



EN ■ Espresso machine

Translation of the original manual

Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- 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 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.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- This appliance is designed for household use only. It is not intended for use in locations such as:
 - staff kitchens in stores, offices and other workplaces;
 - hotel or motel rooms and other living areas;
 - agricultural farms;
 - bed and breakfast establishments.
- Do not submerge the appliance, the power cord or the power plug in water or in any other liquid.



WARNING:

The hopper must not be opened during use.

- Prevent the power cord and power plug from coming into contact with water or another liquid.
- Use the appliance according to the instructions in the user's manual. Otherwise, injuries, damage to the appliance or a dangerous situation may result.



Attention:
Hot surface.

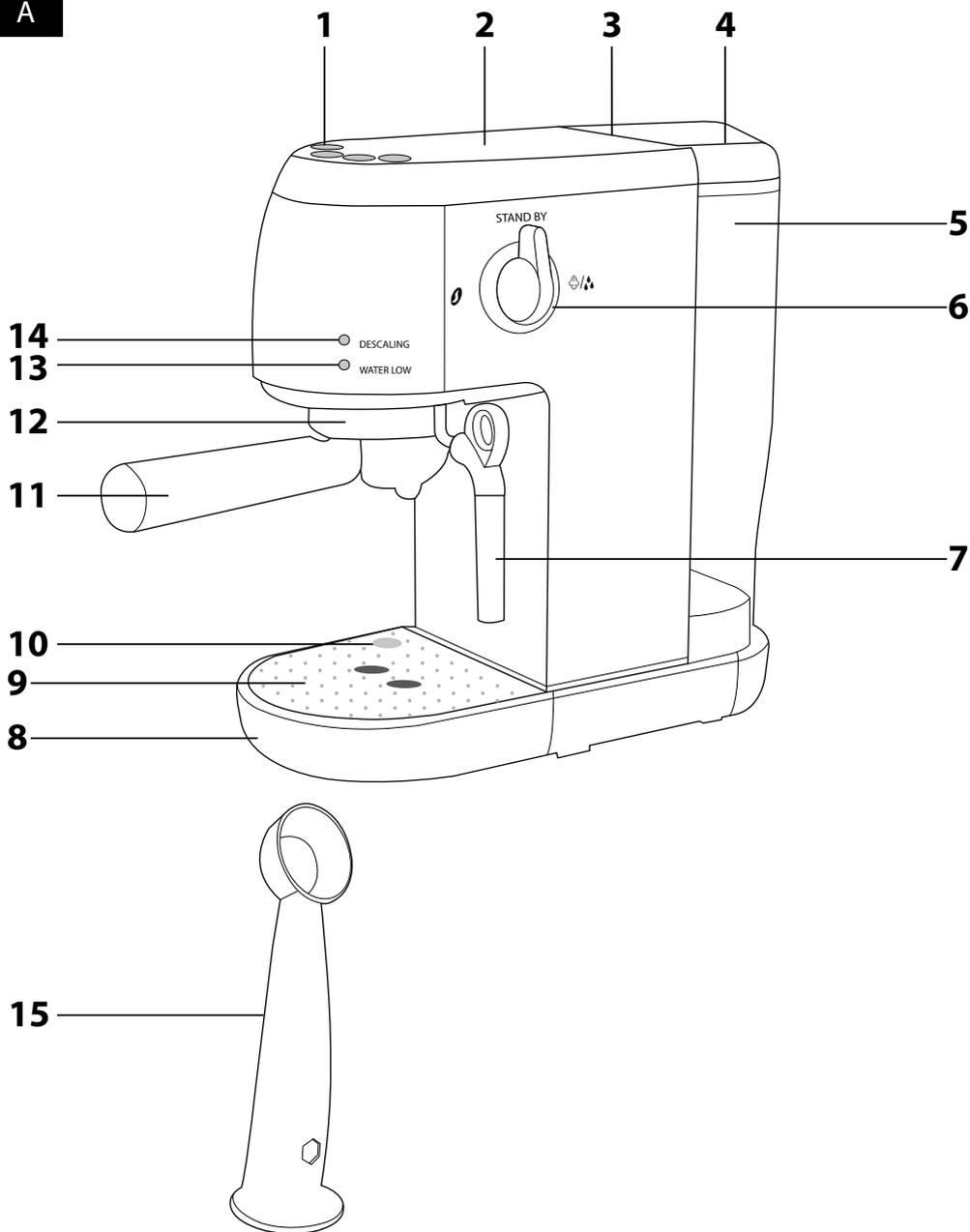
- As a result of residual heat, accessible surfaces of the appliance are hot during its use and afterwards. Do not touch hot surfaces.
- Before connecting the appliance to a power socket, check that the rated voltage on its rating label matches the electrical voltage in the power socket.
- Connect the appliance only to a properly grounded socket. For safety reasons, we do not recommend using multi-socket adapters or extension cords.
- Do not place the appliance on window sills, kitchen sink drainboards or unstable surfaces. Always place it on a stable, even and dry surface.
- Do not place the appliance on or near an electrical or gas stove, or in the vicinity of an open flame.
- Never use the appliance in the near vicinity of a bath, shower or swimming pool.
- Use the appliance only for the purposes for which it was designed.
- Only use the appliance with the original accessories that came with it.
- To ensure sufficient air circulation, free space of at least 15 cm must be maintained around and above the appliance when it is running.
- Only use the top surface of the appliance for warming cups. Do not use it as a storage rack.
- Fill the water tank with clean cold water. Do not pour hot water or other liquids into it or place any items inside 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 not exceed the maximum mark.
- Before you begin brewing coffee, check that the portafilter is properly attached to the brew head. Pressure is created in the portafilter during the coffee steaming process, so do not move it while it is running. Otherwise, this could result in a dangerous situation.



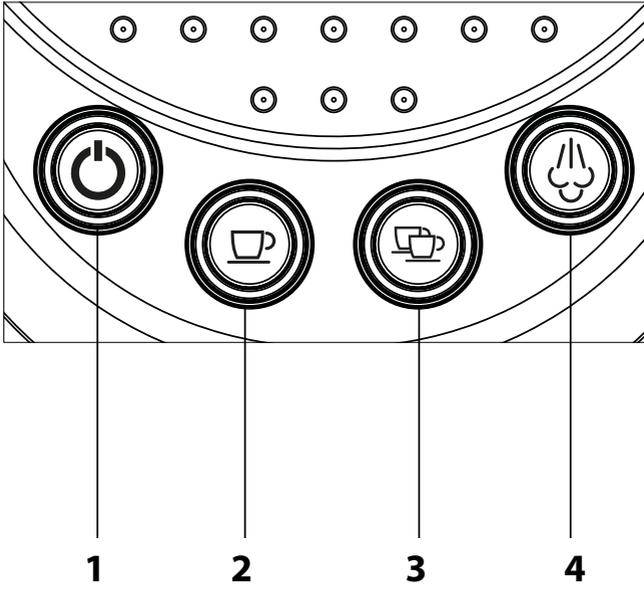
Attention:
Incorrect use may lead to injuries.

- When operating the appliance, be especially careful to avoid scalding by boiling water or steam.
- Regularly inspect the water level in the water tank when using the appliance. When the water level falls below the minimum water level mark, add water. Before adding water, first turn the appliance off and disconnect it from the power socket.
- To protect the pump from damage, the appliance is equipped with a built-in thermal fuse that will disengage it when it runs empty. In the event that such a situation occurs, disconnect the power cord from the power socket and allow the appliance to cool down for at least 30 minutes. Then you may continue using it.
- Always turn off the appliance and disconnect it from the power socket when not using it, when leaving it without supervision, before disassembling or assembling it, before filling up the water tank, and before moving or cleaning it. Allow the appliance to cool down before cleaning or moving it. Do not move the appliance with a coffee cup located on the drip tray grate or with cups located on the cup warming surface.
- Keep the appliance and its accessories in clean condition. Clean and maintain it according to the instructions in chapter Cleaning and maintenance. Never wash the appliance under running water or submerge it in water or another liquid.
- Make sure that the power cord does not come into contact with a hot surface and prevent the power plug from coming into contact with water.
- Disconnect the appliance from the power socket by pulling on the plug, never pulling on the power cord. Otherwise, this could damage the power cord or the socket.
- 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 performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

A



B



1

2

3

4

- 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. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use.
- We recommend saving the original cardboard box, packaging 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. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE ESPRESSO MACHINE

A1 Control panel	dispensing mechanism
A2 Cup warming surface	A8 Drip tray
A3 Storage compartment cover	A9 Drip tray grate
A4 Water tank lid	A10 Full drip tray indicator
A5 Water tank	A11 Portafilter
A6 Control knob	A12 Brew head
○ – turn off the function	A13 Empty water tank indicator light
 – dispense steam / hot water	A14 Descaling indicator light
A7 Steam nozzle with swivel hot milk (HOT MILK) and cappuccino (CAPPUCCINO)	A15 Coffee measuring cup with tamper

Accessories (not shown)

Basket for brewing one cup of coffee	Cleaning tool
Basket for brewing two cups of coffee	

DESCRIPTION OF THE CONTROL BUTTONS

B1 On/Off button	B3 Two-cup brew button
B2 One-cup brew button	B4 Steam dispensing button

BEFORE FIRST USE

- Remove all packaging materials from the appliance and remove any protective film, promotional tags or labels.
- Install the appliance on an even, dry and clean surface. Take out the water tank **A5**, remove the lid **A4**, rinse it out with clean water with the addition of a small amount of neutral dishwashing detergent. Then rinse it out thoroughly using clean water, dry it and put it back in its place.
- Remove the drip tray **A8** together with the grate **A9**. Wash using clean water with the addition of a small amount of neutral kitchen detergent. Then rinse it out thoroughly using clean water, dry it and put it back in its place.
- Wipe the outer surface of the appliance with a lightly dampened cloth and then wipe it thoroughly dry.
- To ensure the optimal lifetime of the appliance, it is necessary to allow its internal components to be rinsed out several times with hot water prior to first use. For this purpose, use button  **B2** or  **B3**, as described in chapter „**Rinsing out the espresso machine**“.

WATER HARDNESS SETTINGS

- It is necessary to set the correct water hardness before using the espresso machine. You can find out your water hardness from your water utility company.
- Check that the espresso machine is turned off and the power cord plug is connected to a power socket.
- Simultaneously hold down  **B1**,  **B2** and  **B3** for 5 seconds. The button of the previously set water hardness will start flashing.
- Press the button corresponding to your water hardness – see table below. The espresso machine will turn off and is ready for use.

Button	Water hardness		Amount of water for descaling
1 cup 	low	up to 50mg/l	every 20 litres
2 cups 	medium	50–350mg/l	every 12 litres
Steam 	high	higher than 350mg/l	every 6 litres



Note:

The water that you pour into the water tank **A5** should ideally be at room temperature (approximately 25 °C). Water that is too cold, could negatively affect the final taste of the coffee beverage.



Attention:

Always fill up to the maximum mark. Never overfill the water tank **A5**. Never fill the water tank **A5** with warm or hot water, sparkling water or other liquids such as, for example, milk. This could damage the appliance.

- Do not leave water in the water tank **A5** for longer than one day. For brewing quality fresh coffee, it is necessary to always use fresh water. Otherwise, the flavour of the resulting beverage may be negatively affected.
- When the indicator light **A13** is lit, it is necessary to refill the water tank with water. Remove the lid **A4** and pour cold water into the water tank **A5**.



Attention:

When pouring water into the water tank **A5**, be very careful not to pour it on to the espresso machine or the power cord. Always fill up to the maximum mark.

TURNING ON THE ESPRESSO MACHINE

Make sure that the espresso machine is installed on an even, dry and clean surface, that the water tank **A5** is full and that the drip tray **A8** with the grate **A9** is installed. Make sure that the drip tray **A8** is empty. Unwind the power cord and insert the power plug into a power socket. Press button  **B1** to turn on the espresso machine. Button  **B1** will start flashing, which means that the espresso machine is heating up to operating temperature.

When button  **B1** stops flashing, the espresso machine is ready for use.



Note:

Button  **B1** may flash during operation, this is normal, since it indicates that the espresso machine is heating up to operating temperature. It will not be possible to press any other button while button  **B1** is flashing. Wait until button  **B1** stops flashing.

TURNING OFF THE ESPRESSO MACHINE

- When you have finished using it, turn off the espresso machine by pressing button  **B1** and disconnect the power cord from the power socket. Allow the espresso machine to cool down and clean it according to the instructions in chapter „**Cleaning and maintenance**“.

RINSING OUT THE ESPRESSO MACHINE

- Turn on the espresso machine and wait until it heats up to operating temperature.
- Place a bowl (at least 100 ml in capacity) underneath the brew head **A11**.
- Press button  **B2** or  **B3** and allow hot water to flow through the brew head **A12**.
- Now turn the nozzle **A7** so that it points into the bowl and turn the control knob **A6** to symbol , and allow approx. 100 ml to flow through the steam nozzle **A7**. Then turn the control knob **A6** to symbol  to end the hot water dispensing process.
- Pour out the water in the bowl. Be careful since the water in the bowl may be very hot.
- Now the espresso machine is ready for use.

BREWING AN ESPRESSO

1. Select the correct basket for brewing coffee and insert it into the portafilter **A11**. When brewing only one cup of coffee, use the one-cup basket. When brewing two cups of coffee or when brewing a stronger coffee into a cup, use the two-cup basket.
2. Using the measuring cup, fill the basket with ground coffee. When using the one-cup basket, use one levelled measuring cup of ground coffee. When using the two-cup basket, use two measuring cups of coffee that are not completely filled to the edge.
3. Spread the ground coffee out evenly in the basket and tamp it down properly. Correct tamping is important for brewing quality coffee. If you tamp the coffee down with too much force, the coffee will flow out very slowly and the resulting coffee will be very strong. On the other hand, if you tamp the coffee down with too little force, water will flow through the ground coffee very quickly and the resulting coffee will be weak and bland.
4. After tamping down the coffee, remove any remaining coffee from the edge of the portafilter.
5. Insert the portafilter **A11** underneath the brew head **A12** so that the handle is aligned with the text "INSERT" on the brew head **A12**. Insert the portafilter **A11** into the brew head **A12** and turn the portafilter **A11** to the right in the direction of the arrow until you feel resistance.
6. Place a cup or cups underneath the spout of the portafilter **A11**. We recommend preheating the cups in advance. To preheat the cups, you can use either hot water or place them on the cup heating surface **A2**.
7. Press button  **B2** or  **B3** and the espresso machine will start the coffee brewing process. The backlight of the pressed button will be lit and after a few seconds coffee will start flowing into the cup.
8. As soon as the preset amount of coffee flows into the cup / cups, the espresso machine will stop automatically and the backlight of the pressed button will turn off.
9. In order to remove the portafilter **A11** from the brew head **A12**, turn the portafilter handle to the left until the handle is aligned with the text "INSERT". Then remove the portafilter **A11**. Tap out the coffee grounds in the basket into a waste bin, however you may also compost it. Rinse out the used basket and portafilter **A11** under warm water and wipe dry. The portafilter **A11** and the basket will thereby be ready for further use.

BREWING CAPPUCCINO

1. Brew a cup of coffee according to the instructions in section "BREWING ESPRESSO". We recommend using a larger cup.
2. Press button **B4** to turn on the steam dispensing function. Button  **B1** will start flashing. As soon as it stops flashing, it will be possible to use the steam dispensing function.
3. In the meantime, pour the required amount of milk into a larger cup. Make sure that the cup is sufficiently large since frothed milk may double or even triple in size. To achieve a rich creamy froth, we recommend using cold full-cream milk.
4. Turn the mechanism on the steam nozzle **A7** so that the arrow points to "CAPPUCCINO".
5. Place an empty bowl underneath the steam nozzle **A7** and turn the control knob **A6** to symbol  so that you release any steam with water contained in the nozzle **A7**. Then turn the control knob **A6** to symbol .
6. Now submerge the steam nozzle **A7** into the milk so that the end of the steam nozzle **A7** is submerged only several millimetres below the surface.
7. Turn the control knob **A6** to symbol  and start dispensing steam. To achieve a creamier and silkier froth, place the end of the steam nozzle **A7** directly on the surface until the milk in the cup starts to boil.
8. When the milk doubles in volume, submerge the steam nozzle **A7** deeper into the cup to heat up the milk in the cup.
9. When the milk reaches the correct temperature (approx. 60 °C) and it has a sufficiently creamy froth, turn the control knob **A6** to symbol . Then take the nozzle **A7** out of the milk.
10. Pour the frothed milk into the cup.
11. Wipe the steam nozzle **A7** using a lightly dampened sponge. For hygiene reasons, turn on the dispensing of steam on for a few seconds to remove any milk remaining inside the nozzle.



Warning:

The espresso machine will dispense steam for a maximum of 60 seconds. Then the dispensing of steam will stop automatically. This is a safety feature that prevents the espresso machine from overheating.

HEATING MILK

1. Press button  **B4**, to turn on the steam dispensing function. Button  **B1** will start flashing. As soon as it stops flashing, it will be possible to use the steam dispensing function.
2. In the meantime, pour the required amount of milk into a larger cup.
3. Turn the mechanism on the steam nozzle **A7** so that the arrow points to "HOT MILK".
4. Place an empty bowl underneath the steam nozzle **A7** and turn the control knob **A6** to symbol  so that you release any steam with water contained in the nozzle **A7**. Then turn the control knob **A6** to symbol .
5. Now submerge the steam nozzle **A7** into the milk.
6. Turn the control knob **A6** to symbol  and start dispensing steam.
7. Carefully move the cup up and down to heat up the milk in the cup.
8. When the milk reaches the correct temperature (approx. 60 °C), turn the control knob **A6** to symbol . Then take the nozzle **A7** out of the milk.
9. Wipe the steam nozzle **A7** using a lightly dampened sponge. For hygiene reasons, turn on the dispensing of steam on for a few seconds to remove any milk remaining inside the nozzle.



Warning:

The espresso machine will dispense steam for a maximum of 60 seconds. Then the dispensing of steam will stop automatically. This is a safety feature that prevents the espresso machine from overheating.



Note:

The milk will not be frothed while the milk is heated up.

DISPENSING HOT WATER

1. Underneath the steam nozzle **A7** place a container into which the hot water will flow.
2. Turn the control knob **A6** to symbol  and start dispensing hot water.
3. When a sufficient amount of hot water has flowed into the cup, turn the control knob **A6** to symbol .



Warning:

The espresso machine will dispense hot water for a maximum of 60 seconds. Then the dispensing of steam will stop automatically. This is a safety feature that prevents the espresso machine from overheating.

PROGRAMMING THE COFFEE VOLUME

- Based on personal preferences, you can adjust the volume of brewed coffee.



Note:

The factory settings remain permanently set in memory even when you adjust the volume of the brewed coffee. If you need to restore the original settings, perform the factory reset – see part "Restoring factory settings".

- The volume of the brewed coffee can be set for one or two cups within the range specified in the table below.

	Factory set value	Minimum volume	Maximum volume
1 cup	40 ml	20 ml	150 ml
2 cups	125 ml	40 ml	300 ml

- If you prefer the Long Black coffee style, adjust the volume of the brewed coffee based on personal preferences so that you do not need to dilute the coffee with hot water. The espresso machine will brew the adjusted volume of brewed coffee automatically, nevertheless it is necessary to adjust the amount of ground coffee to the newly set volume so that the resulting coffee is not too weak.



Note:

If you have adjusted the volume of brewed coffee to the maximum volume and occasionally need to brew an espresso type coffee in a smaller volume of brewed coffee, it will be necessary to perform a factory reset.

1. Insert the strainer into the portafilter **A11** (without ground coffee) and then insert the portafilter **A11** into the brew head **A12**. Place a cup or mug underneath the brew head **A12**.
2. Ensure that there is a sufficient amount of water in the water tank **A5**. The water must cover the minimum water level mark. Programming the volume for a single cup: Hold down the one-cup brew button **B2**. Keep the button **B2** held down until your preferred amount of water flows into the cup or mug. Releasing the button **B2** will automatically stop the brewing process and the new volume will be saved to memory.
3. Programming the volume for two cups: Hold down the two-cup brew button **B3**. Keep the button **B3** held down until your preferred amount of water flows into the cup or mug. Releasing the button **B3** will automatically stop the brewing process and the new volume will be saved to memory.



Note:

The adjusted brewed coffee amount will be saved to memory until a factory reset is performed or until the power cord plug is removed from the power socket.

Restoring factory settings

- In the event that a problem arises resulting from the settings you have made, it is necessary to perform a factory reset.



Attention:

Restoring factory settings will delete all the settings performed by you and restore them to the values set at the factory. The set water hardness values will also be deleted. Then it will be necessary to again perform all the necessary settings.

1. Check that the power cord plug is connected to a power socket.
2. Check that the appliance is turned off.
3. Simultaneously hold down all four buttons (**B1**, **B2**, **B3**, **B4**) for 5 seconds until all the buttons start flashing. Then you can release the buttons.
4. The factory reset has been performed.

CLEANING AND MAINTENANCE

- Disconnect the power plug from the power socket and allow the appliance to cool down before cleaning it.
- For cleaning, do not use cleaning products with an abrasive effect, solvents, etc. that could damage the appliance. No part of this appliance is intended for washing in a dishwasher.



Warning:

To prevent the risk of injury by electrical shock, do not submerge the appliance, power cord or power plug in water or any another liquid.

Cleaning the drip tray and grate

- Carefully remove the drip tray **A8** together with the grate **A9**. Pour out the water and rinse the drip tray **A8** and grate **A9** with warm water. Wipe dry and then reinsert into the espresso machine.
- In the event that the tray **A8** and grate **A9** are heavily soiled, wash them in warm water with a small amount of neutral dishwashing detergent, rinse them and wipe them dry.

Cleaning the baskets and the portafilter

- Clean the baskets and the portafilter **A11** after every use. Rinse out the basket and portafilter **A11** under warm water and wipe dry.

- If the holes in the basket are clogged, clean them out using the supplied cleaning tools.

Cleaning the brew head

- After brewing approximately 200 coffees, it is necessary to rinse out the brew head **A12**. Fill up the water tank **A5** with cold water. Turn on the espresso machine and wait until it heats up to operating temperature.
- Press button ☕ **B2** or ☕ **B3** and allow about 0.5 litres of water to flow through the brew head **A12**.



Attention:

When rinsing it out, it is important that the portafilter and basket are NOT inserted.

Cleaning the outer surface

- Wipe the outer surface of the appliance with a lightly dampened cloth and then wipe it thoroughly dry.

Cleaning the water tank

- At least once per month, clean out the water tank **A5** and lid **A4**. Rinse it out using clean water with the addition of a small amount of neutral kitchen detergent. Then rinse it out thoroughly using clean water, dry it and put it back in its place.

Descaling

- When the descaling indicator light **A14** is lit, it is necessary to perform the descaling process.
- Use a descaling agent specifically intended for descaling espresso machines that is commonly sold in retail chains.

1. Prepare the descaling agent according to the instructions on the packaging of the descaling agent.
2. Pour the prepared solution into the water tank **A5** up to the max. mark.
3. Insert the plug on the power cord into a power socket and press the button ☺ **B1** to turn on the espresso machine. Button ☺ **B1** will start flashing, which means that the espresso machine is heating up to operating temperature.
4. Make sure that the portafilter **A11** is not installed in the brew head **A12**.
5. Place a container for capturing the water underneath the steam nozzle **A7**.
6. When button ☺ **B1** stops flashing, turn the control knob **A6** to symbol ☺ and the heated solution will start being dispensed.
7. Allow the solution to flow out through the steam nozzle **A7** until the dispensing stops automatically.
8. Turn the control knob **A6** to symbol ○.
9. Now move the container underneath the brew head **A12**.



Note:

If necessary pour the solution out of the container. Nevertheless, be very careful as the solution in the container is very hot.

10. Press button ☺ **B3** and the espresso machine will start dispensing the solution through the brew head **A12**.
11. Wait until the dispensing process stops automatically.
12. Now move the container underneath the steam nozzle **A7** and repeat steps 6. – 11. until all the contents of the water tank **A5** are emptied and indicator light **A13** is lit.
13. Take the water tank **A5** out of the espresso machine, pour out the remaining solution and fill the water tank **A5** with fresh water up to the max. mark.
14. Perform steps 6. – 11. to rinse out the espresso machine and remove the remains of the solution from the internal components of the espresso machine. We recommend that you pump out the entire water tank **A5**.
15. Now the descaling process is finished.
16. To use the espresso machine again, it is necessary to reset the descaling indicator light **A14**. While the espresso machine is turned off, simultaneously hold down buttons ☺ **B1** and ☺ **B4** for a time of 5 seconds. The descaling indicator light **A14** will reset

and will no longer be lit when the espresso machine is turned on the next time. Otherwise, it will be necessary to perform the reset again. After a successful reset, the espresso machine will again start to measure the volume of consumed water so that it can inform you about the next descaling.

Storage

- When not using the appliance for an extended period of time, disconnect the power plug from the power socket, allow the appliance to cool down and clean it according to the instructions provided above.
- Before storing it, check that the appliance and all its accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean and well-ventilated location not exposed to extreme temperatures and out of children's reach.

TROUBLESHOOTING

- The following table lists potential problems that may be encountered during the use of the espresso machine. Nevertheless, if the problem persists, turn off the espresso machine, disconnect the power plug from the power socket and contact an authorised service centre.

Problem	Cause	Solution
The espresso machine is not dispensing coffee.	There is no water in the water tank A5 .	Fill the water tank A5 with water.
	The holes in the basket are clogged.	Use a cleaning tool and clean out the basket.
	The water tank A5 is not correctly seated in the espresso machine.	Insert the water tank A5 correctly to open the input valve in the espresso machine.
	The espresso machine is clogged with limescale.	It is necessary to descale the espresso machine.
Coffee is leaking around the edge of the portafilter.	The portafilter A11 is incorrectly inserted.	Insert the portafilter A11 into the espresso machine correctly.
	The gasket on the brew head A12 is damaged.	Have the gasket replaced at an authorised service centre.
	The holes in the basket are clogged.	Use a cleaning tool and clean out the basket.
It is not possible to insert the portafilter A11 into the brew head A12 .	There is too much coffee in the basket.	Use the measuring cup to put coffee into the portafilter and remove any excess coffee from the portafilter.
After brewing coffee, the basket jams in the bottom part of the brew head A12 .		Reinsert the portafilter A11 and start the coffee brewing process. Then remove the portafilter A11 with the basket.
The espresso machine is not working and all the buttons are flashing.		Turn off the espresso machine, disconnect the power plug from the power socket and contact an authorised service centre.

TECHNICAL SPECIFICATIONS

Rated voltage range 220 – 240 V~
 Rated frequency 50 – 60 Hz
 Rated power input 1,400 W
 Noise level 75 dB(A)

The declared noise emission level of the appliance is 75 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.