

ENGLISH

Please read this instructions manual carefully before installing and using the appliance. Only by following these directions will you be able to obtain the best results from the appliance and in complete safety.

DESCRIPTION OF THE APPLIANCE

The following terms are used throughout the instructions manual.

1. Power supply cable
2. Tube for steam escape
3. Cappuccino maker
4. Drip collection pan
5. Hot water drip spout
6. Warming plate
7. ON/OFF switch espresso coffee/cappuccino
8. 5/10 cup drip coffee switch (some models only)
9. ON/OFF switch drip coffee
10. ON indicator light drip coffee
11. 5/10 cup drip coffee indicator light (some models only)
12. ON indicator light espresso coffee/cappuccino
13. Small coffee pot for espresso coffee/cappuccino
14. Two cup attachment for espresso coffee
15. Measuring spoon
16. Filter holder for espresso coffee
17. Filter for espresso coffee
18. Filter holder for drip coffee
19. Drip coffee pot
20. "Flavour system" drip coffee aroma selector switch
21. "Vario system" espresso coffee aroma selector switch
22. Removable water tank
23. Lid for water tank
24. Steam hot water heater tank
25. Plug for hot water tank
26. Steam release knob

SAFETY WARNINGS


- This machine has been built to "make coffee" and to "reheat beverages"; please be careful to avoid burns from the sprays of hot water or steam and avoid the improper use of these.
- Never touch the hot parts of the machine (steam and hot water exit tube, the hot water drip spout, the area around the steam tube or contact with the filter holder and the hot plate).
- After removing the packing, make sure that the machine is complete in all of its parts. In case of doubt, do not use the appliance and seek the advice of qualified service personnel.
- This appliance is to be utilised for domestic use only. Any other use is to be considered improper and therefore, dangerous.
- The manufacturer takes no responsibility for eventual damage derived from improper, erroneous, or irrational use.
- Never touch the appliance with wet or damp hands or feet.
- Never allow the appliance to be used by children or infirm persons, without proper supervision.
- In case of breakdown or malfunctioning, turn off the appliance immediately and do not further handle it. For eventual repairs, please contact a Service Centre authorized by the manufacturer and request the use of original replacement parts only. The lack of respect for this point may compromise the safe use of the appliance.
- The power supply cable of this appliance must never be replaced by the user, because its replacement requires the use of special tools. If the cable should become damaged, or in case it needs to be replaced, please go to a Service Centre authorized by the manufacturer.
- Disconnect the plug from the electrical outlet and turn off the ON/OFF switch when the appliance is not in use. Do not leave the appliance uselessly plugged in.

INSTALLATION

- Place the appliance on a flat work surface away from water sources such as taps or sinks.
- Check that the voltage of the electrical power line corresponds to the voltage indicated on the appliance label. Connect the appliance only to a power source having a minimum load capacity of 10 amps and having a proper grounding feature. The manufacturer takes no responsibility for any accidents caused by the lack of a grounding device for the appliance.
- Never install the machine in an environment which can reach a temperature of less than or equal to 0°C (if the water inside the machine freezes, the machine might be damaged):

HOW TO PREPARE DRIP COFFEE

- Raise the lid and remove the water tank (fig. 1).
- Fill the tank with cold, clean water, up to the level indicated on the tank corresponding to the number of cups of coffee that are desired (fig. 2).
- Insert the tank into the machine by pressing it slightly. *If desired, the tank can be left in its place and to fill it, the drip coffee pot can be used which also has the level indicators on it (fig. 3).*
- Open the filter holder by swinging it out to the left (fig. 4).
- Place the paper filter into the filter holder (fig. 5). We recommend using #4 type paper filters.
- Put the ground coffee into the filter by using the measuring spoon included with the machine and level off the grounds uniformly (fig. 6). As a general rule, use one level measuring spoonful of coffee (about 7 grams) for each cup of coffee (for example, use 10 measures to make 10 cups of coffee). In any case, the quantity of ground coffee to use can vary according to the strength desired and personal taste. Use high quality ground coffee, with a medium grind and the kind packaged especially for drip coffee makers.
- Close the filter holder and place the pot, with its lid inserted, onto the hot plate.

- Select the aroma desired as indicated in the paragraph "How to select the aroma".
- Press the "ON/OFF" switch for drip coffee (fig. 7). The ON indicator light for drip coffee above the switch itself indicates that the coffee machine filter is functioning properly.
- For models with 5/10 cup switch (8) only:
If more than five cups of coffee are desired, press the switch () (fig. 8) and the 5/10 cup indicator light will light up. If, on the other hand, five or fewer cups of coffee are desired, the switch should not be pressed. In this way, the hot water will flow more slowly through the ground coffee and a more flavourful beverage will be obtained.
- The brewed coffee will begin to drip out after a few seconds. **It is completely normal that during the percolation of the coffee, some steam may escape from the machine.**
- If you keep "ON/OFF" switch for drip coffee on the ON position after the percolation, the warming plate will maintain the hot coffee at an ideal drinking temperature.

HOW TO SELECT THE AROMA OF THE FILTER COFFEE

With the Flavour System, it is possible to select the aroma of the filter coffee depending on personal taste. By turning the aroma regulation knob of the coffee filter (fig. 9), the coffee machine can be programmed for a strong flavour (STRONG position) or a lighter flavour (LIGHT position). The Flavour System feature changes the flavour of the coffee, more or less strong, while the true taste of the coffee remains unchanged.

HOW TO PREPARE ESPRESSO COFFEE

1. Unscrew the plug of the hot water heater tank by turning it in a counter-clockwise direction.
2. Using the level indications stamped on the WATER LEVEL side, fill the small pot with the amount of water suggested (fig. 10) according to the number of cups of espresso coffee that are desired (see the chart at the end of this text).
3. Pour the water into the hot water heater tank (fig. 11).

4. Replace the plug in the hot water heater tank by turning firmly in a clockwise direction.
5. Insert the filter for espresso coffee into the filter holder (fig. 12).
6. Fill the filter with the ground coffee, respecting the dosages indicated in the chart at the end of this text and distribute it uniformly in the filter (fig. 13). It is important to use the highest quality coffee and having a **medium** grind in order to avoid the obstruction of the filter during the brewing. Remove any excess coffee from around the edges of the filter (fig. 14).
7. To attach the filter holder to the appliance, position it under the hot water drip spout with the handle towards the left, see fig. 15. Push upwards, and at the same time, turn the handle towards the right. **Always turn right to the end.**
8. Place the coffee pot for espresso coffee under the filter holder so that the spout where the coffee exits the filter is inside of the opening found on the lid of the coffee pot (fig. 16).
9. Position the "Vario System" selector according to the type of espresso coffee desired: "LIGHT" for a lighter coffee and "STRONG" for a stronger tasting brew (fig. 17).
10. Make sure that the steam release knob is closed.
11. Push the ON/OFF switch for espresso/cappuccino. The ON indicator light for espresso/cappuccino will turn on (fig. 18).
12. After approximately two minutes, the espresso coffee will begin to flow out (fig. 19).
ATTENTION: to avoid spraying, never detach the filter holder while the machine is brewing coffee.
13. When the coffee no longer flows out from the filter holder, push the ON/OFF switch for espresso/cappuccino to turn off the hot water heater (fig. 18). Pour the coffee into the cups.
14. Before removing the filter holder, it is important to eliminate all of the residual steam from the inside of the hot water heater to avoid puffs of steam. Allow it to blow out completely by rotating the steam release knob (fig. 20).
15. To dispose of used grounds in the filter, first remove the filter holder by turning the handle to the left. Using the special lever in the handle to keep the filter in place, remove the grounds by turning the filter holder upside down and striking gently. (fig. 21).

NOTE: For safety reasons, when the hot water heater is hot, it is not possible to remove its plug as it will spin without opening. If for any reason it is necessary to remove it, it is important to always release the steam in the hot water tank by acting on the steam release knob as described in the previous point.

HOW TO USE THE TWO CUP ATTACHMENT

The attachment allow espresso coffee to drip directly into the cups at the same time. To mount the attachment, fit it to the lower part of the filter holder by attaching the bracket to the handle of the filter holder (fig. 22).

CARE BEFORE INITIAL USE: *The first time that coffee is prepared, it is necessary to wash all of the accessories and the internal circuits of the machine as follows:*

- For the coffee machine filter: make at least two pots of coffee without using the ground coffee in the filter (following the instructions in the paragraph How to prepare the drip coffee);
- For the espresso coffee: make at least four cups of espresso coffee without using ground coffee in the filter (following the instructions in the paragraph How to prepare the espresso coffee);

HOW TO PREPARE CAPPUCCINO

- If you wish to "cappuccino", prepare the espresso coffee as described in the paragraph "How to prepare espresso coffee" from points 1 through 12; using however, the quantity of water necessary to obtain 2 cappuccinos as indicated in the chart at the end of this text. Note that the quantity of water required for making cappuccinos is greater than the amount necessary for making espresso coffee: the extra water is used for the production of steam for frothing the milk.
- Brew the coffee into the small espresso coffee pot. When the darker coloured coffee (which lies under the lighter coffee coloured froth) reaches the level 2 on the "COFFEE LEVEL" side of the small espresso pot (fig. 23), place the Vario System selector to the "cappuccino" mode (fig. 17). Careful attention must be paid

to this operation: in fact, if the coffee should surpass the level 2, there will be no water left in the tank to make the steam for frothing the milk.

- Pour the coffee into 2 sufficiently large cups.
- Pour approximately 100 grams of milk into the recipient for each cappuccino to be made. It is important to use fresh milk which has not been boiled (not UHT) and especially not preheated. When choosing the recipient to use for the milk, keep in mind that the frothed milk will increase by two or three times its original volume.
- Immerse the frother into the milk by about 5 mm (fig. 25) and turn the steam release knob in a counter clockwise direction, fig. 29 (by turning the knob more or less, it is possible to vary the amount of steam which will come out of the frother tube). At this point, the milk should begin to increase in volume and assume a dense and creamy texture.
- When the volume of milk has doubled, immerse the frother deeper into the milk to continue to froth and heat the milk (fig. 26). Turn off the steam knob only after the steam has been completely emptied from the hot water tank: this will keep the milk from remaining trapped inside the steam tube.
- Press the ON/OFF switch for espresso/cappuccino to turn off the appliance.
- Pour the frothed milk over the coffee, with the aid of a spoon. Then, as a final touch, sprinkle a bit of cocoa powder over the frothy milk to have a perfect cappuccino.
- In order to make 4 cappuccinos, it is necessary to repeat the previous operations, paying attention to the quantity of ground coffee and water, indicated in the chart at the end of the text. Furthermore, before positioning the Vario System selector to the Cappuccino position, brew enough coffee into the coffee pot to reach the level 4 on the "COFFEE LEVEL" side as indicated in figure 24.

IMPORTANT: The milk frother for cappuccinos must be thoroughly cleaned after each use. Proceed as follows:

- Unscrew the milk frothing bit from the tube by turning in a clockwise direction (fig. 27) and wash it accurately with warm water.
- Make sure that the three holes of the milk frother, illustrated in fig. 28, are not plugged. If necessary, clean the holes with a pin or needle.
- Clean the steam release tube carefully so as to not get burned.
- Screw the milk frothing bit back into place.

CLEANING AND MAINTENANCE

- Before beginning any cleaning or maintenance operation, turn the machine off, remove the plug from the electrical power source and let the machine cool down.
- To clean the machine, do not use solvents or abrasive detergents. A soft damp cloth should be used to clean the surfaces.
- Regularly clean the filter holder, the drip collection pan, the hot water drip spout, and the coffee pots. Do not wash the filter holder in the dish washer.
- Never immerse the machine in water: it is an electrical appliance.
- Check from time to time that the holes in the filter for espresso coffee are not obstructed. If necessary, carefully clean the filter with hot water, scrubbing with an abrasive pad.

LIME REMOVAL

If the water in your area is quite hard, the lime from this water can accumulate with the passage of time. Lime deposits can compromise the proper functioning of the appliance.

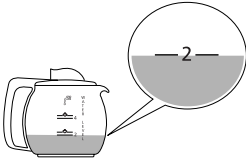
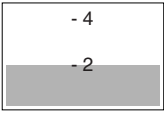
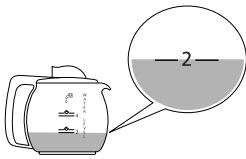
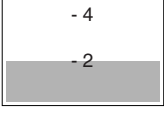
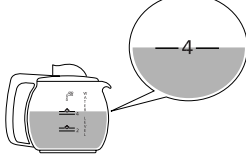
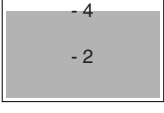
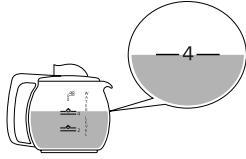
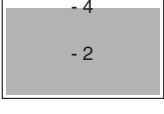
The **espresso coffee machine** must be decalcified every 2 to 6 months (depending on the hardness of the water and the frequency of use) using white wine vinegar. Proceed as follows:

- Fill the coffee pot for espresso coffee with vinegar to level 4;
- Pour the vinegar into the hot water tank and replace the plug;
- Attach the filter holder;
- Place the small coffee pot under the filter holder;

- Turn the machine on and position the Vario System selector to the "LIGHT" position;
- After a few minutes, the hot vinegar will begin to flow, through the filter holder, into the coffee pot. Release some steam every so often by turning the steam release knob.
- When the all of the solution has gone through the machine, turn off the appliance and let it cool down.
- Repeat these operations at least two times using clean water instead of vinegar in order to remove every trace of vinegar left in the circuits.

The **coffee machine filter** must be decalcified every 40 cycles. The lime removal can be done by using the special lime remover solvents made for filter coffee machines found on the market. Alternatively, white wine vinegar can be used, following this procedure:

- Pour two cups of white wine vinegar and three cups of water into the tank. Insert the tank into the machine.
- Place the coffee pot onto the hot plate and the filter holder on this without coffee;
- Press the ON/OFF drip coffee switch, percolate the equivalent of a cup of the solution and then turn off the appliance.
- Allow the vinegar to sit in the machine for an hour;
- Turn the machine back on and allow the rest of the solution to percolate through the circuits;
- To rinse the appliance, operate the machine with plain water and without using ground coffee at least 3 more times (3 full tanks of water).

To make	The amount of water in the small coffee pot to pour into the hot water heater tank (WATER LEVEL side)	The quantity of ground coffee to put into the filter
Two coffees		
Two cappuccinos		
Four coffees		
Four cappuccinos		

PROBLEMS DURING OPERATION

Problem	Probable Causes	Resolution
Espresso coffee no longer drips out	The coffee has been ground too finely	Use coffee with a medium grind or the kind made for moka coffee
	The hole in the spout of the filter holder is plugged	Clean the hole in the filter holder
	The filter is obstructed	Clean the filter with hot water, scrubbing with an abrasive pad
The milk froth does not form properly when making cappuccinos	The milk is not cold enough	Always use milk cold from the refrigerator
	The milk frother bit is dirty	Carefully clean the holes of the milk frother.
The percolation time of the coffee is longer than expected	The coffee machine filter needs to be decalcified	Proceed with the decalcification operations as described in the paragraph "Lime removal"
The coffee has an after-taste vinegary	The machine has not been rinsed enough	Rinse the appliance as described in the chapter "Lime removal"