

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 page 3)

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

- 1 Cup warmer plate
- 2 Release lever
- 3 Milk tank
- 4 Locking slide
- 5 Froth regulator
- 6 Frothing chamber lid
- 7 Milk tank lid
- 8 Water tank
- 9 Power cable
- 10 Cup tray grid
- 11 Drip tray
- 12 Filter disk
- 13 Presser
- 14 Measure
- 15 Coffee filter holder
- 16 Large filter for 2 cups ground coffee
- 17 Small filter for 1 cup ground coffee or pods (if present)
- 18 ON/OFF button
- 19 Coffee button
- 20 IFD button
- 21 ON/OFF luminous button
- 22 OK (coffee ready) light
- 23 IFD light
- 24 Cleaning brush

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.
- If the appliance breaks down or malfunctions, turn off and do not tamper.
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).

HOW TO MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

Remove the water tank by pulling sideways and raising the intake tubes (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 (fig. 3).

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 ① button (fig. 4) at least 15 minutes before preparing the coffee, **heating the filter holder at the same time by making sure it is attached to the appliance.** To attach the filter holder, 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. Press the ON/OFF ① button (fig. 4) 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** (coffee ready) light to come on (fig. 6), then immediately press the coffee knob (fig. 7). Run the water off until the OK (coffee ready) light goes out, then interrupt delivery by pressing the coffee button again (fig. 7).
 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 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 prepare a single coffee,** fill the filter with a level measure of ground coffee, about 7 grams. (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: 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. 10).

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. 5) to avoid water leaking out.**
5. Place the cup or cups under the filter holder spouts (fig. 11). 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.
6. Make sure the **OK** (coffee ready) light (fig. 6) is on (if it is off, wait until it comes on), then press the coffee button (fig. 7). Once the required quantity of coffee has been obtained, interrupt delivery by pressing the same button again (fig. 7).
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. 12).
9. To turn the coffee machine off, press the ON/OFF ① button (fig. 4).

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 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. 13). 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 PREPARE CAPPUCCINO COFFEE

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.
2. Pour **unboiled cold milk** into the milk tank (fig. 15).
TIP: You are recommended to use semi-skimmed milk at refrigerator temperature.
NB: With the tank filled up to the MAX line, you can make 2 to 3 cappuccino coffees. Do not exceed the small ledge immediately above the word MAX (fig. 15) otherwise the milk may continue to drip from the tube after you have finished making the cappuccino.
3. Before starting to run off the milk, always wait until the "IFD" light comes on to indicate that the ideal milk frothing temperature has been reached (fig. 16).
4. Place the cup containing the coffee under the milk tube (fig. 17), make sure the froth regulator is in the ☐ position (fig. 19), then press the "IFD" button (fig. 18).

NB: To obtain hot milk (without froth), turn the froth regulator to the right ☐ position (fig. 20). If you want frothed milk, turn the froth regulator to the left ☐ position.

5. When you have run off the required quantity of milk, press the "IFD" button again.


NB: To obtain perfect cappuccino, the following proportions are recommended: 1/3 coffee to 2/3 frothed milk.

- The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.
- After preparing the last cappuccino, before turning the appliance off, lift the intake tube in the tank above the level of any milk left (as shown in fig. 20), then press the IFD button. Allow the steam to discharge for a few seconds, then press the IFD button again. **To ensure hygiene, you are recommended to follow this procedure each time you make cappuccino to avoid milk stagnating in the milk circuit.**

Important: always clean the cappuccino maker after use as described in the section "Cleaning the cappuccino maker".

HEATING LIQUIDS

You can also use this appliance to heat liquids other than milk, with excellent results.

1. Turn the appliance on by pressing the ON/OFF button (fig. 4).
2. Pour the liquid to be heated (milk, water, etc) into the milk tank.
3. Turn the froth regulator to the right  (fig. 19) and place a cup under the milk tube (fig. 17).
4. Wait for the IFD light to come on (fig. 16) then press the IFD button immediately (fig. 18).
5. When you have run off the required quantity of liquid, press the "IFD" button again to interrupt delivery.

CLEANING AND MAINTENANCE

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

Cleaning the cappuccino maker

The cappuccino maker must be cleaned each time you use the appliance. Proceed as follows:

- Lift the milk tank lid.
- With one hand press the release lever towards the left and at the same time lift the tank up (see fig. 21).
- After removing the milk tank, to reach internal components, push the locking slide inwards (see fig. 22).
- Lift the frothing chamber lid (see fig. 22).

NB: the frothing chamber lid cannot be lifted unless the milk tank has been removed.

- Remove the rubber frother.
- Remove and wash with hot water with particular attention to the four holes in the lid shown in fig. 23.

Make sure the hole indicated with the letter A is not blocked. If necessary, clean with a needle. **Take care not to lose the gaskets.** To facilitate cleaning of the milk tube, all components must be replaced correctly.

- Replace the milk tank and press down until it clicks into place. Make sure it is correctly inserted by pulling the tank gently upwards. It should not lift!

If it is not correctly in place, the device will not work properly.

CLEANING THE FILTER HOLDER FOR GROUND COFFEE

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. 24) 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. 25).

Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 26).

- Replace the filter and gasket on the plastic disk as shown in fig. 27.

Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 27.

- Replace the resulting assembly in the steel filter container (fig. 28), making sure the pin is inserted into the hole in the support (see arrow in fig. 28).
- Finally, screw on the cap.

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 (fig. 29);
- 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. 26).
- Rub the boiler outlet while rinsing under the tap,
- 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. Make sure the filter holder is not attached and position one recipient under the boiler outlet and another under the milk tube;
4. Press the ON/OFF  button to turn the appliance on.
5. Press the IFD and  coffee buttons.
6. Wait until a quarter of the tank has run off then interrupt by pressing the IFD and  coffee buttons again.
7. Turn the appliance off and wait 15 minutes while the descaler dissolves the lime scale;
8. Repeat points 4, 5, 6, and 7 another three times.
9. To eliminate any solution left in the circuit, fill the water and milk tanks with water and press the IFD and  coffee buttons.
10. Allow the water to run off completely until the water tank is empty.
11. Interrupt delivery by pressing the IFD and  coffee buttons again.
12. Repeat operations 9, 10 and 11 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.**

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.

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 • The filter with frother is dirty 	<ul style="list-style-type: none"> • Fill the tank with water • Clean the filter holder spout holes • Clean as described in the section "Cleaning the boiler outlet" • Clean the filter with frother as described in the Cleaning section.
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 • The filter with frother is dirty 	<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 coffee holes • Clean the filter with frother as described in the Cleaning section.
The espresso coffee is cold	<ul style="list-style-type: none"> • The OK (coffee ready) light was not on when the coffee button was pressed. • No preheating performed • The cups were not preheated 	<ul style="list-style-type: none"> • Wait until the OK (coffee ready) light comes on • Preheat as described in the section "Preheating the appliance". • 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 espresso coffee froth is light coloured (the coffee runs out of the spout too fast)	<ul style="list-style-type: none"> • The ground coffee is not pressed down firmly enough • Not enough ground coffee has been used • The ground coffee is too fine • The filter with frother is dirty 	<ul style="list-style-type: none"> • Press the ground coffee more firmly. • Increase the quantity of coffee • Use only ground coffee for espresso coffee machines • Clean the filter with frother as described in the Cleaning section.
The coffee froth is dark (the coffee runs out of 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 section "Cleaning the espresso boiler outlet" • Use only ground coffee for espresso coffee machines
The coffee has an acid flavour.	<ul style="list-style-type: none"> • Inadequate rinsing after descaling 	<ul style="list-style-type: none"> • Rinse the appliance as described in the section "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 as described in the section "Cleaning the cappuccino maker".