There are a couple of ways to do this:

- Use the Decent "Forward Flush x5" preset (it's in the list of coffee presets)
- Use the Flush button on the group head controller (on the left side).



The Forward Flush x5 preset



The Flush button on the group head.

Cleaning - daily

How to flush

1. Remove the grounds and rinse the portafilter.
2. Replace the coffee basket with a blind basket (a basket with no holes in it). We include a blind basket with your DE1.
3. Insert the portafilter with the blind basket into the group head.
4. Apply your flush method -- the Flush button or the "Forward Flush x 5" preset.
5. Wipe the shower screen on the underside of the group head when you're done.



Changing baskets in the portafilter. Make sure you don't dislodge the small metal spring that holds it in place.

Cleaning - daily

Cleaning with the Flush button

Press the Flush button on the left side of the group head to activate the flush. A shot of clean, hot water will pour through the group head filter. Best practice: do it at least twice.

Cleaning with the Forward Flush preset

- Tap Settings > Presets > Forward Flush x 5
- Tap the coffee (preset) button on the group head. The machine will cycle through five shots of hot water into the blind basket.
- Change the preset back to your favorite coffee setting and press "OK."

One last rinse...

Remove the blind basket from the portafilter and replace it with an empty coffee basket. Press the Flush button again to rinse any remaining coffee residue from the bottom of the group head.



Rinse the group head again after you remove the blind basket to remove any residue.

Cleaning - daily

Clean the steaming wand

Wipe the steam wand daily and flush it with clean water by filling a jug of clean water and steaming it with the wand when you're finished making coffee for the day.

If you use a lot of milk, you can also soak the wand in an alkaline cleaning solution. We recommend Urnex Rinza. Pour one ounce of Rinza into your milk jug and let the steaming wand soak in the solution for about 10 minutes. Do not steam! When it's done soaking, pour out the Rinza and fill the pitcher with water. Then steam the water as if it was milk.

Pour out the water, fill the jug again with more clean water, and steam it one more time.



Steam of jug of clean water to keep the steam wand from getting clogged.



For stubborn clogs, unscrew the wand tip, soak it, and run a needle through the hole.

Cleaning - weekly

Clean the water tank

Clean the ceramic water tank on your Decent machine weekly.

Remove the tank and wash it with soap and water. This removes some of the calcification and bacteria that can accumulate in the tank.

If you have a countersunk model, turn off the refill kit before you remove the water tank. Otherwise the tank will start refilling with water when you pull out the tray, and it will spill. You'll also need to tilt the Decent machine up and carefully angle the tray out, or lift the entire machine up and place it on a counter to remove the water tray.

Drip tray

Clean the drip tray on your Decent machine weekly.

Remove the ceramic drip tray and cover, pour out the waste water, and wash these parts with soap and water.



On a countersunk model, you need to lift the machine to remove the water tank after you remove the drip tray.

Cleaning - weekly

Steamer wand - weekly

This is an alternate approach to soaking the wand in Rinza (as described on page 32).

To completely clean the steam wand:

1. Use Rinza (Urnex Rinza Alkaline Formula Milk Frother Cleaner). Pour about 30ml into your milk jug and add 500 ml of clean water, or dissolve one tablet into water. Rinza is available in liquid or tablet form.
2. Steam the jug with the Rinza-and-water solution to clean out any milk residue from the steam wand.

3. Pour out the solution and fill the milk jug with clean water. Steam the water to rinse out any remaining cleaning solution. Empty the water, put more clean water in the jug, and steam it again.



Frothing the steam wand in a solution of Rinza and water.

Cleaning - weekly

Group head - flush with detergent

You should flush the underside of the group head parts with detergent, using a blind basket to push the detergent against the machine parts. We recommend Cafiza cleaning powder.

To clean the underside of the group head:

1. Insert a blind basket in the portafilter and put a tablespoon of Cafiza powder in it.
2. Put the portafilter on the drip tray and flush a little water onto it to help dissolve the powder. Swirl it around.
3. Put the portafilter (with the detergent) into the group head.



Put a tablespoon of detergent into the blind basket of your portafilter.



Add a little water to the detergent to make suds before you insert the portafilter into the group head

Cleaning - weekly

4. Press the "Forward Flush x 5" preset (in Settings > Presets) and flush five times. It will flush the detergent from the blind basket up towards the group head.
5. After you've poured the detergent out of the portafilter, continue to backflush the group head with water to remove the detergent residue. When you don't see suds in the blind basket anymore, replace it with a coffee basket and flush with water again.

WARNING: Do NOT put detergent in your water tank! You could damage the internal heater. You'll use food-grade citric acid to clean and descale through the water tank.



You'll see some sudsy water in the drip tray, which exits the machine through a relief valve.



Watch this video for more details!

Cleaning - monthly

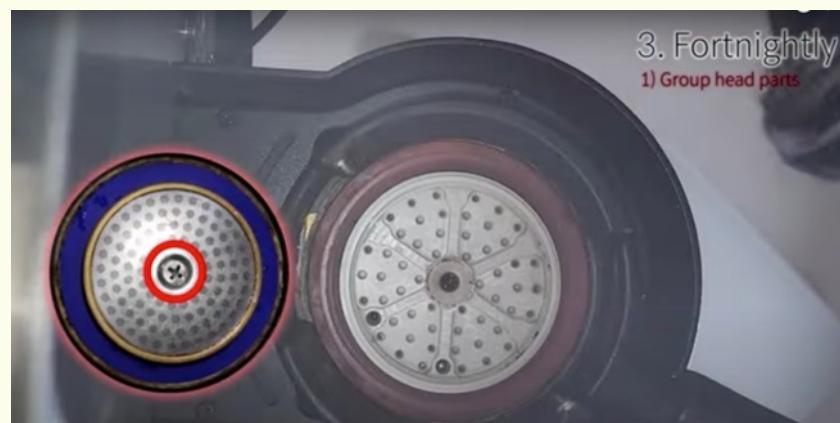
Remove parts from the group head

You'll remove some parts under the group head for this cleaning, so you need a small screwdriver. For reference, watch the group head cleaning segment of [our video](#).

1. Turn off the Decent machine.
2. Remove the drip tray.
3. Remove the center screw from the screen at the bottom of the group head opening. You might need to use a mirror to see what you're doing. After you remove the center screw, you can remove two parts: the shower screen, and the first diffuser. This leaves one more diffuser to remove.



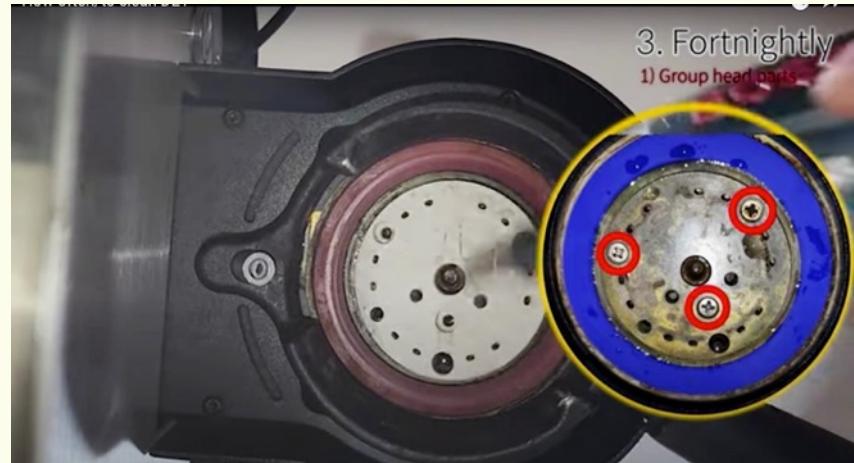
This center screw holds the shower screen in place, and the first diffuser behind it.



The first diffuser is held in place with the same screw. The second diffuser is held in place with three screws.

Cleaning - monthly

4. Remove the second diffuser by removing the three screws that attach it to the group head.
5. Wipe the underside of the group head in the machine after you've removed the three parts (the shower screen and the two diffusers).



The placement of the three screws in the last diffuser. Be careful not to damage the temperature probe during the cleaning or parts removal process.

Cleaning - monthly

Soak the group head parts in detergent

1. Put the three parts into the drip tray and add 15 grams of group head cleaning detergent (such as Cafiza powder) and about 500 grams of hot water.
2. Let the parts soak overnight, or for a few hours. Be sure to store the screws someplace where they won't get lost!
3. Throw the water and cleaning solution away after it's done soaking, and rinse all the parts with fresh water.



Soak the parts in water and detergent (such as Cafiza) for espresso machines.

Cleaning - monthly

Replacing the group head parts

1. Replace **the inner diffuser first**, with the three screws. Be sure that you align the "probe" hole in this diffuser over the probe in the group head controller, and be careful not to break it.
2. Replace the second diffuser and be sure that the indentations align properly. There are two small plastic knobs in this diffuser that should fit into two holes in the other diffuser. And there's another small hole that fits over the probe. If it doesn't fit easily, you might not have aligned it correctly.

3. Hold the diffuser in place and then add the metal shower screen on top of it. Put the center screw back through the screen and through the inner diffuser to attach them to the group head. Soak the parts in water and detergent (such as Cafiza) for espresso machines).



The center diffuser being replaced on top of the second diffuser. It will be held in place with a center screw, along with the shower screen

Cleaning - descaling

Descaling

Descaling removes mineral deposits that can build up inside your espresso machine and affect its performance. If you use hard water in your region, you might have to descale more often.

What you need

- **Water:** 1500 ml (1.5 liters) of water. This is approximately 6 quarts of water.
- **Citric acid:** 38-80 grams (approximately 3-6 tablespoons)



Use food-grade citric acid for descaling your espresso machine.

Cleaning - descaling

Prepare the citric acid solution

1. In Settings, tap "Machine" tab (at top) and select "Descale."

You'll see a screen on your Decent tablet with instructions to use 1.5 liters of water and 300 grams of citric acid powder. This might be more citric acid than you need. Some customers use much less citric acid — from 38 to 80 grams.

2. Remove the drip tray and cover, and then remove the water tray. If you use a refill kit, turn it off before removing the water tray.
3. Pour all the water out of the water tray and wash it. Then fill it with 1500 ml (6 quarts) of clean, filtered water.

4. Add 3-6 tablespoons (about 38-80 grams) of citric acid powder to the water and stir.
5. Lift the lever in the back of the machine and slide the water tray back into place. Keep the refill kit turned off (if you use one). Replace the drip tray. Angle the steamer wand into the drip tray.



Tap **Settings > Machine > Descale**.

Cleaning - descaling

Start the descaling process

1. Put a blind basket into the portafilter and insert it into the group head.
2. On the tablet, tap "Descale now" on the Descaling screen.
3. You'll hear pressure build up in the machine. After a few minutes, water will start draining out of the machine and from the steamer wand. The process takes about 10-12 minutes. When it stops, you'll be returned to the main Descaling screen again.
4. Tap "Cancel" on the Descaling screen to exit that mode.

5. Remove the drip tray and the water tray. Empty the water tray with the citric acid in it, wash it, and fill it with clean, filtered water. Slide it back into place and replace the drip tray. If you use a refill kit, turn it back on.
6. Remove the blind basket from the portafilter and replace it with a coffee basket. Insert the portafilter back into the group head.



Cleaning - descaling

Rinse thoroughly after descaling

Now you're going to flush the system with clean water many, many times. Keep flushing until you've flushed the citric acid out.

1. Press the "Flush" button repeatedly, and flush at least one tray of water through the machine. If the exhaust still tastes like citrus, flush another water tray.
2. Fill the milk jug with clean water several times and froth the water with the steam wand until the water looks clear. Keep the tip off the wand until you're finished, and then screw it back on.
3. When the water tastes clear when it comes through the group head with no citrus taste, you're done! Enjoy more delicious cups of coffee in your descaled machine!



Keep pressing the Flush button and test the water until it no longer tastes like citrus.

PART 7

Troubleshooting



Troubleshooting

Common errors and solutions

These are a few common errors that might occur after you've had your Decent machine for awhile.

Your tablet shows a large group of people asleep in their chairs

This "sleeping" image on your screen indicates that there's a Bluetooth connection issue with your tablet. Press the "off" button to reboot the tablet and see if that fixes the issue. If not, reboot the Decent Espresso machine.



When you see this image on your tablet and can't wake it up, you need to reboot your tablet and your Decent Espresso machine.

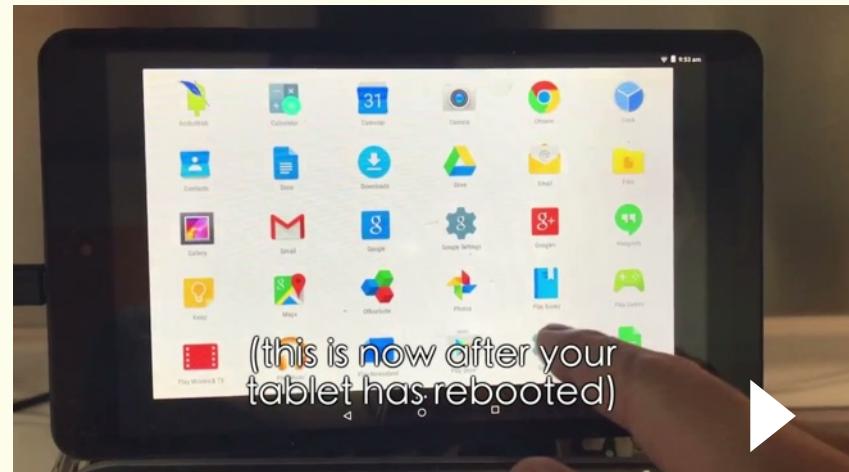
Troubleshooting

Unreliable Bluetooth

If rebooting your tablet or DE1 doesn't resolve a Bluetooth issue, you might need to reset Bluetooth on your Android. [Our video](#) shows you how.

Low battery message

If you see a message that says your tablet's battery is very low (and your Decent espresso machine is already turned on), try unplugging and replugging the charging cable that connects your tablet to the espresso machine.



See our video "How to completely reset Bluetooth on your Android tablet."

Troubleshooting

Unexpected flow rates or coffee volume output

Do you have a Bluetooth scale connected to your espresso machine? Check to see if it's touching the front of the machine. The vibration from the machine might cause it to calculate the weight incorrectly, and this would affect the water output.

Reinstalling your de1app

If you accidentally delete your de1app, or if your tablet got reset and you need to reinstall it, see our video "[How to install de1app directly from your tablet.](#)"



You can also cause weight inaccuracies if you don't center your cup on the scale.

Terminology

Basket - The metal basket that inserts into the portafilter to hold the coffee grounds.

Channeling - When water pours through an open path in the coffee grounds instead of flowing evenly across them. This can happen when the coffee is tamped unevenly, leaving gaps or weaker spots in the puck and it can impact the flavor of the espresso.

Flow rate - The measurement of how much water passes through the group head while the pump is working. It's measured in ml/s.

Group head - The round-shaped front of the Decent Espresso machine, which holds the portafilter and through which espresso gets extracted.

Portafilter - Looks like an ice cream scoop with its long handle. It holds the basket of coffee grounds in the group head so that hot water can pour through the grounds.

Preinfusion - Letting some water into the puck at a lower pressure rate before extracting your espresso. Measured in seconds.

Puck - The round disk of damp coffee grounds left in the portafilter basket after you've extracted an espresso.

Tamper - A tool that compresses the grounds into the basket

For more info

Decent User Manual version 1.0 (2023)

For more information:

Ask questions or find answers in the Decent Diaspora (user forums).

Watch our videos on:

[Decent Espresso Machines](#)

[Decent Espresso Tech](#)

For support, contact us at:

decentespresso.com/support/

Image of falling coffee beans from [Fleepik](#)