

**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 figure on fig. 3)

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

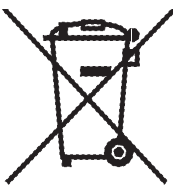
1. Power cable
2. Steam tube
3. Spray hood
4. Drip tray
5. Boiler filter disk for espresso coffee
6. Warming plate
7. ON/OFF switch for espresso coffee and cappuccino
8. ON/OFF switch for drip coffee
9. ON light for drip coffee
10. ON light for espresso coffee and cappuccino
11. Small jug for espresso coffee
12. Two cup adapter for espresso coffee
13. Measure
14. Filter holder for espresso coffee
15. Filter for espresso coffee
16. Filter holder for drip coffee
17. Large jug for drip coffee
18. "Vario System" flavour selector for espresso coffee
19. "Flavour System" flavour selector for drip coffee
20. Water tank for drip coffee (removable)
21. Water tank lid
22. Boiler for espresso coffee
23. Boiler cap
24. Steam knob
25. Flavor savor
26. Filter for drip coffee

## SAFETY WARNINGS

- This appliance is designed to make coffee or heat drinks. Be careful to avoid being scalded by sprays of water or steam or due to improper use of the appliance.
- 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.
- When using the appliance, do not touch hot surfaces. Use the knobs or handles.
- Never touch the appliance with wet or damp hands or feet.
- Do not allow children or unfit persons to use the appliance unsupervised.
- Young children should be supervised to ensure they do not play with the appliance.
- In the event of failure or malfunction, unplug the appliance from the mains.

For repairs, contact an authorized Service Centre only and request original spare parts. Failure to respect the above could reduce the safety of the appliance.

## 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

- After removing the packaging, make sure the product is complete. If in doubt, do not use the appliance and contact a qualified professional.
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.
- Place the appliance on a work surface far away from water taps, basins and sources of heat.
- After positioning the appliance on the work top, leave a space of at least 5 cm between the surfaces of the appliance and the side and rear walls and at least 20 cm above the coffee maker.
- Never install the appliance in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).
- 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 socket with a minimum current 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 power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional.
- The power cable on this appliance must not be replaced by the user as this operation requires the use of special tools. If the cable is damaged or requires replacing, contact an authorised service centre only to avoid all risks.

## HOW TO PREPARE DRIP COFFEE

- Lift the cover and remove the water tank (fig. 1).
- Fill the tank with cold clean water up to the level corresponding to the number of cups of coffee you want to make (fig. 2). You can leave the tank in the appliance and fill using the drip coffee jug marked with the levels (fig. 3).
- Replace the tank in the appliance and press gently.
- Open the filter holder by rotating towards the right (fig. 4) and pulling by the handle.
- Position the filter in the filter holder (fig. 5).
- Place the ground coffee in the filter using the measure supplied and level evenly (Fig. 6).  
As a general rule, use one level measure of ground coffee (about 7 grams) for each cup (for example 10 measures for 10 cups).  
The quantity of ground coffee used may, however, be varied according to personal taste.  
Use good quality medium ground coffee for drip coffee machines.
- Close the filter holder and place the jug on the warming plate with the lid on.
- Choose the desired flavour as indicated in the paragraph "HOW TO CHOOSE THE FLAVOUR OF DRIP COFFEE".
- Press the ON/OFF switch for drip coffee (fig. 7). The light (9) above the switch comes on.
- Delivery of coffee will start after a few seconds. It is completely normal for the appliance to release a little steam while the coffee is percolating.
- If you leave the ON/OFF switch for drip coffee pressed after percolation has finished with the jug on the warming plate, the coffee will be kept at the ideal temperature.

## HOW TO CHOOSE THE FLAVOUR OF THE DRIP COFFEE

By turning the Flavour System knob (fig. 8), the coffee machine can be set to make coffee with a strong (STRONG position) or light (LIGHT position) aftertaste. The Flavour System changes the strength of the aftertaste of the coffee, while the actual taste remains the same.

## HOW TO PREPARE ESPRESSO COFFEE

1. Unscrew the boiler cap by turning it anticlockwise.
2. Fill the small jug for espresso coffee with the quantity of water (fig. 9) corresponding to the number of cups you want to make and using the levels marked on the WATER LEVEL side of the jug itself (see table at the end of the text).
3. Pour the water into the boiler (fig. 10).
4. Close the boiler cap by turning it firmly clockwise.
5. Place the filter for espresso coffee into the filter holder (fig. 11).
6. Fill the filter with ground coffee, respecting the quantities given in the table at the end of the text and distribute evenly without pressing down (fig. 12). It is important to use top quality medium ground coffee to avoid blocking the filter while coffee is being delivered.
7. Remove excess coffee from the edge of the filter (fig. 13).
8. To attach the filter holder, position it under the boiler outlet with the handle towards the left (fig. 14), push it upwards and at the same time rotate the handle firmly towards the right. **Always rotate as far as it will go.**
9. Place the small jug for espresso coffee under the filter holder (fig. 15). Make sure the filter holder spouts are inside the opening in the jug lid.
10. Turn the Vario System selector to the type of coffee you want to make - LIGHT for a light coffee or STRONG for a strong coffee (fig. 16).
11. Make sure the steam knob is closed by turning it clockwise.
12. Press the ON/OFF switch for espresso coffee. The light above the switch comes on to indicate that the espresso coffee maker is operating (fig. 17).
13. After about two minutes, the espresso coffee starts to run out from the filter holder spouts (fig. 18).  
**IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.**
14. When the coffee no longer runs out of the filter holder, press the ON/OFF switch for espresso coffee to turn the coffee maker off (fig. 7).
15. Pour the coffee into the cups.
16. To eliminate the used coffee grounds, unhook the filter holder. Block the filter using the lever incorporated in the handle and empty the grounds by turning the filter holder upside down and tapping (fig. 19).

**IMPORTANT:** Before removing the filter holder, to avoid puffs of steam, completely eliminate residual steam left in the boiler by turning the steam knob anticlockwise (fig. 20).

*NB: For reasons of safety, when the boiler is hot, the cap cannot be opened as it turns without catching. If you need to remove it, vent all the steam in the boiler using the steam knob as described above.*

## HOW TO USE THE TWO CUP ADAPTER

The adapter must be used whenever you want to make coffee directly in the cups rather than in the small jug. To mount, hook onto the bottom of the filter holder (fig. 21).

**IMPORTANT:** When you use the appliance for the first time, all accessories and the internal circuits must be washed as follows:

- **FOR THE DRIP COFFEE MAKER:** make at least two jugs of coffee without using ground coffee (following the instructions in the section HOW TO PREPARE DRIP COFFEE).
- **FOR THE ESPRESSO COFFEE MAKER:** make at least four cappuccinos without using ground coffee and using water instead of milk (following the instructions in the section HOW TO PREPARE CAPPUCCINO COFFEE).

## HOW TO PREPARE CAPPUCCINO

- If you wish two "cappuccino, prepare the espresso coffee as described in the paragraph "How to prepare espresso coffee" from points 1 through 11; using however, the quantity of water necessary to obtain 2 cappuccinos as indicated in the chart at the end of this text. Note that the quantity of water required for making cappuccinos is greater than the amount necessary for making espresso coffee: the extra water is used for the production of steam for frothing the milk.
- Brew the coffee into the small espresso coffee pot. When the darker coloured coffee (which lies under the lighter coffee coloured froth) reaches the level 2 on the "COFFEE LEVEL" side of the small espresso pot (fig. 22), place the Vario System selector to the "cappuccino" mode (fig. 16). Careful attention must be paid to this operation: in fact, if the coffee should surpass the level 2, there will be no water left in the tank to make the steam for frothing the milk.
- Pour the coffee into 2 sufficiently large cups.
- Pour approximately 100 grams of milk into the recipient for each cappuccino to be made. It is important to use fresh milk which has not been boiled

(not UHT) and especially not preheated. When choosing the recipient to use for the milk, keep in mind that the frothed milk will increase by two or three times its original volume.

- Immerse the frother into the milk by about 5 mm (fig. 23) and turn the steam release knob in a counter clockwise direction, fig. 20 (by turning the knob more or less, it is possible to vary the amount of steam which will come out of the frother tube). At this point, the milk should begin to increase in volume and assume a dense and creamy texture.
- When the volume of milk has doubled, immerse the frother deeper into the milk to continue to froth and heat the milk (fig. 24). Turn off the steam knob only after the steam has been completely emptied from the hot water tank: this will keep the milk from remaining trapped inside the steam tube.
- Press the ON/OFF switch for espresso/cappuccino to turn off the appliance.
- Pour the frothed milk over the coffee, with the aid of a spoon. Then, as a final touch, sprinkle a bit of cocoa powder over the frothy milk to have a perfect cappuccino.
- In order to make 4 cappuccinos, it is necessary to repeat the previous operations, paying attention to the quantity of ground coffee and water, indicated in the chart at the end of the text. Furthermore, before positioning the Vario System selector to the Cappuccino position, brew enough coffee into the coffee pot to reach the level 4 on the "COFFEE LEVEL" side as indicated in figure 25.

**IMPORTANT:** The milk frother for cappuccinos must be thoroughly cleaned after each use. Proceed as follows:

- Unscrew the milk frothing bit from the tube by turning in a clockwise direction (fig. 26) and wash it accurately with warm water.
- Make sure that the three holes of the milk frother, illustrated in fig. 27, are not plugged. If necessary, clean the holes with a pin or needle.
- Clean the steam release tube carefully so as to not get burned.
- Screw the milk frothing bit back into place.

## CLEANING AND MAINTENANCE

- Before performing any cleaning operations, leave the appliance to cool down and unplug from the mains socket.
- Never immerse the coffee maker in water. It is an electrical appliance.
- Do not use solvents or abrasive cleaning products to clean the appliance.  
A soft, damp cloth is sufficient.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 28). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 29)
- Check the Flavor Savor regularly, remove it from the filter holder cone by pulling it upwards (fig. 30). Clean thoroughly and replace (fig. 30).

## DESCALING

Over time, heating up of the water used to make the coffee leads to lime scale building up in the inner circuits of the appliance.

You should therefore descale the coffee maker for espresso coffee about every 2-6 months (depending on the hardness of the water and the frequency of use).

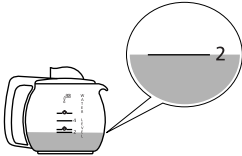

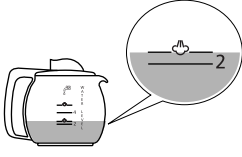
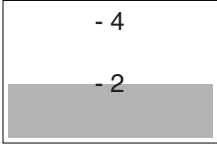
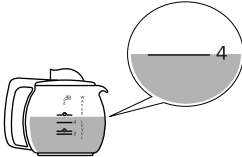
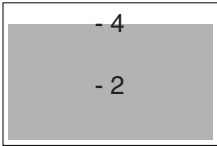
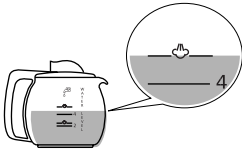
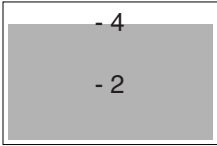
Proceed as follows:

1. Fill the small jug for espresso coffee with water up to level 4 on the WATER LEVEL side;
2. Dissolve 1 spoonful (about 1.5-20 grams) of citric acid (obtainable from chemist's or drug stores);
3. Pour the solution into the boiler and screw on the cap;
4. Make sure the steam knob is closed and attach the filter holder;
5. Place the small jug under the filter holder for espresso coffee;
6. Position the Vario System selector to LIGHT and turn the coffee maker on;
7. After a couple of minutes, the solution begins to run off into the jug.  
Every now and then, turn the steam knob to run off a little of the solution from the milk tank tube.
8. When all the solution has been run off, turn the appliance off and leave to cool down.
9. To eliminate residues of descaler, repeat operations 1 to 8 twice, using water only (without adding citric acid).

You should descale the **coffee maker for drip coffee** about every 40 jugs (depending on the hardness of the water and the frequency of use). Proceed as follows:

1. Fill the jug with clean cold water up to the 4 cups level;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores);
3. Pour the solution into the tank and place in the appliance;
4. Remove the filter from the filter holder (to avoid contamination);
5. Place the jug with the lid on the warming plate;
6. Press the ON/OFF switch for drip coffee and run off one cup of solution into the jug, then turn the appliance off.
7. Leave the solution to work for one hour;
8. Turn the appliance on and allow the rest of the solution to percolate through;
9. To rinse, operate the appliance with water only (no ground coffee) at least three times (three complete water tanks).

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

To make	Quantity of water in the small jug to pour into the boiler (WATER LEVEL side)	Quantity of coffee to place in the filter
2 coffees		
2 cappuccinos		
4 coffees		
4 cappuccinos		

PROBLEM	POSSIBLE CAUSES	SOLUTION
No espresso coffee is delivered	<ul style="list-style-type: none"> <li>• The coffee is ground too finely.</li> <li>• The holes in the filter holder spouts are blocked.</li> <li>• The filter is clogged.</li> </ul>	<ul style="list-style-type: none"> <li>• Use medium ground coffee or coffee ground expressly for Moka coffee makers</li> <li>• Clean the spout holes.</li> <li>• Clean the filter and holes thoroughly with a pin (see fig. 29).</li> </ul>
No milk froth is formed when making cappuccino	<ul style="list-style-type: none"> <li>• Milk not cold enough.</li> <li>• Cappuccino maker dirty.</li> </ul>	<ul style="list-style-type: none"> <li>• Use semi-skimmed (or preferably completely skimmed) milk at refrigerator temperature.</li> <li>• Thoroughly clean the holes in the cappuccino maker</li> </ul>
The drip coffee takes longer to percolate.	<ul style="list-style-type: none"> <li>• The drip coffee machine needs to be descaled.</li> </ul>	<ul style="list-style-type: none"> <li>• Descale as described in the paragraph "DESCALING".</li> </ul>
The coffee has an acid flavour.	<ul style="list-style-type: none"> <li>• Inadequate rinsing.</li> </ul>	<ul style="list-style-type: none"> <li>• Rinse the appliance as described in the section "Descaling"</li> </ul>