

CafeRomantica

NICR7..

Fully automatic coffee centre
Operating Instructions and Useful Tips



NIVONA

A passion for coffee.

Dear Customer

Congratulations on your purchase and thank you for choosing a quality NIVONA product.

To get the most out of your NIVONA machine, please read this manual carefully before use and please follow the safety instructions before using the machine for the first time.

Please keep this manual in a safe place. You may want to use it as a reference guide or hand it on to any future users of your machine.

On behalf of your dealer and the whole team here at Nivona, we wish you many hours of pleasure in using this high-quality NIVONA product and many cups of great-tasting coffee.

Purchased at

Location, date

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1. Safety instructions

- This machine is only intended for domestic use. It is not designed for use in commercial premises (see warranty conditions). Warranty conditions shall no longer apply where the machine has been used in any way other than intended.
- Mains supply voltage must be commensurate with the recommended machine operating voltage. Please refer to the identification plate / sticker attached to the machine (Fig 1/ S).
- Do not attempt to use the machine if the power cord or machine housing show any signs of damage. Do not allow the power cord to come into contact with hot surfaces.
- Do not use the power cord to pull the mains plug from its socket.
- Take care to carefully follow cleaning and de-scaling instructions! Warranty conditions shall not apply where operating and safety instructions have been ignored.
- Prior to cleaning and maintenance, ensure that the machine has been switched off and disconnected from the mains supply.
- Prior to operating, make sure the machine is placed on a firm, level surface. Never attempt to use the machine outdoors.
- Never place the machine on a hot surface or in the vicinity of a naked flame.
- This device can be used by children aged 8 years or over if they are supervised or have been shown how to use the device safely and have understood the possible dangers. Cleaning and user maintenance may not be carried out by children unless they are aged 8 years or over and are supervised. The device and its connection lead should be kept away from children younger than 8 years old. Children must not play with the device.
- When leaving the machine unattended for periods of several days or longer, disconnect it from the mains supply.
- Do not leave the machine switched on unnecessarily.
- Never immerse the machine in water.
- Do not attempt to clean the machine or any of its component parts in a dishwasher. Warranty conditions shall not apply where operating and safety instructions have been ignored.
- Unplug the machine immediately on detection of any malfunction (never attempt to unplug the machine by pulling on the power cord or on the appliance itself).
- No liability will be accepted for any damage resulting from incorrect operation, improper use or repairs carried out by unqualified persons. Warranty conditions shall not apply in any of the above cases.

- Do not use the integrated coffee mill to grind any foods other than roasted, untreated coffee beans. Check for the absence of foreign bodies when filling the bean container. No warranty claim will be accepted for damage caused to the machine under such circumstances.
- This machine must not be used by children, persons known to be suffering from any mental, physical or sensory disability or persons not possessing sufficient knowledge or experience, unless such persons have been instructed in its use and have successfully operated the machine under supervision. Where repair work is necessary (including power cord replacement), please contact our customer service hotline or your dealer. The machine may be returned to us under the conditions outlined in Point 9 of this User Manual, at the following address:
**NIVONA Central Customer Services, Südwestpark 90
D-90449 Nürnberg, Germany**
- The power cord of this machine must be replaced if damaged. To avoid risk to persons and property, power cord replacement must only be carried out by the manufacturer, the manufacturer's customer services or by a similarly qualified specialist.

⚠ WARNING! Repairs to electrical machinery must ONLY be carried out by suitably qualified specialists! Repairs carried out by non-qualified persons can result in danger to the user! No liability can be accepted for any damage caused by incorrect or improper usage!

⚠ WARNING! Use of the on / off switch (Fig 1/H) during the brewing process can result in damage to the machine! Only switch the machine off after it has fully completed its operating cycle.

⚠ WARNING! Danger of scalding! Hot water and steam can issue from the spout of this machine. Do not attempt to touch the adjustable spout (Fig 1/E) until the machine has cooled down.

CE – This machine complies with all current EU guidelines.

2. Getting started

(Please read carefully BEFORE using the machine to prepare coffee for the first time!)

2.1 Preparation

→ Carefully remove the machine and all accompanying parts from the packaging.

Your delivery should contain the following:

- User Manual

- Warranty card
- Measuring spoon with filter insertion tool
- Two cleaning tablets
- One Claris filter
- One test strip for determining water hardness
- Milk container (Model 767)

ⓘ Note: In the event that your machine needs to be returned to us, despatch the machine by post using the full original packing. Please keep all packaging and protective foam for this purpose.

- Stand the machine on a suitable level, dry working surface.
- Connect the machine to the mains supply by plugging into a properly installed mains socket.
- Your machine is fitted with a power cord compartment. If your machine is located close to the power socket, push any unwanted cord back into the power cord compartment (Fig 1/T).

2.2 Controls

Your NIVONA machine offers a wide range of options for making speciality coffees to suit individual tastes. However, most of the basic functions and controls are common to all the various speciality coffees:

- The turn / press selector knob on the left-hand side (**left rotary knob** for short) (Fig 1/B): the Left rotary knob is used to control the strength and amount of your coffee. Turning the left rotary knob alters the amount of coffee served in ml. Pressing the left rotary knob alters the strength of your coffee (bean symbol, Fig 1/D). The more beans shown on the display, the stronger the coffee.
- The turn / press selector knob on the right-hand side (**right rotary knob** for short) (Fig 1/C). Turning the Right rotary knob allows you to select a drink or menu item on the display. Pressing the Right rotary knob tells the machine to begin preparing the drink shown on the display or (if a menu item is shown on the display) takes you to the sub-menu of the menu item selected. Pressing the **left rotary knob** will take you back to the previous level.
- **Adjustable spout** (Fig 1/E): the spout can be adjusted vertically to suit the height of your cups or glasses.

The following is a description of the “Setting” menu structure. Please use the menu structure to give yourself an overview of the machine's functions. The menu structure will help you re-orientate yourself, if you make an incorrect menu selection.

The “Setting” menu structure

Recipe

- Recipe Espresso
 - Start live Prog.
 - Aroma
 - Coffee
 - Temperature
 - Exit
- Recipe Coffee
 - Start live Prog.
 - Aroma
 - Coffee
 - Temperature
 - Exit
- Recipe Cappuccino
 - Start live Prog.
 - Aroma
 - Coffee

2. Getting started

- Foam
- Temperature
- Exit
- Recipe Latte Macchiato
 - Start live Prog.
 - Aroma
 - Coffee
 - Milk
 - Foam
 - Temperature
 - Exit
- Recipe Milk
 - Start live Prog.
 - Milk
 - Foam
 - Exit
- Recipe My coffee (Model 767)
 - Espresso, cappuccino, ...
 - Start live Prog.
 - Aroma
 - Coffee
 - Milk (display depends on selected drink)
 - Foam (display depends on selected drink)
 - Temperature
 - Exit
- Recipe Water
 - Start live Prog.
 - Water
 - Exit
- Recipe Exit

Care

- Care Rinse
 - Rinse frother
 - Rinse spout
 - Rinse Exit
- Care Clean
 - Clean frother
 - Clean system
 - Clean Exit
- Care descale
- Care steam-out
- Care Exit

Filter

- Filter No
- Filter Yes
- Filter Exit

Water hardness

- Water hardness levels 1-4
- Water hardness Exit

Temperature

- Temperature: Normal, High, Maximum, Individual

- Temperature Exit

Language

- Language German, English, ...
- Language Exit

Off-rinse

- No
- Yes
- Off-rinse Exit

ECO Mode

- ECO Mode: 3 minutes, 5 minutes, 15 minutes, deactivated
- ECO Mode Exit

ASO Mode

- ASO Mode: 5 min .. 12 hours, deactivated
- ASO Mode Exit

Statistic

- Espresso
- Coffee
- Cappuccino
- Latte Macchiato
- Milk
- Rinse
- Clean
- Descale
- Filter
- Statistic Exit

Reset (reselect factory settings)

2.3 Filling the water container and bean holder

- Open the cover on the left-hand side of the machine (Fig 1/F) and remove the water container (Fig 2). Rinse out the container using clean, cold tap water.
- Fill the container with water to the “maximum” level marker and put it back into the machine. Check that the container clicks properly into place.

⚠ WARNING! Only use clean, cold water when filling the water container. Do not fill with carbonated water or any other liquid! Warranty conditions shall not apply where operating and safety instructions have been ignored.

- Open the cover on the right-hand side of the machine (Fig 1/G) and then open the lid of the bean holder (Fig 3). Only fill the holder with untreated, roasted coffee beans. Re-close the lid and cover.

⚠ WARNING! Do not use beans which have been treated during or after roasting (e.g. by the addition of sugar or any other ingredient). This can result in damage to the coffee grinder and any ensuing repair costs will not be covered by our warranty conditions.

2.4 Switching on and using the machine for the first time

- Switch on the machine by means of the on / off switch (Fig 1/H).

Please select the following settings prior to making your first cup of coffee:

→ Language setting

- Turn the Right rotary knob (Fig 1/C) to select your language.
- Press the Right rotary knob (Fig 1/C) to confirm your selection.

The “Setting Filter” message will appear on the display.

→ Setting the machine for filter or non-filter operation

Using the machine with a filter

A Claris filter is delivered with your machine. Filters reduce water hardness, so you will need to descale your machine less often if you use a filter. Your machine has been pre-set for non-filter operation ("Filter No").

- Turn the Right rotary knob to "Filter Yes". This tells the machine that the filter is now in use.
- Now press the Right rotary knob. The "Screw in filter" message now appears on the display.
- Empty the water container (Fig 2) and carefully screw the filter into its holder inside the water container using the tool on the end of the measuring spoon (Fig 4).

WARNING! Do not bend or over-tighten the filter.

- Fill the container with fresh water to the "maximum" level marker and put it back into the machine.
- Place a sufficiently large vessel (with a capacity of at least 0.5 litres) under the spout (Fig 1/E) and then press the Right rotary knob.


The machine will now rinse the system. The "Filter is rinsed" message now appears on the display.

- Wait a few moments until water no longer issues from the spout.

The "Please rinse" message now appears on the display.

- Now press the Right rotary knob.

The machine will rinse and will then be ready for use.

 **Note:** Once the machine has been programmed for operation with a filter ("Filter Yes"), the water hardness settings can no longer be selected. Inside the machine, water hardness will automatically be set to level 1! When operating in filter mode, you will need to descale your machine less frequently. Descaling must ALWAYS be carried out according to the instructions and ONLY after first REMOVING THE FILTER. Filters should be replaced after using approx. 50 litres of water (for details of filter replacement, see Point 3.1.1).


 **WARNING!** Even where the machine is not in regular use, filters should be replaced at least every 2 months (see Point 3.1.1). Do not wait for the "Change Filter" message to appear on the display!

Using the machine without a filter

If the machine is to be operated without a filter, the machine must be reset to the "Filter No" mode. This is important because, depending on local water hardness, operating without a filter will require the machine to be descaled more frequently (the machine is pre-set in the factory for "Filter No" operation!).

- Turn the Right rotary knob to "Filter No".
- Press the Right rotary knob to confirm your selection.

The "Setting Water Hardness" message will appear on the display.

 **Note:** When using the machine for the first time, the water circuit may still be empty. If this is the case, the "Fill System" message will appear on the display when the machine is first activated by means of the on / off switch (Fig 1/H).

- Place a sufficiently large vessel (with a capacity of at least 0.2 litres) centrally under the spout.
- Now press the Right rotary knob.

The machine will now fill the system.

The "Please rinse" message will appear on the display, once the system has reached its operating temperature.

- Now press the Right rotary knob.

→ Setting water hardness

Sooner or later (depending on local water hardness conditions), your machine will require descaling. In order that the machine can tell you when descaling is necessary, you must select the correct water hardness setting **before using the machine for the first time**.

When using a filter, provided the correct settings have been made (see above), water hardness will automatically be set inside the machine to level 1. Before leaving the factory, water hardness is set to **LEVEL 3**.

Start by testing the quality of the water to be used in your machine with the test strip provided:

- Dip the test strip briefly into your water sample and then shake off any excess water.
- Wait for approx. one minute and then take your reading by counting the red points on the test strip.
- The level settings are indicated as follows:

Test Strip / Degree of Hardness = Display

1 red point / 1–7° = LEVEL 1

2 red points / 8–14° = LEVEL 2

3 red points / 15–21° = LEVEL 3

4 red points / >21° = LEVEL 4

ⓘ Note: If there are no red points on the strip, set your machine to level 1.

Set your machine for water hardness as follows:

- Turn the Right rotary knob to select the water hardness level.
- Press the Right rotary knob to confirm your selection.

The “Please rinse” message now appears on the display.

- Now press the Right rotary knob.

The system is now filled with water.

Once the machine has reached its operating temperature, the display will automatically return to the first menu level. The machine is now ready for use.

Preparing coffee for the first time: when preparing your first coffee, the coffee grinding chamber will still be empty. The “Fill beans” message may appear on the display after the first grinding, indicating that no coffee has been prepared by the machine.

- If this the case, comply with the on-screen instructions and press the Right rotary knob a second time.

The machine will then repeat the process.

2.5 Switching on after the machine has been brought into use

The procedures outlined in Point 2.4 must be carried out when bringing the machine into use for the first time. When using the machine on all subsequent occasions, proceed as follows:

- Switch on the machine by means of the on / off switch (Fig 1/H).

The “System is heating” message will appear on the display.

Once the machine has reached its operating temperature, the “Please rinse” message will appear on the display.

- Now press the Right rotary knob.

The machine will now rinse the system. The machine is now ready for use. The name of the last drink prepared will appear on the display.

ⓘ Note: Where the machine is to be left unused for long periods (e.g. during a holiday), switch the machine off using the on / off switch (Fig 1/H) and disconnect it from the mains supply.

3. Selecting / altering the basic settings

2.6 Cup pre-warming function (Model 767)

Your machine is fitted with a cup pre-warming function. Prior to preparing your coffee, place your cup on the stand provided (Fig 1/J). The machine needs to be turned on for the cup pre-warming facility. The heat generated is lower in eco-mode.

3. Selecting / altering the basic settings

i **Note:** The settings for each speciality coffee are pre-programmed before your machine leaves the factory. So, your machine is ready to produce coffee immediately (see Point 4). We recommend, however, that you take the time to explore and alter your settings to suit your particular taste. If you have not already brought the machine into use for the first time (see Point 2.4), start by following the instructions outlined in Points 3.1 to 3.8 below.

3.1 Setting the machine for filter or non-filter operation

3.1.1 Operating with a filter

A Claris filter is delivered with your machine. Filters reduce water hardness, so you will need to descale your machine less often, provided you install and use this filter properly. Your machine has been pre-set for non-filter operation ("Filter No").

- Turn the Right rotary knob to "Setting". Now press the Right rotary knob.
- Turn the Right rotary knob to "Setting Filter". Now press the Right rotary knob.
- Turn the Right rotary knob to "Filter Yes". This tells the machine that the filter is now in use.
- Now press the Right rotary knob. The "Screw in filter" message now appears on the display.
- Empty the water container (Fig. 1/F and 2) and carefully screw the filter into its holder inside the water container using the tool on the end of the measuring spoon (Fig 4).

⚠ WARNING! Do not bend or over-tighten the filter.

- Fill the container with fresh water to the "maximum" level marker and put it back into the machine.
- Place a sufficiently large vessel (with a capacity of at least 0.5 litres) under the spout (Fig 1/E) and then press the Right rotary knob.

The machine will now rinse the system. The "Filter is rinsed" message now appears on the display.

- Wait a few moments until water no longer issues from the spout.

The system will then go through a short heating cycle. The "Setting" message will then appear on the display. The machine is now ready for use.

i **Note:** Once the machine has been programmed for operation with a filter, the water hardness settings can no longer be selected. Inside the machine, water hardness will automatically be set to level 1! When operating in filter mode, you will need to descale your machine less frequently. Descaling must ALWAYS be carried out according to the instructions and ONLY after first REMOVING THE FILTER. The filter should be replaced after using approx. 50 litres of water.

⚠ WARNING! Even where the machine is not in regular use, filters should be replaced at least every 2 months. Do not wait for the "Change Filter" message to appear on the display!

3.1.2 Operating without a filter

If the machine is to be operated without a filter, the machine must be reset to the "Filter No" mode. This is important because operating without a filter will require the machine to be descaled more frequently (the machine is pre-set in the factory for operation without a filter ("Filter No"))!

- Turn the Right rotary knob to "Setting". Now press the Right rotary knob.
- Turn the Right rotary knob to "Filter". Now press the Right rotary knob.
- Turn the Right rotary knob to "Filter No".
- Press the Right rotary knob to confirm your selection.

The “Setting Filter” message will appear on the display.

→ Turn the Right rotary knob to “Setting Exit”. Now press the Right rotary knob.

The first menu level will appear on the display. The machine is now ready for use.

⚠ WARNING! Please do not forget to select a water hardness setting, if you intend to operate without a filter (see Point 3.2).

3.2 Water hardness

Sooner or later (depending on local water hardness conditions), your machine will require descaling. In order that the machine can tell you when descaling is necessary, you must select the correct water hardness setting **before using the machine for the first time**.

When using a filter, provided the correct settings have been made (see Point 3.1 above), water hardness will automatically be set inside the machine to level 1. Before leaving the factory, water hardness is set to **LEVEL 3**.

Start by testing the quality of the water to be used in your machine with the test strip provided:

→ Dip the test strip briefly into your water sample and then shake off any excess water.

→ Wait for approx. one minute and then take your reading by counting the red points on the test strip.

→ The level settings are indicated as follows:

Test Strip / Degree of Hardness = Display

1 red point / 1–7° = LEVEL 1

2 red points / 8–14° = LEVEL 2

3 red points / 15–21° = LEVEL 3

4 red points / >21° = LEVEL 4

ⓘ Note: If there are no red points on the strip, set your machine to level 1.

Set your machine for water hardness as follows:

→ Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Setting Water Hardness”. Now press the Right rotary knob.

The machine’s current water hardness setting will appear on the display.

→ Now press the Right rotary knob.

The machine’s current water hardness setting will flash intermittently on the display screen.

→ Turn the Right rotary knob to select the required water hardness level. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Water Hardness Exit”. Now press the Right rotary knob.

The “Setting Water Hardness” message will appear on the display.

→ Turn the Right rotary knob to “Setting Exit”. Now press the Right rotary knob.

The first menu level will appear on the display. The machine is now ready for use.

3.3 Setting temperature

Coffee temperature can be set to “normal”, “high”, “maximum” or “individual”, to suit your personal requirements. Your machine’s standard factory setting is “high”. Once you have set the temperature, as described below, this will be the setting used for all speciality coffees.

Alternatively, you can use the “individual” setting to allow you to select a different temperature for each speciality coffee (see Point 4). Choose the “individual” setting in this menu as follows:

→ Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Setting Temperature”. Now press the Right rotary knob.

The machine’s current temperature setting will appear on the display.

3. Selecting / altering the basic settings

→ Now press the Right rotary knob.

The machine's current temperature setting will flash intermittently on the display screen.

→ Turn the Right rotary knob to select the required temperature setting. Now press the Right rotary knob.

→ Turn the Right rotary knob to "Temperature Exit". Now press the Right rotary knob.

The "Setting Temperature" message will appear on the display.

→ Turn the Right rotary knob to "Setting Exit". Now press the Right rotary knob.

The first menu level will appear on the display. The machine is now ready for use.

3.4 Setting language

→ Turn the Right rotary knob to "Setting". Now press the Right rotary knob.

→ Turn the Right rotary knob to "Setting Language". Now press the Right rotary knob.

The machine's current language setting will appear on the display.

→ Now press the Right rotary knob.

The machine's current language setting will flash intermittently on the display screen.

→ Turn the Right rotary knob to select the required language. Now press the Right rotary knob.

→ Turn the Right rotary knob to "Language Exit". Now press the Right rotary knob.

The "Setting Language" message will appear on the display.

→ Turn the Right rotary knob to "Setting Exit". Now press the Right rotary knob.

The first menu level will appear on the display. The machine is now ready for use.

3.5 Setting the rinsing function

You have the option of selecting an automatic rinse function, which is activated when the machine is switched off.

→ Turn the Right rotary knob to "Setting". Now press the Right rotary knob.

→ Turn the Right rotary knob to "Off-rinse". Now press the Right rotary knob.

→ Turn the Right rotary knob to "Off-rinse Yes". This will activate the rinse out function once the machine has been switched off. Press the Right rotary knob to confirm your selection.

→ Turn the Right rotary knob to "Off-rinse Exit". Now press the Right rotary knob.

The "Setting Off-rinse" message will appear on the display.

→ Turn the Right rotary knob to "Setting Exit". Now press the Right rotary knob.

The first menu level will appear on the display. The machine is now ready for use.

3.6 Setting ECO mode operation

Your machine is fitted with a power-saving function (ECO Mode). The function is activated before the machine leaves the factory and is designed to switch the machine into minimum heating mode 3 minutes (factory setting) after its last use. This allows the machine to remain in operation on reduced power. If you start making coffee after the machine has been in ECO Mode, you will have to wait a few seconds longer for the machine to heat up.

The ECO Mode function can be deactivated or altered. If the function is deactivated, your machine will remain in operation at all times on full power.

→ Turn the Right rotary knob to "Setting". Now press the Right rotary knob.

→ Turn the Right rotary knob to "Setting ECO Mode". Now press the Right rotary knob.

The machine's current ECO Mode trigger time setting appears on the display.

→ Now press the Right rotary knob.

The machine's current trigger time setting will flash intermittently on the display screen.

- Turn the Right rotary knob to select the required trigger time. Now press the Right rotary knob.
- Turn the Right rotary knob to “ECO Mode Exit”. Now press the Right rotary knob.

The “Setting ECO Mode” message will appear on the display.

- Turn the Right rotary knob to “Setting Exit”. Now press the Right rotary knob.

The first menu level will appear on the display. The machine is now ready for use.

❗ Note: If the machine is operating in ECO Mode, “ECO” appears on the display.

- If the machine is operating in ECO Mode, press the Right rotary knob to return it to full-power operation. This will trigger the heating cycle and the machine will again be ready for use.

3.7 Setting Automatic Shut Off (ASO)

This function allows you to set the period after which the machine will automatically switch off, if not in use. The machine’s factory ASO Mode setting is “after 5 minutes”.

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting ASO Mode”. Now press the Right rotary knob.

The machine’s current ASO Mode setting will appear on the display.

- Now press the Right rotary knob.

The machine’s current ASO Mode setting will flash intermittently on the display screen.

- Turn the Right rotary knob to select the required ASO time. Now press the Right rotary knob.
- Turn the Right rotary knob to “ASO Mode Exit”. Now press the Right rotary knob.

The “Setting ASO Mode” message will appear on the display.

- Turn the Right rotary knob to “Setting Exit”. Now press the Right rotary knob.

The first menu level will appear on the display. The machine is now ready for use.

3.8 Calling up operating statistics

The “Statistic” menu item records how often the following drinks and operating functions have been selected since the machine was brought into use for the first time:

“Espresso”, “Coffee”, “Cappuccino”, “Latte Macchiato”, “Milk”, “Rinse”, “Clean”, “Descale” and “Filter”.

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Statistic”. Now press the Right rotary knob.

The “Espresso” message appears on the display, together with a number indicating the number of times an Espresso has been prepared.

- Pressing the Right rotary knob repeatedly allows you to step through the list of drinks and machine functions and read off the relevant values.

To get out of the “Statistic” menu, proceed as follows:

- Turn the Right rotary knob to “Statistic Exit”. Now press the Right rotary knob.

The “Setting Statistic” message will appear on the display.

- Turn the Right rotary knob to “Setting Exit”. Now press the Right rotary knob.

The first menu level will appear on the display. The machine is now ready for use.

3.9 Re-selecting the factory settings (Resetting)

To return the machine to its factory settings, proceed as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Reset”. Now press the Right rotary knob.

The factory settings have now been restored. Your machine will switch off automatically.

4. Preparing speciality coffees

Your NIVONA machine offers a wide range of options for making speciality coffees to suit individual tastes. However, most of the basic functions and controls are common to all the various speciality coffees:

- The turn / press selector knob on the left-hand side (**Left rotary knob** for short) (Fig 1/B): the Left rotary knob is used to control the strength and amount of your coffee. Turning the Left rotary knob alters the amount of coffee served in ml. Pressing the Left rotary knob alters the strength of your coffee (bean symbol, Fig 1/D). The more beans shown on the display, the stronger the coffee.
- The turn / press selector knob on the right-hand side (**Right rotary knob** for short) (Fig 1/C). Turning the Right rotary knob allows you to select a drink or menu item on the display. Pressing the Right rotary knob tells the machine to begin preparing the drink shown on the display or (if a menu item is shown on the display) takes you to the sub-menu of the menu item selected. Pressing the **left** knob will take you back to the previous menu level.
- **Adjustable spout** (Fig 1/E): the spout can be adjusted vertically to suit the height of your cups or glasses.

The speciality coffee selected is shown as a text item on the display, e.g. “Espresso”.

→ Turning the Right rotary knob allows you to step through the list of speciality coffees and select the one to be prepared.

i **Note: The current settings for your selected speciality coffee are shown at the bottom of the display.**

Each speciality coffee can be prepared in one of two ways:

- a) You can select the **standard settings** from the “Recipe” menu (a sub-menu of the “Setting” menu). These are the factory settings, which can be changed to suit your individual taste by following the steps outlined in Points 4.1 to 4.8.
- b) Alternatively, you can change the **setting when making each individual preparation**, as described in Points 4.1 to 4.8. **The standard settings then remain unchanged.**

The individual settings allow you to change

- the aroma,
- the amount poured into each cup or glass (in ml),
- the amount of coffee (for drinks with milk) in ml,
- the amount of milk or froth (for drinks with milk) in ml, and
- the temperature

The procedures for preparing the various drink options are outlined in Points 4.1 to 4.8.

Preparing coffee for the first time: when preparing your first coffee, the coffee grinding chamber will still be empty. The “Fill beans” message may appear on the display after the first grinding, indicating that no coffee has been prepared by the machine.

→ If this is the case, comply with the on-screen instructions and press the Right rotary knob a second time.

The machine will then repeat the process.

Procedure for preparing two cups

→ In order to prepare two cups of coffee to be served in immediate succession, press the Right rotary knob twice in succession at the start of the preparation procedure.

The “2 cups” message will now appear on the display.

i **Note: Two cups in immediate succession may only be prepared when selecting the “Espresso” and “Coffee” options. All other drink options only allow the preparation of a single cup.**

If two cups are to be prepared in immediate succession, your machine will automatically programme two coffee grinding procedures to be activated one after the other. If between the two grinding procedures, your machine detects insufficient water or coffee beans, or if the trays need emptying, this will be indicated on the display and the second cup of coffee will not be prepared.

→ If this is the case, comply with the on-screen instructions and then just press the Right rotary knob **to order the second coffee**.

4.1 Preparing an Espresso

The standard factory settings for Espresso are: Volume 40ml, Aroma “normal”.

Your display will show this information as follows: “40ml oo or ooo”.

Your Espresso can be prepared in one of two ways:

1. You can select the **standard settings** from the “Recipe” menu. These are your machine’s factory settings. However, you can change these settings, as described below.
2. Or you can change the setting to suit your personal taste **whilst making your individual preparation. The standard settings then remain unchanged.**

4.1.1 Preparing an Espresso using standard settings

→ Place a cup under the spout (Fig 5).

→ Turn the Right rotary knob to “Espresso”. Now press the Right rotary knob.

This illuminates your cup (only on Model 767). Your machine will now prepare an Espresso using the standard settings.

You can alter the standard settings in one of two ways, as follows:

a) Live Programming

The standard settings can be altered (and the new settings saved) whilst your milk is being prepared, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe Espresso”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Start live Prog.”.
- To alter the standard settings, press the Right rotary knob.

“Aroma” appears on the display and the bean symbol flashes.

- Turn the Right rotary knob to set the aroma of your choice (to the left weaker, to the right stronger).
- Now press the Right rotary knob to confirm your aroma selection.

The “Please Wait” message appears on the display. The heating cycle is now activated and the machine starts to prepare your coffee.

The “Stop Coffee?” message appears on the display.

- Press the Right rotary knob when the correct amount of coffee has been prepared.

The standard setting for your Espresso has now been altered and saved. The “Recipe Created” message appears briefly on the display, followed by the first menu level with the new standard settings.

b) Manual Programming

The standard settings can also be altered manually, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe Espresso”. Now press the Right rotary knob.

4. Preparing speciality coffees

→ Selecting the aroma

- Turn the Right rotary knob to “Aroma”. Now press the Right rotary knob.
- Turn the Right rotary knob to set the aroma of your choice (to the left weaker, to the right stronger).
- Press the Right rotary knob to confirm your setting.

→ Selecting the amount of coffee

- Turn the Right rotary knob to “Coffee”. Now press the Right rotary knob.
- Turn the Right rotary knob to the amount required (between 20 and 240 ml).
- Press the Right rotary knob to confirm your setting.

i **Important note: Check the size of your cups.**

→ Selecting the temperature

(where the “Setting Temperature” menu has been set to “Individual”, see Point 3.3)

- Turn the Right rotary knob to “Temperature”. Now press the Right rotary knob.
- Turn the Right rotary knob to the temperature of your choice (Normal, High, Maximum). Press the Right rotary knob to confirm your setting.
- In order to get out of a menu, turn the Right rotary knob to “Exit”. Now press the Right rotary knob.
- Repeating the process returns you to the first menu level (only one row of the menu is shown on the display).

i **Note: If no menu alterations are made, the machine will eventually return you automatically to the first menu level.**

4.1.2 Preparing an Espresso to individual taste

Your machine allows you to prepare each Espresso to your individual taste, independent of the standard settings in the “Setting Recipe” menu.

- In the main menu, turn the Right rotary knob to “Espresso”.
- Turn the Left rotary knob to alter the amount of coffee (in ml).
- Press the Left rotary knob to alter the strength of your coffee. The more beans shown on the display, the stronger the coffee.

i **Important note: Check whether one or two cups of coffee are being prepared and place the corresponding amount of cups under the spout (Fig 6).**

- Begin preparation of your coffee by pressing the Right rotary knob (once for one cup, twice for two).

i **Note: If you began preparation too early, or have made a selection error, you can still change some of the parameters whilst your coffee is being prepared. These parameters are shown on the bottom row of the display. Whilst they are flashing, you still have time to alter them.**

- Turn the Right rotary knob to the required setting.

On the display, the “bean symbol” (aroma) flashes first, followed by the “ml. indication” (amount of coffee) in the line below. You are still able to alter these parameters, whilst they are flashing.

- If you wish to stop preparation of your drink, press the Right rotary knob.

The “Brewing aborted” message then appears on the display.

4.2 Preparing a Coffee

The standard factory settings for Coffee are: Cup volume 120ml, Aroma “normal”.

Your display will show this information as follows: “120ml oo or ooo”.

Your Coffee can be prepared in one of two ways:

1. You can select the **standard settings** from the “Recipe” menu. These are your machine’s factory settings. However, you can change these settings, as described below.
2. Or you can change the setting to suit your personal taste **whilst making your individual preparation. The standard settings then remain unchanged.**

4.2.1 Preparing a Coffee using standard settings

- Place a cup under the spout (Fig 5).
- Turn the Right rotary knob to “Coffee”. Now press the Right rotary knob.

This illuminates your cup (only on Model 767). Your machine will now prepare a Coffee using the standard settings.

You can alter the standard settings in one of two ways, as follows:

a) Live Programming

The standard settings can be altered (and the new settings saved) whilst your milk is being prepared, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe Coffee”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Start live Prog.”.
- To alter the standard settings, press the Right rotary knob.

“Aroma” appears on the display and the bean symbol flashes.

- Turn the Right rotary knob to set the aroma of your choice (to the left weaker, to the right stronger).
- Now press the Right rotary knob to confirm your aroma selection.

The “Please Wait” message appears on the display. The heating cycle is now activated and the machine starts to prepare your coffee.

The “Stop Coffee?” message appears on the display.

- Press the Right rotary knob when the correct amount of coffee has been prepared.

The standard setting for your Coffee has now been altered and saved. The “Recipe Created” message appears briefly on the display, followed by the first menu level with the new standard settings.

b) Manual Programming

The standard settings can also be altered manually, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe Coffee”. Now press the Right rotary knob.

→ Selecting the aroma

- Turn the Right rotary knob to “Aroma”. Now press the Right rotary knob.
- Turn the Right rotary knob to set the aroma of your choice (to the left weaker, to the right stronger). Press the Right rotary knob to confirm your setting.

→ Selecting the amount of coffee

- Turn the Right rotary knob to “Coffee”. Now press the Right rotary knob.
- Turn the Right rotary knob to the amount required (between 20 and 240 ml). Press the Right rotary knob to confirm your setting.

① Important note: Check the size of your cups.

4. Preparing speciality coffees

→ Selecting the temperature

(where the “Setting Temperature” menu has been set to “Individual”, see Point 3.3)

- Turn the Right rotary knob to “Temperature”. Now press the Right rotary knob.
- Turn the Right rotary knob to the temperature of your choice (Normal, High, Maximum). Press the Right rotary knob to confirm your setting.
- In order to get out of a menu, turn the Right rotary knob to “Exit”. Now press the Right rotary knob.
- Repeating the process returns you to the first menu level (only one row of the menu is shown on the display).

i **Note: If no menu alterations are made, the machine will eventually return you automatically to the first menu level.**

4.2.2 Preparing a Coffee to individual taste

Your machine allows you to prepare each Coffee to your individual taste, independent of the standard settings in the “Setting Recipe” menu.

- Turn the Right rotary knob to “Coffee”.
- Turn the Left rotary knob to alter the amount of coffee (in ml).
- Press the Left rotary knob to alter the strength of your coffee. The more beans shown on the display, the stronger the coffee.

i **Important note: Check whether one or two cups of coffee are being prepared and place the corresponding amount of cups under the spout (Fig 6).**

- Begin preparation of your coffee by pressing the Right rotary knob (once for one cup, twice for two).

i **Note: If you began preparation too early, or have made a selection error, you can still change some of the parameters whilst your coffee is being prepared. These parameters are shown on the bottom row of the display. Whilst they are flashing, you still have time to alter them.**

- Turn the Right rotary knob to the required setting.

On the display, the “bean symbol” (aroma) flashes first, followed by the “ml. indication” (amount of coffee) in the line below. You are still able to alter these parameters, whilst they are flashing.

- If you wish to stop preparation of your drink, press the Right rotary knob.

The “Brewing aborted” message then appears on the display.

4.3 Preparation of a Cappuccino

The standard factory settings for Cappuccino are: Volume 200ml, Aroma “normal”.

Your display will show this information as follows: “200ml oo or ooo”.

The special frothing device allows you to directly transfer milk to your cup or glass from any type of milk container.

- Connect the hose to the vertically-adjustable spout (Fig 7).
- Put the other end of the hose (Fig 8) into your milk container (on Model 767, see milk container in Fig 8).

! **WARNING! Once dry, milk residues can be difficult to remove. Please clean your equipment thoroughly immediately after it has cooled down! Always follow the instructions given in the “Rinse frother” menu item on your display.**

Your Cappuccino can be prepared in one of two ways:

1. You can select the **standard settings** from the “Recipe” menu. These are your machine's factory settings. However, you can change these settings, as described below.

2. Or you can change the setting to suit your personal taste **whilst making your individual preparation**. The standard settings then remain unchanged.

4.3.1 Preparing a Cappuccino using standard settings

- Place a cup under the spout (Fig 5).
- Turn the Right rotary knob to “Cappuccino”. Now press the Right rotary knob.

This illuminates your cup (only on Model 767). Your machine will now prepare a Cappuccino using the standard settings.

You can alter the standard settings in one of two ways, as follows:

a) Live Programming

The standard settings can be altered (and the new settings saved) whilst your milk is being prepared, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe Cappuccino”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Start live Prog.”.
- To alter the standard settings, press the Right rotary knob.

“Aroma” appears on the display and the bean symbol flashes.

- Turn the Right rotary knob to set the aroma of your choice (to the left weaker, to the right stronger).
- Now press the Right rotary knob to confirm your aroma selection.

The “Please Wait” message appears on the display. The heating cycle is now activated and the machine starts to prepare your coffee. Preparation starts with the milk frothing process.

The “Stop foam?” message appears on the display.

- Press the Right rotary knob when the correct amount of froth has been prepared.

Your machine now begins preparing the coffee.

The “Stop Coffee?” message appears on the display.

- Press the Right rotary knob when the correct amount of coffee has been prepared.

The standard setting for your Cappuccino has now been altered and saved. The “Recipe Created” message appears briefly on the display, followed by the first menu level showing the new standard settings.

b) Manual Programming

The standard settings can also be altered manually, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe Cappuccino”. Now press the Right rotary knob.

→ Selecting the aroma

- Turn the Right rotary knob to “Aroma”. Now press the Right rotary knob.
- Turn the Right rotary knob to set the aroma of your choice (to the left weaker, to the right stronger). Press the Right rotary knob to confirm your setting.

→ Selecting the amount of coffee

- Turn the Right rotary knob to “Coffee”. Now press the Right rotary knob.
- Turn the Right rotary knob to the amount required (between 20 and 240 ml). Press the Right rotary knob to confirm your setting.

 Important note: Check the size of your cups.

4. Preparing speciality coffees

→ Selecting the amount of froth

- Turn the Right rotary knob to “Foam”. Now press the Right rotary knob.
- Turn the Right rotary knob to the amount required (between 20 and 240 ml). Press the Right rotary knob to confirm your setting.

i **Important note: Check the size of your cups.**

→ Selecting the temperature

(where the “Setting Temperature” menu has been set to “Individual”, see Point 3.3)

- Turn the Right rotary knob to “Temperature”. Now press the Right rotary knob.
- Turn the Right rotary knob to the temperature of your choice (Normal, High, Maximum). Press the Right rotary knob to confirm your setting.
- In order to get out of a menu, turn the Right rotary knob to “Exit”. Now press the Right rotary knob.
- Repeating the process returns you to the first menu level (only one row of the menu is shown on the display).

i **Note: If no menu alterations are made, the machine will eventually return you automatically to the first menu level.**

4.3.2 Cappuccino - individual preparation

Your machine allows you to prepare each Cappuccino to your individual taste, independent of the standard settings in the “Setting Recipe” menu.

- In the main menu, turn the Right rotary knob to “Cappuccino”.
- Turn the Left rotary knob to alter the amount of coffee (in ml). When altering the amount of coffee, the proportion of froth to coffee remains unchanged.
- Press the Left rotary knob to alter the strength of your coffee. The more beans shown on the display, the stronger the coffee.

i **Note: Your machine cannot be programmed to prepare more than one cup of any drink containing milk.**

- Place your cup centrally under the spout (Fig 5).
- Begin the preparation process by pressing the Right rotary knob.

i **Note: If you began preparation too early, or have made a selection error, you can still change some of the parameters whilst your drink is being prepared. These parameters are shown on the bottom row of the display. Whilst they are flashing, you still have time to alter them.**

- Turn the Right rotary knob to the required setting.

On the display, the “bean symbol” (aroma) flashes first, followed by the “ml. symbol” (first for the amount of froth, then for the amount of coffee). You are still able to alter these parameters, whilst they are flashing.

- If you wish to stop preparation of your drink, press the Right rotary knob.

The “Brewing aborted” message then appears on the display.

4.4 Preparing a Latte Macchiato

The standard factory settings for Latte Macchiato are: Volume 300ml, Aroma “normal”.

Your display will show this information as follows: “300ml oo or ooo”.

The special frothing device allows you to directly transfer milk to your cup or glass from any type of milk container.

- Connect the hose to the vertically-adjustable spout (Fig 7).
- Put the other end of the hose (Fig 8) into your milk container (on Model 767, see milk container in Fig 8).

⚠ WARNING! Once dry, milk residues can be difficult to remove. Please clean your equipment thoroughly immediately after it has cooled down! Always follow the instructions given in the “Rinse frother” menu item on your display.

Your Latte Macchiato can be prepared in one of two ways:

1. You can select the **standard settings** from the “Recipe” menu. These are your machine’s factory settings. However, you can change these settings, as described below.
2. Or you can change the setting to suit your personal taste **whilst making your individual preparation. The standard settings then remain unchanged.**

4.4.1 Preparing a Latte Macchiato using standard settings

- Place a cup or glass under the spout (Fig 5).
- Turn the Right rotary knob to “Latte Macchiato”. Now press the Right rotary knob.

This illuminates your cup (only on Model 767). Your machine will now prepare a Latte Macchiato using the standard settings.

You can alter the standard settings in one of two ways, as follows:

a) Live Programming

The standard settings can be altered (and the new settings saved) whilst your milk is being prepared, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe Latte Macchiato”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Start live Prog.”.
- To alter the standard settings, press the Right rotary knob.

“Aroma” appears on the display and the bean symbol flashes.

- Turn the Right rotary knob to set the aroma of your choice (to the left weaker, to the right stronger).
- Now press the Right rotary knob to confirm your aroma selection.

The “Please Wait” message appears on the display. The heating cycle is now activated and the machine starts to prepare your milk. Preparation starts with the milk.

The “Stop Milk?” message appears on the display.

- Press the Right rotary knob when the correct amount of milk has been prepared.

Your machine now begins preparing the froth.

The “Stop foam?” message appears on the display.

- Press the Right rotary knob when the correct amount of froth has been prepared.

Your machine now begins preparing the coffee.

The “Stop Coffee?” message appears on the display.

- Press the Right rotary knob when the correct amount of coffee has been prepared.

The standard setting for your Latte Macchiato has now been altered and saved. The “Recipe Created” message appears briefly on the display, followed by the first menu level showing the new standard settings.

b) Manual Programming

The standard settings can also be altered manually, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.

4. Preparing speciality coffees

→ Turn the Right rotary knob to “Recipe Latte Macchiato”. Now press the Right rotary knob.

→ Selecting the aroma

→ Turn the Right rotary knob to “Aroma”. Now press the Right rotary knob.

→ Turn the Right rotary knob to set the aroma of your choice (to the left weaker, to the right stronger). Press the Right rotary knob to confirm your setting.

→ Selecting the amount of coffee

→ Turn the Right rotary knob to “Coffee”. Now press the Right rotary knob.

→ Turn the Right rotary knob to the amount required (between 20 and 240 ml). Press the Right rotary knob to confirm your setting.

i **Important note: Check the size of your cups.**

→ Selecting the amount of milk

→ Turn the Right rotary knob to “Milk”. Now press the Right rotary knob.

→ Turn the Right rotary knob to the amount required (between 20 and 240 ml). Press the Right rotary knob to confirm your setting.

i **Important note: Check the size of your cups or glasses.**

→ Selecting the amount of froth

→ Turn the Right rotary knob to “Foam”. Now press the Right rotary knob.

→ Turn the Right rotary knob to the amount required (between 20 and 240 ml). Press the Right rotary knob to confirm your setting.

i **Important note: Check the size of your cups or glasses.**

→ Selecting the temperature

(where the “Setting Temperature” menu has been set to “Individual”, see Point 3.3)

→ Turn the Right rotary knob to “Temperature”. Now press the Right rotary knob.

→ Turn the Right rotary knob to the temperature of your choice (Normal, High, Maximum). Press the Right rotary knob to confirm your setting.

→ In order to get out of a menu, turn the Right rotary knob to “Exit”. Now press the Right rotary knob.

→ Repeating the process returns you to the first menu level (only one row of the menu is shown on the display).

i **Note: If no menu alterations are made, the machine will eventually return you automatically to the first menu level.**

4.4.2 Preparing a Latte Macchiato to individual taste

Your machine allows you to prepare each Latte Macchiato to your individual taste, independent of the standard settings in the “Setting Recipe” menu.

→ In the main menu, turn the Right rotary knob to “Latte Macchiato”.

→ Turn the Left rotary knob to alter the amount of coffee (in ml). When altering the amount of coffee, the proportion of milk to froth and coffee remains unchanged.

→ Press the Left rotary knob to alter the strength of your coffee. The more beans shown on the display, the stronger the coffee.

i **Note: Your machine cannot be programmed to prepare more than one cup or glass of any drink containing milk.**

→ Place your cup or glass centrally under the spout (Fig 5).

→ Begin the preparation process by pressing the Right rotary knob.

i **Note:** If you began preparation too early, or have made a selection error, you can still change some of the parameters whilst your drink is being prepared. These parameters are shown on the bottom row of the display. Whilst they are flashing, you still have time to alter them.

→ Turn the Right rotary knob to the required setting.

On the display, the “bean symbol” (aroma) flashes first, followed by the “ml. symbol” (first for the amount of milk, then for the amount of froth and lastly for the amount of coffee). You are still able to alter these parameters, whilst they are flashing.

→ If you wish to stop preparation of your drink, press the Right rotary knob.

The “Brewing aborted” message then appears on the display.

4.5 Preparing warm milk

The standard factory setting for warm milk is 150 ml.

“150 ml” will be shown on your display.

The special frothing device allows you to directly transfer milk to your cup or glass from any type of milk container.

→ Connect the hose to the vertically-adjustable spout (Fig 7).

→ Put the other end of the hose (Fig 8) into your milk container (on Model 767, see milk container in Fig 8).

! WARNING! Once dry, milk residues can be difficult to remove. Please clean your equipment thoroughly immediately after it has cooled down! Always follow the instructions given in the “Rinse frother” menu item on your display.

Your warm milk can be prepared in one of two ways:

1. You can select the **standard settings** from the “Recipe” menu. These are your machine’s factory settings. However, you can change these settings, as described below.
2. Or you can change the setting to suit your personal taste **whilst making your individual preparation. The standard settings then remain unchanged.**

4.5.1 Preparing warm milk using the standard settings

→ Place a cup or glass under the spout (Fig 5).

→ Turn the Right rotary knob to “Milk”. Now press the Right rotary knob.

This illuminates your cup (only on Model 767). Your machine will now prepare one cup or one glass of warm milk using the standard settings.

You can alter the standard settings in one of two ways, as follows:

a) Live Programming

The standard settings can be altered (and the new settings saved) whilst your milk is being prepared, as follows:

→ Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Recipe Milk”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Start live Prog.”.

→ To alter the standard settings, press the Right rotary knob.

The “Please Wait” message appears on the display. The heating cycle is now activated and the machine starts to prepare your milk. Preparation starts with the milk.

The “Stop Milk?” message appears on the display.

→ Press the Right rotary knob when the correct amount of milk has been prepared.

4. Preparing speciality coffees

Your machine now begins preparing the froth.

The “Stop foam?” message appears on the display.

→ Press the Right rotary knob when the correct amount of froth has been prepared.

The standard setting for your warm milk has now been altered and saved. The “Recipe Created” message appears briefly on the display, followed by the first menu level showing the new standard settings.

b) Manual Programming

The standard settings can also be altered manually, as follows:

→ Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Recipe Milk”. Now press the Right rotary knob.

→ Selecting the amount of milk

→ Turn the Right rotary knob to “Milk”. Now press the Right rotary knob.

→ Turn the Right rotary knob to the amount required (between 20 and 360 ml). Press the Right rotary knob to confirm your setting.

i **Important note: Check the size of your cups or glasses.**

→ Selecting the amount of froth

→ Turn the Right rotary knob to “Foam”. Now press the Right rotary knob.

→ Turn the Right rotary knob to the amount required (between 20 and 360 ml). Press the Right rotary knob to confirm your setting.

i **Important note: Check the size of your cups or glasses.**

→ In order to get out of a menu, turn the Right rotary knob to “Exit”. Now press the Right rotary knob.

→ Repeating the process returns you to the first menu level (only one row of the menu is shown on the display).

i **Note: If no menu alterations are made, the machine will eventually return you automatically to the first menu level.**

4.5.2 Preparing warm milk to individual taste

Your machine allows you to prepare each warm milk to your individual taste, independent of the standard settings in the “Setting Recipe” menu.

→ In the main menu, turn the Right rotary knob to “Milk”.

→ Turn the Left rotary knob to alter the amount of your hot milk (in ml). When altering the amount of hot milk, the proportion of milk to froth remains unchanged.

i **Note: Your machine cannot be programmed to prepare more than one cup or glass of any drink containing milk.**

→ Place your cup or glass centrally under the spout (Fig 5).

→ Begin the preparation process by pressing the Right rotary knob.

i **Note: If you began preparation too early, or have made a selection error, you can still change some of the parameters whilst your drink is being prepared. These parameters are shown on the bottom row of the display. Whilst they are flashing, you still have time to alter them.**

→ Turn the Right rotary knob to the required setting.

On your display, the “ml. symbol” will flash (first for the amount of milk, then for the amount of froth). You are still able to alter these parameters, whilst they are flashing.

→ If you wish to stop preparation of your drink, press the Right rotary knob.

The “Brewing aborted” message then appears on the display.

4.6 Prepare “My coffee” (only Model 767)

You can use your machine to make coffee completely according to your own preferences, independently of all other standard settings.

The standard factory settings for “My coffee” are: Latte Macchiato, Volume 300ml, Aroma “normal”.

The display shows “My coffee”.

You can prepare “My coffee” in two different ways:

1. You can select the **standard settings** from the “Recipe” menu. These are your machine’s factory settings. However, you can change these settings, as described below.
2. Or you can change the setting to suit your personal taste **whilst making your individual preparation. The standard settings then remain unchanged.**

4.6.1 Preparing “My coffee” using standard settings

- Place a cup under the spout (Fig 5).
- Turn the Right rotary knob to “My coffee”. Now press the Right rotary knob.

This illuminates your cup (Model 767). Your machine will now prepare a cup of “My coffee” using the standard settings.

You can alter the standard settings in one of two ways, as follows:

a) Live Programming

The standard settings can be altered (and the new settings saved) whilst your milk is being prepared, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe My coffee”. Now press the Right rotary knob.

“My Coffee” and the name of the drinks currently saved will appear in the display.

- Now press the Right rotary knob. Turn the right rotary knob to select your required drink.
- Now press the Right rotary knob to confirm your drink selection.
- Turn the Right rotary knob to “Start live Prog.”.
- To alter the standard settings, press the Right rotary knob.

To set your required parameters, please follow the same process as described for the respective drink (see Point 4.1.1 to 4.5.1 Live Programming).

b) Manual Programming

The standard settings can also be altered manually, as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Recipe”. Now press the Right rotary knob.
- Turn the Right rotary knob to “My coffee”. Now press the Right rotary knob.

“My Coffee” and the name of the drinks currently saved will appear in the display.

- Now press the Right rotary knob. Turn the right rotary knob to select your required drink.
- Now press the Right rotary knob to confirm your drink selection.

Turn the right rotary knob to show the setting options for the selected drink in the display.

To set your required parameters, please follow the same process as described for the respective drink (see Point 4.1.1 to 4.5.1 Manual Programming).

4.6.2 Preparing “My coffee” to individual taste

Your machine allows you to prepare each “My coffee” to your individual taste, independent of the standard settings in the “Setting Recipe” menu.

4. Preparing speciality coffees

- Turn the Right rotary knob to “My coffee”
- Now press the left rotary knob. For a short time, the drink saved under “My coffee” and the settings saved for this will appear in the settings.
- i** **Note:** You can only change the following settings while the drink saved under “My coffee” and the settings saved for this drink are displayed. After a short time, the display will switch back to “My coffee”. Then push the left knob again if required.
- Turn the Left rotary knob to alter the amount of your hot milk (in ml). For drinks with milk, the proportion of milk to froth and coffee remains unchanged when the volume is altered.
- Press the Left rotary knob to alter the strength of your coffee. The more beans shown on the display, the stronger the coffee.
- i** **Note:** Your machine cannot be programmed to prepare more than one cup or glass of any drink containing milk. Place your cup or glass centrally under the spout (Fig 5).
- Begin the preparation process by pressing the Right rotary knob.
- i** **Note:** If you began preparation too early, or have made a selection error, you can still change some of the parameters whilst your drink is being prepared. These parameters are shown on the bottom row of the display. Whilst they are flashing, you still have time to alter them.
- Turn the Right rotary knob to the required setting.

On the display, the “bean symbol” (aroma) flashes first, followed by the “ml. indication” (amount of coffee) in the line below. You are still able to alter these parameters, whilst they are flashing.

- If you wish to stop preparation of your drink, press the Right rotary knob.

The “Brewing aborted” message then appears on the display.

4.7 Preparing hot water (e.g. for tea)

The standard factory setting for hot water is 150 ml.

“150 ml” will be shown on your display.

- In the main menu, turn the Right rotary knob to “Water”.
- Turn the Left rotary knob to change the setting to the amount required (between 20 and 500 ml).
- i** **Important note:** Check the size of your cups or glasses. Place a cup or glass under the spout.
- Unless you make any further changes, your machine will use these settings.
- Begin the preparation process by pressing the Right rotary knob.
- i** **Note:** If you began preparation too early, or have made a selection error, you can still change some of the parameters whilst your hot water is being prepared. The “ml. symbol” will be flashing on the bottom row of your display.
- Turn the Right rotary knob to the required setting.
- If you wish to stop preparation of your drink, press the Right rotary knob.

4.8 Setting the coffee grinder

⚠ WARNING! The coffee grinder must only be reset whilst grinding is in operation!

The grinding operation can be set to match the type of coffee beans used. We recommend that you always leave the coffee grinder setting on medium.

In order to adjust the coffee grinder setting, proceed as follows:

- Open the service hatch on the right of the machine housing (Fig 1/L).

The coffee grinding regulator is located at the top and on the right-hand side (Fig 9).

- Place a cup under the coffee spout (Fig 6).
- In the main menu, turn the Right rotary knob to “Espresso”.

- Now press the Right rotary knob.
- **Whilst grinding is in progress**, move the regulator to alter the degree of grinding (Fig 9).

On the regulator, the smaller the point, the finer the coffee powder produced. Note the following:

- beans with a lighter roast need more grinding (move the regulator further to the left),
- beans with a darker roast need less grinding (move the regulator further to the right).

You will need to experiment to find the regulator setting which suits you best.

- Re-close the service hatch, making sure that the door studs engage in the slots provided. Then press the door gently home until it clicks into place.

4.9 Using pre-ground coffee

- Open the lid to the coffee powder chute on the right-hand side of your machine (Fig 1/M).

The messages “Powder ready” and “Only one cup” are alternately toggled on the display.

- Put in **one** measuring spoonful of coffee powder and re-close the lid.

The message “Powder ready” appears on the display.

- Place a cup under the coffee spout (Fig 5).
- In the main menu, turn the Right rotary knob to select the drink of your choice.
- Begin the preparation process by pressing the Right rotary knob.

i **Note: If you began preparation too early, or have made a selection error, you can still change some of the parameters whilst your drink is being prepared. These parameters are shown on the bottom row of the display. Whilst they are flashing, you still have time to alter them.**

- Turn the Right rotary knob to the required setting.

You are still able to alter these parameters, whilst they are flashing.

- If you wish to stop preparation of your drink, press the Right rotary knob.

The “Brewing aborted” message then appears on the display.

i **Note: If you opened the coffee powder chute accidentally (or if you did not press the Right rotary knob after putting in the powder), your machine will automatically rinse the coffee spout (Fig 1/E) once the lid has been re-closed and will again be ready for operation approx. one minute later.**

⚠ WARNING! The coffee powder chute must not be used as a coffee container! Do not put more than one portion of powder into the chute. Only use fresh or vacuum-packed powder made from ground coffee beans. Water-soluble, instant coffee must not be used!

5. Care and maintenance

⚠ Caution: Your machine will display cleaning and maintenance requests as a red display text. Respond to this request by turning the right rotary knob to the respective request (blue display text) and then press the right rotary knob. Follow the further instructions in the display. See Points 5.1 to 5.5 for more details.

If you want to start cleaning or maintenance programmes even though no request has appeared, please follow the same steps described in Points 5.1 to 5.5.

5.1 Rinsing the frothing device

⚠ WARNING! Once activated, the rinsing process must not be interrupted!

We recommend that the frothing device be rinsed out on every occasion after preparation of any drink containing milk. Rinsing **MUST** be carried out, however, when instructions to that effect appear on your display. Proceed as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.

- Turn the Right rotary knob to “Care”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Care Rinse”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Rinse frother”. Now press the Right rotary knob.

The messages “Hose to spout” and “and into drip tray” will toggle alternately on your display.

- Connect the hose to the vertically-adjustable spout (Fig 7).
- Put the free end of the hose into the hole at the back of the drip tray on the right (Fig 10).
- Place a sufficiently large vessel (with a capacity of at least 0.5 litres) under the spout.
- Now press the Right rotary knob.

“Frother is rinsing” now appears on the display. Your machine will now begin the automatic rinsing process. The rinsing process takes approx. 20 seconds.

Once the rinsing cycle is complete, the heating cycle will begin and your machine is once again ready for operation.

5.2 Rinsing the spout

The spout should be rinsed out regularly. Proceed as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Care”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Care Rinse”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Rinse Spout”. Now press the Right rotary knob.

The message “System is rinsing” will appear on your display.

Once the rinsing cycle is complete, the heating cycle will begin and your machine is once again ready for operation.

5.3 Cleaning the frothing device

⚠ WARNING! Once activated, the programme may not be interrupted!

We recommend that the frothing device be cleaned regularly. Cleaning MUST be carried out, however, when instructions to that effect appear on your display. Proceed as follows:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Care”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Care Clean”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Clean frother”. Now press the Right rotary knob.

The messages “Hose to spout” and “end into cleaner” will toggle alternately on your display.

- Connect the hose to the vertically-adjustable spout (Fig 7).
- Dissolve a little of the cleaning fluid (available as an accessory, see Point 9) in a container with water to make a solution of at least 0.3l. The ratio of cleaning fluid to water is given in the manufacturer's instructions.
- Put the end of the hose into the cleaning solution.
- Place a sufficiently large vessel (with a capacity of at least 0.5 litres) under the spout.
- Now press the Right rotary knob.

Your machine will now begin the cleaning process. The “Cleaning Activated” message appears on your display.

After a few moments, the messages “Hose to spout” and “and into drip tray” will toggle alternately on your display.

- Connect the hose to the vertically-adjustable spout (Fig 7). Put the free end of the hose into the hole at the back of the drip tray on the right. Now press the Right rotary knob.

The “Cleaning Activated” message appears on your display.

Once the cleaning cycle is over, the “Empty trays” message appears on the display.

→ Empty the drip and used coffee trays (Figs 1/N and 1/O), clean and replace.

The heating cycle will now begin and the machine will again be ready for use.

5.4 Cleaning the system

i **Note:** When the machine needs cleaning, instructions on how to proceed will be shown on the display. In order not to prejudice any possible warranty claims, please follow these instructions carefully.

A **WARNING!** Look out for the “Please clean” message appearing on the display. You may continue to obtain drinks from your machine. Once you have started the cleaning programme, however, it must not be interrupted. The machine will tell you when to put in a cleaning tablet.

→ Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Care”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Care Clean”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Clean System”. Now press the Right rotary knob.

The “Empty trays” message will appear on the display.

→ Remove the drip and used coffee trays (Figs 1/N and 1/O) and empty them.

→ If necessary, fill the water container with fresh water, then replace the water container, drip tray and used coffee tray.

The machine will now rinse twice.

The “Cleaning tablet in” and “Powder Chute” messages will now toggle alternately on the display.

→ Place a sufficiently large vessel (with a capacity of at least 0.5 litres) under the spout (Fig 1/E).

→ Open the lid to the coffee powder chute (Fig 1/M).

→ Put the cleaning tablet into the powder chute and close the lid.

The “Start Cleaning” message appears on your display.

→ Now press the Right rotary knob.

Your machine will now begin the cleaning process. The message “System is cleaning” will appear on your display. The cleaning process is automatic and lasts approx. 10 minutes.

Once the cleaning cycle is over, the “Empty trays” message appears on the display.

→ Empty the drip and coffee dregs trays (Figs 1/N and 1/O), clean and replace.

→ If necessary, fill the water container with fresh water.

The heating cycle will now begin and the machine will again be ready for use.

5.5 Descaling the system

When the machine needs de-scaling, the “Please descale” message will appear in the display.

You can, however, start the descaling programme manually at any time.

A **WARNING!** Please follow the descaling instructions precisely and in the order they are given! You may continue to obtain drinks from your machine. We recommend, however, that you start the de-scaling programme as soon as possible. Failure to descale your machine may exempt any claims under warranty.

A **WARNING!** Once activated, the descaling programme must not be interrupted! Only use proprietary solvents specially recommended for use in coffee machines. Do not attempt to use vinegar or any vinegar-based descaling agents.

A **WARNING!** The filter must be removed from the water container prior to starting the descaling programme.

→ Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Care”. Now press the Right rotary knob.

→ Turn the Right rotary knob to “Care Descale”. Now press the Right rotary knob.

The “Empty trays” message will appear on the display.

5. Care and maintenance

- Remove the drip and used coffee trays (Figs 1/N and 1/O) and empty them.
- Replace the drip and used coffee trays.

The “Remove tank” message will appear on the display.

- Remove the water container and carefully take out the filter using the tool on the end of the measuring spoon (Fig 4).
- Refill the water container to the 0.5 l marker with fresh water.
- Add the descaling agent and replace the water container.

⚠ WARNING! Always fill the tank with water BEFORE adding the descaling agent! Never pour the descaling agent into an empty tank! Read the manufacturer's instructions.

The messages “Hose to spout” and “and into drip tray” will toggle alternately on your display.

- Connect the hose to the vertically-adjustable spout (Fig 7).
- Put the free end of the hose into the hole at the back of the drip tray on the right (Fig 10).
- Place a sufficiently large vessel (with a capacity of at least 0.5 litres) under the spout (Fig 1/E).
- Now press the Right rotary knob. The “Start Descaling” message appears on your display.
- Now press the Right rotary knob. The “Descaling Activated” message appears on your display.

Your machine will now begin the descaling process. The “Descaling Activated” message appears on your display. The descaling process is automatic and lasts approx. 20 minutes. During the process, descaling solution will be flowing intermittently through the system.

Once the process is over, the “Empty trays” message will appear on the display.

- Remove the drip and used coffee trays (Figs 1/N and 1/O) and empty them.
- Replace the drip and used coffee trays.

The “fill water” message appears on the display.

- Remove the water container. Rinse out the container with clean water.
- Replace the filter (if required).
- Fill the container with fresh water and put it back into the machine.

The messages “Hose to spout” and “and into drip tray” will toggle alternately on your display.

- Connect the hose to the vertically-adjustable spout (Fig 7).
- Put the free end of the hose into the hole at the back of the drip tray on the right (Fig 10).
- Now press the Right rotary knob.

The “Start Rinsing” message appears on your display.

- Press the Right rotary knob to start the rinsing process.

The message “System is rinsing” will appear on your display. The rinsing cycle will now run automatically for approx. 2 minutes. Once the rinsing cycle is over, the “Empty trays” message appears on the display.

- Empty the drip and used coffee trays (Figs 1/N and 1/O), clean and replace.

The heating cycle will now begin and the machine will again be ready for use.

⚠ WARNING! Remnants of descaling fluid must be removed from the machine housing using a damp cloth!

5.6 Regular manual cleaning

ⓘ Note: Please follow these cleaning instructions carefully. This will ensure that the levels of cleanliness required for the handling of foodstuffs are observed.

⚠ WARNING! Never immerse the machine in water! When cleaning, do not use scouring agents.

- Empty the drip and used coffee trays (Figs 1/N and 1/O) regularly. The depth of water in the drip tray is shown by the red floating gauge on the right at the back.

- Clean the machine housing inside and out using a soft, damp cloth.
- Empty the drip tray (Fig 1/N) and used coffee tray (Fig 1/O) immediately if the instruction to do so is displayed (only when the machine is switched on!)

After emptying, clean the trays out using a little soapy water.

- Rinse out the water container every day using clean water and refill it using fresh, cold water.

⚠ WARNING! Once dry, milk residues can be difficult to remove.

- Clean the milk container, frothing device, hose and spout regularly.

ⓘ Note: Regularly (and ideally prior to any period in which the machine will not be in use) dismantle the frothing device and rinse out the individual components with clean water.

- Remove the cover plate (Fig 1/P) from the adjustable spout unit.
- Pull out the frothing device (Fig 11a) and dismantle it into its component parts (Fig 1/R).
- Clean the individual parts (Fig 1/R) thoroughly and then reassemble the unit.
- Replace the frothing device into your machine (Fig 11b).
- Replace the cover plate onto the adjustable spout unit (Fig 1/P).

ⓘ Note: Your machine is fitted with castors (Model 767 only, Fig 1/Q). These allow the machine to be easily moved on a level working surface. This also helps you keep the area under the machine clean.

5.7 Cleaning the brewing unit

⚠ WARNING! Only remove the brewing unit when the machine is switched off!

To clean the unit, remove it from the machine and hold it under cold running water. Do not use any cleaning agent! Only use clean water! In the interests of hygiene, we recommend that you always remove and thoroughly clean the brewing unit after running the cleaning programme (see Point 5.4.).

- Open the service hatch on the right of the machine housing (Fig 1/L).
- Unlock the brewing unit by pressing the red switch and turning the handle all the way to the left until it clicks into place (Fig 12).
- Carefully pull out the brewing unit using the handle.
- Clean the unit under running water and allow it to dry.
- Carefully replace the unit and lock it into position by holding down the red switch and turning the handle all the way to the right until it clicks into place.
- Re-close the service hatch, making sure that the door studs engage in the slots provided. Then press the door gently home until it clicks into place (Fig 1/L).

5.8 Changing the filter

The filter should be replaced after using approx. 50 litres of water. The “Change Filter” message appears on the display.

You may continue to obtain drinks from your machine. We recommend, however, that you replace the filter immediately.

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Setting Filter”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Filter Yes”. This tells the machine that the filter is now in use. Now press the Right rotary knob. The “Change Filter” message appears on the display.
- Now press the Right rotary knob. The “Replace Filter” message now appears on the display.
- Empty the water container (Fig 1/F and 2) and carefully screw out the old filter from its holder using the tool on the end of the measuring spoon (Fig 4).
- The old filter may be disposed of in your ordinary household waste.
- Carefully screw the new filter into its holder inside the water container using the tool on the end of the measuring spoon (Fig 4).

⚠ WARNING! Do not bend or over-tighten the filter.

- Fill the container with fresh water to the “maximum” level marker and put it back into the machine.
- Place a sufficiently large vessel (with a capacity of at least 0.5 litres) under the spout (Fig 1/E) and then press the Right rotary knob.

The machine will now rinse the system. The “Filter is rinsed” message now appears on the display.

- Wait a few moments until water no longer issues from the nozzle.

The system will then go through its heating cycle. The machine is now ready for use.

⚠ WARNING! The filter must be changed at least every two months, even if the machine’s water consumption is low. However, no message to that effect will appear on the display. Set the date of your next filter change using the month indicator on the top of the filter.

6. System messages

Message	Meaning	Action
FILL SYSTEM	Fill Water Circuit Possible Filter Malfunction	→ Press Right rotary knob → Remove or Change Filter
FILL WATER	Water Container Empty Water Container absent or not properly installed	→ Fill Water Container → Install Water Container Correctly (see Point 2.3)
FILL BEANS	Beans absent Beans stuck in holder	→ Fill Bean Holder (see Point 2.3.) → Stir beans in holder with a spoon
Note: The “Fill with beans” message only disappears from the display after the machine has again started preparing coffee!		
EMPTY TRAYS	Drip Tray and/or Used Coffee Tray full	→ Empty Drip Tray and/or Used Coffee Tray
TRAYS MISSING	Drip and Used Coffee Trays absent or not properly installed	→ Install Drip and Used Coffee Trays
PLEASE CLEAN	System cleaning required	→ Clean system (see Point 5.4.)
PLEASE DESCALE	System descaling required	→ Descale system (see Point 5.5.)
CHANGE FILTER	Filter has worn out	→ Change filter (see Point 5.8.)
BREWING UNIT MISSING	Brewing unit not properly installed	→ Install and lock brewing unit correctly (see Point 5.7.)

7. Troubleshooting

Fault	Meaning	Action
No hot water or steam prepared	Frothing device (Fig 1/R) blocked	→ Dismantle frothing device and clean thoroughly (Fig 1/R)
Too little froth	System poss. furred up	→ Descale using max. dosage (Point 6.)
	Unsuitable milk	→ Use cold milk
	Frothing device (Fig 1/R) blocked	→ Dismantle frothing device and clean thoroughly (Fig 1/R)
Coffee only issues from spout in drips	System may be furred up	→ Descale using max. dosage (Point 6.)
	Grinder setting too fine	→ Set grinder coarser
	Coffee powder too fine	→ Change coffee type
Coffee has no crema	System poss. furred up	→ Descale using max. dosage (Point 6.)
	Unsuitable coffee type	→ Change coffee type
Grinder noisy	Beans not fresh	→ Use fresh beans
	Grinder setting unsuited to bean type	→ Optimise grinder settings
	Foreign body (e.g. grit) in grinder	→ Call service hotline, meanwhile pre-ground coffee can be used

In the event of not being able to correct a fault or malfunction, or not being able to clear a fault message, call our Service Hotline on + 49 (0) 911 2526 6390 (or your national contacts see www.nivona.com).

Malfunctions ascertained by the system appear on the display as fault messages with a fault number.

Please ensure that you make a note of the fault number. Switch off the machine and disconnect it from the mains supply. Call us on + 49 (0) 911 2526 6390 (or your national contacts see www.nivona.com) quoting the model, serial number (see Identification Plate, Fig 1/S) and fault number. Our Customer Services will then advise you on how to proceed.

8. Replacement parts and accessories

Freshwater filter NIRF 700:

New freshwater filters can be purchased from any well-stocked specialist retailer or can be ordered from our central Customer Services Department.

Cleaning tablets NIRT 700:

Supplies of cleaning tablets can be purchased from any well-stocked specialist retailer or can be ordered from our central Customer Services Department.

Descaling agent NIRK 703:

Descaling agent can be purchased from any well-stocked specialist retailer or can be ordered from our central Customer Services Department.

Special milk residue remover NICC 705:

A milk residue remover specially adapted for cleaning your frothing device can be purchased from any well-stocked specialist retailer or can be ordered from our central Customer Services Department.

Milk cooler NICT 500

This is a quality stainless steel cooler designed to keep milk at the temperature and conditions best suited for frothing.

9. Customer service, warranty, environmental protection

Customer Services

NIVONA products are manufactured to the highest quality standards. Should you have any problems when using your machine, please contact us. We need your help to ensure that our products are continually developed and improved to meet your requirements.

In the event of your having to return a faulty machine to us, please proceed as follows to ensure that no water remains in the system:

- Turn the Right rotary knob to “Setting”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Care”. Now press the Right rotary knob.
- Turn the Right rotary knob to “Care Evaporation”. Now press the Right rotary knob.

The machine will rinse out the system. The messages “Hose to spout” and “and into drip tray” will toggle alternately on your display.

- Connect the hose to the vertically-adjustable spout (Fig 7).
- Put the free end of the hose into the hole at the back of the drip tray on the right (Fig 10).
- Place a sufficiently large vessel (with a capacity of at least 0.5 litres) under the spout.
- Now press the Right rotary knob.

“Frother is rinsing” now appears on the display. Your machine will now begin the automatic rinsing process. The rinsing process takes approx. 20 seconds.


Once the rinsing cycle is over, the “Remove tank” message appears on the display.

- Remove the water container.

The machine will now steam itself out. The “Please Wait” message will appear on the display. After steaming out, the machine will automatically switch off.

- Remove the drip and used coffee trays (Figs 1/N and 1/O) and empty them.
- Replace the water container, drip and used coffee trays.

Your machine is now ready for despatch.

 Important note: Please pack the machine carefully and if possible in its original packaging. We cannot accept any liability for damage incurred during transportation.

Warranty and customer service conditions

Please read the detailed warranty and customer service conditions provided on the accompanying information sheet.

Filter cartridges may be disposed of in your ordinary household waste.

Disposing of equipment and packaging

Please keep the packaging in which your machine was delivered. This packaging offers maximum protection, in the event of your having to return the machine to us.

Electrical and electronic equipment may contain valuable and/or environmentally-harmful materials and should not be disposed of as ordinary household waste. Inappropriate disposal may be harmful to human health and cause damage to the environment. Never attempt to dispose of defective equipment as ordinary household waste. Your local community will have special facilities for the safe disposal of electrical and electronic equipment.

Further information on safe disposal can be obtained from your local authority, local waste management operator or the dealer from which you purchased your machine.

10. Technical specifications

Voltage 220 - 240V AC, 50/60 Hz

Power consumption: 1455 W

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