

Technical specifications and models can change without notice.
Las especificaciones técnicas y los modelos pueden cambiar sin notificación.
Les Spécifications techniques et les modèles peuvent changer sans notification.
Technische Spezifikationen und Modelle können ohne Ankündigung ändern.
Especificações técnicas e modelos podem mudar sem aviso.
Le Descrizioni tecnici ed i modelli possono cambiare senza notifica.
Technische specificaties en modellen kunnen zonder op te zeggen veranderen



DREAM



ARC



BASIC

ascaso
factory

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Approvals:

E S P R E S S O C O F F E E M A C H I N E

Dream Arc Basic



Manual del usuario
Users manual
Mode d'emploi
Bedienungsanleitung
Instruções de uso
Manuale per l'uso
Gebruikershandleiding

ascaso
for coffee lovers



ascaso
for coffee lovers

**Reciclaje de su cafetera**

Las cafeteras pueden contener materiales reciclables. Contacte con su distribuidor o con el centro de reciclaje de su localidad.

Disposal of your appliance

Old appliances may contain materials which can be reclaimed or recycled.

Please contact your distributor or your local waste collection centre .

Mise au rebut de votre ancien appareil

Les vieux appareils peuvent contenir des matériaux recyclables. Communiquez avec votre distributeur ou le centre de recyclage de votre localité.

Verfügung von Ihren Geräten

Verfügung von Ihren Geräten Alten Geräten kann Materialien enthalten, die zurückgewonnen werden können oder wiederverwertet werden kann.

Bitte kontaktieren Sie Ihren Verteiler unsere Ihre örtliche Verschwendungen Sammlung.

A disposição de seu eletrodoméstico velho.

Eletrodomésticos velhos podem conter materiais que podem ser exigido ou pode ser reciclado. Por favor contate seu distribuidor ou el seu centro local de coleção de desperdício.

La disposizione del suo elettrodomestico vecchi

Vecchi elettrodomestici possono contenere dei materiali che possono essere rivendicato o può essere riciclato. Per favore di contattare il suo distributore o il suo commerciante di centro di collezione di spreco

Recycling van uw koffiezetapparaat

Koffiezetapparaten kunnen herbruikbare materialen bevatten. Neem contact op met uw leverancier of met het inzamelingspunt voor recycling in uw woonplaats.

Introducción

Gracias por haber adquirido un producto **ascaso**. Con él podrá obtener el mejor café espresso y deliciosos cappuccinos.

Su máquina de café ha sido diseñada y construida aplicando las últimas innovaciones tecnológicas, tanto en el ámbito informático como de ingeniería, por lo que el resultado es un producto de alta calidad, seguro y fiable.

Introduction

Thank you very much for purchasing an **ascaso** product. Using this machine you will be able to make the perfect espresso coffee and delicious cappuccinos as well. Your coffee machine has been designed and built in using the latest technological innovations, including computing and engineering fields. It is therefore a high-quality, safe and reliable product.

Introduction

Merci d'avoir acquis un produit **ascaso**. Avec lui vous pourrez obtenir le meilleur des cafés expresso et de délicieux cappuccinos.

Votre machine à café a été conçue et fabriquée en appliquant les dernières innovations technologiques, tant en matière d'informatique que d'ingénierie. Le résultat est donc un produit de premier choix, sûr et fiable.

Einleitung

Wir beglückwünschen Sie zum Kauf dieses **ascaso**-Produkts. Mit diesem Kaffeeautomaten

genießen Sie besten Espresso und feinsten Cappuccino!

Dieser hochzuverlässige Kaffeeautomat wurde unter Anwendung der neuesten technologischen Erkenntnisse in Informatik und Gerätebau entwickelt und erfüllt höchste Qualitäts- und Sicherheitsstandards.

Introdução

Obrigado por ter adquirido um produto **ascaso**. Com ele poderá obter o melhor café espresso e deliciosos cappuccinos.

A sua máquina de café foi idealizada e fabricada aplicando as mais recentes inovações tecnológicas, tanto no âmbito informático como de engenharia, pelo que o resultado é um produto de alta qualidade, seguro e fiável.

Introduzione

Grazie per avere acquistato un prodotto **ascaso**. Vi permetterà di preparare un ottimo espresso e deliziosi cappuccini.

La vostra macchina da caffè è stata progettata e costruita con le ultime innovazioni tecnologiche, sia nell'ambito informatico che in quello ingegneristico: il risultato è quindi un prodotto di alta qualità, sicuro e affidabile.

Inleiding

Wij danken u voor de aankoop van dit **ascaso**-product. Met dit koffiezetapparaat kunt u de beste espresso en de lekkerste cappuccino's zetten. Uw koffiezetapparaat is ontworpen en ontwikkeld volgens de laatste technologische innovaties, zowel wat betreft informatica als techniek. Het resultaat is een hoogwaardig, veilig en betrouwbaar product.

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1 - Technical specifications

	DREAM	ARC	ELIPSE	BASIC
Voltage (V)	230VAC~/50Hz - 120VAC~/60Hz			
Power (W)	1050			
Pump pressure (atm)	16 PA (BA)			
Weight (kg.)	8 (FF) / 7 (MF)	7,5 (FF) / 6,5 (MF)	10 (FF) / 9 (MF)	7 (FF) / 6 (MF)
Dimensions (l x h x p)*	245x345x280	220x320x280	245x373x283	210x310x290
Reservoir capacity (l)	1,3	2	1,8	2
Filter holder	Brass			

*length x height x depth (mm)
 FF= Fixed filter. MF= Mobile filter.

Main features

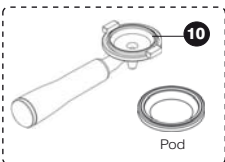
Metal body. ABS(Basic)
 Brass coffee unit.
 Professional system.
 Automatic temperature control.
 Cappuccino maker and hot water.
 Versatile (mobile filter): Ground coffee/pod. (Option)
 Food materials.
 Cup warmer.
 Innovative and functional design.
 EC Certification.

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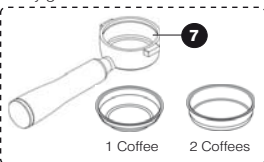
2-. Diagram

- 1 On/off switch
- 2 Steam switch
- 3 Coffee switch
- 4 Steam/water control
- 5 Steam/water tube
- 6 Temperature pilot light
- 7 Mobile filter holder (ground/pod)
- 8 Coffee group. (Attention hot surface)
- 9 Cup warmer. (Attention hot surface)
- 10 Mobile filter holder (only pod-option)
- 11 Tray
- 12 Steam pilot light (Only Dream)
- 13 On/Off Pilot light
- 14 Thermometer (coffee/steam) (Only Dream)
- 15 Coffee-Press
- 16 Coffee spoon (7gr)
- 17 Discharge tube
- 18 Steam Wand
- 20 Mobile filter holder (capsule)

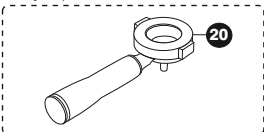
Only monodosis - Option



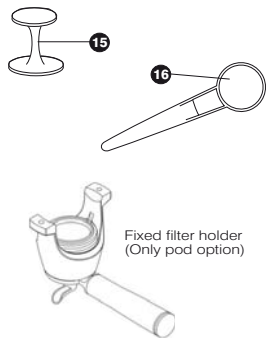
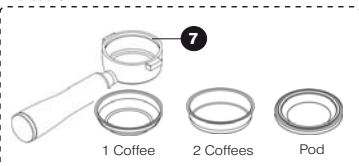
Only ground



Only capsule

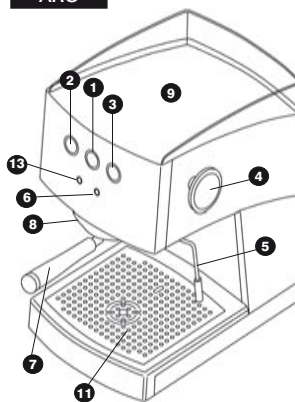


Versatile

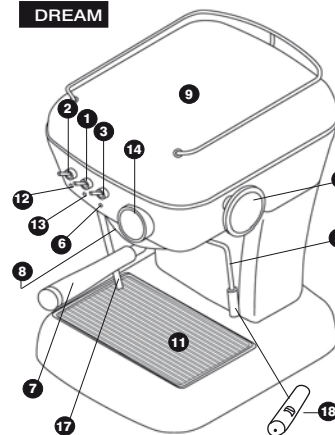


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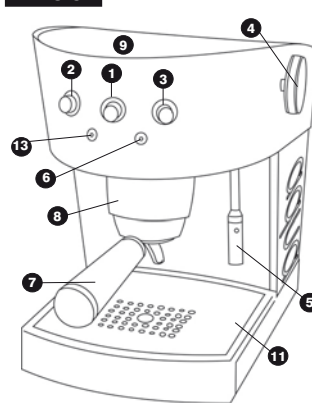
ARC



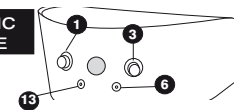
DREAM



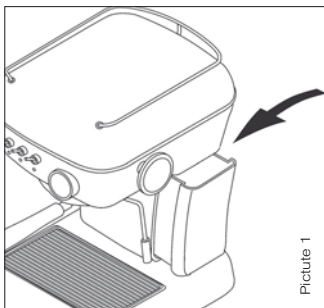
BASIC



BASIC ONE



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3-. Safety Important Safeguards

- 1-. **Read all instructions**
- 2-. Do not touch hot surfaces. Use handles or knobs.
- 3-. To protect against fire, electric shock and injury to persons do not immerse cord, plugs or (state specific part or parts in question) in water or other liquid.
- 4-. Close supervision is necessary when any appliance is used by or near children.
- 5-. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
- 6-. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any way. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7-. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- 8-. Do not use outdoors (this item may be omitted if the products is specifically designed for outdoor use).

- 9-. Do not let cord hang over edge of table or counter or touch hot surfaces.
- 10-. Do not place on or near a hot gas or electric burner or in a heated oven.
- 11-. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off" then remove plug from wall outlet.
- 12-. Do not use appliance for other than intended use.
- 13-. **Save these instructions.**

Before setting the appliance going, the person installing should read this manual carefully. The operator should be a responsible adult.

In the event of any anomaly, contact your distributor.

Start-up

- 1-. Check that the electrical voltage is the same as the voltage showed on the machine's specifications label.
- 2-. Fill the reservoir with fresh water (see picture 1). Check that the water intake tube is immersed in the reservoir. Using low mineral water is highly recommended. Quality of water affects the taste and quality of the coffee, in addition to prevent future breakdowns. Consult us about optional our filters (decating treatment).
- 3-. Plug it into the mains.

Important:

MOBILE FILTER HOLDER SYSTEM A) The machine is being used for the first time or has not been used for some time.

Change the water in the boiler and circuit.

- 1-. Connect the coffee machine with switch 0/1 **1**.

- 2-. Put the filter holder **7** without coffee into position and a recipient below.
- 3-. Turn on the coffee switch **2** and run approximately half a reservoir. Attention! Check that the reservoir has water enough. If the coffee machine is used without water, the pump may be damaged.

B) PRIMING.

- If coffee does not come out, when the machine has not been used for some time.
- After producing steam
- If there is no water in the reservoir, the following procedure should be performed:

- 1-. Turn on the steam tap **4** with the coffee machine switched on.
- 2-. Turn on the coffee switch **2** and allow the water to come out (one cup) through the steam tube **5**.
- 3-. Switch off the coffee function **2** and turn off the steam tap **4**. The coffee machine is now ready for use.

C) After steam has been produced, it is very important to wait for the pilot light **6** to light again, either to go out or to perform priming.

FIXED FILTER HOLDER SYSTEM

Step A is unnecessary. Step B and C are necessities.

4-. Preparation of coffee

Please, check your system:
(ground , versatile, pod)

Ground

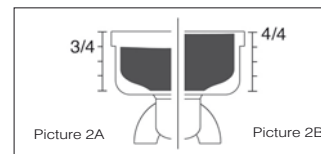
(Only ground system)

Any type of coffee may be used. For optimum results, we recommend using special "espresso" coffee blends as they provide a suitable grind. If the coffee

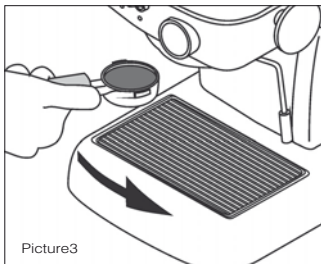
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comes out very quickly or very slowly, the type of coffee should be changed for another ground finer or thicker, and tamping of the coffee should be modified according to our recommendations as well.

- 1-. Switch on the machine using the on/off switch **1** and place the filter holder (with the filter) into the group.
- 2-. Wait for the pilot light **6** to go out (approx. 1.5 minutes). This means the coffee machine has reached the ideal temperature. Turn on coffee switch **2** and let water come out by the coffee outlet. Do this before making the coffee, since this will remove residues and balance the temperature to create optimum working conditions.
- 3-. Fill the coffee basket (1 or two coffees according to your requirements), The filter, once pressed, must be filled to 3/4 of its capacity (see picture 2A).
- 4-. Clean off the remains of coffee that have been deposited on the edges of the filter basket so that it fits perfectly.
- 5-. Place the filter holder **7** into the group **8** starting from the left and turning towards the right with enough pressure at the end. (see picture 3)
- 6-. Place the cup or cups on the tray grid and switch on the coffee switch **2**.
- 7-. When the coffee has been prepared, turn off the coffee switch **2**. To prepare a perfect espresso should take about 20/25 seconds.



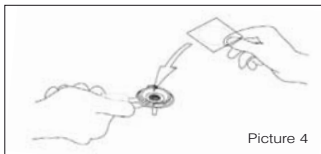
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Picture 3

Versatile (pod/ground)
 (versatile mobile system)
Pod coffee:

Points 1 and 2 as in the above section. Use the specific filter holder **19** or Pod filter (option). (See picture 4)



Picture 4

Place

Points 5, 6, 7 and notes as in the above section.

Ground coffee:

For ground coffee, fill the coffee filter basket up to the rim (see picture 2B), and tamp it. Fill and tamp the coffee again. Points 1,2,4,5,6 and 7 as in the above section.

Pod**(fixed holder-pod only).**

Points 1 and 2 as in the section on ground coffee.

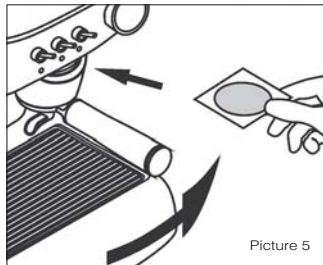
Place the pod in the filter holder and turn it smoothly to the right as far as it will go. Do not force it, closing is smooth (see picture 5). Points 5,6,7 and notes as in

the section of ground coffee.

Attention! Do not remove or turn the filter holder while the water is passing through as the appliance is at high pressure at this moment.

Notes:

The filter holder should always be placed in the machine, in closed position, so that it remains warm.



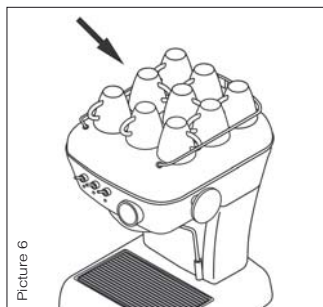
Picture 5

2. Place the cups on the cup warmer

9. The right temperature (optimum 40°C/105°F) will improve the espresso. (see picture 6)

3. If the coffee does not come out very hot, press steam switch **3** for 10 seconds. This will raise the temperature of the machine.

4. Coffee will continue to drip from the



Picture 6

spouts for a moment after the coffee switch is turned off.

- It is normal for the coffee grounds to be very wet or a soup-like consistency if the filter holder is removed within one to minutes after brewing.

THERMOMETER

The thermometer will show you the temperature of the machine. It should be between 80°C/180°F and 110°C/230°F for coffee, and higher than 100°C/212°F for steam.

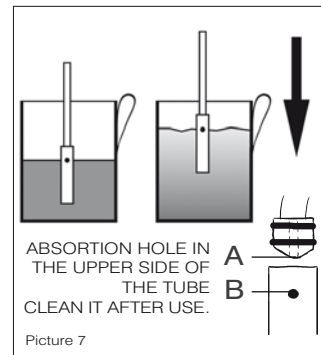
Important: Tamped

The best espresso results are obtained when ground coffee is firmly tamped.

5-. Preparation of cappuccino

- Turn on the on/off switch **1**. Pilot lights **15** and **6**.
- When pilot light **6** goes out, turn on the steam switch **3**. Pilot lights **6** (Arc, Elipse, Basic) and **12** (Dream) will light, and the pump will work at short intervals.
- Wait for approximately 15" and then open side knob **4** and let the first drops of water run out. After a moment only steam will come out. Points 5, 6 and 7 are the same as in the previous section.
- Place the tube **5** into the milk to heat it, so that the milk covers exactly half the absorption hole (never cover it completely). Do this for the whole process (see picture 7).
- Liquid is absorbed through the hole and cream forms automatically. The recipient should be lowered gradually while the milk emulsifies.
- Turn the hot water/steam knob **4** to closed position, and turn off the steam switch **3**.

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Picture 7

If you want a creamy cappuccino, use cold, fresh, full-fat whole milk.

If you want hot milk (without emulsifying) the hole must be completely covered. For obtaining micro-foam, you should keep the absorption hole in the same position.

Important

We recommend running steam through the wand for a few seconds (5") after each use to clean and prevent clogging.

To clean the absorption holes (A and B), you can use a toothpick or a paperclip. This will ensure the tube is free of blockages. Hole B always on the top (see picture 7)

After steaming milk, the steam has to be purged before brewing (picture 2B)

6-. Preparation of hot water

- Put a cup under the steam tube **5**.
- Turn the hot water/steam knob **4** to

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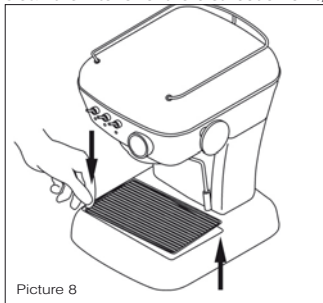
open position and turn on the coffee switch ②. Do the opposite operation after obtaining the required water.

7-. Maintenance and cleaning

General warning: Cleaning and maintenance must be done when the appliance is cold and disconnected from the mains. Do not immerse the appliance in water. It must not be cleaned in a dishwasher.

1-. Cleaning the outside: To clean the outside of the machine, use alcohol 96° or specific products for polished aluminium. If you have a colour dream, for the painted parts, you can use a soft cloth, moistened with water. Remove the tray regularly and clean it. If the machine is not to be used for some time, empty the water reservoir. Clean the steam tube with a damp cloth immediately after use. To clean the inside of the steam tube, allow the water to circulate. To clean the absorption hole, you can use a toothpick or a paperclip. This will ensure the tube is free of blockages.

2-. Internal cleaning: To obtain top quality espresso coffee it is vital to clean the inner workings of the machine. To clean the interior of the distribution unit,



Picture 8

use Ascaso Coffee Washer. This product is also useful to prevent limescale buildup in the machine. Regular descaling will contribute to ensuring top quality coffee and it will prolong the useful life of the machine. Consult your distributor.

Coffee Washer use recommendations:

Coffee/day	Descaling
> 10	every month
5-10	every 2 months
1-5	every 3 months

To avoid limescale buildup, you can also use water treatment filters. However, it is advisable to clean the machine in accordance with consumption. Using filters and Coffee Washer will help to maintain the coffee machine in optimum working condition for longer.

! Important

It is advisable not to leave the pod or ground coffee in the filterholder. Otherwise, coffee will build up affecting the taste of the coffee. Should this occur, run a load of water through the system.

3-. Cleaning the filterholders and the showerheads

Mobile filterholder: Wash the filterholder in hot water with a neutral detergent. Rinse thoroughly. Dry the filterholder with a soft cloth. Do not wash it in the dishwasher.

The filters, tray and reservoir can be cleaned in the top of the dishwasher. If you wash them by hand, do not forget to rinse thoroughly. Dry with a soft cloth.

Use a brush or similar item to remove coffee residue from the showerhead.

! Important (Mobile filterholder)

The showerhead must be cleaned after 80 to 100 espresso coffees have been made. This should done as follows:

Remove and clean the showerhead with hot water with a neutral detergent. Once clean, replace it, following the instructions for the previous operation in reverse.



8-. Guarantee

The guarantee for this appliance is the receipt of purchase. **Please keep this.** This receipt must be shown at the Service Centre in the event of breakdown.

This appliance is guaranteed for our distributor (from the date of purchase) against any manufacturing fault or in the materials used.

The amount paid for transport and packaging which may arise are payable by the user.

This guarantee will not be valid if:

- 1-. The receipt of purchase is not presented.
- 2-. The machine has not been cleaned sufficiently or limescale has built up.
- 3-. The appliance has been dismantled by people who are not authorised by the Ascaso Official Technical Assistance Network.

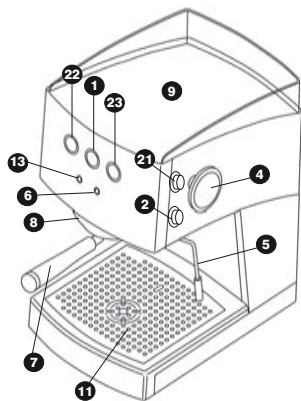
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9-. EC declaration of conformity

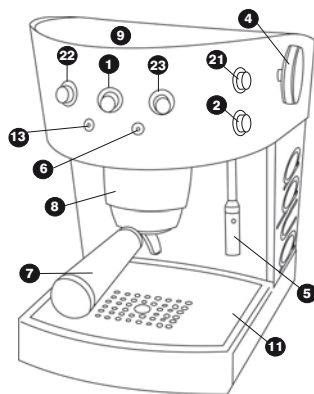
ASCASO FACTORY SL declares that the product referred to in this declaration - **espresso coffee machine** - complies with the requirements of the Directive of 14th of June 1989 on the standardisation of the laws of Member States with regard to machinery (89/392/EEC), on electrical material (73/23/EEC) and on electromagnetic compatibility (89/396/EEC).



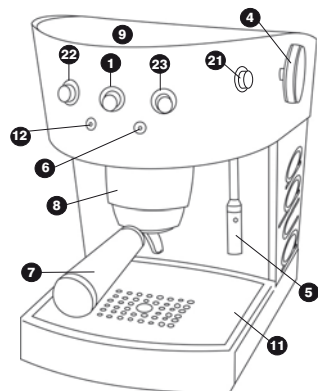
ARC AUTOSTOP



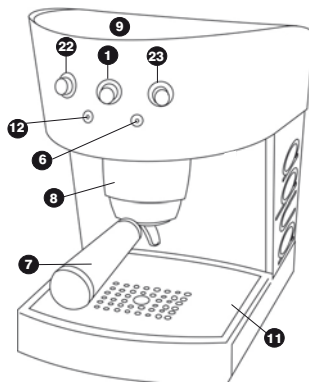
BASIC AUTOSTOP



BASIC AUTOSTOP WATER



BASIC ONE AUTOSTOP



- 1 On/off switch
- 2 Steam switch
- 4 Steam/water control
- 5 Steam/water tube
- 6 Temperature pilot light
- 7 Mobile filter holder (ground/pod)
- 8 Coffee group. (Attention hot surface)
- 9 Cup warmer. (Attention hot surface)
- 11 Tray
- 12 On/Off Pilot light
- 21 Interrupteur eau chaude
- 22 Short coffee
- 23 Large coffee

Coffee

Push short coffee 22 or large coffee 23.

Hot Water

Open the tap 4 and push 21. Close the tap after having obtained the required water..

Steam

Push steam switch 2, wait some seconds and open the tap. After having obtained the steam required, push the steam switch (start position) and close the tap.

Short Coffee Programming

Turn off and turn on the machine. Push the short coffee switch 22 and maintain it pressed during the time of desired extraction. Release the coffee switch 22 (stops the extraction) and turn off. The machine, which is now programmed.

Large Coffee Programming

Repeating short coffee process but pressing the large coffee switch 23.

10. Quick consultation table

Possible problems	Causes	What to do?
The coffee is not hot.	The coffee machine has not reached the proper temperature. Cold accessories (cup, filter holder)	Wait until the on pilot light has switched off. See general advice, Point 3 See thermometer 14 (Dream)
The coffee comes out very fast.	The grind is too thick, and/or it is not properly tamped. There is insufficient ground coffee.	Use special espresso coffee. Experiment with greater or lesser tamping. Fill the filter basket up to the edge.
The coffee is not creamy.	The grind is too thick. The coffee has not been tamped enough. The coffee is stale or not of good quality.	Use special espresso coffee. Experiment with greater or lesser tamping. Change the coffee type. Use fresh and recently-ground coffee.
The coffee does not come out or it comes out very slowly.	There is no water in the reservoir or it is badly positioned. Steam switch on. The grind is very fine or has been tamped too much or/and shower. The filter basket is obstructed. The appliance has limescale buildup.	Fill the reservoir or position it properly. Turn steam switch off. Use special espresso coffee. Experiment with greater or lesser tamping. Clean the filter basket or/and shower. Clean the appliance. See point 7.
A lot of water is left in the filter basket after making the coffee	The coffee has not been properly tamped. There is insufficient coffee in the filter basket.	Tamp properly. See point 3. Increase the amount of coffee in the filter basket, up to the edge.
Coffee comes over the edges of the filter basket	The filter holder is not positioned properly. There are remains of ground coffee on the edge of the filter basket. The joint of the head is dirty. The joint of the head is defective.	Follow the filter holder adjustment procedure. Point 3. Clean the remains of coffee from the edge of the filter basket before positioning it. Clean the joint with a damp cloth. Call the service centre.
The milk is not creamy.	The steam tube is blocked. The milk is off. The milk is hot or lukewarm.	Clean the steam tube. Use fresh, cold milk (fridge temperature). See thermometer 14 (Dream)
The machine makes a lot of noise.	There is no water in the reservoir. The reservoir is not positioned properly. The water intake is not immersed in the reservoir. The coffee is stale or very dry.	Fill the reservoir with water. Adjust the reservoir. Immerse the tube in the reservoir. Use fresh coffee.

*There are no grind, coffee amount or tamping problems with the pod or pod system. Call your technical service for any anomaly.

ENGLISH

www.ascaso.com



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Notes

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Notes
