

ENGLISH

Read this manual thoroughly before installing and using the appliance. Keep for future consultation. This will ensure optimum performance and security.

DESCRIPTION

(See drawing on page 3)

The following terminology will be used on subsequent pages.

1. Anti-chlorine filter holder
2. Anti-chlorine filter
3. Boiler cap
4. Steam boiler
5. Steam knob
6. Milk frother
7. Mixer
8. Milk container
9. Coffee measure
10. Splash hood
11. Brush
12. Cappuccino ON/OFF button (steam boiler)
13. Cappuccino ON/OFF indicator light (steam boiler)
14. OK indicator light (steam temperature)
15. AUTO indicator light
16. 1-4 cups coffee indicator light
17. Coffee ON/OFF indicator light
18. MIN button
19. HOUR button
20. Coffee ON/OFF button
21. 1-4 cups coffee button
22. AUTO button
23. Display
24. Coffee filter
25. Hot plate
26. "Italian coffee" spout control (for cappuccino)
27. Water level indicator
28. Carafe
29. Filter holder
30. Water tank
31. Coffee lid
32. Water measure

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

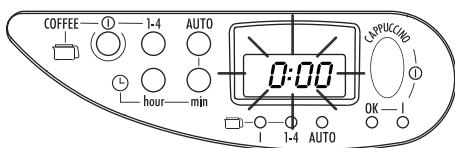
- only as the operation requires special tools.
- Do not install the appliance in an atmosphere where the temperature may drop to or below 0°C (if the water freezes, the appliance may be damaged).

HOW TO SET THE CLOCK

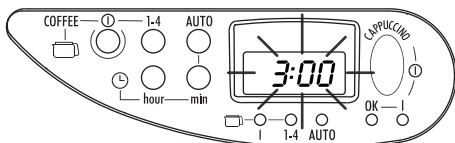
When the coffee machine is connected to the domestic mains supply for the first time, 0:00 will flash on the display (23).

To set the time, proceed as follows:

1. Press the HOUR button for about 2 seconds until the number of hours on the display increases:



2. Before the display ceases to flash (about 5 seconds), set the time required by repeatedly pressing the HOUR button.



3. Set the minutes by repeatedly pressing the MIN button (to speed up the operation, hold the button down).
4. After setting the hour, wait 5 seconds. When the display stops flashing, the clock starts operating. If the clock requires resetting, press the HOUR button for about 2 seconds, then reset as described in point 2..

The hour set will not be memorised in the event of power failure.

HOW TO SET DELAYED START-UP

Make sure the time is set correctly.

To set the delayed start-up (the time you want the coffee), proceed as follows:

1. Press the AUTO button for about 2 seconds until 0:00 flashes on the display:
2. Before the display ceases to flash (about 5 seconds), set the time required by repeatedly pressing the HOUR button.
3. Set the minutes by repeatedly pressing the MIN button
4. After 5 seconds, the display will stop flashing and the programmed time will be memorised;

5. After programming the appliance, to obtain coffee at the time set, just press the AUTO button. The AUTO LED lights up.

If you want to change the delayed start-up time set, press the AUTO button for about 2 seconds then set a new time as described in point 2.

Bear in mind that at the time set, the appliance will start to make the coffee, but the steam boiler will not come on.

LENGTH OF TIME THE COFFEE WILL BE KEPT HOT

The appliance is programmed by the manufacturer to keep the coffee hot for two hours after percolation. However, this setting can be changed as follows:

1. Press the coffee button (20) for about 2 seconds until 0:00 flashes on the display:
2. Modify the time required by repeatedly pressing the HOUR button (and also the MIN button if required).
3. After setting the time, wait 5 seconds. When the display stops flashing, the time will be memorised.

Note: If 0:00 is set, the appliance keeps the coffee hot for an unlimited period.

SETTING 1 – 4 CUPS

To improve extraction and the aroma when making less than 5 cups, press the 1-4 cups coffee button as well as the coffee button (20). The 1-4 cups coffee LED will light up.

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 perco-

lation too soon.

- Pour the water into the water tank (fig. 4). The quantity of coffee obtained after percolation is slightly less than the water poured into the tank as a certain amount of water remains in the coffee grounds or is lost as steam.
- Place the carafe on the hot plate, making sure the lid is in place.
- Place the coffee in the filter, using the measure provided. Level uniformly (fig. 5).

As a general rule, use a level measure of coffee (about 7 grams) for each cup required (for example, 10 measures for 10 cups). However, the quantity of coffee used can be varied according to personal taste. Use good quality coffee for filter coffee machines.

- Close the coffee lid. Press the coffee button. The ON indicator light (fig. 6) comes on and the appliance starts to make the coffee. (To make the coffee at the programmed time, press the AUTO button and the AUTO indicator light comes on). Delivery of coffee will start after a few seconds. At the end, four beeps will indicate that the coffee is ready.

During percolation, it is normal for the appliance to give off steam and for condensation to form near the lid.

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

PREPARING CAPPUCCINO

Filling the boiler for the first time

- Make sure the steam boiler is off (cappuccino indicator light off).
- Unscrew the boiler cap (3) by rotating anticlockwise and make sure the steam knob is closed.
- Fill the water measure (32) 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. 13).

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 complete exhausted.

Preparing the coffee for making cappuccino

- Firstly press the "cappuccino" switch (fig. 8) 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. 9) 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. 10) 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. 11).
- Rotate the steam knob anticlockwise for at least one turn (fig. 11). 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. 10) 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 anti-clockwise. 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.

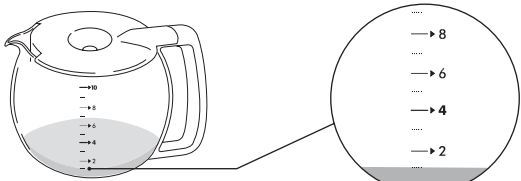
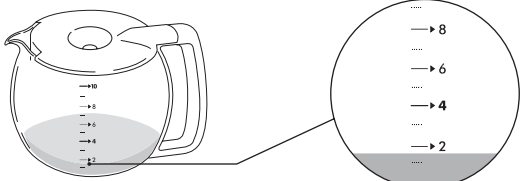
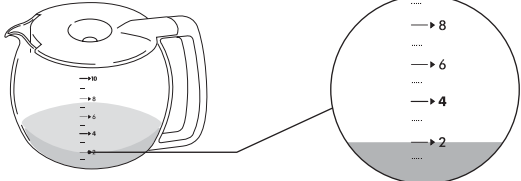
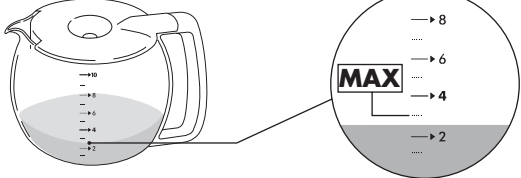
The coffee machine has a system to monitor the quantity of scale. When the scale builds up above a certain level, the coffee ON/OFF indicator light starts to flash. This means it is time to descale the appliance.

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 ON/OFF 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);
- when you have finished, if the red coffee ON/OFF indicator continues to flash, repeat descaling.

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