

## ENGLISH

Read this instruction book carefully before installing and using the appliance and keep it for future reference. This is the only way to ensure optimum results and maximum safety.

### DESCRIPTION OF APPLIANCE

(See drawing on page 3)

These terms are referred to in the following pages.

- A. Water tank
- B. Coffee lid
- C. Chlorine filter
- D. Boiler cap
- E. Steam boiler
- F. Steam knob
- G. Emulsifier
- H. Milk tank
- I. Coffee measure
- K. Measuring jug
- L. Anti-spray hood
- M. "ON/OFF cappuccino" switch (steam boiler)
- N. Steam temperature OK light
- O. "ON/OFF cappuccino" light (steam boiler)
- P. Main "ON/OFF" coffee switch
- Q. Main "ON/OFF" coffee light
- R. Coffee filter
- S. Hot plate
- T. Coffee dispenser control for making "Italian Coffee" (for cappuccino)
- U. Water level indicator
- V. Carafe
- X. Cleaning rod
- Z. Filter holder

### SAFETY WARNINGS

- This appliance is designed to make espresso coffee and heat beverages. Take care during use to avoid burns caused by the water or steam jets or improper use of the appliance itself.
- Never touch hot parts.
- After removing the packaging, make sure the appliance is complete and undamaged. If in doubt, do not use the appliance and contact professional personnel.
- Do not leave packaging elements (plastic bags, polystyrene foam, etc) within reach of children as they could be dangerous.
- This appliance must be used for domestic purposes only. Any other use is considered improper and thus dangerous.
- The manufacturer may not be considered liable for damage deriving from improper, incorrect or unreasonable use of the appliance.
- Never touch the appliance with damp or wet hands or feet.
- If the appliance breaks down or malfunctions, turn it off. Do not attempt to repair it. If the appliance requires repair, contact an authorised technical 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 of this appliance must never be replaced by the user as it requires the use of special tools. If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks. During use, avoid touching the hot surfaces of the appliance. Use the knobs or handles.

### INSTALLATION

- Place the appliance on a work surface far away from water taps and basins.
- Before use, make sure the mains voltage corresponds to the voltage indicated on the appliance rating plate. Connect the appliance to an efficiently earthed mains socket with a minimum rating of 10A. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- In the event of incompatibility between the socket and the plug on the appliance, the plug should be replaced by a suitable type by qualified personnel only. If the cable is damaged or requires replacing, contact an authorised service centre

only as the operation requires special tools.

- Do not install the appliance in an atmosphere where the temperature may drop to or below 0°C (if the water freezes, the appliance may be damaged).

### ANTI-CHLORINE FILTER

The filter eliminates the taste of chlorine from the water.

To install, proceed as follows:

- Remove the chlorine filter from the plastic bag and rinse in tap water.
- Lift the coffee lid, remove the filter holder from its housing by pulling upwards (fig. 1).
- Open the holder by pressing in the area marked "PUSH" and place the filter carefully in the holder as indicated in fig. 2.
- Close the holder and replace in its housing by pressing downwards as far as it will go.
- After 80 cycles or six months use, the chlorine filter must be replaced.

### PREPARING THE COFFEE

- Fill the carafe with cold water to the level of the graduations corresponding to the number of cups of coffee to be prepared (fig. 3).

**IMPORTANT: never exceed the 10 cups line to avoid water leaking from the slits in the back of the appliance. Do not use hot water or the appliance will indicate the end of coffee percolation too soon.**

- Pour the water into the tank (fig. 4). (The amount of coffee obtained will be slightly less than the amount of water poured into the tank because some of the water remains in the coffee powder and some is lost in steam).
- Place the jug on the hotplate (S) making sure the lid is on. The perforations in the lid serve to preserve the coffee's aroma, which is why the lid should be raised on the handle side in order for it to be opened. (fig.3)
- Put the coffee in the filter by using the measuring cup supplied and level it off uniformly (fig. 5). **As a general rule, use a level measure of coffee (approx. 7 gr.) for each cup required (e.g. 10 measures to obtain 10 cups).** However, the amount of coffee to be used can vary according to personal taste.  
Use good quality medium ground coffee specially for coffee percolators.
- Close the lid and press the "coffee" switch (fig. 6). The red "ON" light on the left of the switch shows that the machine is working. The coffee will begin to emerge after a few seconds and will finish

doing so at the sound of the characteristic gurgle which means the percolating has finished.

**It is entirely normal for the machine to emit steam during the coffee percolating or for a few drops of condensation to form around the lid.** By leaving the "coffee" switch pressed after percolating, the hotplate (S) will keep the coffee in the jug at just the right hot temperature.

### PREPARING A CAPPUCCINO

#### Filling the Boiler with Water

- Make sure the steam boiler is off (cappuccino indicator light off).
- Unscrew the boiler cap (D) by rotating anti-clockwise and make sure the steam knob is closed.
- Fill the water measure (K) to the 170 g – 6 oz line (fig. 7).
- Pour the water slowly into the boiler. Be careful not to go above the MAX line (fig. 7).
- Close the boiler cap by rotating clockwise firmly. With the boiler filled to this level, you can make from 15-20 cups of cappuccino.

*Note: for safety reasons, when the boiler is hot the cap cannot be removed as it rotates without unscrewing. If you have to remove the cap for whatever reason, wait until the boiler cools down or completely vent the steam by keeping the steam knob open (fig. 8).*

**Important:** the boiler should ideally be filled when cold using the measure provided.

If the boiler must be filled when hot (for example, when the water runs out while you are making cappuccino), you are recommended to add one measure only and **NOT TO FILL THE BOILER UP TO THE MAX 170 g – 6 oz mark** (fig. 7) otherwise the next time you use the appliance the milk will not be perfect frothed.

#### Filling the boiler with water subsequently

- When you fill the boiler subsequently, follow the instructions given in the previous paragraph. Fill **ONLY** when the water in the boiler is completely exhausted.

#### Preparing the coffee for making cappuccino

- Firstly press the "cappuccino" switch (fig. 9) to heat the steam boiler while you are preparing the coffee.
- Make sure the milk container is attached securely to the appliance.
- Fill the milk tank with semi-skimmed milk at refrigerator temperature. With the milk tank filled up to the MAX line, you can make 2 to 3 cappuccino

coffees. Do not exceed the small ledge immediately above the word MAX (fig. 10) otherwise the milk may continue to drip from the tube after you have finished making the cappuccino.

- Before starting to run off the milk, always wait until the "OK" indicator light (fig. 11) comes on to indicate that the ideal milk frothing temperature has been reached.
- When the coffee is ready, pour a little (about 60 cc, 2 fl. oz.) into a sufficiently large cup and place it under the milk tube (fig. 8).
- Rotate the steam knob anticlockwise for at least one turn (fig. 8). The frothed milk will run out of the milk tube. If you use small cups, fit the splash hood onto the milk tube (fig. 12) to avoid splashes of milk.
- Fill the cup with the quantity of frothed milk required.

*Tip: To obtain perfect cappuccino, the following proportions are recommended: 1/3 of coffee to 2/3 of frothed milk.*

- To stop the milk running out, rotate the steam knob clockwise.

**IMPORTANT: to ensure successful milk frothing, always wait until the OK indicator (fig. 11) comes on before making another cappuccino.**

- After preparing the last cappuccino, before turning the appliance off, lift the intake tube in the container above the level of any milk left as shown in fig. 13 and rotate the steam knob anticlockwise. Allow the steam to discharge for a few seconds, then close the knob with the tube extracted. **For hygiene reasons, this operation should always be performed to avoid stale milk remaining in the circuits of the appliance.**
- Finally, to avoid the milk solidifying, the milk container should be washed immediately as described below in the "Cleaning the milk frother" paragraph.

#### **Recipe**

##### **Preparing the cappuccino with Italian coffee**

*To obtain a cappuccino with a more intense flavour, prepare the coffee as follows:*

- Fill the carafe with the quantity of cold water indicated in the table at the end of the text.

**IMPORTANT: never exceed the maximum quantity of water indicated in the table otherwise coffee could leak out during operation.**

- Pour into the tank (fig. 4) and **DO NOT** place the carafe on the hot plate.
- Place two measures (7+7 grams) of coffee in the filter for every cup of cappuccino required. You

*can use either filter or moka coffee (the latter makes an excellent Italian cappuccino).*

- Close the coffee lid and press the coffee ON/OFF button (fig. 6).
- When you hear the gurgle at the end of percolation, place the cup (not plastic as it could be deformed by the heat) at the centre of the hot plate (fig. 14). Take care to avoid burns: the hot plate is extremely hot.
- Fill the coffee cup (about 60 cc, 2 fl. oz.) by moving the coffee spout control from left to right (fig. 14).
- Prepare the cappuccino as described in the chapter "Preparing cappuccino coffee".

**Important: the first time you use the appliance, to eliminate the "new" smell and above all to ensure correct functioning, perform a number of coffee cycles without coffee grounds and wash the steam boiler as follows: fill with water, remove the milk container, press the cappuccino button and after 5 minutes open the steam knob. Wait for the steam to be completely exhausted (about 15 minutes).**

#### **CLEANING AND MAINTENANCE**

Before cleaning or maintenance, always turn the appliance off, unplug from the mains socket and leave to cool.

##### **Cleaning the milk frother**

The milk frother must be cleaned each time you use it. Proceed as follows:

- Remove the milk container by pressing the "PRESS" lever and at the same time pulling upwards: wash with hot water.
- Remove the red frother by pressing on the clip (A) and at the same time pulling upwards (fig. 15). Remove the rubber mixer, wash and clean with hot water, particularly the four holes indicated in figure 16 (use a needle). Make sure the hole indicated with the arrow B is not blocked.
- Once clean, all elements must be replaced correctly. In particular, make sure the rubber mixer is inserted completely and that the red frother is pushed in fully until it clicks into place.

**Important:** to facilitate cleaning of the milk tube, you can use the tube brush provided.

**If you do not clean the tube after use, milk frothing may not be successful, the milk may not be sucked up or milk may drip from the milk tube.**

### Other cleaning

- Also clean the carafe, filter holder and permanent filter regularly.
- When cleaning plastic parts of the appliance, do not use solvents or abrasive detergents. Clean with a soft damp cloth only.
- Remove the drip tray, empty and wash regularly.
- **NEVER immerse the appliance in water.**

### DESCALING

Over time, calcium in the water may build up and cause blockages, reducing the efficiency of the coffee machine and increasing the time required to make the coffee.

Formation of scale depends on the hardness of the water and on how often the coffee machine is used. To obtain optimum performance, the appliance should be descaled regularly. The machine should therefore be descaled at least every 40 cycles.

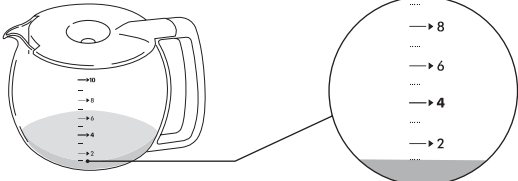
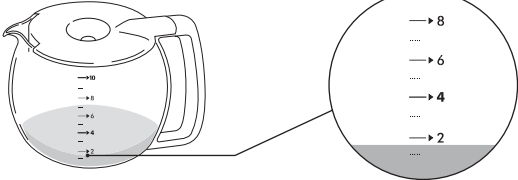
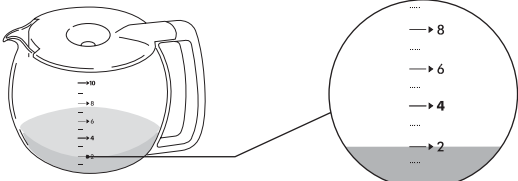
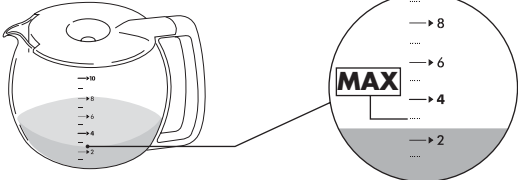
Descaling should be carried out using the special coffee percolator descalers which are on sale in the shops.

To descale, proceed as follows.

- extract the chlorine filter and the permanent filter (to avoid contamination);
- fill the carafe with four cups of water;
- dissolve two spoonfuls (about 30 grams) of citric acid (available from chemist's or drug stores) and pour the solution into the water tank;
- place the carafe on the hot plate and the filter holder without ground coffee;
- press the "COFFEE" button, percolate the equivalent of two cups then turn the appliance off;
- leave the solution to act for an hour;
- turn the appliance on again and allow the rest of the solution to percolate;
- rinse by operating the appliance with water only at least three times (a full carafe each time).

### SERVICE AND REPAIR

If the machine breaks down or is faulty, contact your nearest technical service centre. Repairs not carried out by authorised personnel invalidate the guarantee. Repair of damage to the coffee machine caused by scale are not covered by the guarantee if descaling is not performed regularly as described above.

TO MAKE	QUANTITY OF WATER IN THE CARAFE
1 CUP ITALIAN COFFEE	
2 CUPS ITALIAN COFFEE	
3 CUPS ITALIAN COFFEE	
4 CUPS ITALIAN COFFEE	

PROBLEM	PROBABLE CAUSES	SOLUTION
<ul style="list-style-type: none"> <li>Coffee percolation takes longer.</li> </ul>	<ul style="list-style-type: none"> <li>The filter coffee machine must be descaled</li> </ul>	<ul style="list-style-type: none"> <li>Descal as described in the paragraph "DESCALING"</li> </ul>
<ul style="list-style-type: none"> <li>The coffee has an acid flavour</li> </ul>	<ul style="list-style-type: none"> <li>Inadequate rinsing after descaling</li> </ul>	<ul style="list-style-type: none"> <li>Rinse the appliance as described in the chapter "DESCALING"</li> </ul>
<ul style="list-style-type: none"> <li>No steam is produced to make cappuccino</li> </ul>	<ul style="list-style-type: none"> <li>No water in the steam boiler</li> </ul>	<ul style="list-style-type: none"> <li>Fill the steam boiler as described in the paragraph "Filling the steam boiler".</li> </ul>
<ul style="list-style-type: none"> <li>No milk froth formed when making cappuccino</li> </ul>	<ul style="list-style-type: none"> <li>Milk not cold enough</li> <li>Cappuccino maker dirty</li> </ul>	<ul style="list-style-type: none"> <li>Always use semi-skimmed milk at refrigerator temperature.</li> <li>Thoroughly clean the holes in the cappuccino maker, in particular the hole marked with the letter B in figure 16</li> </ul>
<ul style="list-style-type: none"> <li>Milk continues to be discharged from the milk container even if the steam knob is closed</li> </ul>	<ul style="list-style-type: none"> <li>Cappuccino maker dirty</li> </ul>	<ul style="list-style-type: none"> <li>Thoroughly clean the holes in the cappuccino maker, in particular the hole marked with the letter B in figure 16.</li> </ul>