

INSTALLATION MANUAL USER AND MAINTENANCE MANUAL

**BUILT-IN COFFEE MACHINE** 

EN

#### FROM THE DESK OF OUR PRESIDENT

Dear new owner of a Bertazzoni appliance,

I want to thank you for choosing one of our beautiful products for your home.

My family started manufacturing kitchen appliances in Italy in 1882, building a reputation for quality of engineering and passion for good food.

Today, our products stand out because of their unique blend of authentic Italian design and superior appliance technology. It is our mission to make products that function perfectly and bring joy to their owners.

By making beautiful products we respond to our customers' flair for good design. By making them versatile and easy-to-use, cooking with Bertazzoni becomes a real pleasure.

This manual will help you learn to use and care for your Bertazzoni appliance in the safest and most effective way, so that it can give you the highest satisfaction for years to come.

Enjoy!

Paolo Bertazzoni

President

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#### **READING THE MANUAL**

These instructions are suitable for different types of appliances, so they may contain descriptions of functions which your appliance may not contain or support.

The images and illustrations in this document refer to various models and may differ slightly from the product purchased.

The manufacturer does not accept any responsibility for personal injury or damage to property arising from incorrect installation or misuse of the appliance.

The manufacturer reserves the right to modify the various models as required to comply with the technical regulations in force.

In the event of complaints, please contact the customer service.

#### **APPLIANCE IDENTIFICATION**

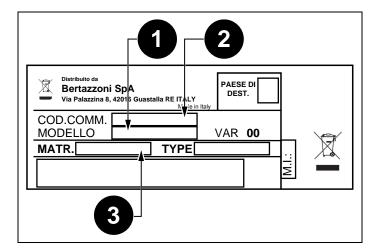


Fig. 1

The dataplate contains the following information:

- 1 Model
- 2 Sales Code
- 3 Serial Number



### **NOTE**

You are advised to make a note of the appliance's data and serial numbers so they are immediately available if required.



### **NOTE**

State the information provided on the dataplate to improve the efficiency of the after-sales and parts services.

#### SYMBOL USED

Important warnings are identified by these symbols. Failure to observe the Instructions for Use could result in electric shock, serious injury, burns, fire or damage to the appliance



#### **DANGER**

Failure to observe the warning may result in life threatening injury or death.



#### **CAUTION**

Failure to observe the warning could result in injury or damage to the appliance.



#### **IMPORTANT**

This symbol identifies important advice or information for the user.



#### **NOTE**

This symbol identifies important advice or information for the user.

#### WARNINGS FOR THE USER

Read these Instructions for Use carefully before using the appliance.

- Keep these Instructions for Use carefully.
- Failure to follow these Instructions for Use may result ininjury or damage to the appliance. The manufacturer is not liable for damage deriving from failure to respect these Instructions for Use.



#### NOTE

The appliance is equipped with a fan. It activates when necessary.

#### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety pre-cautions should always be followed, including the following. Read all instructions before installation or use of the coffee system. Please read these instructions carefully to prevent accidents and machine damage. This appliances is for household use only, to prepare espresso, cappuccino and coffee. Do not use appliance other than for its intended use. Any other use could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of the appliance.

#### **ELECTRICAL SAFETY**

- Before connecting the appliance to the electrical supply make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. If in doubt, consult a qualified technician.
- The appliance must be properly installed before operation to ensure that no electrical components area accessible. Ensure that power is not supplied to the appliance while installation work, repairs or maintenance is performed.
- Be certain your appliance is properly installed and grounded by a qualified technician. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy, of an effective grounding system.

- Do not use an extension cord to connect the appliance to electricity. Extension cord doesn't guarantee the required safety of the appliance (danger of overheating).
- Before service or maintenance disconnect the power supply by either switching off the main switch and unplugging the unit.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Installation work and repairs must be only performed by a trained technician in accordance with national and local safety regulations. Repairs and other work by unauthorized persons could be dangerous and may void the warranty.
- Only use original spare parts. Only then can the manufacturer guarantee the safety of this machine.
- Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is dangerous and may cause machine damage.
- If the machine is installed in combination with other appliances, a protective base should be installed between the appliance and the unit.
- Do not install or use outdoors even if installed in the display cabinet.
- To protect against fire, electric shock and injury to persons do not submerge the cord or plugs in water or other liquids.
- To reduce the risk of injury, do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Return appliance to an authorized service facility for examination, repair or adjustement.
- To disconnect turn the machine off, switch off the main switch then remove the plug from the wall outlet.
- To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
- To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance.
- To reduce the risk of electric shock, do not mount over a sink.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- The cleaning and user maintenance shall not be made by children without supervision.

#### **USE**

The coffee system must be maintained daily to prevent the growth of harmful bacteria and mold. Please read the **Cleaning** section of the booklet.



#### **IMPORTANT**

Do not look directly or with an optical instrument into the lighting.



#### **DANGER**

**Danger of burns!** Risk of burns when dispensinghot beverages, they are extremely hot.

- Persons which lack physical, sensory or mental abilities or experience with the machine should not use it without supervision or instruction by a responsible person.
- Close supervision is necessary when any appliance is used by or near children.
- Do not touch hot surfaces. Use handles or knobs.
- To avoid injuries allow the coffee system to cool before cleaning or putting on and taking off parts. Turn the machine off at the main switch when not in use and before cleaning.
- Only fill the water tank with cold, fresh tap water. Warm or hot water, or any other liquids may damage the machine.
- The water should be changed daily to prevent bacteria or mold growth.
- Do not use mineral water. Mineral water leads to heavy calcium buildup in the machine that can damage the unit.
- Do not fill anything but coffee beans into the beans container. Do not fill ground coffee in the beans container, it will damage the grinding unit.
- Sugar can damage the appliance! Caramelized or other wise pre-treated coffee beans or other sugar containing beverages must not be put in the machine.
- Never place a cup with an alcohol-coffee mixture underneath the coffee dispenser. Plastic parts of the unit could catch fire!
- The hot water and steam dispensed could cause scalding. These functions must be used carefully. Never hold any parts of the body under the steam nozzle or the hot water dispenser. The machine must never be used to clean objects.
- Never use a steam cleaner to clean the appliance. Pressurized steam could damage electrical component sand cause a short circuit.
- The appliances must be descaled regularly with the supplied descaling tablets. In areas with very hard water the machine may need to be descaled more often. The manufacturer cannot be held responsible for damages resulting from insufficient descaling.

- Only use the descaling tablets. Take care to use the correct mixture of water and descaler, otherwise it may cause damage.
- Never make coffee, hot water or steam when the appliance is extracted. Always make sure the appliance is inactive before extracting it. Failure to observe this precaution could lead to damage to the appliance! The only exception is adjusting the coffee mill which must be done with the machine out (see the section "Adjusting the coffee mill").
- Do not place on or near a hot gas or electric burner, orin a heated oven.

#### SAVE THESE INSTRUCTIONS

THIS APPLIANCES IS FOR HOUSEHOLD USE ONLY



#### **IMPORTANT**

Do not allow children and animals to stop or linger near the appliance when it is pulled out of the cabinet.

Do not leave the machine pulled out of the cabinet when it is being used.

Do not leave the machine pulled out of the cabinet when it is not needed.

Install the machine according to the instructions in the hand book to guarantee there are no spills when it is pulled out from the cabinet.

The rail fixing panel must have a thickness suited to the fixing screws provided.

The panel material must be suited to the machine weight of approximately 55 lb (25 kg).

- Fill with fresh drinking water.
- Empty the water tank if the appliance is not used for extended periods (holidays etc.).
- Replace the water if the appliance is not used for more than two days.

#### WARNINGS FOR THE INSTALLATION



#### **WARNING**

Installation must be performed by a qualified professional in compliance with legislation in force in the country of installation (see section "Built-in installation").



#### WARNING

The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children.



#### **WARNING**

Never install the appliance in rooms where the temperature may drop to 0°C or lower.



#### **WARNING**

Customise the water hardness as soon as possible following the instructions in the section *Setting water hardness*.

#### **CONNECTING THE APPLIANCE**



#### **DANGER**

Check that the mains power supply voltage corresponds to the value indicated on the rating plate on the bottom of the appliance.

Connect the appliance to an efficiently earthed and correctly installed socket with a minimum current rating of 10 A only.

If the power socket does not match the plug on the appliance, have the socket replaced with a suitable type by a qualified professional. To comply with safety directives, an omnipolar switch with a minimum contact distance of 3 mm must be installed.

Do not use multiple sockets or extensions.



#### **CAUTION**

Safety cutout devices must be included in the mains power supply in compliance with the installation regulations in the country concerned.



### NOTE

This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.



The appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

### INSTALLING THE APPLIANCE

### **BUILT-IN INSTALLATION**

Verify the minimum measurements required for correct installation of the appliance. The coffee machine must be installed in a column and the column must be firmly fixed to the wall with commercially available brackets.



#### **CAUTION**

All installation or maintenance operations must be performed with the appliance disconnected from the mains electricity supply.

- Kitchen furniture in direct contact with the appliance must be heat resistant (65°C min).
- To guarantee correct ventilation, leave a gap at the bottom of the cabinet (see measurements in Fig. 2 and Fig. 3).

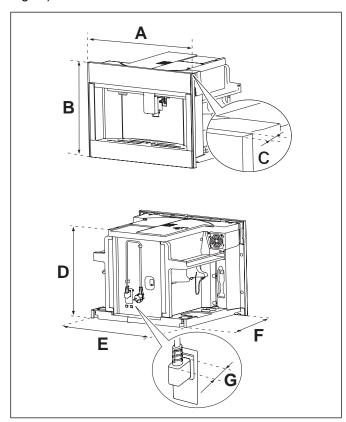


Fig. 2

**A.** 23.3" - 23.5"

**D.** 16.8"

**B.** 17.7" - 17.9"

**E.** 21.4"

**C.** 0.7" - 0.8"

**F.** 17.7"

**G.** 1.2"

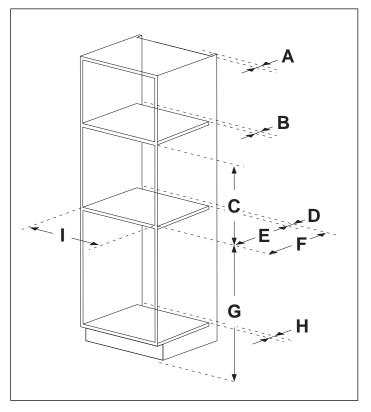


Fig. 3

**A.** 1.7"

**B.** 1.7"

**C.** 17.7" + 0.07"

**D.** 1.7"

**E.** 19.6"

**F.** Min. 21.4"

**G.** Min. 33.4"

**H.** 1.7"

I. 22" + 0.3"

### INSTALLING THE APPLIANCE

 Position the rails on the sides of the cabinet as shown in the Fig. 4. Fix with the screws provided, then extract them completely.

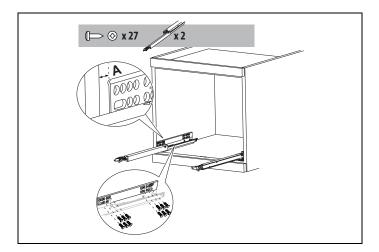


Fig. 4

#### **A.** 0.07"

If the coffee machine is installed over a warmer drawer, use the top surface of this as a reference to position the rails (Fig. 5).

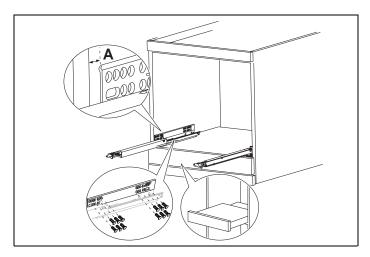


Fig. 5

### **A.** 0.07"

Fix the power cable with the clip (Fig. 6). The power cable must be long enough to allow the appliance to be extracted from the cabinet to fill the coffee bean container.

The appliance must be earthed in compliance with legislation.

Electrical connections must be performed by a qualified electrician following the instructions.

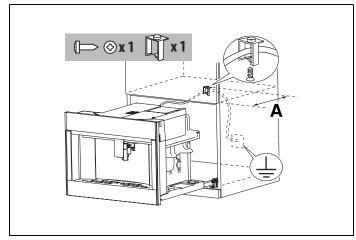


Fig. 6

### **A.** Approx. 13.7"

 Position the appliance on the rails, (only after these have been assembled on the cabinet. This is to avoid placing the machine on a surface not suited to such use) making sure the pins are correctly inserted in the housings, then fix it with the screws supplied (Fig. 7). If the height of the appliance requires adjusting, use the spacer disks provided.

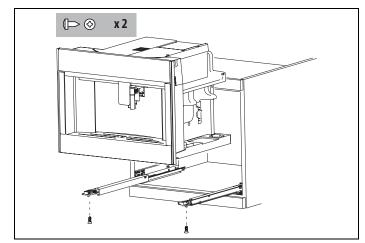


Fig. 7

### **INSTALLING THE APPLIANCE**

 If necessary, correct alignment of the appliance by positioning the spacers supplied under or at the sides of the support (Fig. 8, Fig. 9).

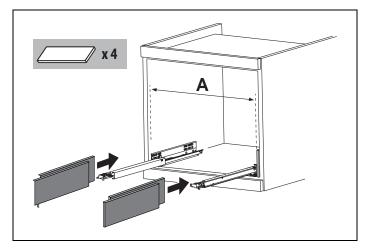


Fig. 8

**A.** 22" + 0.03"

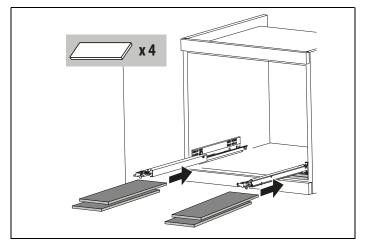


Fig. 9

• To lift the appliance in the front (max 0.07"), turn the latch as shown in Fig. 10.

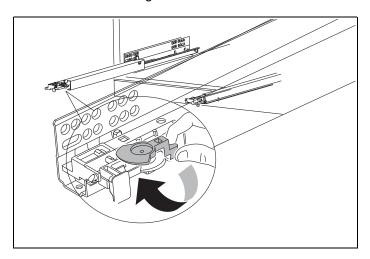


Fig. 10

- The rails fixing panel must have a thickness suited to the fixing screws supplied standard.
- The panel material must be suited to the machine weight of approximately 55 lb (25 kg).

### **DESCRIPTION OF THE APPLIANCE**



### **NOTE**

The letters in brackets refer to the key in the Description of the appliance.

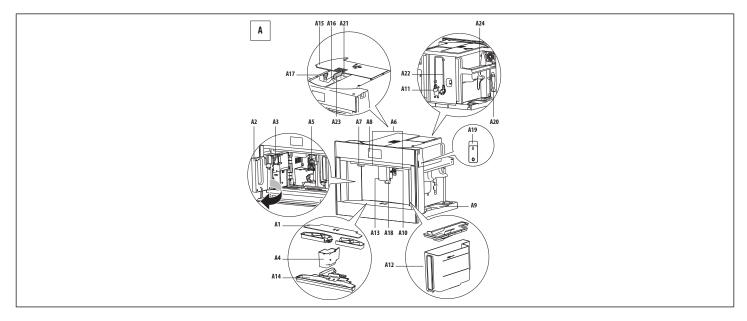


Fig. 11

- A1–Cup holder tray
- A2-Service door
- A3-Coffee guide
- A4–Coffee grounds container
- A5–Infuser
- A6-Lighting to illuminate interior compartment
- A7–On/stand-by button
- A8–Control panel
- A9–Storage tray
- A10-Hot water/steam connection nozzle
- A11-IEC connector
- A12–Water tank

- A13-Coffee spouts (adjustable height)
- A14-Drip tray
- A15-Beans container lid
- A16-Beans container
- A17-Grinding adjustment dial
- A18-Lights to illuminate cup
- A19-Main ON/OFF switch
- A20-Measure holder
- A21-Ground coffee funnel
- A22-Power cord
- A23-Pre-ground door
- A24–Cup warming ledge

#### **DESCRIPTION OF HOMEPAGE**

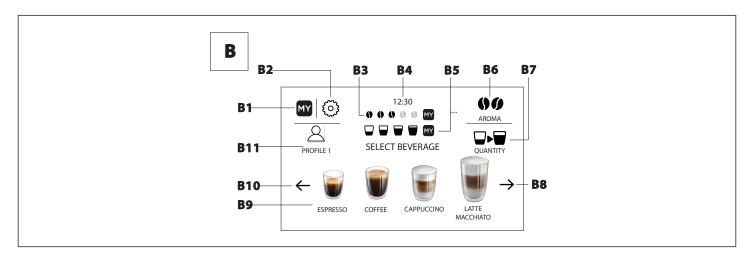


Fig. 12

- B1-Menu to customise beverages settings
- B2-Appliance settings menu
- **B3**–Selected aroma
- B4-Clock
- B5–Selected quantity

- B6–Aroma selection
- B7-Quantity selection
- B8–Scroll arrow
- **B9–**Selectable drinks (press on the scrolling arrow to see all the drinks)
- B10–Scroll arrow
- B11–Customisable profiles (see Memorising your personal profile)

### **DESCRIPTION OF THE ACCESSORIES**

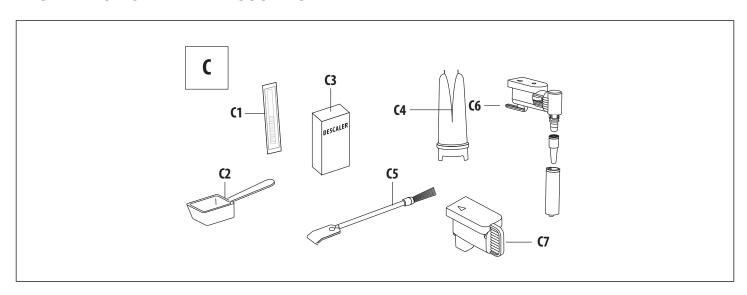


Fig. 13

- C1-"Total Hardness Test" indicator paper
- C2-Ground coffee measure
- C3-De-scaler

- C4–Water softener filter (certain models only)
- C5-Cleaning brush
- C6-Hot water/steam spout
- C7-Connection nozzle cover

#### **DESCRIPTION OF THE MILK CONTAINER**

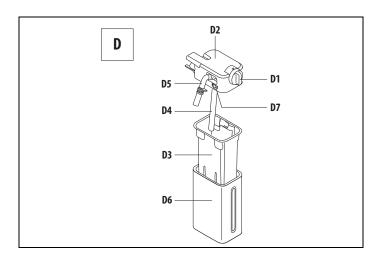


Fig. 14

- D1-Froth adjustment and "CLEAN" function dial
- D2-Lid with milk frother
- D3-Milk container
- D4-Milk intake tube
- D5-Adjustable frothed milk spout
- D6-Thermal casing
- D7-Lid release buttons

### **PRELIMINARY OPERATIONS**

After removing the packaging, make sure the product is complete and undamaged and that all accessories are present. Do not use the appliance if it is visibly damaged. Contact customer services Technical Assistance.

### **TECHNICAL DATA**

Voltage:	120 V~ 60 Hz max. 10 A
Absorbed power:	1350 W
Pressure:	15 bar
Water tank capacity:	2.5 litres
Size (L x H x D):	597 x 450 x 470 mm
Net weight:	44.1 lb (20 kg)

#### **SETTING UP THE APPLIANCE**

### NOTE

Coffee has been used to factory test the appliance and it is therefore completely normal to find traces of coffee in the mill. The machine is, however, guaranteed to be new.

1) Connect the appliance to the mains electricity supply (Fig. 15) and make sure the main switch (A19) on the side of the appliance is pressed down (Fig. 16);

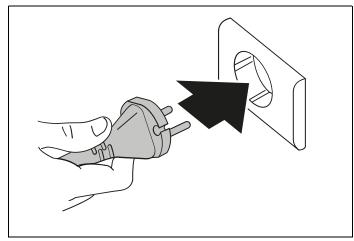


Fig. 15

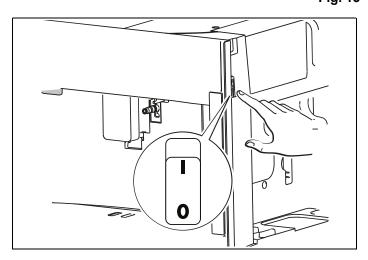


Fig. 16

2) SELECT LANGUAGE (setting language): press ← (B10) or → (B8) until the flag corresponding to the required language appears on the display, then press the flag;

3) FILL WATER TANK WITH FRESH WATER: remove the water tank (A12) (Fig. 17), open the lid (Fig. 18), fill to the MAX line (marked on the inside of the tank) with fresh water (Fig. 19); close the lid and put the tank back into the appliance (Fig. 20);

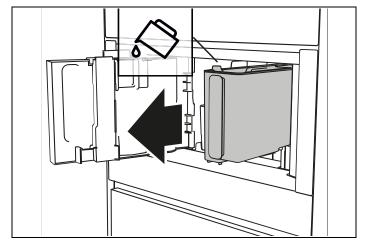


Fig. 17

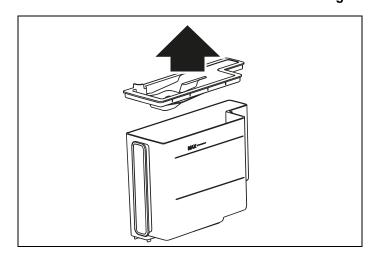


Fig. 18

To proceed follow the instructions indicated on the appliance display:

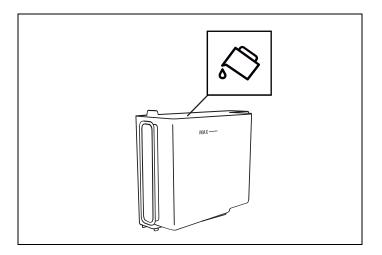


Fig. 19

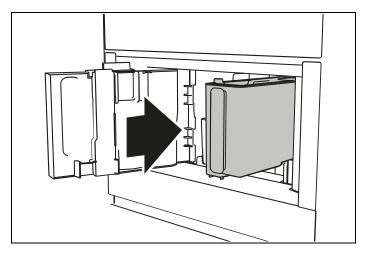


Fig. 20

4) INSERT WATER OUTLET: Check that the hot water/steam spout (C6) is inserted on the connection nozzle (A10) (Fig. 21) and place a container with a minimum capacity of 100 ml underneath (Fig. 22);

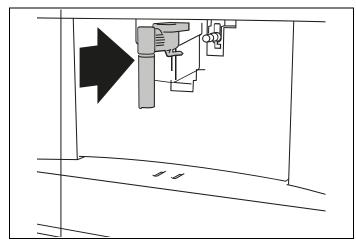


Fig. 21

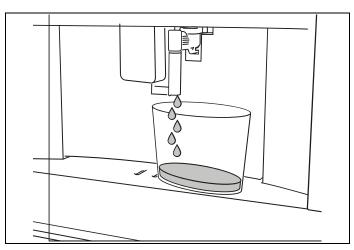


Fig. 22

- 5) Water circuit empty Press OK to start filling process is shown on the display;
- 6) Press √ OK to confirm: the appliance delivers water from the spout (Fig. 22 ) then goes off automatically.

The coffee machine is now ready for normal use.



#### NOTE

- The first time the appliance is used, it needs to make 4-5 cappuccinos before it starts to give satisfactory results.
- On first use the water circuit is empty, the machine could therefore be very noisy: the noise will lessen as the circuit fills up.
- When making the first 5-6 cappuccinos, it is normal to hear the noise of boiling water: after this the noise will lessen.
- To improve the performance of the appliance, we recommend installing a water softener filter (C4) as described in section WATER SOFTENER FILTER. If your model is not equipped with a filter, it is possible to request one from Authorised Customer Service Centres.

#### TURNING THE APPLIANCE ON



#### NOTE

Before turning the appliance on, make sure the main switch (A23) is pressed (Fig. 16). Each time the appliance is turned on, it performs an automatic preheat and rinse cycle which cannot be interrupted. The appliance is ready for use only after completion of this cycle.



#### **DANGER**

During rinsing, a little hot water comes out of the coffee spouts (A13) and is collected in the drip tray (A14) underneath. Avoid contact with splashes of water.

- To switch the appliance on, press the button (A7-Fig. 23): message Heating up Please wait, is shown on the display.
- When heating is complete, the message changes to:
   Rinsing Hot water running; As well as heating the boiler, the appliance also continues to allow hot water to run in the internal pipework as they also heat up.

The appliance is at the desired temperature when the main screen, homepage, appears.

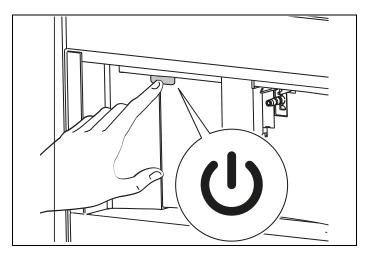


Fig. 23

#### TURNING THE APPLIANCE OFF

Every time the appliance is turned off, it automatically carries out a rinse if it has made a coffee.



#### **DANGER**

During rinsing, a little hot water flows from the coffee spouts **(A13)**. Avoid contact with splashes of water.

- To turn the appliance off, press the button (A7-Fig. 23).
- The message Turning off Please wait is shown on the display: if needed the appliance performs a rinse cycle and then goes off (standby).



#### **NOTE**

If the appliance is not used for long periods, disconnect from the electricity supply as follows:

- 1) First turn the appliance off by pressing the button U (A7–Fig. 23);
- 2) Release the main switch (A23) situated on the side of the appliance (Fig. 16).



#### **CAUTION**

Never press the main switch while the appliance is on.

#### **MENU SETTING**

#### **RINSING**

Use this function to supply hot water from the coffee spouts (A13) to clean and heat the appliance's internal circuit. Place a container with a minimum capacity of 100 ml under the coffee and hot water spouts (Fig. 23).

To enable the function, proceed as follows:

- 1) Press (C) (B2) to enter the menu;
- 2) Press ← (B10) or → (B8) until the display shows (B)

  U ⊕ Rinsing;
- 3) Press to start rinsing.
- 4) After a few seconds, hot water comes out of the coffee spout which cleans and heats the internal circuit of the appliance: the following message is shown on the display Rinsing Hot water running as well as a progress bar which fills up as the preparation progresses;
- 5) To stop the rinsing cycle, press XSTOP or wait for rinsing to stop automatically.



#### **DANGER**

Do not leave the appliance unattended while hot water is being delivered.



### **NOTE**

- If the appliance is not used for more than 3-4 days, when switched on again, we strongly recommend doing 2/3 rinses before use;
- After rinsing, it is normal that there is some water in the grounds container (A10).

#### **BEVERAGES SETTINGS**

In this section, you can consult your customised settings and, if you wish, reset the default values for each beverage.

- 1) Press (O) (B2) to enter the menu;
- 2) Press  $\leftarrow$  (B10) or  $\rightarrow$  (B8) until Drink settings i appears on the display (B);
- 3) Press •: The values for the first beverage appear on the display;
- 4) The reference user profile is highlighted on the display. The values are shown on the vertical bars: the manufacturer default value is indicated by the symbol while the current set value is highlighted by the filled part of the vertical bar;
- **5)** To go back to the settings menu, press  $\stackrel{\square}{\rightarrow}$  ESC.
- **6)** To scroll and display the beverages, press  $\geq$  NEXT;
- 7) To return to the default manufacturer values for the beverage shown on the display, press **RESET**,
- 8) Confirm reset?: to confirm, press √ OK (to cancel, press → ESC);

The beverage has been reset to the default values. Continue with the other beverages, or go back to the settings menu.

#### NOTE

- To change the beverages for another profile, go back to the homepage, select the required profile (B11) and repeat the procedure.
- To reset all the beverages in the profile to the default values, see paragraph "Default values".

#### **SET TIME**

To adjust the time on the display (B), proceed as follows:

- 1) Press (O) (B2) to enter the menu;
- 2) Press ← (B10) or → (B8) until the display (B) shows SET TIME ;
- 3) Press 🖭: The time setting panel appears on the screen;
- **4)** Press ← or → corresponding to the hours and minutes until the current time is displayed;
- 5) To confirm, press  $\sqrt{OK}$  (to cancel, press  $\stackrel{\square}{\longrightarrow}$  ESC), then press  $\stackrel{\square}{\longrightarrow}$  ESC to go back to the homepage.

The time is now set.

#### **AUTO-START**

The auto-start time can be set in order to have the appliance ready at a certain time (for example in the morning) so that it can immediately make coffee.



### **NOTE**

To enable this function, the time must already be set correctly, see paragraph *Set time*.

To enable auto-start, proceed as follows:

- 1) Press (O) (B2) to enter the menu;
- 2) Press  $\leftarrow$  (B10) or  $\rightarrow$  (B8) until the display (B) shows AUTO-START
- 3) Select the function by pressing  $\bullet$ : The time setting panel appears on the screen;
- **4)** Press ← or → corresponding to the hours and minutes until the required auto-start time is displayed;
- **5)** Press **OFF** or **ON** to enable or disable autostart.
- 6) To confirm, press √ OK (to cancel and go back to the settings menu press → ESC), then press → ESC to go back to the home page.



#### **NOTE**

The auto-start time is now set and the corresponding symbol is displayed next to the time to indicate that the function has been enabled.



#### NOTE

When the appliance is turned off using the main switch (A21), the auto-start setting if enabled, is lost.

### **AUTO-OFF (STANDBY)**

Auto-off can be set so that the appliance goes off after 15 or 30 minutes, or 1, 2 or 3 hours of no use.

To programme Auto-off, proceed as follows:

- 1) Press ( (B2) to enter the menu;
- 2) Press ← (B10) or → (B8) until the display (B) U shows Auto-off, together with the current selection (15 or 30 minutes, or 1, 2 or 3 hours);
- 3) Press  $\cup$  on the display to select the required value;
- **4)** Press 

  ESC to go back to the home page. Auto-off is now programmed.

#### **CUP WARMER**

To warm the cups before making coffee, it is possible to activate the cup warmer (A24) and put it above the cups.

- 1) Press (O) (B2) to enter the menu;
- 2) Press  $\leftarrow$  (B10) or  $\rightarrow$  (B8) until the display (B) shows  $\bigcap_{\infty}$  Cup warmer;
- 3) Press to activate- ON or de-activate OFF the cup warmer.
- 4) Press  $\stackrel{\mathsf{ESC}}{\rightarrow}$  to go back to the home page.

### **ENERGY SAVING**

Use this function to enable or disable energy saving mode. When enabled, the function guarantees reduced energy consumption in compliance with European regulations. When it is disabled, warming time is reduced.

To disable or enable "Energy Saving", proceed as follows:

- 1) Press (O) (B2) to enter the menu;
- 2) Press  $\leftarrow$  (B10) or  $\rightarrow$  (B8) until  $\varnothing$  Energy saving appears on the display (B);
- 3) Press  $\mathscr{D}$  to enable- ON or disable- OFF energy saving.
- 4) Press  $\longrightarrow$  ESC to go back to the home page.

#### **COFFEE TEMPERATURE**

To modify the temperature of the water supplied to make the coffee, proceed as follows:

- 1) Press (O) (B2) to enter the menu;
- 2) Press ← (B10) or → (B8) until the display (B) shows Coffee temperature together with the current selection (Low, Medium, High or Max);
- 3) Press  $\circlearrowleft$  to select the required temperature;
- 4) Press  $\stackrel{\mathsf{ESC}}{\longrightarrow}$  to go back to the home page.

### **SELECTING THE LANGUAGE**

To modify the language of the display (B), proceed as follows:

- 1) Press (O) (B2) to enter the menu;
- 2) Press ← (B10) or → (B8) until the display shows Set language;
- 4) Press  $\stackrel{\text{LSC}}{\longrightarrow}$  2 times to go back to the home page.

#### **SOUND NOTIFICATION**

This paragraph explain how enable or disable the beep emitted by the machine each time an icon is pressed or an accessory is inserted/removed.

To disable or enable the beep, proceed as follows:

- 1) Press (B2) to enter the menu;
- 2) Press  $\leftarrow$  (B10) or  $\rightarrow$  (B8) until the display (B) shows  $\bigcirc$   $\bigcirc$  Beep:
- 3) Press (N) to enable-ON or disable-OFF the sound notification:
- 4) Press  $\stackrel{\mathsf{LSC}}{\longrightarrow}$  ESCto go back to the home page.

#### **LIGHTS**

This function enables or disables the lights (A6). The cup lights (A18) come on each time coffee beverages are produced, hot milk is made and during each rinse cycle and turn off after a few seconds.

To disable or enable this function, proceed as follows:

- 1) Press (C) (B2) to enter the menu;
- 2) Press ← (B10) or → (B8) until the display (B) shows \$\tilde{\text{\$\tilde{V}\$}}\$ Cup lighting;
- 3) Press ON to enable-or disable OFF -the lights;
- 4) Press  $\stackrel{\mathsf{ESC}}{\longrightarrow}$  to go back to the home page.

#### **DEMO MODE**

By enabling this mode, the main functions of the machine are shown on the display:

- 1) Press (O) (B2) to enter the menu;
- 2) Press ← (B10) or → (B8) until the display shows Demo mode:
- 3) Press to start the demo;
- 4) To exit from the demo mode, first turn the appliance off by pressing the button (A7). Press again the button to go back to the home page.

#### **DEFAULT VALUES**

This resets all menu settings and programmed quantities back to the default values (with the exception of the language which remains as set).

To reset the default values, proceed as follows:

- 1) Press (O) (B2) to enter the menu;
- 2) Press ← (B10) or → (B8) until the display (B) shows

  Default values. Press →;
- 3) Press Reset all to reset all the profiles to the original parameters, otherwise select the required profile (e.g. User 1);
- 5) Factory settings: press  $\sqrt{OK}$  to confirm.

#### **STATISTICS**

This function displays statistical data relating to the machine. To display the statistics, proceed as follows:

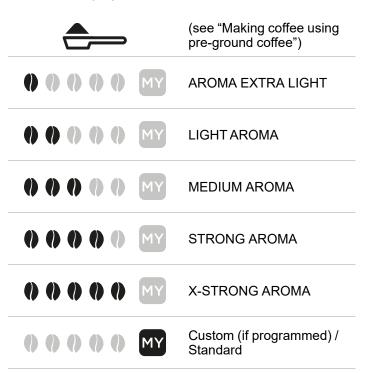
- 1) Press (O) (B2) to enter the menu;
- 3) Press 

  : it is possible to check all the available statistics by pressing ← or →;
- 4) Press  $\stackrel{\mathsf{ESC}}{\longrightarrow}$ : to go back to the home page.

#### **MAKING COFFEE**

#### **SELECTING THE COFFEE AROMA**

Select the required aroma from the home page by pressing • AROMA (B6):



After delivering the beverage, the aroma setting is reset to the MY value.

### **SELECTING THE COFFEE QUANTITY**

From the home page select the required quantity of coffee in the cup by pressing QUANTITY (B7):



After delivering the beverage, the quantity setting is reset to the MY value.

#### **MAKING COFFEE USING COFFEE BEANS**

# $\triangle$

#### **CAUTION**

Do not use green, caramelised or candied coffee beans as they could stick to the coffee mill and make it unusable.

1) Fill the beans container (A16) (Fig. 24) with coffee beans;

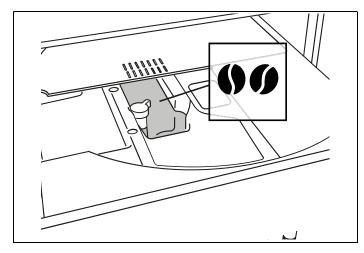


Fig. 24

- 2) Place a cup under the coffee spout (A13);
- **3)** Lower the spout so that it is as near as possible to the cup (Fig. 25): this helps achieve a better cream;

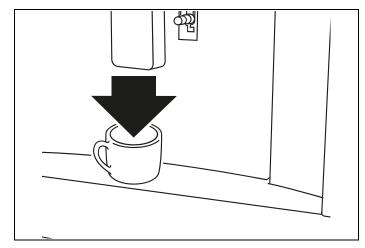


Fig. 25

- 4) Press ← (B10) or → (B8) until the required coffee is displayed;
- **5)** Then select your required coffee from the home page:
  - Espresso
  - Doppio+
  - Coffee
  - Long
  - 2X Espresso

#### Americano

**6)** Preparation begins and the display **(B)** shows the image of the selected beverage together with a progress bar which gradually fills as preparation proceeds.



#### **NOTE**

- It is possible to prepare 2 cups of Espresso coffee at the same time by also pressing 2x during the preparation of 1 Espresso (the image remains shown on the display for a few seconds at the start of preparation).
- While the machine is making coffee, delivery can be interrupted at any time by pressing X STOP.
- As soon as delivery has ended, to increase the quantity of coffee in the cup, just press + EXTRA: once the desired quantity is reached, press STOP.

Once the coffee has been made, the appliance is ready to make the next beverage.



### **NOTE**

Various alarm messages may be displayed while using the appliance (Fill water tank with fresh water, etc.).

Their meaning is explained in section *Displayed messages*.

- For hotter coffee, see paragraph Tips for a hotter coffee.
- If the coffee comes out in drops, too weak and not creamy enough or too cold, read the tips in section Adjusting the coffee mill and the Troubleshooting chapter.
- Preparation of each coffee can be customised (see sections Customising beverages and Memorising your personal profile").
- If "Energy Saving" mode is active, the first coffee may take a few seconds before it is delivered.

#### MAKING COFFEE USING PRE-GROUND COFFEE



#### **CAUTION**

Never add pre-ground coffee when the machine is off in order to avoid it spreading through the inside of the machine and making it dirty. This could damage the appliance.



#### **CAUTION**

Never use more than 1 level measure (C2) or it could dirty the inside of the coffee machine or block the funnel (A4).



### NOTE

If you use pre-ground coffee, you can only make one cup of coffee at a time.

- 1) Repeat Press Aroma (B6) until the display (B) shows (pre-ground).
- 2) Open the cover (A15) and the pre-ground door (A23).
- 3) Make sure the funnel (A21) is not blocked, then add one level measure of pre-ground coffee (Fig. 26).

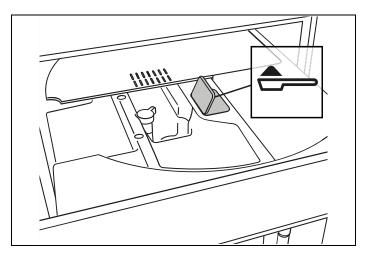


Fig. 26

- 4) Place a cup under the coffee spouts (A13) (Fig. 25).
- 5) Then select your required coffee (Espresso, coffee, Long, etc.) from the home page;
- **6)** Preparation begins and the image of the selected beverage appears on the display, together with a progress bar which gradually fills as preparation progresses.



#### **NOTE**

- While the machine is making coffee, delivery can be interrupted at any time by pressing X STOP.
- As soon as delivery has ended, to increase the quantity of coffee in the cup,

just press + EXTRA : once the desired quantity is reached, press X STOP

Once the coffee has been made, the appliance is ready to make the next beverage.



#### CAUTION

Making Long coffee ♥:

Halfway through preparation, the display will show message  ${\tt Add\ pre-ground\ coffee}$ . Add one level measure of preground coffee and press  $\sqrt{\ {\sf OK}\ }$ .

#### ADJUSTING THE COFFEE MILL

The coffee mill should not require adjusting, at least initially, because it has already been set by default in order to prepare coffee correctly.

However, if after making the first few coffees you find that the coffee is either too weak and not creamy enough or delivery is too slow (a drop at a time), this can be corrected by adjusting the grinding adjustment dial (Fig. 27).

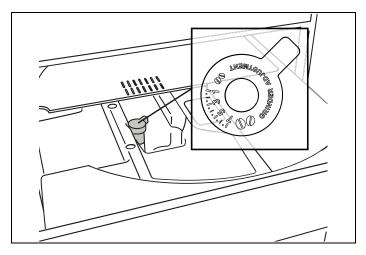


Fig. 27



#### NOTE

The grinding adjustment dial must only be turned when the coffee mill is in operation during the initial phase of coffee preparation.

If the coffee comes out too slowly or does not come out at all, a message will be shown Ground too fine. Adjust grind level, turn the coffee mill dial one or two clicks clockwise.

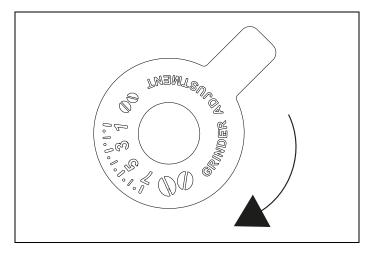


Fig. 28

For fuller bodied creamier coffee, turn one click anti clockwise towards 1 (do not turn more than one click at a time otherwise the coffee could come out one drop a drop at a time).

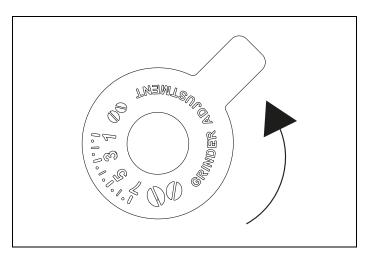


Fig. 29

The effect of these adjustments will only be evident after at least **2 cups** of coffee have been delivered. If this adjustment does not obtain the desired result, repeat the correction by turning the dial another click.

#### **TIPS FOR A HOTTER COFFEE**

It is recommended to:

- carry out a rinse cycle by selecting the "Rinsing" function in the settings menu (paragraph *RINSING*);
- warm the cups with hot water (using the hot water function, see section DELIVERING HOT WATER);
- increase the coffee temperature in the settings menu (see section *Coffee temperature*).

### **COFFEE RECIPES**

ESPRESSO			
ORIGIN	Italy		
PROCESS	Grinding	Coffee powder	6-11gr (according to aroma)
	Brewing	Pre-infusion	high pressure (9-12 bar)
		Infusion	
RESULT IN CUP	Default Quantity		~ 40ml
	Cream		compact and nut-coloured
	Taste		intense
OCCASION OF USE	F USE short-term pleasure, every moment of the day.		

COFFEE			
ORIGIN	Germany & Central Europe		
PROCESS	Grinding	Coffee powder	6-11gr (according to aroma)
	Brewing	Pre-infusion	high pressure (9-12 bar)
		Infusion	
RESULT IN CUP	Default Quantity Cream		~ 180ml
	Cream		thinner than espresso
	Taste		balanced and delicate
OCCASION OF USE	OF USE long-lasting pleasure, every moment of the day		

LONG			
ORIGIN	USA, Australia		
PROCESS	Grinding	Coffee powder	2 grindings of 5-9gr
	Brewing	Pre-infusion	(according to aroma)
		Infusion	no pre infusion
			impulse mode lower
			pressure than espresso
RESULT IN CUP	Default Quantity		~ 160ml
	Cream		thinner and lighter than
Taste	Taste		espresso
			perfect for drip coffee lovers
OCCASION OF USE	F USE long-lasting pleasure, every moment of the day		

DOPPIO+			
ORIGIN	Italy		
PROCESS	Grinding	Coffee powder	15gr
	Brewing	Pre-infusion	reduced pre infusion
		Infusion	higher pressure than espresso
RESULT IN CUP	Default Quantity		~ 120ml
	Cream		thicker and darker than
	Taste		espresso
			stronger than espresso
OCCASION OF USE	need for energy		
	A	MERICANO	
ORIGIN	USA, UK		
PROCESS	Grinding	Coffee powder	6-11gr (according to aroma)
	Brewing	Pre-infusion	•
		Infusion	high pressure (9-12 bar)
RESULT IN CUP	Default Quantity		~ 150ml
	Cream		thinner and lighter than
	Taste		espresso
			Light and delicate
OCCASION OF USE	need for energy		

#### MAKING MILK-BASED HOT DRINKS



### **NOTE**

To avoid milk with little froth or large bubbles, always clean the milk container lid (D2) and hot water connection nozzle (A9) as described in sections Cleaning the milk container after use, Cleaning the milk container (D) and Cleaning the hot water/ steam connection nozzle.

#### FILLING AND ATTACHING THE MILK CONTAINER

Remove the lid (D2) (Fig. 30);

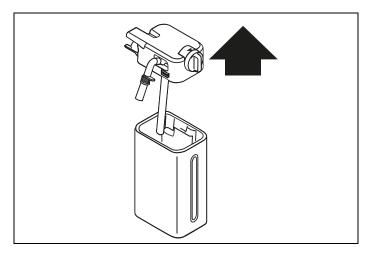


Fig. 30

Fill the milk container **(D3)** with a sufficient quantity of milk, not exceeding the MAX level marked on the container (Fig. 31). Each mark on the side of the container corresponds to about 100 ml of milk;

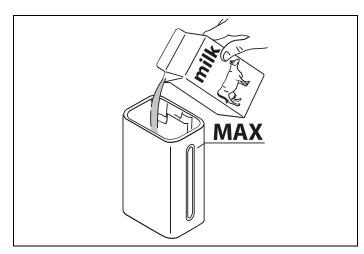


Fig. 31



#### NOTE

For a denser and more even froth, you must use skimmed or partially skimmed milk at refrigerator temperature (about 5°C).

If "Energy Saving" mode is enabled, there may be a few seconds delay before the beverage is delivered.

Make sure the milk intake tube **(D4)** is correctly inserted in the bottom of the milk container lid (Fig. 32);

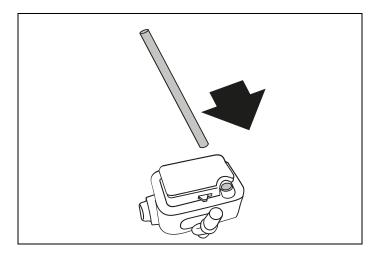


Fig. 32

Place the lid back on the milk container;

Remove the hot water/steam spout (C6) (Fig. 33);

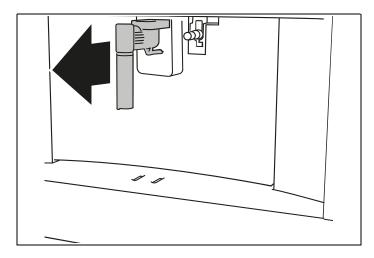


Fig. 33

By pushing the bottom attach the milk container **(D)** to the nozzle **(A10)** (Fig. 34): the machine will let out a noise signal (if the sound notification function is enabled);

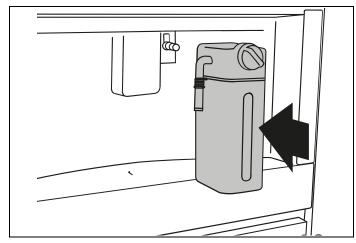


Fig. 34

Place a sufficiently large cup under the coffee spouts (A13) and frothed milk spout (D5); adjust the length of the milk spout, to move it nearer to the cup, simply pulling it downwards (Fig. 35).

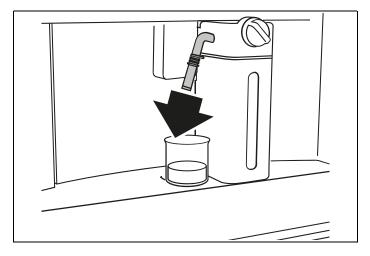


Fig. 35

Follow the instructions below for each function.

### **ADJUSTING THE AMOUNT OF FROTH**

Turn the froth adjustment dial **(D1)** on the milk container lid, to adjust the amount of froth on the milk delivered while making the drinks. Follow the tips in the table below:

DIAL POSITION	RECOMMENDATION
No froth	Caffelatte (hot milk)
Min. froth	Latte macchiato
Max. froth	Cappuccino (frothed milk)

#### MAKING MILK-BASED DRINKS AUTOMATICALLY

Fill the milk container (D) and attach it as described above:

Select the required beverage from the homepage:

- Cappuccino
- Latte macchiato
- Caffelatte
- Hot milk
- · Cappuccino+
- Espresso macchiato
- Flat white
- Cappuccino mix

On the display **(B)** the machine recommends turning the foam adjustment dial **(D1)** based on the foam requirements for the original recipe: therefore turn the dial on top of the milk container lid **(D2)** and confirm the selection by pressing  $\sqrt{OK}$ .

After a few seconds, preparation begins automatically and an image of the selected beverage appears on the display, together with a progress bar which gradually fills as preparation progresses.



#### **NOTE**

General indications when preparing all milk based drinks

- 1) press  $\stackrel{\mathsf{ESC}}{\longrightarrow}$  to interrupt preparation completely and go back to the homepage.
- 2) press X STOP to interrupt milk or coffee delivery and move on to the next delivery (if applicable) to complete the beverage.
- 3) At the end of delivery, to increase the quantity of coffee in the cup, press + EXTRA
- **4)** Preparation of each milk based drink can be customised (see sections Customising beverages and Memorising your personal profile).
- 5) Do not leave the milk container out of the fridge for a longtime: as the temperature increases (5°C ideal), the quality of the foam decreases.

Once the coffee has been made, the appliance is ready to make the next beverage.

#### **CLEANING THE MILK CONTAINER AFTER USE**



#### **DANGER**

The following cleaning operations should be performed each time a milk beverage is delivered.

When cleaning the internal tubes of the milk container, a little hot water and steam leak out of the frothed milk spout (D5). Avoid contact with splashes of water. Each time a milk function is used, Turn milk froth adjustment knob to <CLEAN> appears on the display and the milk frother lid must be cleaned:

- 1) Leave the milk container (D3) in the machine (you do not need to empty it);
- 2) Place a cup or other recipient under the frothed milk spout (Fig. 36);

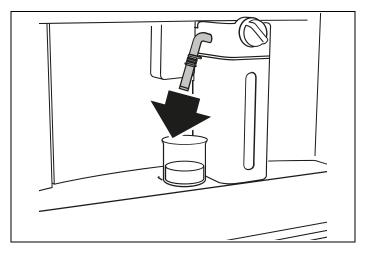


Fig. 36

3) Turn the foam adjustment dial (D1) to CLEAN (Fig. 37): Cleaning milk container (Fig. 38) appears on the display (B) together with a bar which gradually fills as cleaning proceeds. Cleaning stops itself automatically;

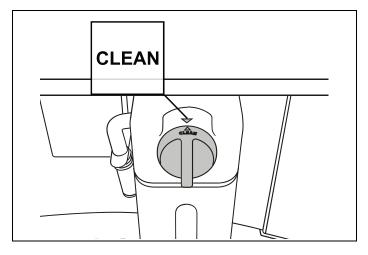


Fig. 37

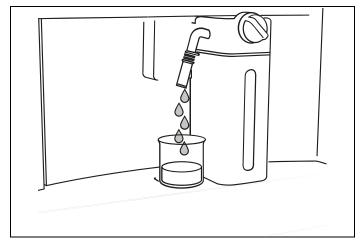


Fig. 38

- 4) Turn the dial back to one of the froth selections;
- **5)** Remove the milk container and always clean the steam connection nozzle **(A10)** with a clean cloth (Fig. 39).

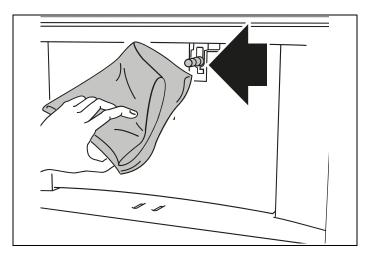


Fig. 39

### NOTE

- If a number of milk based drinks need to be made, only clean the milk container after preparing the last beverage. To proceed with making the next beverages, when the CLEAN message is displayed, press \( \subseteq ESC \)
- If the milk container does not get cleaned, the symbol appears on the display as a reminder that the milk container needs cleaning.
- The milk container can be kept in the refrigerator.
- In some cases, to carry out the cleaning the appliance requires a short time to heat up.

#### **DELIVERING HOT WATER**



#### **DANGER**

Do not leave the appliance unattended while hot water is being delivered.

- Make sure the hot water/steam spout (C6) is attached correctly to the hot water/steam connection nozzle (A10);
- Place a container under the spout (as close as possible to avoid splashes);
- Select Hot water from the homepage. The corresponding image appears on the display (B), together with a progress bar which fills gradually as preparation proceeds;
- The machine delivers hot water, then delivery stops automatically. To interrupt hot water delivery manually, press X STOP



#### NOTE

If "Energy Saving" mode is active, there may be a few seconds delay before hot water is delivered.

Preparation of hot water can be customised (see sections *Customising beverages* and *Memorising your personal profile*).

#### STEAM DELIVERY



### **DANGER**

Do not leave the appliance unattended while steam is being delivered.

- Make sure the hot water/steam spout (C6) is attached correctly to the hot water/steam connection nozzle (A10);
- 2) Fill a container with the liquid to be heated or frothed and immerse the hot water/steam spout in the liquid;
- 3) Select Steam from the homepage. The corresponding image appears on the display (B), together with a progress bar which fills gradually as preparation proceed sand after a few seconds, steam to heat the liquid is delivered from the hot water/steam spout;
- 4) When the required temperature or level of froth is reached, interrupt steam delivery by pressing  $\times$  STOP



#### **CAUTION**

Always stop steam delivery before extracting the container containing the liquid to avoid burns from splashes.



#### **NOTE**

If "Energy saving" mode is active, there may be a few seconds delay before steam is delivered.

#### TIPS FOR USING STEAM TO FROTH MILK

When choosing the size of the container, bear in mind that the liquid doubles or triples in volume.

For a richer denser froth, use skimmed or partially skimmed milk at refrigerator temperature (about 5°C).

For a creamier froth, rotate the container with slow movements in an upward motion.

To avoid milk with poor froth or large bubbles, always clean the spout **(C6)** as described in the following paragraph.

# CLEANING THE HOT WATER/STEAM SPOUT AFTER USE

Always clean the hot water/steam spout (C6) after use to avoid the build-up of milk residues and prevent it from clogging.

- Place a container under the hot water/steam spout and let a little water out (see section DELIVERING HOT WATER). Then stop the delivery of hot water by pressing X STOP
- 2) Wait a few minutes for the hot water/steam spout to cool down; then extract it (Fig. 33). Hold the spout steady with one hand and with the other, turn and detach the cappuccino maker pulling it downwards (Fig. 40).

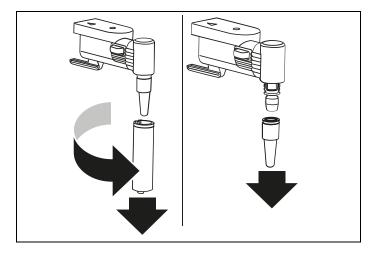


Fig. 40

- **3)** Also remove the steam connection nozzle by pulling it downwards (Fig. 40).
- **4)** Check the hole in the connection nozzle is not blocked. If necessary, clean using a toothpick.
- **5)** Wash all parts of the spout thoroughly with a sponge and warm water.
- 6) Attach the connection nozzle and the cappuccino maker onto the spout by pushing it upwards and turning it clockwise until it is secure.

### **MILK-BASED RECIPES**

	CAPPUCCINO		
ORIGIN	Italy		
PROCESS	Coffee	balanced (~ 80ml)	
	Milk	balanced (~ 70ml)	
	Milk foam	maximum level	
	Delivery order	milk first, coffee afterwards	
RESULT IN CUP	Visual	separate layers of foam, coffee and	
	Milk foam	milk	
		white with milky taste	
OCCASION OF USE	every moment of the day, pe	ople who want to taste coffee and milk separately	
	CAPPUCCINO+		
ORIGIN	Italy		
PROCESS	Coffee	Doppio+ (~ 120ml)	
	Milk	~ 70ml	
	Milk foam	maximum level	
	Delivery order	milk first, coffee afterwards	
RESULT IN CUP	Visual	darker than cappuccino	
	Milk foam	separate layers of foam, coffee and milk, with milky taste	
OCCASION OF USE	need for energy, people who	need for energy, people who want a cappuccino with a strong coffee taste	
	CAPPUCCINO MIX	(	
ORIGIN	Italy		
PROCESS	Coffee	balanced (~ 80ml)	
	Milk	balanced (~ 70ml)	
	Milk foam	maximum level	
	Delivery order	coffee first, milk afterwards	
RESULT IN CUP	Visual	uniformly brown milk drink	
	Milk foam	light brown with coffee taste	

	LATTE MACCHIATO			
ORIGIN	Italy			
PROCESS	Coffee	~ 60ml		
	Milk	~ 90ml		
	Milk foam	medium level		
	Delivery order	milk first, coffee afterwards		
RESULT IN CUP	Visual Milk foam	separate layers of foam, coffee and milk		
		white with milky taste		
OCCASION OF USE	every moment of the day, pe	eople who want to taste coffee and milk separately		
	CAFFELATTE			
ORIGIN	Italy			
PROCESS	Coffee	~ 60ml		
	Milk	~ 240ml		
	Milk foam	medium level		
	Delivery order	milk first, coffee afterwards		
RESULT IN CUP	Visual	separate layers, coffee and milk		
	Milk foam	little layer of white foam with milky taste		
OCCASION OF USE	every moment of the day, pe	every moment of the day, people who want to taste coffee and milk separately		
	ESPRESSO MACCH	IATO		
ORIGIN	Italy			
PROCESS	Coffee	6-11gr (according to aroma) (~ 30ml)		
	Milk	few drops (~ 20ml)		
	Milk foam	maximum level		
	Delivery order	coffee first, milk afterwards		
RESULT IN CUP	Visual	black with one thin layer or milk foam		
	Milk foam			
OCCASION OF USE	every moment of the day, pe	every moment of the day, people who want to taste a slightly sweet espresso		

#### **CUSTOMISING BEVERAGES**

The aroma (for drinks where required) and length of the drinks can be customised.

- Make sure that the profile for which customising the drink is required is active: it is actually possible to select the drinks MY for all 6 profiles;
- 2) From the homepage, press (B1);
- 3) Choose the beverage you wish to customise in order to access the customising screens: the relative accessories mustbe inserted
- 4) (Beverages with coffee only) Choose aroma: Select the required aroma by pressing or ⊕ and press √ OK;
- 5) Customising coffee or water quantity: Preparation begins and the appliance displays the quantity customising screen in the form of a vertical bar. The star alongside the bar represents the current quantity set.
- 6) When the amount reaches the minimum quantity you can set, the display shows X STOP.
- 7) Press X STOP when the required quantity in the cup is reached.
- 8) Save new settings?: Press YES or NO.

The appliance confirms if the values have been saved or not (depending on the previous selection): press  $\sqrt{OK}$ .

The appliance goes back to the homepage.



#### NOTE

- Milk based drinks: the coffee aroma is saved first, followed by the quantity of first milk, then coffee;
- Hot water: the appliance supplies hot water: press X STOP to save the desired quantity.
- It is possible to come out of programming by pressing → ESC: the values will not be saved.

#### MEMORISING YOUR PERSONAL PROFILE

The appliance allows you to memorise 6 different profiles, each associated with a different icon.

In every profile the customised My aroma and Size values are saved (see section *Customising beverages* ) and the order in which all the beverages are displayed is based on the frequency of selection.

To select or enter a profile, press on the profile currently in use **(B11)**, press  $\leftarrow$  **(B10)** or  $\rightarrow$  **(B8)** until the required profile is displayed, then press on the profile.



#### **NOTE**

Profile Guest: select this profile to deliver beverages with the default settings.

The function is not active.

### **CLEANING**

Clean all the components thoroughly, taking particular care with parts in contact with the coffee and milk.

Cleaning and user maintenance shall not be made by children without supervision. Never immerse the appliance in water.



#### CAUTION

To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

# CLEANING AND MAINTENANCE OF MATERIALS IN CONTACT WITH FOOD

- The first time you use the appliance, or if it is not used for more than 3 or 4 days, rinse all removable accessories which may come into contact with water or milk with hot water.
- If the appliance is not used for more than 3 or 4 days, before making the first beverage, rinse the water circuit as described in this Instruction for Use.
- You should carry out automatic cleaning and guided maintenance scrupulously when proposed by the appliance through the display or the lights described in the manual.
- · Fill with fresh drinking water.
- Empty the water tank if the appliance is not used for extended periods (holidays etc.).
- Replace the water if the appliance is not used for more than two days.

#### **CLEANING THE MACHINE**

The following parts of the machine must be cleaned regularly:

- appliance internal circuit;
- coffee grounds container (A4);
- drip tray (A14);
- water tank (A12);
- coffee spouts (A13);
- pre-ground coffee funnel (A21);
- infuser (A5), accessible after opening the service door (A2);
- milk container (D);
- water/steam connection nozzle (A10);
- control panel (B).



#### **IMPORTANT**

Do not use solvents, abrasive detergents or alcohol to clean the coffee machine. It is not necessary to use chemical products to clean the machine.

None of the components of the appliance can be washed in a dishwasher with the exception of the milk container (**D**).

Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

# CLEANING THE APPLIANCE INTERNAL CIRCUIT

If the appliance is not used for more than 3/4 days, before using it again, we strongly recommend switching it on and:

- performing 2/3 rinse cycles by selecting the "Rinse" function (paragraph RINSING;
- delivering hot water for a few seconds (section DELIVERING HOT WATER).



#### **NOTE**

After cleaning, it is normal for the grounds container (A4) to contain water.

# CLEANING THE COFFEE GROUNDS CONTAINER

When the display **(B)** shows the message **Empty grounds container** (Fig. 41) the grounds container must be emptied and cleaned. The appliance cannot be used to make coffee until the grounds container **(A4)** has been cleaned. Even if not full, the empty grounds container message is displayed 72 hours after the first coffee has been prepared (for the 72 hours to be calculated correctly, the machine must never be turned off with the main switch).

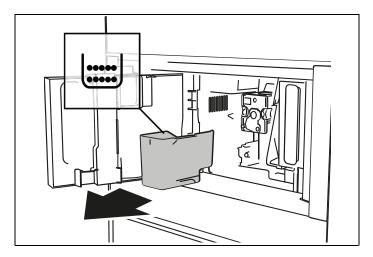


Fig. 41

To clean (with the machine on):

1) Open the bottom door by rotating it downwards (Fig. 42).

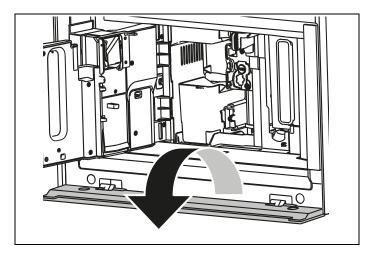


Fig. 42

2) Open the door.

3) Remove the drip tray (A14) (Fig. 43), empty and clean it.

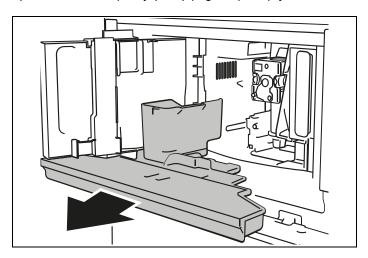


Fig. 43

4) Carefully empty and clean the coffee grounds container (A4) taking care to remove all the residue that can be deposited on the bottom: the brush provided (C5) features a spatula especially for this job.



### **IMPORTANT**

When removing the drip tray it is obligatory to always empty the grounds container even if it contains few grounds. If this is not done, when you make the next coffees, the grounds container may fill up more than expected and clog the machine.

#### **CLEANING THE DRIP TRAY**

The drip tray **(A14)** is fitted with a level indicator (red) showing the level of water it contains (Fig. 44). Before the indicator protrudes from the cup tray **(A1)**, the drip tray must be emptied and cleaned, otherwise the water may flow over the edge and damage the appliance, the surface it rests on or the surrounding area.

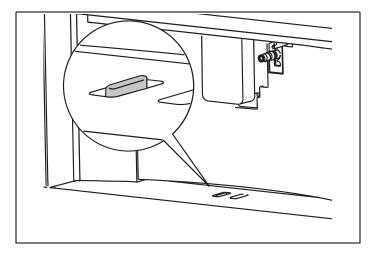


Fig. 44

To remove the drip tray, proceed as follows:

- Open the door (Fig. 42 ). Remove the drip tray and coffee grounds container (A4) (Fig. 43);
- Empty the drip tray and grounds container and wash them;
- Replace the drip tray complete with grounds container.

# CLEANING THE INSIDE OF THE COFFEE MACHINE



#### **DANGER**

Before cleaning internal parts, the machine must be turned off (see section *TURNING THE APPLIANCE OFF*) and unplugged from the mains power supply. Never immerse the coffee machine in water.

- Check regularly (about once a month) that the inside of the appliance (accessible after removing the drip tray -A14) is not dirty.
- If necessary, remove coffee deposits with the brush (C5) supplied and a sponge. Remove all the residues with a vacuum cleaner (Fig. 45).

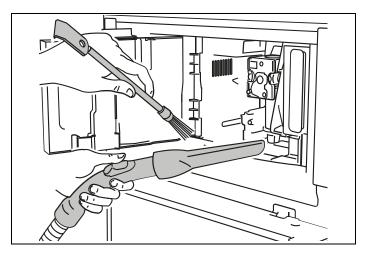


Fig. 45

#### **CLEANING THE WATER TANK**

Clean the water tank **(A12)** regularly (about once a month) and whenever you replace the water softener filter **(C4)** (if provided) with a damp cloth and a small amount of mild washing up liquid.: rinse carefully before filling and replacing the tank;

Remove the filter (if present) and rinse with running water;

Replace the filter (if provided), fill the tank with fresh water and replace the tank;

(Models with water softener filter only) Deliver about 500 ml of hot water to reactivate the filter.

#### **CLEANING THE COFFEE SPOUTS**

Clean the coffee spouts (A13) regularly with a sponge or cloth (Fig. 46);

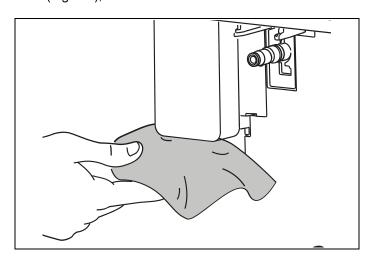


Fig. 46

Check that the holes in the coffee spouts are not blocked. If necessary, remove coffee deposits with a toothpick (Fig. 47).

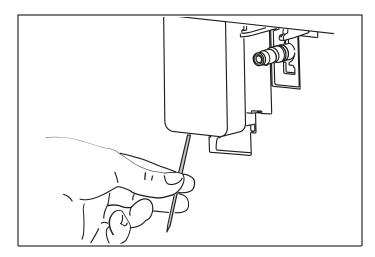


Fig. 47

# CLEANING THE PRE-GROUND COFFEE FUNNEL

Check regularly (about once a month) that the pre-ground coffee funnel (A21) is not blocked. If necessary, remove coffee deposits with the brush (C5) supplied.

#### **CLEANING THE INFUSER**

The infuser must be cleaned at least once a month.



#### **IMPORTANT**

The infuser **(A5)** must not be removed when the appliance is on. Do not use force to remove the infuser.

- Make sure the machine is correctly turned off (see TURNING THE APPLIANCE OFF).
- 2) Open the service door.
- **3)** Remove the drip tray and waste coffee container (Fig. 43).
- 4) Press the two coloured release buttons inwards and at the same time pull the infuser outwards (Fig. 48).

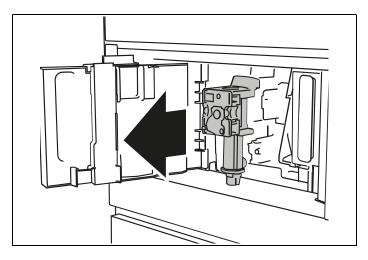


Fig. 48

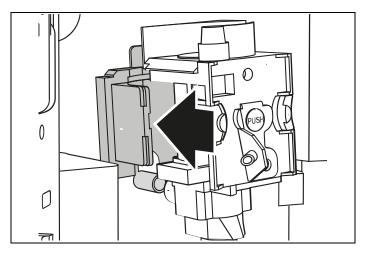


#### **IMPORTANT**

Do not use washing up liquid to clean the infuser to avoid removing the lubricant applied to the inside of the piston.

- 1) Soak the infuser in water for about 5 minutes, then rinse.
- 2) After cleaning, replace the infuser (A5) by sliding it onto the internal support and pin at the bottom, then push the PUSH symbol fully in until it clicks into place (Fig. 49).

## **CLEANING**



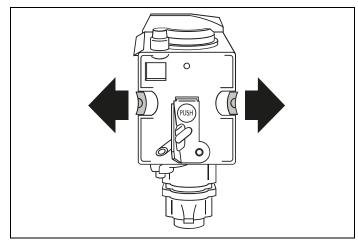


Fig. 49 Fig. 51



## **NOTE**

If you encounter difficulty inserting the infuser, (before inserting it) you must adapt it to the right dimension by pressing it forcefully from the bottom and top as shown in the figure Fig. 50 .

- 1) Once inserted, make sure the two coloured release buttons have snapped out (Fig. 51).
- **2)** Replace the drip tray and waste coffee container.
- 3) Close the service door.

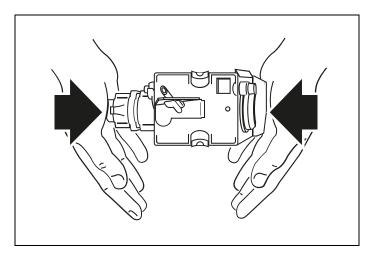


Fig. 50

### **CLEANING THE MILK CONTAINER (D)**

Clean the milk container after each time you prepare milk, as described below:

- Lift and remove the lid (D2);
- Extract the milk container (D3) from the thermal casing (D6), holding it by the two side grips.



#### **IMPORTANT**

The thermal casing must not be filled or immersed in water: to clean it wipe with a damp cloth.

- Remove the milk spout (D5) and intake tube (D4).
- Turn the froth adjustment dial clockwise to the "INSERT" position (Fig. 52) and pull off.

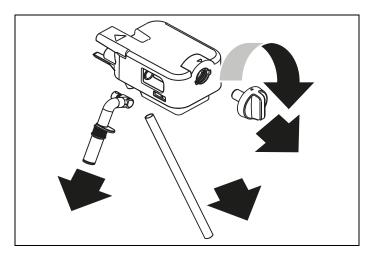


Fig. 52

Wash all the components of the frother thoroughly with hot water and mild washing-up liquid. All components and the container are dishwasher safe, placing them in the top basket of the dishwasher. Pay particular attention to check in the hollow and groove under the dial (Fig. 53 ) that no milk residues remain: scrape any residue from the groove with a toothpick.

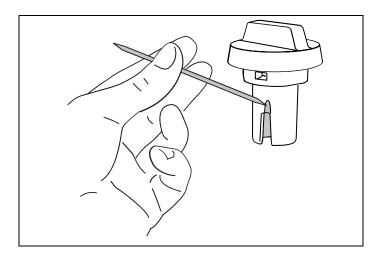


Fig. 53

 Rinse inside the froth adjustment dial seat (Fig. 54) and the milk frother connector hole using running water.

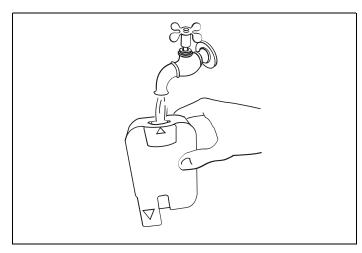


Fig. 54

- Check as well that the intake tube and spout are not clogged with milk residues.
- Replace the dial, lining up the arrow with the word "INSERT", the spout and milk intake tube.
- Place the milk container in the thermal casing.
- Place the lid back on the milk container.

# CLEANING THE HOT WATER/STEAM CONNECTION NOZZLE

Each time you prepare milk, clean the connection nozzle **(A13)** with a sponge to remove milk residues deposited on the seals (Fig. 39).



## **IMPORTANT**

Before use, read the instructions and the labelling on the de-scaler packaging.

You should use de-scaler authorised by the manufacturer only. Using unsuitable descaler and/or performing de-scaling incorrectly may result in faults not covered by the manufacturer's guarantee.

De-scale the appliance when the display **(B)** shows message **Descaling needed** : to de-scale immediately, press  $\sqrt{OK}$  and follow the instructions from point 4.

To postpone de-scaling to another time, press  $\stackrel{\longleftarrow}{\longrightarrow}$  ESC: on the display the symbol is a reminder that the appliance needs to be de-scaled (the message will be reproposed every time the machine is switched on).

To access the de-scaling menu:

- Press (O) (B2) to enter the menu;
- Press ← (B10) or → (B8) until the display shows Descaling;
- Press to start the de-scaling cycle then follow the instructions on the display;
- Remove water filter (Fig. 55 ):extract the water tank (A12), remove the water softener filter (C4) (if present) and empty the water tank. Press > NEXT;

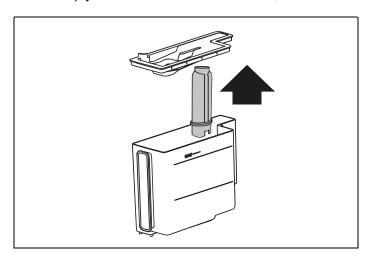


Fig. 55

Add descaler (up to level A) (Fig. 56); Pour the de-scaler into the tank up to the level A marked inside the tank (equal to one 100 ml pack); then add water (one litre) up to level B; and put the water tank back in. Press > NEXT.

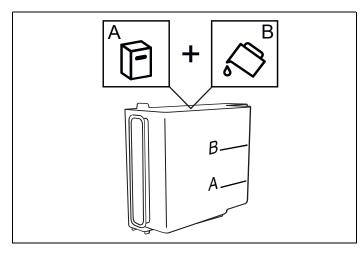


Fig. 56

- Empty grounds container (Fig. 43): remove, empty and replace the drip tray (A14) and the ground container (A4). Press > NEXT;
- Place 2.51 container under outlet: Place an empty container with a minimum capacity of 2.5 litres under the hot water/steam spout (C6) and coffee spouts (A13) (Fig. 22);



#### **IMPORTANT**

Hot water flows out of the hot water/steam spout which contains acid. Take care to avoid contact with splashes of this solution.

1) Press VOK to confirm that you have added the de-scaling solution. The display shows Descaling Please wait: the de-scale programme starts and the de-scaler liquid comes out of the hot water/steam and coffee spouts. A series of rinses and pauses is automatically carried out to remove all the scale residues from the inside of the coffee machine;

After about 25 minutes, de-scaling stops:

 Rinse and fill water tank (Fig. 57): the appliance is now ready for a fresh water rinsing cycle. Empty the container used to collect the de-scaler solution and extract the water tank, empty, rinse under running water, fill with fresh water up to the MAX level and put back in the appliance;

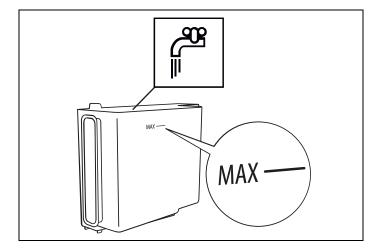


Fig. 57

- 2) Place 2.51 container under outlet: Place the container used to collect the de-scaler solution empty under the coffee spouts and hot water/steam spout (Fig. 22) again and press √ OK;
- Hot water is delivered first from the coffee spouts and the display shows Rinsing Please wait;
- **4)** When the water in the tank has run out, empty the container used to collect the rinsing water;
- 5) (If the filter is installed) Insert filter into its housing (Fig. 58). Press > NEXT and extract the water tank, reinsert the water softener filter if removed previously;

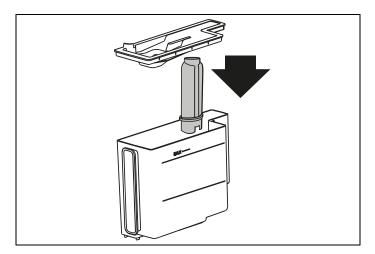


Fig. 58

6) Rinse and fill water tank (Fig. 44): Fill the tank up to the MAX level with fresh water;

- 7) Insert water tank (Fig. 20 ): Put the water tank back in the appliance;
- 8) Place 2.51 container under outlet: Place the empty container used to collect the de-scaler solution under the hot water/steam spout (Fig. 22 ) and press > NEXT.
- 9) Hot water is delivered from the hot water/steam spout and Rinsing Please wait is displayed.
- 10) Empty drip tray (Fig. 43): At the end of rinsing, remove, empty and replace the drip tray (A14) and grounds container (A4): press > NEXT;
- 11) For a few seconds **Descaling complete** will be shown on the display; the appliance turn off.

De-scaling is complete.



#### NOTE

If the de-scaling cycle is not completed correctly (e. g. no electricity) we recommend repeating the cycle.

After de-scaling, it is normal for the grounds container (A4) to contain water.

- If the water tank has not been filled to the max level, at the end of de-scaling, the appliance requests a third rinse to guarantee that the de-scaler solution has been completely eliminated from the machine's internal circuits. Before starting rinsing, remember to empty the drip tray;
- The appliance may request de-scaling cycles at very short intervals. This is normal and due to the appliance's advanced control system

### PROGRAMMING WATER HARDNESS

#### PROGRAMMING WATER HARDNESS

The Descaling needed ! message is displayed after a period of time established according to water hardness. The appliance default is pre-set in manufacturing at "level 4" hardness. The machine can also be programmed according to the hardness of the mains water in the various regions so that the machine needs to be de-scaled less often.

#### **MEASURING WATER HARDNESS**

Remove the "Total hardness test" indicator paper **(C1)** provided from its packaging, attached to the instructions.

Immerse the paper completely in a glass of water for about one second.

Remove the paper from the water and shake lightly. After about a minute, 1, 2, 3, or 4 red squares form, depending on the hardness of the water. Each square corresponds to one level.

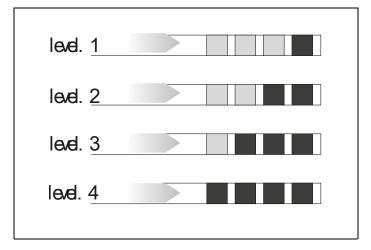


Fig. 59

- 1 Soft water
- 2 Slightly hard water
- 3 Hard water
- 4 Very hard water

#### **SETTING WATER HARDNESS**



#### NOTE

You should customize the water hardness as soon as possible following the instructions in below.

- 1) Press (O) (B2) to enter the menu;
- 2) ← (B10) or → (B8) until the display (B) displays Water hardness:
- 3) To change the level selected, press the symbol itself until the required level is displayed (Level 1 = soft water; Level 4 = very hard water);

Press  $\stackrel{\mathsf{LSC}}{\rightarrow}$  to go back to the homepage.

The machine is now reprogrammed with the new water hardness setting.

## WATER SOFTENER FILTER

Some models are fitted with a water softener filter (C4): if your model is not equipped with one, we recommend buying one through an authorised customer service centre.

To use the filter correctly, follow the instructions below.

## **INSTALLING THE FILTER**

- Remove the filter (C4) from the packaging;
- Press (O) (B2) to enter the menu;
- Press ← (B10) or → (B8) until the display shows
   Water filter;
- Press
- Turn the date indicator until the next 2 months are displayed (Fig. 60 ): turn the date indicator disk until the next two months of use are displayed. Press > NEXT;

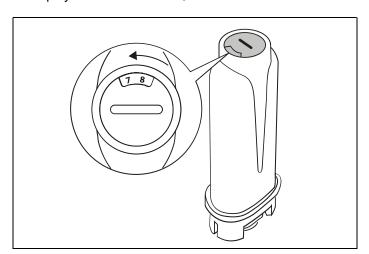


Fig. 60



#### NOTE

the filter lasts about two months if the appliance is used normally, if the coffee machine is left unused with the filter installed, it will last a maximum of 3 weeks.

1) Fill filter with water until it's completely filled (Fig. 61): To activate the filter, run tap water through the hole in the filter as shown in the figure until water comes out of the openings at the side for more than a minute. Press > NEXT;

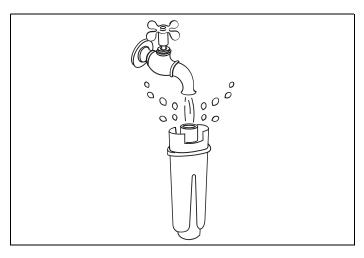


Fig. 61

- Extract the tank (A12) from the appliance and fill with water.
- 3) Immerse filter in the water tank letting air bubbles escape (Fig. 62): Insert the filter in the water tank and immerse it completely for about ten seconds, sloping it and pressing it lightly to enable the air bubbles to escape. Press > NEXT;

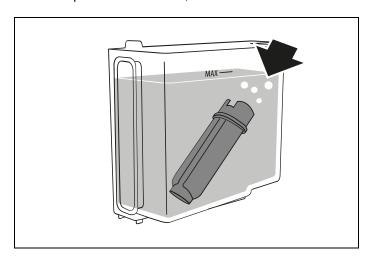


Fig. 62

- 4) Insert filter into its housing and push it down to the bottom: Insert the filter in the filter housing (Fig. 58) and press as far as it will go. Press > NEXT;
- 5) Insert water tank: Close the tank with the lid (A15), then replace the tank in the machine.
- 6) Place 0.51 container under outlet Press OK to fill filter (Fig. 18): place the container under the hot water/steam spout (C6) and press ✓ OK: delivery starts and stops itself automatically.

## WATER SOFTENER FILTER

The symbol  $\Box$  appears on the display alongside the time to indicate that the filter has been enabled. The coffee machine can now be used.

### REPLACING THE FILTER

Replace the filter **(C4)** when the display **(B)** shows the message Replace water filter Press OK to start : to replace immediately, press and follow the instructions from point 4.

To postpone replacing the filter to another time, press  $\longrightarrow$  ESC: on the display the symbol  $\Box$  is a reminder that the filter needs to be replaced.

To replace, proceed as follows:

- 1) Extract the water tank (A12) and exhausted filter;
- 2) Remove the new filter from the packaging;
- 3) Press (O) (B2) to enter the menu;
- 4) Press ← (B10) or → (B8) until the display shows Water filter:
- **5)** Press ();
- **6)** The display shows Replace filter;
- **7)** Press ();
- **8)** Follow the operations described in the previous paragraph from point 5.

The filter is now active and the coffee machine can be used.



#### NOTE

After two months (see date indicator) or when the appliance has not been used for 3 weeks, you should replace the filter even if the message has not yet been displayed.

### REMOVING THE FILTER

If you want to use the appliance without the filter **(C4)**, you must remove it and notify the appliance of its removal. Proceed as follows:

- 1) Extract the water tank (A12) and exhausted filter;
- 2) Press (O) (B2) to enter the menu;
- 3) Press ← (B10) or → (B8) until the display shows ☐ Water filter;
- **4)** Press
- 5) On the display Remove filter appears;
- 6) Press 👽
- 7) Remove filter?: press  $\sqrt{OK}$  (or to go back to the settings menu, press  $\stackrel{\mathsf{ESC}}{\longrightarrow}$ );
- 8) Filter removed: the appliance has recognised the change. Press  $\sqrt{OK}$  to go back to the homepage.

	DISPLAYED MESSAGE	POSSIBLE CAUSE	REMEDY
MAX —	Fill water tank with fresh water	Water in the tank (A12) is not sufficient.	Fill the tank with water and/or insert it correctly, pushing it as far as it will go until it clicks into place.
	Empty grounds container	The grounds container (A4) is full.	Empty the grounds container and drip tray (A14), clean and then replace them. Important: when removing the drip tray, the grounds container must always be emptied, even if it contains few grounds. If this is not done, when you make the next coffees, the grounds container may fill up more than expected and clog the machine.
	Insert ground container	After cleaning, the grounds container (A4),has not been replaced.	Remove the drip tray (A14) and insert the grounds container
	Add pre- ground coffee maximum one measuring cup	The "pre-ground coffee" function has been selected, but without placing any pre-ground coffee in the funnel (A21).	Place pre-ground coffee in the funnel (Fig. 26) and repeat delivery
L, ESC		The funnel <b>(A21)</b> for pre-ground coffee, is clogged	Empty the funnel with the help of the brush <b>(C5)</b> as described in par. Cleaning the pre-ground coffee funnel.

	DISPLAYED MESSAGE	POSSIBLE CAUSE	REMEDY
√ OK	Add pre- ground coffee maximum one measuring cup	A "LONG" coffee with pre-ground coffee has been requested	Place pre-ground coffee in the funnel (A21) (Fig. 26) and press √ OK to continue and complete delivery.
L, ESC	Fill bean container	The coffee beans have run out.	Fill the beans container ( <b>A16</b> - Fig. 24 ).
→			
	Ground too fine. Adjust grind level 1 level while in operation	The grinding is too fine and the coffee is delivered too slowly or not at all.	Repeat coffee delivery and turn the grinding adjustment dial (Fig. 27) one click clockwise towards number 7 while the coffee mill is in operation. If after making at least 2 coffees delivery is still too slow, repeat the correction procedure, turning the grinding adjustment dial another click (par. <i>Adjusting the coffee mill</i> ). If the problem persists, make sure the water tank (A12) is fully inserted.
L→ ESC		If the water softener filter (C4) is present, an air bubble may have been released inside the circuit, obstructing delivery.	Insert the hot water/steam spout <b>(C6)</b> in the appliance and deliver a little water until the flow becomes regular.
ESC	Select a milder taste or reduce pre- ground coffee quantity	Too much coffee has been used.	Select a milder taste by pressing Aroma (B6) or reduce the quantity of pre-ground coffee (maximum 1 measure).
L→ ESC			

	DISPLAYED MESSAGE	POSSIBLE CAUSE	REMEDY
	Insert water outlet	The hot water spout <b>(C6)</b> is not inserted or is inserted incorrectly.	Insert the water spout as far as it will go.
	Insert milk container	The milk container ( <b>D</b> ) is not inserted correctly.	Insert the milk container as far as it will go (Fig. 34 ).
	Insert brewing unit	After cleaning the infuser (A19) has not been replaced.	Insert the infuser as described in par. Cleaning the infuser.
VOK	Water circuit empty.Press OK to start filling process	The water circuit is empty	Press √ OK and allow water to drain out of the spout (C6): the flow will stop itself automatically.If the problem persists, make sure the water tank (A12) is fully inserted.

	DISPLAYED MESSAGE	POSSIBLE CAUSE	REMEDY
√ OK	Press OK to start cleaning process or turn milk froth adjustment knob	The milk container has been inserted with the froth adjustment dial (D1) in the "CLEAN" position .	To proceed with the "CLEAN" function, pressor turn the froth adjustment dial to one of the milk positions.
L, ESC	Turn milk froth adjustment knob to <clean> to start cleaning</clean>	Milk has been delivered recently and the tubes inside the milk container must be cleaned ( <b>D</b> ).	Turn the froth adjustment dial <b>(D1)</b> to "CLEAN" (Fig. 37 ).
	Turn the milk froth adjustment knob to milk position	The milk container has been inserted with the froth adjustment dial (D1) in the "CLEAN" position	Turn the dial to the required froth position.
L, ESC √OK	Descaling needed.Press OK to start (~45min)	Indicates that the machine must be de-scaled.	Press √ OK to start de-scaling or press → ESC to de-scale later. The descaling procedure described in section DESCALING needs to be performed.
L, ESC √ OK	Replace water filter. Press OK to start	The water softener filter (C4) is exhausted.	Press √ OK to replace or remove the filter, or → ESC to carry out the procedure later. Follow the instructions in section <i>WATER SOFTENER FILTER</i> .

	DISPLAYED MESSAGE	POSSIBLE CAUSE	REMEDY
Ţ.	General alarm: refer to user manual	The inside of the appliance is very dirty.	Clean the inside of the appliance thoroughly, as described in section <i>CLEANING</i> . If the message is still displayed after cleaning, contact an authorised Customer Service centre.
>	General alarm: refer to user manual	Reminder that appliance needs de-scaling and/or the filter <b>(C4)</b> must be replaced.	The de-scaling procedure described in section <i>DESCALING</i> needs to be performed as soon as possible and/or the filter needs replacing or removing as described in section <i>WATER SOFTENER FILTER</i> .
	General alarm: refer to user manual	Reminder that tubes inside the milk container (D) must be cleaned.	Turn the froth adjustment dial <b>(D1)</b> to "CLEAN" (Fig. 37 ).
	General alarm: refer to user manual	Reminder that filter (C4) must be replaced.	Replace the filter or remove it as described in section <i>WATER</i> SOFTENER FILTER.
	General alarm: refer to user manual	Reminder that machine must be de-scaled.	The de-scaling procedure described in section <i>DESCALING</i> needs to be carried out as soon as possible.
	General alarm: refer to user manual	Indicates that the auto-start function is enabled.	To disable the function, proceed as described in par. <i>Auto-start</i> .
<b>ф</b>	General alarm: refer to user manual	Energy saving is enabled	To disable energy saving, proceed as described in par. <i>Energy saving</i> .
	General alarm: refer to user manual	Indicates that the filter <b>(C4)</b> has been enabled	To remove the filter, proceed as described in section <i>WATER</i> SOFTENER FILTER.

# **TROUBLESHOOTING**

PROBLEM	POSSIBLE CAUSE	REMEDY
The coffee is not hot.	The cups were not preheated.	Warm the cups by rinsing them with hot water.  NOTE  The hot water function can be used.
	The infuser has cooled down because 2/3 minutes have elapsed since the last coffee was made.	Before making the coffee, heat the infuser by rinsing using the rinse function (see par. <i>RINSING</i> ).
	A low coffee temperature is set.	Set a hotter coffee temperature in the menu (see par. Coffee temperature).
The coffee is weak or not creamy enough.	The coffee is ground too coarsely.	Turn the grinding adjustment dial one click anticlockwise towards number 1 while the coffee mill is in operation (Fig. 27). Continue one click at a time until coffee delivery is satisfactory. The effect can only be noticed after delivering 2 coffees (see par. Adjusting the coffee mill).
	The coffee is unsuitable.	Use coffee for espresso machines.
The coffee is delivered too slowly or a drop at a time.	The coffee is ground too finely.	Turn the grinding adjustment dial one click clockwise towards number 7 while the coffee mill is in operation (Fig. 27). Continue one click at a time until coffee delivery is satisfactory. The effect can only be noticed after delivering 2 coffees (see par. Adjusting the coffee mill).
Coffee does not come out of one or both of the spouts.	The coffee spouts <b>(A13)</b> are blocked.	Clean the spouts with a toothpick (Fig. 47).
The appliance is not producing coffee	The appliance detects impurities in its system: the display shows Cleaning.	Wait for the appliance to be ready for use again and reselect the required beverage. Contact an Authorised Customer Service Centre if the problem persists.
The appliance does	It is not plugged into the socket.	Plug into the mains socket (Fig. 15 ).
not come on	The main switch (A21) is not turned on.	Press the main switch (Fig. 16 ).
The infuser cannot be extracted	The appliance has not been turned off correctly	Turn the appliance off by pressing the Ubutton (A19) (see section TURNING THE APPLIANCE OFF).
At the end of de- scaling, the appliance requests a third rinse	During the two rinse cycles, the water tank (A12) was not filled to the MAX level	Follow the instructions displayed by the appliance, first emptying the drip tray <b>(A14)</b> to avoid the water overflowing.
The milk does not come out of the milk spout <b>(D5)</b>	The lid (D2) of the milk container (D) is dirty	Clean the milk container lid as described in par. Cleaning the milk container (D).

# **TROUBLESHOOTING**

PROBLEM	POSSIBLE CAUSE	REMEDY
The milk contains large bubbles and squirts out of the milk spout <b>(D5)</b> or there is little froth	The milk is not cold enough or is not semi- skimmed or skimmed.	Use fully skimmed or semi-skimmed milk at refrigerator temperature (about 5°C). If the result is not as you wished, try changing brand of milk.
	The froth adjustment dial <b>(D1)</b> is incorrectly adjusted.	Adjust following the instructions in section Adjusting the amount of froth.
	The milk container lid <b>(D2)</b> or froth adjustment dial <b>(D1)</b> is dirty	Clean the milk container lid and froth adjustment dial as described in par. Cleaning the milk container (D).
	The hot water/steam connection nozzle (A13) is dirty.	Clean the connection nozzle as described in par. Cleaning the hot water/steam spout after use.
The machine emits noises or small puffs of steam while not in use	The machine is ready for use, or has recently been turned off, and condensate is dripping into the vaporiser which is still hot.	This is part of normal operation. To limit this, empty the drip tray.

## TROUBLESHOOTING AND REPAIRS

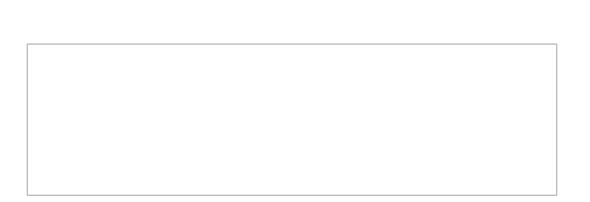
In the event of problems, follow the information given in the sections *Displayed messages* and *Troubleshooting*. If this does not resolve the problem, you should consult customer services. For repairs, contact Customer Services Technical Assistance.

For any warranty information and service request, contact us:



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