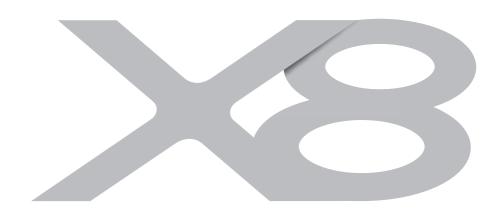
INSTRUCTION MANUAL





GENERAL OPERATING RULES

Carefully read the instruction manual and warranty limitations

The machine must be connected to a grounded power outlet. The machine must be kept clean by frequently washing the grid, the driptray, the capsule holder, the tank, the steam knob, and the air intake

EXTREMELY IMPORTANT: never immerse the machine in water or put it in the dishwasher. The water contained in the tank must be replaced regularly. Do not use the machine if the tank is empty

After changing the water, check that the water intake tube is inside the tank. We recommend descaling at least every two months using a descaling agent made especially for espresso machines according to instructions in the

DECALCIFICATION chapter

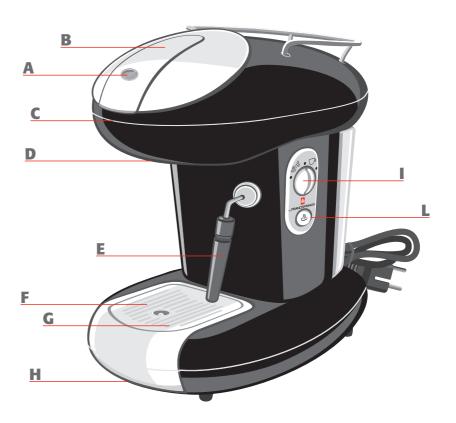
The boiler is fitted with a valve that maintains constant pressure, for this reason some water may drip from the capsule holder

table of contents

MACHINE PARTS	. 28
IMPORTANT SAFEGUARDS. USING THE ESPRESSO MACHINE. INSTALLATION OF THE ESPRESSO MACHINE	.30
CLEANING THE ESPRESSO MACHINE.	
IN CASE OF MALFUNCTIONING	
MACHINE SIGNALS	. 32
INSTALLATION AND START-UP OF ESPRESSO MACHINE	. 33
TURNING ON/OFF	. 34
DRIP TRAY ADJUSTMENT	. 35
MAKING COFFEE	. 36
MAKING CAPPUCCINO	. 37
MAKING HOT WATER	. 38
PREPARING COFFEE AFTER GENERATING STEAM	. 39
DESCALING	. 40
CLEANING AND MAINTENANCE	. 42
TECHNICAL DATA	. 44
RECOMMENDATIONS	. 44
TROUBLESHOOTING	. 45
WARRANTY I IMITATIONS	46

machine parts

- A TEMPERATURE LED SIGNALS coffee ok steam ok signals when machine is heating, when temperature is not correct to make coffee, and signals a warning if boiler is empty
- **B** LEVER TO OPEN/ CLOSE CAPSULE COMPARTMENT
- C (INTERNAL) CAPSULE COMPARTMENT
- **D** BREWING UNIT
- E HOT WATER/STEAM WAND (PANNARELLO)
- **F** CUP HOLDING GRILL
- G FLOATING DEVICE TO SIGNAL FULL TRAY
- **H** LEVER TO RAISE DRIP TRAY
- SELECTOR KNOB to deliver coffee hot water - steam
- L STEAM SWITCH





- M POWER CORD
- N CUP HOLDER
- WATER TANK
- P CONTAINER FOR USED CAPSULES (also contains some liquid)
- MAIN ON(I)/OFF(O) SWITCH
- **R** DATA PLATE (below)

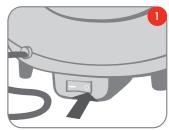
important safeguards

When using electrical appliances always follow the safety precautions below

USING THE ESPRESSO MACHINE

- This machine is intended for household use only. Any other use is considered improper and therefore dangerous
- Do not use the machine for purposes other than its intended use
- Unplug the powercord from the electrical socket when the machine is not in use
- Do not touch hot surfaces. Use handles and knobs
- This machine is manufactured to "make espresso coffee" and to "prepare hot beverages": use care to prevent scalding due to water jets or any improper use of the machine
- The machine is not designed to be used by people (including children) with limited physical, mental or sensory abilities or insufficient experience and/or skills, unless they are supervised by a person responsible for their safety, who provides instructions on how to use the appliance
- Do not allow children to play with the appliance. Close supervision is necessary when any appliance is used by or near children
- Use the machine indoors only and away from atmospheric agents
- To protect against fire, electric shock or personal injury do not immerse the cord, the plug or the body of the machine in water or any other liquid

- Do not place the machine on, or near, electrical or gas burners or inside a hot oven
- The machine must be turned on only when being used. After use, it must be turned off by moving the main selector knob to the "0" position and disconnecting the plug from the power socket



- Before unplugging the machine make sure that the ON/OFF 1 switch is off and is not lit up
- Using attachments not recommended by the manufacturer may result in fire, electric shock, or personal injury
- Do not let the cord hang over tables or countertops or touch hot surface

INSTALLATION OF THE ESPRESSO MACHINE

- Read the instructions carefully
- Do not install the machine in an area where the temperature may be at or below than **0°C/30°F** (if water freezes, the appliance may be damaged) or higher than **40°C/140°F**
- Check that the electric voltage corresponds to the requirements indicated on the data plate on the machine. Connect the machine only to

a grounded power socket with minimum voltage of **6A** if power required is **230Vac** and **12A** if power required is **110Vac**

- If the plug and the socket are not compatible, have the plug replaced by qualified personnel
- Place the machine on a countertop away from water taps and sinks
- After removing the packaging, check that the appliance is in perfect condition before installation
- Do not allow children to play with the packaging materials from the machine

CLEANING THE ESPRESSO MACHINE

- Unplug from outlet when not in use and before cleaning. Allow machine to cool before putting on or taking off parts, and before cleaning the appliance
- Before unplugging the machine check that the main selector switch is in the "O" position
- Wait until the machine is cool before cleaning
- Clean the body and attachments with a wet cloth and then wipe with a dry cloth. Do not use detergents or abrasive cleaners
- Do not allow the machine to get wet or immerse in water, partially or fully

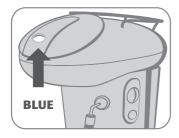
IN CASE OF MALFUNCTIONING

- Do not use the appliance if the cord or plug are damaged or if the appliance shows signs of malfunctioning or if it has been damaged in any way. Send the machine to the nearest authorized technical assistance center to be checked or repaired. If the power cord is damaged, it must be replaced by the manufacturer or an authorized technical assistance center
- In case of damage or malfunction, turn off the appliance and do not tamper with it. For repairs contact a technical assistance center authorized by the manufacturer and request the use of original spare parts only. Failure to comply with these instructions may compromise safe operation of the machine and will not be covered by warranty

IMPROPER USE OF THE APPLIANCE

- This appliance is intended for household use only. Any other use is to be regarded as improper
- The manufacturer is not liable for accidents caused by lack of or nonconformity to existing legislation on grounding requirements
- The manufacturer is not liable for possible damage caused by improper, incorrect or unreasonable use

machine signals



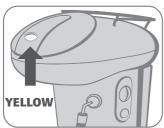
Thanks to the Multi-purpose LED screen, the machine guides the user for correct operation

BLUE Light solid

The machine is ready to make an espresso, or produce hot water

BLUE Flashing

The machine is warming up to make espresso and/or hot water

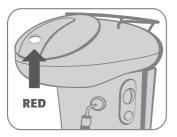


YELLOW Light solid

The machine is ready to steam

YELLOW Flashing

The machine is warming up to create steam



RED Light solid

Replenish the water system; fill the water tank and dispense hot water

RED Flashing Slowly

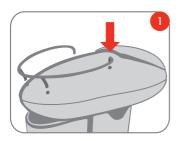
Boiler temperature too high to make coffee, circulate water through system by dispensing hot water until the LED turns blue

RED Flashing Quickly

Capsule compartment open during coffee extraction, hot water or steam

CAUTION! SCALDING DANGER!!

installation and start-up of espresso machine









Before connecting the machine to a power supply, carefully read the safeguards listed in the previous chapter Install the cup stand (included in the package) on the top part of the machine; insert the feet in the holes and press firmly 1

Remove the water tank by tipping top of tank slightly backwards first 2. Fill the tank with fresh drinking water until the MAX mark is reached 3. CAUTION: always fill the tank with still fresh drinking water only. Hot water or other liquids may damage the tank. Do not use the machine without water

Insert the tank placing the back lower edge (curved) in place first and then tipping the tank forward 4

Make sure that the selector knob is in the central position 5

Insert the plug into the power socket. Consult the following chapter to switch on the appliance 6



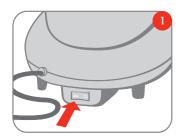
N.B. We suggest keeping the original package (at least during the warranty period) in case the machine needs to be sent to the technical assistance center for repair

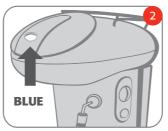
CAUTION: make sure that the capsule compartment is closed before setting the selector knob to steam and/or activating steam or hot water, or extracting coffee. Never open the compartment during the delivery of steam, hot water or coffee **A**



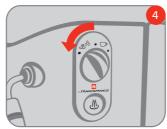


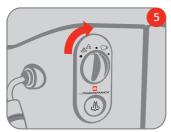
turning on/off













Before switching on the machine check the water level in the tank; if necessary add water as described previously

To switch the appliance on, push the main on/off switch and move it into the "I" position 1

As the appliance warms up; the temperature LED is blue and flashes 2

The water in the system must be circulated (only upon start-up or when the tank is emptied)

Do this by placing an empty container under the steam wand **3** and rotating the selector knob counterclockwise **4** until a few ounces of water flow into the container

When water is flowing regularly, move the selector knob back to the central position **5**

Place the empty container under the coffee group and rotate the selector knob clockwise ${f 6}$

After having deliverd approx. 50 cc of water, move the selector knob back to the central position **5**

Note: if the appliance has not been used for a long period, we suggest running some water through the coffee group into an empty container without inserting a capsule

To switch the machine off, push the main selector switch and move it into the "0" position; never disconnect the plug from the power socket when the appliance is switched on

drip tray adjustment







The X8 appliance is designed to adust to any type of cup you choose

To adjust the drip tray, pull the lever located under the tray 1 When the desired position has been reached, pull the lever: position recommended for large cups 2

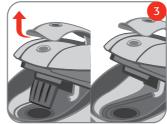
position recommended for small cups 3

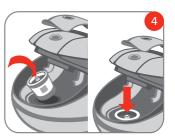
Note: the adjustment must be made before starting the delivery of coffee

making coffee











Make sure that the temperature LED is blue and lit solidly

Place a cup under the coffee group 2. Unlock and lift the opening lever of the capsule compartment until the capsule is ejected and the empty capsule holder falls back to its normal position (if the holder contains a capsule, it will be expelled and dropped into the used capsule container) 3

Insert the capsule as shown in the picture and make sure that it is inserted correctly 4

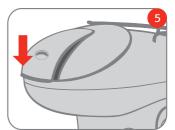
Note: the capsule must slide easily into the compartment; if this is not the case, change capsule

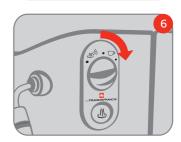
Lower the lever completely to close the compartment **5**. Rotate the selector knob clockwise; the device completes the pre-infusion and then coffee is delivered **6**. When the coffee has reached the desired level, stop the delivery by moving back the selector knob into the central position

Note: the brewing cycle consists of a first phase called "pre-infusion" (short injection of water in the capsule followed by a pause) lasting about 3 seconds and a second phase for brewing

WARNING:

- Capsules are single-dose and can not be used to make two coffees
- Remember to clean the drip tray and empty the used capsule container
- Remember to replace the water in the water tank frequently





making cappuccino

The machine is equipped with a steam arm to froth milk and prepare one or more cappuccinos

Prepare one or more coffees following the steps outlined below

Make sure that the capsule compartment is closed A

Froth the milk as follows:

Remove the capsule from the unit. Press the steam button 1; the temperature LED begins to flash and turns yellow 2

When the LED is lit solidly, the machine is ready to steam

Take fresh well-chilled milk and pour it into a pitcher (preferably metal)

Turn the steam knob counterclockwise **3**, allow any residual water to exit the nozzle until steam is produced and close the steam knob by turning it briefly clockwise

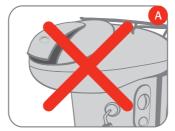
Immerse the steam arm in the milk, turn the steam knob counterclockwise and wait for the milk to froth 4

Stop by moving the knob back to the central position

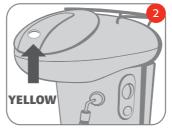
Note: only when the pannarello wand is cold, disassemble the external part and wash it with warm water to remove milk residue 5

WARNING

- Contact with steam and the steam nozzle may cause serious burns
- Always position the pannarello wand above the drip tray
- NEVER open the capsule compartment while using the steaming function: SCALDING DANGER
- If no steam is produced after 30 seconds, the machine switches back to normal operation conditions (see paragraph on preparing a coffee after generating steam)





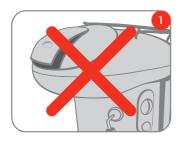








making hot water









The steam nozzle fitted to the machine can also heat up water

Remove the capsule from the unit and any milk residue from the steam nozzle 1

Press the steam button **2**; the steam icon on the front display flashes to indicate that the machine is heating up **3**

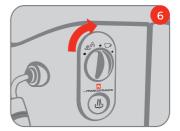
Wait for the steam switch to light up (machine ready) followed by a short beep

Fill a metal pitcher with the desired quantity of water to be heated

Immerse the steam nozzle 4 in the water and open the steam knob by turning it counterclockwise 5

After reaching the desired temperature, move the knob back to the central position 6





WARNING:

- Contact with steam and the steam nozzle may cause serious burns
- Always position the pannarello wand above the drip tray
- NEVER open the capsule compartment while using the steaming function: SCALDING DANGER

preparing coffee after generating steam

After generating steam, the appliance cannot produce coffee until the correct coffee temperature has been reached (the temperature LED turns solid blue), or the taste of the coffee will be ruined

Therefore, after steaming, it is important to return to coffee mode by pushing the steam button 1

During the cooling stage (approx. 15 minutes) the temperature LED turns red and is flashing 2

To cool down the machine faster (approx. 1 minute) follow these instructions:

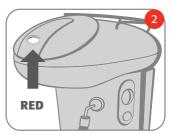
Place an empty container under the steam arm 3

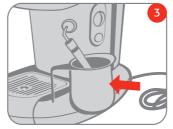
Rotate the selector knob counterclockwise 4

Run hot water through the machine until the temperature LED turns blue 5

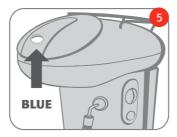
Move the selector knob back to the central position **6** the machine is ready to make an espresso





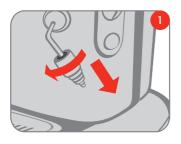


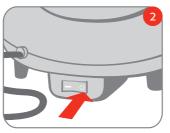






descaling









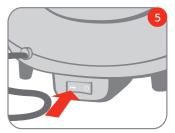
The formation of limescale is a natural consequence of using of the machine

Descaling is necessary every 2-3 months; if the water is very hard, descaling should be done more frequently Descaling may be done with a non-toxic descaling product for coffee machines available in the market

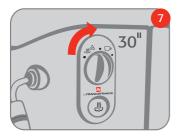
Note: to descale, remove the pannarello wand from the steam spout: loosen the ring nut without removing it and disassemble the top part of the pannarello wand from the steam spout 1

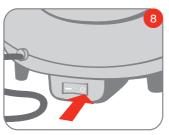
Switch the appliance off 2

- A Remove the watertank and empty the residual water
- B Fill the tank with the descaling solution according to the instructions reported on the descaling product package 3
- C Place an empty continer under the steam spout 4
- D Switch the machine on by moving the main selector switch to the "I" position 5
- E Without waiting for the machine to warm up, start running water through the machine by turning the knob counterclockwise 6
- F After 30 seconds move the knob back to the central position 7
- G Switch the machine off by moving the main selector switch to the "0" position and empty the container 8

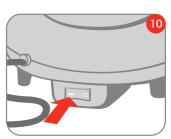












- H Leave the descaling solution inside the machine (switched off) for approx. 10-15 minutes
- I Repeat steps (C) to (H) until the descaling solution in the tank is completely used
- L When the descaling solution is finished, remove the water tank, rinse it carefully and fill it again with fresh drinking water 9
- M Turn the machine on by moving the main on/off switch to the "I" position 10
- N Without waiting for the machine to warm up, run water through the machine by turning the knob counter clockwise 11
- O When the tank is empty, move the knob back to the central position 12
- P Empty rinsing water from the container
- Q Fill the water tank again and repeat the steps described from point (N)

After performing a second rinsing cycle, fill the tank again. Now the appliance is ready for use. After descaling has been completed, replace the pannarello wand on the steam tube



If descaling is not performed as needed, calcium may cause malfunctioning not covered by the warranty It is advisable to use our descaling agent

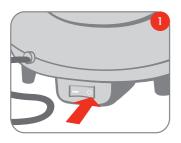
Do not use vinegar, lye, salt, formic acid because they may damage the machine

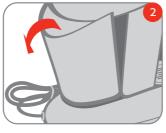
The descaling solution must be totally disposed of according to the specific laws and regulations of your area



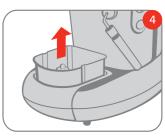


cleaning and maintenance









The appliance and its components must be cleaned at least once a week

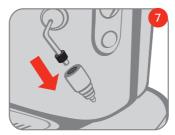
Keep the water in the tank fresh; wash the tank and fill it daily with fresh drinking water

Do not use ethyl alcohol, solvents, abrasive sponges and/or aggressive chemicals

- Switch the appliance off and disconnect the plug from the power socket 1
- Remove the water tank and wash it 2
- Remove the grill and wash it with warm water 3
- Remove the drip tray and wash it with warm water 4
- Remove the end of the pannarello wand and wash it with warm water 5
- Loosen the ring nut holding the top part of the pannarello wand 6









- Remove the top part of the pannarello wand and wash it with warm water 7
- Wash the steam spout with a moist cloth
- Extract the used capsule tray by grasping and pulling firmly 8
- Empty the residue in the capsule container (Caution: used capsules and some liquid from the coffee extraction will be in the tray)

Insert the capsule container as follows:

- Align the front part in the machine 9
- Insert the back part by pushing it firmly inside 10





technical data

Casing: ABS

Internal boiler: Stainless steel

Tank: 1.2 liters

Pump: 15 bar

Used capsule tray capacity: 7 capsules

Steam arm

See plate on the appliance

Cup holder

Electric cord length: 1.5 m

Weight without packaging: 5 Kg

Voltage: 230 V, 50 Hz (EU); 120 V, 60 Hz (USA)

Power: 1050 W (EU); 1100W (USA)

Size: 200 x 340 x 350 mm

The manufacturer reserves the right to make changes

or improvements without notice

recommendations

To enjoy a high quality espresso, remember to:

- Change the water in the tank daily and empty the drip tray at least once a week
- Use water with low calcium content to reduce deposits inside the machine
- Use the cup warmer

PROBLEM	SOLUTION	IF PROBLEM PERSISTS
The machine does not turn on	Connect the plug to a correct power socket Move the main selector switch to the "I" position	
The machine does not make coffee	Fill the water tank Check that the capsule was inserted correctly Turn the selector knob on the right side of the machine Carry out a decalcification cycle	
The machine does not deliver any steam	Check that the correct temperature has been reached	Contact Assistance
The milk is not frothed	Check that the steam wand is clean and not clogged (only when the machine is cold) Use cold milk	
Red LED on	Consult the chapter entitled MACHINE SIGNALS	

warranty limitations

The warranty does not cover damage caused by:

- Calcium or by a lack of periodical decalcification
- Operation with a voltage that differs from the one indicated on the plate
- Improper use or use that is not compliant with the instructions
- Internal modifications

Furthermore the warranty does not cover repair costs on machines previously serviced by non-authorized technical assistance centers. The cost of repairs will be the responsibility of the machine owner

Finally:

- Do not place the drip tray in the dishwasher
- Always keep the area under and around the holding tanks dry

Failure to observe these instructions may cause damage to the body of the machine not covered by the warranty

WARNING:

It is advisable to keep the original packaging (at least for the duration of the warranty period) to ship the machine to the assistance centers for repair

Any damage caused by transport without adequate packaging will not be covered by the warranty



In the EU: the WEEE symbol used on this product means that it can not be disposed of with other domestic waste and must be collected separately. Consumers now have the opportunity to hand-in their used appliance free of charge on a 1:1 basis when they purchase a new product. For further information regarding the used appliance collection points, please contact the town of residence, the local waste disposal service or nearest retailer. Consumers are responsible for disposing of used appliances according to current laws and the non-compliance thereof will attract fines and criminal sanctions. The correct disposal of these products will contribute to protecting the environment and natural resources as well as human health. Disposal of used electric and electronic appliances for private individuals in the EU. The WEEE symbol used for this product indicates that it is not to be disposed of with other household waste and should be disposed of separately. Private consumers have the opportunity to hand in their used appliance free of charge on a 1:1 basis when they purchase a new product. For further information regarding the used appliance collection points, please contact the local authority in your town of residence, the local waste disposal service or the nearest retailer where the product was purchased. Consumers are responsible for disposing of used appliances according to current laws and non-compliance thereof may be sanctioned. The correct disposal of this product will contribute to protecting the environment, natural resources and human health.



