











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 Steam release knob
- 2 Lid for water tank
- 3 Water tank
- 4 Coffee tamper
- 5 Power supply cable
- 6 Coffee OK light 
- 7 1 cup button 
- 8 2 cups button 
- 9 M1  pre-set quantity of coffee light
- 10 M2  pre-set quantity of coffee light
- 11 On/Off button 
- 12 Coffee hot light 
- 13 Coffee very hot light 
- 14 SET button
- 15 Steam button 
- 16 On/Off light
- 17 Steam ready light 
- 18 Coffee measuring spoon
- 19 Water level in drip tray indicator
- 20 Drip tray indicator
- 21 Drip tray
- 22 Steam nozzle
- 23 Milk frother
- 24 Delivery tube
- 25 Boiler outlet
- 26 Filter holder for pods (if fitted)
- 27 Filter holder for coffee powder
- 28 Filter for coffee powder with creamer
- 29 Filter for pods (if fitted)

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.
- Young 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.
- When the appliance is not in use, turn off and disconnect the plug from the socket.
- As with any electrical appliance, whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your appliance, particularly in the vicinity of young children.

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. If the cable is damaged or requires replacing, contact a service centre authorised by the manufacturer only.
- 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.

FILLING THE WATER TANK:

To remove the water tank simply pull upwards (fig. 2) and fill the tank at the sink. Do not exceed the MAX level on the water tank (fig. 3). 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.

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 obtain espresso coffee at the right temperature, the coffee maker must be preheated. Push the ON/OFF button (fig. 3) at least half an hour before making the coffee, making sure the filter holder is attached to the appliance (check that the steam release knob is closed). To attach the filter holder, place it under the boiler outlet with the handle towards the left (fig. 7). Push upwards and at the same time turn the handle as far to the right as possible. To avoid leaks of water, rotate firmly. After half an hour, make coffee following the instructions of the next paragraph.

Alternatively, for a faster operation, proceed as follows:

1. Turn the machine on by pressing the ON/OFF button (fig. 3). Attach the empty filter holder (**without coffee**) to the machine
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 "OK" light comes on or 3 minutes (fig. 5), press the 1-cup button (fig. 6) and allow water to flow.
4. Empty the cup. (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. To turn the machine on, press the ① button. The on/off light will turn on (Fig. 3).
2. **After preheating the appliance as described in the above paragraph**, remove the filter holder and to prepare a single coffee, fill the filter with a level measure of ground coffee, about 7 g (fig. 8). **To prepare two coffees**, use the filter and fill with two loosely filled measures of ground coffee (about 6+6 g). Fill the filter in small doses to prevent the ground coffee from overflowing.

IMPORTANT: For correct operation, before adding the ground coffee to the filter holder, make sure the filter

is free from ground coffee from the previous infusion.

3. Distribute the ground coffee uniformly and press it lightly with the pressing pad.

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.

4. Remove any excess coffee from the rim of the filter holder and attach the filter holder to the appliance.

Rotate firmly (fig. 4) to avoid leaks of water.

5. Place the cup or cups (cups can be preheated by rinsing under hot water) on the black part of the removable drip tray (fig. 9).
 6. Select quantity ☐ M1 (around 30cc) or ☐ M2 (around 50cc) by pressing the SET button (fig. 10). The M1 or M2 light will indicate the quantity selected. To change the pre-set quantity, follow the instructions described in the paragraph "HOW TO CHANGE THE PRE-SET QUANTITIES M1 AND M2".
 7. Wait until the "OK" light (fig. 5) comes on (in case, wait until it stops flashing), then press the 1 CUP button ☐ (Fig. 6) or the 2 CUPS button ☐ (fig. 11). The machine will carry out a brief pre-infusion phase, followed by a pause, and finally will complete the infusion: this will bring out the full flavour of the coffee. The machine will automatically stop delivering coffee upon reaching the selected quantity.
 8. To detach the filter holder, turn the handle from the right to the left.
 9. 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).
- NOTE: The delivery of the coffee can be stopped manually by pressing the 1 cup button ☐ or 2 cups button ☐. When delivery is complete, more coffee can be made by pressing the 1 cup button ☐ or 2 cups button ☐ within five seconds from when delivery stops.*

To avoid any splashing, do not detach the filter holder while the machine is dispensing coffee.

10. To switch the machine off, press the ① button (fig. 3).
11. Regularly check the level indicator for the water in the drip tray. When the red indicator is seen on the tray, empty the tray (The drip tray should normally be emptied after 12 cups of coffee).

ATTENTION: 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 SET THE COFFEE TEMPERATURE

The machine allows the coffee temperature to be set: hot coffee ☕ or alternatively very hot coffee ☕.

To set the temperature, press the SET button and the ☕ button together for 5 seconds (Fig. 13). The ☕ or ☕ light will turn on to indicate the selected temperature.

AUTO-OFF FUNCTION

The machine will switch off automatically one hour after the last operation (coffee or cappuccino). To deactivate the auto-off function, press the SET and ON/OFF buttons together for around 5 seconds. To re-activate the function, repeat the operation.

HOW TO PREPARE COFFEE USING THE FILTER HOLDER FOR PODS (if fitted)

1. Press the filter holder button and insert the pod into the filter (fig. 14). Follow the instructions on the pod's box to put correctly the pod on 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.

2. Attach the filter holder onto the machine, moving from left to right

Note: to ensure effective closure and avoid leaks of water from the rim of the filter holder, you are recommended to grease the bottom of the lateral tabs from time to time with butter or oil (as shown in fig. 33).

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 (fig.15). This cleaning operation is necessary in order to avoid water leakages from the coffee holder for pods while coffee is being prepared.

3. Proceed as in points 5, 6 and 7 of the previous paragraph (how to prepare espresso coffee using the filter holder for ground coffee).
4. To remove the pod, press the button on the filter holder and simply lift the pod out
5. To switch off the machine, press the on/off button ① (fig.3).

HOW TO CHANGE THE PRE-SET QUANTITIES M1 AND M2

The machine has been factory-set to automatically deliver two specific quantities of coffee:

- ☕ M1 normal espresso coffee = around 30cc;
- ☕ M2 long espresso coffee = around 50cc.

The pre-set quantities refer to espresso coffee made using the filter holder for ground coffee. As the filter holder for pods is different from the filter holder for ground coffee, slightly more espresso coffee will be made using the pods

These quantities can be changed as follows:

1. Follow the instructions described in points 1 to 6 in the chapter "HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE".
2. Press the SET button to select the pre-set quantity, M1 or M2, that you wish to change and wait for at least 5 seconds.
3. To change the set quantity for 1 cup, press the SET button and the 1 cup button ☕ together for at least 5 seconds (fig 16). While to change the set quantity for 2 cups, press the SET button and the 2 cups button ☕☕ together for at least 5 seconds (fig 17). The M1 or M2 light will flash to indicate that the reprogramming operation is in progress, and the machine will start to make the coffee.
4. As soon as the coffee in the cup has reached the required quantity, press the SET button to save the new value (fig. 10).

HOW TO MAKE CAPPUCCINO

1. Prepare espresso coffee, using cups that are large enough for cappuccinos
2. Press the ☕ button (fig. 18); the OK light ☕ (Fig.19) will start to flash.
3. When the ☕ light stops flashing and remains on, the machine has reached the ideal temperature for the production of steam.
4. In the meantime, fill a container with approximately 100 gr. 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.

NOTE: We suggest you used semi-skimmed milk at refrigerator temperature.

5. Position the container with the milk in it under the milk frother (fig. 20).
6. Immerse the cappuccino maker nozzle about 2 cm deep into the milk and turn the steam knob in an anti-clockwise direction, fig. 21 (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.
7. 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. After having used the steam, some steam may be

released from the drip tray; this is due to a special device that eliminates the residual steam in the boiler, releasing it into the tray.

8. 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: After having finished preparing cappuccinos, coffee cannot be made while the OK light ☐ is flashing, for safety reasons.

To reduce this delay time, the machine can be cooled down quickly, as follows: open the steam knob and release the water from the milk frother (Fig. 20) until the coffee OK ☐ light stops flashing.

Note: 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 milk frother and steam nozzle immediately after use. Proceed as follows:

1. By turning the steam knob (fig. 21), allow a little steam to come out for a few seconds.
2. Hold the upper part tight with one hand and use your other hand to unscrew the cappuccino maker, rotating it in a clockwise direction, and remove it from the nozzle (fig. 22).
3. Remove the steam nozzle by sliding it off the delivery tube.
4. Wash the cappuccino maker and steam nozzle thoroughly with warm water.
5. Make sure the two holes indicated with an arrow in fig. 23 are not blocked. If necessary, clean with a pin.
6. Replace the steam nozzle by inserting it into the steam delivery tube and rotating firmly (fig. 24).
7. Replace the milk frother by inserting it and rotating anticlockwise (fig. 25).

PRODUCING HOT WATER

1. Turn the machine on by pressing the on/off button (fig. 3).
2. Position a container under the cappuccino maker.
3. When the OK ☐ light stays on, turn the steam knob anticlockwise (fig. 21): hot water will be released from the milk frother;
4. To stop the release of hot water, turn the steam knob clockwise.

CLEANING AND MAINTENANCE

CLEANING THE FILTER HOLDER FOR GROUND COFFEE

About every 300 coffees, clean the filter holder for ground coffee as follows:

- Extract the filter with frother from the filter holder (fig. 26).
- Unscrew the cap of the frother by rotating in the direction indicated by the arrow on the cap (fig. 27). Remove the frother from the container by pushing it from the cap end (fig. 28).
- Remove the gasket and the metal filter (fig. 29).
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 30). Check (inspecting against the light) that the holes in the metal filter are not blocked. If necessary, open them using a pin (fig. 31).
- Replace the filter and gasket on the plastic disk.
Make sure to insert the pin on the plastic disk into the hole in the gasket (hole A in fig. 32).
- Replace the resulting assembly in the steel filter container (fig. 33), making sure the pin is inserted into the hole in the support (hole B in fig. 33).
- Finally, screw on the cap.

Failure to clean as described above invalidates the guarantee.

CLEANING THE FILTER HOLDER FOR PODS (IF SUPPLIED)

About every 300 coffees, clean the filter holder for pods as follows:

- Push the filter holder button, remove the filter (fig. 34) and the frother if fitted. Clean the inside of the filter holder. Never wash in a dishwasher.
- Clean the filter thoroughly in hot water using a brush. Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 31).
- Replace the filter.

Failure to clean as described above invalidates the guarantee.

CLEANING THE ESPRESSO BOILER OUTLET

At least twice a year, the espresso boiler outlet must be cleaned as follows:

- 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. 35);
- clean the boiler with a damp cloth (fig. 15);
- clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

Failure to clean as described above invalidates the guarantee.



OTHER CLEANING OPERATIONS

1. Do not use solvents or detergents in cleaning the coffee maker. Use a soft, damp cloth.
2. 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

The coffee machine has a descaling warning device. After about 300 coffees, the on/off indicator light flashes. This means the appliance should be descaled. Proceed as follows:

1. Turn the appliance on by pressing the on/off button.
2. Deactivate the descaling warning by pressing the on/off button again and holding it down until the appliance goes off (about 5 seconds). When the coffee machine goes off, the warning has been deactivated.
3. Turn the appliance on again.
4. Pour the descaling solution into the tank (descaler plus water in the proportions indicated on the label of the descaler). Use a descaler suitable for coffee machines obtainable from technical service centres and follow the instructions given on the label of the bottle carefully. Alternatively, dissolve two spoonfuls of citric acid (about 30 grams), available from chemist's or drug stores in half a litre of water and pour the solution into the water tank;
5. Make sure the filter holder is not attached and position a recipient under the boiler outlet.
6. Turn the appliance on and wait until the coffee OK indicator light stops flashing and remains on steadily.
7. Press the 2 cups button  and run off the solution. Repeat at least 5 times.
8. Turn the coffee machine off immediately and leave the solution to work for at least 15 minutes.
9. Turn the appliance on and repeat operation 7.
10. Open the steam knob and run off all the solution in the tank.
11. To eliminate residues of the solution and scale, rinse the tank well, fill with clean water and replace in its housing.
12. Press the 2 cups button  at least five times and open the steam knob to completely empty the tank.

PROBLEM	POSSIBLE CAUSES	SOLUTION
ON/OFF light flashes	<ul style="list-style-type: none"> • Large quantity of scale 	<ul style="list-style-type: none"> • Descale as described in the paragraph "DESCALING"
Espresso coffee no longer comes out.	<ul style="list-style-type: none"> • Lack of water in the tank. • The holes in the filter holder spouts are blocked. • The creamer is dirty • The outlet of the espresso boiler is blocked. • The tank is badly inserted and the valve at the bottom is not open. 	<ul style="list-style-type: none"> • Fill the water tank. • Clean the holes in the spouts. • Clean as indicated in the "Cleaning section." • The tank is inserted incorrectly and the valve at the bottom is not open • Press the tank lightly so as to open the valve at the bottom.
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	<ul style="list-style-type: none"> • The filter holder is badly inserted. • The gasket of the espresso boiler has lost elasticity. • The holes in the filter holder spouts are blocked. 	<ul style="list-style-type: none"> • Attach the filter holder on correctly and turn it all the way. • Have the espresso boiler gasket replaced at an Service Centre • Clean the holes in the spouts
The espresso coffee is cold.	<ul style="list-style-type: none"> • The cups were not preheated. 	<ul style="list-style-type: none"> • Preheat the cups.
The pump is too noisy.	<ul style="list-style-type: none"> • The water tank is empty. • The tank is inserted wrongly and the valve at the bottom is not open. 	<ul style="list-style-type: none"> • Fill the tank. • Press the tank lightly so as to open the valve at the bottom.
The coffee cream is light-coloured (the coffee comes out quickly from the spout).	<ul style="list-style-type: none"> • The ground coffee has not been pressed enough. • The coffee is not ground finely enough. • The quantity of ground coffee is scarce. 	<ul style="list-style-type: none"> • Tamper the ground coffee down more. • Only use coffee specifically ground for espresso coffee machines. • Increase the quantity of coffee.
The coffee cream is dark (the coffee comes out slowly from the spout).	<ul style="list-style-type: none"> • The ground coffee is too tightly pressed. • The quantity of ground coffee is too much. • The espresso boiler outlet is blocked. • The coffee is too finely ground. 	<ul style="list-style-type: none"> • Press the coffee less. • Decrease the quantity of ground coffee. • Clean the outlet as described in "Cleaning the espresso boiler outlet" section. • Only use coffee specifically ground for espresso coffee machines.
The coffee has an acidic taste.	<ul style="list-style-type: none"> • The unit was not sufficiently rinsed after the descaling process procedure. 	<ul style="list-style-type: none"> • Rinse the unit as described in the "descaling" section.
The milk does not froth when making a cappuccino.	<ul style="list-style-type: none"> • The milk is not cold enough. • The cappuccino maker is dirty. 	<ul style="list-style-type: none"> • Always use milk at refrigerator temperature. • Carefully clean the pinholes in the milk frother (fig. 31)
Water is released from the steam knob when the machine is turned on	<ul style="list-style-type: none"> • The steam knob is open 	<ul style="list-style-type: none"> • Close the steam knob properly before turning on the machine

If the procedure is carried out incorrectly or too rapidly, the machine may shut down. If this occurs, unplug and wait a few seconds, then plug in again and turn on.