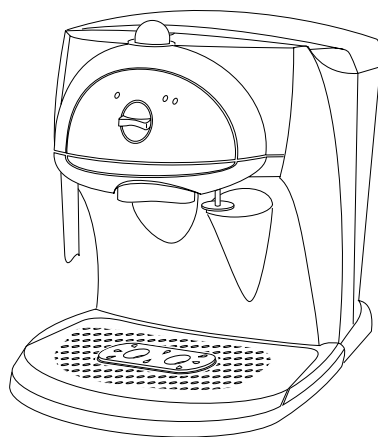
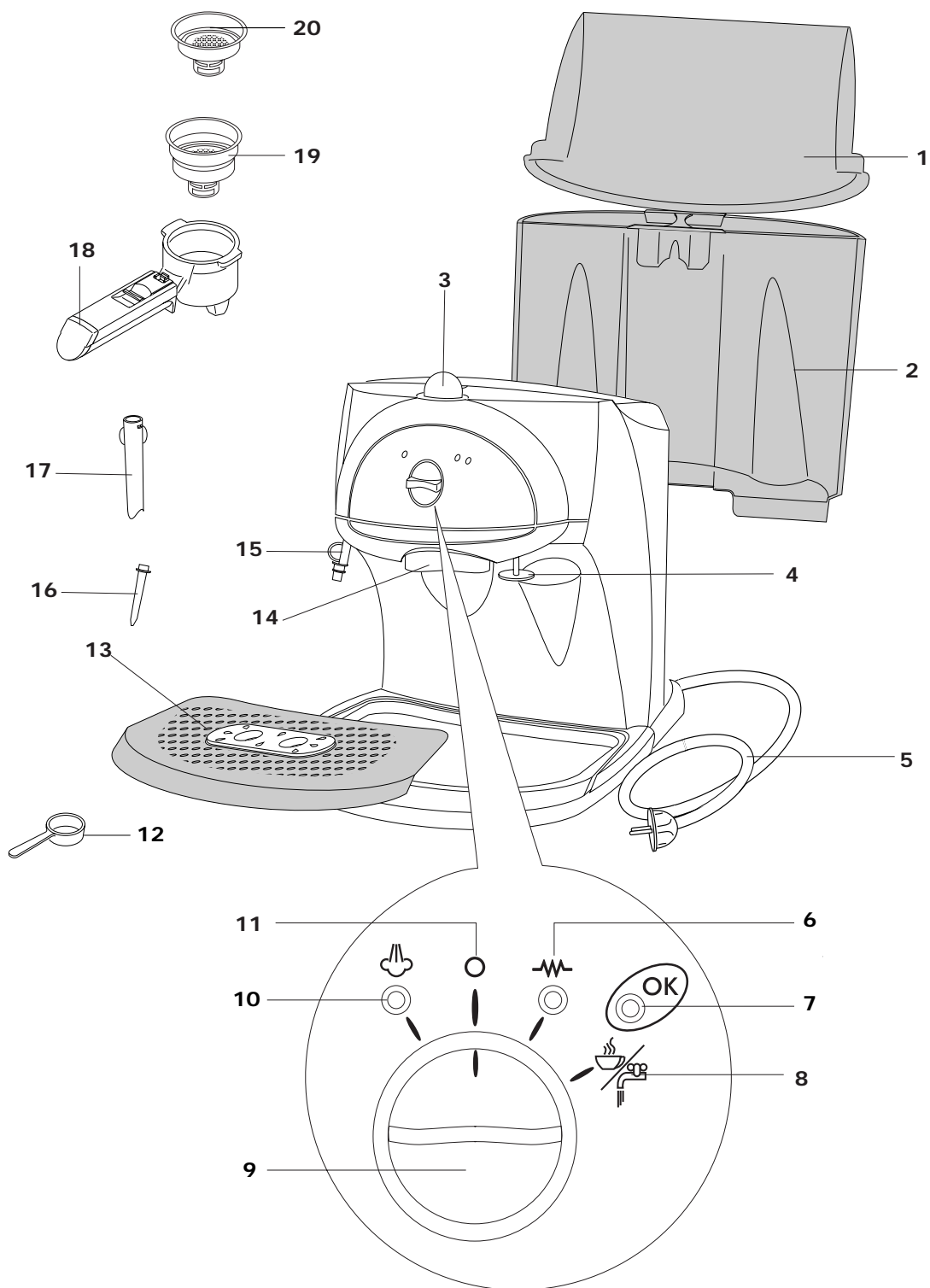
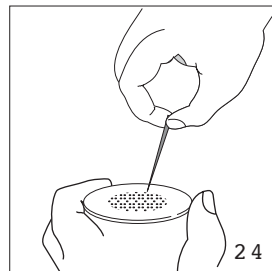
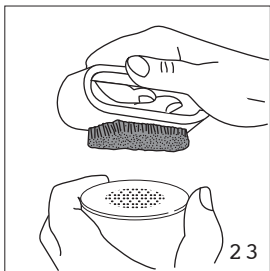
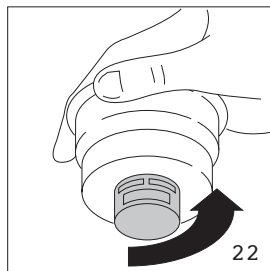
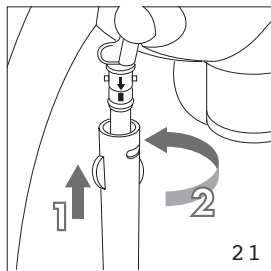
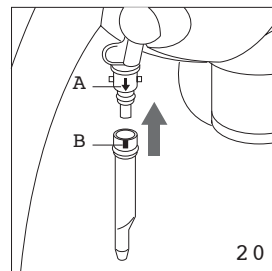
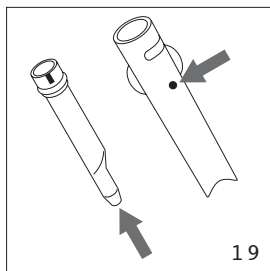
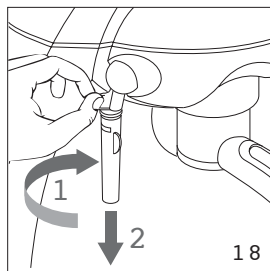
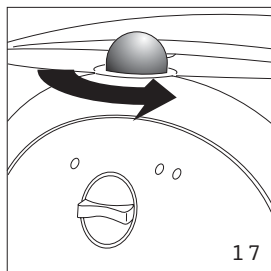
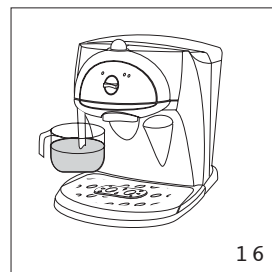
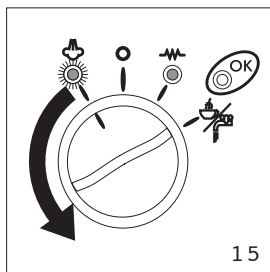
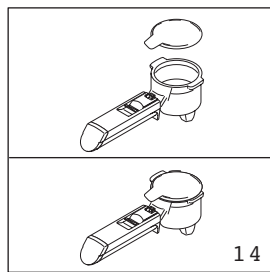
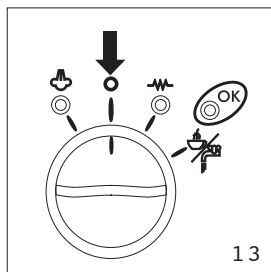
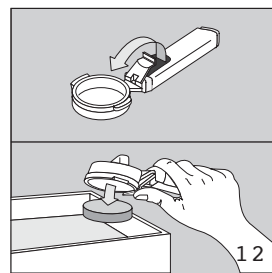
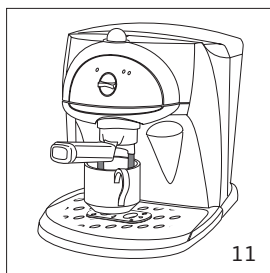
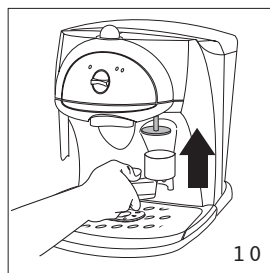
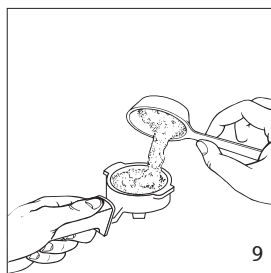
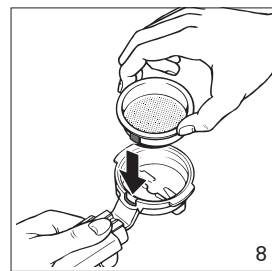
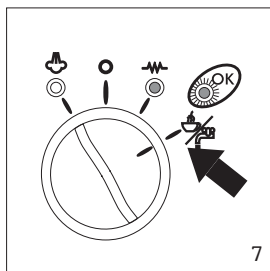
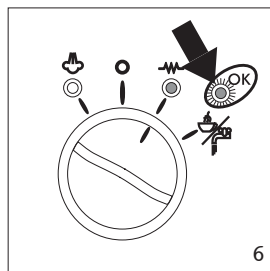
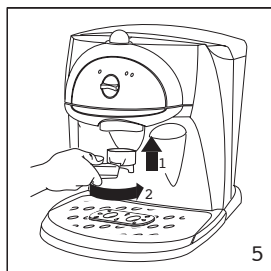
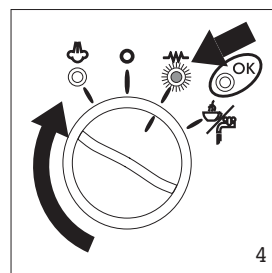
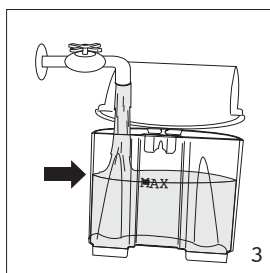
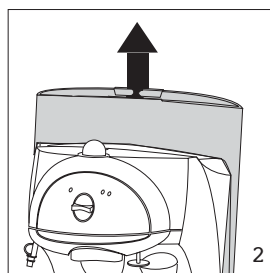
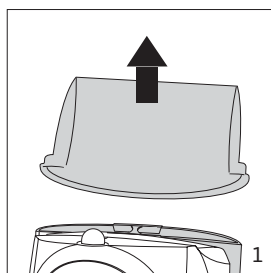


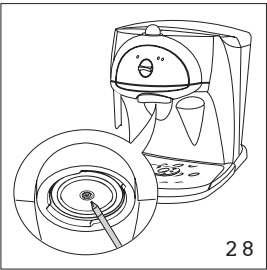
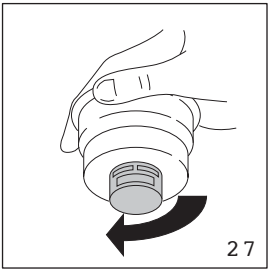
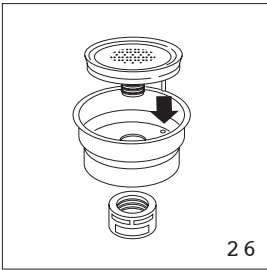
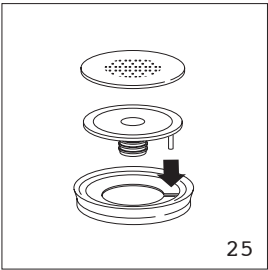
COFFEE MAKER



Owner's instructions










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 figure on page 3).

The following terms are used throughout the instruction manual

- 1 Lid for water tank
- 2 Water tank
- 3 Steam release knob
- 4 Coffee tamper
- 5 Power supply cable
- 6 Boiler on function 
- 7 'OK' light
- 8 Espresso function 
- 9 Selector knob
- 10  Cappuccino function (for milk frothing)
- 11 "O" OFF position
- 12 Coffee measuring spoon
- 13 Removable drip tray - black area inside for positioning cups
- 14 Boiler outlet
- 15 Delivery tube
- 16 Steam nozzle
- 17 Milk frother
- 18 Filter holder for ground coffee
- 19 Large filter for 2 cups ground coffee
- 20 Small filter for 1 cup ground coffee or pods (if present)

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 authorized 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.
- The power supply cable of this appliance must never be replaced by the user, because its replacement requires the use of special tools. If the cable should become damaged, or in case it needs to be replaced, please go to a Service Centre authorized by the manufacturer.
- 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.

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.

HOW TO PREPARE ESPRESSO COFFEE


FILLING THE WATER TANK:

To remove the water tank simply pull upwards (fig 2) and fill the tank at the sink (fig 3). Do not exceed the MAX level on the water tank. The tank may also be filled without removing it, simply by pouring water into it directly from a jug.




Replace the tank by connecting the valve at the bottom of the tank with the hole in the base on the machine.

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

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. 4) at least half an hour before making the coffee, making sure 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 (fig. 5). Push upwards and at the same time turn the handle as far to the right as possible. 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. 4). 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 6) and turn the selector knob to the espresso function  position (fig 7). 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 4)
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. 8. 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. 9). 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. 10).

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 color.

4. Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance. **Rotate firmly (fig. 5) to avoid leaks of water.**
5. Place the cup or cups (cups can be preheated by rinsing under hot water) on the black part of the removable drip tray (fig 11). Ensure that the cup or cups line up with the dispensing holes on the filter holder.
6. Wait until the "OK" light comes on (fig 6), then turn the selector knob to the espresso function  (fig 7) until the desired quantity of coffee is obtained. To stop the delivery, turn the selector to the  position.
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. 12).
9. To switch off the coffee machine, turn the selector knob on the appliance to the OFF position "O" (fig 13)

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 ESPRESSO COFFEE USING PODS (FOR APPLIANCES WITH TWO FILTERS ONLY)

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. 8.
3. Insert a pod, centring it as far as possible on the filter (fig. 14). 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. 5).
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. 15) and wait until the "OK" light comes on (fig. 6) to indicate that the boiler has reached the ideal temperature for producing steam.
3. 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.

4. Position the container with the milk in it under the milk frother (fig. 16).
5. Immerse the cappuccino maker nozzle about 2 cm deep into the milk and turn the steam knob in an anti-clockwise direction (fig. 17) (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" (fig. 13).
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. 17), allow a little steam to come out for a few seconds. Then close firmly by turning clockwise.
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. 18).
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. 19 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. 20).
7. Replace the milk frother by inserting it and rotating anticlockwise (fig. 21).

PRODUCING HOT WATER

1. Turn on the coffee unit by turning the selector knob to the  position (fig. 4).
2. Position a container under the cappuccino maker.
3. When the 'OK' pilot light comes on, position the selector knob at  (fig. 7) and at the same time turn the steam knob in an anti-clockwise direction (fig. 19); 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 OF THE FILTER

About every 300 coffees or when the coffee drips out of the filter holder or not at all, clean the ground coffee filter holder as follows:

- Remove the filter from the filter holder.
- Remove the filter 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 (fig. 25).
- 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).
- 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 resulting assembly in the steel filter container (fig. 26), making sure the pin is inserted into the hole in the support (see arrow in fig. 26).
- Finally, screw on the cap (fig. 27).

Failure to clean as described above invalidates the guarantee.

CLEANING THE BOILER OUTLET

About every 300 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 filter (fig. 28).
- Clean the outlet filter thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.

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. Remove the drip tray, empty and wash frequently.
3. Clean the water tank regularly.





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

DESCALING

You are recommended to descale the coffee machine about every 200 coffees.

You should use a commercially available product specifically for descaling espresso coffee machines.

If such a product is not available, proceed as follows.

1. Fill the tank with one litre of water.
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores).
3. Rotate the selector knob to the  position and wait until the OK indicator light comes on.
4. Make sure the filter holder is not attached and position a recipient under the boiler outlet.
5. Rotate the selector knob to the  position (fig. 8) and run off half the solution in the tank.
Then interrupt the flow by rotating the selector to the "O" position (fig. 14).
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 solution and scale, rinse the tank well, fill with clean water and replace in position.
8. Rotate the selector knob to the  position (fig. 8) and run off the water until the tank is completely empty;
9. Rotate the selector knob to the  position (fig. 5) and repeat operations 7 and 8 again.

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"> • Ground coffee too damp and/or packed down too tightly. • No water in the tank • The holes in the filter holder spouts are blocked. • The espresso boiler outlet is blocked. • The filter is blocked • The tank is incorrectly inserted and the valve on the bottom is not open. 	<ul style="list-style-type: none"> • Make the coffee again packing it down less and/or using different ground coffee. • Fill the tank with water. • Clean the spout holes • Clean as described in the chapter "Cleaning the boiler outlet". • Clean as described in the section "Cleaning the filter". • 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 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.
The pump is excessively noisy	<ul style="list-style-type: none"> • The water tank is empty. • The tank is incorrectly 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. • There is not enough ground coffee. • The ground coffee is too coarse • Incorrect type of ground coffee. 	<ul style="list-style-type: none"> • Press the ground coffee down more firmly (fig. 10). • Increase the quantity of ground coffee. • Use ground coffee for espresso coffee machines only. • Change the type 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. • There is too much ground coffee. • The espresso boiler outlet is blocked. • The filter is blocked • The ground coffee is too fine. • The ground coffee is too fine or is damp. • Incorrect type of ground coffee. 	<ul style="list-style-type: none"> • Press the coffee down less firmly (fig. 10). • Reduce the quantity of ground coffee. • Clean as described in the chapter "Cleaning the espresso boiler outlet". • Clean as described in the section "Cleaning the filter". • Use ground coffee for espresso coffee machines only. • Use ground coffee for espresso coffee machines only and make sure it is not damp. • Change the type of ground coffee.
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 in particular those indicated in figure 19.