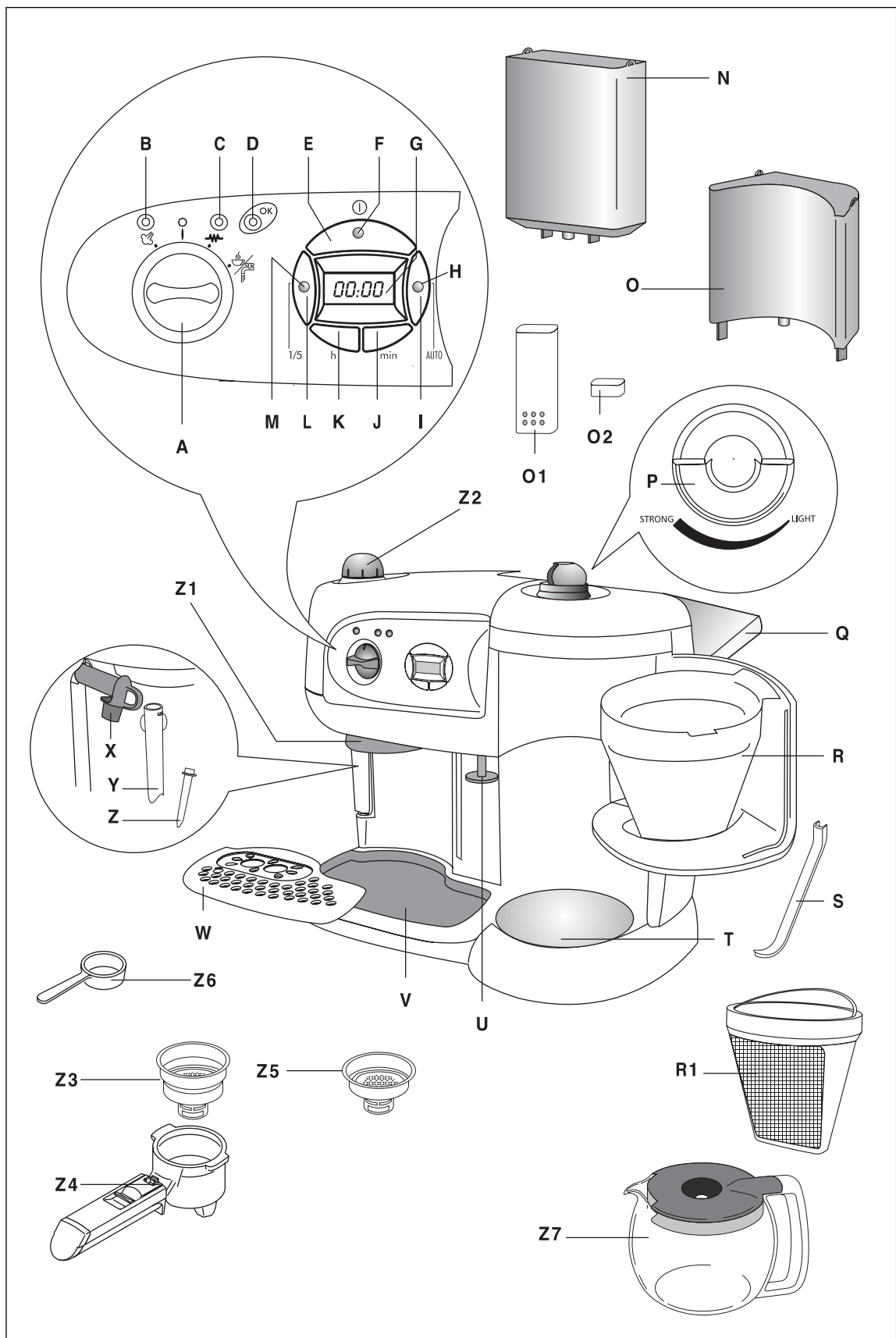
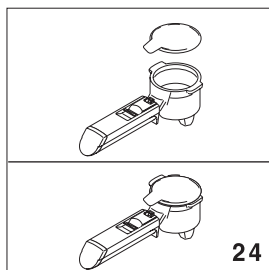
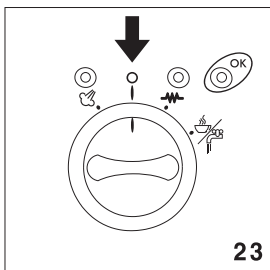
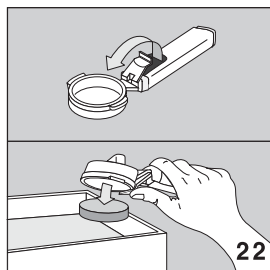
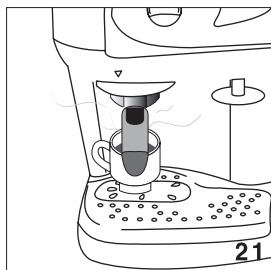
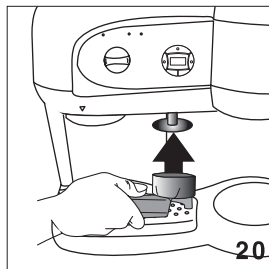
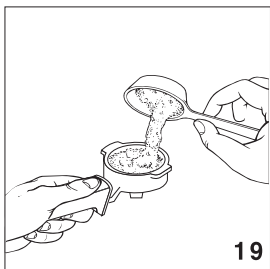
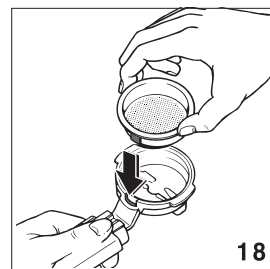
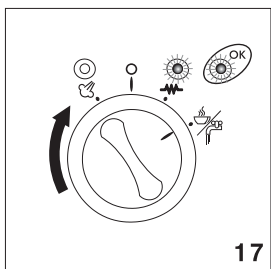
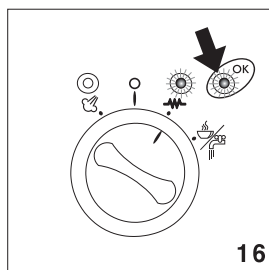
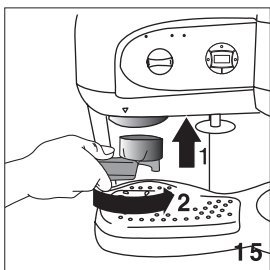
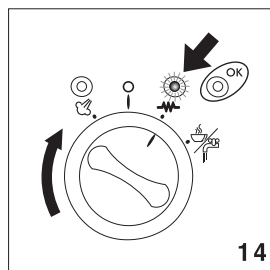
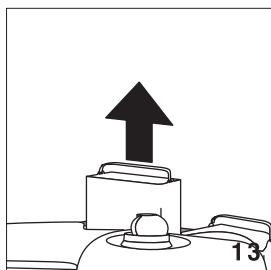
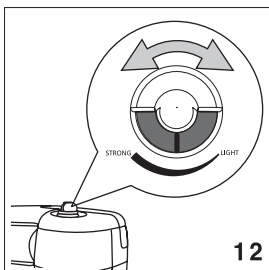
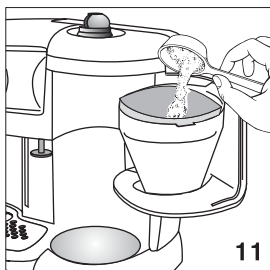
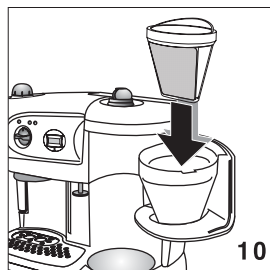
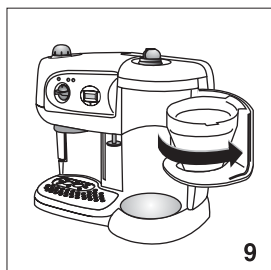
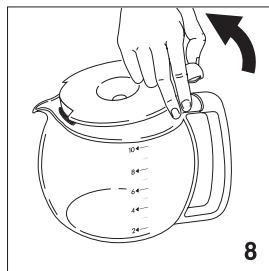
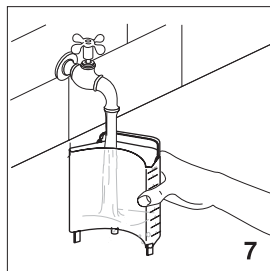
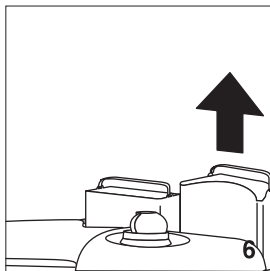
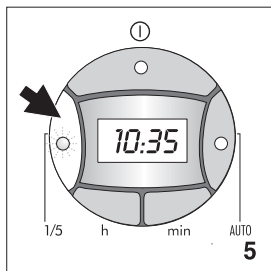
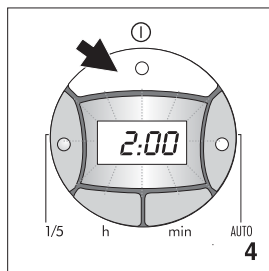
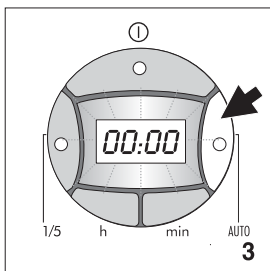
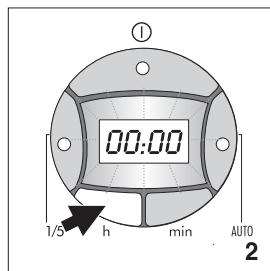
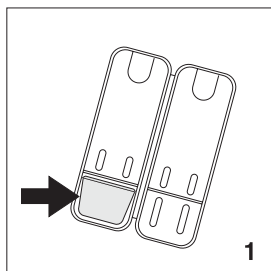


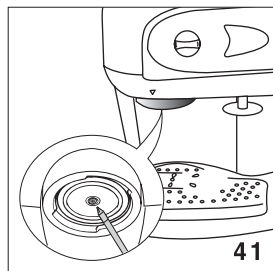
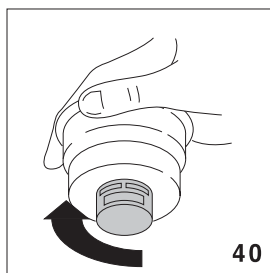
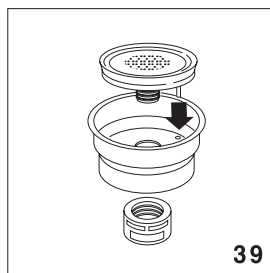
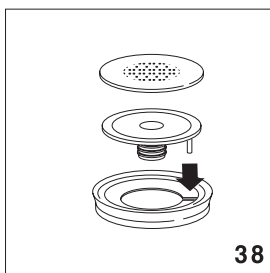
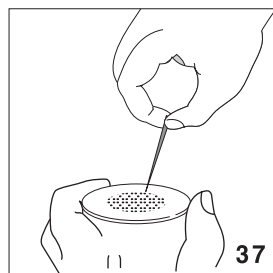
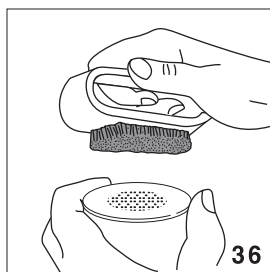
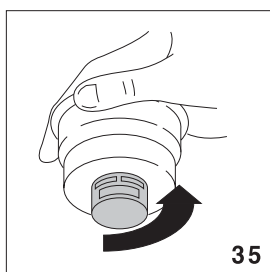
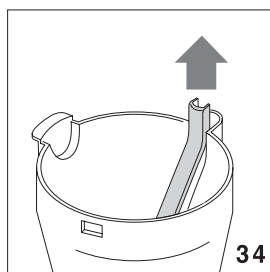
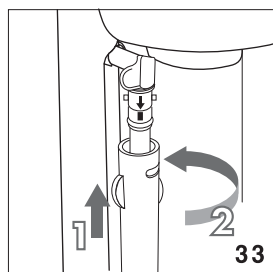
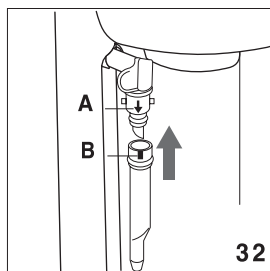
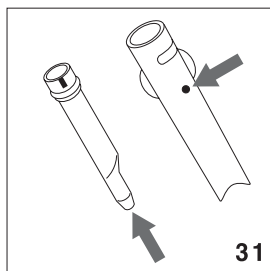
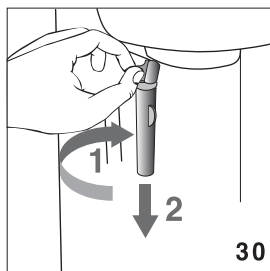
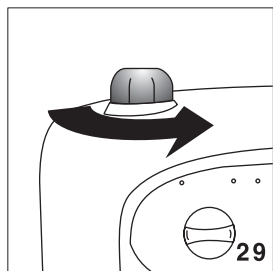
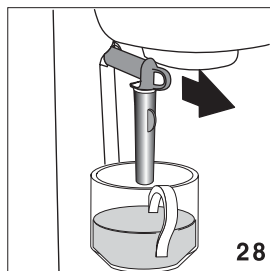
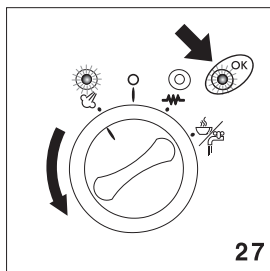
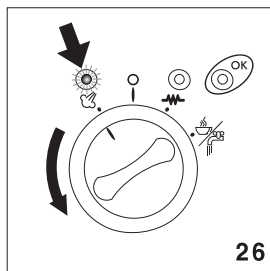
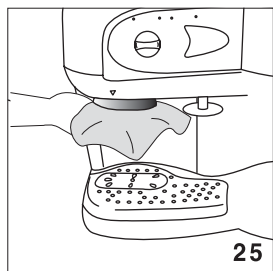
COFFEE MAKER



Owner's instructions







Please read this instruction booklet carefully before installing and operating the appliance. This is the only way to ensure the best results and maximum safety for the user.

DESCRIPTION OF THE APPLIANCE

The following terminology will be used on subsequent pages.

- A** Espresso coffee or steam selector knob
- B** Steam indicator light
- C** Espresso coffee on indicator light
- D** Espresso coffee or steam OK indicator light
- E** Drip coffee on/off button
- F** Drip coffee on/off indicator light
- G** Display
- H** AUTO indicator light
- I** Delayed start-up button
- J** Minute set button
- K** Hour set button
- L** 1-5 cups button
- M** 1-5 cups indicator light
- N** Espresso coffee water tank
- O** Drip coffee water tank
- O1** Chlorine filter holder (if fitted)
- O2** Chlorine filter (if fitted)
- P** Drip coffee "Flavour System" selector
- Q** Water tank cover
- R** Drip coffee filter holder
- R1** Permanent filter (if fitted)
- S** Flavour Saver
- T** Drip coffee warming plate
- U** Pressing pad
- V** Drip tray
- W** Cup tray for espresso coffee
- X** Steam delivery tube
- Y** Cappuccino maker
- Z** Nozzle
- Z1** Espresso boiler outlet
- Z2** Steam knob for cappuccino coffee
- Z3** Large filter for 2 cups ground coffee
- Z4** Filter holder for espresso coffee
- Z5** Small filter for 1 cup ground coffee or pods (if present)
- Z6** Coffee measure
- Z7** Jug for drip coffee

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. If in doubt, do not use the appliance and contact qualified personnel only.
- Do not leave packaging (plastic bags, polystyrene foam, etc) within reach of children as they could be dangerous.
- This appliance is for home use only. All other uses are considered improper and thus dangerous.
- The manufacturer cannot be held responsible for any damage caused by improper, erroneous and unreasonable 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 the appliance requires repair, contact an authorised technical 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.
- Check that the mains supply corresponds to the voltage on the appliance rating plate. Connect the appliance to an efficiently earthed mains socket with a minimum 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 plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by qualified personnel.
- Never install the machine in environments where the temperature may reach 0°C or lower (the appliance may be damaged if the water freezes).

CHLORINE FILTER (IF FITTED)

The filter eliminates the taste of chlorine from the water.

To install the filter, proceed as follows :

- Remove the chlorine filter from the plastic bag and rinse it in tap water.
- Lift the coffee lid, remove the filter holder from its housing by lifting it upwards.
- Open the filter holder by pressing the parts marked "PUSH", and carefully position the filter as shown in Fig. 1.
- Close the filter holder and replace in its housing in the drip coffee water tank. Press down as far as it will go.
- The chlorine filter must be replaced every 80 cycles, and always after six months of operation.

HOW TO MAKE DRIP COFFEE

HOW TO SET THE CLOCK

When the coffee machine is connected to the domestic mains supply for the first time, the figures 0:00 will flash on the display.

To set the time, proceed as follows:

1. Press the "HOUR" button (fig. 2) for about 2 seconds until the number of hours on the display increases;
2. Before the display ceases to flash (about 5 seconds), set the time required by repeatedly pressing the HOUR button.
3. Set the minutes by repeatedly pressing the MIN button (to speed up the operation, hold the button down).
4. After setting the hour, wait 5 seconds. When the display stops flashing, the hour programmed is memorised.

To reset the hour, press the HOUR button for about 2 seconds then follow the procedure described in point 2. The hour set will not be retained in the memory in the event of temporary power failure.

PROGRAMMING AUTOMATIC START-UP.

You can programme the appliance to prepare drip coffee automatically.

Make sure the time is set correctly. To set delayed start-up (the time you want to make the coffee), proceed as follows:

1. Press the "AUTO" button (fig. 3) for about 2 seconds until 0:00 flashes on the display;
2. Before the display ceases to flash (about 5 seconds), set the time required by repeatedly pressing the HOUR button.
3. Set the minutes by repeatedly pressing the MIN button.

4. After 5 seconds, the display will stop flashing and the programmed time will be memorised;
5. After programming the appliance, to obtain coffee at the time set, just press the AUTO button. The indicator light on the button will come on.

If you want to change the delayed start up time set, press the AUTO button for about 2 seconds then set a new time as described in point 2.

Bear in mind that at the time set, the appliance will start to make drip coffee only. The espresso coffee machine will not come on.

LENGTH OF WARMING TIME (AUTOMATIC SHUT-OFF TIME)

The appliance is programmed by the manufacturer to keep the coffee hot for two hours after start-up.

However, this setting can be changed as follows:

1. Press the coffee "ON/OFF" button (fig. 4) for about 2 seconds until 0:00 flashes on the display;
2. Modify the time required by repeatedly pressing the HOUR button (and also the MIN button if required);
3. After setting the time, wait 5 seconds. When the display stops flashing, the time will be memorised:
NB: If 0:00 is set, the appliance keeps the coffee hot for an unlimited period.

SETTING 1 – 5 CUPS

To improve extraction and the aroma when making less than 6 cups, press the 1-5 cups coffee button (fig. 5). The 1-5 cups coffee LED will light up.

PREPARING DRIP COFFEE

- Lift the cover and remove the water tank on the right (fig. 6).
- Fill the tank with fresh clean water up to the mark corresponding to the number of cups of coffee to be prepared, taking care not to exceed the MAX level (fig. 7).
- Replace the tank in the appliance, pressing lightly to open the valve on the bottom of the tank. The tank may also be filled without being removed using the drip coffee jug marked with the level indicators (fig. 8).
- Open the filter holder by rotating towards the right (fig. 9).
- Position the permanent filter (if fitted) or the paper filter in the filter holder (fig. 10).
- Place the ground coffee in the filter, using the measuring spoon supplied, and level evenly (Fig. 11).

As a general rule, use a level measure of coffee (about 7 grams) for each cup required (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".

NB: The coffee machine is fitted with a "Flavour Saver" device inside the drip coffee filter holder. This increases coffee infusion time to improve extraction. The resulting coffee has a full intense flavour.

- Press the DRIP COFFEE ON/OFF button (fig. 4). The ON indicator light on the button comes on and the appliance starts to make the coffee. (To make the coffee at the programmed time, press the AUTO button (fig. 3) and the AUTO light on the button 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.

To keep the coffee hot after percolation, place the jug on the hot plate and leave the appliance on (drip coffee indicator on). The coffee in the jug is kept at the right temperature.

- To turn the appliance off, press the DRIP COFFEE ON/OFF button.

HOW TO CHOOSE THE FLAVOUR OF THE DRIP COFFEE

With the Flavour System, the flavour of the drip coffee can be chosen according to personal taste. By turning the flavour selector knob (fig. 12), the coffee machine can be set for 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 MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

Lift the cover and remove the water tank on the left (fig. 13) by pulling it upwards. Fill the tank with cold clean water. 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 UNIT

To obtain espresso coffee at the right temperature, the coffee machine must be preheated. Turn the selector knob to the  position (fig. 14) at least half an hour before making the coffee, making sure the filter holder is attached to the appliance (check that the steam knob is closed). To attach the filter holder, position it under the boiler outlet with the handle towards the left (fig. 15), push it upwards and at the same time rotate the handle towards the right. Rotate firmly. Wait for half an hour, then make the coffee as described in the following chapter.

Alternatively, preheating can be achieved more rapidly proceeding as follows:

1. Turn the appliance on by rotating the selector knob to the  position (fig. 14) 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 indicator light to come on (fig. 16), then immediately rotate the selector knob to the  position (fig. 17), run the water off until the OK indicator light goes out, then interrupt delivery by rotating the selector knob to the  position (fig. 14).
4. Empty the cup. Wait until the OK indicator light comes on again then repeat the same operation.

(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. 18. 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. 19). 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, clean the filter from residues of ground coffee from the previous infusion.

NB: Use top quality fine-ground coffee for espresso coffee machines.

IMPORTANT: for correct operation, before adding the ground coffee to the filter holder, clean the filter from residues of ground coffee from the previous infusion.

3. Distribute the ground coffee evenly and press lightly with the pressing pad (fig. 20).

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 the filter holder to the appliance.

Rotate firmly (fig. 15) to avoid leaks of water.

5. Place the cup or cups (ideally preheated by rinsing with a little hot water) under the filter holder spouts (fig. 21).

6. Make sure the espresso OK indicator light (fig. 16) is on (if off, wait until it comes on), then select ☕ (fig. 17) until the required quantity is obtained. To interrupt, place the selector back in the ☞ position (fig. 14).

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 using the lever incorporated in the handle and empty the grounds by turning the filter holder upside down and tapping (fig. 22).

9. To turn the appliance off, rotate the selector knob to the "O" position (fig. 23)

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 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. 18.

3. Insert a pod, centring it as far as possible on the filter (fig. 24). 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. 15).

5. Proceed as in points 5, 6 and 7 in the previous paragraph.

HOW TO MAKE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups.

2. Rotate the selector knob to the ☕ position (fig. 26). The steam indicator light ☕ comes on (fig. 26).

3. Wait until the OK indicator light comes on (fig. 27) indicating that 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 increases in volume by 2 or 3 times.

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

5. Remove the cappuccino maker by pulling forwards and rotating to the left (fig. 28). During this operation, avoid touching the boiler outlet as it is hot. Place the recipient containing the milk under the cappuccino maker.

6. Immerse the cappuccino maker in the milk for about 2 cm and rotate the steam knob anticlockwise (fig. 29) (rotating the knob more or less varies the quantity of steam discharged by the cappuccino maker). The milk now starts to increase in volume and take on a creamy appearance.

7. When the required temperature is reached (the ideal is 60°C), interrupt steam delivery by rotating the steam knob clockwise.

8. 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.

NB: 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 cappuccino maker after use. Proceed as follows:

1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 29).

2. With one hand, hold the top part stationary and with the other unscrew the cappuccino maker by rotating clockwise and extracting from the nozzle (fig. 30).

3. Remove the steam nozzle from the delivery tube.

4. Wash the cappuccino maker and steam nozzle thoroughly with warm water.
5. Make sure the two holes shown in fig. 31 are not blocked. If necessary, clean with a pin.
6. Replace the steam nozzle by inserting it in the steam tube, lining up arrow A and notch B shown in fig. 32.
7. Replace the milk frother by inserting it and rotating anticlockwise (fig. 33).

HOT WATER PRODUCTION

1. Turn the appliance on by rotating the selector knob to the  position (fig. 14).
2. Place a recipient under the cappuccino maker.
3. When the OK indicator light comes on, position the selector knob as shown  (fig. 17) and at the same time, rotate the steam knob anticlockwise (fig. 29). Hot water is delivered from the cappuccino maker;
4. To interrupt delivery of hot water, rotate the steam knob clockwise and position the selector knob to "O".

CLEANING AND MAINTENANCE

1. When cleaning the coffee machine, do not use solvents or abrasive detergents. 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.

CLEANING THE FLAVOUR SAVER

To facilitate cleaning of the Flavour Saver, it can be removed from the filter holder (R) by pulling it upwards (fig. 34). To replace, just slide the Flavour Saver into the guides on the inside edge of the drip coffee filter holder.

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. 35) 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.38).
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 36). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 37).
- Replace the filter and gasket on the plastic disk as

shown in figure 38. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 38.

- Replace the assembly into the steel filter container (fig. 39), making sure the pin is inserted into the hole in the support (see arrow in fig. 39).
- Finally, screw on the cap (fig. 40).

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. 41);
- Clean the boiler with a damp cloth (fig. 25);
- Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- Continue to rub the boiler outlet while rinsing under the tap,
- Replace the boiler outlet.

Failure to clean as described above invalidates the guarantee.

DESCALING THE ESPRESSO COFFEE UNIT

You are recommended to descale the coffee machine about every 300 coffees. You should use a commercially available product specifically for descaling espresso coffee machines. If you cannot obtain such a product, you can also follow the procedure below.

1. Fill the espresso coffee water tank with 1 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 outlet.
5. Rotate the selector knob to the  position (fig. 17) and run off half the solution in the tank. Then interrupt the flow by rotating the selector to the "O" position (fig. 23).
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 the solution and scale, rinse the tank well, fill with clean water and replace in its housing.
8. Rotate the selector knob to the  position and run off the water until the tank is completely empty;
9. Rotate the selector knob to the  position 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.

DESCALING THE DRIP COFFEE UNIT

Over time, calcium in the water may cause obstructions, reducing the efficiency of the coffee machine.

The coffee machine has a system to monitor the quantity of scale. When the scale builds up excessively, the ON/OFF coffee indicator light starts flashing. This means the appliance should be descaled.

To descale, always use special commercially available descaling products for drip coffee machines. If these products are not available, you can also follow the procedure below.

1. Pour four cups of water into the jug;
2. Dissolve two spoonfuls of citric acid (about 30 grams), available from chemist's or drug stores, and pour the solution into the drip coffee water tank;
3. Place the jug on the warming plate;
4. Press the drip coffee ON/OFF switch, percolate the equivalent of one cup and then switch off the appliance;
5. Leave the solution to work for 15 minutes. Repeat operations 4 and 5 again.
6. Turn the appliance on and run off the 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).

Failure to clean as described above invalidates the guarantee.

PROBLEM	POSSIBLE CAUSES	SOLUTION
The drip coffee takes longer to percolate	The drip coffee machine needs to be descaled	Perform the descaling procedure as described in the paragraph "Descaling the drip coffee unit".
The drip or espresso coffee has an acid flavour.	Inadequate rinsing after descaling	Rinse the appliance as described in the chapter "Descaling the drip coffee unit" or "Descaling the espresso unit".
The espresso coffee is cold	The espresso OK indicator light was not on when the coffee was run off.	Wait until the espresso OK indicator light comes on
	The appliance was not preheated	Preheat as described in the paragraph "Preheating the espresso coffee unit".
	The cups were not preheated	Preheat the cups by rinsing with hot water
No espresso coffee is delivered	No water in the tank	Fill the tank with water
	The holes in the filter holder spouts are blocked	Clean the spout holes
The espresso coffee drips from the edges of the filter holder rather than the holes	The filter holder is inserted incorrectly	Attach the filter holder correctly and rotate as far as it will go.
	The espresso boiler gasket has lost elasticity	Have the espresso boiler gasket replaced at a service centre
	The filter holder spout holes are blocked	Clean the spout holes.
The pump is excessively noisy	The water tank is empty	Refill the tank
The espresso coffee froth is light coloured (the coffee is delivered from the spout too fast)	The ground coffee is inadequately pressed.	Press the ground coffee more firmly.
	The quantity of ground coffee is inadequate.	Increase the quantity of coffee
	The ground coffee is too coarse.	Use only ground coffee for espresso coffee machines
The coffee froth is dark (the coffee is delivered by the spout too slowly)	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	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	Milk not cold enough Cappuccino maker dirty	Always use semi-skimmed milk at refrigerator temperature. Thoroughly clean the holes in the cappuccino maker as described in the paragraph "Cleaning the cappuccino maker".