

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 (see page 3)

The following terms are used throughout the instruction manual

- A Selector knob for espresso coffee or steam
- B Steam light
- C Espresso coffee on light
- D "OK" light for espresso coffee or steam
- E Drip coffee on/off switch
- F Drip coffee on/off light
- G Water tank for espresso coffee
- H Water tank for drip coffee
- I Drip coffee "Flavour System" selector
- J Lid for water tanks
- K Filter holder for drip coffee
- K1 Flavour Saver
- K2 Permanent filter (if supplied)
- L Hot plate for drip coffee
- M Coffee tamper
- N Drip tray
- O Cup tray for espresso coffee
- P Steam delivery tube
- P1 Milk frother
- P2 Steam nozzle
- Q Espresso boiler outlet
- R Steam release knob for cappuccino
- S Coffee measuring spoon
- T Large filter for 2 cups ground coffee
- U Filter holder for espresso coffee
- V Small filter for 1 cup ground coffee or pods (if present)
- W Jug for drip coffee

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 authorised 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- When the appliance is not in use, turn off and disconnect the plug from the socket.
- As with any electrical appliance, whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your appliance, particularly in the vicinity of young children.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

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).
- When the machine is in operation, any additional cable can be stored in the machine by inserting it back into the cable supply outlet.
- In the event of breakdowns or malfunctioning, do not tamper with the appliance and switch it off by unplugging it.

HOW TO PREPARE DRIP COFFEE

PREPARING THE DRIP COFFEE

- Lift the lid and remove the water tank located on the right (Fig. 1).
- Fill the tank with fresh and clean water to the level marker corresponding to the number of cups of coffee being prepared, making sure not to exceed the MAX mark (Fig. 2).
- Replace the tank in the machine, pressing it slightly so as to open the valve at the bottom of the tank. The tank can alternatively be left in place and filled using the drip coffee jug, which also has the level markings (Fig. 3).
- Open the filter holder door by turning it to the right (Fig. 4).
- Place the permanent filter (if supplied) or paper filter, into the filter holder (fig. 5).
- Place the ground coffee in the filter using the measuring spoon supplied, making sure it is uniformly level (Fig. 6).

As a general rule, use one level measuring spoonful of coffee (about 7 grams) for each cup of coffee (for example, use 10 measures to make 10 cups of coffee).

- Close the filter holder door and place the jug, with the lid on, on the hot plate.
- Select the desired flavour as described in the paragraph "HOW TO CHOOSE THE FLAVOUR of the drip coffee"

Note: the coffee maker features the Flavour Saver device inside the filter holder for drip coffee; this increases the coffee brewing time and improves extraction, giving the coffee a full and intense flavour.

- Press the DRIP COFFEE ON/OFF switch (Fig. 7). The DRIP COFFEE ON light above the switch will come on to indicate that the drip coffee maker is on.
- The coffee will start to come out after a few seconds.

It is completely normal for the appliance to release a little steam while the coffee is percolating.

To keep the coffee hot after percolation, place the jug on the hot plate and leave the machine on (drip coffee light on): the coffee in the jug will be kept at the right temperature.

- To switch the machine off, press the DRIP COFFEE ON/OFF switch.

HOW TO SELECT THE AROMA OF THE FILTER COFFEE

With the Flavour System, it is possible to select the aroma of the filter coffee depending on personal taste. By turning the aroma regulation knob of the coffee filter (fig. 8), the coffee machine can be programmed for a strong flavour (STRONG position) or a lighter flavour (LIGHT position).

The Flavour System feature changes the flavour of the coffee, more or less strong, while the true taste of the coffee remains unchanged.

HOW TO PREPARE ESPRESSO COFFEE

FILLING THE WATER TANK:

Lift the lid and remove the water tank located on the left (Fig. 1) by pulling it upwards. Fill the tank with cold, clean water. Replace the tank by connecting the valve at the bottom of the tank with the hole in the base on the machine.

The tank may also be filled without removing it, simply by pouring water into it directly from a jug.

Note: Do not operate the appliance without water in the tank and always remember to fill the tank when the water level goes below 2 cm.

PREHEATING THE COFFEE MACHINE

To obtain espresso coffee at the right temperature, the coffee maker must be preheated. Turn the selector knob to the ☞ position (Fig. 9) at least half an hour before making the coffee, making sure that 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. Push upwards and at the same time turn the handle as far to the right as possible (fig. 10). 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 the selector knob so that the indented line on the selector knob points to the boiler on function ☞ (fig. 9). 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 orange "OK" light comes on (fig. 11) and turn the selector knob to the espresso function ☞ position (fig. 12). Allow water to flow until the orange "OK" light goes out, then stop the flow of water by turning the selector knob to the boiler on function ☞ (fig. 9).

4. Empty the cup, wait until the "OK" pilot light comes on again 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 above, place the ground coffee filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 13. For appliances with two filters, use the smallest for one coffee and the largest for two coffees.

2. **To make a single coffee only**, place one level measure of ground coffee, about 7 grams, in the filter (fig. 10). 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: 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. 15).

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 colour.

4. Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance. **Rotate firmly (fig. 10) to avoid leaks of water.**

5. Place the cup or cups (cups can be preheated by rinsing under hot water) on the removable drip tray. Ensure that the cup or cups line up with the dispensing holes on the filter holder (fig. 16).

6. Wait until the espresso "OK" light comes on (fig. 11) then turn the selector knob to the espresso function  (fig. 12) until the desired quantity of coffee is obtained. To stop the delivery, turn the selector to the  position (fig. 9).

7. 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.

8. 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. 17).

9. To switch off the coffee machine, turn the selector knob on the appliance to the OFF position "O" (fig. 18)

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 appliance as described in the section "PREHEATING THE COFFEE UNIT", making sure the filter holder is attached. This obtains a hotter coffee.

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.

2. Place the small 1 coffee or pod filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. 13.
3. Insert a pod, centring it as far as possible on the filter (fig. 19). Always follow the instructions on the pod pack to position the pod on the filter correctly.
4. Attach the filter holder to the appliance. Always rotate as far as it will go (fig. 10).
5. Proceed as in points 5, 6 and 7 in the previous paragraph.

HOW TO MAKE CAPPUCCINO

1. Prepare espresso coffee, using cups that are large enough for cappuccinos
2. Turn the selector knob to the  position (fig. 22): the steam light comes on  (fig. 22).
3. Wait until the "OK" light comes on (fig. 11) to indicate that the boiler has reached the ideal temperature for producing steam.
4. In the meantime, fill a container with approximately 100 gr. of milk for each cappuccino to be prepared. The milk must be cold from the refrigerator (not warm!). In choosing the container, bear in mind that the volume of the milk will increase by 2 or 3 times.

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

5. Remove the milk frother by pulling it forwards and turning it to the left (Fig. 23): during this operation, avoid touching the boiler outlet, as it is hot. Then position the container with the milk underneath the milk frother.
6. Immerse the cappuccino maker nozzle about 2 cm deep into the milk and turn the steam knob in an anti-clockwise direction, fig. 23 (by turning the knob

to a greater or lesser extent, it is possible to vary the quantity of steam that comes out from the cappuccino maker). At this point, the milk will begin to increase in volume and to appear frothy.

6. Once the desired temperature has been reached (the ideal temperature is 60°C), stop the delivery of steam by turning the steam knob in a clockwise direction and at the same time positioning the selector knob at "O".
7. Pour the frothed milk into the cups containing the espresso coffee. Your cappuccino is now ready. Add sugar to taste and, if desired, sprinkle a little powdered chocolate on top of the froth.

Note: *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 milk frother and steam nozzle immediately after use. Proceed as follows:*

1. By turning the steam knob (fig. 23), allow a little steam to come out for a few seconds.
2. Hold the upper part tight with one hand and use your other hand to unscrew the cappuccino maker, rotating it in a clockwise direction, and remove it from the nozzle (fig. 24).
3. Remove the steam nozzle by sliding it off the delivery tube.
4. Wash the cappuccino maker and steam nozzle thoroughly with warm water.
5. Make sure the two holes indicated with an arrow in fig. 25 are not blocked. If necessary, clean with a pin.
6. Replace the steam nozzle by inserting it into the steam delivery tube and rotating firmly (fig. 26).
7. Replace the milk frother by inserting it and rotating anticlockwise (fig. 27).

PRODUCING HOT WATER

1. Turn on the coffee unit by turning the selector knob to the ☞ position (fig. 11).
2. Position a container under the cappuccino maker.
3. When the 'OK' pilot light comes on, position the selector knob at ☞ (fig. 12) and at the same time turn the steam knob in an anti-clockwise direction (fig. 24); hot water will come out from the cappuccino maker.
4. To stop the flow of hot water, turn the steam knob in a clockwise direction and position the selector knob at "O"

CLEANING AND MAINTENANCE

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.*

CLEANING THE FLAVOUR SAVER

To clean the Flavour Saver more efficiently, it can be removed from the filter holder (K) cone by sliding it above (fig. 28). To reinsert, slide it from above.

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. 29) 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 (fig. 33).
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 30). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 31).
- Replace the filter and gasket on the plastic disk as shown in figure 32. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 32.
- Replace the assembly into the steel filter container (fig. 33), making sure the pin is inserted into the hole in the support (see arrow in fig. 33).
- Finally, screw on the cap (fig. 34).

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. 35) 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. 30).
- Replace the filter.

Failure to clean as described above invalidates the guarantee.

CLEANING THE ESPRESSO BOILER OUTLET

About every 300 coffees, 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. 36);
- clean the boiler with a damp cloth (fig. 21);
- clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- 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.

DESCALING THE ESPRESSO SECTION

It is advisable to clean the calcium from the machine every 300 cups of coffee. It is recommended that specific (store-bought) products for descaling of espresso coffee machines be used. If such products are not available, it is possible to proceed as follows:

1. Fill the tank with water using 1 litre of water;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water (available from chemists);
3. Turn the selector knob to the  position and wait until the 'OK' light comes on.
4. Check that the filter holder is not attached and place a container under the outlet of the machine;
5. Turn the selector knob to the  position and allow half of the solution in the tank to flow out (fig 12). Then stop the flow by turning the selector to the "O" position. (fig. 18).
6. Allow the solution to act for about 15 minutes, then start up the flow again until the tank is completely empty;
7. To eliminate the remains of the solution and the calcium, rinse the tank well, fill it with clean water and replace.

8. Turn the selector knob to the  position and allow all of the remaining solution in the tank to flow out.

9. Turn the selector knob to the  position and repeat operations 7 and 8 one more 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.

DESCALING THE DRIP COFFEE SECTION

The lime-scale contained in the water will over time cause blockages that affect the correct operation of the appliance. The coffee maker should be descaled around every 40 times it is used. Perform the descaling operations using the special scale removers for drip coffee makers available on the market. If such products are not available, proceed as follows:

1. Pour 4 cups of water into the jug;
2. Dissolve 2 spoonfuls (around 30 grams) of citric acid (available from pharmacies) in the water;
3. Place the jug on the hot plate;
4. Press the drip coffee on/off switch, then percolate the equivalent of one cup and turn the appliance off;
5. Allow the solution to act for 15 minutes. Repeat steps 4 and 5.
6. Turn the coffee maker on and deliver water until the tank is completely empty.
7. Rinse by operating the appliance with water only at least 3 times (3 complete tanks of water).

The warranty is void if the cleaning operations described above are not performed regularly.

PROBLEM	PROBABLE CAUSES	SOLUTION
Coffee percolation takes longer.	The filter coffee machine must be descaled	Descalc as described in the paragraph "DESCALING THE FILTER COFFEE SECTION"
The coffee has an acid flavour	Inadequate rinsing after descaling	Rinse the appliance as described in the chapter s"DESCALING"
The espresso coffee is cold.	The 'OK' pilot light was not on when the coffee delivery switch was pressed.	Wait until the OK pilot light comes on.
	The preheating was not carried out.	Carry out the preheating as indicated in the "Preheating the coffee unit" section.
	The cups were not preheated.	Preheat the cups by rinsing them in hot water.
Espresso coffee no longer comes out.	Lack of water in the tank.	Fill the water tank.
	The holes in the filter holder are blocked.	Clean the holes in the spouts.
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	The filter holder is badly inserted.	Attach the filter holder correctly by rotating firmly as far as it will go.
	The gasket of the espresso boiler has lost elasticity.	Have the espresso boiler gasket replaced at an Service Centre
	The holes in the filter holder are blocked.	Clean the holes in the filter holder.
The pump is too noisy.	The water tank is empty	Fill the tank.
The coffee cream is light-coloured (the coffee comes out quickly from the spout).	The ground coffee has not been pressed enough.	Tamper the ground coffee down more.
	The quantity of ground coffee is scarce.	Increase the quantity of coffee.
	The coffee is not ground finely enough.	Only use coffee specifically ground for espresso coffee machines.
The coffee cream is dark (the coffee comes out slowly from the spout).	The ground coffee is too tightly pressed. The quantity of ground coffee is too much. The espresso boiler outlet is blocked.	Press the coffee less. Decrease the quantity of ground coffee. Clean the outlet as described in "Cleaning the espresso boiler outlet" section.
	The coffee is too finely ground.	Only use coffee specifically ground for espresso coffee machines
The milk does not froth when making a cappuccino.	The milk is not cold enough. The cappuccino maker is dirty.	Always use milk at refrigerator temperature. Carefully clean the pinholes in the milk frother