




**GB**

**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

The following terms are used throughout the instruction manual

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

## 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.
- Your 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.

## 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.
- 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.
- The power cable can be positioned to the right or left, depending on where the nearest power outlet to the appliance is located, by lodging it in the corresponding guides underneath the appliance (Fig. 1).
- When changing the position of the power cable, check that it is properly secured by the special clips underneath the appliance (Fig. 1).

## HOW TO PREPARE ESPRESSO COFFEE

### FILLING THE WATER TANK:


To remove the water tank lid ( fig.2) simply pull upwards (fig 3) and fill the tank at the sink (fig 4). 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.

**WARNING:** it is completely normal for there to be water in the compartment under the tank; as a result, this compartment should be dried using a clean sponge.

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 ensure your espresso coffee is dispensed at the right temperature it is essential that the coffee unit is preheated. Turn the selector knob so that the indented line on the selector knob points to the boiler on function  (fig. 5). Attach the empty filter holder (without coffee) to the machine by positioning it under the boiler outlet with the handle towards the left (fig 6). Be sure that the steam knob is firmly closed).

1. Attach the empty filter holder (without coffee) to the machine by positioning 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 right as possible. It does not matter if the handle is not centrally aligned with the machine, as long as the filter holder is firmly attached to the appliance.
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 7) and turn the selector knob to the espresso function position  (fig 8). 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 5)
4. Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time.

### HOW TO PREPARE ESPRESSO COFFEE:

1. After carrying out the preheating of the machine as described in the preceding section, in order to make just one cup of espresso coffee, insert the 1-cup filter (the smaller of the two provided) into the filter holder (Fig. 9) and fill it with one level measuring spoon of ground coffee – about 7 grams. If you wish to prepare two cups of espresso coffee, use the 2-cup filter (the larger of the two provided) and fill it with two less-than-level measuring spoons of ground coffee (about 6+6 grams).  
*Note: use high quality, finely-ground coffee for espresso coffee makers.*
2. Distribute the ground coffee uniformly and press it lightly with the pressing pad (Fig. 11).
3. Remove any excess coffee from around the edges of the filter (fig. 6).

4. Place the cup or cups (cups can be preheated by rinsing under hot water) on the black part of the removable drip tray (fig 12). Ensure that the cup or cups line up with the dispensing holes on the filter holder.
5. Wait until the orange "OK" light comes on (fig 7) and turn the selector knob to the espresso function  position (fig 8). 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 5)
6. To detach the filter holder, turn the handle from right to left.

**ATTENTION: to avoid spraying, never detach the filter holder while the machine is brewing coffee.**

*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.*

7. 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).
8. To switch off the coffee machine, turn the selector knob on the appliance to the OFF position "O" (fig. 14).

**ATTENZIONE: 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 COFFEE USING THE FILTER HOLDER FOR PODS (if fitted):

- Preheat the machine as described in the 'Preheating the Coffee Machine' section, making sure to leave the filter holder attached to the unit. Following this procedure ensures that the coffee is delivered at a hotter temperature, as well as guaranteeing that the seal of the filter holder gaskets is more effective.
- Press the filter holder button and insert the pod into the filter (fig 15). Always follow the instructions on the package of the wafers for the correct positioning of the wafer in the filter.

*Note: Use pods which conform to the ESE standard: this will be indicated on the packaging by the following symbol:*



The ESE standard is a system accepted by the leading coffee pod manufacturers, and allows espresso coffee to be prepared simply and without any mess.

3. Attach the filter holder onto the machine, moving from left to right (fig 6).

**IMPORTANT: Should the coffee holder for pods be used after one for ground coffee, it's necessary to clear the ground coffee remained in the espresso boiler outlet. This cleaning operation is necessary in order to avoid water leakages from the coffee holder for pods while coffee is being prepared.**

4. Proceed as in points 4, 5 and 6 in the previous section on how to prepare espresso.

5. To remove the pod, press the button on the filter holder and simply lift the pod out

6. To turn the coffee machine off, turn the selector knob on the appliance to the Off position "O" (fig. 14).

## HOW TO MAKE CAPPUCCINO

1. Prepare espresso coffee, using cups that are large enough for cappuccinos (see "How to prepare espresso coffee).

2. Turn the selector knob to the ☞ position (fig. 16) Wait until the orange "OK" light comes on, to indicate that the boiler has reached the ideal temperature for producing steam.

3. In the meantime, fill a container with approximately 3 fl. oz 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. Semi skimmed milk gives best results.

*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. 17).

5. Immerse the cappuccino maker nozzle about 5mm deep into the milk and turn the steam knob in an anti-clockwise direction (fig. 18) (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. When the volume of the milk has doubled, fully immerse the milk frother and continue heating the milk (Fig. 19). 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. 14).

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 the coffee after having frothed the milk, first let the boiler cool down, otherwise the coffee will be burnt. To cool the boiler down, place a container underneath the outlet, turn the selector knob to the "espresso" position and allow the water to flow out until the 'OK' light goes off. Return the selector knob to the ☞ position and then prepare the coffee as described in the previous paragraph.

**IMPORTANT: always clean the milk frother and steam nozzle immediately after use. Proceed as follows:**

1. By turning the steam knob (fig. 18), allow a little steam to come out for a few seconds. Then close firmly by turning clockwise.

2. Unscrew the milk frother by turning it clockwise (Fig. 20), and then clean it thoroughly in lukewarm water.

3. Check that the three holes in the milk frother, as shown in Fig. 21, are not blocked. If necessary, unblock them using a pin.

4. Clean the steam delivery tube, being careful to avoid being burnt.

5. Screw the milk frother back on.

## PRODUCING HOT WATER

1. Turn on the coffee unit by turning the selector knob to the ☞ position (fig. 5).

2. Position a container under the cappuccino maker;

3. When the 'OK' pilot light comes on, position the selector knob at ☞ (fig. 8) 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" (fig. 14).

## CLEANING AND MAINTENANCE

1. Before performing cleaning or maintenance operations, turn the machine off, allow it to cool down and unplug it from the power outlet.

**Warning: when cleaning, never immerse the machine in water: it is an electrical appliance!**

2. Every so often check that the pin holes in the two coffee filters are not blocked. If necessary, thoroughly clean the filters in hot water, scrubbing them with an abrasive pad.

3. Regularly clean the filter holder. Never wash the filter holder in the dishwasher.

## CLEANING THE FILTER HOLDER FOR PODS (IF SUPPLIED)

Every so often, the filter holder for pods should be cleaned, as follows:

- press the filter holder button and remove the filter, as indicated in fig. 22
- check that the pinholes of the filter are not blocked. If necessary, clean it carefully with hot water, scrubbing it with an abrasive pad.
- clean the inside of the filter holder and the rubber gasket;
- replace the filter.

Never wash the filter holder in the dishwasher.

#### **CLEANING THE ESPRESSO BOILER OUTLET**

At least once a year, it is necessary to clean the outlet of the espresso boiler in the following manner:

- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the screw that holds the outlet of the espresso boiler (fig. 23);
- using a moist cloth, clean the area of the boiler where the outlet was positioned (fig. 24);
- brush the outlet with a little dish-washing liquid until all the pinholes are clean
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.





#### **OTHER CLEANING OPERATIONS**

1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
2. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
3. Remove the drip-trays, empty them and wash them periodically

**ATTENTION: during cleaning, never immerse the unit in water – it is an electrical appliance.**

## **DESCALING**

It is advisable to clean the calcium from the machine every 200 cups of coffee. It is recommended that specific (store-bought) products for descaling of espresso coffee machines be used. If such products are not available, it is possible to proceed as follows:

1. Fill the tank with water using 1 liter of water;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water (available from chemists);
3. Turn the selector knob to the  position and wait until the 'OK' light comes on.
4. Check that the filter holder is not attached and place a container under the outlet of the machine;
5. Turn the selector knob to the  position and allow half of the solution in the tank to flow out. Then stop the flow by turning the selector to the "O" position. (fig. 14).
6. Allow the solution to act for about 15 minutes, then start up the flow again until the tank is completely empty;
7. To eliminate the remains of the solution and the calcium, rinse the tank well, fill it with clean water and replace.
8. Turn the selector knob to the  position and allow all of the remaining solution in the tank to flow out (fig. 8).
9. Turn the selector knob to the  position (fig.5) and repeat operations 7 and 8 one more time.

Repairs for malfunctioning caused by problems of calcium build-up are not covered by the guarantee if the descaling process described above is not carried out regularly.

PROBLEM	POSSIBLE CAUSES	SOLUTION
Espresso coffee no longer comes out.	<ul style="list-style-type: none"> <li>• The coffee is damp and/or excessively pressed</li> <li>• The holes in the filter holder spouts are blocked.</li> <li>• The outlet of the espresso boiler is blocked.</li> <li>• The tank is badly inserted and the valve at the bottom is not open.</li> </ul>	<ul style="list-style-type: none"> <li>• Prepare the coffee again, pressing it more lightly and/or changing the powder</li> <li>• Clean the holes in the spouts.</li> <li>• Clean as indicated in the "Cleaning the espresso boiler outlet" section.</li> <li>• Press the tank lightly so as to open the valve at the bottom.</li> </ul>
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	<ul style="list-style-type: none"> <li>• The filter holder is badly inserted.</li> <li>• The gasket of the espresso boiler has lost elasticity.</li> <li>• The holes in the filter holder spouts are blocked.</li> </ul>	<ul style="list-style-type: none"> <li>• Attach the filter holder on correctly and turn it all the way.</li> <li>• Have the espresso boiler gasket replaced at an Service Centre</li> <li>• Clean the holes in the spouts.</li> </ul>
The espresso coffee is cold.	<ul style="list-style-type: none"> <li>• The 'OK' pilot light was not on when the coffee delivery switch was pressed.</li> <li>• The preheating was not carried out</li> <li>• The cups were not preheated</li> </ul>	<ul style="list-style-type: none"> <li>• Wait until the OK pilot light comes on</li> <li>• Carry out the preheating as indicated in the "Preheating the coffee unit" section.</li> <li>• Preheat the cups by rinsing them in hot water.</li> </ul>
The pump is too noisy.	<ul style="list-style-type: none"> <li>• The water tank is empty.</li> <li>• The tank is inserted wrongly and the valve at the bottom is not open.</li> </ul>	<ul style="list-style-type: none"> <li>• Fill the tank.</li> <li>• Press the tank lightly so as to open the valve at the bottom.</li> </ul>
The coffee cream is light-coloured (the coffee comes out quickly from the spout).	<ul style="list-style-type: none"> <li>• The ground coffee has not been pressed enough.</li> <li>• The quantity of ground coffee is scarce.</li> <li>• The quantity of ground coffee is too much</li> <li>• Unsuitable quality of ground coffee.</li> </ul>	<ul style="list-style-type: none"> <li>• Tamp the ground coffee down more.</li> <li>• Increase the quantity of coffee.</li> <li>• Change the quality of ground coffee</li> <li>• Decrease the quantity of ground coffee.</li> </ul>
The coffee cream is dark (the coffee comes out slowly from the spout).	<ul style="list-style-type: none"> <li>• The ground coffee is too tightly pressed</li> <li>• The espresso boiler outlet is blocked</li> <li>• The quantity of ground coffee is too much.</li> <li>• Unsuitable quality of ground coffee.</li> <li>• The coffee is too finely ground.</li> </ul>	<ul style="list-style-type: none"> <li>• Press the coffee less.</li> <li>• Clean the outlet as described in "Cleaning the espresso boiler outlet" section.</li> <li>• Decrease the quantity of ground coffee.</li> <li>• Change the quality of ground coffee</li> <li>• Only use ground coffee for espresso coffee makers. Do not use damp coffee.</li> </ul>
The coffee has an acidic taste.	<ul style="list-style-type: none"> <li>• The unit was not sufficiently rinsed after the descaling process procedure.</li> </ul>	<ul style="list-style-type: none"> <li>• Rinse the unit as described in the "descaling" section.</li> </ul>
The milk does not froth when making a cappuccino.	<ul style="list-style-type: none"> <li>• The milk is not cold enough.</li> <li>• The cappuccino maker is dirty.</li> </ul>	<ul style="list-style-type: none"> <li>• Always use milk at refrigerator temperature.</li> <li>• Clean the holes of the cappuccino maker, especially those shown in fig.21</li> </ul>