

Read this manual thoroughly before installing and using the appliance. This is the only way to ensure best results and maximum safety for the user.

DESCRIPTION

The terminology below will be used repeatedly on the following pages.

- A** Steam knob for cappuccino coffee
- B** Water tanks lid with accessory holder
- C** Removable espresso coffee water tank
- D** Drip coffee water tank
- E** Cup warming plate
- F** Filter holder for drip coffee
- G** Drip coffee water tank level indicator
- H** Drip coffee warming plate
- I** Cappuccino maker
- J** Steam nozzle
- K** Espresso boiler outlet
- L** Cup tray for espresso coffee
- M** Drip tray
- N** Espresso coffee filter (2 cups)
- N1** Espresso coffee filter (1 cup)
- O** Filter holder for espresso coffee with frother
- P** Coffee measure/presser
- Q** Jug for drip coffee
- R** Drip coffee ON/OFF button
- S** Espresso coffee ON/OFF button
- T** Steam ON/OFF button
- U** Espresso coffee run-off button
- V** Drip coffee ON indicator light
- W** Espresso coffee ON indicator light
- X** Steam light
- Y** Temperature OK light

SAFETY WARNINGS

- This appliance is designed to "make espresso coffee" an "drip coffee" and to "heat drinks". Use with care to avoid scalds from the water and steam jets or through incorrect use.
- Never touch hot parts.
- After removing the packaging, make sure the product is complete. If in doubt, do not use the appliance and contact a qualified professional.
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.
- This appliance is intended for domestic use only. Any other use is considered improper and thus dangerous.
- The manufacturer cannot be held responsible for any damage caused through incorrect, wrong or

unreasonable use.

- Never touch the appliance with wet or damp hands or feet.
- Never let children or unfit persons use the appliance without supervision.
- Never allow children to play with the appliance.
- In the event of failure or malfunction, switch off the appliance and do not tamper with it in any way. If it requires repair, contact an authorised service centre only and ask for original spare parts to be used. Failure to respect the above could reduce the safety of the appliance.
- The power cable for this appliance must not be replaced by the user as this operation requires the use of special tools. If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks.

INSTALLATION

- Place the appliance on a work surface away from taps and sinks.
- Check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate. Connect the appliance to an efficiently earthed socket with a minimum current rating of 10 A only. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified electrician.
- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).

PREPARING DRIP COFFEE

- Fill the tank with fresh clean water up to the level on the indicator (G) corresponding to the number of cups of coffee to be prepared, taking care not to exceed the MAX level (fig. 1).
- The quantity of coffee is less than the quantity of water poured into the tank. This is due to absorption by the ground coffee.
- Open the filter holder by rotating towards the right (fig. 2).
- Position the paper filter in the filter holder (fig. 3). You are recommend to use #4 paper filters.
- Place the ground coffee in the filter, using the measuring spoon supplied, and level evenly without pressing down (fig. 4).

As a general rule, use a level measure of coffee

(about 7 grams) for each cup required (for example, 10 measures for 10 cups).

- Close the filter holder and place the jug on the warming plate with the lid on.
- Press the DRIP COFFEE ON/OFF switch (fig. 5). The DRIP COFFEE ON light indicates that the drip coffee maker is operating.
- Coffee will start to run off after a few seconds.

It is completely normal for the appliance to release a little steam while the coffee is percolating.

To keep the coffee hot after percolation, place the jug on the hot plate and leave the appliance on (drip coffee indicator on). The coffee in the jug is kept at the right temperature.

- To turn the appliance off, press the DRIP COFFEE ON/OFF switch.

HOW TO MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

Lift the cover and remove the water tank on the left (fig. 6) by pulling it upwards.

Fill the tank with cold clean water.

Replace the tank, pressing lightly to open the valve located on the bottom of the tank.

More simply, the tank can also be filled without removing it, pouring the water directly from a jug.

NB: Never use the appliance without water in the tank and always remember to top up when the level drops to a couple of centimetres from the bottom (fig. 7).

PREHEATING THE COFFEE UNIT

To obtain espresso coffee at the right temperature, the coffee machine must be preheated. You are therefore recommended to press the ON/OFF button (fig. 8) at least 15 minutes before preparing the coffee, **making sure the filter holder is attached to the appliance** (check that the steam knob is closed).

To attach the filter holder, position it under the boiler outlet with the handle towards the left (see fig. 9), push it upwards and at the same time **rotate the handle firmly** towards the right. Wait for 15 minutes, then make the coffee as described in the following chapter. Alternatively, you can preheat more rapidly by proceeding as follows:

1. Turn the appliance on by pressing the ON/OFF button (fig. 8) and attach the filter holder to the appliance **without adding ground coffee**.
2. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it.
3. Wait for the temperature OK indicator light (Y) to come on (fig. 10), then immediately press the coffee knob (fig. 11). Run the water off until the temperature

OK indicator light goes out, then interrupt delivery by pressing the coffee button again.

4. Empty the cup. Wait until the temperature OK indicator light comes on again then repeat the same operation.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE

1. After preheating the appliance as described in the previous paragraph, place the ground coffee filter in the filter holder (fig. 12).

Use the smaller filter to make one coffee or the larger filter to make two coffees.

NB: Use top quality fine-ground coffee for espresso coffee machines.

IMPORTANT: to ensure correct operation, before placing the ground coffee in the filter, make sure it is free from ground coffee residues from the previous infusion.

2. **To make one coffee only**, place one level measure (about 7 g) of ground coffee in the filter (fig. 13). To prepare two coffees, place two loosely filled measures (about 6+6 g) of ground coffee in the filter. Fill the filter a little at a time to prevent the ground coffee from overflowing. Distribute the ground coffee evenly and press lightly with the presser (fig. 14).

NB: Correct pressing of the ground coffee is essential to obtain a good espresso. If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured.

3. Remove any excess coffee from the rim of the filter holder and attach to the appliance. **Rotate firmly (fig. 9) to avoid water leaking out.**
4. Place the cup or cups (ideally preheated by rinsing with a little hot water) under the filter holder spouts (fig. 15). You are recommended to heat the cups before making the coffee by rinsing them with a little hot water or placing them to warm on the top plate for at least 15-20 minutes (fig. 16).
5. Make sure the temperature OK indicator light (fig. 10) is on (if off, wait until it comes on), then press the coffee run-off button (fig. 11) until the required quantity is obtained. To stop run-off, press the coffee run-off button again.
6. To remove the filter holder, rotate the handle from right to left.

IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering

coffee.

7. To eliminate the used coffee grounds, hold the filter holder upside down and tap (fig. 17).
8. To turn the coffee machine off, press the espresso coffee ON/OFF button.

IMPORTANT: the first time the appliance is used, all accessories and the internal circuits must be washed through by making at least five coffees without using ground coffee.

HOW TO PREPARE CAPPUCCINO COFFEE

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Press the steam ON/OFF button (fig. 19). The steam light comes on (fig. 19).
3. Wait until the temperature OK indicator light comes on (fig. 10) indicating that the boiler has reached the ideal temperature for steam production.
4. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.

NB: You are recommended to use semi-skimmed milk at refrigerator temperature.

5. Remove the cappuccino maker by rotating to the left (fig. 20). During this operation, avoid touching the boiler outlet as it is hot. Place the recipient containing the milk under the cappuccino maker.
6. Immerse the cappuccino maker in the milk for about 2 cm and rotate the steam knob anticlockwise (fig. 21) (rotating the knob more or less varies the quantity of steam delivered by the cappuccino maker). The milk now starts to increase in volume and take on a creamy appearance.
7. When the required temperature is reached (the ideal is 60°C), interrupt steam delivery by rotating the steam knob clockwise.
8. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

NB: To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.

IMPORTANT: always clean the cappuccino maker after use. Proceed as follows:

1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 21).
2. With one hand, hold the top part stationary (taking care to avoid burns) and with the other remove the

cappuccino maker and extract it from the nozzle (fig. 22).

3. Wash the cappuccino maker and steam nozzle thoroughly with warm water.
4. Make sure the two holes shown in fig. 23 are not blocked. If necessary, clean with a pin.
5. Replace the cappuccino maker by inserting it as far as it will go into the steam nozzle.

HOT WATER PRODUCTION

1. Turn the appliance on by pressing the espresso coffee ON/OFF button (fig. 8).
2. Place a recipient under the cappuccino maker;
3. When the temperature OK light comes on, press the coffee run-off button (fig. 11) and at the same time turn the steam knob anticlockwise (fig. 21). Water comes out of the cappuccino maker;
4. To interrupt run-off of hot water, rotate the steam knob clockwise and press the coffee run-off button again.

CLEANING AND MAINTENANCE

1. Do not use solvents or abrasive detergents to clean the coffee maker. A soft, damp cloth is sufficient.
2. Clean the filter holder cup, filters, drip tray and water tank regularly.

IMPORTANT: during cleaning, never immerse the coffee machine in water. It is an electrical appliance.

CLEANING THE FILTER HOLDER

About every 300 coffees, clean the filter holder for ground coffee as follows:

- Remove the filter and frother by turning the filter holder upside down and tapping;
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Clean the metal filter thoroughly in hot water using a brush (fig. 24). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 25).
- Separate the two parts of the frother and rinse under hot water (fig. 26).
- Replace the rubber diaphragm, making sure it adheres well to the plastic support.

Failure to clean as described above invalidates the guarantee.

CLEANING THE BOILER OUTLET

About every 300 coffees, the espresso boiler outlet must be cleaned as follows:

- Make sure the appliance is not hot and that it is unplugged from the mains;
- Using a screwdriver, unscrew the screw fixing the

espresso boiler outlet (fig. 27);

- Clean the boiler with a damp cloth (fig. 28) and rinse the gasket;
- Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 25).
- Rinse under running water, rubbing all the time.
- Replace the boiler outlet and make sure the gasket is correctly positioned.

Failure to clean as described above invalidates the guarantee.

DESCALING THE ESPRESSO COFFEE UNIT

You are recommended to descale the coffee machine about every 300 coffees. You should use a commercially available product specifically for descaling espresso coffee machines. If you cannot obtain such a product, you can also follow the procedure below.

1. Fill the water tank (espresso coffee) up to the MAX level;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores);
3. Press the espresso coffee ON/OFF button and wait for the temperature OK indicator light to come on.
4. Make sure the filter holder is not attached and position a recipient under the outlet.
5. Press the coffee run-off button and run off half the solution in the tank. Then interrupt by pressing the same button again.
6. Leave the solution to work for about 15 minutes, then run off the rest of the water in the tank.
7. To eliminate residues of solution and scale, rinse the tank well, fill with clean water and replace in position.
8. Press the coffee run-off button and allow the water to run off until the tank is completely empty;
9. Press the coffee run-off button and repeat operations 7 and 8 again.

Repair of damage to the coffee machine caused by scale is not covered by the guarantee unless descaling is performed regularly as described above.

DESCALING THE DRIP COFFEE UNIT

Over time, calcium in the water may cause obstructions, reducing the efficiency of the coffee machine. You are recommended to descale the coffee machine about every 40 coffees. To descale, always use special commercially available descaling products for drip coffee machines. If these products are not available, you can also follow the procedure below.

1. Pour four cups of water into the jug;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores);
3. Place the jug on the warming plate;
4. Press the drip coffee ON/OFF switch, percolate the equivalent of one cup and then switch off the appliance;
5. Leave the solution to work for 15 minutes, then repeat operations 4 and 5.
6. Turn the appliance on and run off the water until the tank is completely empty.
7. Rinse by operating the appliance with water only at least 3 times (3 complete tanks of water).

Failure to clean as described above invalidates the guarantee.

Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



PROBLEM	POSSIBLE CAUSES	SOLUTION
The drip coffee takes longer to percolate	The drip coffee machine needs to be descaled	Perform the descaling procedure as described in the paragraph "Descaling the drip coffee unit".
The drip or espresso coffee has an acid flavour.	Inadequate rinsing after descaling	Rinse the appliance as described in the chapter "Descaling the drip coffee unit" or "Descaling the espresso unit".
The espresso coffee is cold	The temperature OK indicator light was not on when the coffee switch was pressed.	Wait until the temperature OK indicator light comes on
	The appliance was not preheated	Preheat as described in the paragraph "Preheating the espresso coffee unit".
	The cups were not preheated	Preheat the cups by rinsing with hot water
No espresso coffee is delivered	No water in the tank	Fill the tank with water
	The holes in the filter holder spouts are blocked	Clean the spout holes
The espresso coffee drips from the edges of the filter holder rather than the holes	The filter holder is inserted incorrectly	Attach the filter holder correctly and rotate as far as it will go.
	The espresso boiler gasket has lost elasticity	Have the espresso boiler gasket replaced at a service centre
	The holes in the filter holder spouts are blocked	Clean the spout holes
The pump is excessively noisy	The water tank is empty	Fill tank
The espresso coffee froth is light coloured (the coffee is delivered from the spout too fast)	The ground coffee is not pressed down firmly enough	Press the ground coffee more firmly.
	There is not enough ground coffee	Increase the quantity of coffee
	The ground coffee is too coarse	Use only ground coffee for espresso coffee machines
The coffee froth is dark (the coffee is delivered by the spout too slowly)	<ul style="list-style-type: none"> • The ground coffee is pressed down too firmly • The quantity of coffee is excessive • The espresso boiler outlet is blocked • The ground coffee is too fine 	<ul style="list-style-type: none"> • Press the coffee down less firmly • Reduce the quantity of ground coffee • Clean as described in the chapter "Cleaning the espresso boiler outlet" • Use ground coffee for espresso coffee machines only
No milk froth is formed when making cappuccino	<ul style="list-style-type: none"> • Milk not cold enough • Cappuccino maker dirty 	<ul style="list-style-type: none"> • Always use semi-skimmed milk at refrigerator temperature. • Thoroughly clean the holes in the cappuccino maker as described in the section "Cleaning the cappuccino maker".