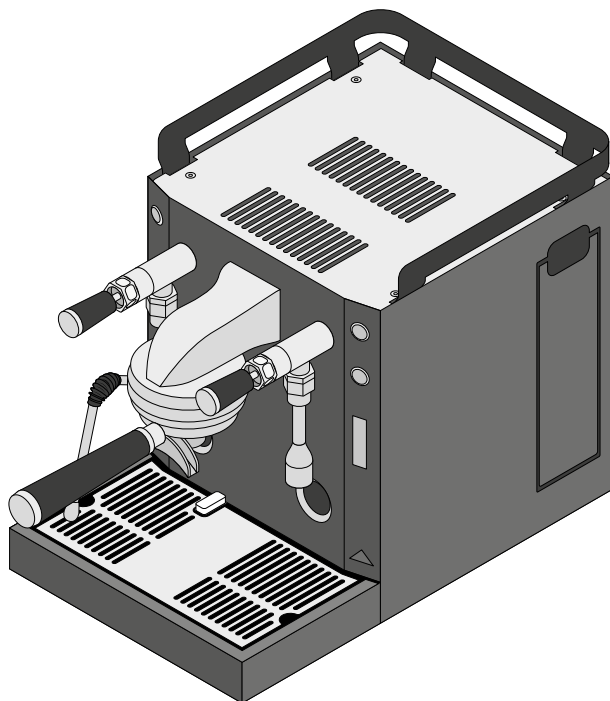




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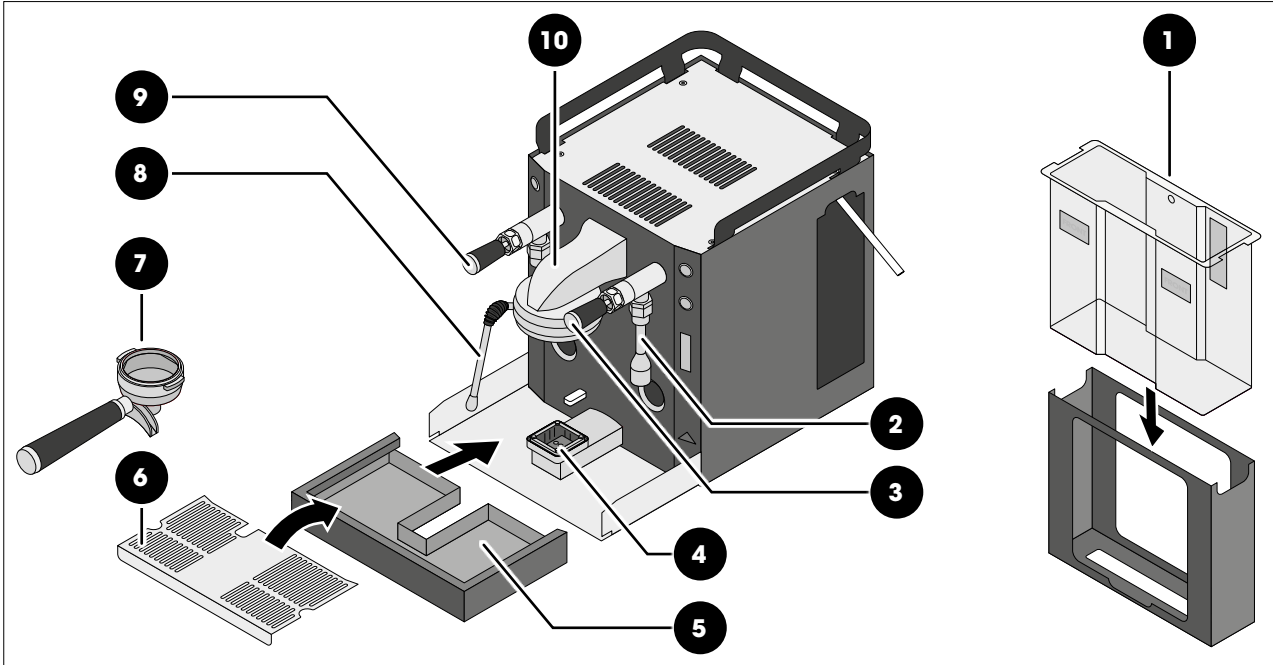


Xenia Brew-by-Sync

Quick Guide



Overview



- 1

Water Tank (max. 2 l)
- 2

Hot Water Outlet
- 3

Hot Water Valve
- 4

Scale (max. load 1 kg)
- 5

Drip Tray
- 6

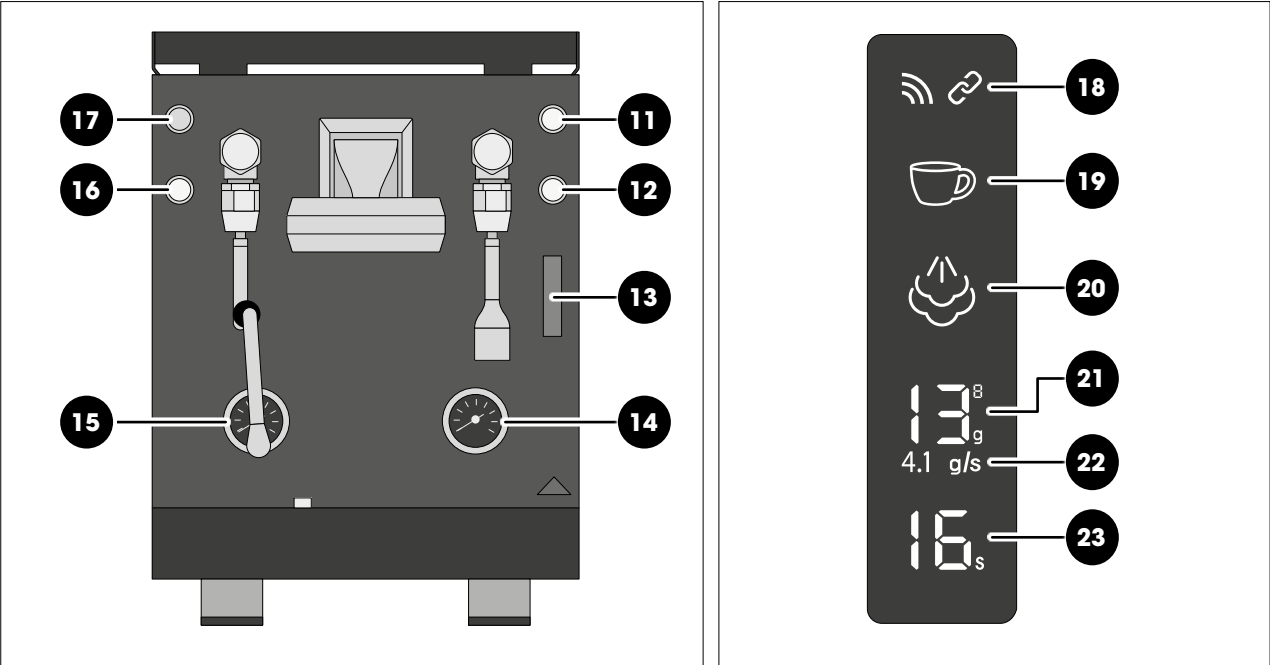
Cup Tray
- 7

Portafilter
- 8

Steam Wand
- 9

Steam Valve
- 10

Group Head



- 11

Button: Single Espresso
- 12

Button: Double Espresso
- 13

Display
- 14

Brew Boiler Pressure Gauge
- 15

Steam Boiler Pressure Gauge
- 16

Button: Start/Stop (manual)
- 17

Button: On/Off
- 18

WiFi & Sync Status
(crossed out = not connected)
- 19

Brew Boiler Status (steady = ready)
- 20

Steam Boiler Status (steady = ready)
- 21

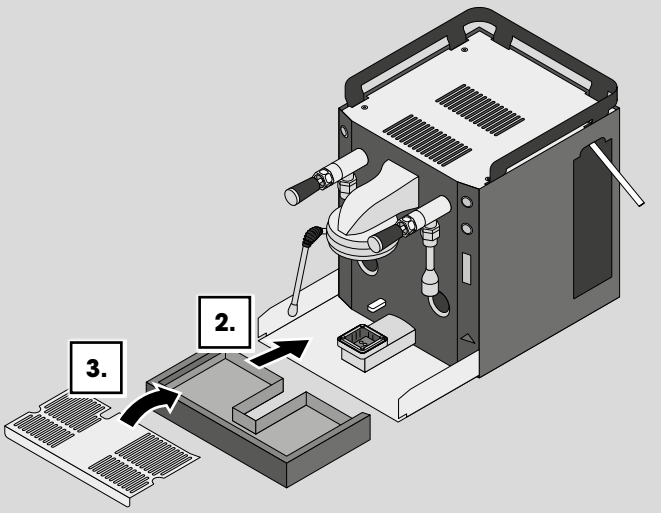
Brew Weight (in grams)
- 22

Flowrate (in grams/second)
- 23

Shot Timer (in seconds)

Initial Setup

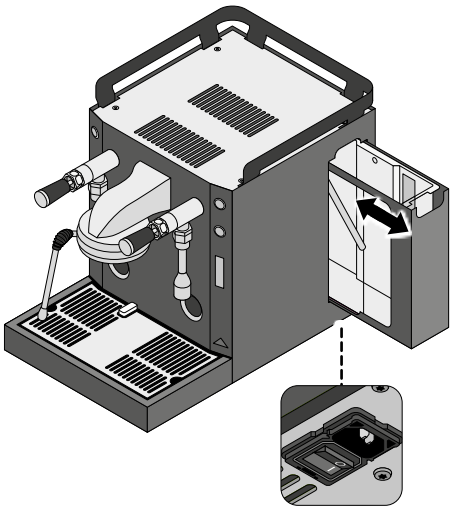
- 1. Place your machine on a dry & stable surface.
- 2. Insert the drip tray precisely.
- 3. Insert the cup tray precisely.
- 4. Bring the steam valve and hot water valve in neutral position.
- 5. Insert the power cord into the socket underneath the machine.



- 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.

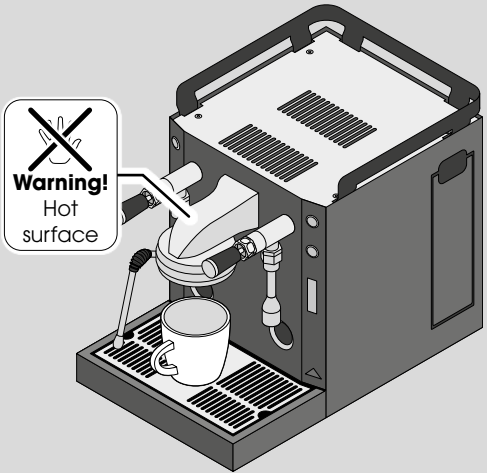
- 8. Ensure the pipe is fully vertical.
- 9. Turn on the main power switch underneath the machine (I = ON | 0 = OFF).



- 1. Place an empty cup (min. 100 ml) underneath the group head onto the cup tray.
- 2. Press the On/Off button and **do not touch the cup or the cup tray.**
- 3. Your machine starts the priming process and will fill the boilers as shown on the display.
This process will take approx. 3 minutes.
When done the pump stops and the machine starts to heat the boilers as shown on the display.



You are ready to brew when the boiler icons stop blinking.



Tip: To learn more about cleaning or connectivity, check our product page and instruction manual.

Instruction Manual

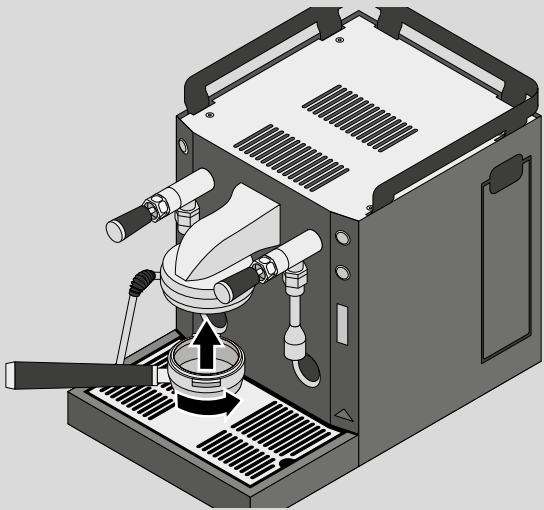


Product Page

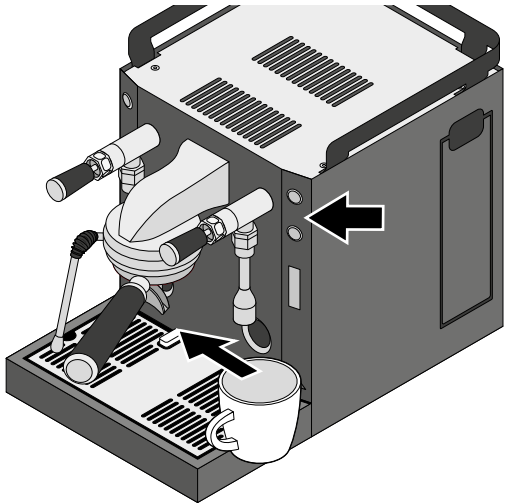


Espresso Preparation

- 1. Grind into the portafilter and tamp evenly (moderate pressure, ~14 kg).
Single shot: approx. 9 g
Double shot: approx. 18 g
- 2. Lock the portafilter firmly into the group head.

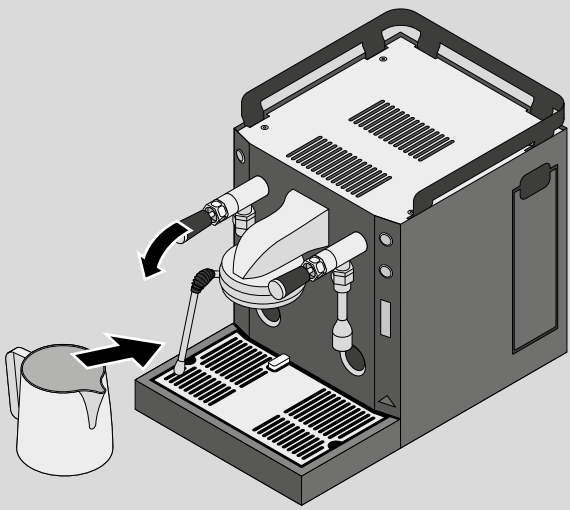


- 3. Place a cup underneath the portafilter.
Important: To ensure a smooth performance of your scale place the cup before starting the shot.
- 4. Press one of the brew buttons to start extraction. The machine stops automatically once the target weight is reached:
Upper Button: Single shot (18 g)
Lower Button: Double shot (36 g)



Milk Steaming

- 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.



Brew-by-Sync

- You want to use Brew-by-Sync?**
- » Unlock the full potential by connecting Xenia to the Mahlkönig E64 WS grinder.
 - » See our enclosed Onboarding Guide **2** or scan the QR-Code.

Onboarding Guide





www.mahlkoenig.com