



# *Tonino Lamborghini*

## *EPS Espresso Pod System*



**User's Manual**

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## **INTRODUCTION**

Congratulations on choosing a Tonino Lamborghini Espresso Pod Coffee Machine.

The design of the machine was personally approved by Tonino Lamborghini towards the end of 2005 and it includes some design features taken from the early cars.

Each machine uses the highest quality materials designed to make a delicious cup of coffee time and time again.

This manual will guide you through setting up the machine and how to use the machine to ensure that it makes a perfect cup of coffee.

**PLEASE CAREFULLY READ THIS MANUAL BEFORE USE.**

Please keep this manual in a safe place and make that that any other person who uses this machine reads the instructions for use.



## CHAPTER 1 - GENERAL INFORMATION

### 1.1. CONTENTS OF THE BOX

- 1) Coffee Machine
- 2) 2 Spare rubber seals
- 3) Cleaning cloth
- 4) Water reservoir cover plate
- 5) Coffee Drip tray cover
- 6) Coffee Drip tray
- 7) Users Manual on CD Rom

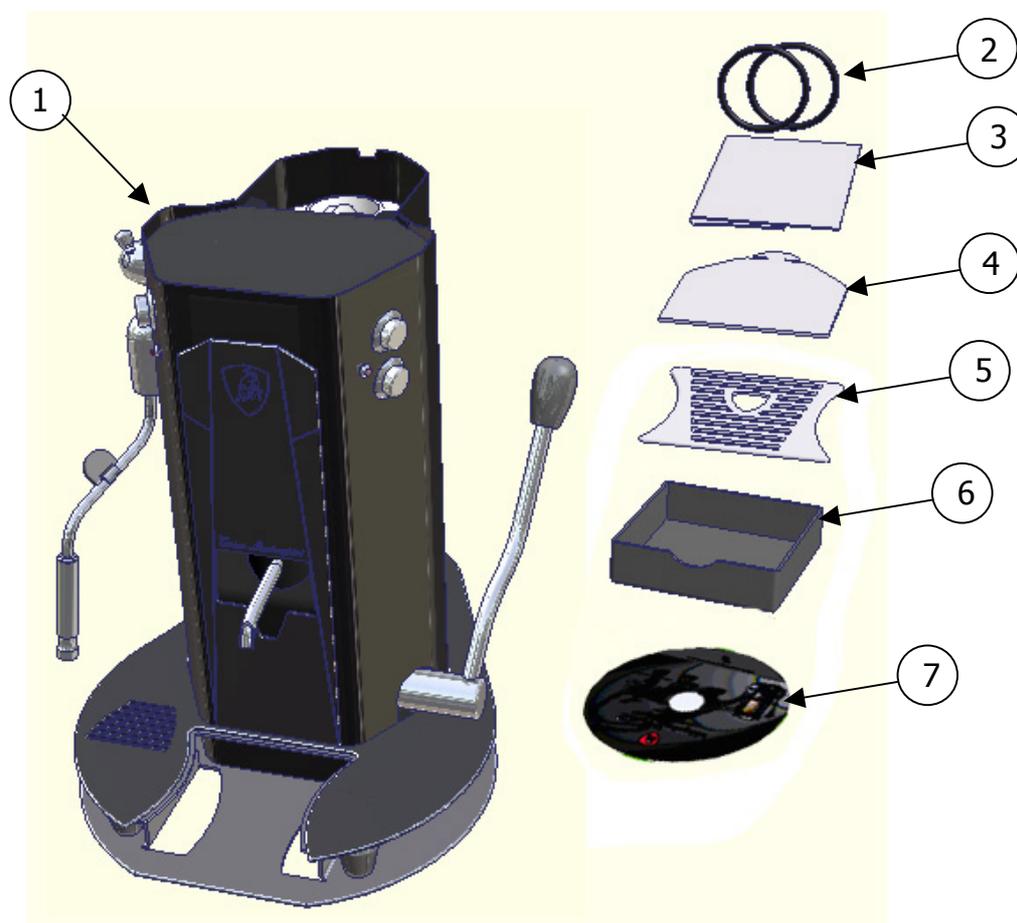


Fig. 1 - Contents of the box

Carefully remove the components from the box and keep all the packaging in the box.



## 1.2. DESCRIPTION OF THE MACHINE

Fig. 2 shows the assembled machine and highlights the important controls and buttons.

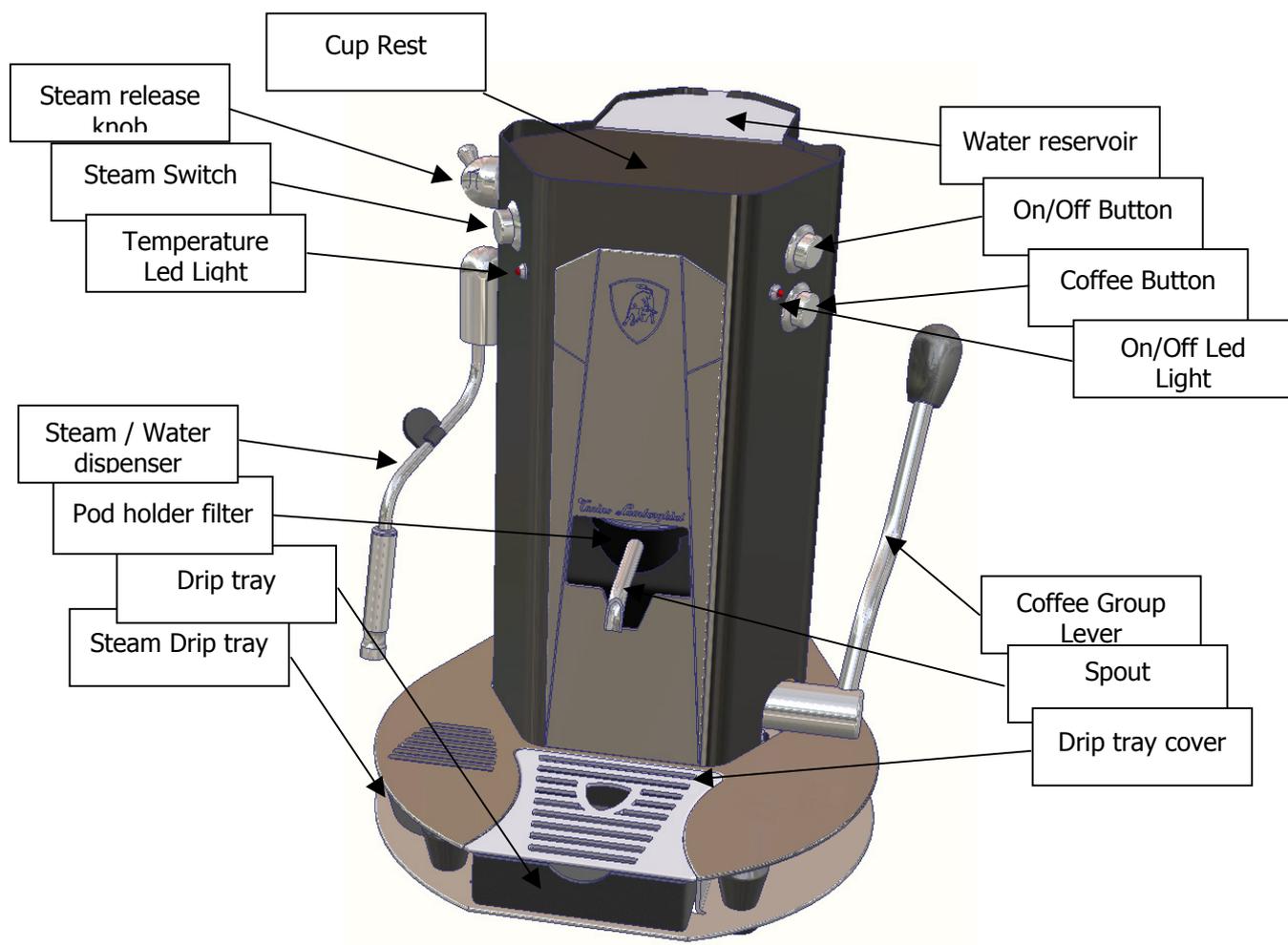


Fig. 2 – Description of parts

### 1.2.1. ANTI SCALE WATER FILTER (see Par. 6.9)

Fitted at the end of the longer water pipe that sits in the plastic water reservoir. When fitted this filter will prevent the build of scale inside the machine and will ensure that the machine provides you with trouble free use.



### 1.3. DESCRIPTION OF CONTROLS



On/ Off button: Push the button to turn the machine on. The red LED light next to the button will come on to indicate that the machine is on. This LED will remain illuminated at all times when the machine is on. Push the button again to switch the machine off.



Hot water/ Coffee making button: Push the button to start making a cup of coffee or to release hot water through the spout (when there is no coffee pod in the machine). Push the button again to turn off the water supply.



Steam button: Push the button to prepare the machine to make steam (boiler temperature rises to 125°C). Push the button again to return to coffee making (boiler temperature reduces to 95°C). You cannot make coffee whilst the steam button is depressed as the water temperature will be too high. It takes a couple of minutes for the boiler to reach the correct temperature for steam. It takes a couple of minutes for the temperature to drop back down after you turn the steam button off again.

Temperature Led Light: This red LED light is on the left hand side of the casing next to the steam button.

- 1 Light on = Machine is in the process of heating up and is not yet ready. The boiler has not yet reached operating temperature.
- 2 Light off = Machine is ready to make coffee. The boiler has reached operating temperature.

Steam release knob: Ensure that the steam arm is over the drip tray and slowly rotate the knob anticlockwise for a few seconds to discharge any residual water from the steam arm. Once the water has been discharged turn the steam off again by rotating the steam knob clockwise.

PLEASE NOTE: Do not use the steam supply for longer than about 1 minute at any one time (see Par 5.1).



Gearlever handle: Located on right hand side of machine to open and close the pod holder assembly. Pull the lever towards you to lower the pod holder assembly and the spout. This allows the coffee pod to be placed on the holder. Push the lever away from you to raise the assembly before you make a cup of coffee. Push the lever until it locks into position. You should encounter some resistance as the lever locks. After you have made a cup of coffee pull the lever towards you to allow the pod to be taken out.

**CAUTION:** The pod holder will become hot during use and care should be taken when putting in and removing the pod to avoid getting scalded.

#### 1.4. MARKING AND IDENTIFICATION OF THE PRODUCT

The nameplate is located on the underside of the base and shows details of the model and the voltage. Please check that the voltage supply matches the voltage specified on the nameplate before you start.

#### 1.5. CONDITIONS OF GUARANTEE

The manufacturer provides a guarantees on the machine according to the laws.

If during the guarantee period the machine breaks down then it will be fixed and the broken part replaced on the following conditions:

- 1 The fault is reported within the guarantee period.
- 2 The problem is caused by a manufacturing defect or faulty material.
- 3 The machine must be returned to the retailer to allow the necessary repair work to be done.

If your machine does not work properly please look at Chapter 7 – Troubleshooting – before contacting your retailer.



**IMPORTANT:** If you have to return the coffee machine for repair please do not send back the



water reservoir cover plate, the drip tray cover or the drip trays. The manufacturer and/or the retailer will not accept responsibility for the damage or loss of any of these items if they are returned with the coffee machine. Please remember to empty the plastic reservoir before you return the machine.

### 1.6 LIMITS OF THE GUARANTEE

The guarantee does not cover

- 1 Incorrect use of the machine which is designed for household/domestic use.
- 2 Damage caused by using the machine outside of the normal working environment.
- 3 Tampering with the mains cable.
- 4 Alterations made to the product.
- 5 Repairs not carried out by an authorized service agent or centre.
- 6 Use of non-original spare parts or accessories.
- 7 Inadequate or incorrect packing during transportation.



**IMPORTANT: Problems caused by the build of of scale inside the machine are not covered by the guarantee. You are advised to use either filtered water or bottled (still) water to prevent such problems occurring and to use a scale filter on the water pipe. The scale filter should be replaced every 3 months.**

### 1.7 CERTIFICATIONS

The machine complies with the following European standards:



Safety (Dir. 72/23/CEE)	EN IEC 60335-1
	EN IEC 60335-2-15
EMC (Dir. 89/336/CEE)	EN IEC 55014-1
	EN IEC 55014-2
	EN IEC 61000-3-2
	EN IEC 61000-3-3



EMF (Dir. 2004/40/EC)	EN 50366
Part 15 FCC Rulement	Subpart A and B
RoHs	Dir. 2002/95/CE
Weee	Dir. 2002/96/CE



## 1.8 SCRAPPING

This product complies with EU Directive 2002/96/EC.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the appropriate collection point for recycling of electrical and electronic equipments. By ensuring this product is disposed of correctly, you will help prevent potential damage to for the environment and human health, which could be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council office, your household waste disposal service or the shop where you purchased the product.



## CHAPTER 2 – UNPACKING / INSTALLATION

Before using the machine please carefully read these instructions.

### 2.1. INSTALLATION

Carefully unpack the machine and check that all the parts are present (see Par. 1.1) and familiarise yourself with the controls (see Fig. 2).

### 2.2. POSITION OF THE MACHINE

Place the machine on a flat, even surface close to a wall socket in a well-lit environment. Ensure that the machine cannot be knocked over or cause injury and is out of the reach of children. Keep the machine away from sources of heat, very hot surfaces and open flames. Leave at least 30cm of space on either side of the machine so that you can operate all the controls safely (such as the steam arm).

### 2.3. CONNECTING TO THE ELECTRICITY SUPPLY



Before plugging the machine into the mains supply please check that the voltage indicated on the nameplate on the base of the machine matches the local power supply.

**ATTENTION: The machine is intended for domestic use only. Please ensure that you have a suitable, earthed power supply.**

**If the mains cable becomes damaged or defective you must contact the retailer to arrange for a suitable replacement. The machine MUST NOT be used if the mains cable is, or appears to be, damaged.**



## CHAPTER 3 – IMPORTANT SAFETY NOTICES

### 3.1. GENERAL SAFETY

Please ensure that you read this manual and the safety notices contained in it so that you are aware of any potential danger.

**The manufacturer cannot be held responsible for damage/ injury to persons caused as a result of not following the safety guidelines and instructions in this manual.**

If you are unable to resolve an issue after studying Chapter 7 – Troubleshooting then please contact your retailer for advice.

### 3.2. ELECTRICITY



**Do not remove the metal machine casing as it contains live parts that will produce an electric shock to the user.**

There are no user serviceable parts inside the metal casing of the machine.

Do not immerse the machine in water.

The machine must be earthed.

If an extension lead is to be used please ensure that it is of a suitable rating and that it contains a ground/ earth cable (i.e 3 wires).

When filling the water reservoir be careful not to spill water onto the casing of the machine. If water does get onto the casing unplug the machine from the electricity before wiping off the water.

Always check the voltage to make sure it matches the voltage indicated on the nameplate of the machine.



### 3.3. DANGER – HIGH TEMPERATURES



During normal operation some parts of the machine will become extremely hot. To avoid the risk of scalding please do not touch the following parts when the machine is turned on as they will be hot:

- 1 Coffee Spout
- 2 Steam Arm
- 3 The inside of the pod holder assembly

Take particular care when putting in or taking out a coffee pod as the temperature of the metal can approach 100°C.

### 3.4. GENERAL INFORMATIONS & IMPORTANT SAFEGUARDS



When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions and information in this instruction book and any other literature included in this packaging referring to this product before operating or using this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.



- Do not operate any appliance with a damaged cord or plug or in the event of appliance faults or damages. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
- The use of accessory attachments is not recommended by the appliance manufacturer and may result in fire, electric shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch a hot surface.
- Do not place on or near to a hot gas or electric burner, or in a heated oven.
- Always switch appliance "Off", then plug cord into the wall outlet. To disconnect, switch "Off" the machine, then remove plug from wall outlet.
- Do not use appliance other than for intended household use.
- Use extreme caution when using hot steam.



## CHAPTER 4 – USING THE MACHINE



**NOTE: We would advise that you rinse the water container before it is used for the first time and that you discard the first coffee that you make when the machine is brand new.**

### 4.1. FILLING UP THE WATER RESERVOIR

Remove the silver water reservoir cover and carefully take out the 2 water pipes. Fit a scale filter (supplied with the machine) to the **longer** of the two pipes. Now fill the reservoir with water. The water must be at room temperature. If you prefer you can remove the reservoir from the machine before filling it up with water. Be careful not to get the water pipes trapped when refitting the reservoir into the machine. You should hold the 2 pipes out of the way when installing the reservoir. When you put the 2 pipes back into the reservoir ensure that the pipe with the scale filter fitted can reach the bottom of the reservoir. The capacity of the reservoir is about 2 litres. Refit the metal reservoir cover.

NOTE: It is recommended that you use mineral water or filtered water in the machine to avoid the build up of scale which can cause damage to the boiler.

The scale filter should be replaced every 3 months.

**DO NOT USE FIZZY OR SPARKLING WATER, OR ANY OTHER LIQUID IN THE WATER RESERVOIR**

### 4.2. FILLING UP THE BOILER

When you turn the machine on for the first time please carry out the following procedure to refill the boiler:

- 1 Ensure that the two buttons on the right



hand side of the casing and the single button on the left hand side are NOT depressed. Push the buttons in with your finger to ensure that they are not depressed.

- 2 Plug in the mains cable to a suitable wall socket. Turn on the wall socket.
- 3 Turn on the coffee machine by pressing in the on/off button which is located on the right hand side of the casing above the water button.
- 4 Close the pod assembly by pushing the gearlever away from you until it locks into position.
- 5 Press in the water button and you will hear the pump running. Wait until water starts to come out of the spout (see also note below).
- 6 Press the water button again to stop the water flow.
- 7 The machine is now primed and ready for use.



NOTE: If after a few seconds the pump is running but no water appears at the spout, switch off the machine and retry after a few minutes or just open the steam release knob for a few instant and retry.

**ATTENTION: If you leave the machine turned on without any water being present in the boiler for a period of time it will cause irreparable damage which is not covered by the guarantee.**

#### 4.3. MAKING A CUP OF COFFEE

To make a cup of coffee with your Tonino Lamborghini machine proceed as outlined below:

1. Before plugging the mains cable in ensure that the two buttons on the right hand side of the casing and the single button on the left hand side are **NOT** depressed. Push the buttons in with your finger to ensure that they are not depressed.
2. Plug in the mains cable to a suitable wall



- socket. Turn on the wall socket.
3. Now turn on the coffee machine by pressing in the **on/off button** which is located on the right hand side of the casing **above** the water button. The on/off button has a circle with the numeral '1' inside the circle. Both red LEDs will light up. The LED light on the right hand side indicates that the machine is 'on' and remains lit all the time that the machine is on. The LED light on the left hand side indicates that the machine is warming up and has not reached operating temperature. The LED on the left hand side will go off when the boiler has warmed up. This usually takes a few minutes.
  4. Pull the gearlever on the right hand side towards you as far as it will travel to lower the pod holder assembly and the spout. Remove any used pod from the pod holder. Remove a fresh coffee pod from its wrapper and place it carefully onto the pod holder above the spout. Ensure that the pod is located centrally on the holder.
  5. Close the pod holder assembly by pushing the lever away from you until you feel some resistance. You now need to lock the pod assembly by pushing the lever further away from you until it will go no further. Please ensure that you have locked the pod holder assembly before you make a cup of coffee.
  6. Place a coffee cup on the machine under the spout. It is recommended that you pre-heat the coffee cup.
  7. When the red LED light on the left hand side of the machine has gone out this indicates that the machine is ready to make coffee.
  8. Press the **water button** (picture of cup and saucer on it) which is located below the on/off button on the right hand side of the casing. The machine will now make a cup of coffee.
  9. Press the water button once more to stop the flow of coffee from the spout. PLEASE NOTE the machine does NOT stop automatically and you must operate the water button when you have made a cup of



coffee.

10. Remove the cup of coffee which is now ready.
11. Pull the gearlever on the right hand side towards you to release the pod assembly and remove the used coffee pod.

Each coffee pod makes a single cup of coffee.

Once the machine has reached its normal operating temperature the red LED light on the left hand side of the machine will go out. After this you can use the machine to make coffee. The LED light may come back on again to indicate that the boiler is re-heating but once you have made your first cup you can continue to use the machine and do not need to wait for the LED to go off if you are using the water.

NOTE: Unwrap the pods just before using them to retain maximum freshness.

#### 4.4. DISPENSING HOT WATER

The machine can be used to dispense hot water for tea or other drinks. To dispense hot water proceed as follows:

- 1 Turn on the machine and wait for the red LED light on the left and side to go out to indicate that the water in the boiler has reached operating temperature (95°C)
- 2 Place the cup or container under the steam arm.
- 3 Carefully open the steam release knob and press the water button (NOT the steam button)
- 4 When you have sufficient hot water press the water button again to stop the water.
- 5 Fully close the steam release knob.

ATTENTION: When hot water is being dispensed from the steam arm it will be very hot. Avoid touching the metal arm and use the plastic lug to move it around.



#### 4.5. DISPENSING STEAM

The steam arm can also be used to froth milk for cappuccinos and to heat other drinks. Please see next paragraph for details.



**ATTENTION: Do not make steam for longer than 30-60 seconds continuously.**

**After steam production the boiler will re-fill with water (See recommendation in Par. 5.1).**

##### 4.5.1. Using steam to heat up a drink

**CAUTION: The steam arm WILL BE EXTREMELY hot and you should move it by using the plastic lug located half way down the steam arm.**

- 1 Push in the Steam button on the left hand side of the machine
- 2 The red LED light next to the button will come on
- 3 Wait until the red LED light goes off which indicated that the water temperature in the boiler has reached 125°C
- 4 Position the container under the steam arm.
- 5 Slowly open the steam release knob.
- 6 Close the steam release knob once the drink has reached the desired temperature.
- 7 Push in the Steam button.
- 8 Wait for the steam arm to cool down before cleaning it with a damp cloth (see par. 6.2)



**ATTENTION:** During the production of steam the container that the liquid is in will become very hot. It is therefore recommended that you use a container with a handle so your hands do not touch the side of the container. Metal containers should be used where possible.

##### 4.5.2. Using the steam to froth milk for Cappuccino.

Follow the steps below:



1. Follow the steps in Par. 4.3 to make the coffee
2. Push in the Steam button on the left hand side of the machine
3. The red LED light next to the button will come on
4. Wait until the red LED light goes off which indicated that the water temperature in the boiler has reached 125°C
5. Fill 1/3 of the receptacle you want to use to make cappuccino with milk as the volume of the milk will expand.
6. Position the container under the steam arm.
7. Immerse the steam nozzle into the milk that you wish to froth and turn the steam knob slowly anticlockwise. Move the receptacle slowly up and down to achieve uniform froth.
8. When you have sufficient froth turn the steam knob fully clockwise to shut off the steam supply.
9. Push in the Steam button.
10. Wait for the steam arm to cool down before cleaning it with a damp cloth (see par. 6.2).



**After you push in the Steam Button to stop generating steam there is a built in safety device which will prevent the machine from dispensing water until the boiler has refilled and the temperature of the water has dropped from 125 degrees back to 95 degrees. This is to prevent the machine from burning the coffee whilst the temperature of the water is too high (see par.5.1). Don't forget the Steam button depressed.**



## CHAPTER 5 – PRECAUTIONS WHEN USING THE MACHINE

### 5.1. PRECAUTIONS WHEN DISPENSING STEAM



**ATTENTION:** In order to avoid damage to the boiler please do not produce steam for longer than 30-60 seconds without turning off the steam release knob.

**Always re-fill the boiler with water after steam production (see par. 5.1.1.).**

**After producing steam, push the same button again (so the button is no longer depressed).**

**NOTE:** there is a built in safety device which will prevent the machine from dispensing water until the temperature of the water has dropped from 125 degrees back to 95 degrees. This is to prevent the machine from burning the coffee whilst the temperature of the water remains too high.

#### 5.1.1. Refilling water in boiler

After a prolonged use of dispensing steam it may be necessary to refill the boiler with water.

To do this make sure the steam release knob is fully closed and the steam button is off.

Wait 2-3 minutes to allow the temperature in the boiler to drop from 125 to 95 degrees and then push the water button which will start the pump and this will re-fill the boiler.

**NOTE:** The water button will not work until the temperature in the boiler has dropped after dispensing steam.



**NOTE:** If you want to use the steam for long periods of time then it is recommended that you stop every max 60 seconds and refill the boiler with water. This simple safeguard is necessary to ensure that the boiler does not run dry.



The manufacturer will not be responsible for damage caused as a result of not following the guidelines above.



**IMPORTANT: Do not forget that the machine will not dispense water or make coffee when the machine is in Steam mode. The temperature in the boiler has to drop back down to 95 degrees before the hot water will resume.**



## CHAPTER 6 – CLEANING & MAINTENANCE

In order to keep your machine in good working order we recommend that you follow the procedures below. Always make sure that the machine is cold and disconnected from the mains before carrying out these steps:

### 6.1. WATER & STEAM DRIP TRAYS

Empty the two plastic drip trays under the drip tray grills. Wash the trays in water using a mild detergent. We recommend this is done daily.

### 6.2. STEAM ARM

After using the steam function, wait for the arm to cool down before cleaning the arm with a damp cloth. Avoid using abrasive materials.

### 6.3. POD HOLDER FILTER

This is located on top of the pod holder above where the spout enters the assembly. Very carefully insert a flat screwdriver between the filter and the body of the assembly being careful not to damage the machine. Take the filter out and clean it in water. To re-fit the filter place it back on top of the pod holder making sure it is properly seated and then slowly push the gearlever away from you to lift up the pod holder assembly. Keep going until the gearlever locks into position. You can now pull the gearlever back. Check that the filter is properly fitted.



**NOTE:** It is only necessary to clean the pod holder filter periodically when you notice that the coffee does not appear to be flowing freely or when you notice a build up of residue on the filter.

You can clean the spout by pulling it out from the pod holder assembly and rinsing it in water. To re-fit put the spout back in the pod assembly push it until the spout is fully engaged. Ensure that the end of the spout is facing downwards.

### 6.4. CLEANING THE CHROMIUM-PLATED PARTS

Your Lamborghini coffee machine is supplied



with a Microfibre cloth for cleaning the external chrome and polished steel surfaces. First clean the parts with a damp sponge or wet cloth before drying off with a soft cloth. Finally polish the parts with the Microfibre cloth. The Microfibre cloth is ideal for removing fingerprints. Do not use the microfibre cloth on the black painted surfaces.

#### 6.5. CLEANING THE PAINTED SURFACES

It is only necessary to use cold water and a mild detergent to clean the sides of the coffee machine.

However, please note:

- 1 When cleaning the machine keep the machine out of direct sunlight and make sure the temperature is below 30 degrees C.
- 2 Do not use steam from the machine to clean the surfaces.
- 3 Use only mild detergents
- 4 Do not use abrasive materials that may damage the paint
- 5 Clean a small section of the surface to start with to ensure that there is no adverse effect on the metal before cleaning the whole machine.
- 6 After using a mild detergent always wash it off with clean, cold water.

#### 6.6. CLEANING THE WATER RESERVOIR

Periodically it is advisable to remove the water reservoir from the machine and to wash it in cold water. Do not use detergents to clean the inside of the water reservoir. The water used in the reservoir should be cold and ideally filtered or bottled (still) water.

#### 6.7. REPLACING THE POD ASSEMBLY RUBBER SEALING RING

After making about 1000 cups of coffee it will be necessary to replace the orange rubber sealing ring above the pod holder assembly. Two spare seals are supplied with the machine. (see par. 1.1). To change the seal proceed as follows:



- 1 Turn the machine off and remove the mains from the wall socket
- 2 Make sure the machine is cold
- 3 Using a small screwdriver carefully remove the old ring.
- 4 Fit the new sealing ring centrally on the pod holder (where the coffee pod normally sits)
- 5 Slowly close the pod holder assembly and the new ring will be raised up and will fix back in place. Make sure the ring is properly fitted. If necessary, open and re-close the pod holder assembly to push the ring fully in.

#### 6.8. DESCALING OF THE INTERNAL BOILER

Like all coffee machines the boiler and other internal parts can suffer from a build up of scale caused by limescale in the water. Hard water areas are particularly prone to a build up of scale.

#### 6.9. ANTI SCALE WATER FILTER

Your machine should be fitted with a anti scale filter to reduce the build up of limescale in the machine. The filter should be replaced at least every 3 months.



## CHAPTER 7 - TROUBLESHOOTING

If you have a problem with your machine please look at the table below to see if the issue is covered. If not, please contact the retailer who should be able to resolve the issue.

### 7.1. PROBLEMS DESCRIPTION AND SOLUTIONS

<b>Problem</b>	<b>Resolution</b>
The machine will not switch on	Check that the machine is plugged into a 230-240 volt mains supply.
The coffee is not hot enough	Pre-heat the coffee cup before use
Coffee comes out very slowly from the spout	The pod holder filter may need cleaning (see Par 6.3)  The spout may need to be cleaned out (see Par 6.3)
The machine does not dispense coffee through the spout.	Check that the pod assembly is properly closed by pushing the gearlever as far forward as you can. It should lock into place.  If you have just finished using the steam the boiler will need to cool down before it can produce hot water for coffee.  Check that the steam button is not pushed in. Again, allow the boiler to cool down. This may take a few minutes.  If the problem persists contact the retailer.
The pump can be heard working but the machine does not dispense water.	Checking the level of the water in the reservoir and check that the water pipes are able to reach the bottom of the reservoir.  Check that the water pipes are not kinked.  Switch off the machine and retry after a few minutes or just open the steam release knob for a few instant and retry.



	<p>The boiler may need refilling (See Par. 7.2)</p> <p>Also check the other answers given in this table.</p> <p>If the problem persists, contact your retailer.</p>
The machine does not dispense water or steam	<p>Check the previous point.</p> <p>If you can hear the pump working correctly then the boiler may require descaling (after dispensing approx. 2,500 coffees depending on the hardness of the water) In this case please contact your retailer.</p>
The pod holder leaks when dispensing hot water to make coffee.	<p>The coffee in the pod may be too finely ground or may be too big for the holder. Alternatively, the coffee pod may not be seated centrally in the coffee pod holder.</p> <p>If you have already made a 1,000 cups of coffee then the orange rubber sealing ring may need to be replaced (see Par 6.7)</p>
It takes a long time for the coffee to come out and there is little crema produced.	<p>The coffee pod may not be fresh. Try a fresh coffee pod.</p> <p>The boiler is scaled up and may require descaling – Contact your retailer.</p>

## 7.2. FILLING THE BOILER

After a long period of not using the machine the boiler may need to be refilled. To do this proceed as follows:

- 1 Fill the water reservoir and put the two water pipes back in making sure that there are no kinks in the pipes.
- 2 Close the pod holder assembly by pushing the gearlever on the right hand side away from you until it locks into position.
- 3 Connect the machine to an electric socket;
- 4 Turn on the machine and the red LED lights will illuminate.



- 5 Straight away open up the steam release knob and push the water button to activate the pump.
- 6 When water starts coming out of the steam arm close the steam release knob fully.
- 7 Now wait for water to start coming out of the spout before pushing the water button once more to stop the flow of water.

If the boiler is empty then this process can take some time.



## CHAPTER 8 - TECHNICAL DATA

<b>Technical data*</b>	
Nominal Voltage	230-240V - 50Hz
Rated Power in Watts	900W maximum
Average power consumption when machine is in stand-by mode in Watts	<50W
Dimensions in mm. (HxLxD)	335x250x330
Weight in kilograms	11
Water reservoir capacity in litres	2.0

<b>Environmental data</b>	
Operating Temperature	10-40°C
Relative humidity	30-90 %

\*: The manufacturer reserves the right to change the specification without prior notice.



*Tonino Lamborghini*

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