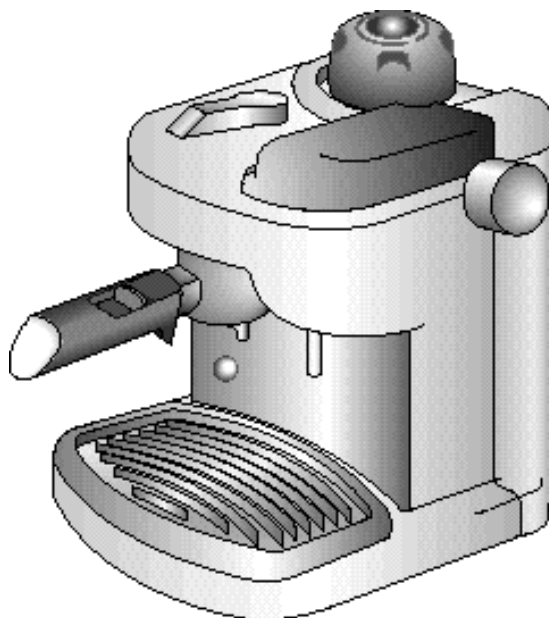


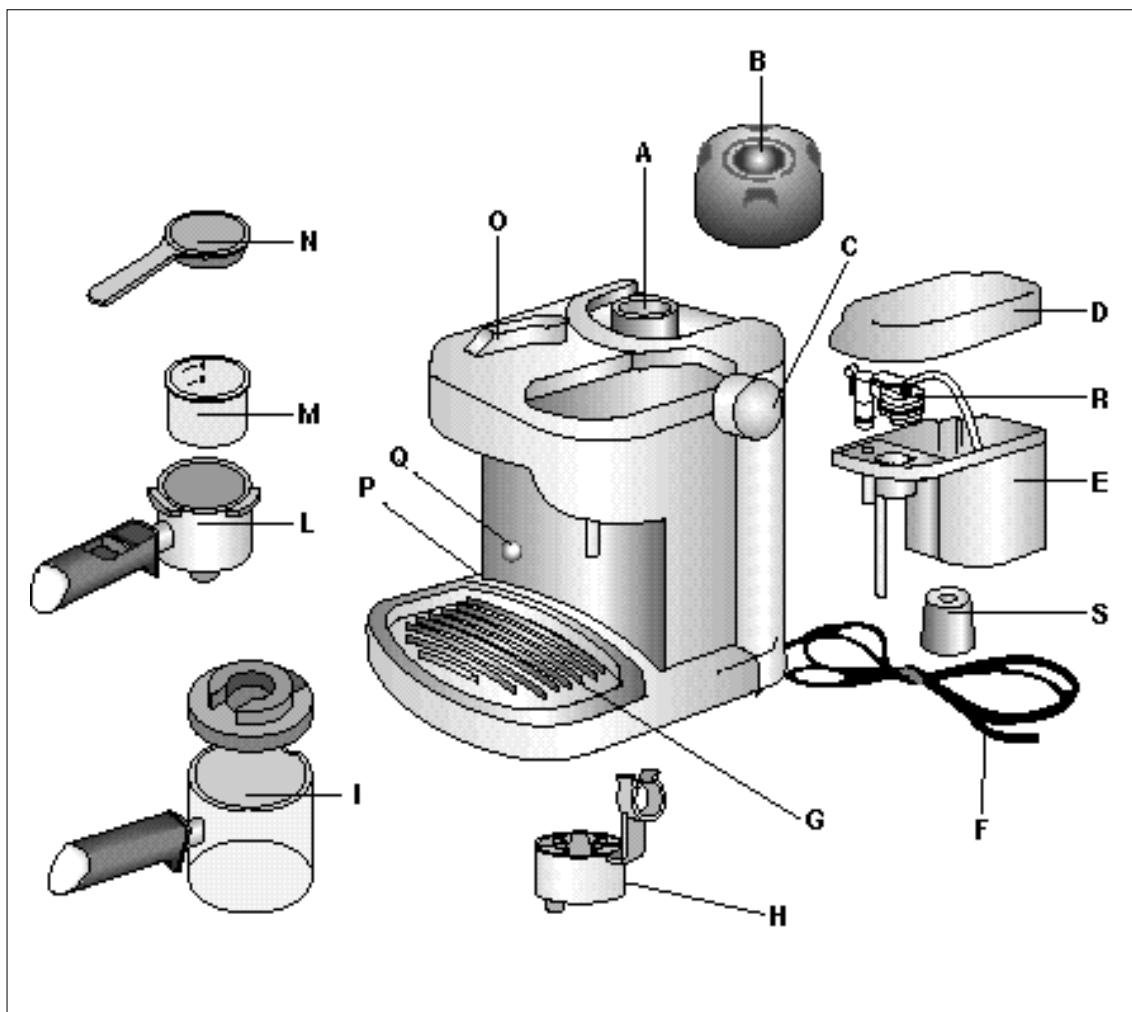
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## COFFEE MAKER



Owner's instructions

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### ELECTRICAL CONNECTION (U.K. ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below. **warning:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:


**WARNING - THIS APPLIANCE MUST BE EARTHED**  
**IMPORTANT**

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow	Earth
Blue	Neutral
Brown	Live

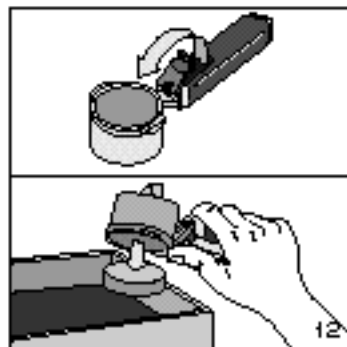
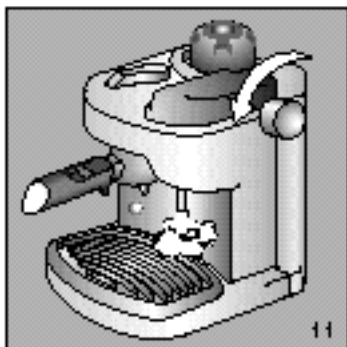
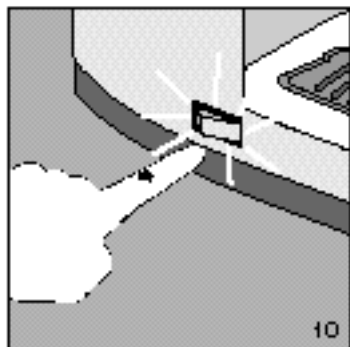
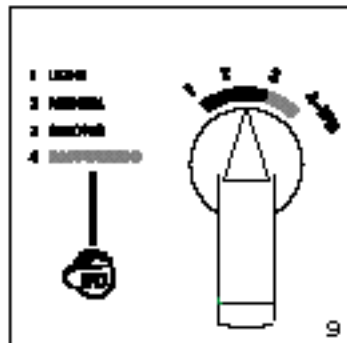
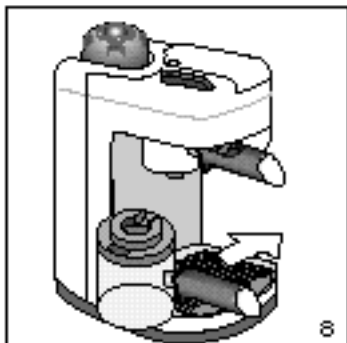
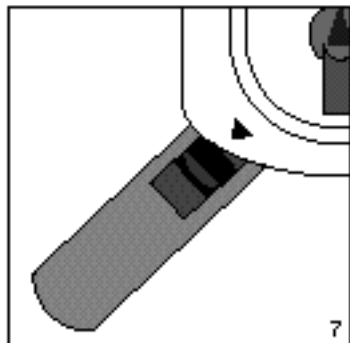
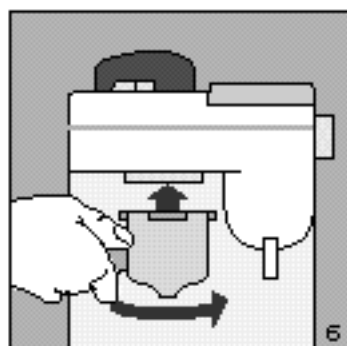
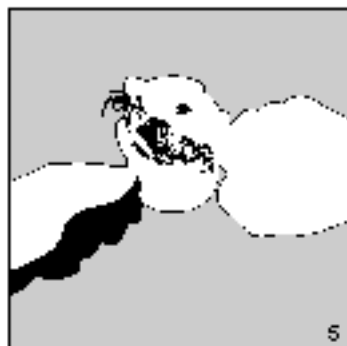
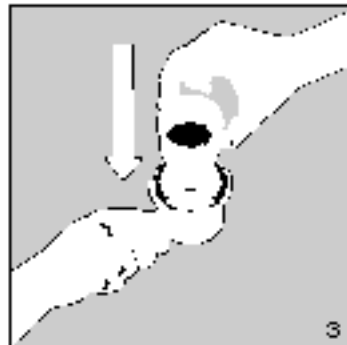
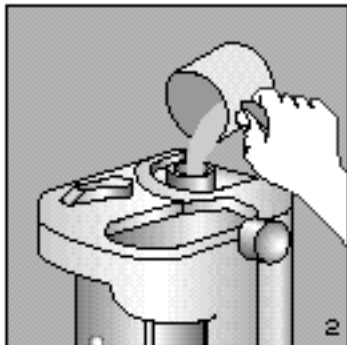
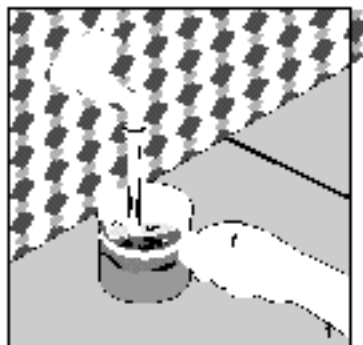


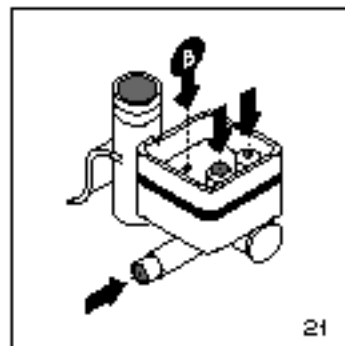
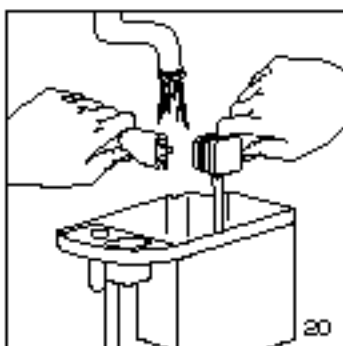
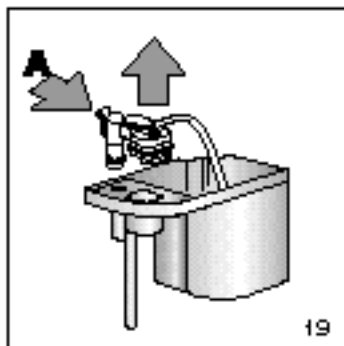
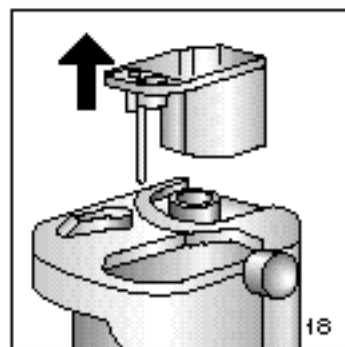
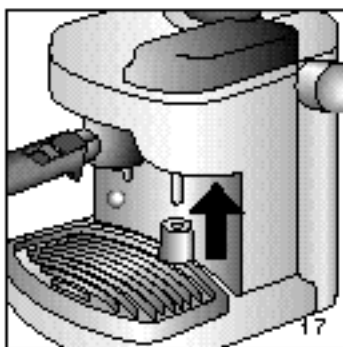
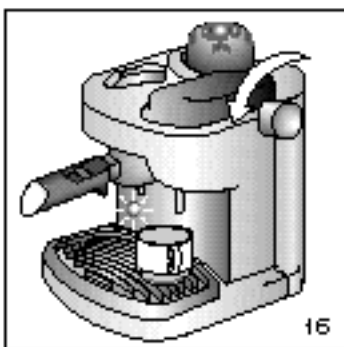
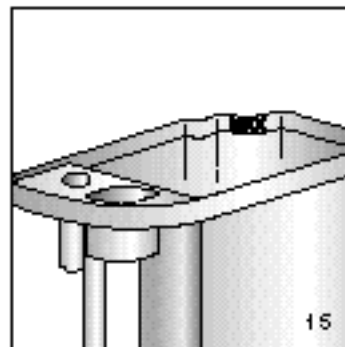
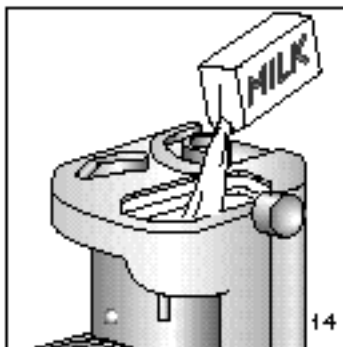
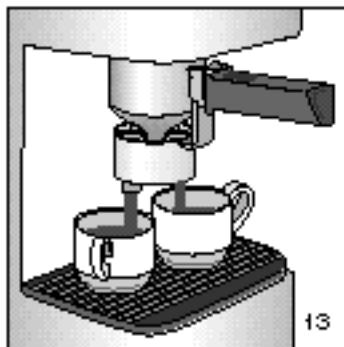
As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.





Read the instructions booklet carefully before installing and using the appliance and keep it for future reference. In this way you can be sure of getting the most out of your appliance in terms of performance and user safety.

## APPLIANCE DESCRIPTION

(See drawing on page 3)

The following terminology and letters of reference will be used continuously in the following pages:

- A. Boiler
- B. Cap
- C. Steam knob
- D. Milk tank lid
- E. Milk tank
- F. Supply cable
- G. Drip tank
- H. Cup adaptor
- I. Jug with lid
- L. Filter holder
- M. Filter
- N. Measuring cup
- O. Selector for STRONG, MEDIUM or LIGHT coffee and CAPPUCCINO
- P. Switch light
- Q. "OK steam ready" pilot light
- R. Emulsifier
- S. Antisplash cap.

## SAFETY WARNINGS

- Be careful not to scald yourself with jets of water or steam or by using the appliance incorrectly and do not touch the hot parts (water, dispensing area in contact with filter holder (L) and filter (M)).
- After removing the packaging, check the appliance is in perfect condition. If in doubt, do not use it and contact professionally qualified staff.
- The appliance must only be employed for domestic use. Any other use should be considered incorrect and therefore dangerous.
- Do not allow the appliance to be used by children or incompetent adults.
- The parts which could come into contact with coffee or milk conform to the prescriptions of EEC directives 89/109 relating to materials suitable for contact with foodstuffs.

## INSTALLATION

- Place the appliance on a work surface away from water taps and sinks.
- Check that the power supply voltage corresponds to that shown on the data plate on the appliance. Only connect the appliance to a plug socket which has a minimum load of 10 A and which is equipped with efficient earthing. The manufacturer cannot be held responsible for any accidents resulting from failure to earth the equipment.
- In the event of incompatibility between the plug socket and the plug on the appliance, have the socket replaced with another of a suitable type by qualified staff. In the event of damage to the supply cable (F) necessitating its replacement, contact only a Service Centre authorised by the manufacturer, as a special tool is necessary.
- Do not install the machine in an environment where the temperature may drop to 0°C or below (if the water freezes, the appliance may suffer damage).

## PREPARING THE COFFEE

- Unscrew the boiler cap (B), turning it in an anti-clockwise direction.
- Using the jug (I) supplied (fig. 1), pour the water in the boiler (fig. 2) respecting the quantities shown in the table at the end of the text. Do not exceed the quantities shown or the appliance will cease to work properly. The filling of the boiler must be carried out with the switch light (P) off.
- Close the boiler cap carefully by turning it in a clockwise direction.
- Insert the filter in the filter holder (fig. 3).

- Using the measuring cup (N), pour the coffee into the filter, respecting the amounts shown in the table at the end of the text, and spread it evenly (fig. 4). Use medium-ground coffee because coffee which is too finely-ground can cause the filter to become blocked (MOKA coffee is suitable).
- Remove any excess coffee from the edge of the filter (fig. 5).
- To attach the filter holder to the machine, bring the filter holder under the boiler shower (fig. 6), aligning its handle with the arrow marked on the lid of the machine (fig. 7). Next, push the filter holder up and at the same time turn it completely to the right. It is of no importance if the handle of the filter holder is not centred in relation to the machine; it is, however, important for the filter holder to be situated firmly in its housing.
- The jug must be positioned under the filter holder in such a way that the spout of the filter holder is inside the opening contained on the lid of the jug (fig. 8).
- Set the selector (O) to the type of coffee required: "1 LIGHT" for a weak coffee, "2 MEDIUM" for a normal coffee, "3 STRONG" for a strong coffee (fig. 9).
- Check that the steam knob (C) is turned off firmly and press the switch light. The pilot light will come on (fig. 10).
- It takes approx. 3 minutes for the coffee to start to come out. After it has been emitted, turn off the switch light.

**WARNING:** In order to avoid puffs of steam, you must always eliminate the residual steam inside the boiler by turning the steam knob to let out all the steam before removing the filter holder (fig. 11).

**NOTE:** For safety reasons, it is not possible to open the boiler cap when the boiler is hot as the cap turns without unscrewing. If it has to be removed for any reason, it is always necessary to let off steam from the boiler using the steam knob as described immediately above.

- In order to eliminate the coffee grounds from the filter holder, turn it upside down and beat it repeatedly so that the grounds come out (fig. 12). Alternatively, rinse the filter holder and the filter itself under running water.

**WARNING:** To eliminate the "new" smell the first time the appliance is used, complete the coffee cycle a few times without using the coffee powder.

## ADAPTOR ASSEMBLY

The adaptor (H) must be used every time the coffee is required to be made directly in the cup. For it to be assembled, it only needs to be inserted in the lower part of the filter holder (fig. 13).

## PREPARING CAPPUCCINOS

- Pour the amount of milk shown in the table at the end of the text into the jug before pouring it into the milk tank (E). Never exceed the MAX level marked on the tank (fig. 15), otherwise the machine could continue to drip milk from the tank pipe even after it has completed the frothing stage. Fresh full-fat milk must be used which has not been boiled and above all which is not warm. The water level must coincide with the line of the IFD symbol marked on the jug.
- Prepare the coffee as described in the paragraph headed "PREPARING THE COFFEE" from point 1 to point 10, using, however, only the amount of water needed to obtain 2 cups of cappuccino as prescribed in the table at the end of the text. Note that the amount of water needed to make 2 cups of cappuccino is greater than that required for 2 cups of normal coffee as it also necessary to produce the steam to emulsify the milk. The coffee selector (O) must be set to the position "2 MEDIUM".

- Allow the coffee to trickle into the jug until it reaches the level 2 marked and set the coffee selector to "4 CAPPUCCINO":

**WARNING:** It is the level of the darker coffee which lies a little below the lighter-coloured cream rather than the level of the cream itself which has to match with line 2. This operation must be carried out with great care: if the level of the coffee should exceed line 2, there will no longer be enough steam left at the end to froth the milk. Pour the coffee equally into two cups.

- Position the cups containing the coffee one at a time under the milk tank pipe and wait for the "OK steam ready" pilot light to come on (Q, fig. 16). The antisplash cap (S) should be inserted on the milk tank pipe (fig. 17) to avoid the milk from splashing if small cups are used.
- Turn the steam knob in an anti-clockwise direction; the frothy milk will begin to come out of the pipe. In order to achieve good frothing and to avoid milk from splashing the knob needs to be turned fully round at least once. Continue the process until half the milk tank has been emptied

before shutting off the steam by turning the knob in a clockwise direction.

- Also fill the 2nd cup by repeating the previous process until the whole milk tank has been emptied. **WARNING:** Always wait for the "OK steam ready" pilot light (fig. 16) to come on before filling the second cup.
- Immediately after preparing the cups of cappuccino, pour a little water into the milk tank and place the jug under the milk tank pipe. Turn the steam knob and let all the steam out (approx. one minute).

**WARNING:** Even if it may seem pointless, it is essential for this process to be carried out every time in order to empty the boiler completely of any residual water or steam which would otherwise prevent the appliance from working properly when it was next used. This operation also serves to clean all the perforations in the emulsifier and to empty the internal circuits of any residual milk.

#### CLEANING AND MAINTENANCE

Before carrying out any cleaning or maintenance work, disconnect the appliance from the electrical power supply by pulling out the plug.

##### Cleaning the Milk Frother

The milk frother must be cleaned each time after use; proceed as follows:

- Remove the milk tank by pushing the "PRESS" lever while at the same time pulling it upwards, and wash the tank with warm water (fig. 18).
- Remove the emulsifier (R) by pressing on the lever (A) while at the same time pulling it upwards (fig. 19). Remove the rubber mixer, especially wash and clean with warm water the holes shown in fig. 14 (clean them using a needle). Check that the hole marked with the arrow B is not blocked (fig. 14). Once they have been cleaned, all the pieces must be re-assembled correctly. Pay attention that the rubber mixer is firmly pushed down and the red emulsifier is pushed till you hear clic. If the appliance is not cleaned this way every time it is used the milk may fail to froth properly or may fail to be sucked up, or it may drip from the milk tank pipe.

##### Other Cleaning

- The jug, filter holder and filter should be cleaned regularly, too.
- Neither solvents nor abrasive detergents must be used for the cleaning of the machine's plastic components. A damp cloth is sufficient.
- The machine must NEVER be immersed in water.

#### DESCALING

If the water in your area is hard, the minerals and the limestone which it contains will accumulate with the passing of time. The limestone deposits may prevent the appliance from working properly.

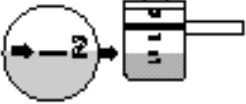

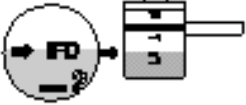

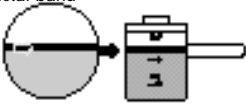
Approx. every 6 months (depending on the hardness of the water) your coffee machine should therefore be descaled with vinegar.

Proceed as follows:

1. Fill the jug with vinegar and pour the vinegar into the boiler;
2. Close the cap properly;
3. Attach the filter holder;
4. Position the jug under the filter holder;
5. Turn the machine on and set the coffee selector to the "1 LIGHT" position;
6. After a few minutes, the hot vinegar will flow through the filter holder into the jug;
7. Place a glass or a cup under the milk pipe. Turn the steam knob in an anti-clockwise direction for a few moments.
8. When the process has been completed, turn off the appliance and let it cool down. Remove the jug and detach the filter holder. Rinse them with hot water.
9. Repeat this process at least twice with cold water in order to remove any traces of vinegar.

#### SERVICE AND REPAIR

If the appliance should break down or fail to work properly, contact your nearest authorised technical service centre. Repairs carried out by unauthorised staff will invalidate the guarantee.

To make	Amount of water in the jug	Amount of coffee in the filter	Amount of milk in the jug
2 COFFEES	<p>The level of water must correspond to the line marked 2 on the jug</p> 		
2 CAPPUCCINOS	<p>The level of water must correspond to the line marked IFD on the jug</p> 		<p>The level of the milk must correspond to the lower limit of the metal band</p> 
4 COFFEES	<p>The level of water must correspond to the line marked 4 on the jug</p> 