



# User Manual

**Spend a little** Live a lot

## AMBIANO ESPRESSO MACHINE



**Product  
Info**



[www.aldi.co.uk](http://www.aldi.co.uk)

**+ VIDEO**

# QR codes take you where you want to go quickly and easily

Whether you require **product information**, **spare parts** or **accessories**, details on **warranties** or **aftersales services**, or if you want to watch a **product demonstration video**, our QR codes will take you there in no time at all.

## What is a QR code?

A QR code (QR = Quick Response) is a type of matrix that can be read with a smartphone camera and that contains a link to a website or contact details, for example.

**Advantage:** You do not need to manually enter a website address or contact details.

## This is how it works

To scan the QR code, all you need is a smartphone with QR code reader software and an internet connection.\* This type of software can be downloaded for free from your app store.

## Try it out now

Just scan the QR code with your smartphone and find out more about the Aldi product you have purchased.\*

## Your Aldi Service Portal

All details mentioned above can also be found in the Aldi Service Portal at [www.aldi.co.uk](http://www.aldi.co.uk).

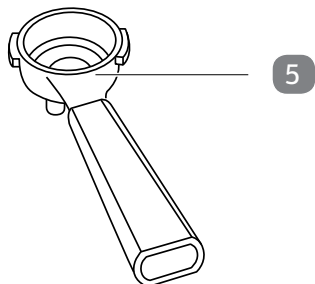
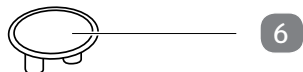
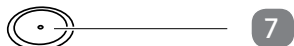
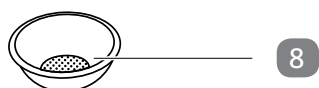
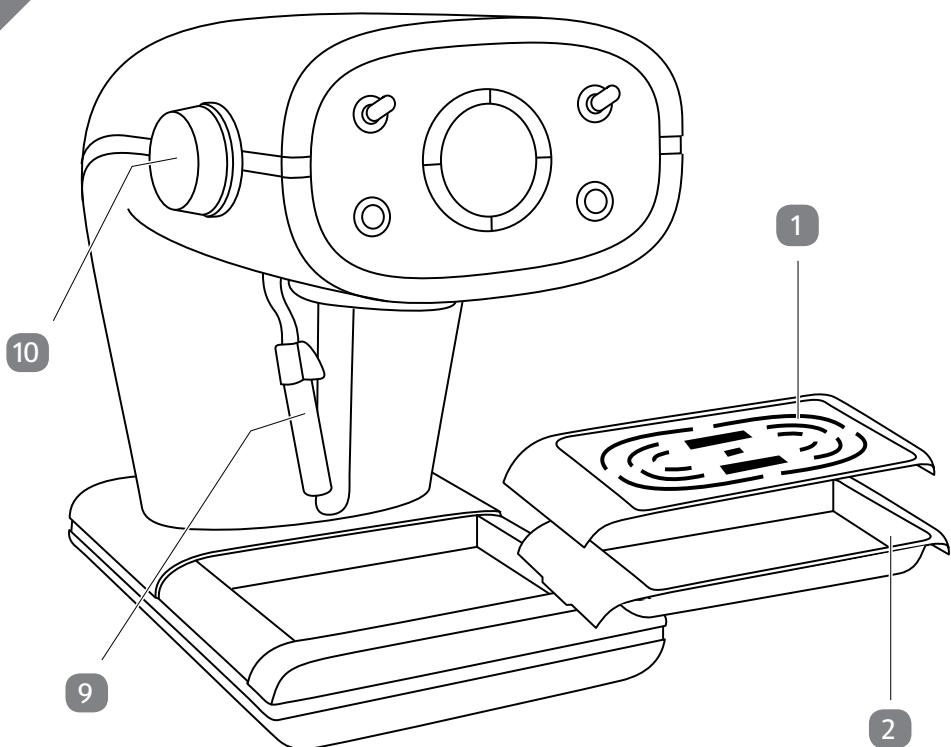


\* Depending on your tariff plan you may be charged for the connection.

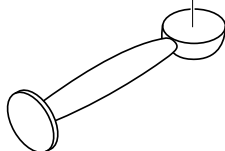
# Contents

<b>Overview .....</b>	<b>4</b>
<b>Use.....</b>	<b>5</b>
<b>Scope of delivery/device parts.....</b>	<b>6</b>
<b>General information.....</b>	<b>7</b>
Reading and storing the user manual .....	7
Explanation of symbols .....	7
<b>Safety .....</b>	<b>8</b>
Proper use.....	8
Safety notes .....	8
<b>First use.....</b>	<b>12</b>
Checking the espresso machine and package contents.....	12
Pre-use cleaning.....	12
<b>Using the espresso machine .....</b>	<b>13</b>
Coffee preparation .....	13
Making espresso .....	13
Making cappuccino .....	15
Making further cups of coffee.....	16
Filling the water tank during use.....	17
<b>Cleaning and maintenance.....</b>	<b>17</b>
Cleaning the filter .....	18
Cleaning the silicone disc .....	19
Cleaning the filter holder seat .....	19
Cleaning the steam wand .....	20
Cleaning the espresso machine body .....	20
Decalcification .....	20
<b>Troubleshooting.....</b>	<b>21</b>
<b>Storage .....</b>	<b>23</b>
<b>Technical data .....</b>	<b>23</b>
<b>Declaration of conformity .....</b>	<b>23</b>
<b>Disposal.....</b>	<b>24</b>
<b>Warranty card (GB) .....</b>	<b>25</b>
<b>Warranty conditions.....</b>	<b>26</b>
<b>Warranty card (IRE) .....</b>	<b>27</b>

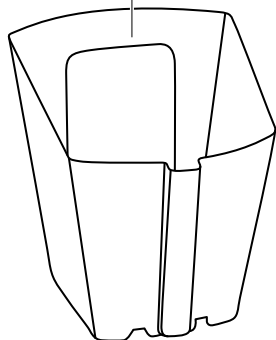
A



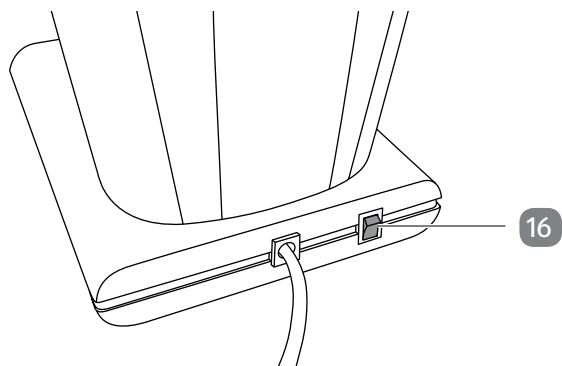
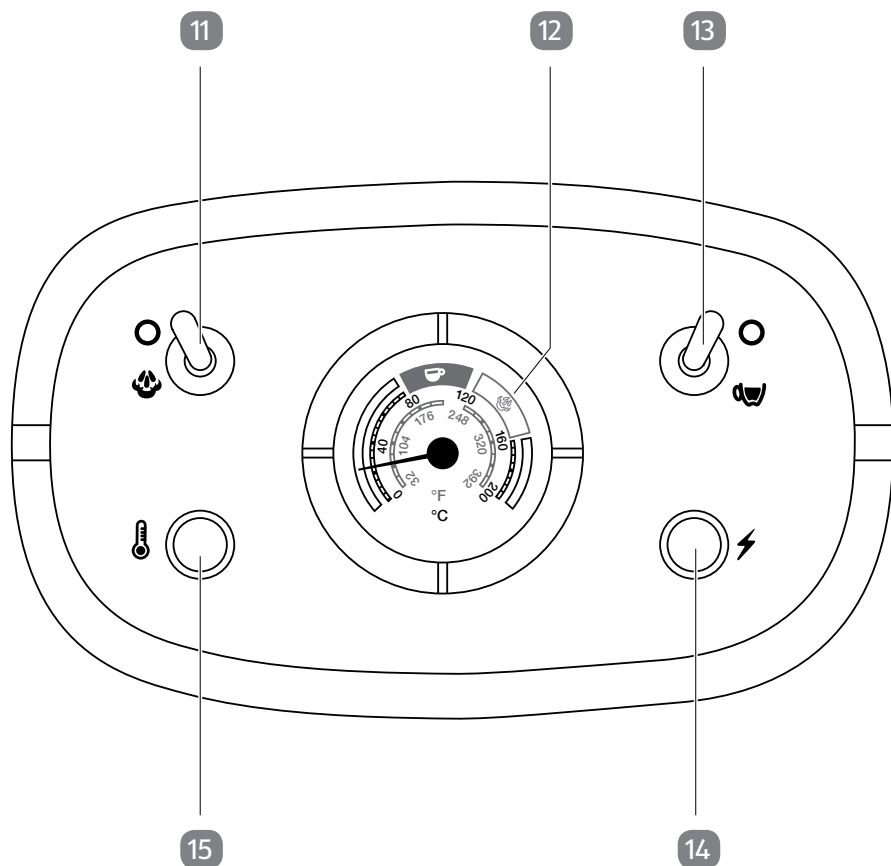
4



3



B



## Scope of delivery/device parts

- 1 Cup grill
- 2 Drip basin
- 3 Removable water tank
- 4 Coffee measure/presser
- 5 Filter holder
- 6 Plastic double spout
- 7 Perforated silicon disc
- 8 Filter
- 9 Steam wand
- 10 Steam adjustment knob
- 11 Steam function switch
- 12 Boiler thermometer (C° and F°)
- 13 Coffee brewing switch
- 14 On indicator light
- 15 Boiler temperature light
- 16 On/Off switch

# General information

## Reading and storing the user manual



This user manual accompanies this espresso machine and contains important information on setup and handling.

Before using the espresso machine, read the user manual carefully. This particularly applies to the safety notes. Failure to do so may result in personal injury or damage to the espresso machine.

The user manual is based on the standards and rules in force in the European Union. When abroad, you must also observe country-specific guidelines and laws.

Store the user manual for further use. Make sure to include this user manual when passing the espresso machine on to third parties.

## Explanation of symbols

The following symbols and signal words are used in this user manual, on the espresso machine or on the packaging.



This signal word designates a hazard with moderate risk, which may result in death or severe injury if not avoided.



This signal symbol/word warns of possible damage to property.



This symbol provides you with useful additional information on handling and use.



Declaration of Conformity (see chapter “Declaration of Conformity”): Products labelled with this symbol meet all applicable provisions of the European Economic Area



This espresso machine is classified as protection class I and must be connected to an earthed mains socket.

### AFTER SALES SUPPORT

GB 01924 481053  
IRE 01-4968036/4963993

GB kenilworthelec@eircom.net  
IRE customerservice@jaleno.com

# Safety

## Proper use

The espresso machine is exclusively designed for preparing espresso, cappuccino, and coffee. It is only intended for private use and not suitable for commercial purposes.

Only use the espresso machine as described in this user manual. Any other use is considered improper and may result in damage to property.

The manufacturer or vendor cannot be held liable for damages incurred through improper or incorrect use.

## Safety notes

### **WARNING!**

### **Risk of electric shock!**

A faulty electrical installation, excessive line voltage or incorrect operation may result in an electric shock.

- Only connect the espresso machine if the mains power supply corresponds to the voltage shown on the product rating plate.
- Only connect the espresso machine to an easily accessible socket so that you can quickly disconnect it from the power supply in the event of a problem.
- Do not operate the espresso machine if there are visible damages or if the power cord or plug is defective.
- If the power cord of the espresso machine is damaged, the manufacturer, its customer service team or a person with similar qualifications must replace it. Improper repair may result in considerable risk of injury to the user.
- Do not open the housing; instead, have a qualified professional perform repairs. Contact a qualified workshop for this. Liability and warranty claims are waived in the event of repairs performed by the user, improper connection or incorrect operation.
- Only parts that comply with the original device data may be



used for repairs. This device contains electrical and mechanical parts which are essential for providing protection against sources of danger.

- The espresso machine must not be operated with an external timer or separate remote control system.
- Do not immerse the espresso machine, the power supply unit, or power cord in water or other liquids.
- Never touch the power plug with wet or damp hands.
- Do not pull the power plug out of the socket by the cord; instead, always pull it out by the plug itself.
- Never move, pull, or carry the espresso machine by its power cord.
- Keep the espresso machine and power cord away from open flames and hot surfaces.
- Lay the power cord so that it does not pose a tripping hazard.
- Do not kink the power cord and do not lay it over sharp edges.
- Only use the espresso machine indoors. Do not use the espresso machine in damp rooms or in the rain.
- Before filling the water tank with water, always turn the espresso machine off and unplug it.
- Never store the espresso machine such that there is a risk of it falling into a tub or sink.
- Never reach to retrieve the espresso machine if it has fallen into water. In such a case, immediately disconnect the power plug.
- Never insert any objects into the housing.
- Always switch the espresso machine off and unplug it when you are not using it, when you intend to clean it, or in the event of a malfunction.

**⚠ WARNING!****Risk of burns!**

The espresso machine contains many very hot metal parts and hot jets of water and steam which may cause burns and scalding.

- Never direct the steam or hot water jet towards parts of the body; handle the steam/hot water spout with care.
- Do not touch the outer metallic parts of the espresso machine and of the filter holder once the espresso machine is in operation.
- If water does not come out of the filter holder, it may be because the filter is clogged. Stop the brewing and wait 10 seconds. Carefully remove the filter holder being aware that any remaining pressure could cause splashes or squirts of hot water. Then clean as described in the chapter “Cleaning and maintenance.”

**⚠ WARNING!**

**Danger for children and persons with impaired physical, sensory or mental capacities (e.g. partially disabled persons, older persons with reduced physical and mental capacities) or lack of experience and knowledge (e.g. older children).**

- This espresso machine is not suitable for persons with impaired physical, sensory or mental capacities or those lacking experience and knowledge unless they are supervised or have been instructed in how to safely use the espresso machine and have understood the risks associated with operating it. This espresso machine must not be used by children.
- Cleaning and maintenance must not be carried out by children.
- Children must be supervised to ensure they do not play with the espresso machine.
- Keep children away from the espresso machine and power cord.



- Do not leave the espresso machine unattended while in operation.

**⚠ WARNING!****Risk of suffocation!**

Make sure that children do not play with the plastic wrapping. They may get caught in it when playing and suffocate.

- To avoid the danger of suffocation keep out of reach of babies and children.

**NOTICE!****Risk of damage!**

Improper handling of the espresso machine may damage it.

- Do not lift the espresso machine by grasping its water tank or its tray, but only by grasping its body.
- Do not fill the water tank above the “Max” marker line.
- Never use the espresso machine without water as this will cause the pump to burn out.
- Never fill the water tank with hot or boiling water.
- Do not place the espresso machine on hot surfaces or near open flames.
- Do not let the power cord touch any part of the espresso machine.
- Do not use sparkling (carbonated) water.
- Do not put anything other than coffee grounds in the filter.
- Do not leave the espresso machine at a room temperature below 0 °C because the water could freeze and damage the boiler.

# First use

## Checking the espresso machine and package contents

1. Check to make sure that all components and accessories have been received (see **Fig. A**).
2. Take the espresso machine out of the packaging and check whether it or any of the individual parts have been damaged. If this is the case, do not use the espresso machine. Contact the manufacturer via the service address indicated on the warranty card.

## Pre-use cleaning

If you are starting the machine for the first time, or after a period of time during which it has not been used, it is recommended that at least one cup of water be allowed to pass through the boiler's hydraulic circuit.

1. Remove the packaging material and all plastic wrapping.
2. Clean all parts of the espresso machine before first use as described in the chapter "Cleaning and maintenance."
3. Make sure that the coffee brewing switch **13** is switched to the off or (○) position.
4. Fill the removable water tank **3** with cold water and place it securely back into the espresso machine.
5. Turn on the espresso machine by pressing the on/off switch **16** once. The on indicator light **14** should now come on.
6. Put the filter holder **5** up into the espresso machine, pushing the handle to the right to lightly secure it.
7. Place containers under the filter holder and the steam wand **9**. Then move the coffee brewing switch to the "brew coffee" position (☕).
8. Wait until water comes out of the filter holder, then open the steam adjustment knob **10** by turning it away from you, letting a jet of water come out.
9. Stop the water flow by moving the coffee brewing switch back into the (○) position and closing the steam adjustment knob by turning it towards you.
10. Wait for the boiler temperature indicator light **15** to come on.

The espresso machine is now ready for use.

# Using the espresso machine

## Coffee preparation

In order to prepare the perfect cup of coffee, preheating of the filter holder and cup is recommended.

1. Put the filter holder **5**, with no coffee grounds, up into the espresso machine.
2. Place your coffee cup on the cup grill **1**.
3. When the boiler temperature light **15** has come on, move the coffee brewing switch **13** to the “brew coffee” (☕) position.
4. Let the espresso machine run for about 10 seconds. This will heat up the filter holder as well as your coffee cup.
5. Move the coffee brewing switch back to the “off” position (○) and remove and empty the filter holder of any remaining water. Empty your cup and you are ready to brew coffee.

## Making espresso



If too much ground coffee is put inside the filter, turning the filter holder may be difficult and/or you may get leaks from the filter holder when the coffee is being dispensed.

### WARNING!

### Risk of burns!

Removing the filter holder while the coffee brewing switch is turned on (in coffee brewing position ☕) may cause splashes or spurts of very hot water or coffee.

- Wait about 10 seconds after the coffee has been dispensed before slowly removing the filter holder.

When warming up, the espresso machine may release small puffs of steam from the filter holder; this is perfectly normal. To make a cup of espresso, proceed as follows:

1. Make sure that the coffee brewing switch **13** is switched in the (○) or “off” position.

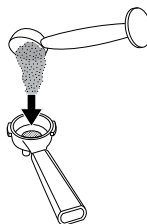
2. Fill the removable water tank **3** with cold water and place it securely back into the espresso machine.



3. Turn on the espresso machine by pressing the on/off switch **16** once. The on indicator light **14** should now come on.
4. Put the plastic double spout **6** into the filter holder **5**, followed by the perforated silicon disk **7**, and then the filter **8**.
5. Fill the coffee measure/presser **4** with a flat spoonful of coffee, evenly distributing it and firmly pressing it into the filter using the other end of the coffee measure/presser, turning it a bit as you do so.

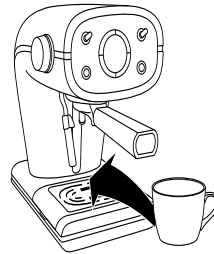
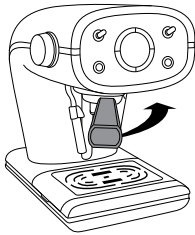


- For two cups of coffee use two measures; for one cup, use one measure.



6. Put the filter holder up into the espresso machine, pushing the handle to the right, making sure it is well-tightened.

7. Place a coffee cup on the cup grill **1**, and let the filter holder pre-heat for a few minutes to ensure a nice, hot cup of espresso. For cups of espresso that follow, this will not be necessary.



8. When the boiler temperature light **15** has come on, move the coffee brewing switch **13** to the “brew coffee” (☕) position.
9. When the desired amount of espresso has been reached, move the coffee brewing switch back to the (○) position to stop the flow.
- The maximum serving of espresso is 50 ml.
  - If the espresso comes out slower than normal, press the coffee with less force.
  - When using coffee cream grounds, press it more firmly.
  - To find your perfect cup of espresso, experiment with different mixtures and types of ground coffee.



The boiler temperature light will go on and off at regular intervals indicating that the boiler's thermostat is keeping the water as the right temperature (~ 100 °C/212 °F for brewing coffee and ~ 150 °C/302 °F for making steam).

## Making cappuccino

When warming up, the espresso machine may release small puffs of steam from the filter holder; this is perfectly normal. To make a cup of cappuccino, hot chocolate, or heat any beverage, proceed as follows:

1. Make a cup of espresso as described in the chapter “Making espresso.” Set the espresso aside and pour some milk into a frothing pot or mug.
2. Switch the boiler into “steam mode” by moving the steam function switch **11** to the steam position (☁) and wait until the boiler temperature light **15** comes on.
  - This indicates that the boiler has reached the right temperature to produce steam (~ 150 °C/302 °F).

3. Place a cup underneath the steam wand **9** to catch the small amount of water that will come out, and open the steam adjustment knob **10** by turning it away from you, just until a strong jet of steam comes out, then close it again by turning it towards you.
4. Plunge the steam wand into the pot of milk as far as it will go and open the steam adjustment knob until the right amount of steam is reached.
5. Move the pot of milk in slow circles until the desired amount of milk foam is reached.
  - Only dispense steam when the boiler temperature light is on.
6. Remove the pot of milk from the steam wand and dispense the steam for a few seconds in order to free the hole of any milk residue.
7. Close the steam adjustment knob and move the steam function switch back to the (O) position.



During frothing, you may notice that the boiler temperature light goes on and off from time to time. This indicates that the boiler thermostat is keeping the water at the required for the steam supply at the right temperature.

8. Clean the steam wand by wiping it with a damp cloth.

## Making further cups of coffee

To prepare a cup of coffee right after making cappuccino, it is necessary to bring the boiler back to the coffee preparation temperature by proceeding as follows:

1. Move the steam function switch **11** to the (O) position to cool down the boiler.
2. Wait for the boiler temperature light **15** to turn off and then back on again.

To cool the heating unit more quickly, proceed as follows:

1. Place a container underneath the steam wand **9**.
2. Move the coffee brewing switch **13** to the coffee brewing position (☞).
3. Open the steam adjustment knob **10** by turning it towards you until water begins to flow out.
4. When the boiler temperature light goes out, close the steam adjustment knob.
5. When the boiler temperature light comes back on, the espresso machine is ready to brew coffee again.





**Auto-off function:** if the espresso machine is turned on but not in use, the auto-off function operates after approximately 30 minutes. This function puts the espresso machine in standby. The on indicator light will be off. To restart the espresso machine press the power button again.

## Filling the water tank during use

No special operation is necessary when the water in the tank runs out because the espresso machine is equipped with a special self-priming device that stops air from entering into the water circulation. Just unplug the espresso machine, pull out the tank, and fill it with fresh cool water again.

## Cleaning and maintenance

Regular maintenance and cleaning preserve and keep the espresso machine efficient for a longer amount of time.

### **WARNING!**

#### **Burn hazard!**

The espresso machine will get hot during operation!

- Turn off and unplug the espresso machine before cleaning.
- Let the espresso machine cool down completely before each cleaning!
- Slowly remove and disconnect the filter holder because any remaining pressure could cause splashes and squirts of hot liquid.

### **NOTICE!**

#### **Risk of short circuit!**

Water that has penetrated the housing may cause a short circuit.

- Make sure that no water penetrates the housing.
- Never immerse the espresso machine in water.

**NOTICE!****Risk of damage!**

Improper handling of the espresso machine may result in damage.

- Do not use any aggressive cleaners, brushes with metal or nylon bristles, sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.
- Do not put the espresso machine in the dishwasher, as this will destroy it.
- Do not use direct jets of water.

**Cleaning the filter**

1. Unplug the espresso machine before cleaning.
2. Let the espresso machine cool off completely.
  - Check that the holes are not clogged and if so, clean them with a small brush.
3. Put the filter **8** into the filter holder **5** and couple it to the espresso machine.
4. Place a container underneath the filter holder.
5. Move the coffee brewing switch **13** to the coffee brewing position (☑) in order to start the flow of water through the filter holder with the filter inside, without coffee grounds in order to dissolve or remove any coffee residue or impurities.

**Once a day cleaning**

The filter can potentially clog over time after repeated use. To lengthen its durability and to avoid a complete blockage, we recommend the following normal equipment maintenance. At the end of the day, rinse the filter with hot water and observe the following:


1. Couple the filter holder to the espresso machine, making sure that there are no coffee grounds in the filter and that the machine is very hot. Place a container under the filter holder.
2. Move the coffee brewing switch **13** to the coffee brewing position (☑) in order to start the flow of water and let it run for about 15-20 seconds.
3. Move the coffee brewing switch back to the (○) position to stop the flow and then remove the filter holder from the espresso machine.

## Deep cleaning

It is advisable to thoroughly clean the filter about every 3 months using a simple dishwasher detergent tab (without added rinse aid or other chemical additives). To perform a thorough cleaning, proceed as follows:

1. Put a dishwasher detergent tab into the filter (without coffee) when the espresso machine is hot (after heating for at least 5 minutes).
2. Couple the filter holder to the espresso machine and put a container underneath the filter holder.
3. Move the coffee brewing switch to the coffee brewing position to start dispensing water, then dispense water for 15-20 seconds.
4. Stop the water flow and let the tab act for at least 15 minutes while keeping the filter holder coupled on the espresso machine.
5. Repeat the water dispensing operation by operating the pump for about 15-20 seconds, and then letting it rest for another 15-20 seconds, until two tanks of water are used up.
6. Remove the filter holder from the espresso machine, remove the filter and rinse it well under running tap water.
7. Turn off the espresso machine, unplug the power cord from the socket and clean the coupling seat of the filter holder with a sponge in order to remove any detergent residue.
8. Turn the espresso machine back on, couple the filter holder once again and dispense at least 2 cups of water again to complete the rinsing.

## Cleaning the silicon disc

Wash the perforated silicon disc  under running water, bending it slightly on the sides in order to free the centre hole of any residue of coffee grounds that could clog it.

## Cleaning the filter holder seat

With time, coffee residue may accumulate on the filter holder seat (where the filter holder connects to the espresso machine). The residue can be removed with a toothpick, letting water run through without fitting the filter holder, and then wiping it with a damp cloth.

## Cleaning the steam wand

### **WARNING!**

#### **Burn hazard!**

The steam wand can get very hot during and after operation.

- Only clean the steam wand when the chrome-plated pipe is cold.

1. Pull the chrome-plated pipe off of the steam wand **9** and unscrew the steam nozzle.
2. Wash both of them under running water using a non-abrasive cloth.
3. If necessary, clean the small steam outlet hole again with a pin.
4. Screw the steam nozzle back on the wand and push the chrome-plated pipe back over it until it snugly fits over the rubber handhold.
5. After use, always let the steam nozzle run for a few seconds so as to free the outlet from any possible residue.

## Cleaning the espresso machine body

- Periodically clean the inside of the tank with a sponge or damp cloth.
- Remove the cup grill **1** and wash it under running water; remove the drip basin **2** from the espresso machine, empty it, and wash it under running water.
- Only clean the fixed parts of the espresso machine using a damp, non-abrasive cloth so as to not damage anything.

## Decalcification

Good maintenance and regular cleaning preserve and keep the espresso machine efficient for a longer period of time, considerably limiting the risks of lime deposits forming inside the espresso machine. However, should your espresso machine fail to work properly as a result of the frequent use of hard, high calcium content water, you may perform a decalcification procedure to restore its operational efficiency. Should you need to decalcify the espresso machine, please follow the instructions which come with the decalcifying product.

# Troubleshooting

If there are problems with operation, immediately turn off the espresso machine and unplug it from the socket outlet.

Problems	Causes	Solutions
The espresso machine does not supply steam.	There is not enough water and the pump cannot suck it up.	Check that the water level in the tank is correct. If necessary, fill with cool tap water.
	The steam exit hole on the dispenser wand is clogged.	Unclog any deposits that may have formed in the hole of the dispenser wand with a pin.
Coffee overflows from the edges of the filter ring.	Probably an excess amount of ground coffee has been placed in the filter preventing the filter ring from being correctly tightened into its housing.	Carefully and slowly remove the filter, as any remaining pressure could cause splashes or squirts. Clean the coupling seat with a sponge. Repeat the operation placing the correct quantity of coffee in the filter.
	Residues of ground coffee have remained on the gasket of the filter holder coupling seat.	Clean the seal with a toothpick or sponge.
	The exit holes of the filter containing coffee grounds are clogged.	Slowly remove and disconnect the filter holder because any remaining pressure could cause splashes or squirts. Clean the clogged filter holes with a small brush or a pin.

Problems	Causes	Solutions
There is no coffee dispensed or it comes out too slow.	The holes of the perforated silicon disc in the filter holder coupling seat are clogged.	Turn on the machine without the filter holder, running the water through it. If the water still does not come out from all the holes evenly, the espresso machine needs to be decalcified.
	The exit holes of the filter containing coffee grounds are clogged.	Carefully and slowly remove the filter, as any remaining pressure could cause splashes or squirts. Clean the clogged filter holes with a small brush or pin.
	The coffee blend is ground too fine.	Try using coarser coffee blends.
	The coffee blend is pressed down too much.	Amper coffee inside the filter using less pressure.
	The tank is not inserted well.	Fit the tank securely by pushing it as far as it will go.
	There is not enough water and the pump cannot suck it up.	Check that the water level in the tank is correct. If necessary, fill with cool tap water.
The coffee is too watery and cold.	The blend has been ground too coarsely.	In order to prepare a strong and hot cup of coffee, use a more finely ground blend of coffee.



## Storage

- To store the espresso machine, turn it off and unplug it from the power supply.
- Empty the water tank and clean the espresso machine as described in the chapter “Cleaning and maintenance.”
- Store it in a clean and dry place.

## Technical data

Model:	1388A
Power supply:	220-240V ~ 50Hz
Rated power:	850 W
Protection class:	I
Article number:	92860, 92861, 92862

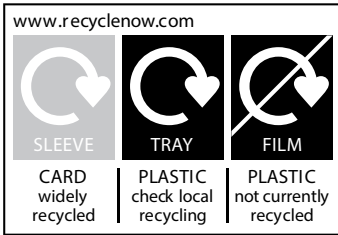
## Declaration of conformity



The EU declaration of conformity can be requested from the address specified on the warranty card (at the end of this instruction manual).

# Disposal

## Disposing of the packaging



Sort the packaging before you dispose of it. Dispose of paperboard and cardboard with the recycled paper service and wrappings with appropriate collection service.

## Disposing of old appliances

(Applicable in the European Union and other European countries with separate collection systems of recyclable materials).



### **Old appliances may not be disposed of in the household waste!**

Should the espresso machine no longer be capable of being used at some point in time **dispose of it in accordance with the regulations in force in your federal state or country.** This ensures that old appliances are recycled in a professional manner and also rules out negative consequences for the environment. For this reason, electrical equipment is marked with the symbol shown here.



# AMBIANO WARRANTY CARD (GB)

## ESPRESSO MACHINE

Your details:

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



\_\_\_\_\_ E-mail \_\_\_\_\_

Date of purchase\* \_\_\_\_\_

\* We recommend you keep the receipt with this warranty card.

Location of purchase \_\_\_\_\_

Description of malfunction:



If after contacting the manufacturer you are requested to return the faulty product, please return the completed warranty card together with it.

Jaleno Europe Limited  
Roe Head House  
Far Common Road  
Mirfield  
West Yorkshire  
WF14 0DQ, England

### AFTER SALES SUPPORT



GB 01924 481053



customerservice@jaleno.com

MODELL: 1388A PRODUCT CODE: 92860/92861/92862 10/2015

Phone lines available:  
Monday to Friday, 8am - 4pm.

# 3

YEARS  
WARRANTY



---

## Warranty conditions

Dear Customer,

The **ALDI warranty** offers you extensive benefits:

**Warranty period:** **3 years** from date of purchase.

**6 months** for wear parts and consumables under normal and proper conditions of use (e.g. rechargeable batteries).

**Costs:** Free repair/exchange.  
No transport costs.

**Hotline:** IRE: Phone lines available: Monday to Friday, 9am - 5pm.  
GB: Phone lines available: Monday to Friday, 8am - 4pm.

<b>ADVICE:</b>	Please contact our service hotline by phone, e-mail or fax before sending in the device. This allows us to provide support in the event of possible operator errors.
----------------	--

**In order to make a claim under the warranty, please send us:**

- the faulty item together with the original purchase receipt and the completed warranty card.
- the faulty product with all components included in the packaging.

---

**The warranty does not cover** damage caused by:

- **Accident** or **unanticipated events** (e.g. lightning, water, fire).
- **Improper use** or **transport**.
- **Disregard of the safety** and **maintenance instructions**.
- Other **improper treatment** or **modification**.

After the expiry of the warranty period, you still have the possibility to have your product repaired at your own expense. If the repair or the estimate of costs is not free of charge you will be informed accordingly in advance.

This warranty does not affect your statutory rights. In the event that a product is received for repair, neither the service company nor the seller will assume any liability for data or settings possibly stored on the product by the customer.

---

AMBIANO

**WARRANTY CARD (IRE)**  
**ESPRESSO MACHINE**

Your details:

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_



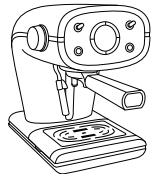
\_\_\_\_\_ E-mail \_\_\_\_\_

Date of purchase\* \_\_\_\_\_

\* We recommend you keep the receipt with this warranty card.

Location of purchase \_\_\_\_\_

Description of malfunction:



If after contacting the manufacturer you are requested to return the faulty product please return the completed warranty card together with it.

Kenilworth Electrical  
253 Harolds Cross Road,  
Dublin, Ireland  
kenilworthelec@eircom.net

**AFTER SALES SUPPORT**01-4968036  
01-4963993

kenilworthelec@eircom.net

MODELL: 1388A PRODUCT CODE: 92860/92861/92862 10/2015

Phone lines available :  
Monday to Friday, 9am - 5pm.

**3**YEARS  
WARRANTY









**Spend a little** Live a lot

Great care has gone into the manufacture of this product and it should therefore provide you with years of good service when used properly. In the event of product failure within its intended use over the course of the first 3 years after date of purchase, we will remedy the problem as quickly as possible once it has been brought to our attention. In the unlikely event of such an occurrence, or if you require any information about the product, please contact us via our helpline support services, details of which are to be found both in this manual and on the product itself.



**PRODUCED IN CHINA FOR:**

ALDI STORES LTD. PO BOX 26, ATHERSTONE  
WARWICKSHIRE, CV9 2SH.

ALDI STORES (IRELAND) LTD.  
PO BOX 726, NAAS, CO. KILDARE.  
visit us at [www.aldi.com](http://www.aldi.com)

**AFTER SALES SUPPORT**



GB

**01924 481053**

IRE

**01-4968036**

**01-4963993**



[customerservice@jaleno.com](mailto:customerservice@jaleno.com)

[kenilworthelec@eircom.net](mailto:kenilworthelec@eircom.net)

MODEL: 1388A PRODUCT CODE: 92860/92861/92862 10/2015

**3**

**YEARS  
WARRANTY**