

ENGLISH

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

DESCRIPTION

(See drawing on page. 3)

The following terminology and letters will be used repeatedly on the following pages.

- A. Selector for STRONG, MEDIUM, LIGHT and CAPPUCCINO coffee
- B. Boiler cap
- C. Milk tank cover
- D. Emulsifier
- E. Milk tank
- F. Steam knob
- G. Splash hood
- H. Power cable
- I. "Steam ready" indicator light
- L. Luminous switch
- M. Drip tray
- N. Measure
- O. Filter holder
- P. Filter
- Q. Jug with cover
- R. Adapter for cups

SAFETY WARNINGS

- Take care when using the appliance. Improper use and jets of hot water or steam could cause scalding or burns. Do not touch hot parts (water, discharge area in contact with the filter holder (O) and filter (P)).
- Never touch hot parts.
- After removing the packaging, check that the appliance is intact and undamaged. If in doubt, do not use the appliance and contact a professionally qualified person.
Packaging elements (plastic bags, polystyrene foam, etc.) must not be left within reach of children, as they are potential sources of danger.
- This appliance must be used for household purposes only. Any other use is considered inappropriate and consequently dangerous.
- The manufacturer declines all liability for any damage deriving from improper, erroneous and unreasonable use of the appliance.
- Never touch the appliance with wet or damp hands or feet.
- Never allow the appliance to be used without supervision by children or incapable persons.
- Make sure that children do not play with the appliance.
- In the event of failure or malfunction, switch off the appliance and do not tamper with it in any way. 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.

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 only. The manufacturer may not be considered liable for possible incidents caused by the failure to adequately earth the mains.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with

one that is suitable by qualified personnel. If the power cable (H) 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).

PREPARING THE COFFEE

- 1 Unscrew the boiler cap (B) by rotating anti-clockwise.
- 2 Using the jug (Q) provided (fig. 1), pour the water into the boiler (fig. 2) respecting the quantities given in the table at the end of the manual. Never exceed the quantities indicated as this would lead to poor functioning of the appliance. Always fill the boiler with the luminous switch (L) off.
- 3 Place the filter in the filter holder (Fig.3).
- 4 Using the measure provided, pour the coffee into the filter respecting the quantities indicated in the table at the end of the manual and distributing it evenly (fig.4). Use medium ground coffee as excessively finely ground coffee could clog the filter (coffee for MOKA coffee makers can be used).
- 5 Remove any excess coffee from the edge of the filter (fig.5).
- 6 To attach the filter holder to the appliance, hold it under the boiler outlet (fig. 6).
Push the filter holder upwards and at the same time rotate it towards the right as far as it will go. Make sure the filter holder is firmly in place, the position of the filter holder handle with respect to the appliance is irrelevant.
- 7 The jug must be positioned under the filter holder in such a way that the spout of the filter holder is inside the opening in the cover of the jug (fig.7).
- 8 Position the selector (A) to the type of coffee you want to obtain: "LIGHT" for light coffee, "MEDIUM" for normal coffee, "STRONG" for strong coffee (fig.8).
- 9 Make sure the steam knob (F) is fully closed and press the luminous switch. The indicator light comes on (fig.9).
- 10 It takes about three minutes for coffee delivery to begin. After the coffee has been delivered, turn the luminous switch off.

IMPORTANT: To avoid discharge of steam, before removing the filter holder, always vent all steam

left inside the boiler by rotating the steam knob completely (fig. 10).

NOTE: For safety reasons, when the boiler is hot the cap cannot be opened as it rotates without unscrewing. If it must be removed for any reason, always vent the steam from the boiler first using the steam knob as described in the previous point. To remove the coffee grounds from the filter holder, turn it upside down and knock it repeatedly until the grounds are eliminated (fig. 11). Alternatively, rinse the filter holder and filter under running water.

IMPORTANT: To eliminate the "new" smell, the first time you use the appliance, perform the coffee-making cycle a couple of times without coffee grounds.

FITTING THE ADAPTER

To make coffee directly in the cup, the adapter (R) must be used. To fit, simply insert it in the bottom part of the filter holder (fig.12).

PREPARING CAPPUCCINO COFFEES

- Pour the quantity of milk required to make the cappuccino coffees (about 100 cc for each cappuccino) into the milk tank (E) (fig. 13). Never exceed the MAX level (corresponding to about 250 cc) marked on the tank (fig. 14) otherwise milk may continue to drip from the milk tank tube after frothing has been completed. Always use fresh unboiled milk. Never use hot milk.
When preparing four cappuccino coffees, the milk in the tank must be topped up.
- Prepare the coffee as described in the paragraph "PREPARING THE COFFEE" from point 1 to point 8, but using more water as specified in the table at the end of the manual.
- Turn the appliance on by pressing the luminous switch. Run off the coffee into the jug. When the coffee reaches either the 2 or 4 level indicated on the jug, stop delivery of the coffee by placing the coffee selector in the "CAPPUCCINO" position.
IMPORTANT: The 2 or 4 mark should correspond not to the level of the light coloured cream, but to the darker coloured coffee under the cream. Great care must be taken during this operation. If the level of coffee exceeds the 2 or 4 line, there will not be sufficient steam to froth the milk.
- Pour the coffee into the cups.
- One at a time, place the cups containing the coffee under the milk tank tube (fig. 15) and wait

until the steam ready light (I) comes on. **When using small cups, to avoid splashes of milk, fit the splash hood (G) onto the milk tube (fig. 16).**

- Rotate the steam knob anticlockwise to discharge the frothed milk from the tube (fig. 15). For correct frothing and to avoid splashes of milk, rotate the knob at least one turn. Continue until half the milk has been emptied from the tank, then shut off the steam by rotating the knob clockwise.
- Repeat the operation for the number of cups required until the milk tank is empty. **IMPORTANT: always wait until the "steam ready" light (I) comes on.**
- Immediately after preparing the cappuccino coffees, pour a little water into the milk tank and place the jug under the milk tank tube. Rotate the steam knob and vent the steam completely (about one minute).

IMPORTANT: Even when apparently unnecessary, it is essential to perform this operation each time to empty the boiler completely of all residual water or steam which might otherwise compromise correct operation next time the appliance is used. For hygiene reasons, this operation also cleans all the holes in the emulsifier and empties internal circuits of possible milk residues.

CLEANING AND MAINTENANCE

Before cleaning or servicing, disconnect the appliance by removing the plug from the socket.

Cleaning the milk frother

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

- Remove the milk tank by pressing the "PRESS" lever and at the same time pulling upwards. Wash with hot water (fig. 17).
- Remove the red emulsifier by pressing on the clip (A) and at the same time pulling upwards (fig. 18). Remove the rubber mixer, wash and clean with hot water (fig. 19), particularly the four holes indicated in figure 20 (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 emulsifier is pushed in fully until it clicks into place. 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 jug, filter holder and filter regularly.
- When cleaning plastic components of the appliance, do not use solvents or abrasive detergents. Clean with a soft cloth only.
- NEVER immerse the appliance in water.

DESCALING

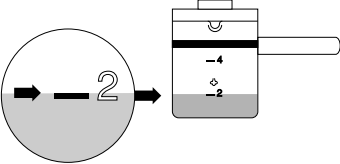
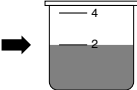
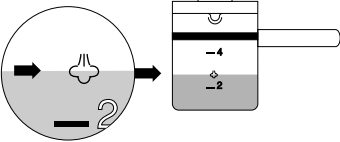
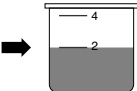
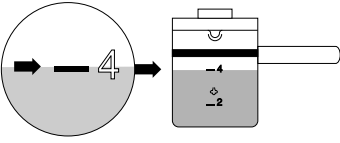
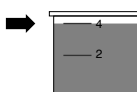
You are recommended to descale the coffee machine about every 300 coffees. You should use a commercially available product specifically for descaling espresso coffee machines. If you cannot obtain such a product, you can also follow the procedure below.

1. First clean the coffee machine, turn off and unplug from the mains.
2. Fill the jug to the brim.
3. Dissolve 1 spoonful (about 10/15 g) of citric acid (obtainable from chemist's or drug stores);
4. Pour the solution into the boiler.
5. Replace the boiler cap and leave the solution to work for about 30 minutes.
6. Place the selector in the "LIGHT" position.
7. Put the filter and filter holder in position (without coffee).
8. Position the jug on the drip tray.
9. Plug the appliance into the mains.
10. Turn the coffee machine on. After a few minutes, the hot solution will start to flow through the filter holder on the jug.
11. Place the steam tube in a glass or cup. Open the steam knob for a few seconds while the descaling solution flows through the filter holder. This cleans all residues of milk from inside the tube.
12. Close the steam knob (the descaling solution will continue to flow into the jug).
13. When the solution stops flowing into the jug, turn off and allow the machine to cool down. Remove the filter holder, filter and jug and rinse with hot water.
14. To remove traces of descaler, perform at least 2 coffee-making cycles without coffee.

Failure to clean as described above invalidates the guarantee.

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.

To make	Quantity of water in the jug	Quantity of coffee in the filter
2 COFFEES	The level of water must coincide with the line of the 2 symbol on the jug 	
2 CAPPUCCINO COFFEES	The level of water must coincide with the line of the steam symbol on the jug 	
4 COFFEES	The level of water must coincide with the line of the 4 symbol on the jug 	
4 CAPPUCCINO COFFEES	The level of water must coincide with the lower edge of the metal band. 