

Read this instruction booklet carefully before installing and using the appliance. This is the only way to ensure the best results and maximum safety for the user.

DESCRIPTION

(see page 3)

The terminology below will be used repeatedly on the following pages.

- 1 Cup warmer plate
- 2 Steam knob
- 3 Water level indicator
- 4 Power cable
- 5 Water tank
- 6 Cappuccino maker
- 7 Steam tube
- 8 ON/OFF button
- 9 Coffee/hot water button
- 10 Steam button
- 11 ON/OFF button indicator light
- 12 Preheating completed indicator light
- 13 Steam selected indicator light
- 14 Coffee filter with frother
- 15 Coffee filter holder
- 16 Presser
- 17 Boiler outlet
- 18 Pod filter (if fitted)
- 19 Pod filter holder (if fitted)
- 20 Measure
- 21 Drip tray
- 22 Cup grid
- 23 Cup grid edge (certain models only)

SAFETY WARNINGS

- This appliance is designed to "make espresso coffee" and "heat drinks". Use with care to avoid scalds from the water and steam jets or through incorrect use.
- Never touch hot parts.
- After removing the packaging, make sure the product is complete. If in doubt, do not use the appliance and contact a professionally qualified person.
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.

- This appliance is intended for domestic use only. Any other use is considered improper and thus dangerous.
- The manufacturer cannot be held responsible for any damage caused through incorrect, wrong or unreasonable use.
- Never touch the appliance with wet or damp hands or feet.
- Never let children or unfit persons use the appliance without supervision.
- Never allow children to play with the appliance.
- Should the appliance break or not function correctly, turn it off and do not tamper with it. For all repairs, contact authorised service centres only and insist on the use of original spare parts.
Failure to respect the above could reduce the safety of the appliance.
- The power cable for this appliance must not be replaced by the user as this operation requires the use of special tools. In the event of damage, contact an authorised service centre only to avoid all risks.

INSTALLATION

- Place the appliance on a work surface away from taps and sinks.
- Check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate. Connect the appliance to an efficiently earthed electrical socket with a minimum rating of 10A only. The manufacturer declines all liability for any accidents caused by the absence of an efficient earth system.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified electrician.
- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).

HOW TO MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

Remove the tank by pulling sideways and lifting the intake tubes out of the water (fig. 1).

Rinse and fill with clean cold water (fig 2). Checking the water level is facilitated by a floating ball. Replace the tank in the housing, making sure the tubes are in the water.

More simply, fill the tank by extracting it just enough to pour in the water directly from a jug.

PREHEATING THE COFFEE UNIT

To obtain espresso coffee at the right temperature, the coffee machine must be preheated. You are therefore recommended to press the ON/OFF button (fig. 3) at least 15 minutes before preparing the coffee, **making sure the filter holder is attached to the appliance** (check that the steam knob is closed).

To attach the filter holder, position it under the boiler outlet with the handle towards the left (fig. 4), push it upwards while at the same time rotating the handle towards the right. **Rotate firmly**. Wait for 15 minutes, then make the coffee as described in the following chapter.

Alternatively, you can preheat more rapidly by proceeding as follows:

1. Press the ON/OFF button (fig. 3) and attach the filter holder to the appliance **without adding ground coffee**.
2. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it.
3. Wait for the OK indicator light to come on (fig. 5), then immediately press the coffee knob (fig. 6). Run the water off until the OK indicator light goes out, then interrupt delivery by pressing the coffee button again (fig. 6).
4. Empty the cup, detach the filter holder and empty out the hot water.

(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 paragraph above, place the ground coffee filter with frother in the filter holder. **Make sure the tab is correctly inserted in the slot** as shown in fig. 7 otherwise you will not be able to attach the filter holder to the appliance.
2. To make one coffee only, place one level measure of ground coffee, about 7 g, in the filter (fig. 8). To prepare two coffees, place two loosely filled measures of ground coffee (about 6+6 g) in the filter. Fill the filter a little at a time to prevent the ground coffee from overflowing.

IMPORTANT: to ensure correct operation, before placing the ground coffee in the filter holder, clean the filter of residues of ground coffee from the previous infusion.

3. Distribute the ground coffee evenly and press lightly with the presser (fig. 9).

NB: Correct pressing of the ground coffee is essential to obtain a good espresso. If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured.

4. Remove any excess coffee from the rim of the filter holder and attach to the appliance. **Rotate firmly (fig. 4) to avoid water leaking out.**
5. Place the cup or cups under the filter holder spouts (fig. 10). You are recommended to heat the cups before making the coffee by rinsing them with a little hot water or placing them to warm on the top plate for at least 15-20 minutes (fig. 29).
6. Make sure the OK indicator light (fig. 5) is on (if it is off, wait until it comes on), then press the coffee button (fig. 6). Once the required quantity of coffee has been obtained, interrupt delivery by pressing the same button again (fig. 6).
7. To remove the filter holder, rotate the handle from right to left.

IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.

8. To dispose of the used coffee, block the filter in place using the lever incorporated in the handle then empty the grounds by turning the filter holder upside down and tapping (fig. 11).
9. To turn the coffee machine off, press the ON/OFF button (fig. 3).

IMPORTANT: the first time the appliance is used, all accessories and the internal circuits must be washed

through by making at least five coffees without using ground coffee.

HOW TO MAKE ESPRESSO COFFEE WITH THE POD FILTER HOLDER (IF FITTED)

1. Preheat the appliance as described in the paragraph "PREHEATING THE COFFEE UNIT", making sure the filter holder is attached. This prepares a hotter coffee.
2. Press the filter holder button and insert a pod, centring it as far as possible on the filter (fig. 12). Always follow the instructions on the pod pack to position the pod on the filter correctly.

NB: use pods conforming to the ESE standard, indicated on the pack by the following symbol:



The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.

3. Attach the filter holder to the appliance. **Always rotate as far as it will go (fig. 4).**

NB: To ensure effective closure and avoid water leaking 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 figure 13).

- IMPORTANT: When using the pod filter holder, after using the filter for ground coffee, remove any coffee grounds stuck to the boiler outlet (fig. 14). Failure to observe this precaution may lead to water leaking from the edges of the pod filter holder while the coffee is being prepared.
4. Proceed as in points 4, 5 and 6 in 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 extract it.
 6. To turn the coffee machine off, press the ON/OFF button (fig. 3).

HOW TO MAKE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Press the steam button (fig. 15) and wait for the steam indicator light to come on (fig. 5). The OK indicator light indicates that the boiler has reached the ideal temperature for steam production.
3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk increases in volume by 2 or 3 times.

NB: YOU ARE RECOMMENDED TO USE SEMI-SKIMMED MILK AT REFRIGERATOR TEMPERATURE.

4. Place the recipient containing the milk under the cappuccino maker.
5. Dip the cappuccino maker into the recipient containing the milk (fig. 16), taking care not to immerse the raised line on the cappuccino maker (indicated by the arrow in fig. 17). Turn the steam knob at least a half turn anticlockwise (fig. 18). Steam is given off by the cappuccino maker, giving the milk a creamy frothy appearance. To obtain a creamier froth, dip the cappuccino maker into the milk and rotate the container with slow movements from the bottom upwards.
6. When the required temperature is reached (60°C is ideal), interrupt steam delivery by rotating the steam knob clockwise and at the same time pressing the steam button (fig. 15).
7. Pour the frothed milk into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.

NB: To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.

IMPORTANT: always clean the cappuccino maker after use. Proceed as follows:

1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 18). This empties any milk left inside the steam tube.
IMPORTANT: to ensure hygiene, you are recommended to follow this procedure each time you make cappuccino to avoid milk stagnating in the milk circuit.
2. With one hand, hold the cappuccino tube firmly and with the other unscrew the cappuccino maker itself by rotating clockwise and extracting downwards (fig. 19).

3. Remove the nozzle from the steam tube by pulling it downwards (fig. 20).
4. Wash the cappuccino maker and steam nozzle thoroughly with warm water.
5. Make sure the two holes indicated by the arrows in fig. 21 are not blocked. If necessary, clean with a pin.
6. Replace the steam nozzle by inserting it onto the steam tube and rotating firmly towards the top of the tube.
7. Replace the cappuccino maker by inserting it and rotating anticlockwise.

HOT WATER PRODUCTION

1. Turn the appliance on by pressing the ON/OFF button (fig. 3). Wait until the OK indicator light comes on (fig. 5).
2. Place a recipient under the cappuccino maker.
3. Press the coffee button (fig. 6) and at the same time open the steam knob. Hot water is delivered from the cappuccino maker.
4. To interrupt delivery of hot water, close the steam knob by rotating clockwise and press the coffee button again (fig. 6).

CLEANING AND MAINTENANCE

Before cleaning the outside of the appliance, always turn off, unplug from the mains socket and allow to cool.

CLEANING THE FILTER HOLDER FOR GROUND COFFEE

About every 200 coffees, clean the filter holder for ground coffee as follows:

- Remove the filter with frother;
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Remove the frother cap (fig. 22) by unscrewing 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. 23). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 24) or, preferably, by burning the particles obstructing the holes over a flame (TAKE CARE TO AVOID BURNS).
- Replace the filter and gasket on the plastic disk as shown in fig. 25. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 25.
- Replace the assembly in the steel filter container (fig.

26), making sure the pin is inserted in the hole in the support (see arrow in fig. 26).

- Finally, screw on the cap.

Failure to clean as described above invalidates the guarantee.

CLEANING THE POD FILTER HOLDER (IF FITTED)

About every 200 coffees, clean the pod filter holder as follows:

- Push the filter holder button and remove the filter (fig. 27). 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. 24).
- Replace the filter.

Failure to clean as described above invalidates the guarantee.

CLEANING THE BOILER OUTLET

About every 200 coffees, the espresso boiler outlet must be cleaned as follows:

- Make sure the appliance is not hot and that it is unplugged from the mains;
- Using a screwdriver, unscrew the screw fixing the espresso boiler outlet (fig. 28);
- Clean the boiler with a damp cloth (fig. 14);
- Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 24).
- Rinse under running water, rubbing all the time.
- Replace the espresso boiler outlet, making sure the gasket is correctly positioned.

Failure to clean as described above invalidates the guarantee.

OTHER CLEANING OPERATIONS

1. Do not use solvents or abrasive cleaning products to clean the appliance. A soft, damp cloth is sufficient.
2. Clean the filter holder cup, filters, drip tray and water tank regularly.

IMPORTANT: during cleaning, never immerse the coffee machine in water. It is an electrical appliance.

DESCALING

You must descale the coffee machine about every 200 coffees.

Use the descaler provided only. To descale, proceed as follows:

1. Fill the tank with one litre of water;
2. Pour the contents of the descaler bottle provided (250 ml) into the tank. For subsequent descaling operations, descaling solution can be purchased from authorised technical service centres.

3. Press the ON/OFF button (fig. 3) and wait for the OK indicator light to come on.
4. Make sure the filter holder is not attached and position a recipient under the outlet.
5. Press the coffee button, half empty the tank and every now and then rotate the steam knob to allow a little of the solution to run off. Then interrupt by pressing the switch again.
6. Leave the solution to work for about 15 minutes, then run off the rest of the water in the tank.
7. To eliminate residues of the solution and scale, rinse the tank well, fill with clean water and replace in its housing. Press the coffee button and operate the appliance until the tank is completely empty;
8. Press the button again and repeat the last operation.

Repair of damage to the coffee machine caused by scale **is not covered by the guarantee unless descaling is performed regularly as described above.**

PROBLEM	POSSIBLE CAUSES	SOLUTION
No espresso coffee is delivered	<ul style="list-style-type: none"> • No water in the tank • The holes in the filter holder are blocked • The espresso boiler outlet is blocked 	<ul style="list-style-type: none"> • Fill the tank with water • Clean the filter holder spout holes • Clean as described in the chapter "Cleaning the boiler outlet"
The espresso coffee drips from the edges of the filter holder rather than the holes	<ul style="list-style-type: none"> • The filter holder is inserted incorrectly • The espresso boiler gasket has lost elasticity • The holes in the filter holder are blocked 	<ul style="list-style-type: none"> • Attach the filter holder correctly and rotate as far as it will go. • Have the espresso boiler gasket replaced at a service centre • Clean the holes
The espresso coffee is cold	<ul style="list-style-type: none"> • The espresso OK indicator light was not on when the coffee switch was pressed. • No preheating performed • The cups were not preheated 	<ul style="list-style-type: none"> • Wait until the espresso OK indicator light comes on • Preheat as described in the paragraph "Preheating the espresso coffee unit". • Preheat the cups by rinsing with hot water
The pump is excessively noisy	<ul style="list-style-type: none"> • The water tank is empty 	<ul style="list-style-type: none"> • Refill the tank
The coffee froth is too light (delivered from the spout too fast)	<ul style="list-style-type: none"> • The ground coffee is not pressed down firmly enough • There is not enough ground coffee • The ground coffee is too coarse 	<ul style="list-style-type: none"> • Press the ground coffee down more firmly • Increase the quantity of coffee • Use ground coffee for espresso coffee machines only
The coffee froth is too dark (delivered from the spout too slowly)	<ul style="list-style-type: none"> • The ground coffee is pressed down too firmly • There is too much ground coffee • The espresso boiler outlet is blocked • The ground coffee is too fine 	<ul style="list-style-type: none"> • Press the coffee down less firmly • Reduce the quantity of ground coffee • Clean as described in the chapter "Cleaning the espresso boiler outlet" • Use ground coffee for espresso coffee machines only
The coffee has an acid taste	<ul style="list-style-type: none"> • Inadequate rinsing after descaling 	<ul style="list-style-type: none"> • After descaling, rinse the appliance as described in the chapter "Descaling".
No milk froth is formed when making cappuccino	<ul style="list-style-type: none"> • Milk not cold enough • Cappuccino maker dirty 	<ul style="list-style-type: none"> • Always use semi-skimmed milk at refrigerator temperature. • Thoroughly clean the holes in the cappuccino maker