

**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 for coffee with frother
- 2 Filter holder for coffee
- 3 Filter holder for pods (if fitted)
- 4 Frother for pods (if fitted)
- 5 Filter for pods (if fitted)
- 6 Lid of milk tank
- 7 Steam boiler cap
- 8 Serbatoio acqua per espresso
- 9 Coperchio serbatoio acqua per espresso
- 10 Caldaia vapore
- 11 Manopola vapore
- 12 Frother
- 13 Mixer
- 14 Milk tank
- 15 Coffee measuring spoon
- 16 Anti-spray cover
- 17 Drip-tray (milk)
- 18 Espresso on/off switch
- 19 Espresso delivery switch
- 20 'OK' pilot light for espresso coffee
- 21 Pilot light - espresso boiler on
- 22 Steam boiler on/off switch
- 23 'OK' pilot light for cappuccino coffee
- 24 Steam boiler 'ON' pilot light
- 25 Tube-brush
- 26 Pressing pad
- 27 Espresso boiler outlet
- 28 Indicator of water level in water tank for espresso coffee
- 29 Drip-tray (espresso)
- 30 Shelf for cups
- 31 Water measuring container for steam boiler

## 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.

## 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).

## HOW TO PREPARE ESPRESSO COFFEE

### FILLING THE WATER TANK:

To remove the water tank simply pull upwards (fig. 1) and fill the tank at the sink (fig. 2). Replace the tank by connecting the valve at the bottom of the tank with the hole in the base on the machine.

*It is recommended that the tank be filled when the machine is cold. In the event of it being necessary to fill it when the machine is warm, it is most likely that while the tank is out, some water will collect in its seat. It is necessary to dry this water using the sponge, which is to be found on the bottom of the tank itself (fig. 3).*

The tank may also be filled without removing it, simply by pouring water into it directly from a jug.


*Note: Do not operate the appliance without water in the tank.*

The quantity of water contained in the tank may be checked by looking into the tank through the window. This allows you to add water when necessary.

### PREHEATING THE COFFEE MACHINE

To obtain espresso coffee at the right temperature, the coffee maker must be preheated. Pressing the ESPRESSO switch (fig. 4) 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. 5). 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 on the machine by pressing the ① ESPRESSO switch (fig. 4). 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 "ESPRESSO OK" light comes on (fig. 6) and immediately afterwards press the coffee delivery switch  (fig. 7). Allow water to flow until the "ESPRESSO OK" light goes out, then stop the delivery by pressing the coffee delivery switch again.
4. Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

## HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE

1. After preheating the appliance as described in the above paragraph, insert the ground coffee filter with frother into the filter holder, making sure the tab is correctly inserted into the housing as shown in fig. 8.
2. To prepare a single coffee, fill the filter with a level measure of ground coffee, about 7 g (fig. 9). 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 (Fig. 10).

*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.*

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

**Rotate firmly (fig. 5) to avoid leaks of water.**

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. 11). Ensure that the cup or cups line up with the dispensing holes on the filter holder.

5. Wait until the "ESPRESSO OK" light comes on (fig. 6) then press the coffee delivery switch  (fig. 7) until the desired quantity of coffee is obtained. To stop the flow, press the coffee delivery switch again.

6. To detach the filter holder, turn the handle from right to left.

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

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 turn off the coffee maker, press the ① ESPRESSO switch (fig. 4).

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

1. 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.
2. Press the filter holder button and insert the pod into the filter (fig. 13). 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.

3. Attach the filter holder onto the machine, moving from left to right (fig. 5).

**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. 14).

**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.

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

## HOW TO MAKE CAPPUCCINO

### FILLING THE STEAM BOILER

- Unscrew the boiler cap by turning it in an anti-clockwise direction.
- Fill the water measuring device up to the 170 gram (6 oz.) line (fig. 16).
- **Slowly** pour the water into the boiler (fig. 14), first making sure that the ① CAPPUCCINO switch is turned off and the **steam knob is closed**. When the boiler is full, it holds enough water to make 15 to 20 cappuccinos.
- Close the boiler cap by turning it in a clockwise direction.

*NOTE:* for safety reasons, when the boiler is hot, it is not possible to remove the cap because the threads do not grip. Therefore, to fill the boiler, it is necessary either to wait until all the water in it is used up or until the boiler has cooled.

**ATTENTION:** it is recommended that the boiler be filled when cold and that the measuring container provided be used. If the boiler is filled while hot (for example, if the water runs out while making a cappuccino), it is recommended that only the contents of one measuring container be used. **NEVER TRY TO FILL THE HOT BOILER UP TO THE MAXIMUM 170 GRAMS (6 oz.) marked on the boiler itself (fig. 14); if this is done, the machine will not froth the milk properly on the next attempt.**

### HOW TO PREPARE A CAPPUCCINO

1. Before making the coffee, make sure that the steam knob is closed, then press the ① CAPPUCCINO switch (fig. 18) so as to allow the steam boiler to preheat.
2. Prepare the espresso coffees as described in the previous section. Don't forget to use sufficiently large cups.
3. Pour the milk into the milk tank (fig. 19). **The milk must be neither boiled nor warm.**  
*NOTE:* We suggest you used semi-skimmed milk at refrigerator temperature.
4. When the tank has been filled up to the MAX line, you can make 2 or 3 cappuccinos. **Never fill the tank over the little notch that is located just above the MAX sign (fig. 19); if the tank is too full, the milk may continue to drip from the tube after the cappuccino has been made.**
5. Before starting delivery of the milk, **always wait until the 'CAPPUCCINO OK' pilot light** (fig. 20) comes on. This light indicates that the ideal temperature has been reached for foaming the milk.  
*TIP:* if starting with a cold boiler, in order to obtain a warmer milk, wait until the 'OK' pilot light comes on twice in a row (about 5 minutes).
6. Place the cup containing coffee under the tube of the milk tank, check that the clamp of the milk tank is well hooked, then turn the steam knob in an anti clockwise direction **at least one full rotation** (fig. 21). The foamed milk will start coming out from the tube of the milk tank. When using small size cups, **in order to avoid squirts of milk** it is necessary to insert the anti spray cap onto the tube of the milk tank (fig. 22).
7. Fill the cup with the desired quantity of foamed milk. To stop the flow of milk, turn the steam knob in a

clockwise direction. **In order to ensure that the milk froths correctly, always wait (between making one cappuccino and the next) until the CAPPUCCINO OK pilot light comes on.**

*TIP: to achieve a perfect cappuccino, the following proportions are recommended: 1/3 coffee and 2/3 foamed milk.*

- Once the last cappuccino has been prepared, before turning off the coffee maker, lift the suction tube of the tank above the level of any remaining milk (as indicated in fig. 23), let the steam come out for a few seconds, then close the knob with the tube thus extracted. **FOR HYGIENIC REASONS, IT IS RECOMMENDED THAT THIS OPERATION ALWAYS BE CARRIED OUT SO AS TO PREVENT THE MILK FROM STAGNATING IN THE CIRCUITS OF THE COFFEE MAKER.**
- Lastly, to prevent the milk from solidifying, it is necessary to wash the milk tank immediately, as described below in the "Cleaning the milk foamer and tank" section.

**ATTENTION:** the first time that the machine is used, it is necessary to wash all the accessories and internal circuits as follows:

1. For the espresso boiler: make at least five coffees without using any ground coffee (following the directions given in the HOW TO PREPARE ESPRESSO COFFEE).
2. For the steam boiler: fill it with a water measuring container, close the cap and press the CAPPUCCINO button. After 5 minutes, turn the knob and let steam come out until completely empty (this should take about 15 minutes).

## **CLEANING AND MAINTENANCE**

### **CLEANING THE MILK-FOAMER**

The milk foamer must be cleaned **immediately** after every use. Proceed as follows:

- Remove the milk tank by pressing the hook and simultaneously pulling upwards. Wash it with warm water. To facilitate the cleaning of the milk tank tube, it is possible to use the tube brush provided.
- Remove the red-coloured foamer by pressing on the clamp (A) and simultaneously pulling upwards (fig. 24). Remove the rubber mixer, wash and clean it with hot water, especially the four holes shown in figure 25 (use a needle to clean these). Make sure that the hole marked by the B arrow is not plugged.
- Once clean, all the parts must be re-assembled in the correct manner. In particular, make sure that the rubber mixer is inserted all the way in and that the red coloured foamer is inserted until a click is heard.

**If this cleaning is not carried out after every use, the milk foamer may not work properly, the milk may not be aspirated or the milk may drip from the milk tank tube.**

### **CLEANING THE FILTER HOLDER FOR GROUND COFFEE**

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

- Remove the filter with the frother;
- Clean the inside of the filter holder. Never wash in a dishwasher.
- Unscrew the cap of the frother (fig. 26) by rotating in the direction indicated by the arrow on the cap.
- Remove the frother from the container by pushing it from the cap end.
- Remove the gasket.
- Rinse all components and clean the metal filter thoroughly in hot water using a brush (fig. 27). Make sure the holes in the metal filter are not blocked. If necessary, clean with a pin (see fig. 28).
- Replace the filter and gasket on the plastic disk as shown in figure 29. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow in fig. 29.
- Replace the assembly into the steel filter container (fig. 30), making sure the pin is inserted into the hole in the support (see arrow in fig. 30).
- 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. 31). 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. 28).
- 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. 32);
- 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

It is advisable to clean the calcium from the machine every 300 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. Press the ① ESPRESSO switch and wait until the 'OK' pilot light comes on;
4. Check that the filter holder is not attached and place a container under the outlet of the machine;
5. Press the coffee delivery switch  and allow half the water in the tank to flow out. Then stop the flow by pressing the switch again;
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. Press the coffee delivery switch and wait until the tank is empty;
9. Press the switch again 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>• Lack of water in the tank.</li> <li>• The holes in the filter holder 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>• Fill the water tank.</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 are blocked.</li> </ul>	<ul style="list-style-type: none"> <li>• Attach the filter holder correctly by rotating firmly as far as it will go.</li> <li>• Have the espresso boiler gasket replaced at an Service Centre</li> <li>• Clean the holes in the filter holder.</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 coffee is not ground finely enough.</li> </ul>	<ul style="list-style-type: none"> <li>• Tamp the ground coffee down more.</li> <li>• Increase the quantity of coffee.</li> <li>• Only use coffee specifically ground for espresso coffee machines.</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 quantity of ground coffee is too much.</li> <li>• The espresso boiler outlet is blocked.</li> <li>• The coffee is too finely ground.</li> </ul>	<ul style="list-style-type: none"> <li>• Press the coffee less.</li> <li>• Decrease the quantity of ground coffee.</li> <li>• Clean the outlet as described in "Cleaning the espresso boiler outlet" section.</li> <li>• Only use coffee specifically ground for espresso coffee machines.</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>• Carefully clean the pinholes in the milk frother</li> </ul>
The milk continues to come out from the milk tank even if the steam knob is closed.	<ul style="list-style-type: none"> <li>• The cappuccino maker is dirty.</li> </ul>	<ul style="list-style-type: none"> <li>• Carefully clean the pinholes in the cappuccino maker, in particular the hole marked by the letter B in figure 25.</li> </ul>