

E N G L I S H

Read this instruction booklet carefully before installing and using the machine. In this way, you will obtain the best possible results and maximum operating safety.

SAFETY WARNINGS

Read the following instructions carefully!

- Before use, check that the power supply corresponds to the voltage shown on the serial number plate. Connect the appliance only to properly-earthed power outlet (minimum 10A).
- In case of incompatibility between the plug and your socket, have the socket replaced by a qualified electrician.
- The electrical safety of this appliance is only guaranteed when it is properly earthed according to current electrical safety regulations. The manufacturer declines all responsibility for any damage resulting from inadequate earthing of the appliance. If in doubt, consult a qualified electrician.
- Do not use the appliance without water!
- **This appliance is designed to make coffee: be careful to avoid scalding when using the water and steam jets.**
- Do not touch hot parts (area around the filter-holder and filter).
- Do not remove the filter-holder when the appliance is producing steam or hot water.
- Do not leave coffee grounds in the filter - holder attached to the machine; remove immediately after making coffee.
- Do not leave water in the machine when the room temperature is 0°C or below.
- After unpacking, check the appliance for damage. If in doubt, do not use the appliance; contact a qualified technician.
- Packaging materials (plastic bags, polystyrene foam, etc.) are a potential source of danger, and must be kept out of reach of children.
- The use of adaptors, multiple plugs and/or extension cords is not recommended. If these are absolutely necessary, use only single adaptors and multiple plugs and extension cords that conform to current safety

regulations. Do not exceed the maximum power limit shown on the adaptor.

- This appliance is designed for domestic use only. Any other use of the appliance is considered improper and therefore dangerous.
- The manufacturer declines all responsibility for any damage resulting from improper, incorrect or careless use of the appliance.
- When using any electrical appliance, a few basic rules should be observed:

In particular:

- Do not touch the appliance with wet or damp hands or feet.
- Do not use the appliance in bathrooms.
- Do not pull the power cable or the appliance to remove the plug from socket.
- Do not leave the appliance exposed to atmospheric agents (rain, sun, frost, etc.).
- Do not allow the appliance to be used by children or irresponsible persons unless under supervision.
- Do not immerse the appliance in water.
- Before carrying out any cleaning or maintenance operations, always disconnect the appliance from the mains power supply by removing the plug.
- In case of failure or malfunction, switch off the appliance and do not attempt to effect repairs. Contact an authorized Service Centre and insist on original spare parts. Failure to observe the above points may affect the safety of the appliance.
- Should you decide not to use the appliance again, remove the plug from the socket and cut the power cable to render the appliance completely inoperative.
- Installation must be carried out according to manufacturer's instructions.
- The supply cable must not be replaced by the user, as this requires the use of special tools. If the supply cable is damaged, contact an authorized Service Centre.
- Remove the plug from the mains socket when the appliance is not in use. Do not leave the appliance switched on unnecessarily. Turn off the power switch when the appliance is not in use.

Materials and articles destined for use in contact with food products conform to the EEC directives 89/109.

DESCRIPTION OF THE APPLIANCE (PAGE 3)

1. Cup warmer
2. Release lever
3. Coffee measure holder
4. Milk tank
5. Sliding lock
6. Froth regulator
7. Emulsion chamber lid
8. Milk tank lid
9. Water tank
10. Power cord
11. Cup stand
12. Drip tray
13. Water outlet
14. Coffee press (if fitted)
15. 2-cup adaptor
16. Cappuccino adaptor (if included)
17. Measure/coffee press
18. Filter lock
19. Filter holder
20. 1-cup filter
21. 2-cup filter
22. Filter for coffee pods
23. Automatic coffee press
24. ON/OFF switch
25. Coffee dispenser switch
26. Steam switch
27. ON/OFF indicator light
28. Coffee-ready indicator light
29. Steam-ready indicator light
30. Cleaning brush

Coffee pods make espresso easier also be used for easier and faster to prepare. These not only give the correct measure of coffee, they also make cleaning easier.

A single serving is about (7 grams) of Espresso coffee, pressurized to preserve the flavours. Specially ground, measured out, tamped down and packed between two layers of special filter paper

USING THE COFFEE-MAKER FOR THE FIRST TIME

Remove the packaging and take out the bag containing the accessories. When the appliance is new, the following accessories must be washed with lukewarm water and detergent then rinsed thoroughly: filter holder, measuring, filters, water tank, 2 cup adaptor, pressing spoon. The internal circuit of the coffee-maker must then be pre-washed as follows:

Filling the tank

Remove the reservoir by pulling it sideways, at the same time lifting the tubes (fig. 1).

Rinse the reservoir and fill with fresh water up to the upper mark (fig. 2). Inspection of the water level is facilitated by a ball-shaped float. Replace the reservoir in its housing, ensuring that the tubes are immersed in the water (fig. 3).

A simpler way of filling the reservoir is to pull it out just enough to be able to pour in water directly from a jug.

Remember to clean the reservoir regularly.

Coffee pre-wash


- Plug in at the power socket, remembering the safety instructions.
- Press the ON/OFF switch (24). The ON/OFF pilot lamp will switch on (27) (fig. 4).
- Press the delivery switch (25). The pump will switch on (fig. 5).
- Wait until water begins to flow from the boiler nozzle (fig. 6), then press the delivery switch again.
- After about 2 minutes, the "OK" pilot lamp will light (28) (fig. 7).
- Press the delivery button again (25) allowing water to flow from the boiler nozzle (fig. 6).
- After 15/20 seconds, press the delivery button again to interrupt the flow of water from the nozzle (25).
- Wait until the water in the boiler returns to the correct temperature. When the OK pilot lamp lights, repeat the previous operation.

To ensure perfect pre-washing, repeat the above procedure at least five or six times.

The machine is now ready for use.

"Steam" pre-wash.

After washing the coffee system, leave the machine on and wash the steam system as follows:

- Lift the milk tank lid (8) and fill the tank with water to the max. level (see fig.8).
- Set the froth regulator to the right-hand position  (see fig.9).
- Place a container under the outlet to collect the water.
- Press the steam switch (26). The pump will come into operation.
- Water and steam will begin coming out of the milk outlet.
- When the water in the milk tank has run out, wait a few seconds until the indicator light (29) comes on again. Then refill the milk tank with water and repeat the whole operation.
- **Repeat this at least five or six times to completely pre-wash the system.**
- The machine is now ready for normal use.

Features

To fit the filter-holder, place it under the boiler nozzle (fig. 10). Then push the filter-holder upwards and at the same time rotate it towards the right **as far as it will go**.

A handy compartment in the lower section of the casing can be used to store the measuring spoon (fig. 11).

Remember that the left side of the appliance becomes very hot due to the positioning of the boiler.

MAKING ESPRESSO COFFEE**Helpful hints**

- Always use fresh water and keep the tank clean.
- Before dispensing the coffee, always wait for the OK light to come on: this indicates that the water in the boiler has reached the ideal temperature for coffee-making.
- In order to obtain a perfect cup of coffee, avoid the use of plastic or paper cups.
- **Before making coffee, warm the cups, filter holder and filters.**

The accessories can be heated with hot tap water or in the following way:

- Turn on the machine by pressing the ON/OFF switch (24) (fig. 4).

- Insert the 1- or 2-cup filter, or the pods filter (as required) in the filter holder and, without adding coffee, attach the filter holder to the machine as explained above. Place a coffee cup beneath the filter holder.
- Wait for the OK light to come on (fig. 7).
- Press the dispenser switch (25) again, making water come out of the boiler outlet to warm the filter holder, the filter and the cups.
- Press the delivery switch again, then remove and drain the filter-holder, the filter and the cups.

Top quality beans, correctly roasted and ground, will always produce the best coffee.

It is important that you use coffee ground especially for home espresso machines.

Arabica coffee is recommended as it has a low level of caffeine; it is also sweet, has low acidity and is easy to digest.

The ideal amount of coffee is 1 measure for one cup, and about 2 measures for two cups.

The optimum dispensing time is about 20 seconds.

Your machine is equipped with an adaptor (15) allowing you to dispense the coffee into two cups.

To attach this to the filter holder, just align the guide on the adaptor with the pin on the filter holder, push the adaptor up and turn it (see fig. 12).

Procedure

- Switch on the machine by pressing the ON/OFF switch (fig. 4) and wait until the "OK" pilot lamp lights (fig. 7). This lamp indicates that the machine is ready to make coffee.

A few drops of water may escape from the boiler nozzle. This is perfectly normal.

- Insert the 1- or 2-cup filter, or the pods filter (as required) in the filter holder (fig. 13)
- Heat the filter holder and filter by attaching them, empty, to the machine and pressing the dispenser switch for a few seconds. Drain, then fill the filter with ground coffee, spreading it evenly (fig. 14) and pressing it with the coffee press (14) (if fitted) or with the bottom of the measure/coffee press. If the coffee is damp or ground very finely, press it only lightly. If the coffee is dryer, or more coarsely ground, press it slightly more. After pressing it, if necessary, add extra coffee to the rim.
- After filling the filter and pressing the coffee, put the automatic press (23) in position as

shown in fig. 15. Then attach the filter holder (with the automatic press on top of the grounds) as explained above. Remove any excess coffee from the rim of the filter.

Coffee pods must be stored, handled and placed in the filter holder with care to avoid any deformation.

- Fit the filter cup pushing it upwards and at the same time rotating it towards the right **as far as it will go** (fig. 10).
- Place the pre-heated cup or cups on the drip tray, under the filter cup spouts. When the light comes on, press the dispensing switch and only release when the desired amount of coffee has been dispensed (about 20 seconds).
- To release the filter cup, wait for a few seconds then turn the handle from right to left.
- To remove used coffee, keep the filter closed with the special lever built in to the handle; take off the automatic coffee press, grasping it by the special indents (take care not to scald yourself) (fig.16) and remove the coffee by tapping the overturned filter holder (fig.17). Remove the used pod by lifting one corner. If the pod remains stuck to the upper part of the machine, loosen it by pushing the coffee dispenser button for a few seconds.
- If the machine is not to be used for a long time, turn it off and empty the water tank.




A pre-wash should be performed, as described above, before using it the next time.

MAKING A CAPPUCCINO

Switch on the machine by pressing the ON/OFF button (24) (fig.4). The ON/OFF indicator light will come on, followed by the coffee-ready and steam-ready indicator lights after a few minutes.

- Make a cup of coffee in a large cup (at least 120 cc.).
- At the same time, open the milk tank lid (8) and pour in the amount of milk required (note: the correct amount is as follows: 1/3 coffee, 1/3 milk and 1/3 emulsified milk). Do not exceed the maximum level shown on the tank (fig.8), otherwise, when the machine has stopped dispensing emulsified milk, milk may continue to drip from the outlet.

The milk must be fresh (not boiled) and preferably cold.


- Place the cup of coffee under the milk outlet.
- Press the switch (26).
- After a few moments, heated, emulsified milk and steam will begin coming out of the pipe.
- If you want hot milk (not frothy) move the froth regulator to the right-hand position ; if you want emulsified milk, move the froth regulator to the left  (fig.9).
- When you have the required amount of milk, press the switch (26) again and move the froth-regulator to the left-hand position . The flow of milk will stop immediately.
- When making cappuccino in sequence, always wait for the steam-ready indicator light (29) to come on.

Adaptor for simultaneous cappuccino (if included)

- This machine is able to dispense coffee directly into the cup at the same time as it dispenses milk, giving a better blend. To do this, the cappuccino adaptor must be attached to the filter holder. Align the guide on the adaptor with the pin on the filter holder, push the adaptor upwards and turn it (see fig.18).
- Prepare for making coffee as described in the paragraph on espresso coffee making, and pour milk into the milk tank.
- Place the cup under the milk outlet.
- When you are ready, press the coffee dispenser button (25) and the steam button (26) at the same time (see fig.19).
- When the right amount of coffee and milk has come out, press the coffee (25) and steam (26) buttons again.

HEATING LIQUIDS

This appliance can also heat liquids other than milk, with excellent results.

- Switch on the machine by pressing the ON/OFF button (24) (fig.4). The ON/OFF indicator light will come on, followed by the coffee-ready and steam-ready indicator lights after a few minutes.
- Pour the liquid to be heated (punch, water etc.) into the milk tank.
- Set the froth regulator to the right-hand position  and place a cup under the outlet.
- When the "OK" steam-ready light comes on, press the steam button (26). The liquid will

start coming out.

- When the desired quantity of liquid has come out, press the steam button (26) again.
- **Caution:** check the level of water in the water tank from time to time and top it up when necessary. The pump may be damaged if it is allowed to operate without water.

If the machine has difficulty pumping water while it is being refilled, switch it off and try again when it has completely cooled.

CLEANING AND MAINTENANCE

- Before carrying out any cleaning operations of the exterior parts, switch the machine off, remove the plug from the socket and leave the machine to cool.
- Do not use solvents, detergents or abrasive products to clean the machine. A soft damp cloth is sufficient.
- Clean the filter-holder, filters, drip tray and water reservoir regularly.
- Do not immerse the appliance in water.

CLEANING OF THE MILK TANK

CAUTION:

Clean the milk tank immediately after use, in order to remove any milk deposit.

- Set up the machine as if to make a cappuccino.
- Half fill the milk tank with water.
- Place a bowl or other container under the milk outlet.
- Press the steam button (26).
- This operation rinses the tank and all the internal parts.

We recommend a more thorough clean once a week, as follows:

- Switch off the machine, unplug the cord and leave the machine to cool.
- Remove the milk tank lid (8) (fig.20).
- With one hand, push the release lever to the left and raise the tank at the same time (see fig. 21).
- When the milk tank has been removed, the sliding lock (5) must be moved towards the inside (see fig.22) to give access to the internal parts.
- Lift the emulsion chamber lid (7) (see fig. 22).
- Take off the rubber emulsifier, taking note of the mounting direction (fig.23).

- Rinse the rubber emulsifier, the small block and the tank with hot water: **take care not to lose the washers!**
- Pay attention to the opening placed on the top of the emulsifier which must be perfectly cleaned using a needle (fig. 24).
- The milk outlet pipe is easier to clean with the small cleaning brush supplied (see fig.25).
- **When all the parts have been cleaned reassemble the machine, taking care not to break any parts or assemble them incorrectly.**

In particular, make sure the rubber emulsifier is mounted in place, taking care to insert it as far as it goes and the emulsion chamber lid is correctly positioned, then move the sliding lock to keep it in place.

Fit the milk tank into place, pushing down until it clicks (check that it is properly positioned by trying to raise it **lightly**).

Caution: it is not possible to remove the emulsion chamber lid without first removing the tank from the machine.

Incorrect assembly could affect the machine's performance.

DESCALING

In order to obtain the best results, we recommend that you always use the decalcifying preparation which you will find inside the equipment.

Proceed as follows:

- 1 Dissolve the complete contents of the decalcifying preparation in the water tank of the coffee machine filled with about 1 litre of water.
- 2 Turn on the machine and at the same time press the steam delivery button (IFD PUMP) until water comes out of the white milk outlet tube.
- 3 Turn the machine off and leave for 15 minutes.
- 4 Repeat the second and third steps 3 to 4 times.
- 5 Leave running until the water tank is empty of solution.
- 6 After decalcification, wash the machine by filling the tank with water and repeating the second step until all the water in the tank is used up.

Descaling should be carried out regularly after every 250 cups of cappuccino to avoid calcium build-up.

ELECTRICAL CONNECTION (UK 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.

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



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:

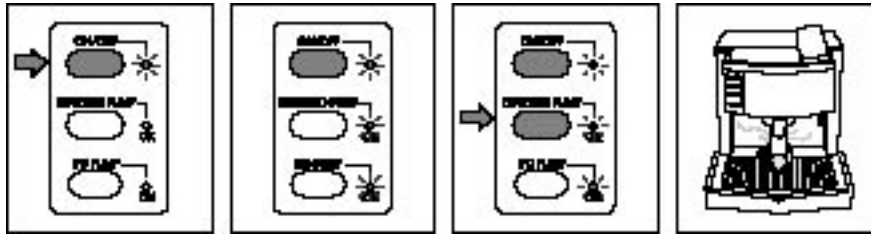
As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

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.

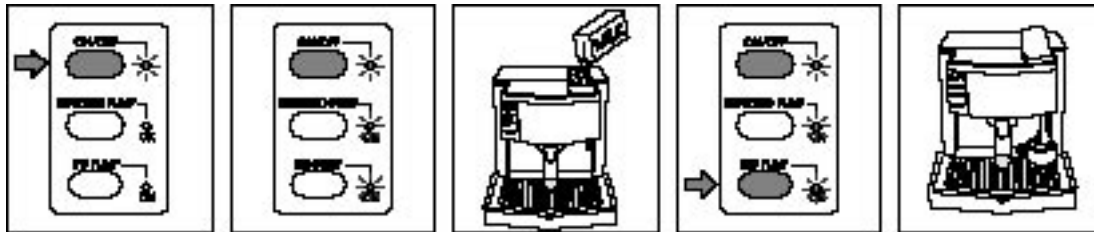
The blue wire must be connected to the terminal marked with the letter N or coloured black.

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

T O M A K E C O F F E E



T O F R O T H M I L K



H E A T I N G L I Q U I D S

