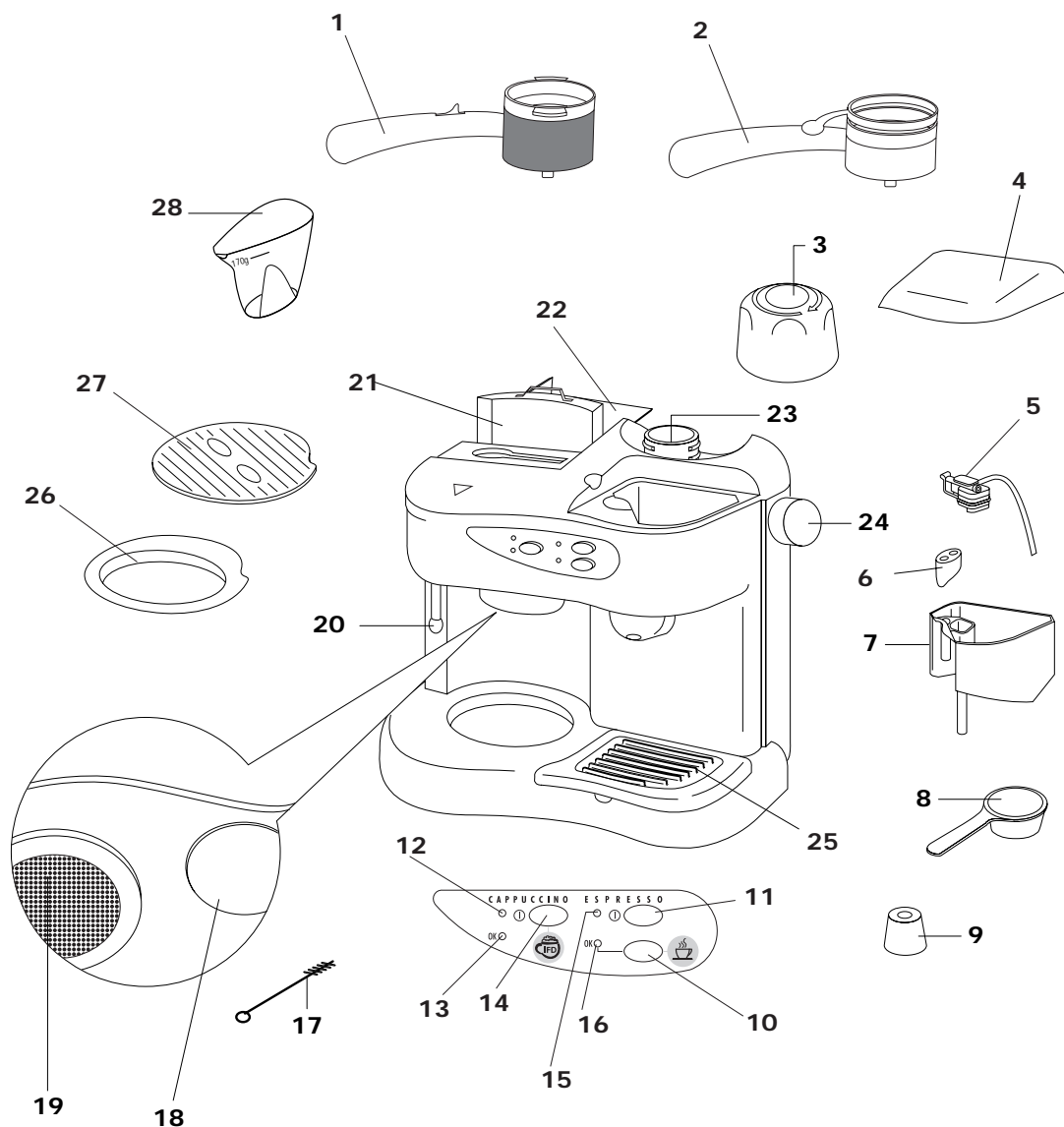


COFFÉ MACHINE
KAFFEMASKIN
ESPRESSO- KAHVINKEITIN
ESPRESSOMASKINE
ESPRESSOMASKIN
ESPRESSO KÁVOVAR
EKS PRES DO KAWY
ΚΟΦΕΒΑΡΚΑ
PRESSZÓKÁVÉGÉP



Instruction for use
Bruksanvisning
Käyttöohjeet
Brugervejledning
Bruksanvisning
Návod k použití
Instrukcje dla użytkownika
Инструкция по эксплуатации
Kezelési utasítás



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.

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:


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

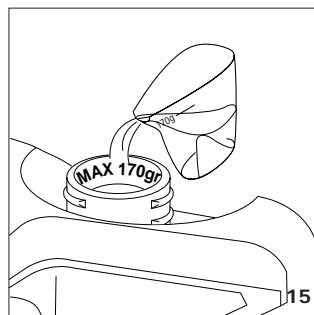
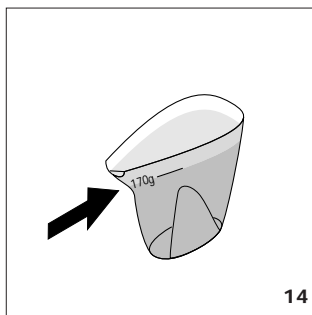
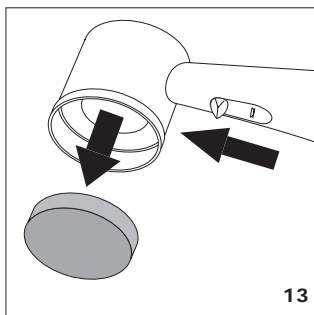
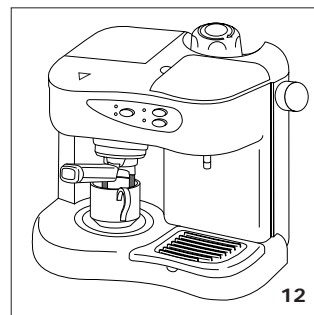
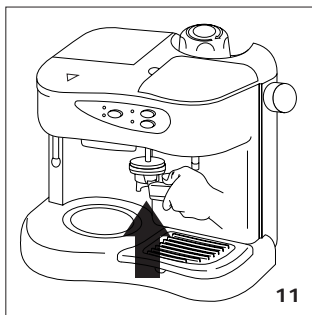
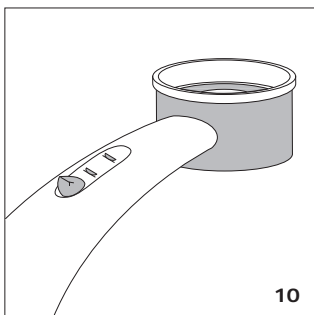
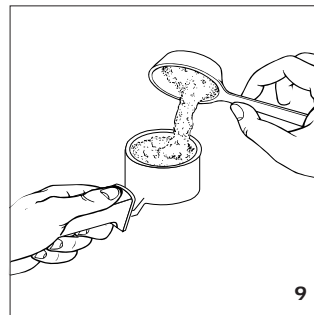
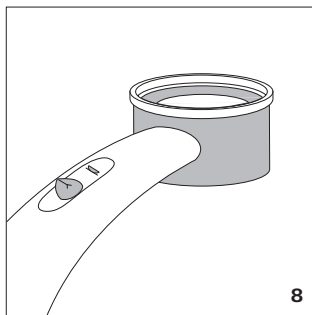
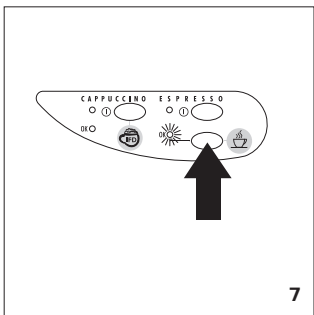
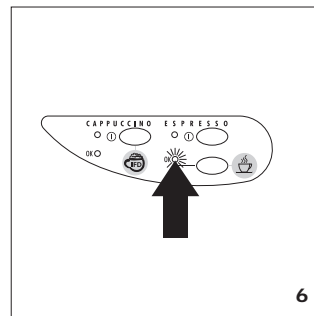
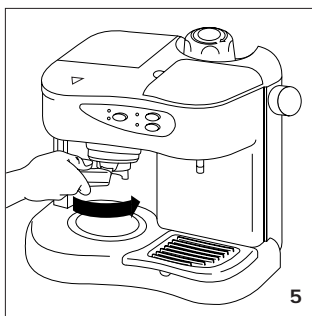
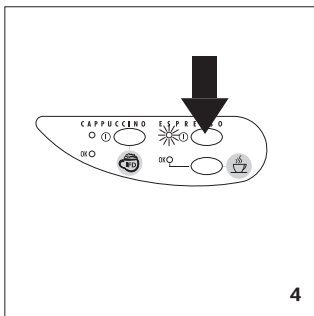
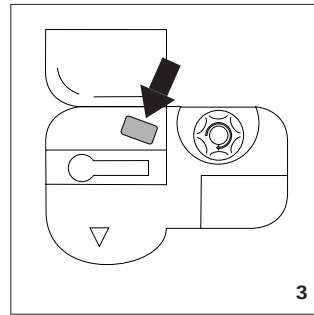
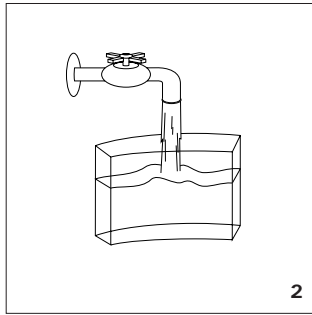
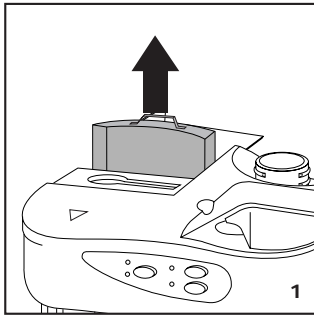


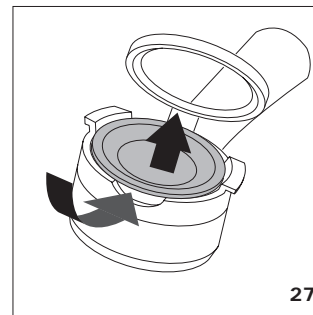
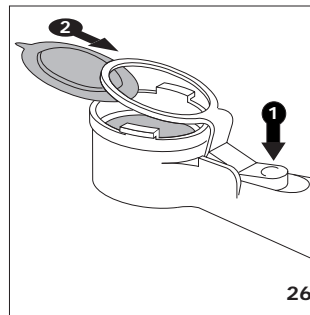
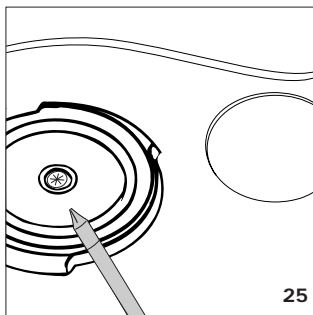
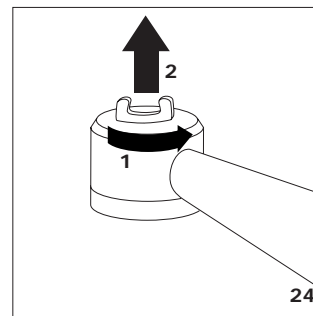
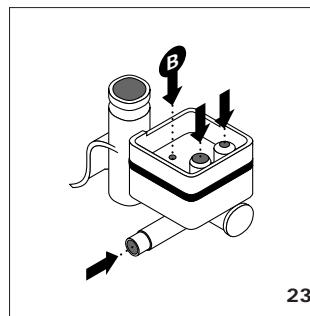
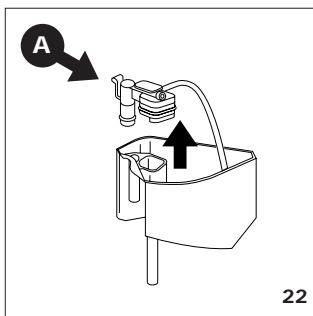
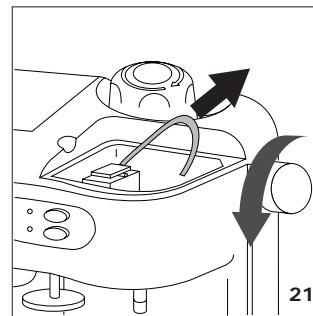
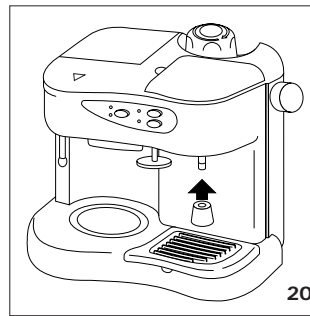
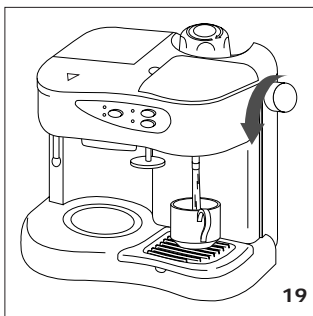
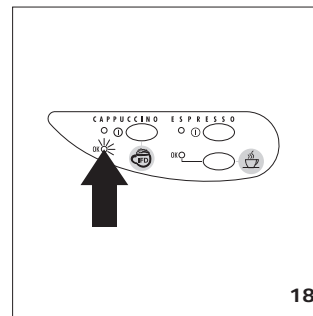
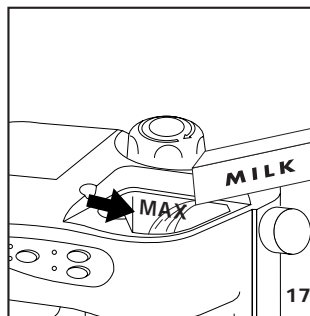
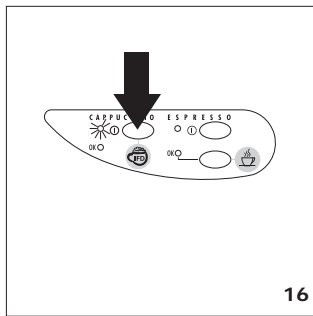
As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

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.





Read this instructions manual carefully before installing and using the device. Only by doing so will you be able to obtain the best results and the maximum safety of use.

DESCRIPTION OF THE DEVICE

The terminology below will be used throughout the pages that follow.

- 1 Filter holder for ground coffee
- 2 Filter holder for wafers (if fitted)
- 3 Steam boiler cap
- 4 Lid of milk tank
- 5 Frother
- 6 Mixer
- 7 Milk tank
- 8 Coffee measuring spoon
- 9 Anti-spray cover
- 10 Espresso delivery switch
- 11 Espresso on/off switch (ⓘ)
- 12 Steam boiler 'ON' pilot light
- 13 'OK' pilot light for cappuccino coffee
- 14 Steam boiler on/off switch (ⓘ)
- 15 Pilot light - espresso boiler on
- 16 'OK' pilot light for espresso coffee
- 17 Tube-brush
- 18 Pressing pad
- 19 Espresso boiler outlet
- 20 Indicator of water level in water tank for espresso coffee
- 21 Water tank for espresso coffee
- 22 Lid of water tank for espresso coffee
- 23 Steam boiler
- 24 Steam knob
- 25 Drip-tray (milk)
- 26 Drip-tray (espresso)
- 27 Shelf for cups
- 28 Water measuring container for steam boiler

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.
- 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.

- Packaging materials (plastic bags, foam polystyrene, etc.) should not be left within reach of children as this could be a potential source of danger.
- 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.

INSTALLATION

- Place the coffee maker on a work surface at a safe distance from taps and sinks.
- Check that the mains voltage corresponds to the voltage indicated on the coffee maker's information plaque. Only connect the device to an outlet that has a minimum delivery of 10 A and is fitted with the required ground. The manufacturer will not be held responsible for any accidents that may occur due to the lack of grounding of the unit.
- In the event of incompatibility between the outlet and the plug of the coffee maker, have the plug replaced by a qualified electrician.
- Never install the machine in an environment that can reach a temperature less than or equal to 0°C (if the water in it freezes, the coffee maker may be damaged).

HOW TO MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

Lift the lid and take out the water tank (fig. 1). Fill the tank with fresh, clean water (fig. 2). Place the tank back in its position, **pressing it lightly** so as to open the valve located on the bottom of the tank itself.

It is recommended that the tank be filled when the machine is cold. In the event of it being necessary to fill it when the machine is warm, it is most likely that while the tank is out, some water will collect in its seat. It is necessary to dry this water using the sponge, which is to be found on the bottom of the tank itself (fig. 3).

More simply, the tank can be filled without extracting it, by pouring water directly into it from a carafe.


NOTE: never operate the coffee maker without water in the tank.

The quantity of water contained in the tank may be checked by looking into the tank through the window. This allows you to add water when necessary.

PREHEATING THE COFFEE UNIT

In order to obtain coffee at the right temperature, it is absolutely essential to preheat the machine by pressing the ① ESPRESSO switch (fig. 4) at least half an hour before making the coffee. **During this time, it is necessary to leave the filter holder attached to the machine.** To attach the filter holder, position it under the boiler outlet with the handle towards the left (see fig. 5); push upwards and at the same time rotate the handle towards the right; **always rotate as far as it will go.** After a half hour, the coffee can then be made as described in the next section.

Alternatively, it is possible to carry out the preheating quickly by following these steps:


1. Turn on the machine by pressing the ① ESPRESSO switch (fig. 4).
2. Place a cup under the boiler outlet and **make sure that the filter holder is attached to the machine.**
Use the same cup in which the coffee will be served in, so that it may be preheated.
3. Wait until the "ESPRESSO OK" pilot light turns on (fig. 6) and immediately afterwards press the coffee delivery switch  (fig. 7). Let the water exit until the "ESPRESSO OK" light goes off; then stop the delivery by pressing the coffee delivery switch again.
4. Empty the cup, unhook the filter holder and empty the hot water out of it.
(It is normal that during the operation of unhooking the filter holder, a small puff of steam comes out).

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

1. After carrying out the preheating of the machine as described in the preceding section, in order **to make one espresso coffee**, place the cursor of the filter holder in its position "☰" (fig. 8) and fill the filter holder up with 1 even measuring spoon of ground coffee – about 7 grams (fig. 9). Press it lightly with the pressing pad (fig. 11). Use good quality, finely ground coffee for espresso coffee machines. If you wish **to prepare two espresso coffees**, PLACE the cursor in the position "☷" (fig. 10) and fill it with two less than even measuring spoons of ground coffee (about 6+6 grams). Press it lightly with the pressing pad (fig. 11).

IMPORTANT: to ensure correct functioning, before placing the coffee in the filter holder, always make sure that the filter is perfectly clean.

NOTE: pressing the ground coffee is very important in order to obtain a good espresso coffee. If you press too hard, the coffee comes out slowly and the cream is dark in colour. If, on the other hand, the coffee is not pressed enough, it will come out too quickly and the cream will be light in colour.

2. Remove any excess coffee from the filter holder rim and hook the filter holder onto the machine, as always, **rotating it as far as it will go** (fig. 5).
3. Place the cup or cups (better if preheated by rinsing them under hot water) under the spouts of the filter holder (fig. 12).
4. Make sure that the ESPRESSO OK pilot light (fig. 6) is turned on (if it is off, wait until it turns on), then press the coffee delivery switch  (fig. 7) until the desired quantity of coffee is obtained. To stop the flow, press the coffee delivery switch again.

NOTE: After having prepared the coffee it is completely normal for some water to drip from the outlet.

5. To detach the filter holder, turn the handle from right to left.

ATTENTION: to avoid squirts, never detach the filter holder while the machine is dispensing.

6. In order to remove the used coffee from the filter holder, position the cursor at EJECT (fig. 13) and let the coffee drop out by turning the filter holder over.
7. To turn off the coffee maker, press the ① ESPRESSO switch (fig. 4).

HOW TO PREPARE COFFEE USING THE FILTER HOLDER FOR WAFERS (IF FITTED)

1. Preheat the machine as described in the "PREHEATING THE COFFEE UNIT" section.
2. Press the filter holder button and insert the wafer onto the filter (fig. 26).

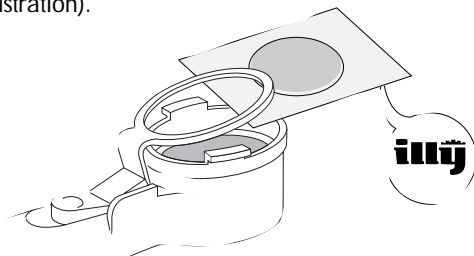
NOTE: Use wafers which conform to the ESE standard: this will be indicated on the packaging by the following symbol:



The ESE standard is a system accepted by the leading wafer manufacturers, and allows espresso coffee to be prepared simply and without mess.

3. Hook the filter holder onto the machine, as always rotating it all the way (fig. 5).
4. Proceed as in points 4, 5 and 6 of the preceding paragraph.
5. In order to remove the wafer, press the filter holder button and take it out.
6. To turn off the coffee maker, press the **ESPRESSO** switch (fig. 4).

If you use "illycaffè" coffee pods in your espresso machine, use the special filter holder; insert the coffee pod ensuring the name 'illy' is facing down and the long side of the pod is parallel to the handle (see illustration).



HOW TO MAKE CAPPUCCINO COFFEE

FILLING THE STEAM BOILER

- Unscrew the boiler cap by turning it in an anti-clockwise direction.
- Fill the water measuring device up to the 170 gram (6 oz.) line (fig. 14).
- **Slowly** pour the water into the boiler (fig. 15), first making sure that the **CAPPUCCINO** switch is turned off and the **steam knob is closed**. When the boiler is full, it holds enough water to make 15 to 20 cappuccinos.
- Close the boiler cap by turning it in a clockwise direction.

NOTE: for safety reasons, when the boiler is hot, it is not possible to remove the cap because the threads do not grip. Therefore, to fill the boiler, it is necessary either to wait until all the water in it is used up or until the boiler has cooled.

ATTENTION: it is recommended that the boiler be filled when cold and that the measuring container provided be used. If the boiler is filled while hot (for example, if the water runs out while making a cappuccino), it is recommended that only the contents of one measuring container be used. **NEVER TRY TO FILL THE HOT BOILER UP TO THE MAXIMUM 170 GRAMS (6 oz.) marked on the boiler itself (fig. 15); if this is done, the machine will not froth the milk properly on the next attempt.**

HOW TO PREPARE A CAPPUCCINO

- Before making the coffee, make sure that the steam knob is closed, then press the **CAPPUCCINO** switch (fig. 16) so as to allow the steam boiler to preheat.
- Prepare the espresso coffees as described in the HOW TO PREPARE ESPRESSO COFFEE section. Don't forget to use sufficiently large cups.
- Pour the milk into the milk tank (fig. 17). **The milk must be neither boiled nor warm.**

NOTE: We suggest you used semi-skimmed milk at refrigerator temperature.

When the tank has been filled up to the MAX line, you can make 2 or 3 cappuccinos. **Never fill the tank over the little notch that is located just above the MAX sign (fig. 17); if the tank is too full, the milk may continue to drip from the tube after the cappuccino has been made.**

- Before starting delivery of the milk, **always wait until the 'CAPPUCCINO OK' pilot light (fig. 18) comes on**. This light indicates that the ideal temperature has been reached for foaming the milk.

TIP: if starting with a cold boiler, in order to obtain a warmer milk, wait until the 'OK' pilot light comes on twice in a row (about 5 minutes).

- Place the cup containing coffee under the tube of the milk tank, check that the clamp of the milk tank is well hooked, then turn the steam knob in an anti-clockwise direction **at least one full rotation** (fig. 19). The foamed milk will start coming out from the tube of the milk tank. When using small size cups, **in order to avoid squirts of milk** it is necessary to insert the anti spray cap onto the tube of the milk tank (fig. 20).
- Fill the cup with the desired quantity of foamed milk.

To stop the flow of milk, turn the steam knob in a clockwise direction. **In order to ensure that the milk froths correctly, always wait (between making one cappuccino and the next) until the CAPPUCCINO OK pilot light comes on.**

TIP: to achieve a perfect cappuccino, the following proportions are recommended: 1/3 coffee and 2/3 foamed milk.

- Once the last cappuccino has been prepared, before turning off the coffee maker, lift the suction tube of the tank above the level of any remaining milk (as indicated in fig. 21), let the steam come out for a few seconds, then close the knob with the tube thus extracted. **FOR HYGIENIC REASONS, IT IS RECOMMENDED THAT THIS OPERATION ALWAYS BE CARRIED OUT SO AS TO PREVENT THE MILK FROM STAGNATING IN THE CIRCUITS OF THE COFFEE MAKER.**
- Lastly, to prevent the milk from solidifying, it is necessary to wash the milk tank immediately, as described below in the "Cleaning the milk foamer and tank" section.

ATTENTION: the first time that the machine is used, it is necessary to wash all the accessories and internal circuits as follows:

1. For the espresso boiler: make at least five coffees without using any ground coffee (following the directions given in the **HOW TO PREPARE ESPRESSO COFFEE**).
2. For the steam boiler: fill it with a water measuring container, close the cap and press the ① **CAPPUCCINO** button. After 5 minutes, turn the knob and let steam come out until completely empty (this should take about 15 minutes).

CLEANING AND MAINTENANCE

Before carrying out any cleaning or maintenance operations, turn off the machine, take out the plug from the mains and let the device cool down.

CLEANING THE MILK-FOAMER

The milk foamer must be cleaned **immediately** after every use. Proceed as follows:

- Remove the milk tank by pressing the hook and simultaneously pulling upwards. Wash it with warm water. To facilitate the cleaning of the milk tank tube, it is possible to use the tube brush provided.
- Remove the red-coloured foamer by pressing on the clamp (A) and simultaneously pulling upwards (fig. 22). Remove the rubber mixer, wash and clean it

with hot water, especially the four holes shown in figure 23 (use a needle to clean these). Make sure that the hole marked by the B arrow is not plugged.

- Once clean, all the parts must be re-assembled in the correct manner. In particular, make sure that the rubber mixer is inserted all the way in and that the red coloured foamer is inserted until a click is heard.

If this cleaning is not carried out after every use, the milk foamer may not work properly, the milk may not be aspirated or the milk may drip from the milk tank tube.

CLEANING THE FILTER HOLDER

At least once a day, it is necessary to clean the filter holder in the following manner:

- Turn the bottom of the filter holder in an anti-clockwise direction and extract it (fig. 24).
- Rinse it with hot water.
- Replace the bottom.

Every so often it is necessary to eliminate the incrustations that form on the metal crown of the filter holder, immersing it in hot water for about ten minutes and then activating the cursor several times.

Never wash the filter holder in the dishwasher.

In the event of the coffee maker remaining unused for a long period, it is not recommended that the filter holder be left attached, because the gasket of the boiler could lose its elasticity.

CLEANING THE FILTER HOLDER FOR WAFERS

Every so often, the filter holder for wafers should be cleaned, as follows:

- press the filter holder button and remove the filter, as indicated in fig. 27.
- check that the pinholes of the filter are not plugged. If necessary, clean it carefully with hot water, scrubbing it with an abrasive pad.
- clean the inside of the filter holder and the rubber gasket;
- replace the filter.

Never wash the filter holder in the dishwasher.

CLEANING THE ESPRESSO BOILER OUTLET

At least once a year, it is necessary to clean the outlet of the espresso boiler in the following manner:

- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the screw that holds the outlet of the espresso boiler (fig. 25);
- using a moist cloth, clean the area of the boiler where the outlet was positioned;



- brush the outlet with a little dish washing liquid until all the pinholes are clean;
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

OTHER CLEANING OPERATIONS

1. Do not use solvents or detergents in cleaning the coffee maker. It is enough to use a soft, moist cloth.
2. Extract the drip-trays, empty them and wash them periodically.
3. Clean the water tank for espresso coffee.
4. Never immerse the coffee maker in water, not even when cleaning it. It is an electrical appliance.

DECALCIFICATION

It is advisable to clean the calcium from the machine every 200 cups of coffee. It is recommended that specific (store-bought) products for decalcification of espresso coffee machines be used. If such products are not available, it is possible to proceed as follows:

1. Fill the tank with water using 1 liter of water;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water (citric acid may be found in a pharmacy);
3. Press the  ESPRESSO switch and wait until the 'OK' pilot light comes on;
4. Check that the filter holder is not attached and place a container under the outlet of the machine;
5. Press the coffee delivery switch  and allow half the water in the tank to flow out. Then stop the flow by pressing the switch again;
6. Allow the solution to act for about 15 minutes, then start up the flow again until the tank is completely empty;
7. To eliminate the remains of the solution and of the calcium, rinse the tank well, fill it with clean water and replace it in its seat. Press the coffee delivery switch;
8. Wait until the tank is empty;
9. Press the switch again and repeat operations 7 and 8 one more time.

Repairs for malfunctioning caused by problems of calcium build-up are not covered by the guarantee if the decalcification described above is not carried out regularly.

PROBLEM	PROBABLE CAUSES	SOLUTION
Espresso coffee no longer comes out.	<ul style="list-style-type: none"> • Lack of water in the tank. • The holes in the filter holder spouts are plugged. • The outlet of the espresso boiler is plugged. • The tank is badly inserted and the valve at its bottom is not open. 	<ul style="list-style-type: none"> • Fill the water tank. • Clean the holes in the spouts. • Clean as indicated in the "Cleaning the espresso boiler outlet" section. • Press the tank lightly so as to open the valve at its bottom.
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	<ul style="list-style-type: none"> • The filter holder is badly inserted. • The gasket of the espresso boiler has lost elasticity. • The holes in the filter holder spouts are plugged. 	<ul style="list-style-type: none"> • Hook the filter holder on correctly and turn it all the way. • Have the espresso boiler gasket replaced at an Assistance Centre • Clean the holes in the spouts.
The espresso coffee is cold.	<ul style="list-style-type: none"> • The 'OK' pilot light was not on when the coffee delivery switch was pressed. • The preheating was not carried out. • The cups were not preheated. 	<ul style="list-style-type: none"> • Wait until the ESPRESSO OK pilot light comes on. • Carry out the preheating as indicated in the "Preheating the coffee unit" section. • Preheat the cups by rinsing them in hot water.
The pump is too noisy.	<ul style="list-style-type: none"> • The water tank is empty. • The tank is inserted wrongly and the valve at its bottom is not open. 	<ul style="list-style-type: none"> • Fill the tank. • Press the tank lightly so as to open the valve at its bottom.
The coffee cream is light-coloured (the coffee comes out quickly from the spout).	<ul style="list-style-type: none"> • The ground coffee has not been pressed enough. • The quantity of ground coffee is scarce. • The coffee is not ground finely enough. 	<ul style="list-style-type: none"> • Press the ground coffee down more. • Increase the quantity of coffee. • Only use coffee specifically ground for espresso coffee machines.
The coffee cream is dark (the coffee comes out slowly from the spout).	<ul style="list-style-type: none"> • The ground coffee is too tightly pressed. • The quantity of ground coffee is too much. • The espresso boiler outlet is plugged. • The coffee is too finely ground. 	<ul style="list-style-type: none"> • Press the coffee less. • Decrease the quantity of ground coffee. • Clean the outlet as described in the "Cleaning the espresso boiler outlet" section. • Only use coffee specifically ground for espresso coffee machines.
The coffee has an acidic taste.	<ul style="list-style-type: none"> • The unit was not sufficiently rinsed after the decalcification procedure. 	<ul style="list-style-type: none"> • Rinse the unit as described in the "Decalcification" section.
The milk does not form foam when making a cappuccino.	<ul style="list-style-type: none"> • The milk is not cold enough. • The cappuccino maker is dirty. 	<ul style="list-style-type: none"> • Always use milk at refrigerator temperature. • Carefully clean the pinholes in the cappuccino maker, in particular the hole marked by the letter B in figure 23.
The milk continues to come out from the milk tank even if the steam knob is closed.	<ul style="list-style-type: none"> • The cappuccino maker is dirty. 	<ul style="list-style-type: none"> • Carefully clean the pinholes in the cappuccino maker, in particular the hole marked by the letter B in figure 23.