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Thank you for choosing this coffee machine. To get the very best out of your new coffee machine it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.

DESCRIPTION OF THE APPLIANCE

The following terms are used throughout the instruction manual

- 1 Shelf for cups
- 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 Cup stand
- 11 Drip tray
- 12 Espresso boiler outlet
- 13 Pressing pad
- 14 Coffee measuring spoon
- 15 Filter holder for pods (if fitted)
- 16 Filter for pods (if fitted)
- 17 Filter holder for coffee
- 18 Filter for coffee with frother
- 19 ON/OFF switch
- 20 Espresso delivery switch
- 21 Steam switch
- 22 ON/OFF pilot light
- 23 Coffee-ready pilot light
- 24 Steam-ready pilot light
- 25 Cleaning brush

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 any improper use.
- When the appliance is in use, do not touch any of the machine's hot surfaces.
- After unpacking, make sure that the machine is complete and undamaged. In case of doubt, do not use the appliance and seek the advice of a qualified service professional.
- Packaging materials (plastic bags, foam polystyrene, etc.) should not be left within the 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 damage derived from improper use.
- Never touch the appliance with wet or damp hands.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- In case of breakdown or malfunctioning, turn off the appliance immediately and do not touch it. For 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.
- When the appliance is not in use, turn off and disconnect the plug from the socket.

INSTALLATION

- Place the coffee maker on flat work surface at a safe distance from taps and sinks.
- Check that the voltage corresponds to that indicated on the appliance rating plate. The appliance must always be connected to a well-earthed socket rated at 10 A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- In the event of incompatibility between the plug on the appliance and the socket, have the plug replaced with another of the right type by a qualified professional.
If the cable is damaged or requires replacing, contact a service centre authorised by the manufacturer only.
- 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 PREPARE ESPRESSO COFFEE

FILLING THE WATER TANK:

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

Rinse the water tank 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 water tank in its housing, ensuring that the tubes are immersed in the water (fig. 3).

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

Remember to clean the water tank regularly.

PREHEATING THE COFFEE MACHINE

To obtain espresso coffee at the right temperature, the coffee maker must be preheated. Pressing the ON/OFF switch (fig. 4) at least half an hour before making the coffee, making sure the filter holder is attached to the appliance (check that the steam release knob is closed). To attach the filter holder, place it under the boiler outlet with the handle towards the left (fig. 5). Push upwards and at the same time turn the handle as far to the right as possible. To avoid leaks of water, rotate firmly. After half an hour, make coffee following the instructions of the next paragraph.

Alternatively, for a faster operation, proceed as follows:

1. Turn on the machine by pressing the ON/OFF switch (fig. 4). Attach the empty filter holder (**without coffee**) to the machine
2. Position a cup under the filter holder. Use the same cup that the coffee will be served in, so that it may be preheated.
3. Wait until the "ESPRESSO PUMP" light comes on (fig 6) and immediately afterwards press the coffee ESPRESSO/PUMP switch (fig 7). Allow water to flow until the "ESPRESSO/PUMP" light goes out, then stop the delivery by pressing the coffee delivery switch again.
4. Empty the cup and repeat the whole operation one more time.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

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

1. After preheating the appliance as described in the above paragraph, insert the ground coffee filter with frother into the filter holder, making sure the tab is correctly inserted into the housing as shown in fig. 8.
2. To prepare a single coffee, fill the filter with a level measure of ground coffee, about 7 g (fig. 9). To prepare two coffees, use the filter and fill with two loosely filled measures of ground coffee (about 6+6 g). Fill the filter in small doses to prevent the ground coffee from overflowing.

IMPORTANT: For correct operation, before adding the ground coffee to the filter holder, make sure the filter is free from ground coffee from the previous infusion.

3. Distribute the ground coffee uniformly and press it lightly with the pressing pad (Fig. 10).

NOTE: Pressing the coffee is very important in order to prepare a good coffee. However if you press too hard, coffee will come out slowly and cream will be of a dark colour. If you press too light, coffee will come out too fast and cream will be a very light color.

3. Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance.

Rotate firmly (fig. 5) to avoid leaks of water.

4. Place the cup or cups (cups can be preheated by rinsing under hot water) on the black part of the removable drip tray (fig 11). Ensure that the cup or cups line up with the dispensing holes on the filter holder.

5. Wait until the "ESPRESSO PUMP" light comes on (fig 6) 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 (fig. 7).

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

To avoid any splashing, do not detach the filter holder while the machine is dispensing coffee.

7. To remove the used coffee, hold the filter locked with the special lever that is built into the handle and let the coffee fall out by knocking the overturned filter holder (Fig. 12).

8. To turn off the coffee maker, press the ON/OFF switch (fig. 4).

ATTENTION: The first time that coffee is prepared, it is necessary to wash all of the accessories and the internal circuits of the machine, preparing at least five coffees without using the ground coffee.

HOW TO PREPARE COFFEE USING THE FILTER HOLDER FOR PODS (if fitted)

1. Preheat the machine as described in the 'Preheating the Coffee Machine' section, making sure to leave the filter holder attached to the unit. Following this procedure ensures that the coffee is delivered at a hotter temperature.
2. Press the filter holder button and insert the pod into the filter (fig. 13). Follow the instructions on the pod's box to put correctly the pod on the filter.

Note: Use pods 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 coffee pod manufacturers, and allows espresso coffee to be prepared simply and without any mess.

3. Attach the filter holder onto the machine, moving from left to right (fig. 5).

Note: to ensure effective closure and avoid leaks of water from the rim of the filter holder, you are recommended to grease the bottom of the lateral tabs from time to time with butter or oil (as shown in fig. 14).

IMPORTANT: Should the coffee holder for pods be used after one for ground coffee, it's necessary to clear the ground coffee remained in the espresso boiler outlet (fig. 15). This cleaning operation is necessary in order to avoid water leakages from the coffee holder for pods while coffee is being prepared.

4. Proceed as in points 5, 6 and 7 of the previous paragraph (how to prepare espresso coffee using the filter holder for ground coffee).
5. To remove the pod, press the button on the filter holder and simply lift the pod out
6. To turn off the coffee maker, press the ESPRESSO switch (fig. 4).

HOW TO MAKE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous section. Don't forget to use sufficiently large cups.
3. Pour the milk into the milk tank (fig. 16). **The milk must be neither boiled nor warm.**

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

4. With the milk container 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. 16) otherwise the milk may continue to drip from the tube after you have finished making the cappuccino.**

3. Before starting to run off the milk, always wait until the "IFD" indicator light comes on to indicate that the ideal milk frothing temperature has been reached.

4. Place the cup of coffee under the milk outlet (fig. 18). Set the froth regulator to the ☐ position and press the "IFD PUMP" switch (fig. 19).

NOTE: If you want hot milk (not frothy) move the froth regulator to the right-hand position ☐ (fig. 20); if you want emulsified milk, move the froth regulator to the left ☐.

5. When you have the required amount of milk, press the IFD switch again

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

- The cappuccino is now ready: add sugar to taste and, if desired, sprinkle a little chocolate powder on the froth.
- 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. 21 and press the IFD PUMP switch. Allow the steam to discharge for a few seconds, then press again the IFD PUMP SWITCH with the tube extracted. For hygiene reasons, this operation should always be performed to avoid stale milk remaining in the circuits of the appliance.

Important: always clean the milk frother after use, as described in the chapter "Cleaning the milk frother".

HEATING LIQUIDS

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

1. Switch on the machine by pressing the ON/OFF button (fig. 4)
2. Pour the liquid to be heated (punch, water etc.) into the milk tank.
3. Move the froth control to the position on the right ☐ (Fig. 20) and place a cup under the milk tank pipe (Fig. 18).
4. When the ESPRESSO/PUMP pilot lamp switch on (fig. 17) press the IFD/PUMP switch (fig. 19). The liquid will start coming out.
5. Once the desired quantity of liquid has been released, press the IFD PUMP switch again to stop delivery.

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.

CLEANING THE MILK-FOAMER

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

- Remove the milk tank lid.
- With one hand, push the release lever to the left and raise the tank at the same time (see fig. 22).
- When the milk tank has been removed, the sliding lock must be moved towards the inside (see fig. 23)

Note. the lid of the emulsifier cannot be taken off without first having removed the tank from the machine.

- Remove the gummy frother
- Wash and clean in hot water, above all the four holes on the lid, as shown in Fig. 24. Check that the hole marked by letter A not is blocked: clean it using a pin. Take care not to lose the gaskets. To simplify the cleaning of the milk tank pipe, all the parts must be correctly reassembled.
- Reposition the milk tank, pressing it until it clicks into place (to check that it is correctly in place, pull the tank slightly upwards: it should not lift off!).

Incorrect assembly may compromise the proper operation of the device.

CLEANING THE FILTER HOLDER FOR GROUND COFFEE

About every 300 coffees, clean the filter holder for ground coffee as follows:

- Remove the filter with the frother;
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Unscrew the cap of the frother (fig. 25) by rotating in the direction indicated by the arrow on the cap.
- Remove the frother from the container by pushing it from the cap end.
- Remove the gasket.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 26). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 27).
- Replace the filter and gasket on the plastic disk as shown in figure 28. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 28.
- Replace the assembly into the steel filter container (fig. 29), making sure the pin is inserted into the hole in the support (see arrow in fig. 29).
- Finally, screw on the cap.

Failure to clean as described above invalidates the guarantee.

CLEANING THE FILTER HOLDER FOR PODS (IF SUPPLIED)

About every 300 coffees, clean the filter holder for pods as follows:

- Push the filter holder button, remove the filter (fig. 30) and the frother if fitted. Clean the inside of the filter holder. Never wash in a dishwasher.
- Clean the filter thoroughly in hot water using a brush. Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 27).
- Replace the filter.

Failure to clean as described above invalidates the guarantee.

CLEANING THE ESPRESSO BOILER OUTLET

At least twice a year, the espresso boiler outlet must be cleaned as follows:

- 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. 31);
- Clean the boiler with a damp cloth (fig. 15);
- Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 27).
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

Failure to clean as described above invalidates the guarantee.

OTHER CLEANING OPERATIONS

1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
2. Remove the drip-trays, empty them and wash them periodically

ATTENTION: during cleaning, never immerse the unit in water – it is an electrical appliance.

DESCALING

It is advisable to clean the calcium from the machine every 300 cups of coffee. For descaling, proceed as follows:

1. Pour around a litre of water into the water tank;
2. Dissolve the contents of the sachet of scale-remover, supplied, in the water tank. For subsequent descaling operations, the scale-remover can be purchased from Service Centres. As an alternative to the sachets, use 2 spoonfuls (around 30 grams) of citric acid, available in pharmacies.
3. Check that the filter holder is attached and then place one container underneath the outlet and another underneath the milk tank pipe;
4. Press the ON/OFF switch to turn the machine on;
5. Press the IFD PUMP and EXPRESSO PUMP switches.
6. Wait until a quarter of the tank has been emptied, then stop the operation by pressing the IFD PUMP and EXPRESSO PUMP switches again.
7. Turn the machine off and wait 15 minutes (to allow the scale-remover to dissolve the lime scale);
8. Repeat the operations described in points 4, 5, 6 and 7 a further 3 times;
9. To eliminate the leftover solution inside the circuit, fill the water tank and the milk tank with water and then press the IFD PUMP and EXPRESSO PUMP switches.
10. Wait until all the water flows out and the water tank is empty.
11. Finally, to stop the operation, press the IFD PUMP and EXPRESSO PUMP switches again.
12. Repeat steps 9, 10, and 11 another time.

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

PROBLEM	POSSIBLE 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 are blocked. • The outlet of the espresso boiler is blocked. • The tank is badly inserted and the valve at the 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 the 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 are blocked. 	<ul style="list-style-type: none"> • Attach the filter holder correctly by rotating firmly as far as it will go. • Have the espresso boiler gasket replaced at an Service Centre • Clean the holes in the filter holder.
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 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 the bottom is not open. 	<ul style="list-style-type: none"> • Fill the tank. • Press the tank lightly so as to open the valve at the 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"> • Tamp 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 blocked. • 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 "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 descaling process procedure. 	<ul style="list-style-type: none"> • Rinse the unit as described in the "descaling" section.
The milk does not froth 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 milk frother