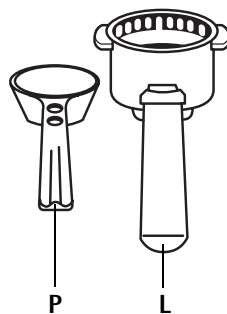
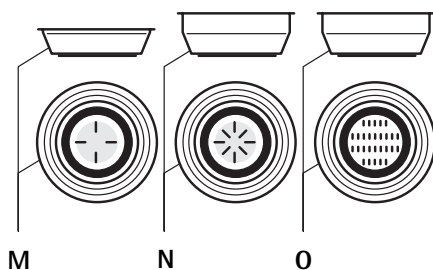
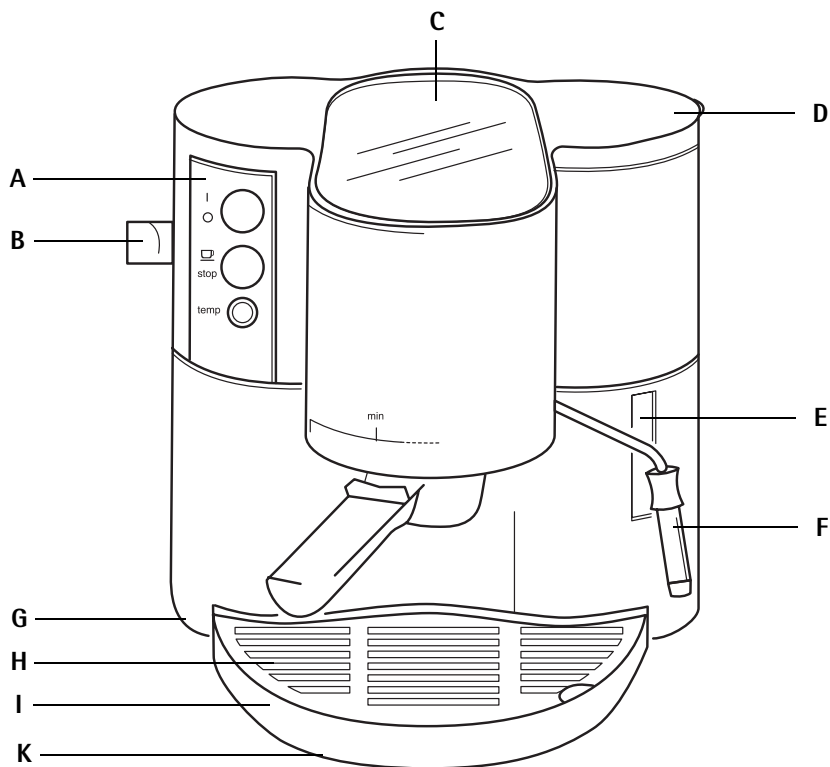


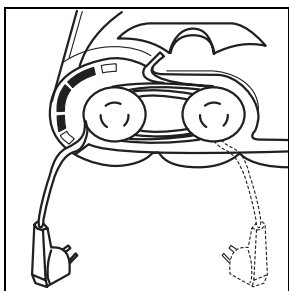
EA 100 CREMA

Espressoautomat
Automatic Espresso Machine
Máquina Espresso
Espressoautomat
Espressokeitin
Automat na espresso
Кофейный автомат эспрессо

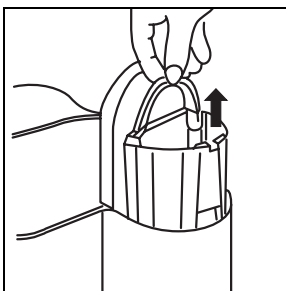
Gebrauchsanweisung
Operating Instructions
Manual de instruções
Bruksanvisning
Käyttöohje
Návod k použití
Инструкция по эксплуатации

1

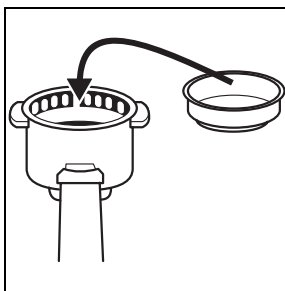




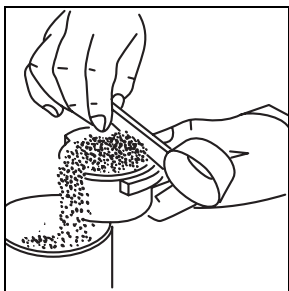
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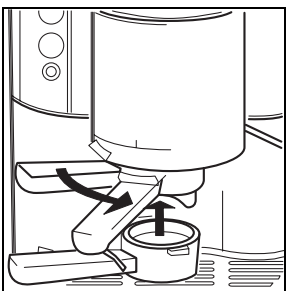
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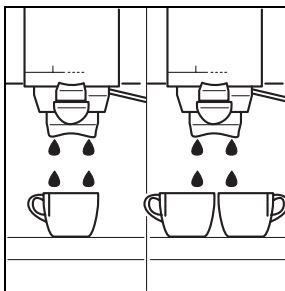
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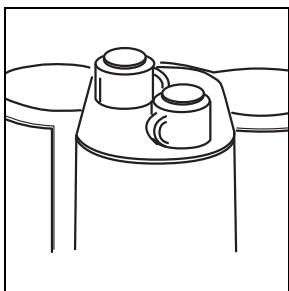
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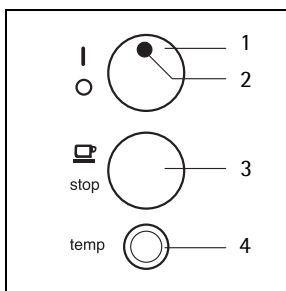
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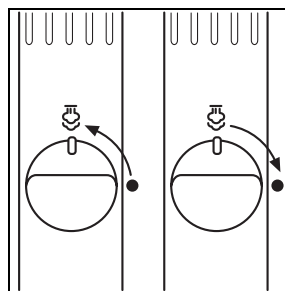
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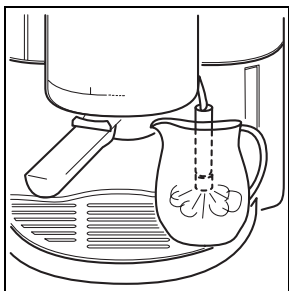


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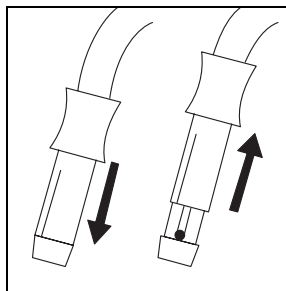


10/A

10/B

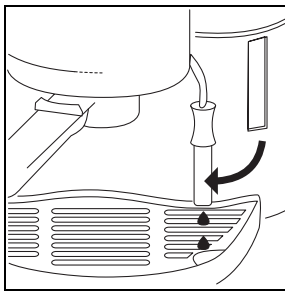


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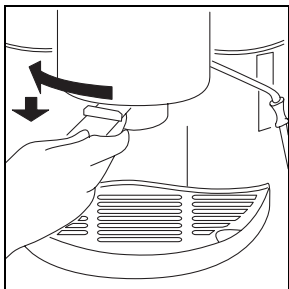


12/A

12/B



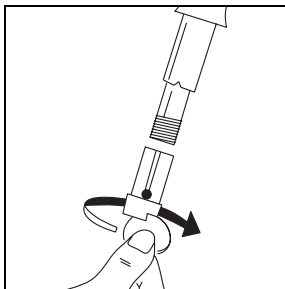
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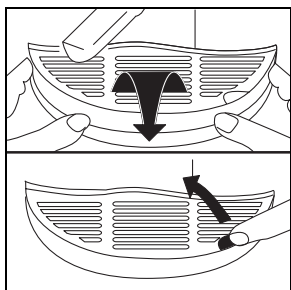
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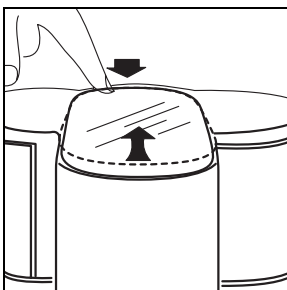
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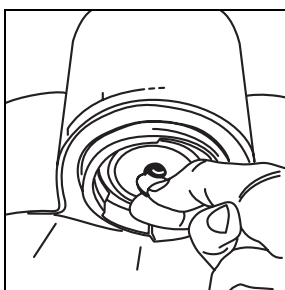
16



17



18



19

Dear Customer,

Please read these operating instructions through carefully.

Above all please observe the safety instructions on the first few pages of these operating instructions! Please keep these operating instructions for later reference. Pass them on to any subsequent owner of the appliance.

Features (Fig. 1)

- A Control panel
- B Steam lever
- C Cup tray (removable)
- D Fresh water tank (removable)
- E Fill-level indicator
- F Foam nozzle (swivelling)
- G Cable storage (underside)
- H Drip grill (removable)
- I Drip tray (removable)
- K Rating plate (on the underside)
- L Sieve carrier
- M 1-cup Crema Plus sieve
- N 2-cup Crema Plus sieve
- O Problem-solving sieve
- P Measuring spoon



Safety instructions

- The appliance must only ever be connected to a mains supply with the same voltage, type of current and frequency as those shown on the rating plate (see underside of appliance).
- Never allow the lead to come into contact with the hot parts of the appliance.
- Never pull the plug out of the socket by tugging on the lead.
- Never operate the appliance if:
 - the lead is damaged, or
 - there is visible damage to the housing.
- The foam nozzle, steam pipe, boiling head, sieve, and sieve carrier inevitably become very hot during operation. Keep children well away!

- Follow the instructions for de-scaling.
- Make sure the appliance is switched off and the plug has been taken out of the socket before doing any cleaning work.
- Do not immerse the appliance in water.
- Only ever fill the appliance with water, and never with milk or any other liquid.
- Do not operate the appliance unless the fresh water tank is full.
- Do not take the sieve carrier off during the boiling process because the appliance is pressurised. Someone could suffer burns.
- Do not operate the appliance without the drip tray and drip grill.

If any repair is necessary, including the replacement of the lead, the appliance must be handed in to the electrical dealer from which it was purchased or to an AEG Service Centre (see list on last page).

Repairs to electrical appliances must only ever be carried out by a qualified electrician.

No legal liability can be accepted for damage resulting from the appliance being used wrongly or for the wrong purpose.



This appliance complies with the following EC directives:

- 73/23/EEG dated 19.2.1973
– Low Voltage Directive
- 89/336/EEG dated 3.5.1989
(including Directive Amendment 92/31/EEG) – EMC Directive.

Cable storage (Fig. 2)

Your espresso machine has a cable store. If the lead is longer than it needs to be to reach the socket, you can store the surplus length in the cable store.

All according to the position of the socket, you can let the cable out on the right-hand or the left-hand side of the base of the appliance.





Before using for the first time


Before you make your first cup of espresso, rinse the heating system through with a tankful of fresh water but without espresso coffee, and boil it. Proceed exactly as described below under „Making espresso coffee“ or „Making steam“ but without any espresso ground coffee in the sieve. Place as large a container as possible in the middle of the drip grill (Fig. 1/H) and underneath the foam nozzle (Fig. 1/F), after swivelling this outwards.

Making espresso coffee

We recommend that you rinse the system through every day, before the first and after the last cup of espresso coffee, for about 10 seconds without any espresso ground coffee in it, to prevent any particles of coffee from accumulating anywhere. Proceed as described under points 1 to 6 below, but without any espresso ground coffee in the machine.

1. Fill water (Fig. 3)


-  First open the lid of the fresh water tank and pull the tank upwards by its handle out of the appliance.
 -  Fill the tank **only** with cold tap water.
 -  Then place the tank back in the appliance and press it downwards so that it sits firmly.
 -  Now close the lid again.
- Make sure the water is above the „MIN“ level on the filling indicator (Fig. 1/E).

-  In order to make an aromatic espresso, please note the following points:
 - Change the water every day!
 - Do not use mineral water or distilled water.
 - Clean the fresh water tank at least once a week with ordinary washing-up water, **not** in the dish-washing machine.

2. Filling espresso ground coffee (Figs. 4 and 5)

All according to whether you wish to make one cup of espresso or two, place either the 1-cup Crema Plus sieve (Fig. 1/M) or the 2-cup Crema Plus sieve (Fig. 1/N) into the sieve carrier (Fig. 1/L).

Fill the espresso ground coffee with the aid of the measuring spoon (Fig. 1/P). Fill the sieve up to the rim and then level the espresso coffee grounds with one stroke of the measuring spoon (Fig. 5). Clean the edge of the sieve of ground coffee.

 If you would like freshly ground espresso coffee every time, we recommend the AEG coffee grinder (medium grade). Ask your dealer!

Caution: Just a few of the brands of espresso coffee sold in the trade contain a particularly high proportion of coffee dust. This dust can block the sieve, so that the espresso coffee only runs out very slowly or perhaps not at all. If this happens, we recommend that you use the enclosed problem-solving sieve (identifiable by its brown inner ring and the fine, elongated hole structure, Fig. 1/O).

3. Insert sieve (Fig. 6)

Rotate the sieve carrier from left to right in its holder until the handle passes the „**min**“ position (i. e. with the handle pointing forwards, Fig. 6). The sieve carrier is fitted with a plastic insert to keep the temperature loss to a minimum even when a minimum quantity of espresso is being made, as the most discriminating espresso-lover requires.

4. Place cup(s) in position (Fig. 7)

If you only wish to make one cup, place it **in the middle of the drip grill** so that the espresso coffee can flow into it from both openings in the sieve holder. However, if you wish to make **two cups**, place **one cup under each opening of the sieve holder**.

The cup shelf (Fig. 8) is a convenient place for some more cups.

5. Switch on the main switch



Your espresso machine will reach its operating temperature in a very short time. This is a major advantage in comparison with conventional espresso machines.

You switch the appliance on by flicking the main switch (Fig. 9/1) upwards. The pilot light (Fig. 9/2) comes on, as does the temperature indicator at the same time (Fig. 9/4), to show that the system is warming up. It goes out as soon as the operating temperature is reached.

Note: The temperature indicator can come on during operation, to show that the appliance is warming up again.



6. Start boiling– switch on pump switch


When you start the boiling cycle, the heated water is forced through the espresso ground coffee at a high internal pressure. This pressure, together with the special construction of the Crema Plus sieve and fresh espresso ground coffee, produces the crown of foam which makes espresso coffee from an AEG machine so incomparable. You can make your Espresso crema as follows:


-  When the temperature indicator (Fig. 9/4) has gone out you can start the boiling process by flipping the pump switch (Fig. 9/3) upwards.
-  Once the required quantity of espresso has been boiled up, you flip the pump switch (Fig. 9/3) downwards again and this stops the brewing process.


Making steam with the foam nozzle (Fig. 9–13)

The hot steam can be used to foam up milk for cappuccino, to pre-heat the espresso cups, and to heat up liquids generally.


-  To generate steam, first switch the appliance on with the main switch (Fig. 9/1) and wait until operating temperature has been reached. The temperature indicator (Fig. 9/4) must have gone out.
-  Then immerse the foam nozzle into the milk or other liquid you wish to foam up or heat up, or the espresso or cappuccino cups you wish to warm, and **start** generating steam by rotating the steam lever (Fig. 1/B) **anti-clockwise** as far as it will go (Fig. 10/A). For technical reasons, a little water will first escape from the nozzle; it can be removed before the actual steam generation starts but it does not harm the good result, e.g. from foaming up milk, in any way at all.

 **Important:** Immerse the foam nozzle only about half way into the liquid, so that the flow of air is not hindered. The foam nozzle should not be allowed to touch the base of the container as this might restrict the outflow of steam (Fig. 11).

 **Caution:** Take care you do not scald yourself.

Frothing up milk,  symbol (Fig. 10/A):

You should then slide down the moving tube (Fig. 12/A) to its fullest extent.

Heating liquids (e.g. milk),  symbol (Fig. 10/A):

You should then slide up the moving tube (Fig. 12/B).

To **stop** the flow of steam, turn the steam lever **clockwise** back to the Off position (Fig. 10/B). It is advisable, especially after foaming up milk, to activate the steam flow once again briefly in order to blow the foam nozzle free.

Afterwards, turn the foam nozzle as far as it will go to the left so that the inevitable last few drops can fall into the drip grill provided for the purpose (Fig. 13).

After steam has been generated the system has to be topped up, to do this, switch the pump switch (Fig. 9/3) on, and as soon as water starts to come out of the brewing head switch the pump switch off again.

Preparing cappuccino:



Proceed as for espresso, but for cappuccino you will need a larger coffee cup, half or threequarters full of espresso, which you then fill up with foaming milk.

After making espresso/Cleaning

If you wish to make another cup of espresso, leave the appliance switched on, remove the sieve holder (see below, Point 2), clean the sieve and the holder (see below, Point 3), and then proceed as described under „Making espresso“.

1. Switch appliance off

If the appliance will not be used for some time it should be steamed out, so that fresh water is always available next time it is used. Place a container under the foam nozzle and proceed as follows:

-  Open the steam lever (Fig. 10/A) and let the system steam out. If no more steam comes out, close the steam lever again (Fig. 10/B).
-  To switch the appliance off, flip the main switch (Fig. 9/1) downwards. The pilot light (Fig. 9/2) goes out.

2. Remove sieve carrier (Fig. 14)

You remove the sieve carrier by rotating it to the left and taking it out of its holding ring. If you are not going to use the appliance again for some time, do not re-insert the sieve carrier; this will lengthen the service life of the sieve seal.

3. Cleaning sieve and sieve carrier (Fig. 15)

Knock the used espresso ground coffee out of the sieve, holding the sieve firmly to the sieve carrier by the finger protector. Then clean the sieve and the carrier under running water or with ordinary washing-up water.

Note: Do not wash the sieve carrier in a dishwashing machine.

4. Remove the remaining water from the fresh water tank

5. Cleaning the foam nozzle (Fig. 16)

Clean the foam nozzle – especially after frothing up milk – with a damp cloth. If the foam nozzle is clogged, it can be unscrewed with a coin. Pull off the lower part of the nozzle downwards and clean the foam nozzle, make sure it is seated properly.

6. Cleaning the drip grill and drip tray (Fig. 17)

The drip grill can be taken out for cleaning very easily with the aid of the finger-shaped depression at the front right-hand edge of the drip tray. The drip tray can be taken out for cleaning by simply lifting it forwards out of the appliance base. The drip grill and the drip tray can be cleaned in ordinary washing-up water.

7. Cleaning the cup shelf (Fig. 18)

The best way to clean the cup shelf is with a damp cloth. To remove it, press it down at the rear end and pull it upwards and forwards out of its retaining rim.


8. Cleaning the boiling head (Fig. 19)


After it has been in use for some time, the boiling head should be cleaned with a damp cloth. If the boiling sieve is particularly dirty it can be unscrewed from the boiling head with the aid of a coin and cleaned under running water.


De-scaling


The service life of your automatic espresso machine will be lengthened if you de-scale it regularly. To do this, please use an environmentally friendly de-scaling agent, and use it as stated in the manufacturer's instructions.


When de-scaling, it is essential first to unscrew the boiling sieve from the boiling head with the aid of a coin (Fig. 19).


 **First fill about half a litre of water into the fresh water tank and then add the de-scaling agent – never the other way round!**

 Place a sufficiently large container in the middle of the drip grill.

 Allow about one-third of the de-scaling agent and water to run through the system by operating the appliance as if you were making espresso (see Section „Making espresso coffee“). Switch the appliance off again, and leave the de-scaling agent to work in for 10 or 15 minutes.

 Then run the rest of it through the system. It may be necessary to repeat the de-scaling if the lime deposits are heavy.

 After the last cycle, run one or two tankfuls of clear, fresh water through the system to prevent the de-scaling agent from having any affect on the flavour of the espresso.

 Then fit the boiling sieve back into the boiling head.

Remark: Please do not use any powdered de-scaling product!

What do I do if...

- the espresso temperature is too low?
 - Run a boiling cycle but without any espresso ground coffee before actually making espresso, and with the sieve and carrier in position, in order to pre-heat them.
 - Tamp the espresso ground coffee down a little more firmly.
 - Pre-warm the cups.
 - De-scale the appliance.
- the through-flow speed falls off noticeably?
 - Do not tamp the espresso ground coffee down so firmly.
 - De-scale the appliance.
 - If the espresso ground coffee is too finely ground it can block the Crema-Plus sieve. If so, we recommend the use of the problem-solving sieve (Fig. 1/0).
- the espresso runs out at the side of the sieve carrier?
 - Make sure the sieve carrier is fitted into the holding ring properly.
 - Tighten the sieve carrier a little more firmly into the holding ring.
 - Clean the espresso ground coffee of the edge of the sieve carrier.
 - Clean the seal.
- no espresso comes out?
 - Ensure that the fresh water tank is full.
 - Ensure that the fresh water tank is properly fitted into position.
 - Ensure that the sieve carrier is properly fitted into the holding ring.
 - Do not tamp the espresso ground coffee down so firmly.
 - Move the steam lever to the „OFF“ setting.
 - Clean the boiling sieve.
 - De-scale the appliance.

- the appliance runs relative noisily?
 - Ensure that the fresh water tank is full.
 - Ensure that the fresh water tank is properly fitted into position.
 - Always use fresh espresso ground coffee.
- the crema does not form so well as it used to?
 - Always use fresh espresso ground coffee.
 - Ensure there is sufficient espresso ground coffee in the sieve.
 - Tamp the espresso ground coffee down lightly.
- not enough foam is generated when foaming up milk?
 - Always use cool, fresh (low-fat) milk.
 - Use a suitable container (such as a small jug).
 - Clean the foam nozzle.
- no steam comes out?
 - Top the system up (see last paragraph of Section „Making steam with the foam nozzle“).



For the sake of the environment

Do not simply throw the packaging away.

- Cardboard packaging material can be handed in as salvage at your local waste-paper collection point.

If the following packaging materials have been used...

- Plastic bags made of polythene (PE) can be handed in to your local PE collection point.
- Padding made of expanded polystyrol (PS) are free of CFC's.

Please ask your local authority for the adress of your nearest recycling depot. Used espresso coffee „grouts“ are marvellous for composting.

After-sales service

We demand the highest quality of ourselves and our products.

Should you nevertheless have any problem in using this appliance, please write to us. It is only with your help that we will be able to develop appliances which exactly match your requirements.

Garantiebedingungen

AEG Kundendienst in Deutschland

Sollte dieses AEG Gerät wider Erwarten nicht funktionieren, wenden Sie sich bitte an unseren Service. Wir werden die Abholung und Instandsetzung durch unsere Werkstatt veranlassen.

AEG Kleingeräte-Zentralwerkstatt
Firma Trepesch GmbH
Steinstraße 500
90419 Nürnberg

In **Deutschland** stehen wir Ihnen für Fragen, Anregungen oder bei Problemen rund um unsere Kleingeräte und Raumpflegegeräte montags bis freitags von 8 bis 18 Uhr zur Verfügung.

AEG-Serviceline: 01805-30 60 80
(Deutsche Telekom 0,12 Euro/Min.)
Fax: 0911/ 3 23-49 19 30
E-Mail: service.kleingeraete@aeg-hausgeraete.de

Der Endabnehmer dieses Geräts (Verbraucher) hat bei einem Kauf dieses Geräts von einem Unternehmer (Händler) in Deutschland im Rahmen der Vorschriften über den Verbrauchsgüterkauf gesetzliche Rechte, die durch diese Garantie nicht eingeschränkt werden. Diese Garantie räumt dem Verbraucher also zusätzliche Rechte ein. Dies vorausgeschickt, leisten wir, AEG Hausgeräte GmbH, gegenüber dem Verbraucher **Garantie für dieses Gerät für den Zeitraum von 24 Monaten ab Übergabe** zu den folgenden Bedingungen:

1. Mit dieser Garantie haften wir dafür, dass dieses neu gestellte Gerät im Zeitpunkt der Übergabe vom Händler an den Verbraucher die in unserer Produktbeschreibung für dieses Gerät aufgeführten Eigenschaften aufweist. Ein Mangel liegt nur dann vor, wenn der Wert oder die Gebrauchstauglichkeit dieses Geräts erheblich gemindert ist. Zeigt sich der Mangel nach Ablauf von sechs (6) Monaten ab dem Übergabezeitpunkt, so hat der Verbraucher nachzuweisen, dass das Gerät bereits im Übergabezeitpunkt mangelhaft war. Nicht unter diese Garantie fallen Schäden oder Mängel aus nicht vorschriftsmäßiger Handhabung sowie Nichtbeachtung der Gebrauchsanweisungen.
2. Dieses Gerät fällt nur dann unter diese Garantie, wenn es in einem der Mitgliedsstaaten der Europäischen Union gekauft wurde, es bei Auftreten des Mangels in Deutschland betrieben wird und Garantieleistungen auch in Deutschland erbracht werden können. Mängel müssen uns inner-

AEG Kundendienst in Europa

In diesen Ländern gelten die Garantiebedingungen der örtlichen Vertriebsorganisationen. Diese können dort eingesehen werden.

In these countries our AEG sales organisations own guarantee conditions are applicable. Please obtain further details direct.

Österreich, 4010 Linz, 0732 / 770101 - 30
Belgique/België, 1502 Lembeek, 02/363.04.44
Czech Republic, Hanusova ul., Praha 4, 02/6112 6112
Danmark, 7000 Fredericia, 70 11 74 00
España, Madrid, 1-885-2700
France, 60307 Senlis, 03-44 62 24 24
Great Britain, Service Force 08705 929 929
Hellas, 18346 ΜΟΞΑΤΟ, 01/4822646
Island, Reykjavik (Bræðurnir Ormsson hf), 91-3 88 20
Italia, 33080 Porcia (PN), 0434 39 41
Kroatien, 10000 Zagreb, 385 1 6323 333
Luxembourg, 1273 Luxembourg-Hamm, 4 24 31-443
Magyarország, 1142 Budapest, 36-1-252-1773
Nederland, 2400 AC Alphen aan den Rijn, 0172-468 300
Norge, 0516 Oslo, 22 72 58 00
Poland, 02-034 Warszawa, 022 874 33 33
Portugal, 2635-445 Rio de Mouro, (21) 926 75 75
Romania, Bucuresti, B-dul Timisoara 90, 01-444-25-81
Russia, 129090 Moscow, +7 095 956 2917, 937 7893
Slovakia, 81105 Bratislava, 07/4333 9757
Slovenija, Trazaška 132, 1000 Ljubljana, 01 24 25 730
Schweiz/Svizzera, 5506 Mägenwil, 062/889 93 00
Suomi, Porissa, puh. (02) 622 3300
Sverige, 10545 Stockholm, 08-672 53 60
Turkey, Tarlabasi cad no:35 Taksim/Istanbul-0, 262-7249420

halb von zwei (2) Monaten nach dessen Kenntnis angezeigt werden.

3. Mängel dieses Geräts werden wir innerhalb angemessener Frist nach Mitteilung des Mangels unentgeltlich beseitigen; die zu diesem Zweck erforderlichen Aufwendungen, insbesondere Arbeits- und Materialkosten werden von uns getragen. Über diese Nachbesserung hinausgehende Ansprüche werden durch diese Garantie dem Verbraucher nicht eingeräumt.
4. Im Garantiefall ist das Gerät vom Verbraucher an die für seinen Wohnort zuständige AEG-Zentralwerkstatt zu versenden, wobei das Gerät gut zu verpacken ist und die vollständige Anschrift des Verbrauchers zusammen mit einer kurzen Fehlerbeschreibung in das Paket zu legen ist. Zum Nachweis des Garantie-Anspruchs ist der Sendung der Original-Kaufbeleg (Kassenzettel, Rechnung) beizufügen.
5. Garantieleistungen bewirken weder eine Verlängerung noch einen Neubeginn der Garantiezeit für dieses Gerät; ausgewechselte Teile gehen in unser Eigentum über.
6. Mängelansprüche aus dieser Garantie verjähren in zwei (2) Jahren ab dem Zeitpunkt der Übergabe des Geräts vom Händler an den Verbraucher, der durch den Original-Kaufbeleg (Kassenzettel, Rechnung) zu belegen ist; wenn dieses Gerät gewerblich genutzt wird, beträgt die Verjährungsfrist sechs (6) Monate.

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D-90327 Nürnberg

<http://www.aeg.hausgeraete.de>

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