











Read this manual thoroughly before installing and using the appliance.

This is the only way to ensure best results and maximum safety for the user.

DESCRIPTION (see fig. on page 3)

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

- 1 Steam knob
- 2 Water tank lid
- 3 Water tank
- 4 Presser
- 5 Power cable
- 6 OK coffee ready light
- 7 1 cup  button
- 8 2 cups  button
- 9 1 cup  light
- 10 2 cups  light
- 11 ON/OFF  button
- 12 Coffee hot -  light
- 13 Coffee very hot +  light
- 14 Coffee temperature selection  button
- 15 Steam  button
- 16 ON/OFF light
- 17 OK steam ready  light
- 18 Measure
- 19 Drip tray water level indicator
- 20 Cup tray
- 21 Drip tray
- 22 Steam nozzle
- 23 Cappuccino maker
- 24 Steam tube
- 25 Boiler outlet
- 26 Pod filter holder (if fitted)
- 27 Ground coffee filter holder
- 28 Ground coffee filter with frother
- 29 Pod filter (if fitted)

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 and undamaged. If in doubt, do not use the appliance and contact a qualified professional.
- Do not leave packaging (plastic bags, polystyrene foam, etc) within reach of children as it could be dangerous.

- This appliance is for home use only. Any other use is considered improper and thus dangerous.
- The manufacturer cannot be held responsible for any damage caused by inappropriate, incorrect or irresponsible use.
- Never touch the appliance with damp or wet hands or feet.
- Never allow the appliance to be used by children or unfit persons without supervision.
- Never allow children to 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 it requires repair, contact an authorised 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 must never be replaced by the user as this 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.
- Make sure the mains voltage corresponds to the voltage indicated on the appliance rating plate. Connect the appliance to an efficiently earthed socket with a minimum current rating of 10 A 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 is not compatible with the power socket, have the socket replaced by a qualified professional.
- Never install the appliance in environments where the temperature may reach 0°C or lower (it may be damaged if the water freezes).
- If the power cable is longer than the distance required to reach the mains socket, the extra length can be stored inside the appliance by pushing the cable back through the cable opening.

FILLING THE WATER TANK

Remove the water tank lid and then take out the tank by pulling upwards (fig. 1).

Fill the tank with fresh clean water taking care not to exceed the MAX level (fig. 2).

Replace the tank, pressing lightly to open the valve located on the bottom of the tank.

More simply, the tank can also be filled without removing it, pouring the water directly from a jug.

NB: Never use the appliance without water in the tank and always remember to top up when the level drops to a couple of centimetres from the bottom.


PREHEATING THE COFFEE MACHINE

To obtain espresso coffee at the right temperature, the coffee machine must be preheated. Turn it on by pressing 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, place the ground coffee filter in the filter holder making sure the two projections fit into the slots (fig. 4), then position it under the boiler outlet with the handle towards the left (fig. 5). 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 section.

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

1. turn the appliance on by pressing 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 until the OK indicator light comes on steadily (fig. 6) then immediately press the 1 CUP  button (fig. 7) and fill the cup.
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, remove the filter holder and if you want to prepare a single coffee, fill it with a level measure of ground coffee, about 7 grams (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 it 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.

2. Distribute the ground coffee evenly and press lightly with the pressing pad (fig. 9).

NB: Correct pressing of the ground coffee is essential to obtain a good espresso.

If pressing is excessive, the coffee will drip out slowly 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.

3. Remove any excess coffee from the rim of the filter holder and attach to the appliance. **Rotate firmly (fig. 5) to avoid water leaking out.**
 4. Place the cup or cups (ideally preheated by rinsing with a little hot water) under the filter holder spouts (fig. 10).
 5. Make sure the espresso OK indicator light (fig. 6) is on (if it is flashing, wait until it comes on steadily), then press the 1 CUP  button (fig. 7) or the 2 CUPS  button (fig. 11).
The 1 CUP  light (or 2 CUPS  light) comes on steadily to indicate that coffee delivery is underway. The appliance performs a brief pre-infusion, then a pause then complete infusion. This extracts the coffee aroma completely. The appliance shuts off coffee delivery automatically.
 6. To remove the filter holder, rotate the handle from right to left.
 7. To dispose of the used ground coffee, block the filter using the lever incorporated in the handle and empty the grounds by turning the filter holder upside down and tapping (fig. 12).
- NOTE: Coffee delivery can also be interrupted manually by pressing the 1 CUP  or 2 CUPS  button.*
- When delivery is complete, you can continue running off coffee by pressing the 1 CUP  or 2 CUPS  button within five seconds from the end of delivery.*
- IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.**
8. Turn the appliance off by pressing the  button (fig. 3).

NOTE: From time to time, check the level of water in the drip tray. When the red indicator appears at the top of the tray, empty the tray. This should be necessary after every 12 coffees.

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 MACHINE".
2. After 15 minutes remove the filter holder. Press the button on the handle and insert a pod, centring it as far as possible on the filter (fig. 16).
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 back on the appliance.
Always rotate as far as it will go.
4. Proceed as in points 4, 5 and 6 in the previous paragraph (how to prepare espresso coffee using the filter holder).
5. To remove the pod, press the button on the filter holder and extract it.
6. To turn the appliance off, press the ON/OFF ① button (fig. 3).

HOW TO SET THE AUTO-OFF FUNCTION



The machine will switch off automatically one hour after the last coffee. To deactivate the auto-off function, proceed as follows:


- 1) make sure the machine is off;
- 2) press the  and ① buttons together for at least five seconds.
- 3) the  or  light flashes to indicate the function selected:
 - if the  light is on, the machine will switch off automatically one hour after the last coffee;
 - if the  light is on, the machine will remain on;
- 4) to modify the selection, press the  button.
- 5) finally, to memorise, press the ① button.

Once deactivated, the auto-off function can be reactivated following the same procedure.

HOW TO SELECT COFFEE TEMPERATURE

You can select two different coffee temperatures.

- if the —  light is on, the coffee will be hot (fig. 14);
- if the +  light is on, the coffee will be very hot (fig. 15);

To select the temperature level, press the  button (fig. 13) for at least five seconds.







HOW TO MODIFY THE SET QUANTITIES

The machine is factory preset to automatically deliver the normal quantity of espresso coffee (about 30 cc for one cup or 60 cc for two cups).




Note: the preset quantity applies to espresso coffee obtained with the ground coffee filter holder.

As the pod filter holder differs from the ground coffee filter holder, slightly more espresso is obtained using pods.

The preset quantity can be varied as follows:


1. Proceed as in points 1-4 in the paragraph (HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE).
2. To modify the cup quantity settings, press the 1 cup  button (fig. 7) **for at least 5 seconds**. (To vary the 2 cups  quantity, press the 2 cups button for at least five seconds, fig. 11).
The machine starts making coffee and the 1 cup  light (or two cups  light) flashes to indicate that reprogramming is underway.
3. Once the required quantity of coffee has been run off into the cup, press the 1 cup  button or 2 cups  button to memorise.

HOW TO PREPARE CAPPUCCINO COFFEE

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Press the  button (fig. 17). The OK  light (fig. 18) begins to flash.
3. When the OK  light stops flashing and remains on steadily, the boiler has reached the ideal temperature for steam production.
4. 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 doubles or triples in volume.




NB: You are recommended to use semi-skimmed milk at refrigerator temperature.



5. Immediately afterwards, within five minutes at the most or the appliance automatically resets to the coffee function, dip the cappuccino maker into the

recipient containing the milk (fig. 19), taking care not to immerse the raised line on the cappuccino maker (indicated by the arrow in fig. 20). Turn the steam knob a half turn anticlockwise (fig. 21). (Take care to avoid scalds). (You should not discharge steam for more than one minute at a time). Steam is discharged from 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. When the required temperature is reached, interrupt steam delivery by rotating the steam knob clockwise and pressing the steam  button (fig. 17) to deactivate the steam function.

After steam delivery, it is normal for some steam to be given off from the drip tray. This is due to a special device which eliminates steam left in the boiler and discharges it in the tray.

6. 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.

NOTE: After making cappuccino, if you press the  button or the  button to make coffee again, the machine is too hot (the OK  light flashes to indicate an unsuitable temperature). You must wait several minutes for it to cool down sufficiently.

Tip: to cool the machine down more rapidly, press the  button, open the steam knob and run off the water from the cappuccino maker into a container until the OK  light stops flashing.

NOTE: it is important to always clean the cappuccino maker after use. Proceed as follows:

- Discharge a little steam for a few seconds by rotating the steam knob. 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.
- With one hand, hold the handle of the cappuccino maker firm and with the other unscrew the cappuccino maker itself by rotating clockwise and extracting downwards (fig. 22). (Take care to avoid scalds).
- Remove the nozzle from the steam tube by pulling it downwards (fig. 22).
- Wash the cappuccino maker and steam nozzle thoroughly with warm water.
- Make sure the two holes shown in fig. 23 are not blocked. If necessary, clean with a pin.

- Replace the steam nozzle by inserting it onto the steam tube and rotating firmly upwards in the tube.
- 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).
2. Place a recipient under the cappuccino maker.
3. When the OK light remains on steadily, turn the steam knob anticlockwise (fig. 21). Water will run off from the cappuccino maker into the container below.
4. To interrupt run-off of hot water, rotate the steam knob clockwise.

(You should not run off hot water for more than 20 seconds at a time).

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 (fig. 24);
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Unscrew the cap of the frother (fig. 25).
- Remove the frother from the container by pushing it from the cap end (fig. 26).
- Remove the gasket (fig. 27).
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 28). Check that the holes in the metal filter are not blocked and if necessary clean using a pin (see fig. 29) 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. 30. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 30.
- Replace the assembly in the steel filter container (fig. 31), making sure the pin is inserted in the hole in the support (see arrow in fig. 31).
- 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. 32). Clean the inside of the filter holder. Never wash

in a dishwasher.

- Clean the filter thoroughly in hot water using a brush. Check that the holes in the metal filter are not blocked and if necessary clean using a pin (see fig. 29) or, preferably, by burning the particles obstructing the holes over a flame (TAKE CARE TO AVOID BURNS).
- 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. 33);
- Clean the boiler with a damp cloth (fig. 34);
- Clean the outlet thoroughly in hot water using a brush. Check that the holes are not blocked and if necessary clean using a pin (see fig. 29) or, preferably, by burning the particles obstructing the holes over a flame (TAKE CARE TO AVOID BURNS).
- Rub the boiler outlet while rinsing under the tap,
- Replace the espresso boiler outlet.

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

The coffee maker has a lime scale warning.

After about 200 coffees, the ON/OFF light flashes.

This means you need to descale the coffee maker.

1. Turn the appliance on by pressing the ON/OFF  button.
2. Deactivate the lime scale warning by pressing the ON/OFF  button again until the appliance goes off (about five seconds).
When the coffee maker goes off, the warning has been deactivated.
3. Pour the contents of the descaler bottle provided (250 ml) together with half a litre of water into the tank. For subsequent descaling operations, descaling solution can be purchased from authorised technical service centres.
4. Make sure the filter holder is not attached and position a recipient under the boiler outlet.
5. Turn the coffee maker on and wait for the coffee ready OK light to come on steadily (not flashing).

6. Press the 2 CUPS  button and run-off the solution. Repeat this operation at least five times.
7. Turn the coffee maker off immediately and leave the solution to work for at least 15 minutes.
8. Turn the coffee maker on and repeat operation 6 and 7.
9. Open the steam knob and run off all the solution into the tank.
10. To eliminate residues of solution and scale, rinse the tank well, fill with clean water and replace in position.
11. Press the 2 CUPS  button at least five times and open the steam knob until the tank is completely empty.

Failure to descale as described above invalidates the guarantee.

PROBLEM	POSSIBLE CAUSES	SOLUTION
The ON/OFF light flashes	Large accumulation of lime scale	Descale as described in the paragraph "DESCALING"
No espresso coffee is delivered	<ul style="list-style-type: none"> • No water in the tank • The holes in the filter holder spouts are blocked • The frother or filter holder is dirty • The espresso boiler outlet is blocked • The tank is incorrectly inserted and the valve on the bottom is not open 	<ul style="list-style-type: none"> • Refill the water tank. • Clean the spout holes • Clean the frother as described in the paragraph "Cleaning the filter holder for ground coffee" or "Cleaning the pod filter". • Clean as described in the chapter "Cleaning the boiler outlet" • Press the tank down lightly to open the valve on the bottom.
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 spouts are blocked 	<ul style="list-style-type: none"> • Attach the filter holder correctly and rotate firmly as far as it will go. • Have the espresso boiler gasket replaced at a service centre • Clean the spout holes
The espresso coffee is cold	<ul style="list-style-type: none"> • The cups were not preheated 	<ul style="list-style-type: none"> • Preheat the cups.
The pump is excessively noisy	<ul style="list-style-type: none"> • The water tank is empty • The tank is incorrect inserted and the valve on the bottom is not open 	<ul style="list-style-type: none"> • Refill the tank. • Press the tank down lightly to open the valve on the bottom.
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 • The ground coffee is too coarse • There is not enough ground coffee 	<ul style="list-style-type: none"> • Press the ground coffee more firmly. • Use ground coffee for espresso coffee machines only • Increase the quantity of ground coffee
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 • The quantity of coffee is excessive • 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 only ground coffee for espresso coffee machines
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 milk at refrigerator temperature. • Thoroughly clean the holes in the cappuccino maker in particular those indicated in figure 25.
Water comes out of the steam tube when the appliance is turned on	<ul style="list-style-type: none"> • The steam knob is open 	<ul style="list-style-type: none"> • Close the steam knob well before turning the appliance on.