



This appliance complies with the requirements of the Low Voltage Directive 72/23 and subsequent amendment 93/68, and the Electromagnetic Compatibility Directive 89/336.



- 1) Water tank
 - 2) Cup warming shelf
 - 3) Water/steam temperature indicator light
 - 3b) Steam temperature light indicator
 - 4) Master switch
 - 5) Steam/hot water lever
 - 6) Steam switch
 - 7) Coffee/hot water dispensing switch
 - 8) Ground coffee presser
 - 9) Steam/hot water outlet spout
 - 10) Boiler outlet/filter holder seat
 - 11) Filter holder
 - 12) Cup stand grating
 - 13) Drip tray
 - 14) Coffee bean container
 - 15) Numbered scale
 - 16) Grinding regulator knob
 - 17) Ground coffee outlet
 - 18) Coffee grinding button
 - 19) ON/OFF light indicator
 - 20) Water level in tank indicator
 - 21) Pressure indicator
- Coffee dosing spoon
Filter for one cup of coffee
Filter for two cups of coffee

SAFETY INSTRUCTIONS

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- After removing the appliance from the packaging, check it for damage. If in doubt, do not use the appliance and contact an authorised service centre.
- Plastic bags, polystyrene, nails, etc. must not be left within reach of children as they are potentially dangerous.
- Before connecting the appliance to the electricity supply, **read** the instructions for use **carefully** and check that the mains voltage is the same as the voltage indicated on the technical data plate underneath the appliance.
- The appliance must be connected to an electrical system and power supply socket with a minimum capacity of 10 A, equipped with an efficient earth contact. The manufacturer is not responsible for any damage caused by failure to earth the system. If in doubt, contact qualified personnel.
- Any repairs must only be carried out by authorised service centres. (This includes replacement of the power supply cable, since special tools are required).
- This appliance is intended only for the purpose for which it is designed. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.
- The appliance's manufacturer and vendor reject any responsibility for failure to comply with the instructions provided in this user manual.
- **Caution:** never operate the appliance without water; it would be damaged beyond repair.

- Never touch hot parts of the appliance with bare hands, as burns might result.
- The appliance dispenses hot water and steam, and temperatures are therefore high. Take great care to avoid burns.
- Never remove the filter holder when the appliance is pressurized or is dispensing coffee.
- Never leave water inside the appliance at temperatures of 0°C or below.
- Before carrying out any maintenance or cleaning operations, make sure that the appliance has been disconnected from the electrical mains by removing the plug from the power supply socket.
- Never wash the appliance using water jets or place it in water!
- Never allow children or the incapacitated to use the appliance unsupervised.
- Never touch the appliance with wet or damp hands or feet.

• KEEP THESE INSTRUCTIONS

PUTTING THE APPLIANCE INTO SERVICE - USING IT FOR THE FIRST TIME

- Wash all the accessories in the packaging carefully. Remove the tank (1) from its seat and clean it thoroughly. Then fill it with fresh water and put it back in place. Caution: take care to fit the filler hose properly, with no kinks or restrictions which might impair water intake.
- The left part of the machine features a slit (20) for the easy control of the water level in the tank. Make sure

there is water in the tank before using the machine to avoid damaging the internal components. In any case, if the machine is operated without water, proceed to load the internal circuit as described below.

- Connect the plug to the power supply socket after checking that the voltage on the electrical data plate is the same as the mains voltage. Press the master switch (4); the light inside the switch will illuminate to show that the appliance is receiving power.
- **Wash the hot water/steam dispenser unit**, proceeding as follows:
 1. Operate the steam/hot water lever (5), turning this upwards in an anticlockwise direction.
 2. Operate the coffee/hot water supply switch (7); the pump will start to load water. Wait until an even jet of water, containing no air, flows from the hot water/steam dispenser spout (9). The appliance's water circuit is now primed.
 3. When the appliance is used for the first time, allow about a litre of water to flow from the steam spout to ensure it is thoroughly cleaned.
 4. Disconnect the coffee/hot water switch (7) by moving to OFF position and close the steam/hot water lever (5) by turning clockwise to interrupt the supply.

Repeat the operation described above, except for point 3, whenever the appliance's water circuit has to be re-primed because the tank has been emptied completely.

For hygiene reasons, the water in the tank should also be changed and washing procedure carried out if the appliance is left unused for more than a week.

- Then **wash the coffee making unit**, proceeding as follows:
 1. Operate the coffee/hot water dispenser

switch (7); the pump will start to load water. Wait until water flows from the boiler outlet (10).

2. When the appliance is used for the first time, allow about a litre of water to flow from the outlet to ensure it is thoroughly cleaned.
3. Operate the coffee/hot water switch (7) to bring it to the OFF position and stop the flow.

For hygiene reasons, the water in the tank should also be changed and the washing procedure carried out if the appliance is left unused for more than a week. In this case, replace the water still in the tank with fresh water before starting the cleaning process.

ADJUSTING GRINDING

Fill the container (14) with coffee beans. The numbered scale (15) on the container indicates the grinding level setting.

7 . 6 . 5 . 4 . 3 . 2 . 1

Taking the notch on the frame of the machine as reference, turn the coffee grinding regulator knob (16) until the number corresponding to the desired grinding fineness is in line with the reference notch.

High numbers give coarser grinding and low numbers finer grinding. Setting the correct grinding fineness is fundamental in obtaining a goods, creamy cup of coffee. The right setting depends on the different blends of coffee available on the market and personal preference.

MAKING ESPRESSO COFFEE

- Make sure that the operations described in the PUTTING THE APPLIANCE INTO SERVICE section have been carried out.

- Wait for the indicator light (3) to come on to indicate the correct temperature has been reached for dispensing the coffee. The indicator will go off every time the temperature of the water drops below the set limit. Therefore, start dispensing coffee only when this is on. During coffee dispensing on the other hand, it is normal for the light to go off and this does not affect the coffee in any way.

- Insert the filter for one or two cups in the filter holder (11).
For **NAPOLETANA Espresso**, rest the filter holder on the special support underneath the coffee dispensing nozzle (17) pressing button (18) to start grinding the coffee. On reaching the desired quantity, release the coffee grinding button (18);
for **JUNIOR Espresso**, with the doser measure, place the ground coffee in the filter (one measure = one cup; two measures = two cups).

- Use the presser (8) to press the coffee in the filter firmly down. The creaminess of the coffee will depend on how the beans have been ground and how hard the grounds are pressed down (if the coffee is damp or finely ground, lighter pressure is sufficient, while if it is coarsely ground it requires a firmer pressure). Remove any excess coffee from the rim of the filter.

- Connect the filter holder (11) under the boiler outlet (10), turning it from left to right until it cannot be turned any further. Caution: it is important always to push the filter holder firmly home until it cannot be turned any more, to ensure a secure connection.

- Place the coffee cups under the spouts of the filter holder (11) and press the coffee/hot water dispenser switch (7). When the desired amount of coffee has been obtained, return the switch (7) to OFF.

- Remove the filter holder (11) by turning from right to left and throw the grounds away. Never leave the filter containing the spent grounds connected to the appliance.
- **Caution: it is normal for a few drops of water to flow from the boiler outlet; this does not mean that the appliance is defective.**

USEFUL HINTS FOR MAKING DELICIOUS ITALIAN ESPRESSO

- Always use fresh water and clean the tank often.
- Dispense the coffee only when the water has reached the correct temperature, indicated by the light (3) coming on.
- Do not wash the filters and the filter holder (11) with detergent whenever they have been used; rinsing with water is sufficient. However, it is important to check that coffee residues have not blocked the tiny holes in the filters.
- Warm the cups, filters and filter holder before making coffee. The cups can be warmed by placing them on the cup warmer shelf (2) with the appliance switched on. The filters and filter holder can be warmed with hot tap water or by connecting the filter holder containing the filter to be used (without coffee, naturally) under the boiler outlet. Operate the coffee/hot water switch (7) and allow a cupful of water to flow out. Disconnect the filter holder and filter and dry them before adding the coffee.
- Do not use paper or plastic cups, as the flavour of the coffee is affected.

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- Good quality, well roasted coffee ground to the right fineness is essential for making good espresso.

PRESSURE INDICATOR

This machine features a device for displaying coffee dispensing pressure (21). The device features a scale of three colours that indicates operating condition.

Before coffee dispensing, the pointer usually points to yellow.

Once dispensing starts, the pointer points clockwise to indicate the coffee dispensing pressure. Depending on the colour of the area where the pointer stops, useful information can be obtained as to how to make the coffee more suitable to personal taste or to the requirements of the moment.

- **YELLOW COLOUR:** Indicates the area where the machine is in standby, meaning, waiting for the coffee preparation command.
- **GREEN COLOUR BROKEN:** Indicates that weak coffee is being dispensed.

To make the pointer move up towards the full green area, to obtain a stronger cup of coffee, the coffee will have to be more finely ground, or the dose of coffee will have to be pressed down more in the filter.

- **GREEN COLOUR FULL:** Indicates that typically Italian coffee is being dispensed (strong coffee). To make the pointer drop towards the broken green area, to obtain a weaker cup of coffee, a coarser ground coffee must be used or else the dose of coffee will have to be pressed down less in the filter.

- **ORANGE COLOUR:** Indicates the area where the machine dispenses coffee drop by drop. This could be due to excessively finely ground coffee or to the coffee having been pressed down too much in the filter.

NOTE: both the broken green area and the full green area correspond to correct pressures for coffee dispensing. The preference of one compared to the other is a question of personal taste.

DISPENSING STEAM

- Make sure that the operations described in the PUTTING THE APPLIANCE INTO SERVICE section have been carried out.
- Operate the steam switch (6) bringing it to the ON position and wait for the steam temperature indicator light (3b) to come on.
- Direct the steam/hot water nozzle (9) above the drop collection drawer (13). Turn the steam/hot water tap lever (5) slightly anticlockwise and wait for steam only to exit from the nozzle (9). Close the tap again.
- Turn the nozzle outwards and dip it fully down into the container with the beverage to be heated. Fully open the steam tap by means of the lever and heat the liquid by moving the nozzle with a circular motion from the bottom to the top of the container. The steam nozzle features a special spout that facilitates the formation of milk froth

When enough steam has been dispensed, proceed as follows:

- Turn off the steam/hot water tap (5) turning the lever clockwise
- Turn off the steam switch (6) by moving it to OFF
- Move the steam/hot water spout (9) back over the grating (12)
- Turn the steam/hot water tap (5) back on by turning it anti-clockwise
- Press the coffee/hot water switch and wait until the residual air is expelled

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from the spout (9), followed by water

- Turn the steam/hot water tap (5) off again turning the lever clockwise and turn off the coffee/hot water switch (7) by moving it to OFF.
- Clean the steam spout and outlet tip thoroughly.

USEFUL HINTS FOR MAKING DELICIOUS ITALIAN CAPPUCCINO

- First make the coffee in a cappuccino cup.
- Fill just 1/3 of the container to be used with cold milk. To obtain dense froth, place the evaporator tip just below the level of the milk and turn the container in circles until the desired consistency is obtained. Then insert the spout down to the bottom of the container until the milk is heated to the temperature required.
- Add the milk to the coffee and use a spoon to carry the desired amount of froth into the cup. The optimum proportion for a good cappuccino is 1/3 coffee, 1/3 hot milk and 1/3 milk froth.
- Dust with cocoa powder if liked.

HOT WATER

- Make sure that the operations described in the PUTTING THE APPLIANCE INTO SERVICE section have been carried out.
- Wait until the indicator light (3) goes on.
- Turn on the steam/hot water tap (5) turning the lever anticlockwise; a little water will come out of the spout. Now press the coffee/hot water switch (7) to

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obtain a continuous flow of water at a temperature of about 70°C.

- To obtain water at a higher temperature, the steam switch (6) can be operated. After the steam indicator (3b) comes on, turn lever (5) anticlockwise and press the coffee/hot water dispensing switch (7). This way water will exit at a temperature of approx. 90°C.
- When the desired amount of water has been obtained, switch off the coffee/hot water switch and turn off the tap (5) turning the lever clockwise

ROUTINE MAINTENANCE

- Before carrying out any maintenance or cleaning operation, remove the plug from the power supply socket and leave the appliance to cool.
- Clean the drip tray, the tank, the filters and the filter holder regularly.
- For **NAPOLETANA Espresso**, it is best to periodically clean the coffee grinder container using a slightly damp cloth to remove the coffee powder.

IMPORTANT: Check that there are no foreign bodies with the coffee beans; they might damage the grinders. Take care not to pour water straight into the coffee grinder, it damages the grinders!

- Clean the appliance using a soft, damp cloth only and then dry. Never use solvents, detergents, abrasives or any substances not suitable for contact with foods.
- The steam outlet tip may be removed for cleaning by pulling it down firmly. It must be cleaned whenever the steam/hot water spout is used to heat milk or liquids.

- **Never place the appliance in water; it contains electrical parts!**

DESCALING

In some areas, the water contains a large amount of scale, which is deposited in the appliance's circuit, impairing its operation.

The appliance should be de-scaled every 3-4 months or about every 300 coffees, proceeding as follows.

1. Fill the tank (1) with water, adding about 100 cc of white wine vinegar or a de-scaling product, **for use with foods**, using the quantity stated in the instructions.
2. Switch on the master switch (4). Proceed as if making coffee, allowing a cappuccino cup full of water to flow out.
3. Then dispense hot water through the spout (9), allowing a cappuccino cup full of water to flow out.
4. Turn off the master switch and leave the descaling product to act for about 15-20 minutes.
5. Repeat the operations described in points 2-3-4 until the water tank is empty.
6. Wash the tank thoroughly and fill it with fresh water.
7. Clean the circuit as described in the **PUTTING THE APPLIANCE INTO SERVICE - USING IT FOR THE FIRST TIME** section.

WHAT MIGHT GO WRONG?

1. **The indicator lights do not come on.**
 - No power.
 - Check that the plug has been connected to the power supply socket correctly.

- The power supply lead is damaged. Remove the plug immediately and take the appliance to an authorised service centre.

2. The appliance does not make coffee.

- The water tank is empty.
- The water circuit has not been primed.
- In both cases, an abnormal noise will be heard, since the pump will be sucking in air instead of water.

Switch off the appliance and leave it to cool for a few minutes, then prime the circuit as described in the **PUTTING THE APPLIANCE INTO SERVICE** section.

- The water temperature is too high, the steam function has been used without discharging the residual steam from the spout.

Leave the appliance to cool for a few minutes, then proceed as described in the **DISPENSING STEAM** section.

3. Coffee flows out too quickly.

- The coffee is too coarsely ground.
- The coffee inside the filter has not been pressed down firmly enough.
- There is not enough coffee in the filter.

4. Coffee flows out too slowly.

- The coffee is too finely ground.
- The coffee inside the filter has been pressed down too firmly.
- Some of the holes in the filter are blocked; free them with a needle.

5. The coffee is not creamy.

- The coffee is too coarsely ground.
- The coffee is no longer fresh.
- The blend used is not suitable for espresso.

6. The coffee is not hot enough.

- The cup, filter and filter holder have not been warmed up.
- You have not waited for the water temperature light (3) to go out.

7. The steam/water spout does not dispense steam or water.

- The hole in the spout is blocked by dried residues. Clean the hole with a needle.

8. It is difficult to connect the filter holder.

- Too much coffee has been put in the filter holder. Remove a little coffee before connecting.
- There is coffee on the rim of the filter. Clean both the filter and the corresponding connection zone around the boiler outlet.

9. For **NAPOLETANA Espresso** The coffee grinder does not dispense the ground coffee.

- The coffee is being ground too fine. Set coarser grinding.
- If the noise indicating that the coffee grinder motor is running is not heard, contact an authorised service centre.

You are urged to check all the points listed above before calling in an authorised service centre.

If the service centre does not find any malfunctions, the expenses for these checks will be charged to the customer.