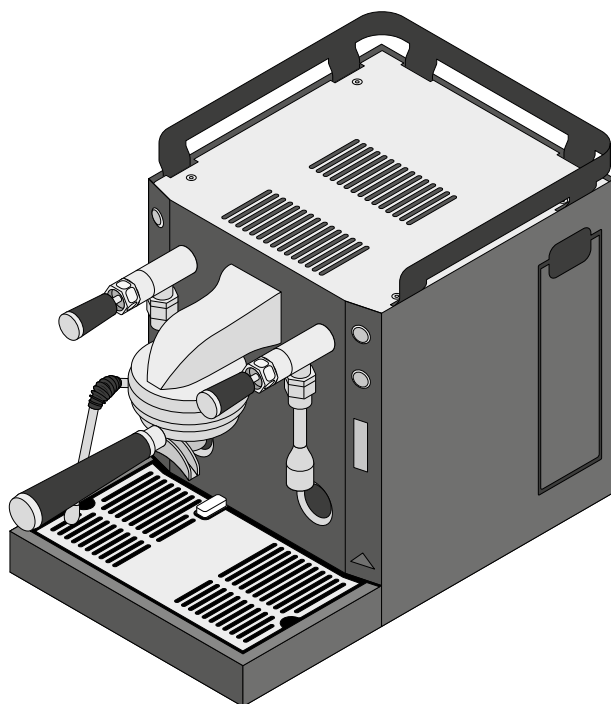




Xenia Brew-by-Sync

Instruction Manual



Explanation of Symbols Used

The following symbols and signal words are used in these original instructions, on the machine, or on the packaging.



WARNING!

This signal word/symbol indicates a moderate risk, which, if not avoided, can lead to death or serious injury.



CAUTION!

This signal word/symbol indicates a low risk, which, if not avoided, can lead to minor or moderate injury.

NOTE!

This signal word warns of possible material damage.



This symbol provides you with useful information about operation or handling.



Declaration of Conformity: Products marked with this symbol fulfill all applicable community provisions of the European Economic Area.



Products marked with this symbol are permitted only for indoor use.



This symbol indicates a risk of electric shock.



This symbol indicates that the grinder conforms to protection class I.

1. Important General Information

This document is the original operating instructions for the coffee machine Xenia Brew-by-Sync. Before using the machine, read these operating instructions carefully, especially the safety instructions. Only then you can operate the machine safely and use all functions optimally and as intended. These operating instructions are based on the standards and regulations applicable in the European Union. When abroad, also observe country specific guidelines and laws.

For better readability, the Xenia Brew-by-Sync will be referred to as the “xenia” or “machine”. Always keep these instructions to hand for future reference and pass them on with the machine to any subsequent owners or other users

The purpose of this manual is to guide the user through the menu, explaining the available functions and how to use them effectively. If you have any further questions or require any further information, please contact your specialised dealer before starting up the coffee machine. Our machines comply with the relevant safety regulations. Any repairs or changes of components must be carried out by an authorised specialty dealer. In case of non-observance, the manufacturer does not assume liability and is not liable to recourse.

1.1 Safety

Please do read all safety manual before installing or using the machine. Incorrect installation or operation may cause injury/damages to people, animals or objects, for which the manufacturer shall not be held responsible.

Intended Use

The Xenia espresso machine is designed exclusively for coffee, hot water and milk preparation in private households or domestic environments. Any other use or manipulation of the machine is considered improper and may result in damage to property or even personal injury. Neither the manufacturer nor the dealer shall be liable for injuries and damage resulting from improper use and/or failure to observe the safety instructions in the Hemro safety manual or this instruction manual.

Safety Information

Safety Information for all Products

- Connect the product only if the supply voltage of the socket complies with the information indicated on the type plate.
- Only connect the product to an easily accessible socket so that you can disconnect the product quickly from the power supply in the event of a hazardous incident.
- Do not use the product if you notice any visible damage or if the power cable or plug is faulty.
- If the product's power cable is damaged, it must be replaced by the manufacturer or by qualified personnel in order to prevent hazards.
- Do not operate the product without a ground connection.
- Do not operate the product at altitudes above 2,000 meters.
- Keep liquids away from the product, the power cable and the power plug. Make sure, for example, that the product is not exposed to splash water at the setup location.
- Never touch the product or the power plug with wet or damp hands.
- Never unplug the power plug from the wall socket by pulling on the power cable; always grasp the power plug.
- Never carry the grinder by its power cable.
- Keep the product and the power cable/power plug away from open flames and hot surfaces.
- Do not position the power cable in such a way that it could create a trip hazard.
- Do not bend the power cable and do not place it over sharp edges.
- Use the product in indoor areas only. Never operate the product in damp or wet environments.
- If you are not currently using the product, if you are cleaning it or if there is a malfunction, switch the product off and remove the power plug from the socket.
- Do not open the casing, leave repairs to the experts. If repairs are required, contact a specialist workshop. If unauthorized repairs are carried out, the connection is not made

correctly, or the grinder is operated incorrectly, all liability and warranty claims are voided. Only parts that comply with the original appliance specifications may be used for repairs. This product contains electrical and mechanical parts that are essential for protection against potential hazards.

- Always place the product on a solid, level and stable surface so that the product stands firmly and cannot tip over or fall down.
- Lay out the power cable in such a way that nobody can become entangled in it and cause the product to fall.
- Ask another person for help if the product is too heavy.
- Keep the product out of the reach of children. The product is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or with a lack of experience and knowledge. Children may not play with the product.
- Make sure that children do not insert any objects into the product.
- Do not leave the product unsupervised during operation.
- Do not let children play with the packaging film. Children can become entangled in it and suffocate while playing.
- Do not let children play with small parts. They can be life-threatening if swallowed.
- Do not immerse the product, the power cable or power plug in water or any other liquids.
- Avoid water or other liquids getting inside the product's housing. If liquid enters the product, disconnect it from the power supply immediately.
- Never clean the product with a water jet or a steam cleaner.
- Do not clean the product with compressed air (e.g. with a compressed-air blow gun).
- Do not use any harsh cleaning agents or sharp or metal cleaning tools such as knives, metal scouring pads or similar. These can scratch the surface.

Additional Safety Information for Machines

- Risk of burns! Keep hands and other body parts away from the brew group, portafilter, steam and water wand, and the hot water outlet. Do not touch any hot parts of the coffee machine.
- Risk of burns! Never direct the jet of steam at people, animals or sensitive objects.
- Risk of burns! Carefully remove the portafilter – hot water or steam may escape.
- Vent and clean the steam nozzle after each use.
- Allow the coffee machine to cool down completely before cleaning or maintenance.
- Always place the machine on a level and water-resistant surface so that dripping water cannot cause any damage.
- Always place the coffee machine on its feet to ensure the circulation of air.
- Do not operate the coffee maker inside closed cabinets.
- Do not fill the water tank above the machine.
- Only fill the water tank with cold, clean drinking water. Do not use carbonated or flavored liquids.
- Operate the coffee machine with soft drinking water (max. 7 °dH) and always keep the tank filled.

1.2 Water Specifications

To keep your coffee tasty, your machine clean and to reduce calcification and material wear out, we recommend the following water specifications for your espresso machine. Check your local tap water or the information on the bottle label:

Temperature: **Cold - Room temperature**

TDS: 90 - 150 ppm

Hardness: **70 – 100 ppm (~3°-6° dH)**

pH: **6.5 - 8**

1.3 Scale

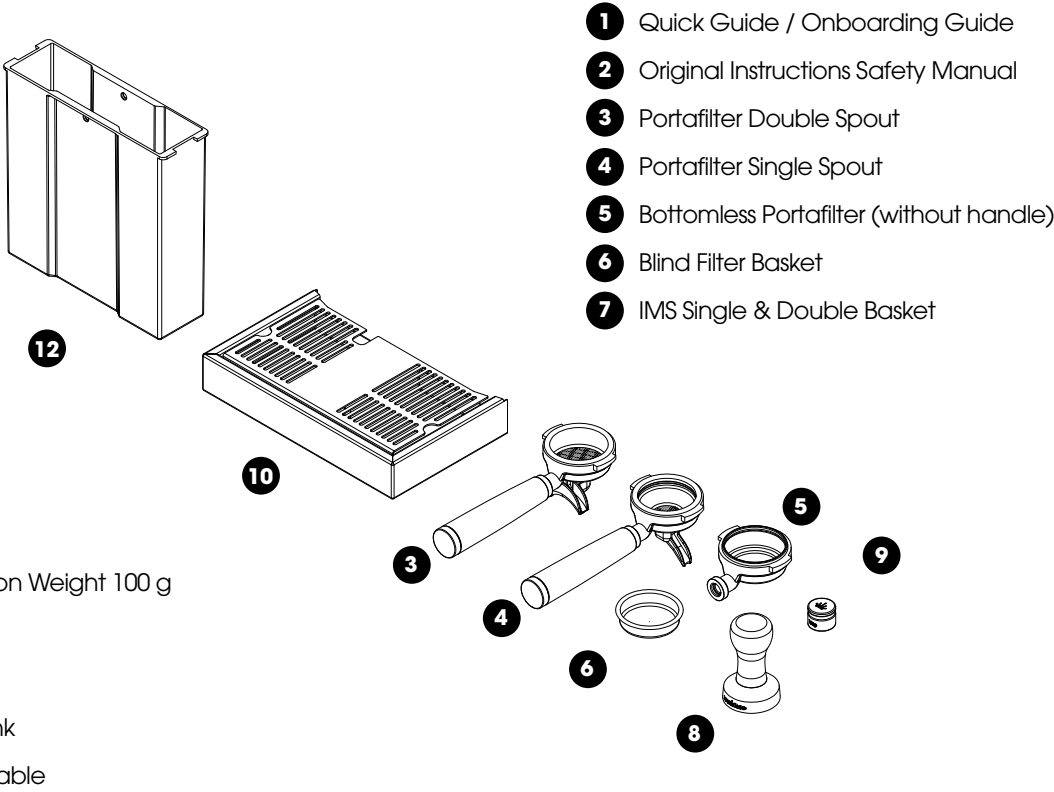
This machine is equipped with a scale measuring the espresso in the cup. Please ensure the following to have a lasting and proper experience with your integrated scale:

- 1.) The scale is designed to be water resistant. However, we recommend keeping water away from the scale as best as possible. This includes a frequent emptying of the drip tray.
- 2.) Do not lift the machine at the scale.
- 3.) Do not load the scale with more than 1 kg.
- 4.) Do not use the scale as a kitchen scale for cooking etc.
- 5.) You can remove the cup tray for cleaning. However, keep the machine off until the cup tray is placed back in position. When removed do not put water into the open scale housing. When replacing keep the initial position of the tray.
- 6.) To calibrate the scale please read chapter 7.3.3.

2. Scope of Supply

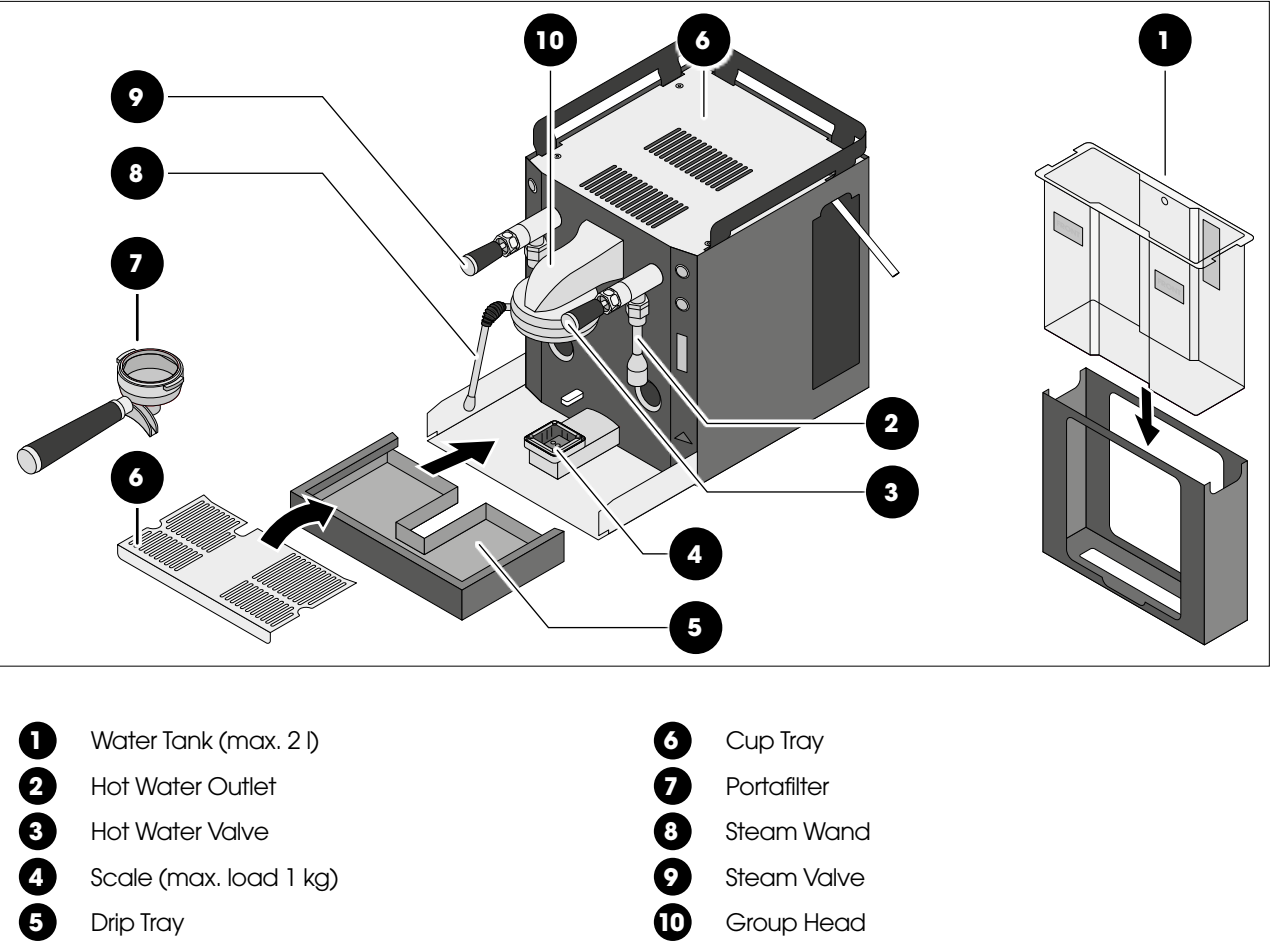
After removing the packaging, please inspect the machine integrity before installation and make sure all equipment is in the scope of supply and not damaged.

Accessories Box Including:

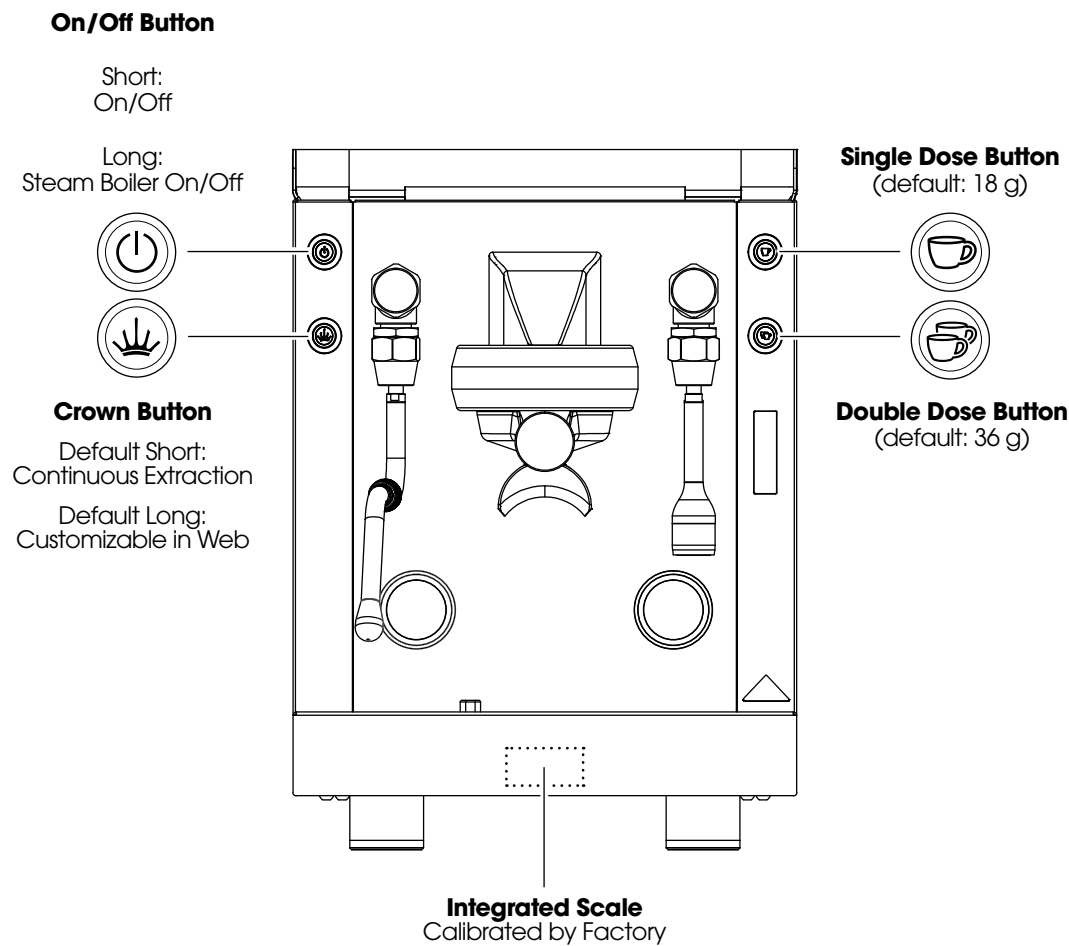


3. Machine Description

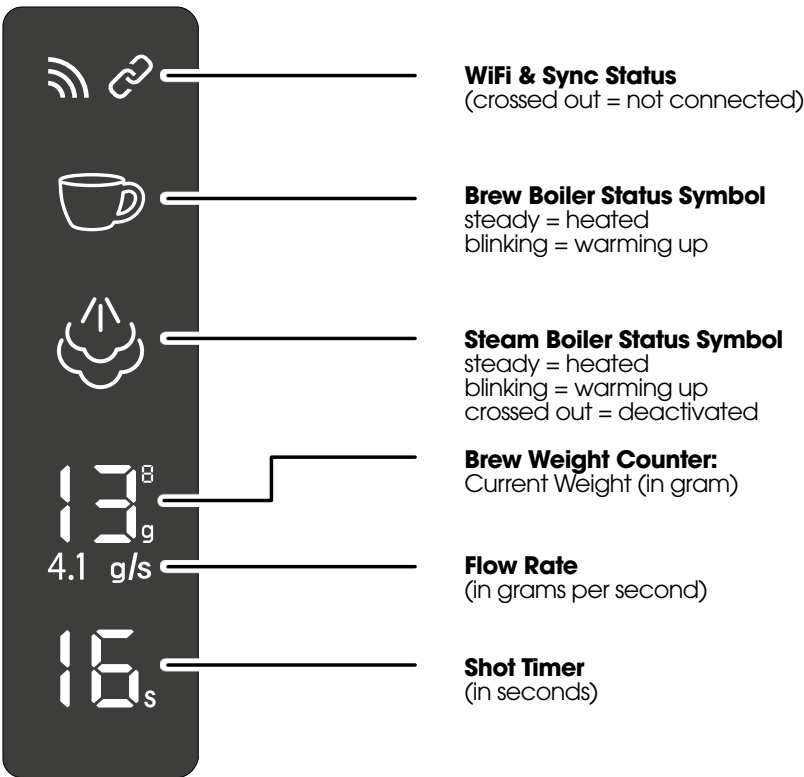
Before starting your operations let's get used to your Xenia and its details. Here you can find an overview on the most important parts.



All Xenia buttons recognize short and long (with “beep”) press.



Main Menu



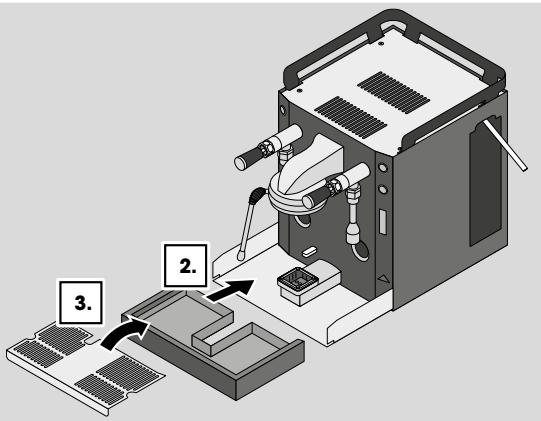
4. Installation & Onboarding to WiFi

In this chapter you find all information on setting up your machine and connect it to the WiFi. To ensure a smooth installation of both Xenia Brew-by-Sync and your Mahlkönig grind-by-sync grinder together please follow the instructions in our **Brew-by-Sync Onboarding Guide**.

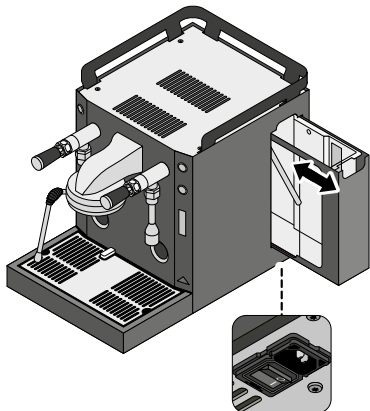
4.1 Installation of the Machine

For installation, please follow the step-by-step instructions accordingly for a successful setup.

- 1. Place your machine on a dry & stable surface.
- 2. Insert the drip tray precisely.
- 3. Insert the cup tray precisely.
- 4. Bring the steam valve and hot water valve in neutral position.
- 5. Insert the power cord into the socket underneath the machine.



- 6. Fill the water tank with soft water (max. 2 l).
- 7. Insert the water tank from the right or the left.
Pay attention to the sticker on the tank:
The thin-walled side of the water tank with a silver sticker on, must always face the back, where the water sensor sits.
- 8. Ensure the pipe is fully vertical.
- 9. Turn on the main power switch underneath the machine (I = ON | 0 = OFF).



4.2 Connecting the Machine to WiFi Network

4.2.1 Via Sync App (recommended)

Connect the machine to your home WiFi network via Mahlkönig Sync App:

- 1. Have your home **WiFi password** and registered **Mahlkönig Sync App** available.
- 2. Turn the machine on (both main switch and ON button ) and wait 2 minutes.
- 3. Open your Mahlkönig Sync App and use the “**Add another device**” button on the home screen. Choose “**Coffee machine**” to continue.
- 4. Follow the steps using your 4-character **Xenia ID** (see sticker on the machine) and your home **WiFi password**:

Example:

XXXX

- 5. Congratulations! Now you can use “**View full controls**” to enter the software controls of your machine.

NOTE: WiFi Requirements

This device only supports **2.4 GHz** Wi-Fi. Please use your main Wi-Fi network.
Guest, hotel, and restricted networks are not supported.

TIP:

Once connected to your home WiFi you can also enter the machine controls via browser using “xenia-coffee.local” or the IP address of your machine in the URL bar. You find the IP address on the machine display when switching the machine on.

4.2.2 Via Xenia Web Interface

- I. Search for Xenia Stationary WiFi **mk-xeniaXXXX**
- II. Connect mobile device to this network using password: **xenia.coffee**
- III. Once connected successfully
- IV. Access Xenia Web Interface via your browser using **xenia-coffee.local**
- V. Navigate to Connectivity
- VI. Click “Scan networks”
- VII. Select network and enter your network password and save

4.3 Connecting the Machine to the E64 WS Grinder

Note: Ensure that both devices are connected to the same WiFi network.

Connect your E64 WS to your home WiFi network via Mahlkönig Sync App:

- 1. **First-time startup**: If this is your first time powering on, the E64 WS will guide you through a startup process—simply follow the on-screen steps*.
- 2. During the **Startup Wizard** you get asked to dial in your first recipe.
Please choose “no”. We will continue at this step later.
- 3. **If the Startup Wizard does not start automatically***:
 - a. On the E64 WS, go to **Settings** (Press the **lower-left button** on the home menu ≡).
 - b. Select **Setup Assistance**.
 - c. Select **Setup Wizard** and follow the steps to onboard your E64 WS.

TIP:

To connect with your Xenia machine without the Startup Wizard open the Machine-to-Machine settings in your Connectivity menu on your E64 grinder. Scan and chose your Xenia. Once connected successfully the Xenia will unlock the „Sync“ symbol on the machine display.

5. Coffee Preparation

Before starting the operation make sure you and your equipment is ready.

- Make sure your machine and grinder are switched on.
- Make sure there is water in the tank and beans in the hopper.
- Make sure the drip tray is empty.
- Double check if the machine is heated (Cup & Steam symbol on the display) and if the portafilter with the right basket is inserted in the group head to get heated as well.
- Optional if operated in Sync Mode: Double check if machine is connected to WiFi and your GbS grinder (WiFi and Sync symbol on the display)

We recommend the following equipment in addition to the machine, grinder and included accessories

- Fresh coffee beans
- Milk jug (min. 150ml)
- Tamping mat
- Scale (or a Grind-by-Weight Mahlkönig grinder)
- Knock box
- 3 Microfiber towels (1 for cleaning the portafilter, 1 for the steam wand, 1 for cleaning the drip tray)

5.1 Recipe Dial-In & First Synced Coffee

Now you are ready to dial-in and brew your first synced coffee.

Following these steps will help you achieve the best and fastest results:

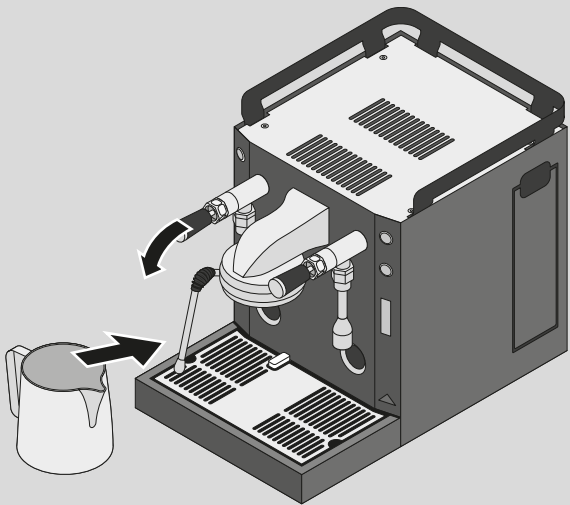
- 1. On the E64 WS, go to **Settings** (Press the **lower-left button** on the home menu).
- 2. Navigate to **Setup Assistance** and select **Assisted Dial-In**.
- 3. Follow the on-screen steps until you reach your desired target recipe.

IMPORTANT: For your first dial-in please choose **18 g** (single) or **36 g** (double) brew weight. You can change the target weight after the dial-in process in your recipe.

- 4. Save your **new recipe** in a slot.
- 5. Choose „**yes**“ to **Fine-tune with GbS**.
- 6. Enable GbS.
- 7. On the E64 WS, the blue **Sync chain icon** is **indicating** that **GbS is active** for this recipe.
- 8. Congratulations, your Sync Setup is complete and ready to brew your perfect cup of coffee!
- 9. Please **start your extraction** by pressing the **grinder jog dial** (on the right side of the display).

5.3 Steaming Milk

- 1. Open the steam valve briefly to purge condensation.
- 2. Take the milk pitcher and insert the steam wand below the milk surface (approx. 2 cm).
- 3. Open the steam valve and texture the milk with the wand just below the surface. Stop when the pitcher is too hot to hold comfortably.
- 4. Close the valve, wipe the wand, then purge again for 2 seconds to clean the steam nozzle.



TIP:
After closing the steam valve leave the steam wand inside your milk until no steam leaves the steam wand. By doing this you avoid micro bubbles in the milk.

5.4 Hot Water

You can release the hot water from the steam boiler by opening/closing the right valve. Adjusting the steam boiler pressure will also have an effect on the temperature. We recommend to release hot water from the steam boiler regularly as steaming increases the concentration of minerals in the steam boiler.

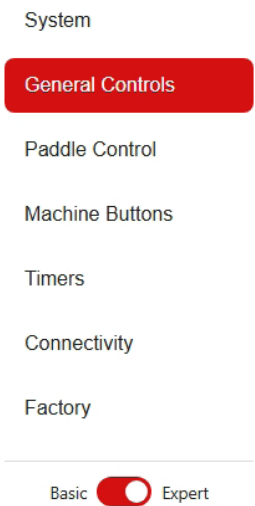
6. Access Machine Settings via the Xenia Web Interface

The Xenia Web Interface allows to connect the machine to WiFi and edit various settings on the machine itself. To learn how to connect the machine to the Web Interface please check chapter 4.2 or the onboarding manual. Once connected, the machine will automatically reconnect to the WiFi.

If connected to the same WiFi on your mobile device as your Xenia, you can access the Web Interface via App.

In this section, find a thorough overview of all menu points in the Web Interface.

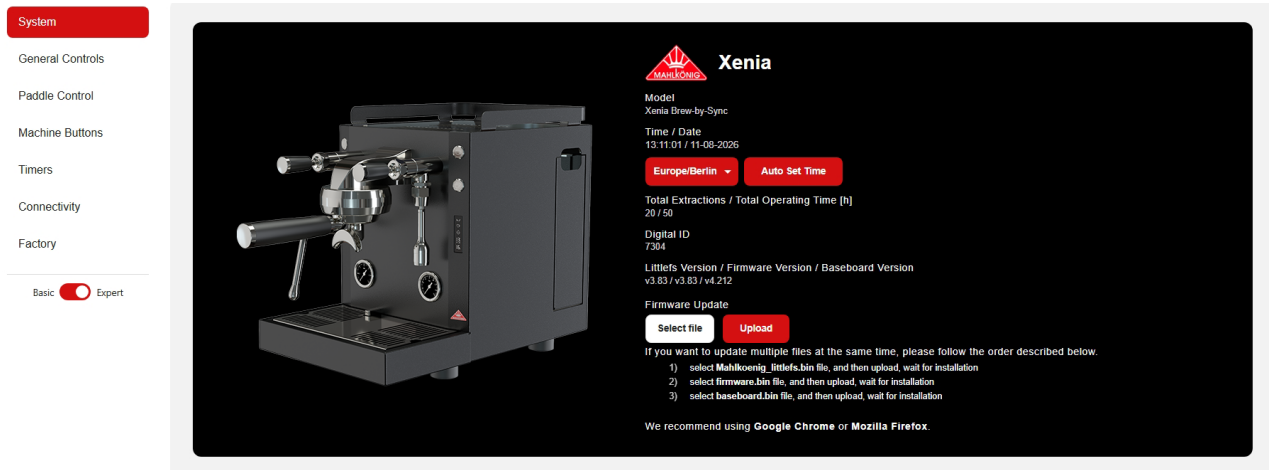
The user can toggle between two different modes to edit settings on the Xenia machine: Basic and Expert level, allowing deeper adjustments of the machine. The default setting of the machine is in “Basic” mode.



TIP:
Do not forget to save any changes by using the “Save my settings” button.

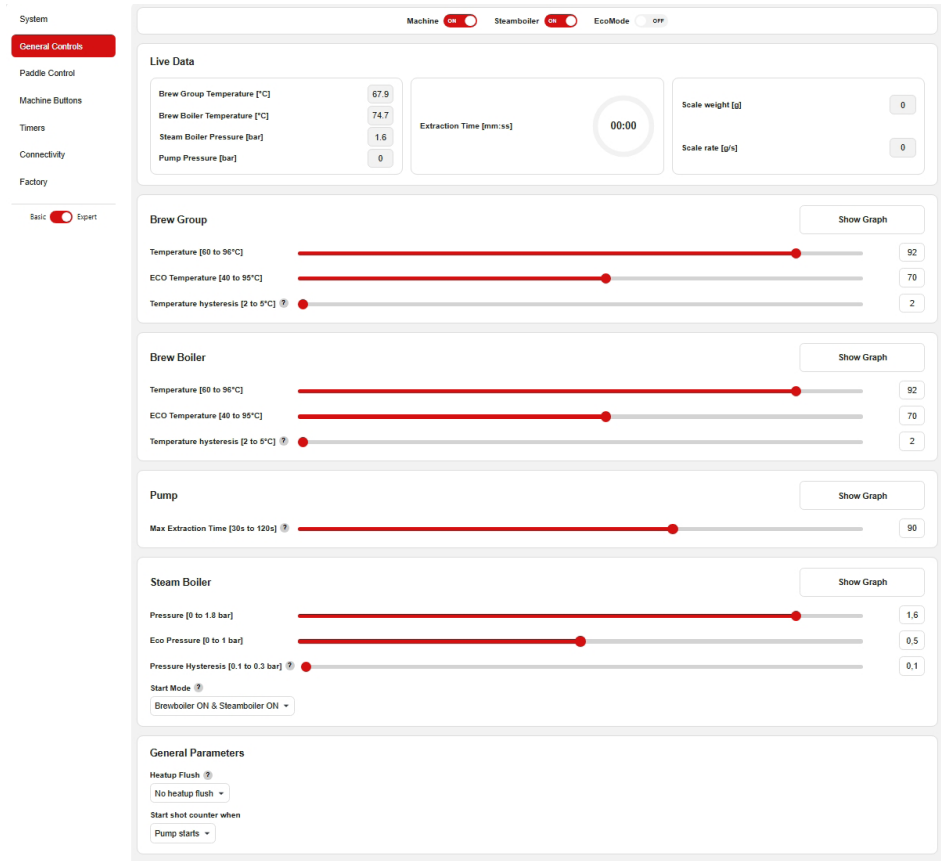
6.1 Scale

In the system menu the user gets an overview of the machine incl. information on firmware version. Further, software updates can be executed in this menu. For more information on how to do this, please go to chapter 7.2.



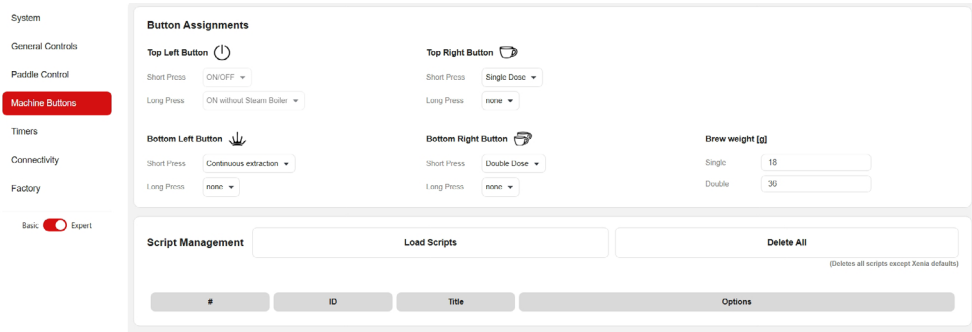
6.2 General Controls

- Remotely switch the machine ON and OFF in the same WiFi
- Activate / Deactivate EcoMode
- View Live Data from your machine such as temperature, pressure, extraction time or scale weight
- Adjust temperature and steam pressure settings



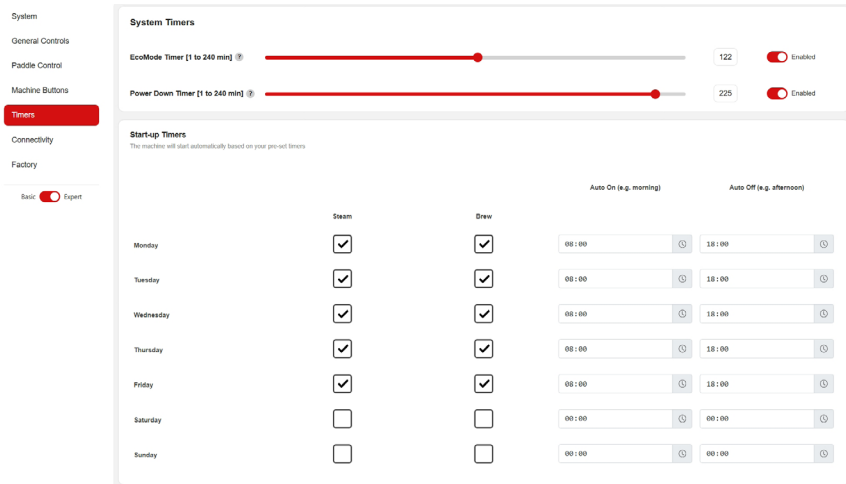
6.3 Machine Buttons

- Change the parameters of the buttons on your Xenia machine
- Change the brew weight for your single or double shot. This is not needed when working with Grind-by-Sync



6.4 Timers

- Adjust settings for your Eco Mode Timer and Power Off Timers
- Set your personal start-up timers for your machine per weekday



6.5 Paddle Control (Expert Mode)*

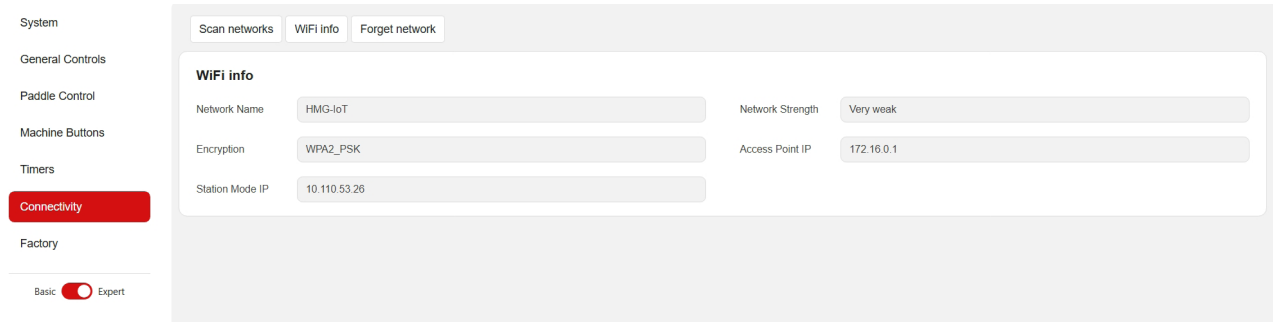
This mode allows the user to control the % power of the vibration pump affecting pressure and water flow on the coffee puck. By doing this the barista can fine-control the espresso extraction. Activate the graph to have a live view on the pump performance.

* Coming soon with next software update.

6.6 Connectivity

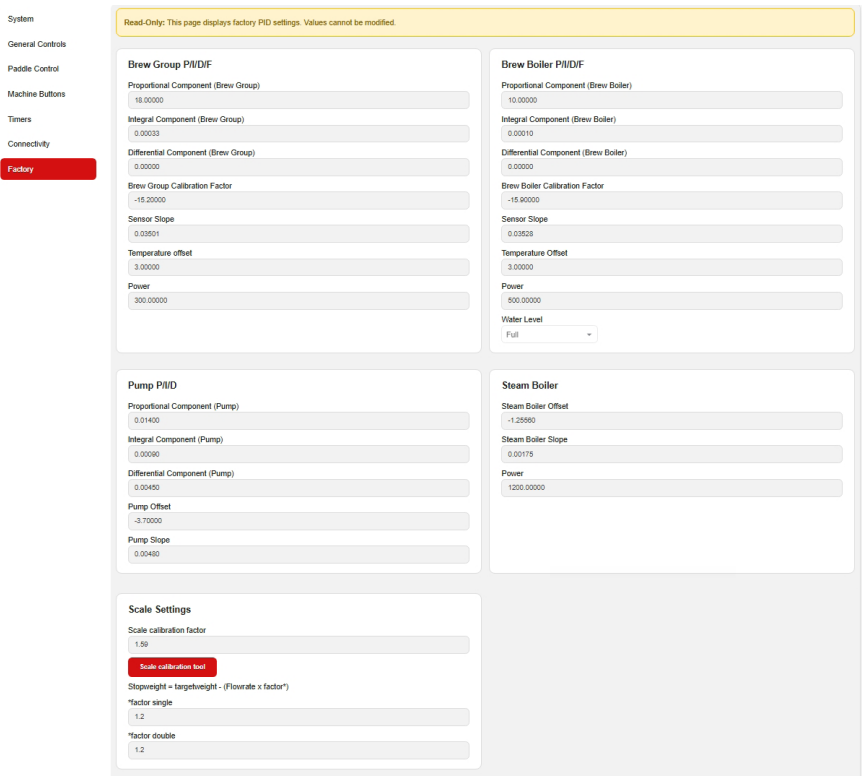
- View and adjust your WiFi settings of your Xenia
- A step-by-step guide on how to connect your grinder to WiFi, please find in Chapter 6 of this manual
- Reset your network settings

TIP:
The IP Address of your machine will be displayed on the machine when switching on.



6.7 Factory (Expert Mode)

- View the fixed machine parameters set for the Xenia (Note: these values cannot be modified)
- Calibrating the scale - in case you notice a deviation in the load cell performance. Please use the 100 g Mahlkönig weight as part of the scope of delivery.
- Making a factory reset of your settings. With this reset also your WiFi settings & button scripts will get lost.
- Adjust the calibration factor for single and double shots: Changing this factor determines when the extraction stops before the target weight is reached.



6.8 EcoMode & Power Down Time

As default this machine has an activated EcoMode and Power Down Time function.

In EcoMode the machine will keep both boilers heated on a lower temperature allowing to reheat quicker. The EcoMode temperatures can be adjusted in the Web Interface.

20min after last usage the machine will jump into EcoMode. 60min after last usage the machine will switch off automatically (Power Down Time). Please enable, disable or adjust these timers in the Web Interface (Expert mode).

6.9 Transport & Storage

- Transport the machine only in upright position, in the original and packaging.
- Make sure to empty the water tank before transport.
- Do not stack units or place other items in the packaging.
- Do not transport the machine in extreme weather conditions (frost, heat, rain).
- When storing keep the machine dry and no temperature below zero.

7. Service

7.1 Cleaning

Please follow the instructions very carefully and use adequate protection for handling hot components. We recommend to keep all machine components and equipment out of the dishwasher. Do not use any abrasive cloth or spray that can harm the machines surfaces.

7.1.1 Daily Cleaning

- Empty the portafilter and let it run under hot water
- After each usage clean the steam wand and nozzle/tip with a wet and clean microfiber towel
- Empty the drip tray
- Use soft microfiber cloth to clean the surfaces properly while avoiding any scratches.

7.1.2 Weekly Cleaning

- Release the basket and clean the portafilter and basket with water.
- Empty and clean the water tank with warm water.
- Empty the drip tray and clean it with hot water and do not put in dishwasher.
- Clean the group gasket with a soft brush or clean towel (caution: hot!)

7.1.3 Monthly Cleaning

7.1.3.1 Backflushing

Important: If the shower screen has been removed, please ensure it is correctly reinstalled.

- Take the portafilter and insert the blind filter basket from the Xenia accessories box.
- Add half tea spoon of special coffee machine cleaning detergent (no descaler) into basket.
- Fixate the portafilter into group head.
- Flush the machine for 10 sec by pushing the single or double shot button.
- Wait for 10 sec and push single or double button again.
- Repeat this process for 5-10 cycles.
- Empty and clean the blind basket. Repeat the cycle without cleaning detergent another 5-10 cycles.
- Empty the drip tray and clean the portafilter and baskets. Insert your standard basket again.

7.1.4 Cleaning the Cup Tray

- Turn the machine off, empty the drip tray and remove the cup tray to clean it with hot water. When removed do not put water into the open scale housing! Keep the machine off until the tray is replaced.

7.1.5 Cleaning the Shower Screen

- Release the portafilter
- Take out the shower screen with a screwdriver
- Clean both sides of the screen and the group head with a clean wet towel (caution: hot)
- Insert the shower screen and portafilter

7.1.6 Professional Maintenance

7.1.6.1 Descaling the Brew Boiler

Mahlkönig does not recommend to remove lime scale from the espresso machine. Please, contact your authorized reseller for a professional descaling.

7.1.6.2 Replacing the Rubber Gasket

After long time of usage you might notice during an extraction water leaking out of the group head on the edges of the portafilter. The rubber gasket might have gotten porous and needs a replacement.

7.2 Software Update

Mahlkönig releases updates on the Xenia software and Web Interface interface on a regular base. To receive the latest software version please visit **www.mahlkoenig.com/products/xenia-brew-by-sync**

To upload a latest file please enter your Web Interface in the system menu. For more information on entering the Web Interface please go to chapter 6.

- Click select file and upload Mahlkoenig_littlefs.bin file, and wait for installation and await the page refresh.
- Click select file and upload firmware.bin file, wait for installation and await the page refresh.
- Click select file and upload baseboard.bin file, and then upload, wait for installation and await the page refresh.

Do not use or switch off your machine while updating. The installation will take 2-5 minutes.

7.3 Troubleshooting

Here you can find the most common questions about troubleshooting. In case your machine is leaking, overheating, smoking, smelling or making unexpected noises turn it off immediately and contact your sales or service partner.

7.3.1 Coffee Preparation

Issue	Reason	Solution
COFFEE RUNS TOO FAST / TOO SLOW	Grind size or dose is not adequate	Please check the grinder settings and your recipe. Increase the dose / go finer if shot is too fast. Decrease the dose / go coarser if shot es too slow.
MILK IS TOO FOAMY	Wrong positioning of the steam wand	Place the steam wand lower in the pitcher to reduce “scratching” the milk.
NO COFFEE RUNS OUT OF THE PORTAFILTER		Please take out the portafilter. Start a double shot without portafilter inserted. If water comes out of the machine please run a shot with less / coarser coffee.

7.3.2 Hardware

Issue	Reason	Solution
LOUD NOISE OF THE PUMP	Pump is pumping air instead of water	Water tank is not inserted the right way. Please see the position in Chapter 3.
DURING EXTRACTION WATER LEAKING FROM THE PORTAFILTER EDGES	The portafilter is not inserted strong enough or the rubber gasket is porous or dirty	Clean your group head with a clean towel (cauton: hot!). Insert the portafilter to double check. Optionally, replace the rubber gasket, see Chapter 7.1.6.2.
MACHINE BEEPS WHILE RUNNING A SHOT	The shot runs too fast to (flow rate >10 g/sec) ensure proper functioning of the scale or scale got disrupted by unexpected touching or movement	Extraction needs to be stopped manually by any of the buttons. Do not touch cup tray and cup after extraction has started.
THE SCALE IS INACCURATE	The scale is not calibrated, recalibration required	To calibrate the scale please check Chapter 7.3.3.

7.3.3 Scale Calibration

From factory the scale is calibrated and ready to use.

Nevertheless, it may require a recalibration from time to time to ensure proper functioning. This calibration can either be done with the help of the Web Interface (Expert mode / Factory / Scale) or without the help of the Web Interface.

In the next steps, please find a step-by-step instruction on how to calibrate the scale without the Web Interface:

- 1) Ensure the main power switch underneath the machine is switched on.
- 2) Ensure that the machine is switched off.
- 3) The screen displays the clock when switched off.
- 4)  Long press the crown button: The display will show “scale calibration mode”.
- 5)  Long press the crown button: Place the 100g calibration weight, delivered with the Xenia accessories box, on the cup tray.
- 6)  Long press the crown button: Wait until display shows “done”.
- 7)  Long press the crown button: The calibration process has been completed successfully. You can now remove the calibration weight and continue your normal operations.

7.3.4 Display

Issue	Reason	Solution
THE DISPLAY SHOWS A WRONG TARGET WEIGHT	The user might used the wrong button to start the extraction	If you use Brew-by-Sync please make sure to use the grinder toggle to start the shot.
		Double check your weight settings in the Web Interface (button assignment).
THE WIFI SYMBOL IS CROSSED OUT	Low WiFi signal	Ensure the network is strong enough and bring the machine closer to the router.
THE SYNC SYMBOL IS CROSSED OUT	The machine is not connected to the grinder	Make sure the grinder is switched on and in the same network as the grinder. Make sure both products are registered, and connected in the Sync App. Reconnect the grinder in the grinder menu and enable the “GbS” in the grinders recipe.

7.4 Service Contact

If service or maintenance is required, contact an authorized customer service center for Mahlkönig products. Customer Service can answer your questions about repairing and maintaining your product and spare parts. Exploded diagrams and information about spare parts are also available at: **www.mahlkoenig.com www.mahlkoenig.com/retailers**

Our application consulting team will be happy to help you with questions concerning our products and their accessories. For all inquiries and spare parts orders, please be sure to include the article and serial number as stated on the grinder type plate. The version of the grinder is displayed when you switch it on. Please give this to your supplier when requesting servicing.

8. Technical Data

Technical Details	
Power supply	230 V AC, 50/60 Hz
Protection class	I ⊕
Boiler type	Stainless steel dual boiler
Brew boiler capacity	0.3 l
Steam boiler capacity	1.2 l
Portafilter	58 mm, stainless steel
Water supply	Internal tank
Tank capacity	Max. 2 l
Dimensions (w x h x d)	27 x 37.2 x 43.5 cm
Net weight	25,6 kg
Gross weight	27,8 kg
Certifications	CE
Standard color	Matte black

9. Optional Accessories

You will find detailed information on the optionally available accessories for your machine on our website at:
<https://www.mahlkoenig.com/collections/home-barista-tools>

10. Waste Disposal

This product complies with EU Directive 2002/96/EC and is registered according to WEEE (Waste Electrical and Electronic Equipment). WEEE Reg.-Nr.: DE35151742



Disposing of the Packaging

Dispose of the packaging by correctly sorting the recyclable materials. Dispose of cardboard as paper waste and plastic as recyclable materials.



Disposing of the Machine

Electrical appliances are labeled with the symbol opposite. Used appliances may not be thrown into commercial/domestic waste! Consumers are legally obliged to dispose of old appliances separately from commercial/household waste, e.g. at a collection point in the community/urban district, for the purpose of reuse or disposal. The old appliance can also be returned to the supplier free of charge. This ensures that old appliances are recycled correctly and reduces harmful effects on the environment. If personal data is stored on the old appliance, consumers are responsible for ensuring that it is deleted.



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