

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

(see figure on fig. 3)

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

1. Power cable
2. Steam tube
3. Spray hood
4. Drip tray
5. Boiler filter disk for espresso coffee
6. Warming plate
7. ON/OFF switch for espresso coffee and cappuccino
8. ON/OFF switch for drip coffee
9. ON light for drip coffee
10. ON light for espresso coffee and cappuccino
11. Small jug for espresso coffee
12. Two cup adapter for espresso coffee
13. Measure
14. Filter holder for espresso coffee
15. Filter for espresso coffee
16. Filter holder for drip coffee
17. Large jug for drip coffee
18. "Vario System" flavour selector for espresso coffee
19. "Flavour System" flavour selector for drip coffee
20. Water tank for drip coffee (removable)
21. Water tank lid
22. Boiler for espresso coffee
23. Boiler cap
24. Steam knob
25. Flavor savor
26. Filter for drip coffee
27. Milk tank
28. Milk frother
29. Milk tank lid
30. Steam ready light

SAFETY WARNINGS

- This appliance is designed to make coffee or heat drinks. Be careful to avoid being scalded by sprays of water or steam or due to improper use of the appliance.
- 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.
- When using the appliance, do not touch hot surfaces. Use the knobs or handles.
- Never touch the appliance with wet or damp hands or feet.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory

or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- In the event of failure or malfunction, unplug the appliance from the mains.

For repairs, contact an authorized Service Centre only and request original spare parts. Failure to respect the above could reduce the safety of the appliance.

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.

INSTALLATION

- 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.
- Place the appliance on a work surface far away from water taps, basins and sources of heat.
- After positioning the appliance on the work top, leave a space of at least 5 cm between the surfaces of the appliance and the side and rear walls and at least 20 cm above the coffee maker.
- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).
- 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 10A only. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.
- The power cable on 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.

HOW TO PREPARE DRIP COFFEE

- Lift the cover and remove the water tank (fig. 1).
- Fill the tank with cold clean water up to the level corresponding to the number of cups of coffee you want to make (fig. 2). You can leave the tank in the appliance and fill using the drip coffee jug marked with the levels (fig. 3).
- Replace the tank in the appliance and press gently.
- Open the filter holder by rotating towards the right (fig. 4) and pulling by the handle.
- Position the filter in the filter holder (fig. 5).
- Place the ground coffee in the filter using the measure supplied and level evenly (Fig. 6).
As a general rule, use one level measure of ground coffee (about 7 grams) for each cup (for example 10 measures for 10 cups).
The quantity of ground coffee used may, however, be varied according to personal taste.
Use good quality medium ground coffee for drip coffee machines.
- Close the filter holder and place the jug on the warming plate with the lid on.
- Choose the desired flavour as indicated in the paragraph "HOW TO CHOOSE THE FLAVOUR OF DRIP COFFEE".
- Press the ON/OFF switch for drip coffee (fig. 7). The light (9) above the switch comes on.
- Delivery of coffee will start after a few seconds. It is completely normal for the appliance to release a little steam while the coffee is percolating.
- If you leave the ON/OFF switch for drip coffee pressed after percolation has finished with the jug on the warming plate, the coffee will be kept at the ideal temperature.

HOW TO CHOOSE THE FLAVOUR OF THE DRIP COFFEE

By turning the Flavour System knob (fig. 8), the coffee machine can be set to make coffee with a strong (STRONG position) or light (LIGHT position) aftertaste. The Flavour System changes the strength of the aftertaste of the coffee, while the actual taste remains the same.

HOW TO PREPARE ESPRESSO COFFEE

1. Unscrew the boiler cap by turning it anticlockwise.
2. Fill the small jug for espresso coffee with the quantity of water (fig. 9) corresponding to the number of cups you want to make and using the levels marked on the WATER LEVEL side of the jug itself (see table at the end of the text).
3. Pour the water into the boiler (fig. 10).
4. Close the boiler cap by turning it firmly clockwise.
5. Place the filter for espresso coffee into the filter holder (fig. 11).
6. Fill the filter with ground coffee, respecting the quantities given in the table at the end of the text and distribute evenly without pressing down (fig. 12). It is important to use top quality medium ground coffee to avoid blocking the filter while coffee is being delivered.
7. Remove excess coffee from the edge of the filter (fig. 13).
8. To attach the filter holder, position it under the boiler outlet with the handle towards the left (fig. 14), push it upwards and at the same time rotate the handle firmly towards the right. **Always rotate as far as it will go.**
9. Place the small jug for espresso coffee under the filter holder (fig. 15). Make sure the filter holder spouts are inside the opening in the jug lid.
10. Turn the Vario System selector to the type of coffee you want to make - LIGHT for a light coffee or STRONG for a strong coffee (fig. 16).
11. Make sure the steam knob is closed by turning it clockwise.
12. Press the ON/OFF switch for espresso coffee. The light above the switch comes on to indicate that the espresso coffee maker is operating (fig. 17).
13. After about two minutes, the espresso coffee starts to run out from the filter holder spouts (fig. 18).
IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.
14. When the coffee no longer runs out of the filter holder, press the ON/OFF switch for espresso coffee to turn the coffee maker off (fig. 7).
15. Pour the coffee into the cups.
16. To eliminate the used coffee grounds, unhook the filter holder. Block the filter using the lever incorporated in the handle and empty the grounds by turning the filter holder upside down and tapping (fig. 19).

IMPORTANT: Before removing the filter holder, to avoid puffs of steam, completely eliminate residual steam left in the boiler by turning the steam knob anticlockwise (fig. 20).

NB: For reasons of safety, when the boiler is hot, the cap cannot be opened as it turns without catching. If you need to remove it, vent all the steam in the boiler using the steam knob as described above.

HOW TO USE THE TWO CUP ADAPTER

The adapter must be used whenever you want to make coffee directly in the cups rather than in the small jug. To mount, hook onto the bottom of the filter holder (fig. 21).

IMPORTANT: When you use the appliance for the first time, all accessories and the internal circuits must be washed as follows:

- **FOR THE DRIP COFFEE MAKER:** make at least two jugs of coffee without using ground coffee (following the instructions in the section HOW TO PREPARE DRIP COFFEE).
- **FOR THE ESPRESSO COFFEE MAKER:** make at least four cappuccinos without using ground coffee and using water instead of milk (following the instructions in the section HOW TO PREPARE CAPPUCCINO COFFEE).

HOW TO PREPARE CAPPUCCINO COFFEE

1. To prepare two cappuccinos, make the espresso coffee as described in the section "How to prepare espresso coffee" from point 1 to point 11, but add the quantity of water required to make two cappuccinos up to the [steam] level on the WATER LEVEL side of the jug as described in the table of quantities at the end of the text. (Note that the quantity of water to make cappuccinos is greater than that needed to make coffees. The additional water will be used to produce steam to froth the milk).

2. Pour the milk into the tank (fig. 22) up to level 2 (corresponding to 2 cappuccinos) marked on the inside of the tank and corresponding to the second step as shown in the table of quantities at the end of the text.

NB: Use semi-skimmed (or preferably completely skimmed) milk at refrigerator temperature.

3. Press the ON/OFF switch for espresso coffee. The light above the switch comes on to indicate that the espresso coffee maker is operating (fig. 23).

4. Run off the coffee into the small jug. When the dark coffee below the light coloured cream reaches the

level 2 on the "COFFEE LEVEL" side of the small jug (fig. 24), position the Vario System selector on "cappuccino" (fig. 16).

This must be done with great care. If the coffee goes above level 2, there will not be enough steam left to froth the milk at the end.

5. Pour the coffee into two sufficiently large cups.
6. Make sure the milk tank is correctly in position and hooked to the appliance, then place a cup containing the coffee made previously under the milk tank tube (fig. 20).
7. Make sure the OK light (30) is on (if off, wait for it to come on), then turn the steam knob anticlockwise. The frothed milk starts to run out from the tube (fig. 20). Allow it to flow into the cup until the level of the milk in the tank drops one step (corresponding to level 1 marked on the inside of the tank itself).

8. Prepare the second cappuccino by repeating operations 6 and 7.

NB: Each step of the milk tank indicates the quantity of milk necessary to make one cappuccino.

NB: For optimum frothing of the milk, after making one cappuccino, wait until the OK light comes on before making another.

NB: If you are using small cups, to avoid splashes of milk, fit the splash hood onto the milk tank tube (fig. 25).

9. When you have finished, turn the appliance off by pressing the ON/OFF switch for espresso coffee and cappuccino.

Important: After preparing the last cappuccino, before turning the appliance off, lift the intake tube in the tank above the level of any milk left (as shown in fig. 26) and allow steam to vent for a few seconds.

Close the steam knob with the tube raised.

To ensure hygiene, you are recommended to follow this procedure each time you make cappuccino to avoid milk stagnating in the milk circuit.

10. To make four cappuccinos, repeat the previous operations, paying attention to the quantity of water, milk and ground coffee indicated in the table of quantities at the end of the text.

Before positioning the Vario System selector in the cappuccino position, run off the coffee into the jug until it reaches level 4 on the "COFFEE LEVEL" side as shown in figure 27.

NB: When pouring milk into the tank, never exceed level 4, otherwise the milk may continue to drip from the tube after you have finished making the cappuccino.

CLEANING AND MAINTENANCE

- Before performing any cleaning operations, leave the appliance to cool down and unplug from the mains socket.
- Never immerse the coffee maker in water. It is an electrical appliance.
- Do not use solvents or abrasive cleaning products to clean the appliance.
A soft, damp cloth is sufficient.
- Clean the filter holder, drip tray, boiler outlet, jug and water tank regularly.
Never wash the filter holder in a dishwasher.
- From time to time, make sure the holes in the espresso coffee filter are not blocked. If necessary, clean with a pin (see fig. 28).
- Check the Flavor Savor regularly, remove it from the filter holder cone by pulling it upwards (fig. 29). Clean thoroughly and replace (fig. 29).

CLEANING THE MILK TANK AND FROTHER

The milk tank and frother must be cleaned each time you use the appliance. Proceed as follows:

1. Remove the milk tank by pressing the catch A (fig. 30) and at the same time pulling it upwards.
2. Remove the red frother by pressing the catch B and at the same time pulling it upwards (fig. 30).
3. Remove the rubber mixer (fig. 32).
4. Wash and clean the tank, frother and mixer with hot water.
Make sure the four holes in the frother shown in figure 31, in particular the one indicated by the arrow C, are not blocked. If necessary, clean with the help of a toothpick.
5. Once clean, re-assemble all the components correctly.
In particular, make sure the rubber mixer is fully inserted and the milk tank and red frother are inserted until you hear a click.

If the components are not cleaned each time the appliance is used, the milk may not froth correctly, the milk may not be drawn up or the milk may drip from the milk tank tube.

DESCALING

Over time, heating up of the water used to make the coffee leads to lime scale building up in the inner circuits of the appliance.

You should therefore descale the coffee maker for espresso coffee about every 2-6 months (depending on the hardness of the water and the frequency of use).

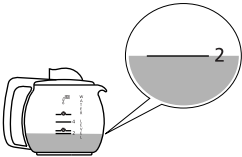
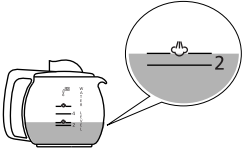
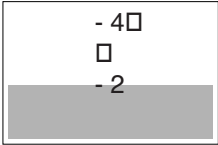
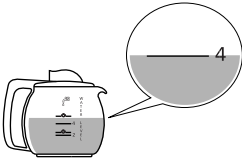
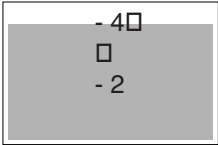
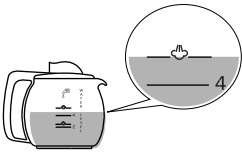
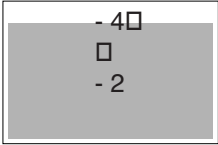
Proceed as follows:

1. Fill the small jug for espresso coffee with water up to level 4 on the WATER LEVEL side;
2. Dissolve 1 spoonful (about 15-20 grams) of citric acid (obtainable from chemist's or drug stores);
3. Pour the solution into the boiler and screw on the cap;
4. Make sure the steam knob is closed and attach the filter holder;
5. Place the small jug under the filter holder for espresso coffee;
6. Position the Vario System selector to LIGHT and turn the coffee maker on;
7. After a couple of minutes, the solution begins to run off into the jug.
Every now and then, turn the steam knob to run off a little of the solution from the milk tank tube.
8. When all the solution has been run off, turn the appliance off and leave to cool down.
9. To eliminate residues of descaler, repeat operations 1 to 8 twice, using water only (without adding citric acid).

You should descale the **coffee maker for drip coffee** about every 40 jugs (depending on the hardness of the water and the frequency of use). Proceed as follows:

1. Fill the jug with clean cold water up to the 4 cups level;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores);
3. Pour the solution into the tank and place in the appliance;
4. Remove the filter from the filter holder (to avoid contamination);
5. Place the jug with the lid on the warming plate;
6. Press the ON/OFF switch for drip coffee and run off one cup of solution into the jug, then turn the appliance off.
7. Leave the solution to work for one hour;
8. Turn the appliance on and allow the rest of the solution to percolate through;
9. To rinse, operate the appliance with water only (no ground coffee) at least three times (three complete water tanks).

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

To make	Quantity of water in the small jug to pour into the boiler (WATER LEVEL side)	Quantity of coffee to place in the filter
2 coffees		
2 cappuccinos		
4 coffees		
4 cappuccinos		

Use in compliance with destination.

This appliance is manufactured for the preparation of coffee and to heat beverages.

The appliance is designed and produced for domestic use only. It is not suitable for use in:

- staff kitchens in shops, offices and other workplaces.
- farm houses
- hotels, motels or other holiday accommodation
- guest houses

Any other use must be considered improper and therefore dangerous.

The manufacturer is not liable for damage deriving from the improper use of the appliance.

The appliance is in compliance with the following CE Directives:

- “Low voltage Directive” 2006/95/CE and successive amendments.
- “EMC Directive” EMC 2004/108/CE and successive amendments.
- The materials and objects destined to come into contact with food stuffs are in compliance with the provisions of the 1935/2004 European Standard.

PROBLEM	POSSIBLE CAUSES	SOLUTION
No espresso coffee is delivered	• The coffee is ground too finely. • The holes in the filter holder spouts are blocked. • The filter is clogged.	• Use medium ground coffee or coffee ground expressly for Moka coffee makers • Clean the spout holes. • Clean the filter and holes thoroughly with a pin (see fig. 28).
No milk froth is formed when making cappuccino	• Milk not cold enough. • Cappuccino maker dirty.	• Use semi-skimmed (or preferably completely skimmed) milk at refrigerator temperature. • Thoroughly clean the holes in the cappuccino maker
The drip coffee takes longer to percolate.	• The drip coffee machine needs to be descaled.	• Descale as described in the paragraph "DESCALING".
The coffee has an acid flavour.	• Inadequate rinsing.	• Rinse the appliance as described in the section "Descaling"