

esferiko[®] PRO

Instruction manual

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TABLE OF CONTENTS

1 Before you start	1
A bit of history	1
Basic spherification guide	1
Package contents	3
2 For your safety	5
3 Intended use	7
4 First-time setup	9
5 Accessories	10
6 Interface · operation	15
7 Techniques	21
8 Settings	22
9 Cleaning & maintenance	23
10 Troubleshooting	24
11 Warranty	25
12 Worked examples	26
Frequently asked questions	35
13 Technical specifications	36
Additional documentation	37
Recommendations	38
Quick guide	40

1 BEFORE YOU START

Thank you for purchasing the esferiko® Pro — the first machine on the market designed to automate spherification.

The unit has an area to prepare the liquid to spherify and another to produce the spheres. Its own interface lets you adjust the parameters according to the viscosity and product type.

Designed to work with esferiko Mix, although compatible with other formulations by following the indications in chapter 5.

A bit of history

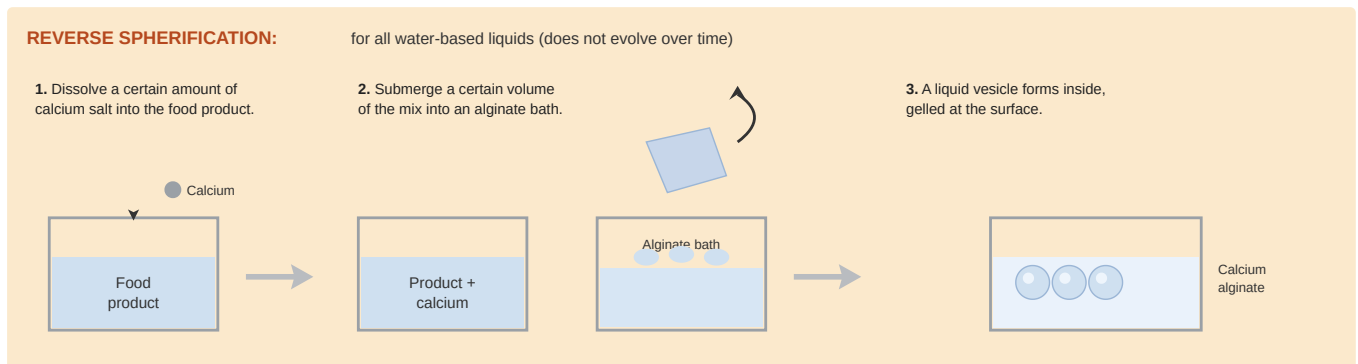
Since spherification was created in 2003 at elBulli, the technique has been performed by hand, with all the difficulty that entails.

esferiko® Pro is born to standardise key parameters — viscosity, skin thickness, size — and to democratise the technique for new users and advanced professionals alike.

Read this manual before using the appliance

Visit the Tutorials area of our website before first use. Pass this knowledge on to your team: investing time in initial training guarantees consistent results from day one. The mixing blades are designed only to stir and mix, not to cut. The cutting zone has been deliberately removed.

Basic spherification guide



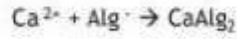
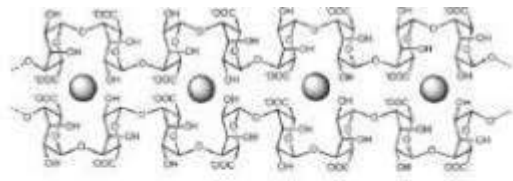
Reverse spherification is a molecular-cooking technique that yields spheres with a gelled outer skin and a liquid interior, thanks to the reaction between the food's calcium and a sodium-alginate bath.

Although the technique was patented in 1946 by William J. M. Peschardt (Unilever), it was **Ferran Adrià at elBulli** who popularised it in the early 21st century.

How does it work?

Spherification works through **gelling**: alginate (E-401, from algae) reacts with calcium ions to form a stable gel network. pH is critical: the optimal range is between 4 and 7. If the product is acidic, adjust it with sodium citrate.

Structure of calcium alginate



The two main methods

1. Basic spherification

For non-acidic, non-dairy liquids without a high alcohol content.

The food is mixed with alginate and dropped into a calcium-chloride bath. Time (~30 s) controls membrane thickness.

2. Reverse spherification

For acidic, fatty, dairy or alcoholic foods. The food (with calcium) is dropped into an alginate bath.

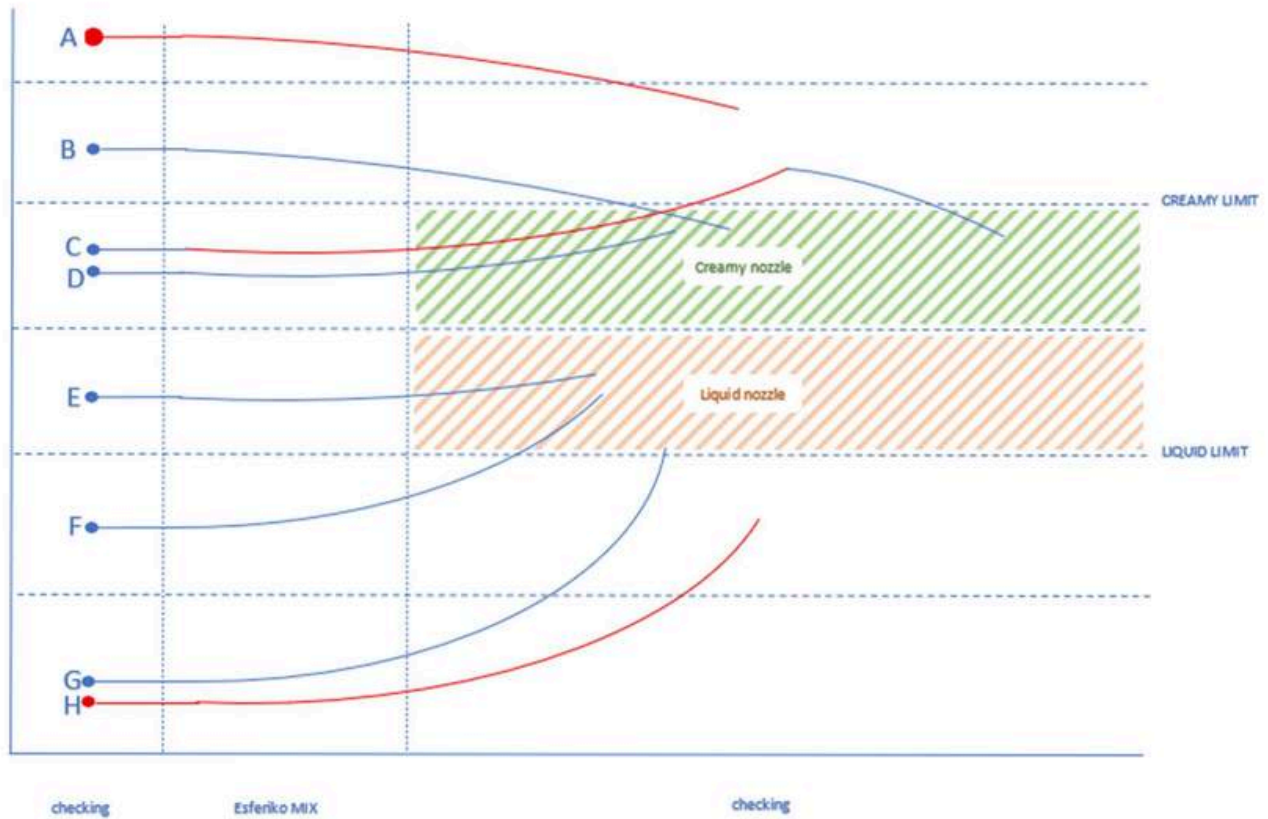
Gelling happens at the surface. It allows larger spheres that do not keep gelling outside the bath.

With esferiko® Pro: the simplified version

Classic recipe	With esferiko® Pro
300 g pitted olives 0.4 g xanthan gum 0.6 g calcium gluconolactate / calcium chloride 4 g sodium alginate + 1 L water	300 g pitted olives 3 spoons of esferiko MIX 1 spoon of esferiko SKIN + 400 mL water <i>No precision scale needed.</i>

Viscosity indication

G-H F-E D-B C-A



The machine identifies the fluidity and shows on screen how much esferiko MIX to add. Two extremes:

- **A** — low fluidity or small suspended solids (e.g. a thick sauce). Use the cream nozzle (L).
- **H** — high fluidity (e.g. a thin liquid, alcohol). Use the liquid nozzle (S).

BEAKER mode: standard vs advanced

In standard mode the run speed is roughly 20 s per esferiko. For advanced parameters, use advanced mode (contact info@esferiko.com).

Package contents

- 1 esferiko® Pro — main unit
- 1 collection tray + outlet ramp
- 3 dosing nozzles (liquids and creams)
- 3 auger spoons (S, M, L)
- 1 ColdPress EsferikoPress
- 1 Bowl jug
- 1 BEAKER doser
- 1 inner cup
- 1 tube + 1 auger
- Dosing spoons + Lotus spoon (to collect esferikos)



ⓘ Fill with oil before first use

The vacuum pump must be filled with oil (between the MIN and MAX marks) before running the appliance for the first time.

2 FOR YOUR SAFETY

The highest degree of safety is one of the properties of esferiko® Pro. Safety can only be guaranteed if all the indications in this chapter are observed.

2.1 Hazards and warning indications

DANGER — Electric shock from water ingress

- Do not immerse the central unit in water or other liquids.
- Do not place it under running water.
- Unplug before cleaning.
- Clean only with a dry or damp cloth.
- If water gets in, contact technical service.

DANGER — Badly installed mains socket

- Use only a socket installed by a qualified electrician.

CAUTION — Damaged cable or unit

- Periodically check the cable and plug.
- Never use the appliance with a damaged cable.
- Do not attempt to repair it yourself.

CAUTION — Hot surfaces

- Do not place on cookers or induction hobs.
- Keep it away from any heat source.

NOTE — Incompatible accessories

- Use only original esferiko® accessories.
- Do not use parts from previous generations.

NOTE — First use

- Rinse all food-contact components before first use.

NOTE — Moisture on contact pins

- The outer cup must be cleaned only with a cloth. The pins must never get wet.
- Make sure the propeller is properly seated before filling the cup.

2.2 Structure of the warning indications

Indications are highlighted with icons and signal words that show the severity level.

DANGER	Risk of death or serious bodily injury.
CAUTION	Risk of minor bodily injury.
NOTE	Risk of material damage.

2.3 User obligations

1. Observe the manual and all related documents.
2. Keep the manual in an accessible place, near the esferiko® Pro.
3. In case of damage, have it repaired immediately by the manufacturer.

3 INTENDED USE

The esferiko® Pro is manufactured to the highest standards, for **professional or domestic** use, exclusively by adults.

Use restrictions

- **Must not** be used by minors, even under supervision.
- Keep the cable and appliance out of children's reach.
- People with reduced capabilities may only use it under proper supervision.

The manufacturer is not liable for damage caused by unintended use or technical modifications.



4 FIRST-TIME SETUP

4.1 Placement

1. Place the esferiko® Pro on a clean, firm and level surface.
2. Make sure the side air intake is not blocked.
3. Connect the appliance to the mains.

4.2 First power-on

4. Switch the appliance on with the rear switch.
5. Go to www.esferiko.com and register to get all the benefits of registered users, with access to recipes and techniques for the best preparations.

4.3 First cleaning

Before first use, clean: the top jug, inner cup, tube, auger, grille, spoons and nozzles. The jugs, inner cup, tube, auger and spoons can be washed by immersion or in the dishwasher. The outer cup must only be cleaned with a damp cloth, without wetting the connection pins.

4.3.1 Removing the BOWL

6. Hold the cup with the opening facing up.
7. Turn the base $\approx 30^\circ$ clockwise and pull downward.
8. Carefully hold the blades (sharp) and remove them together with the sealing gasket.

5 ACCESSORIES

5.1 BEAKER · inner cup and nozzles



Doses the liquid from the inner cup (2) toward the spherification system.

- Poka-yoke for correct placement of the inner cup, allowing air to pass.
- Lid (3) with silicone gasket (4).
- 4-pin connector (5) for communication and power.

Maximum inner-cup capacity: **300 ml**. Do not go below the minimum level (half the cup).

Lid and nozzles

The lid consists of the **suction tube (9)** and the **dosing nozzle (10)**. When you close the lid, air displaces part of the liquid through the nozzle — this confirms the gaskets are in good condition.



- **Liquid nozzle** — for high-fluidity products (juices, spirits)
- **Intermediate nozzle**
- **Cream nozzle** — for viscous products (sauces, purées)

Tip: start with the smallest-diameter nozzle. (see the calibration video on the WEB)

5.2 Tube



Consists of the tube (1), the lid (2) and the grille (3). Can be washed immersed or in the dishwasher.

i Filling the tube

Fill with the esferiko SKIN mix: 400 ml low-calcium water + 1 spoon of esferiko SKIN. In advanced mode it can be reduced for higher speed.

5.3 Auger and spoons



- **Spoon S (Small)** — size < 18 mm
- **Spoon M (Medium)** — size 18–30 mm
- **Spoon L (Large)** — size > 30 mm



⚠ Cleaning the auger

Dry the whole spiral with a cloth after each use to remove membrane residue.

5.4 BOWL



Consists of the BOWL (1), the lid (2) and the blade (3).
Can be washed immersed or in the dishwasher.

5.5 esferiko MIX and esferiko SKIN



esferiko SKIN and esferiko MIX are products that make spherification easier and more standardised.

6 INTERFACE · OPERATION

SKIN

To prepare the SKIN:



Select with the **BOWL** pad and press **OK**.



Select **SKINER** with the right pad, and **OK**.



The machine runs **SKINER AUTO** (Processing). Press **STOP** > to end.

MIX

To prepare the MIX:



Select with the **BOWL** pad and press **OK**.



Select **MIXER**, and **OK**.



Select **AUTO** with the lower/upper pad, and **OK**.



The machine runs **MIXER AUTO** (Processing).

BOWL in MANUAL mode

To use the BOWL manually:



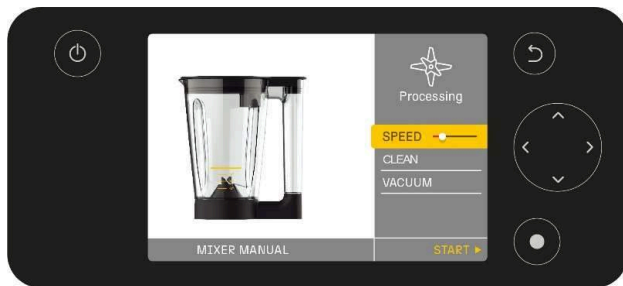
Select with the **BOWL** pad and press **OK**.



Select **MIXER**, and **OK**.



Select **MANUAL** with the lower pad, and **OK**.



Manual SPEED control — varies the speed at which the BOWL blade mixes the product.



CLEAN option — enters a BOWL cleaning cycle. Add water to the BOWL and, with this mode active, it runs several blade-rotation cycles to clean it.



Manual VACUUM control — varies the vacuum power applied to the BOWL. Pressing “>” performs RELEASE (break vacuum) while applying vacuum. This is very important if the sauce starts to rise.

Using the BEAKER



Select with the **BOWL** pad and press **OK**.



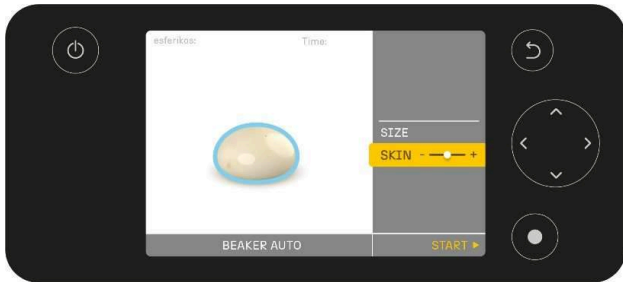
The BEAKER automatically enters **CALIBRATION** mode.



In calibration mode, the auger rotates into position and this text appears: **Push > to CALIBRATE**. Press > and watch whether the BEAKER doses liquid. Keep pressing to increase dosing pressure. Once the BEAKER doses, press **OK**.



Once calibrated, this screen appears so you can choose the esferiko size, pressing < or > to make it smaller or larger.



If you select **SKIN**, you can extend the cooking time so the skin is thicker.

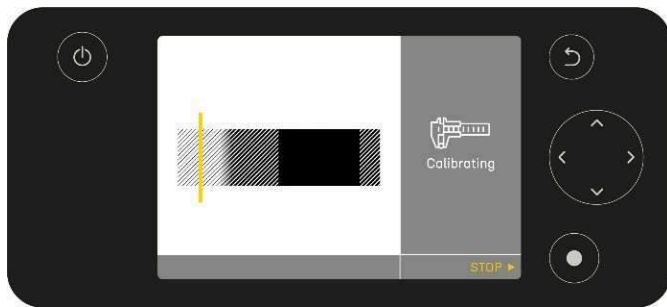
BOWL in ASSISTED mode



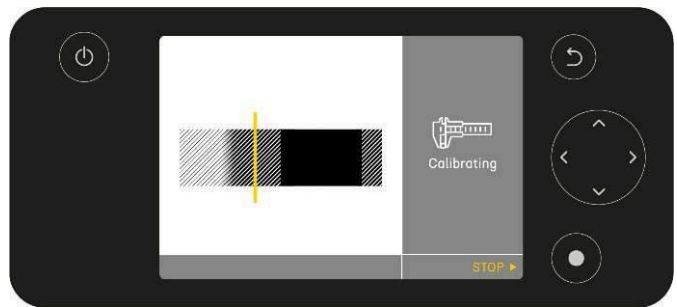
To go to ASSISTED mode, enter **MIXER**.



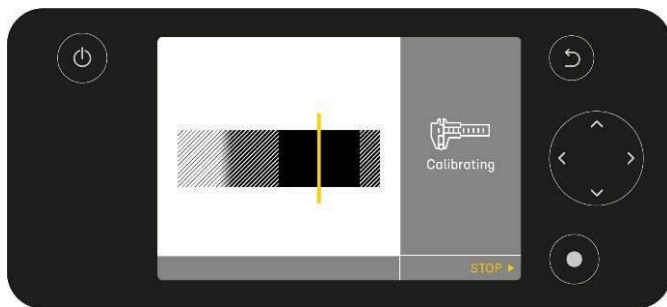
In this menu press **OK**. The machine asks you to insert the empty BOWL (it calibrates the blade), then to add the liquid to spherify, and it checks the liquid's viscosity.



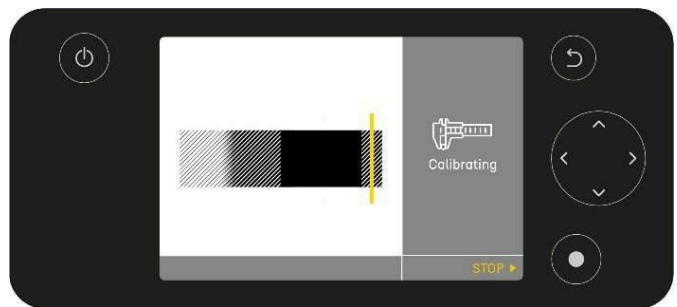
Viscosity too low



Slightly low viscosity



Optimal viscosity



Viscosity too high

- **Viscosity too low** — will NOT spherify. Add 2–4 spoons of esferiko MIX (depending on the product) and press OK (with the lid on); the machine starts mixing and checks again.
- **Slightly low viscosity** — can spherify, but it is not optimal. You can spherify, or add 1–2 spoons of esferiko MIX (depending on the product) and press OK (lid on); it mixes and checks again. Nozzle S.
- **Optimal viscosity** — add 1–2 spoons of esferiko MIX and press OK (lid on); it mixes and checks again. Nozzle S or M.
- **Viscosity too high** — dilute a little and add 1–2 spoons of esferiko MIX. Nozzle M or L are probably the most suitable.

6.1 Power on / off

ON

1. Press the rear switch — it powers on automatically (acoustic signal).
2. If coming from standby (black screen with red pilot), press the front power button.

OFF

3. Press the on/off button for 3 seconds — the screen turns off and enters standby. To switch the appliance off completely, press the rear switch.

i Energy saving

The appliance switches off automatically after 3 minutes of inactivity.

6.2 Control area

The front panel has: 1 control pad, a Back button, an Enter button and an I/O button.

6.2.1 SIZE — size adjustment

SIZE	2 mm	18 mm	18–30 mm	30–45 mm
SPOON		S	M	L

See the esferiko® recipe book for recommendations by application.

6.2.2 SKIN — membrane adjustment

⚠ Advanced parameter

Change only when you know the appliance well. It controls skin thickness. The lower, the better in culinary terms; although certain presentations may require a higher setting.

6.3 Advanced mode

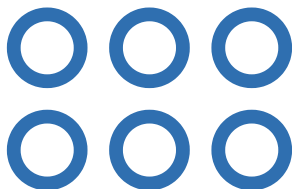
Contact info@esferiko.com to access an advanced menu where you can adjust the membrane thickness via the SKIN or SPEED parameter with time control.

📘 Tip for a thicker membrane

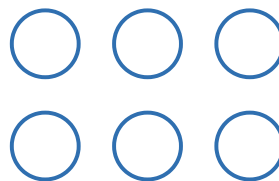
Place the esferikos in a container with alginate for the desired time. (see the tutorial video at www.esferiko.com)

Membrane evolution

Comparison: a freshly made membrane vs after 5 minutes.



Freshly made membrane



After 5 min

7 TECHNIQUES

Register and check our website to learn advanced spherification techniques: Flambéing, Carbonation, Caramelising, Bi-colour, Rolling...

7.1 Holding liquids

7.1.1 Storage

There are several options for keeping the esferikos. If they are savoury, you can place them in oil or in their own holding liquid. For sweet ones, you can use a TPT (simple syrup) or their own holding liquid. For alcoholic ones, you can use TPT, their own holding liquid, or the alcohol itself — in this case the alcohol will harden the membrane.

If you store non-alcoholic spheres in a holding medium that contains alcohol, the membrane will take on some alcohol flavour; and the longer that time, the more alcohol enters the esferiko.

We suggest checking www.esferiko.com or emailing info@esferiko.com for more information.

8 SETTINGS

8.1 Language

The appliance language is English (single international language). In this version there is NO option to change the language.

8.2 WiFi

The appliance does not work connected to the network during use. On start-up it creates a WiFi network for possible software updates. The WiFi requires no specific configuration.

8.2.2 Software version

The version is shown on the home screen. Updates are carried out by maintenance technicians in WiFi mode.

8.3 Transport mode

It is recommended to empty the vacuum-pump oil if there is a risk of excessive tilting during transport.

8.4 Measurement system

The appliance dimensions are: A × B × C (to be completed with the actual values).

9 CLEANING & MAINTENANCE

All plastic parts can be washed with hot or cold water and cleaning soap, and if deemed necessary they can be cleaned in the dishwasher.

Note that the dosing nozzles have rubber gaskets, so prolonged dishwasher use can deteriorate them.



10 TROUBLESHOOTING

The most common issues and how to resolve them are described below.

Symptom	Possible cause	Solution
The screen does not turn on when the switch is activated.	Cable disconnected or blown fuse.	Check the connection. Replace the fuse (spare included). Press the I/O button.
The first spheres come out well, but from the 4th–5th they start to deform.	Alginate with an oily appearance: poorly homogenised mix.	Homogenise the mix better.
Spheres with marks or deformed.	Insufficient viscosity or unstrained product.	Increase esferiko MIX. Strain well.
Spheres that break easily.	Cream nozzle used for a high-fluidity liquid.	Switch to the liquid nozzle.
Deformed sphere.	Viscosity too high.	Change the nozzle or increase the sphere size (it should exceed 70% of the spoon size).

Still having trouble?

info@esferiko.com · Tel. +34 XXXXXXXX (9:00–13:00, Monday to Friday). Virtual assistant at www.esferiko.com.

11 WARRANTY

ESFERIKO PRO. These warranty notes form part of the esferiko Pro user manual.

1.1 esferiko Pro warranty coverage

One (1) year standard international warranty on all material and manufacturing defects of all esferiko Pro components, effective from the original purchase date (invoice date). Warranty coverage includes restoring the machine through repair and/or spare parts at the service facilities designated by esferiko.

1.2 Conditions for warranty coverage

Proper and correct use of the esferiko Pro appliance in accordance with the supplied instruction manual is an essential requirement for any claim made within the terms of the warranty.

1.3 Warranty exclusions

Parts subject to normal wear, and claims for damage caused by improper use or arising from failure to follow the esferiko Pro instruction manual, are excluded from the warranty. Some examples:

- Failure to follow the cleaning and maintenance instructions of the esferiko Pro manual.
- Incorrect installation or placement of the dosing nozzle, the cup/reservoir or the spherification components.
- Use of an incorrect accessory for a processing mode assigned to another accessory.
- Use of bath solutions, reagents or hydrocolloids not designated for the esferiko Pro, or in concentrations outside the ranges specified in the manual.
- Overfilling the cup/reservoir above the maximum level.
- Processing products not intended for human consumption.
- Damage caused during transport by insufficient packaging of the machine.

Ready-to-use (convenience) preparations or third-party reagents used in an esferiko Pro for further processing may cause damage. No warranty claim will be accepted for damage caused by the use of such products.

Damage caused by external mechanical or electrical influences — such as a fall, knock, lightning surge, scratches or similar — is also excluded from the warranty.

The esferiko Pro is protected with warranty seals that may only be removed by an authorised esferiko technical service. Removal or damage of a warranty seal by an unauthorised party voids any warranty claim. Please respect the stated conditions, as well as the entire content of the instruction manual, to ensure the functionality and durability of your esferiko Pro appliance. For a warranty claim, contact your point of sale or the designated technical service.

1.4 Disclaimers

Except as expressly stated herein, ESFERIKO PROFESSIONAL COOKING SL expressly disclaims all other warranties, express or implied, including, without limitation, the implied warranties of merchantability, fitness for a particular purpose or non-infringement. In no event shall ESFERIKO PROFESSIONAL COOKING SL be liable, whether in contract, tort or otherwise, for damage to persons or property, or for consequential, incidental, indirect, special, treble or punitive damages of any kind, or for loss of investment or financing, indebtedness, loss of sales or profits, or interruption or cessation of business.

12 WORKED EXAMPLES

BOWL

Always fill the bowl up to the level mark:

- For the SKIN, use bottled (low-calcium) water.
- For the liquid, fill up to the level mark.
- For cocktails or shots, do not exceed the amount of alcohol marked on the bowl, filling up to the level mark with non-alcoholic product (see the alcohol example later).

Dosing nozzle

There are 3 dosing nozzles. Always dose with the smallest possible one (see the CALIBRATION section).

Auger spoons

Choose the spoon closest to the esferiko size you want to make.



Worked example — Pitted green olive esferiko

Spoon M and nozzle S selected.



OLIVE — summary report

Esferiko	Olive juice
Complement	—
Nozzle	S
Spoon	M
Size	XS – S – M – L – XL
Needed	EsferikoPress, strainer, pitted olives

PREPARATION

1. Extract the juice with the ColdPress EsferikoPress.
2. Strain through a fine strainer.
3. Pour into the Bowl jug up to the level mark.
4. Add 4 spoons of 5 ml.
5. BOWL › MIX › AUTO › START. Wait ≈ 5 min.
6. Add the mix to the inner cup (below MAX).
7. Fit nozzle S and spoon M.
8. BEAKER › AUTO. The machine calibrates.
9. Aim for a size around 70% of the spoon and SKIN 1.
10. Collect the esferikos and plate.

 *Presentation suggestion: see the esferiko® recipe book or website.*

Preparing the SKIN

1. Add (low-calcium) water to the bowl, up to the level mark.
2. Add 1 spoon (5 ml) of esferiko SKIN.

3. Select BOWL › SKINER.



Preparing the MIX

1. Put the pitted olives into the ColdPress Esferiko and strain the olive juice several times to make sure no solid particles remain.
2. Put it in the Bowl (up to the level mark) and dose with 3 spoons (5 ml) of esferiko MIX.
3. Select BOWL › MIXER › AUTO.



Creating the esferikos

1. Select BEAKER.
2. It automatically asks you to CALIBRATE.
3. Once calibrated, adjust the size (SIZE) until it is about 70% of the spoon.



Worked example — Aperol Spritz esferiko



APEROL SPRITZ	
Esferiko	Aperol Spritz
Complement	White wine
Size	XS – S – M – L – XL
Nozzle	S
Spoon	M
Recommended technique	Carbonation
PREPARATION	
<ol style="list-style-type: none"> 1. Place 50% white wine and 50% Aperol Spritz in the Bowl jug, up to the level mark. 2. Add 4 spoons of 5 ml of esferiko MIX. 3. BOWL › MIX › AUTO › START. 4. Add the mix to the inner cup (below MAX). 5. Fit nozzle S and spoon M. 6. BEAKER › AUTO. The machine calibrates. 7. Aim for a size around 70% of the spoon and SKIN 1. 8. Collect the esferikos and plate. 	

Worked example — Squid-ink esferiko



SQUID-INK SAUCE

Esferiko	Squid ink
Complement	—
Size	XS – S – M – L – XL
Nozzle	S
Spoon	S
Technique	Heat the esferiko in hot water

PREPARATION

1. Place the STRAINED sauce in the Bowl jug, up to the level mark.
2. Add 4 spoons of 5 ml of esferiko MIX.
3. BOWL › MIX › AUTO › START.
4. Add the mix to the inner cup (below MAX).
5. Fit nozzle S.
6. BEAKER › AUTO. The machine calibrates.
7. Aim for a size around 70% of the spoon and SKIN 1.
8. Collect the esferikos and plate.

Worked example — Pasteurised egg-yolk esferiko



PASTEURISED EGG YOLK

Esferiko	Pasteurised yolk
Complement	—
Size	XS – S – M – L – XL
Nozzle	S
Spoon	S
Technique	—

PREPARATION

1. Place the pasteurised yolk in the Bowl jug, up to the level mark.
2. Add 4 spoons of 5 ml of esferiko MIX.
3. BOWL › MIX › AUTO › START.
4. Add the mix to the inner cup (below MAX).
5. Fit nozzle S.
6. BEAKER › AUTO. The machine calibrates.
7. Aim for a size around 70% of the spoon and SKIN 1.
8. Collect the esferikos and plate.

Worked example — Ham-sauce esferiko



HAM-SAUCE CROQUETTES

Esferiko	Ham sauce
Complement	Panko, egg
Size	XS – S – M – L – XL
Nozzle	M
Spoon	M
Technique	Frying

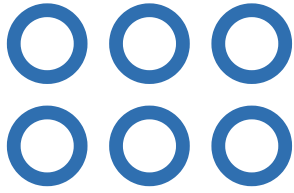
PREPARATION

1. Place the ham sauce in the Bowl jug, up to the level mark.
2. Add 3 spoons of 5 ml of esferiko MIX.
3. BOWL › MIX › AUTO › START.
4. Add the mix to the inner cup (below MAX).
5. Fit nozzle M.
6. BEAKER › AUTO. The machine calibrates.
7. Aim for a size around 70% of the spoon and SKIN 3.
8. Collect the esferikos and bread them for frying.

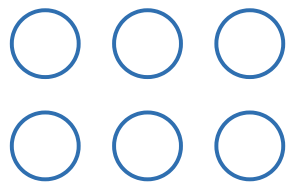
ATTENTION — Interior temperature after frying

The inner liquid can be very hot. Break a test esferiko before serving.

For breading, increase the SKIN parameter to obtain a more resistant membrane.



Standard SKIN



Increased SKIN

Frequently asked questions (FAQs)

See the FAQs at www.esferiko.com, or ask your own in the website's virtual assistant.

Q: The spheres have marks on the surface.

Cause: Insufficient product viscosity.

Solution: Increase the amount of esferiko MIX.

Q: The spheres come out malformed.

Cause: Excess oil or unstrained product.

Solution: Strain the liquid well. Check the fat content (< 10%).

Q: The first spheres are fine, but from the 4th–5th they deform.

Cause: The alginate looks oily: poorly homogenised mix.

Solution: Homogenise the mix better before use.

Q: The spheres break easily.

Cause: Cream nozzle used for a high-fluidity liquid.

Solution: Switch to the liquid nozzle.

13 TECHNICAL SPECIFICATIONS

Supply voltage	230 V AC / 50 Hz (Europe)
Maximum vacuum level	-0.95 bar
Vacuum-pump flow	2.5 CFM – 60 micron
Inner-cup capacity	300 ml
Fuse	X A — to be completed
Main material	Aluminium + food-grade plastic
Side finish	Polished aluminium
Display	Front touch LCD
Language	English (single language)
Appliance dimensions (L×W×H)	to be completed
Net / gross weight	to be completed
Box dimensions (L×W×H)	to be completed

Additional documentation

Software structure



Recommendations

This summary does not replace the esferiko® Pro instruction manual. For your safety, use the appliance following the specific manual and pay special attention to the safety notes. Failure to follow them may void warranty claims. Reverse spherification in all cases · www.esferiko.com

1 Before first use

INITIAL SETUP

✓ DO

- Fill the vacuum pump with oil between MIN and MAX before powering on for the first time.
- Rinse all food-contact parts.
- Place the appliance on a clean, firm and level surface, with the side air intake clear.
- Register on the website to access recipes and techniques.

✗ AVOID

- Running the appliance without oil in the vacuum pump.
- Blocking the side air intake.
- Using non-original or previous-generation accessories.

2 Preparing the liquid

BOWL · INNER CUP

✓ DO

- Fill the BOWL up to the level mark.
- Strain the product well: no solid particles.
- Use low-calcium water to prepare the SKIN.
- Homogenise the mix well before dosing.

✗ AVOID

- Exceeding MAX (300 ml) or going below the minimum (half) of the inner cup.
- Products with fat > 10%: they come out malformed.
- In cocktails, exceeding the alcohol amount marked on the bowl.
- Dosing a mix with oily-looking alginate (poorly homogenised).

3 Nozzle and spoon

FLUIDITY · SIZE

✓ DO

- Always start with the smallest-diameter nozzle.
- Liquid nozzle (S) for thin fluids; cream nozzle (L) for viscous ones.
- Choose the spoon by size: S <18 mm · M 18–30 mm · L >30 mm.
- Adjust SIZE until the esferiko reaches ≈70% of the spoon.

✗ AVOID

- Cream nozzle with a very fluid liquid: the spheres break.
- A sphere too small relative to the spoon: it tends to deform.

4 Electrical safety and heat

CENTRAL UNIT

- ✓ DO**
- Unplug before cleaning.
 - Periodically check the cable and plug.
 - Connect only to a socket installed by a qualified electrician.

- ✗ AVOID**
- Immersing the central unit in water or putting it under running water.
 - Placing it on cookers or induction, or near heat sources.
 - Using the appliance with a damaged cable.
 - Repairing it yourself: contact technical service.

5 Cleaning

AFTER EACH USE

- ✓ DO**
- Wash jug, inner cup, tube, auger, spoons and nozzles with water + soap or in the dishwasher.
 - Dry the auger well with a cloth to remove membrane residue.
 - Check the propeller is properly seated before filling the cup.

- ✗ AVOID**
- Immersing or wetting the outer cup: clean it only with a damp cloth.
 - Wetting the contact pins under any circumstances.
 - Prolonged dishwasher use of the nozzles (rubber gaskets): it deteriorates them.

6 During the process & intended use

SAFE OPERATION

- ✓ DO**
- Reserve use to adults.
 - Press RELEASE (>) if the sauce starts to rise while applying vacuum.
 - After frying, open a test esferiko: the interior can be very hot.

- ✗ AVOID**
- Use by minors, even supervised. Keep the cable and appliance out of their reach.
 - Processing products not intended for human consumption.

🔥 After frying
 The inner liquid of the esferiko can reach high temperatures. Always break a test one before serving.

Storing the esferikos · holding liquids

Savoury	Sweet	Alcoholic
Keep them in oil or in their own holding liquid.	Use a TPT (syrup) or their own holding liquid.	TPT, their holding liquid, or the alcohol itself. The alcohol hardens the membrane.

If you store non-alcoholic spheres in a medium with alcohol, the membrane will take on alcohol flavour; the longer the time, the more alcohol penetrates the interior.

Quick guide

Read the safety instructions before first use. Reverse spherification always. More information, recipes and videos at www.esferiko.com.

Before first use

ONCE ONLY

- Fill the vacuum pump with oil between the MIN and MAX marks.
- Rinse all food-contact parts.
- Place the appliance on a firm, level surface.
- Power on and register on the website.

1 Prepare the SKIN

THE TUBE BATH

1. Fill the BOWL with low-calcium water up to the level mark.
2. Add 1 spoon (5 ml) of esferiko SKIN.
3. Select the cycle and press OK (BOWL > SKINER > OK).
4. Fill the tube with the SKIN mix. The bath is ready.

2 Prepare the MIX

THE LIQUID TO SPHERIFY

1. Put the well-strained product in the BOWL up to the level mark.
2. Add 3–4 spoons (5 ml) of esferiko MIX.
3. The machine mixes and homogenises under vacuum (BOWL > MIX > AUTO > START).
4. Wait ≈5 min. Transfer the mix to the inner cup, below MAX (300 ml).

SKIN bath vs MIX liquid

The SKIN bath (tube) and the MIX liquid (inner cup) are different preparations. Always use low-calcium water for the SKIN. Reverse spherification in all cases.

3 Create the esferikos

THE BEAKER

1. Fit nozzle S and the spoon for the desired size.
2. Enter calibration. Press › until it doses liquid, then OK (BEAKER › AUTO, PUSH › CALIBR).
3. Adjust SIZE with ‹ › until ≈70% of the spoon.
4. SKIN sets the skin thickness. Press START and collect with the Lotus spoon.

Nozzle — by fluidity

Thin liquids, alcohol → **S · liquids**

Intermediate → **M**

Sauces, purées, creams → **L · creams**

Start with the smallest diameter.

Auger spoon — by size

S — Small < 18 mm

M — Medium 18–30 mm

L — Large > 30 mm

The esferiko should exceed 70% of the spoon.

4 Cleaning

AFTER EACH USE

- Jug, inner cup, tube, auger, spoons and nozzles: water + soap or dishwasher.
- Outer cup: damp cloth only. Never wet the contact pins.
- Dry the auger well to remove membrane residue.
- Add water to the BOWL and use the CLEAN cycle for the blade.

Key safety reminders

Do not immerse the central unit in water; unplug before cleaning. Do not place the appliance on heat sources or induction hobs. After frying, the interior can be very hot: open a test esferiko before serving.