

Espresso Machine

User's manual

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SENCOR®

SES 2010BK

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Use the appliance only as described in this manual. Keep this manual for later use.

We recommend saving the original cardboard box, wrapping material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. During transportation, pack the appliance using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance. Cleaning and maintenance performed by the user must not be performed by unsupervised children.

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IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND STORE FOR FUTURE USE.

- Before connecting the appliance to a power socket, check that the technical details on the appliance's rating label match the electrical voltage in the socket.
- Connect the appliance only to a grounded socket.



Attention:

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- This appliance is designed for domestic use and similar locations such as:
 - staff kitchens in stores, offices and other workplaces;
 - hotel or motel rooms and other living areas;
 - bed and breakfast establishments.
- Use the appliance exclusively for the purpose of brewing coffee and frothing milk.
- The appliance must always be located on a stable, even and dry surface. Do not place it on window sills, on unstable or wet surfaces.
- Never use the appliance in the near vicinity of a bath, shower or swimming pool.
- Only fill the water tank with cold drinking water. Do not fill it with any other liquid (with the exception of a vinegar – water solution for the purpose of removing limescale deposits) or place any items inside.
- Only use the appliance with the accessories that came with it.
- Before turning on the appliance, check that:
 - the drip tray together with the grate is installed in position;
 - the water tank is filled with a sufficient amount of water and is properly installed in position. The water level must be above the minimum water level mark and must not exceed the maximum water level mark.
- Before you begin brewing coffee, check that the portafilter is properly attached to the brew head.
- During operation leave at least 15 cm of free space around the appliance.
- If, while using the appliance, the water level drops below the minimum water level mark, add water to the water tank. Before adding water, first turn the appliance off and disconnect it from the power socket.
- Do not leave the appliance in operation without supervision.



Warning:

Pressure is created in the portafilter during the coffee brewing process, so do not move it. This could lead to a dangerous situation.

When frothing milk, the nozzle heats up. Pay increased attention to prevent skin contact with the hot surface.

- Always disconnect the appliance from the power socket if you will not be using it, before moving it, cleaning it or adding water to the tank.
- Allow the appliance to fully cool down before moving or cleaning it. Do not move the appliance with a coffee cup located on the drip tray grate.
- Do not clean the appliance (excluding removable parts) under running water and do not submerge it in water or any other liquid.
- Do not place the appliance on or near an electric or gas stove or other sources of heat.
- To prevent the appliance from falling, locate the power cord so that it does not hang over the edge of a table.
- Ensure that the power cord does not come into contact with water or moisture or a heated surface.

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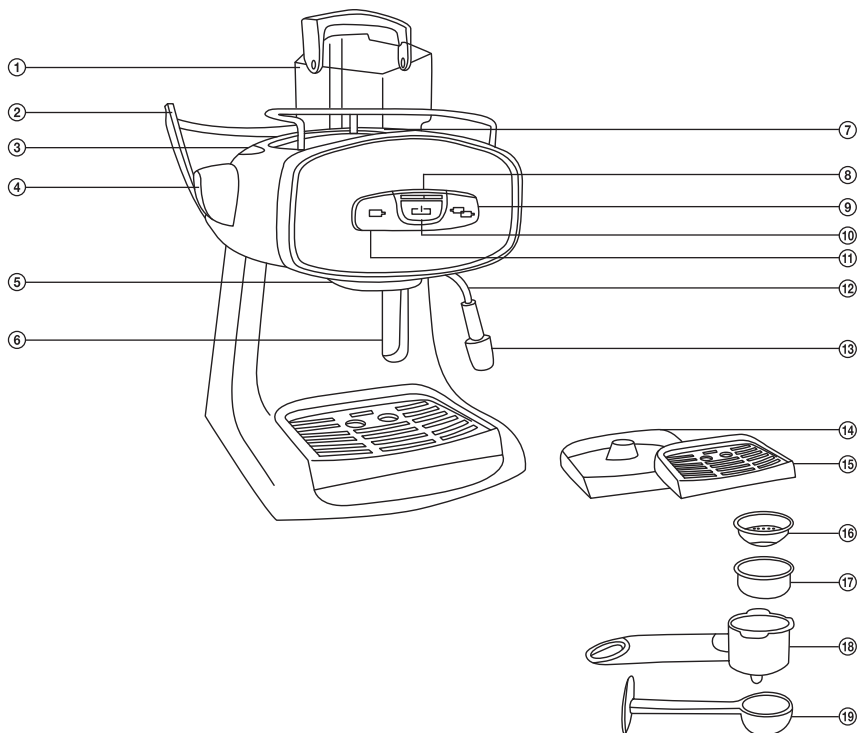
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- If the power cord is damaged, have it replaced at a professional service centre. It is forbidden to use the appliance if it has a damaged power cord or plug.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. By tampering with the appliance you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

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DESCRIPTION OF THE ESPRESSO MACHINE

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|---|---|
| ① Water tank with a capacity of 1.25 l | ⑪ Button for brewing one cup of coffee |
| ② Lid | ⑫ Adjustable milk frothing nozzle |
| ③ Area for placing baskets | ⑬ Removable milk frothing attachment |
| ④ Steam output regulator | ⑭ Drip tray |
| ⑤ Brew head | ⑮ Grate |
| ⑥ Water level mark | ⑯ Basket for brewing one cup of coffee |
| ⑦ Cup heating surface | ⑰ Basket for brewing two cups of coffee |
| ⑧ Indicator light | ⑱ Portafilter |
| ⑨ Button for brewing two cups of coffee | ⑲ Coffee measurement cup with tamper for tamping coffee in the basket |
| ⑩ On/Off button | |

BEFORE FIRST USE

1. Remove the espresso machine from the packing material.
2. Thoroughly wash the water tank A①, removable attachment A⑬, portafilter A⑯, basket A⑯ and A⑰, coffee measuring cup A⑱, drip tray A⑭ and grate A⑵ in warm water using kitchen detergent. Rinse all these parts under clean running water and then dry them thoroughly. Wipe the milk frothing nozzle A⑫ using a clean dampened cloth and wipe dry. Then return all the parts to their proper location.
3. Before brewing the first cup of coffee, we recommend running the espresso machine empty, i.e. only with water to clean out the inner parts. Proceed according to the instructions contained in the chapter Using the espresso machine, but do not tamp ground coffee into the portafilter basket.

BASIC GUIDELINES FOR BREWING FINE TASTING COFFEE

1. Always brew coffee in a clean appliance. A dirty appliance can negatively impact the taste of the coffee beverage. Instructions for cleaning and removing limescale deposits are found in the chapter Maintenance and cleaning.
2. Prior to every use, fill the water tank A① with cold drinking water. After you have finished using the appliance, always empty the remaining water from the water tank A①.
3. Brew coffee using ground coffee intended for espresso machines or from freshly ground coffee beans. Coffee brewed from freshly ground coffee beans will have a better taste and aroma. Grind the coffee beans to a fine texture but not too fine. If the ground coffee feels like fine flour when sifted between the fingers then the coffee will be brewed for too long and the resulting beverage will be too dark and bitter, or the portafilter basket may become clogged. If the coffee beans are ground too coarsely, the brewing process will be too fast and the resulting beverage will not have the required taste and aroma.
4. Store ground coffee in an enclosed container, in dry and cool conditions. Do not place it into a refrigerator or freezer. Consume within a week after opening it.

USING THE ESPRESSO MACHINE

1. Filling the water tank

Open the lid A② and remove the water tank A①. Fill it up with cold drinking water up to the MAX water level mark, put it back and push down. Close the lid A②.



Note:

If the water tank A① is not properly seated in place, the pump will not be able to pump water out of it and the espresso machine will not work properly.

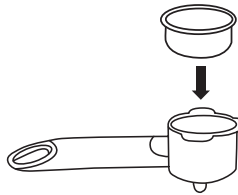
2. Turning on the espresso machine

Connect the espresso machine to a power socket and press the On/Off button A⑩. The steam output regulator A④ must be set in position 0 (turned off). The flashing indicator light A⑧ indicates that the espresso machine is heating up. As soon as the ideal coffee brewing temperature is reached, the indicator light A⑧ will stop flashing and remain permanently lit.

3. Brewing coffee

- 3.1 Place empty coffee cups (upside down) on to area A⑦ and allow them to heat up.
- 3.2 Depending on the number of coffee cups (maximum of two) that will be brewed at the same time, select portafilter basket A⑯ for one cup or A⑰ for two cups of coffee. Insert the basket into the portafilter A⑯ as shown in figure B.

B



- 3.3 Place the portafilter A⑮ on to an even surface and pour an appropriate amount of ground coffee into basket A⑮ or A⑰. For a single cup of coffee, use basket A⑮ and fill it up with a single level measuring cup A⑨ of coffee. For two cups of coffee, use basket A⑰ and use double the amount of coffee. One level measuring cup A⑨ is equivalent to 7 g of coffee. Spread the coffee out evenly inside the basket and gently tamp down using a tamper (with the flat end), which is a part of the measuring cup A⑨.
- 3.4 Thoroughly clean all remains of ground coffee from the edges of basket A⑮ or A⑰.
- 3.5 Place the portafilter A⑮ underneath the brew head A⑤ so that the handle is pointing to the left. Push the portafilter A⑮ towards the brew head A⑤ and turn the handle to the right. The portafilter A⑮ is correctly attached in the brew head A⑤ when its handle is pointing perpendicular to the espresso machine and when, if pulled down, the portafilter A⑮ does not move in the brew head A⑤.
- 3.6 Check that the drip tray A⑭ together with the grate A⑮ is properly pushed in all the way against the rear wall of the espresso machine. Place one or two preheated cups on to grate A⑮. Make sure that the cup is located under the coffee outflow spouts. These spouts are found in the bottom part of the portafilter A⑮ in which the basket is seated.
- 3.7 To brew a single cup of coffee, press button A⑩. To brew two cups of coffee, press button A⑪. The coffee contained in the portafilter A⑮ will be steamed and coffee will start running out of the spouts. During the coffee brewing process, the indicator light A⑧ will flash. The coffee brewing process will end automatically as soon as one cup is filled with 50 ml (± 10 ml) of coffee or as soon as two cups are filled with 100 ml (± 15 ml) of coffee. If you wish to end the brewing process sooner, press the same button again.

**Note:**

The noise of the pump can be heard when the coffee is being brewed.

- 3.8 Before you start brewing another cup of coffee, remove the spent coffee, clean out the basket (see chapter Maintenance and cleaning) and pour out the water from the drip tray A⑭. When returning the drip tray A⑭ to its place, push it all the way against the back wall of the espresso machine.

**Attention:**

The water contained in the drip tray A⑭ is hot. Be careful when handling the drip tray A⑭. Make sure that the water level in the water tank A① does not fall below the minimum water level mark during operation.

4. Custom water dosage settings

- 4.1 The water dosage for one or two cups of coffee can be set in the following way:
If indicator light A⑧ is permanently lit, press and hold down button A⑪ or A⑩ for three seconds.

The indicator light A⑧ will start flashing and the coffee brewing process will commence. As soon as the required amount of coffee is in the cup/cups, press the same button again to stop the coffee brewing process. Now the coffee brewing time is stored in the memory of the appliance. Next time, your coffee will be brewed for the same amount of time and the same amount of coffee will be brewed per cup.





Note:

The amount of brewed coffee may slightly vary each time depending on the coarseness of the grind of the coffee beans and on the force with which the coffee is tamped into the basket. The maximum water dose that can be set is limited by time and equates to approximately 200 ml.

- 4.2 To restore the initial settings, press the buttons A⑪ and A⑨ at the same time and hold them pressed for three seconds. The reset to initial settings is confirmed by one flash of the indicator light A⑧.

5. Frothing milk for cappuccino or caffè latte

- 5.1 Prepare a container in which milk will be frothed. The milk's volume increases when it is frothed, so fill the container with cool milk only up to approx. $\frac{1}{3}$ of its volume.
- 5.2 Decide whether you want to use the nozzle A⑫ with the removable attachment or A⑬ without it. Set the nozzle A⑫ to a position suitable for frothing milk.
- 5.3 Set the output steam regulator A④ to the position marked by the symbol . The indicator light A⑧ will start flashing and the espresso machine will start heating up to the temperature necessary for generating steam. As soon as the ideal temperature for generating steam is reached, the indicator light A⑧ will stop flashing and remain permanently lit.
- 5.4 Place the container with milk underneath the nozzle A⑫ and submerge the nozzle A⑫ just under the surface of the milk. Turn the output steam regulator A④ to the position marked by the symbol . The nozzle A⑫ will start releasing steam. Initially a small amount of hot water may be released. Hold the container slightly tilted to ensure that the nozzle A⑫ remains constantly submerged just under the surface of the milk. The milk will circulate in the container, it will heat up and increase in volume. Milk froth will start to form on the surface of the milk. When the bottom of the container heats up so that it is hot to touch, stop frothing by turning the steam output regulator A④ to position 0 (turned off). When steam stops being created, remove the container. Using a swirling motion, whip the froth into the heated milk.



Attention:

The nozzle A⑫ must remain submerged during the entire frothing process. Otherwise milk may splash out.

- 5.5 Pour the frothed milk into freshly brewed coffee and use a spoon to add the milk froth. The recommended ratio of milk to coffee is as follows:
Cappuccino – $\frac{1}{3}$ espresso, $\frac{1}{3}$ hot milk, $\frac{1}{3}$ milk froth;
Caffè latte – $\frac{1}{3}$ espresso, $\frac{2}{3}$ hot milk, approx. 1 cm of milk froth. It is usually served in a tall glass.
- 5.6 After use, clean the nozzle A⑫ according to the instruction contained in chapter Maintenance and cleaning.
- 6. Turning off the espresso machine**
- 6.1 When you have finished using the espresso machine, press button A⑩. Disconnect it from the el. power socket. Pour out the remaining water in the water tank A① and allow the appliance to cool down before cleaning.
- 6.2 If you do not turn off the espresso machine using button A⑩, to save energy it will automatically switch to the stand-by mode after 30 minutes and the indicator light A⑧ will start flashing. After another 90 minutes of inactivity, it will shut off automatically and indicator light A⑧ will turn off.

MAINTENANCE AND CLEANING

- Before cleaning, turn off the espresso machine using the On/Off button A⑩, disconnect it from the power socket and allow it to cool down.
- Do not clean any parts of the appliance using abrasive cleaning products, petrol, thinners or sponges that could scratch the surface of the appliance. No part of this appliance is designed for washing in a dishwasher.

Cleaning the baskets, portafilter and brew head

- Release the portafilter A⑪ from the brew head A⑤ by turning the handle to the left. Remove it from the brew head A⑤ and move it above a rubbish bin. Turn the portafilter A⑪ so that the basket with the spent coffee points downwards. Use a teaspoon to remove the coffee grounds. Take care to avoid skin contact with the surface of the basket or portafilter A⑪ as it may still be hot. Before taking the used basket out of the portafilter A⑪, rinse it under cold running water to cool it down completely. Then rinse the basket and the portafilter A⑪ under clean running water and dry them thoroughly.
- If you used coffee that was ground too finely, then the holes in the basket may have become clogged. To clean them out, use a thin needle.
- Remove ground coffee remains from the brew head A⑤ using a damp wiping cloth.



Attention:

The surface of the brew head A⑤ remains hot for a long time even after the appliance is turned off.

Cleaning the drip tray

- The drip tray A⑭ needs to be emptied and washed every time the espresso machine is used.
- First remove the grate A⑮ from the drip tray A⑭ and then remove the water. Wash both the grate A⑮ and the drip tray A⑭ in a solution of warm water and neutral kitchen detergent. Then rinse both parts under running water, wipe dry and return to their place.

Cleaning the nozzle and the milk frothing attachment

- It is necessary to clean the nozzle A⑫ and the attachment A⑬ after every use.
- Take off the attachment A⑬, rinse under running water and wipe dry.
- Wipe the nozzle A⑫ using a clean moistened wiping cloth. In the event of greater soiling, you can first submerge it in a container of hot water to soak off the milk residues. After cleaning the nozzle A⑫, wipe dry and seat the attachment A⑬ on it.

Cleaning the outer case

- Wipe the outer surface of the espresso machine using a lightly damp cloth and wipe dry.

Removing limescale deposits

- It is necessary to regularly remove limescale deposits from the espresso machine. Limescale deposits inside the appliance may negatively affect its performance and the quality of the brewed coffee.

In the case of daily use of the appliance, we recommended to remove the limescale deposits:

- once per month in areas with hard and very hard water;
- once every 2 to 3 months in areas with soft and medium soft water.
- To remove limescale deposits, use an 8% solution of white vinegar and water (recommended dilution ratio of 1:2). Fill the water tank A① with the solution all the way up to the maximum level line. Connect the appliance to a power socket. Do not insert the portafilter A⑪ into the brew head A⑤. Place a sufficiently large container under the brew head A⑤ and the nozzle A⑫. Allow the majority of the solution to flow through the brew head A⑤ and allow a smaller part of the solution to clean out the nozzle A⑫. Pay increased attention to avoid scalding.

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- After using the solution, thoroughly rinse out the water tank A① and allow clean water to flow through the appliance once to twice.



Attention:

Do not forget to regularly check the water level in the drip tray A⑭.

TECHNICAL SPECIFICATIONS

Rated voltage.....	230 V
Rated frequency	50/60 Hz
Rated power input	950 W
Water tank capacity	1.25 l

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

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