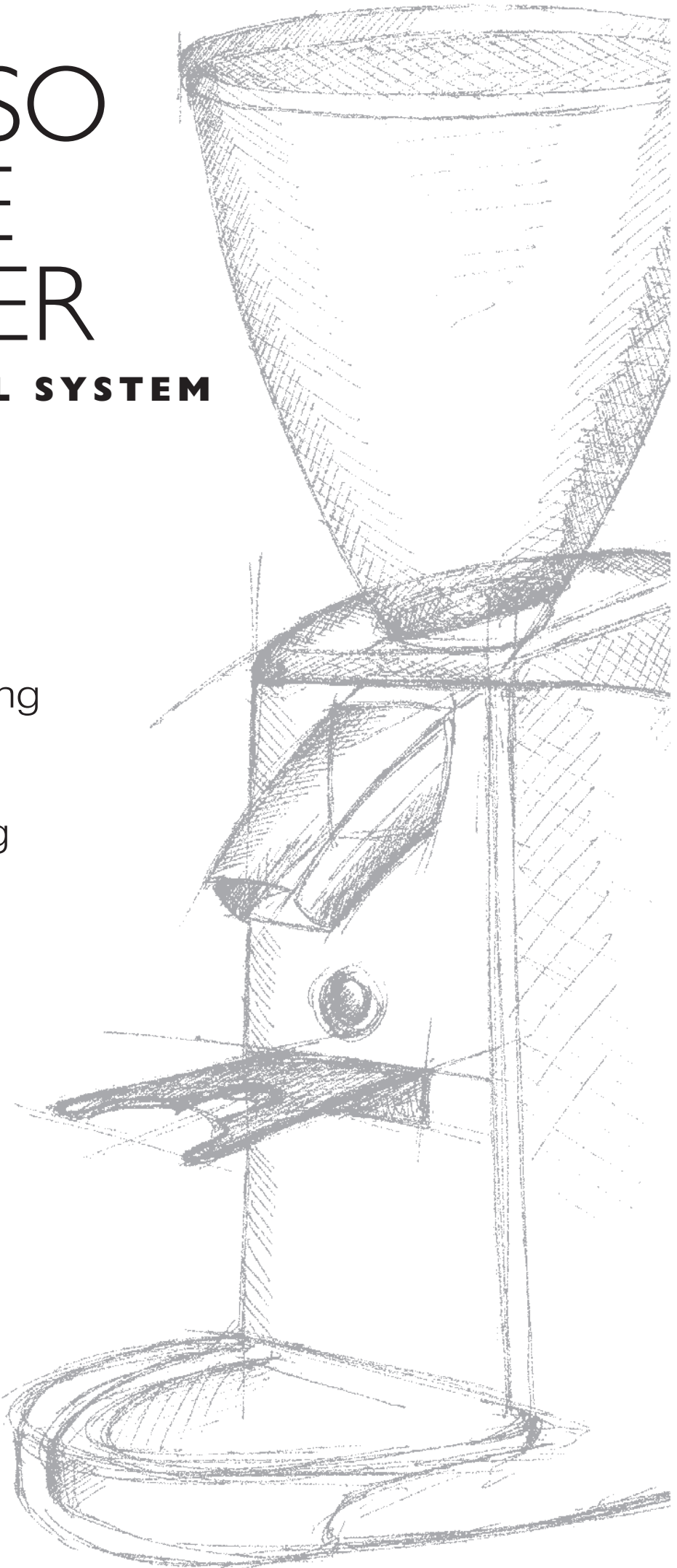


# ESPRESSO COFFEE GRINDER

**PROFESSIONAL SYSTEM**

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

**ascaso**  
for coffee lovers



[www.ascaso.com](http://www.ascaso.com)



## **Introducción**

Gracias por haber adquirido un producto **ascaso**. Su máquina de café ha sido diseñada y construida aplicando las últimas innovaciones tecnológicas, por lo que el resultado es un producto de alta calidad, seguro y fiable

## **Introduction**

Thank you very much for purchasing an **ascaso** product. This machine makes the best espresso coffee and delicious cappuccinos. Your coffee machine has been designed and built using the latest technological computing and engineering innovations. 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 espresso 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**

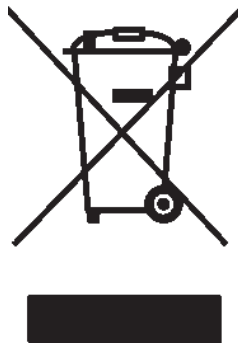
Obrigado por ter adquirido um produto **ascaso**. Com ele poderá obter o melhor café expresso e deliciosos cappuccinos. A sua máquina de café foi idealizada e fabricada aplicando as mais recentes inovações tecnológicas, tanto no âmbito informático como de engenharia, pelo que o resultado é um produto 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.



**EC DIRECTIVE 2002/96/EC**

**Reciclaje de su aparato.**

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**

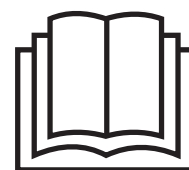
Vecchi elettrodomestici possono contenere dei materiali che possono essere rivendicato o può essere riciclato. Per favore di contattare il suo distributore o il suo commerciante di centro di collezione di spreco

**Recycling van uw koffiezetapparaat**

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

## Index

1. Technical specifications
2. Important safeguards
3. Installation / Operation
4. Grinding point and regulation
5. Cleaning
6. Maintenance
7. EC Declaration of conformity



### 1. Technical specifications

	<b>I.1/I.1D/ I.1steel**</b>	<b>I.2/I.2D I.2steel**</b>	<b>I.1 mini</b>	<b>I.2 mini</b>
Power (w)	140	175	140	175
r.p.m.	700	1200	700	1200
Grinding Discs (mm) (in)	Flat ø54 mm 2 in	Conical ø38 mm 1,5 in	Flat ø54 mm 2 in	Conical ø38 mm 1,5 in
Voltage* (v)	230/120	230/120	230/120	230/120
Hopper Capacity (g/lb)	500/1.1 250/0.5**	500/1.1 250/0.5**	250/0.5	250/0.5
Dispenser Capacity (g/oz)	125/4.5	125/4.5	--	--
Dimensions	407/16.3	407/16.3	330/13	330/13
Height (mm/in)	407/16.3 340/13.4**	407/16.3 340/13.4**	330/13	330/13
Width (mm/in)	162/6.5 120/4.7**	162/6.5 120/4.7**	130/5.2	130/5.2
Depth (mm/in)	266/10.6 225/8.9**	266/10.6 225/8.9**	235/9.2	235/9.2
Weight (Kg/lb)	4,2/9.2 4,8/10.6**	3,5/7.6 4,1/9**	3,7/8.2	3/6.6

\* Other voltages upon request

### Main features

Aluminium body

Hardened steel grinding discs in two versions: Either conical or flat discs

Models featuring either dispenser or coffee spout

Electronic timer on coffee spout model

Micrometrical regulation

Professional grinding

EC Certification

**2. 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 product is specifically designed for outdoor use).
- 9-. Do not let cord hang over edge of table or counter or touch hot surfaces. Do not let cord contact hot surface, including the stove.
- 10-. If the supplied cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 11-. Do not place on or near a hot gas or electric burner or in a heated oven.
- 12-. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control

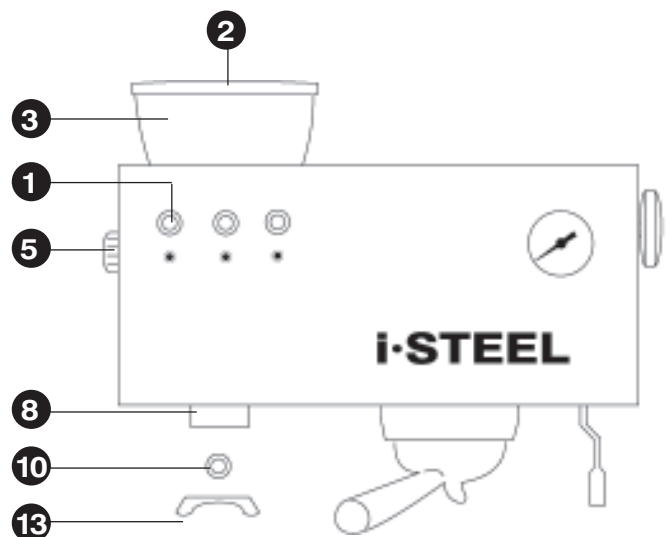
to "off" then remove plug from wall outlet.

13-. Do not use appliance for other than intended use.

14-. Check hopper for presence of foreign objects before using

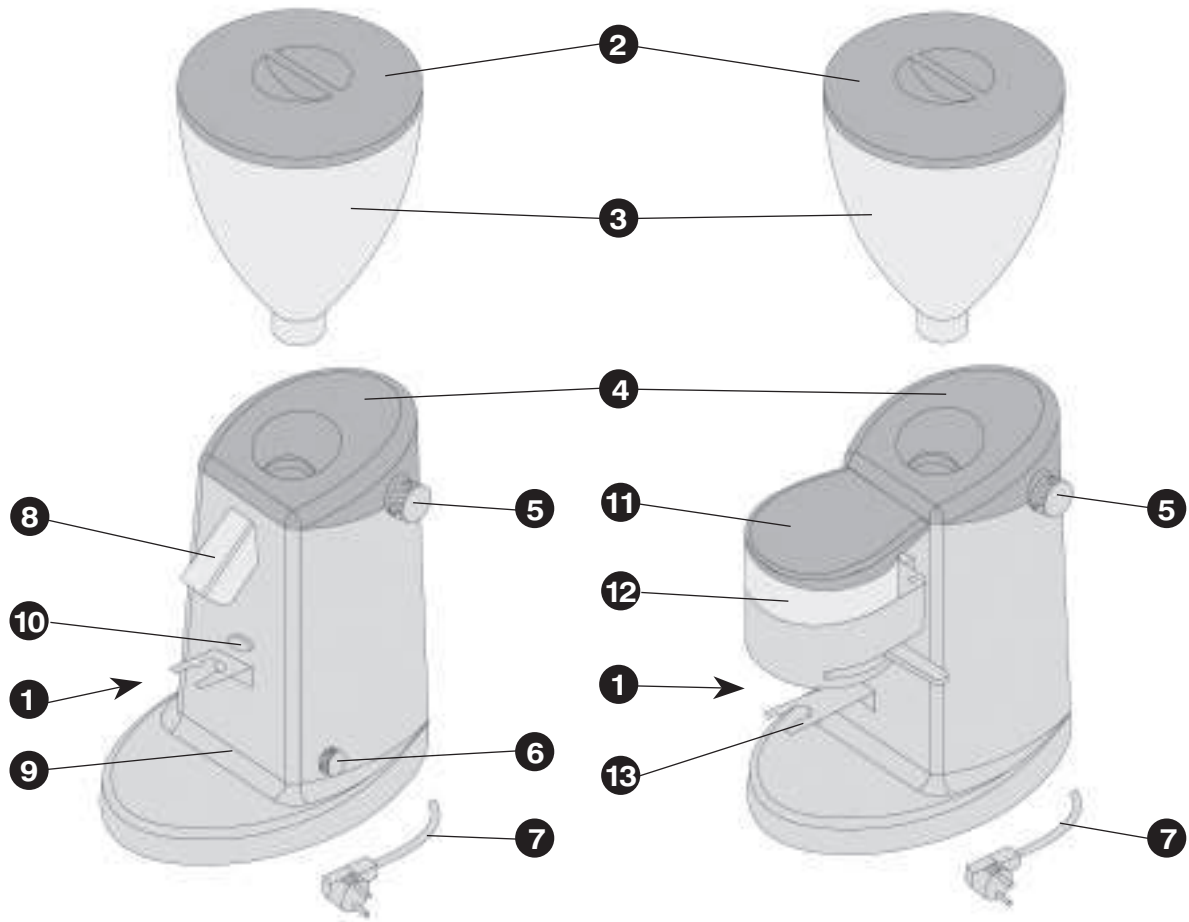
**SAVE THESE INSTRUCTIONS.**

- 1 ON-OFF switch
- 2 Hopper lid
- 3 Hopper
- 4 Upper cover
- 5 Grinding regulator
- 6 Timer regulator (option)
- 7 Power cord
- 8 Ground coffee spout
- 9 Switch holder fork
- 10 Switch
- 11 Dose dispenser lid
- 12 Dose dispenser
- 13 Fork

**I.1/I.2**

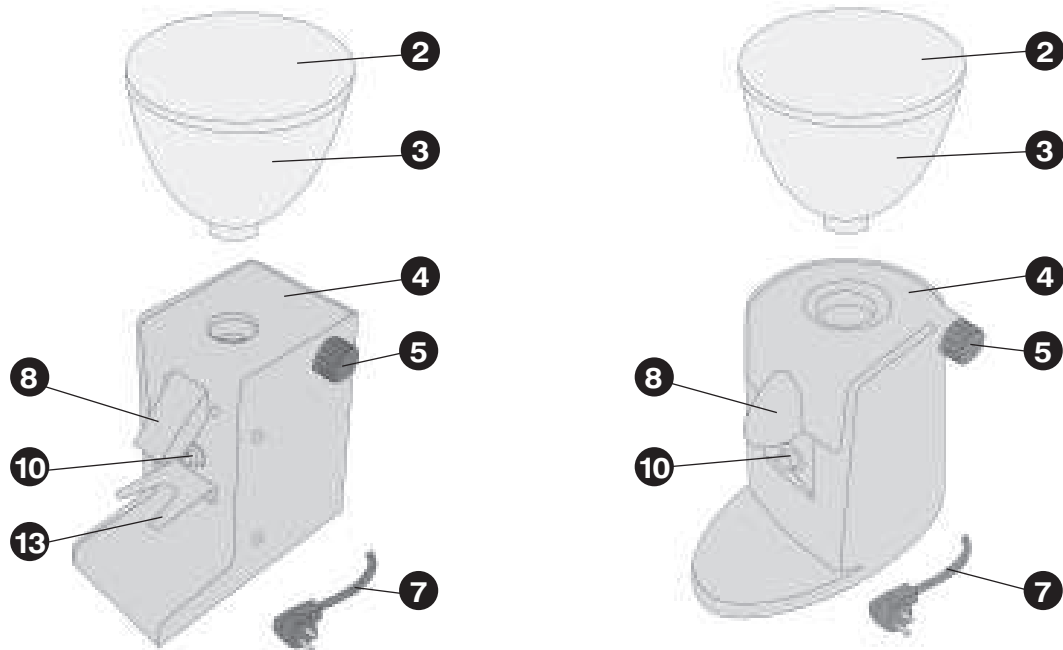
I.1 / I.2

I.1D / I.2D



I.1/I.2(i·mini)

I.1/I.2(mini)



ENGLISH

### 3. Installation / Operation

The technician in charge of installation must carefully read this manual before operation of the machine, which must be carried out by qualified staff, yet respecting safety regulations in force.

The grinder must be installed in a flat and stable surface, at a height which makes operation of the machine comfortable and safe, as close as possible to the coffee machine.

The machine operator must be a responsible adult person.

#### Electrical installation

Before connecting the grinder to the mains, be sure of checking that the grinder specifications correspond with those of the power supply.

It is not recommended to use cord extensions nor multiple connectors.

#### I.1 / I.2 / steel / i·mini / i·steel machine Models operation

Assemble the coffee bean hopper **3** on its position.

Fill it with coffee beans in such an amount as to be consumed on a daily basis. Put the hopper lid **2** on its position.

Connect the power cord **7** to the mains.

Push the ON-OFF switch **1** to turn the machine on. The built-in led will be on. The grinder will then be ready for grinding.

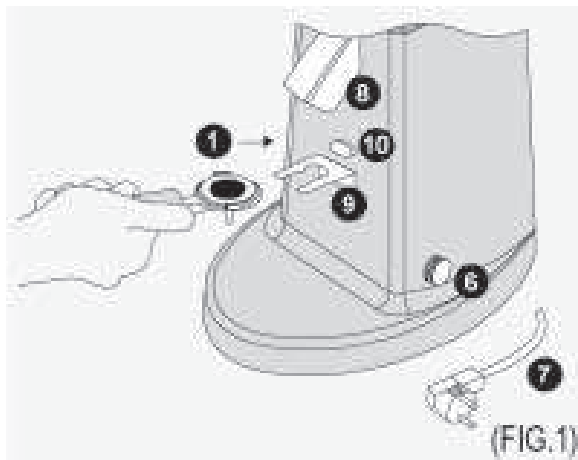
Only models with a timer device (NO USA), allows the operator to adjust in advance the grinding time (a minimum of 8 seconds and a maximum of 60 seconds) by using regulator **6**. Every time ground coffee is required, the machine filter holder must be placed under the coffee spout **8** and guided by the switch holder fork **9**, pressing the switch **10**.

Turning the timer regulator **6** clockwise will result in an increase of grinding time, whereas turning it counterclockwise decreases grinding time.(FIG.1)



We recommend that grinding time must be set for a production equivalent to 7g / 0.25 oz of coffee: between 20 and 25 seconds. Check the adjustment, which may vary depending on type of coffee and grinding discs wear.

Once the dose is on the filter holder, press the coffee by using a manual tamper for brewing your espresso.



### I.1D / I.2D (with dose dispenser) Models operation

Connect the power cord **7** to the mains.

Push the ON-OFF switch **1** to turn the machine on. The built-in led will be on and the grinder will then start grinding coffee, which will be stored at the dose dispenser **12**.

Push the ON-OFF switch **1** to turn the machine off and stop grinding coffee.

For having the ground coffee dose dispensed, the machine filter holder must be placed on the support fork **13**.

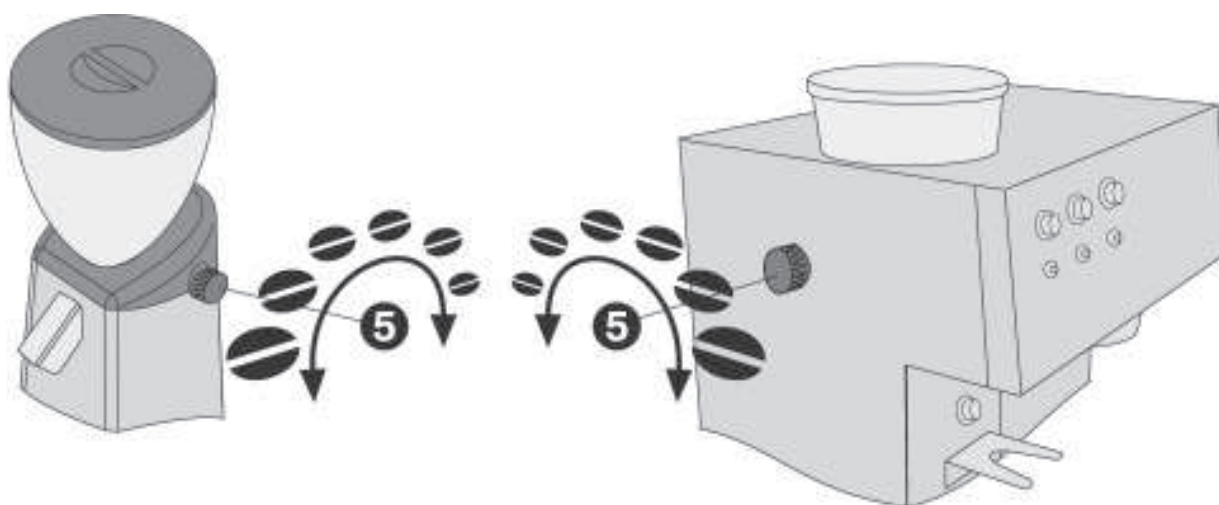
Pull the dose dispenser lever to get a coffee dose (7-8 g / 0.25-0.28 oz) allowing the lever to return to its former position by itself.

Once the dose is on the filter holder, press the coffee by using a manual tamper for brewing your espresso.

#### 4. Grinding point and regulation

The grinding point (coarser or finer) will depend on the coffee blend quality used, its roasting point, humidity (the more humid the conditions are the coarser the grinding point must be) and coffee machine conditions.

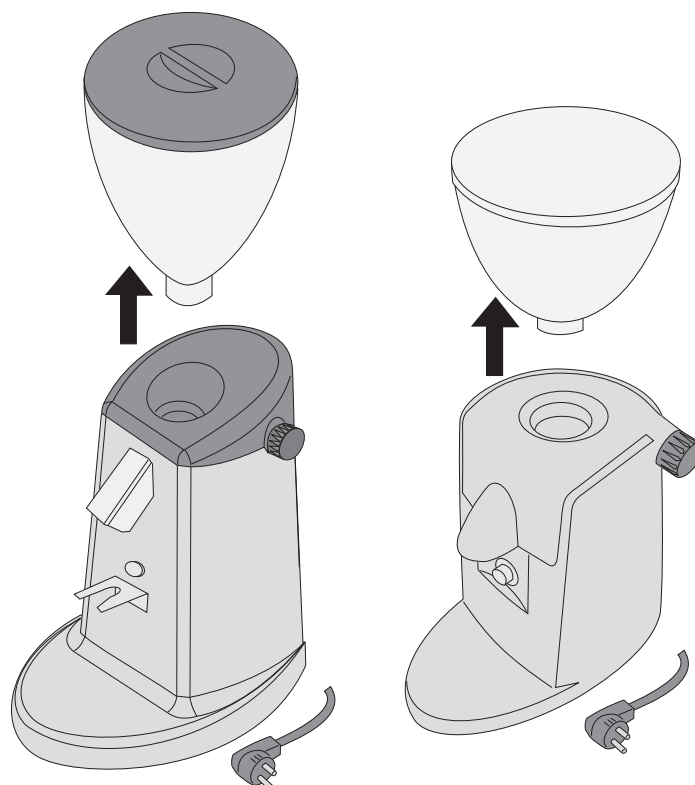
Therefore, it is necessary to adjust the grinding point periodically (on a daily basis). To do that we must use the



grinding regulator **5** located on the upper right side of the machine. If we turn the regulator forward (clockwise) we will obtain a finer grinding, whereas turning it backwards (counter-clockwise) will result in a coarser grinding point.

The grinding point is factory adjusted for a medium grinding point. It is therefore necessary to proceed with a preliminary grinding adjustment to achieve the best grinding quality.

It is recommended that you check the espresso coffee result on the cup and its taste, taking into consideration that an excessively coarse regulation results in lighter coffees (watered) with neither aroma nor cream, whereas an excessively fine regulation results in short shots, strong and dense in excess.



## 5. Cleaning

In order to guarantee a proper operation of the machine as well as ground coffee good quality, all areas directly in touch with coffee must be cleaned regularly (at least once a week), with the machine disconnected from the mains in all cases.

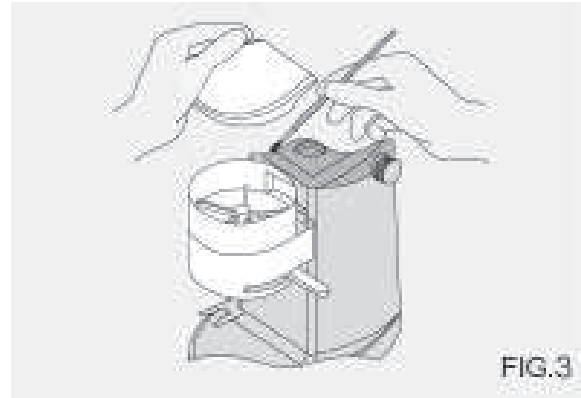
### Hopper

Remove the hopper **3** from its position (FIG.3) and wash it with a piece of cloth moistened with water and soap to eliminate the inside oily residues produced by coffee. Rinse and dry it carefully.

### Dose dispenser (I.1D / I.2D models)

Remove the remaining ground coffee from the dose dispenser.

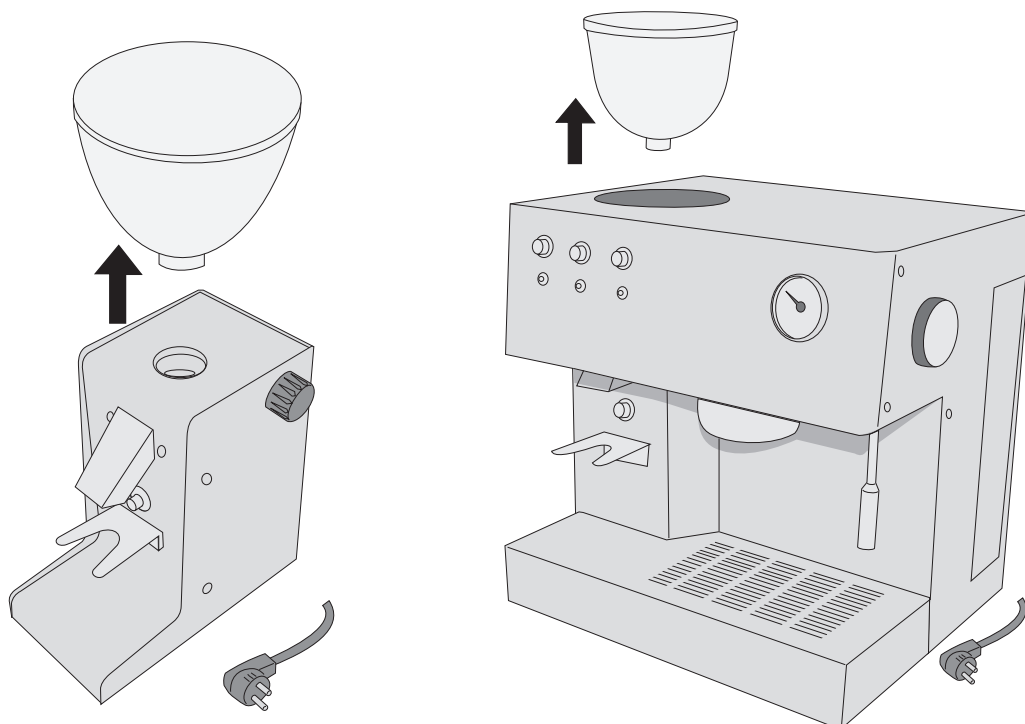
Remove the dispenser lid and clean all the internal parts by using a brush. (FIG.3)



### External cleaning

Use a brush or a piece of cloth moistened with water and soap.

### Disconnect the appliance before remove the Hopper



## 6. Maintenance

Before carrying out any kind of maintenance operation the grinder must be switched off as well as disconnected from the mains.

Grinding discs wear must be regularly checked to produce homogeneously ground coffee and obtain a perfect espresso.

Grinding discs must be replaced between 400-600 Kg (875-1,300 lb) of ground coffee.

## 7. EC Declaration of conformity

ASCASO FACTORY declares that the product this declaration refers to complies with the requirements of the Directive dated 14th June, 1989 on approximation of legislations of the Member States with regards to Machines (89/392/EEC), Electrical Material (73/23/EEC) and Electromagnetical Compatibility (89/396/EEC).



**SAVE THESE INSTRUCTIONS**

