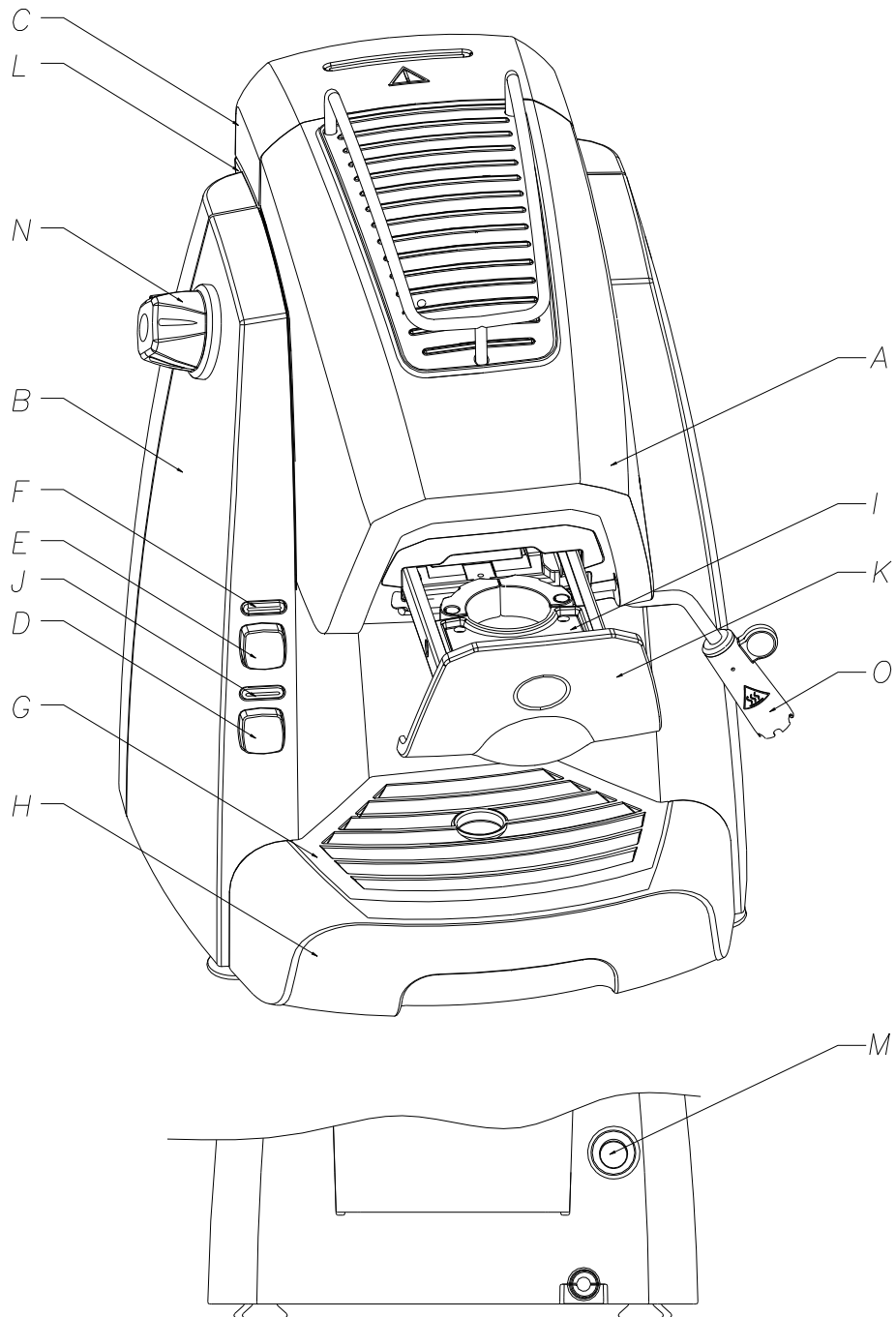


ESPRESSO COFFEE MACHINE USING CAPS



MODEL: KAP02

CONTENTS

1. FOREWORD.....	10
2. GENERAL SAFETY WARNINGS.....	10
3. GENERAL DESCRIPTION OF THE APPLIANCE.....	12
4. USING THE APPLIANCE.....	13
4.1. BUTTONS AND THEIR FUNCTION.....	13
4.2. PRIMING THE CIRCUIT.....	13
4.3. MAKING COFFEE.....	13
4.4. HOT WATER FOR BEVERAGES.....	14
4.5. STEAM / MAKING CAPPUCCINO.....	14
4.6. MAKING COFFEE AFTER HAVING USED THE STEAM FUNCTION.....	14
5. MAINTENANCE.....	15
5.1. CLEANING THE CAPSULE INSERTION DRAWER.....	15
5.2. CLEANING THE USED CAPSULE TRAY.....	15
5.3. CLEANING THE STEAM ARM.....	15
5.4. REMOVING LIMESCALE.....	15
6. TECHNICAL SPECIFICATIONS.....	15
7. GUARANTEE	16
8. APPLIANCE DISPOSAL	16

1. FOREWORD

This booklet contains comprehensive information, advice and warnings regarding the use of the appliance to make espresso coffee, cappuccino and hot beverages (tea, herbal teas, camomile).

To make espresso coffee, one-portion pre-packed capsules containing the optimum amount of pre-compressed, ready-ground coffee are used. **Best results are obtained using KIMBO espresso coffee capsules.**

In addition, the appliance has an arm supplying steam or hot water. When used with milk, the steam arm enables the preparation of cappuccino.

It is important to follow all the instructions and recommendations contained in this manual. The manual should be considered as part of the product, and therefore it should be retained for the entire life of the appliance.

2. GENERAL SAFETY WARNINGS

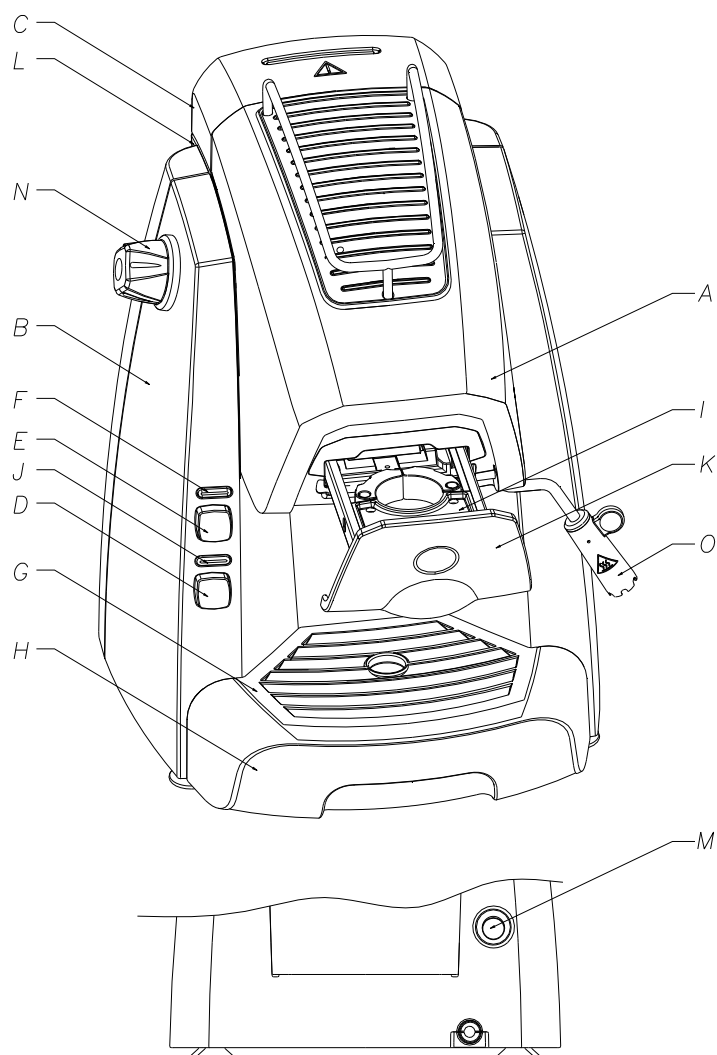
<p>BEFORE USING THE APPLIANCE, READ THE WARNINGS CAREFULLY. THEY PROVIDE IMPORTANT INFORMATION ON SAFETY DURING INSTALLATION, USE AND MAINTENANCE.</p>

- The appliance is for domestic use only.
- Before using the appliance, check that it is not damaged in any way.
- Place the appliance on a flat, stable surface.
- Do not place the appliance in locations where the temperature is below 0°C.
- Do not place the appliance near sources of heat, such as ovens, gas hobs, etc.
- Before installing the appliance, check that the mains voltage and power comply with the operating voltage and power as shown in the technical specifications. The appliance should be connected only to a properly earthed electrical system.
- Check the power cable at regular intervals. A damaged power cable represents a considerable electrical safety risk. If the cable is damaged, remove the plug from the mains power supply socket and take the appliance to an authorized maintenance centre or an approved technician.
- When removing the plug from the mains power supply socket, do not pull the cable.
- Never put your hands, or metal objects or other items, into the appliance when it is connected to the mains power supply.
- Do not use the appliance for purposes different to those for which it was designed.
- Do not immerse the appliance in water or other liquids.
- The appliance must not be used by children, or by adults in impaired psychological or physical conditions.
- Do not leave the appliance unattended during operation.

- Do not switch on the appliance when there is no water in the tank, or when the tank has been removed from the appliance.
- Place the capsule into its compartment from above only.
- Beware of droplets of hot liquid that may be released during delivery of the beverage.
- **Warning:** risk of burns and scalding. Do not touch hot parts of the appliance: the lower part of the boiler, the capsule pressure head, the metal part of the steam arm.
- Do not remove the water tank lid (C) or the water tank itself (L) while the appliance is operating or connected to the mains power supply.
- Do not direct the jet of steam towards parts of the body.
- Do not move the appliance while it is in operation.
- Never use the machine outdoors.
- Empty the water tank if the machine will not be used for a long period of time.

FAILURE TO COMPLY, WHETHER WHOLLY OR IN PART, WITH THE WARNINGS AND INSTRUCTIONS CONTAINED IN THIS MANUAL, AND LIKEWISE INCORRECT, INCOMPLETE OR INSUFFICIENTLY REGULAR MAINTENANCE AND CLEANING, WHOLLY EXEMPTS CAFE' DO BRASIL SPA FROM ANY AND ALL RESPONSIBILITY IN THE CASE OF APPLIANCE MALFUNCTION AND/OR INJURY TO PERSONS OR ANIMALS, AND/OR MATERIAL DAMAGE.

3. GENERAL DESCRIPTION OF THE APPLIANCE



- A - UPPER PART
- B - LOWER PART
- C - WATER TANK LID
- D - STEAM DELIVERY BUTTON
- E - COFFEE DELIVERY BUTTON
- F - COFFEE / HOT WATER / STEAM DELIVERY READY INDICATOR LIGHT
- G - CUP SUPPORT GRILLE
- H - DRIP TRAY AND USED CAPSULE COMPARTMENT
- I - CAPSULE INSERTION DRAWER
- J - STEAM FUNCTION INDICATOR LIGHT
- K - BASE OF THE CAPSULE INSERTION DRAWER
- L - REMOVABLE WATER TANK
- M - POWER SWITCH AND INDICATOR LIGHT
- N - HOT WATER / STEAM SUPPLY KNOB
- O - HOT WATER / STEAM ARM

4. USING THE APPLIANCE

- BEFORE USING THE APPLIANCE, ENSURE THAT ALL THE SWITCHES ARE IN THE OFF POSITION.
- ENSURE THAT THE SUCTION CAPS ARE FIRMLY ATTACHED TO THE WORK SURFACE.

4.1. BUTTONS AND THEIR FUNCTION

- **Power switch and indicator light (M):** positioned on the back of the appliance, it is used to switch the appliance on and off.
- **Coffee delivery button (E):** when pressed, it activates coffee delivery. When pressed again, coffee delivery is interrupted.
- **Coffee/hot water/steam delivery ready indicator light (F):** if the light is off, the appliance is still warming up. When the indicator light comes on, the appliance is ready to supply coffee/hot water/steam.
- **Steam function indicator light (J):** the light comes on when the steam function is switched on.
- **Steam function button (D):** activates the steam function.
- **Water/steam supply knob (N):** operates steam supply (rotate anti-clockwise to open and clockwise to close, up to the end of its travel).

4.2. PRIMING THE CIRCUIT

When the appliance is used for the first time, and when it is used after a long period of inactivity, the water circuit has to be primed:

- I. Fill the tank with water up to the level shown on the back of the tank, using an appropriate container, after having removed the tank lid. The tank should not be filled by placing the appliance under a tap. Alternatively, remove the tank, and fill directly under the tap. **To avoid problems caused by limescale, we recommend the use of non-carbonated mineral water;** this is necessary if the tap water has a hardness greater than 25 °f (French degrees; information on the hardness of your water supply can be requested from your local water supplier). **Important:** when performing this operation, the appliance must be disconnected from the mains power supply.
- II. Plug the appliance into the mains power supply.
- III. Press the power switch (M): the switch will light up.
- IV. Press the coffee supply button (E) and wait until a constant stream of water emerges from the nozzle on the capsule holder.
- V. Press the button (E) again to halt the flow of water.
- VI. The circuit has now been primed, and the appliance is ready to make coffee (paragraph 4.3), cappuccino (paragraph 4.5) or to supply hot water (paragraph 4.4).

4.3. MAKING COFFEE

- I. Plug the appliance into the mains power supply and switch the power switch (M) on. Open the capsule insertion drawer (I) by pulling it out from the base (K).
- II. Place the single-portion capsule into the circular recess inside the drawer (I). Close the capsule insertion drawer (I).
- III. Wait for the indicator light (F) to come on, showing that the appliance has reached optimum temperature for espresso coffee preparation.
- IV. Place the coffee cup at the centre of the drip tray (G) and press the coffee delivery button (E). Press the coffee delivery button (E) again to halt the flow of coffee. To make a cup of good espresso coffee, we recommend a volume of about 25-30 ml of coffee, equivalent to half an espresso coffee cup.
- V. To make a second cup of coffee: wait for 10 seconds, and repeat the procedure, starting from point II.
- VI. To switch off the appliance, press the power switch (M) and ensure that the indicator light inside the

switch goes out.

- VII. Remove the plug from the mains power supply socket.

4.4. HOT WATER

- I. Connect the plug to the mains power supply socket, and switch on the power switch (M).
- II. Wait for the indicator light (F) to come on, showing that the appliance is ready to supply hot water.
- III. Place a teacup or glass under the water/steam arm (O).
- IV. Open the steam/water delivery knob (N) by turning it anti-clockwise, and press the coffee delivery button (E) to obtain hot water from the steam arm (O) until the desired quantity has been supplied.
- V. To halt the supply of hot water, press the button (E) again, and close knob N by turning it.
- VI. To switch off the machine, press the power switch (M) and ensure that the light inside the switch has gone out.
- VII. Remove the plug from the mains power supply socket.

4.5. STEAM / MAKING CAPPUCCINO

- I. Connect the plug to the mains power supply socket, and switch on the power switch (M).
- II. Press the steam button (D), and the steam indicator light (J) will light up.
- III. Wait until the steam ready indicator light (F) has come on, showing that the appliance has reached the temperature required for steam production.
- IV. Place a receptacle under the water/steam arm to collect the first flow of water, which will then be discarded. Rotate the steam knob (N) anticlockwise, slowly and partially, to remove residual water in the steam arm; as soon as steam begins to emerge from the steam arm, rotate the knob (N) to the closed position.
- V. Fill a receptacle with a handle with the required amount of milk. When selecting the receptacle, remember that the volume of milk will be approximately doubled.
- VI. Dip the steam nozzle (O) into the milk to a depth of about 5 mm, and rotate the steam knob (N) gradually. The amount of steam can be regulated by rotating the knob to a greater or lesser degree.
- VII. When the volume of the milk has doubled, immerse the nozzle deeper into the liquid in order to continue heating the milk. Once the correct temperature has been reached (the recommended temperature is 60°C), close the knob (N) and then remove the receptacle from the steam arm.
- VIII. Release a little steam for a few seconds by opening the knob (N).
- IX. Switch off the steam switch (D); the indicator light (J) goes out.
- X. To switch the appliance off, press the power switch (M) and make sure that the indicator light inside goes out.
- XI. Remove the plug from the mains power supply socket.
- XII. Clean the steam system, as described in paragraph 5.3, "cleaning the steam arm (O)".

IMPORTANT: a small amount of water or steam may emerge from the coffee delivery nozzle. This is absolutely normal, and it is due to the evaporation of residual water in the circuit. Take care not to place your hands under this nozzle.

4.6. MAKING COFFEE AFTER HAVING USED THE STEAM FUNCTION

- I. Check that the steam function switch is off. The indicator light (J) must not be on.
- II. Place a container under the steam arm (O).
- III. Press the coffee delivery button (E) and at the same time, rotate the steam knob (N) anticlockwise: allow water to emerge until the indicator light (F) has gone out. Stop water delivery by pressing button (E) again and rotating the steam knob (N) clockwise.
- IV. Proceed to make an espresso coffee as described in paragraph 4.3, "making coffee".

IMPORTANT: AS AN ALTERNATIVE TO THE PROCEDURE DESCRIBED IN POINTS FROM II TO IV, THE POWER SWITCH (M) CAN BE SWITCHED OFF, AND THE APPLIANCE LEFT TO COOL FOR A FEW MINUTES.

5. CLEANING AND MAINTENANCE

IMPORTANT: CLEANING OPERATIONS MUST BE PERFORMED WHEN THE APPLIANCE IS COLD AND HAS BEEN DISCONNECTED FROM THE MAINS POWER SUPPLY.

5.1. PERIODIC CLEANING OF THE CAPSULE DRAWER

After having made a number of coffees, it is advisable to clean the capsule insertion drawer (I): open the capsule insertion drawer, and remove coffee residues using a damp sponge.

5.2. CLEANING THE DRIP TRAY (H).

Remove the drip tray (H) and the grille (G), and wash under running water. Alternatively, use a damp cloth to remove residue.

5.3. CLEANING THE STEAM ARM (O) AFTER EVERY USE.

- I. Slowly rotate the plastic external part of the steam arm (O) and pull it downwards until it has been removed: clean with hot running water.
- II. Use a damp cloth to clean the steam tube attached to the appliance, removing all milk residues.
- III. Gently replace the external part of the steam arm, ensuring that it is locked in position.

5.4. REMOVING LIMESCALE.

Regularly removing limescale ensures that the appliance functions correctly. We recommend the use of a specific product for coffee machines, following the instructions on the package of the limescale removing product. Limescale removal should be performed approximately once every 100 operations performed, or once a month.

IMPORTANT: EMPTY THE USED CAPSULE COMPARTMENT (H) PERIODICALLY, PULLING IT OUT FROM THE APPLIANCE.

6. TECHNICAL SPECIFICATIONS

- Patented semi-automatic system
- Teflon-coated boiler heating system
- Mains supply voltage and power: 220-240 Volts, 50 Hz, 930-1100 Watt
- Removable water tank
- Water tank capacity 1.3 litres
- Pump: 18 Bar
- Pump and electrovalve made in Italy
- Self-priming pump
- Removable tray for empty capsules
- Size (cm): 26.5 x 28.5 x 35.5
- Steam pressure: 3.2 Bar

7. GUARANTEE

The guarantee has a duration of 2 years, and it is valid only in combination with a proof of purchase. Any work performed on the appliance in relation to the guarantee does not extend or renew the guarantee period for the appliance.

The guarantee does not include faults:

- that occur following a partial or total failure to comply with the warnings and instructions contained in this manual;
- that are caused by incorrect installation, maintenance or repair performed by unauthorized persons (in particular, the guarantee is not valid if limescale removal is not performed at regular intervals, as described in paragraph 5.4).
- that are not caused by manufacturing defects, but just to the normal wear of materials as a result of the appliance's use (in particular, limescale accumulation and the corrosion of components subject to wear, such as seals or filters).

The manufacturer reserves the right to modify the product's technical specifications or design without any prior notice, as part of its product improvement policy.

For assistance and maintenance in Italy, telephone the toll-free number 800 377 977 from a landline telephone, or the pay phone number 199 189 999 from a mobile telephone.

In order to make use of the guarantee service, we recommend conserving the appliance's original packaging.

8. APPLIANCE DISPOSAL

The provision that implements Community directives regarding Waste Electrical and Electronic Equipment (WEEE) specifies regulations regarding the collection, processing and recycling of such products in order to prevent the dispersion of materials potentially dangerous to the environment.



The crossed out bin symbol indicates that the product cannot be disposed of as normal domestic waste: it has to be delivered to an Electrical and Electronic Equipment Recycling Centre, or consigned to the distributor when purchasing a new electrical appliance of the same type.

Those who fail to comply with these regulations, and therefore who incorrectly discard electrical and electronic equipment, are liable to penalties determined by legislation.