

## **User Manual**

**Spend a little Live a lot** 

# ESPRESSO MACHINE



Product Info

Info

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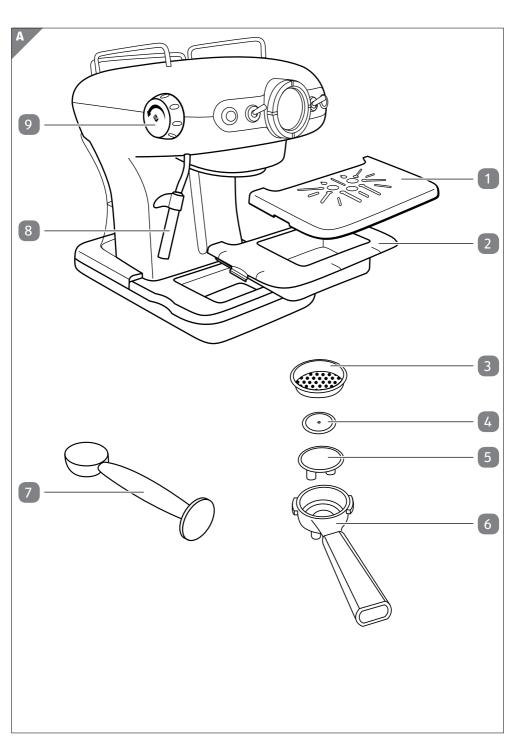
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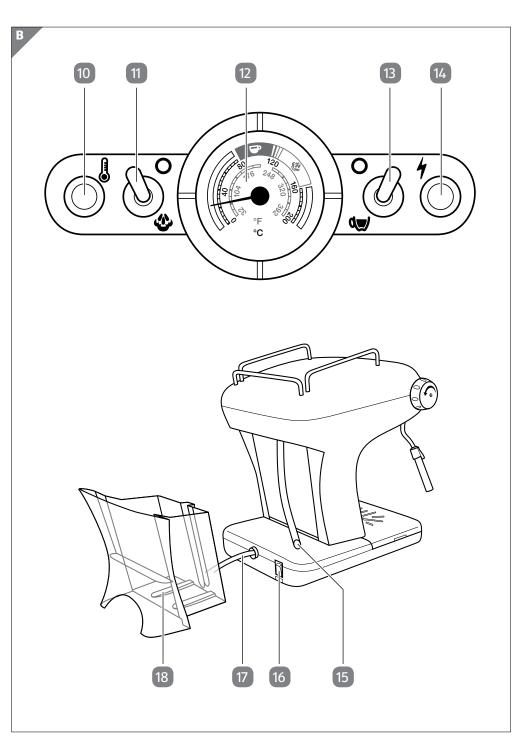
All details mentioned above can also be found in the ALDI Service Portal at www.aldi.co.uk.



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#### Pack contents/device parts

- 1 Cover
- 2 Drip tray
- 3 Filter
- 4 Perforated silicon disk
- 5 Plastic double spout
- 6 Filter holder
- Measuring spoon / tamper
- 8 Steam wand
- 9 Steam adjustment knob
- 10 Boiler temperature light
- 11 Steam function switch (Position "�")
- 12 Thermometer
- 13 Coffee brewing switch (Position "**W**")
- 14 Control light
- 15 Suction hose
- 16 On/Off button
- 17 Power cable with mains plug
- 18 Water tank

#### **General information**

#### Reading and storing the user manual



This user manual accompanies this espresso machine. It contains important information on first use and handling.

Before using the espresso machine, please read through the user manual carefully. This particularly applies to the safety instructions. Failure

to observe this user manual may result in severe injury or damage to the espresso machine.

The user manual is based on the standards and rules in force in the European Union. When abroad, you must also observe country-specific guidelines and laws.

Store the user manual for future use. If you pass the espresso machine on to third parties, please be absolutely sure to include this user manual.

#### **Explanation of symbols**

The following symbols and signal words are used in this user manual, on the espresso machine or on the packaging.

**Α WARNING!** 

This signal symbol/word designates a hazard with moderate degree of risk which may lead to death or severe injury if not avoided.

#### **NOTICE!**

This signal word warns against potential damages to property.



This symbol provides you with useful additional information on handling and use.



Declaration of conformity (please see chapter "Declaration of conformity"): Products marked with this symbol meet all applicable Community regulations for the European Economic Area.



The GS mark (which stands for 'Geprüfte Sicherheit' or 'safety tested') certifies that a product conforms to the requirements of the German Product Safety Act (ProdSG).

#### Safety

#### **Proper use**

The espresso machine is exclusively designed for the preparation of typical household quantities of coffee / espresso, and for frothing milk using steam. It is only intended for private use and is not suitable for commercial purposes.

Please only use the espresso machine as described in this user manual. Any other use is deemed improper and may result in damage to property or even personal injury. The espresso machine is not a toy.

The manufacturer or vendor accepts no liability for damage caused by improper or incorrect use.

#### Safety notes

#### **A** WARNING!

#### **Risk of electric shock!**

A faulty electrical installation or excessive mains voltage may result in an electric shock.

- Only connect the espresso machine if the mains voltage of the socket corresponds to the specification on the rating plate.
- The On/Off button does not disconnect the espresso machine from the mains. Only connect the espresso machine to an easily accessible socket so that you can quickly disconnect it from the mains in case of a failure.
- Do not operate the espresso machine if it exhibits visible damage or the power cable or mains plug is defective.
- If the power cable of the espresso machine is damaged, the manufacturer, its customer service team or a person with similar qualifications must replace it in order to avoid any risk of injury.
- Do not open the housing; instead, have a qualified professional carry out the repairs. Contact a qualified workshop for this.
   Liability and warranty claims are waived in the event of repairs performed by the user, improper connection or incorrect operation.

- Only parts that comply with the original device data may be used for repairs. This espresso machine contains electrical and mechanical components which are essential for protection against potential hazards.
- The espresso machine must not be operated with an external timer or with a separate telecontrol system.
- Before filling the water tank, turn off the espresso machine and pull the mains plug from the socket.
- Do not immerse the espresso machine, the power cable or the mains plug in water or other liquids.
- Never touch the mains plug with damp hands.
- Never pull the mains plug out of the socket by the power cable; instead, always do so by taking hold of the mains plug.
- Never use the power cable as a carrying handle.
- Keep the espresso machine, the mains plug and the power cable away from open flames and hot surfaces.
- Lay the power cable so that it does not pose a tripping hazard.
- Do not kink the power cable and do not lay it over sharp edges.
- Only use the espresso machine indoors. Never use it in wet rooms or in the rain.
- Never store the espresso machine in such a way that there is a risk of it falling in a bathtub or sink.
- Never reach to retrieve an electrical device if it has fallen in water. In such a case, immediately disconnect the mains plug.
- Make sure that children do not insert any objects in the espresso machine.
- Always turn off the espresso machine and pull the mains plug from the socket when not in use, while it's being cleaned or in the event of a malfunction.

#### **A WARNING!**

Danger for children and persons with impaired physical, sensory or mental capacities (e.g. partially disabled persons, older persons with reduced physical and mental capacities) or lack of experience and knowledge (e.g. older children).

- This espresso machine may be used by children aged eight and over as well as persons with impaired physical, sensory or mental capacities or those lacking experience and knowledge if they are supervised or have been instructed in how to safely use the espresso machine and have understood the risks associated with operating it. Children must not play with the espresso machine. Cleaning and user maintenance must not be performed by unsupervised children.
- Keep children under eight years of age away from the espresso machine and connection line.
- Do not leave the espresso machine unattended while in use.
- When disposing of the espresso machine, pull the mains plug from the socket and cut off the power cable in order to render the device unusable. We also recommend making those component parts which can be particularly hazardous for children safe when playing with the discarded device.
- Do not allow children to play with the packaging wrapping.
   Children may get caught in it when playing and suffocate.

#### **AWARNING!**

#### **Scalding hazard!**

The espresso machine releases hot steam during use. Parts of the espresso machine can become very hot. This is a scolding hazard.

- Please be very careful when using the steam wand and never direct it towards parts of the body.
- Please do not touch the plastic double spout when in operation and do not touch underneath.

- Only clean the espresso machine when it is turned off and has cooled down.
- Do not loosen the filter holder while the machine is in operation: this can cause hot water to spurt out.
- Please note that hot steam can still escape from the espresso machine after it has been turned off!

#### **NOTICE!**

#### Risk of damage!

Improper handling of the espresso machine may damage it.

- Never fill the water tank with hot or sparkling (carbonated) water.
- Never operate the espresso machine without water as it will damage the pump.
- Do not put anything other than ground coffee in the filter.
- Do not expose the espresso machine to extreme cold: any residual water can freeze at temperatures below 0°C and damage the boiler.
- Place the espresso machine on an easily accessible, level, dry, heat resistant and sufficiently stable work surface. Do not position the espresso machine on or near the edge of the work surface.
- Avoid a build-up of heat by not placing the espresso machine directly against a wall or under a wall cabinet. The steam that is emitted could damage furniture.
- Never position the espresso machine on top of or near to hot surfaces (e.g. hot plates etc).
- Ensure that the power cable does not come into contact with hot parts.
- Never expose the espresso machine to high temperatures (heating etc.) or the elements (rain etc.).

- Never submerge the espresso machine in water and do not use a steam cleaner when cleaning it. This can cause damage to the espresso machine.
- Discontinue using the espresso machine when its plastic parts show cracks or tears, or have become deformed. Only replace damaged parts with corresponding original spare parts.

#### First use

#### Checking the espresso machine and scope of delivery

#### **NOTICE!**

#### **Risk of damage!**

When trying to open the packaging without care using a sharp knife or other sharp objects, the espresso machine can quickly become damaged.

- Be very careful when opening.
  - 1. Remove the espresso machine from the packaging.
- 2. Check to make sure that the delivery is complete (see **Fig. A**).
- 3. Check to see whether the espresso machine or individual parts show any signs of damage. If this is the case do not use the espresso machine. Contact the manufacturer at the service address specified on the warranty card.

#### **Basic cleaning**

- 1. Remove the packaging material and all protective foils.
- 2. Clean all parts of the espresso machine before first use as described in the chapter "Cleaning and maintenance".
- 3. Allow a large cup of water to pass through the boiler (as described in the chapter "Coffee preparation").

The espresso machine is now ready for use.

#### **Operation**

#### **Coffee preparation**

If you are starting the machine for the first time, or after a period of time during which it has not been used, it is recommended that at least one cup of water be allowed to pass through the boiler. This cleans the hydrological cycle and heats all parts.

- 1. Please ensure that the espresso machine is switched off and, if required, pull the power cable with mains plug 17 from the socket.
- 2. Remove the water tank 18 from the back (please refer to **Fig. B**).
- 3. Fill it with cold. still water.
- 4. Replace the water tank.

  Please ensure that the suction hose 15 reaches to the bottom of the water tank, and the water tank is correctly locked in place.
- 5. Insert the mains plug if required.
- 6. Switch on the espresso machine by pressing and holding down (approx. one second) the On/Off button 16 (please refer to **Fig. B**). The control light 14 will light up.
- 7. Place the plastic double spout 5, the perforated silicon disc 4 and the filter 3 into the filter holder 6. Do not yet put any ground coffee into the filter (please refer to **Fig. A**).
- 8. Couple the filter holder to the espresso machine: The lever must be pointing left.
- 9. Push the lever to the right in order to lock the filter holder in place. It must sit firmly in the seat.
- 10. Place a large cup beneath the plastic double spout of the filter holder and position the steam wand 8 in the cup.
- 11. Set the coffee brewing switch 13 to "\". Wait until approximately two fingers' width of water has flowed through the plastic double spout and into the cup.
- 12. Carefully open the steam adjustment knob 9 and release a little steam into the cup.
- 13. Close the steam adjustment knob and turn the coffee brewing switch to the "0" position.
- 14. Pour away the hot water from the cup.

Now the cup and the espresso machine are warmed up.



If you wish to warm up several cups, place these on top of the espresso machine where they will be kept warm by the warmth generated by the machine.

#### **Making espresso**

#### **A** WARNING!

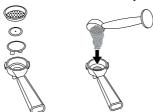
#### **Scalding hazard!**

If you remove the filter holder while making the coffee, the espresso machine will spray drops of hot water. This is a scolding hazard.

 Please wait for approximately 10 seconds after making the coffee before removing the filter holder.

The type of coffee, the grind size of the ground coffee and the contact pressure in the filter are key to creating a good espresso.

- 1. Please ensure that the espresso machine is switched off and, if required, pull the power cable with mains plug 17 from the socket.
- 2. Remove the water tank 18 from the back and fill it with cold, still water.
- 3. Replace the water tank. Please ensure that the suction hose 15 reaches to the bottom of the water tank, and that the water tank is correctly locked in place.
- 4. Set the steam function switch 11 and the coffee brewing switch 13 to the "0" position.
- 5. Insert the mains plug if required.
- 6. Switch on the espresso machine by pressing and holding down (approx. one second) the On/Off button 16. The control light 14 will light up.
  While heating up steam and small droplets can escape from the plastic double spout this is completely normal. Using the thermometer 12 you can see when your espresso machine is ready for use.
- 7. If required, please remove the filter holder 6. Then turn the handle left until the filter holder is loose.
- 8. Place the plastic double spout 5, the perforated silicon disk 4 and the filter 1 into the filter holder. The perforated silicon disk only fits in one direction.



- 9. Use a measuring spoon 7 to fill the filter with ground coffee:
  - One level measuring spoon for one cup
  - Two level measuring spoons for two cups

- 10. Press the ground coffee firmly and evenly into filter using the tamper (the press at the other end of the measuring spoon).
- 11. Couple the filter holder to the espresso machine: The lever must be pointing left.
- 12. Push the lever to the right in order to lock the filter holder in place. It must sit firmly in the seat.

If the filter holder cannot be inserted you have either filled it with too much ground coffee, or have not pressed it down evenly.





- 13. Position one or two cups underneath the filter holder's plastic double spout.
- 14. Wait until the boiler temperature light 10 is lit. The correct temperature has now been reached.
- 15. Set the coffee brewing switch 13 to the "\" position.
- 16. Allow approximately 25 ml of espresso to flow into each cup.
- 17. Set the coffee brewing switch to the "0" position and wait until the espresso has stopped dripping from the plastic double spout.

#### **Making cappuccino**

A classic cappuccino is prepared using espresso (25 ml) in a 150 ml cup which is then filled with hot frothy milk.

- 1. Poor approximately 100 ml of milk into a larger vessel in order to froth up the milk.
- 2. Fill a larger cup (approximately 150 ml) with espresso (please see chapter "Making espresso") and place the espresso to one side.
- 3. Set the steam function switch 111 to the "\overline" position and wait until the boiler temperature light 10 is lit. The boiler has now reached the correct temperature to generate steam (approx. 150 °C/300 °F) as you can see on the thermometer 12.
- 4. Place a tall, empty cup underneath the steam wand 8 and carefully open the steam adjustment knob 9. At first the steam wand will release a bit of hot water, followed by steam.
- 5. Then close the steam adjustment knob again.

- 6. Position the steam wand in the vessel with the milk and carefully open the steam adjustment knob. Milk froth is then formed in the vessel.
- 7. Move the vessel up and down slightly so that the steam wand repeatedly submerges into the milk this helps to create the best milk froth.
- 8. If the boiler temperature light 10 goes off, close the steam adjustment knob and wait until the temperature light is lit again. Now you can reopen the steam adjustment knob and continue making milk froth.
- 9. Once you have created enough milk froth put the vessel to one side and hold a high, empty cup underneath the steam wand.
- 10. Open the steam adjustment knob again and allow half a cup of steam to flow out to give it a quick clean.
- 11. Close the steam adjustment knob and set the steam function switch to the "0" position.
- 12. Use a spoon to pour the milk froth into the cup with the espresso.
- 13. Clean the espresso machine without delay in order to prevent coffee or residual milk drying on the surface (please see chapter "Cleaning and maintenance").

#### Making further cups of coffee

After using the steam adjustment knob you can lower the temperature for an espresso as follows:

- 1. Set the steam function switch 11 to the "0" position.
- 2. Place an empty cup under the steam wand 8 and carefully open the steam adjustment knob 9.
- 3. Allow steam and water to flow into the cup until the boiler temperature light 10 switches off and then close the steam adjustment knob again.

You can now prepare the next espresso and, as soon as the boiler temperature light is relit, begin with the process.

#### **Turning off the espresso machine**

The espresso machine is switched off by briefly pressing the On/Off button 16. The control light 14 turns off.

#### **Automatic switch off**

The espresso machine automatically switches off if it has not been used for approximately 30 minutes.

By pressing and holding down (approx. one second) the On/Off button 16 you can switch the espresso machine back on at any time.

#### Cleaning

#### **A WARNING!**

#### **Scalding hazard!**

The espresso machine will become hot during operation. This is a scolding hazard.

Please wait until the espresso machine has cooled down before cleaning.

#### **NOTICE!**

#### **Risk of short circuit!**

Water that has penetrated the housing may cause a short circuit.

- Never submerge the espresso machine in water or other liquids.
- Make sure that no water or other liquids penetrate the housing.

#### **NOTICE!**

#### **Risk of damage!**

The incorrect use of the espresso machine can cause damage.

- Do not use any aggressive cleaners, sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.
  - 1. Disconnect the mains plug 17 before cleaning.
- 2. Allow the espresso machine to cool down completely.
- Wipe down the espresso machine with a slightly moist cloth. Then let all parts dry completely.

#### Cleaning the filter

 Empty the filter after every use and rinse it thoroughly with water before refilling it.

#### Once a day cleaning

Clean the plastic double spout 5, the perforated silicon disk 4, the filter 3 and the filter holder 6 thoroughly with dishwater, before finally rinsing it with clear water.

- If the holes in the filter have become blocked clean the filter with a soft brush.
- Empty the drip tray , rinse it out and let it dry.

Remove any hardened encrustations by doing the following:

- 1. Place the empty filter 3 into the filter holder 6.
- 2. Couple the filter holder to the espresso machine.
- 3. Place a large cup underneath the plastic double spout 5.
- 4. Turn the espresso machine on and wait until the boiler temperature light is lit.
- 5. Set the coffee brewing switch 13 to the "• position and fill the cup completely with hot water.
- 6. Set the coffee brewing switch to the "0" position and wait until water has stopped dripping from the plastic double spout.
- 7. Poor away the hot water from the cup and remove the filter holder.

#### **Deep cleaning**

Clean the filter thoroughly about every three months using a simple dishwasher detergent tab:

- 1. Remove the water tank 18 (please refer to **Fig. B**).
- 2. Fill the water tank until full with cold, still water.
- 3. Replace the water tank.
- 4. Place a dishwasher detergent tab in the empty filter 3 and place the filter into the filter holder 6.
- 5. Couple the filter holder to the espresso machine.
- 6. Place a large cup or bowl beneath the plastic double spout 5.
- 7. Switch on the espresso machine and wait until the boiler is very hot (at least five minutes).
- 8. Set the coffee brewing switch 13 to the "w" position and allow hot water to flow for approximately 15 to 20 seconds.
- 9. Set the coffee brewing switch to the "0" position and allow the tab to work for at least 15 minutes.

Please ensure to empty the cup when doing the following steps.

- 10. Set the coffee brewing switch to the " position and allow hot water to flow for approximately 15 to 20 seconds.
- 11. Set the coffee brewing switch to the "0" and wait approximately 15 to 20 seconds.
- 12. Repeat points 8 and 9 until two full water tanks have been used.
- 13. Switch off the espresso machine and allow everything to cool.
- 14. Clean the filter holder and the filter thoroughly under running water.

- 15. Clean the filter holder seat on the espresso machine thoroughly in order to remove any residual detergent.
- 16. Switch the espresso machine back on, re-couple the filter and filter holder and allow at least two cups of water to flow through in order to complete the cleaning process.

#### Cleaning the perforated silicon disk

 Rinse the perforated silicon disk under running water while bending it slightly in order to remove any dirt from the hole.

#### Cleaning the filter holder seat

Coffee grounds can be deposited in the filter holder seat on the espresso machine.

- Clean the seat with a moist cloth or sponge.
- Remove any encrustations with a toothpick.

#### Cleaning the steam wand

#### **A** WARNING!

#### **Scalding hazard!**

The steam wand's metal tube can become hot during operation. This is a scolding hazard.

- Please wait until the steam wand has cooled down before cleaning.
  - 1. Hold the steam wand 8 firmly using the rubber grip and remove the metal tube by carefully pulling it downwards while turning it slightly.
- 2. Clean the tube with dish water before rinsing it under clear water.
- 3. Dry the metal tube.
- 4. Clean the rubber grip and the jet with a non-abrasive cloth.
- 5. Re-fit the tube completely to the rubber grip.

#### Cleaning the espresso machine body

- Clean the water tank 18 regularly using a cloth or sponge with a little bit of dish water.
- Clean the cover and the drip tray with washing up liquid.
- Clean the espresso machine body with a slightly moist, non-abrasive cloth.

#### **Descaling**

If you are using a hard, calcareous water lime scale deposits can form in the espresso machine which have a negative effect on its functioning. If this is the case you can descale the espresso machine using a normal lime scale removing agent. Please follow the instructions on how to use the lime scale removing agent.

#### **Storage**

- Please clean the espresso machine thoroughly before storing it for long periods of time.
- Empty the water tank and the drip tray and allow both to dry.
- Store the espresso machine in a dry, frost- and dust-free place.

#### **Troubleshooting**

In case of malfunction, immediately turn off the espresso machine and pull the power cable with mains plug 17 from the socket. Allow the espresso machine to first cool down before searching for the cause.

Problem	Possible causes	Solutions, tips
Does not work, control light 14 is not lit.	No power.	Use another device to check whether the socket is working.
No steam, no coffee is dispensed.	Not enough water in the water tank 18 and the pump cannot draw water.	Please check whether the water tank is filled and the suction hose is correctly positioned.
	The suction hose 15 must reach to the bottom of the water tank.	
No steam.	The steam jet on the steam wand 8 is blocked.	Use a toothpick to remove any lime scale deposits on the holes of the steam wand.

Problem	Possible causes	Solutions, tips
Water is leaking from the side of the filter holder 6.	Too much ground coffee in the filter which is preventing the filter holder from being firmly turned into place.	Remove the filter holder, clean the seat with a small sponge and check the quantity of ground coffee.
	Old coffee is trapped in the seal of the filter holder seat.	
	The filter, the perforated silicon disk 4 or the plastic double spout 5 are blocked.	Carefully remove the filter holder as any residual pressure can cause wa- ter to spurt out. Clean all parts.
The espresso is not strong and not hot enough.	The ground coffee is too course.	Use a more finely ground type of ground coffee in order to make a stronger and hotter espresso.
The espresso is dispensed too slowly or not at all.	The holes in the filter holder seat are blocked.	Allow water to be dispensed from the espresso machine without attaching the filter holder. If water continues to flow unevenly, de-scale the espresso machine.
	The filter is blocked.	Carefully remove the filter holder as any residual pressure can cause water to spurt out. Clean the filter.
	The ground coffee mixture is too fine.	Use ground coffee which has a more coarse grind.
	Ground coffee mix is too compressed.	Use less pressure when compressing the ground coffee in the filter.

#### **Technical data**

Model: 1389A

Supply voltage: 220-240 V ~ 50 Hz

Output: 850 W

Protection class:

Weight: approx. 4.2 kg

Dimensions:  $23 \times 28.5 \times 31$  cm (W × H × D without filter holder) Article numbers: 94036 (red, champagne), 94038 (gunmetal, pearl)

#### **Declaration of conformity**



The EU declaration of conformity can be requested from the address specified on the enclosed warranty card.

#### **Disposal**

#### Disposing of the packaging



Dispose of the packaging separated into single type materials. Dispose of cardboard and carton as waste paper and foils via the recyclable material collection service.

#### **Disposing of old devices**

(Applicable in the European Union and other European states with systems for the separate collection of reusable waste materials)





**Old devices must not be disposed of with household waste!** Should the espresso machine no longer be capable of being used at some point in time, every consumer is **then obligated by law to dispose of old devices separately from domestic waste**, e.g. by bringing it to a collection point in your area. This ensures that old devices are recycled in a professional manner and also rules out negative consequences for the environment. For this reason, electrical devices are marked with the symbol shown.



Great care has gone into the manufacture of this product and it should therefore provide you with years of good service when used properly. In the event of product failure within its intended use over the course of the first 3 years after date of purchase, we will remedy the problem as quickly as possible once it has been brought to our attention. In the unlikely event of such an occurrence, or if you require any information about the product, please contact us via our helpline support services, details of which are to be found both in this manual and on the product itself.



#### **PRODUCED IN CHINA FOR:**

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#### **AFTER SALES SUPPORT**

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