

# ***VIENNA DIGITAL***



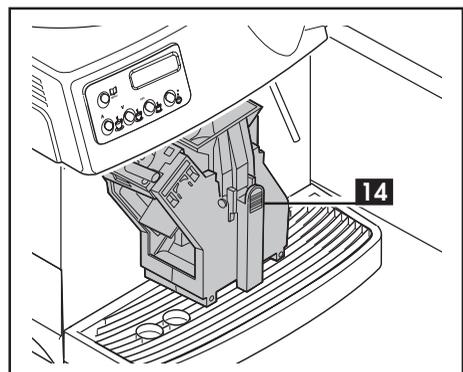
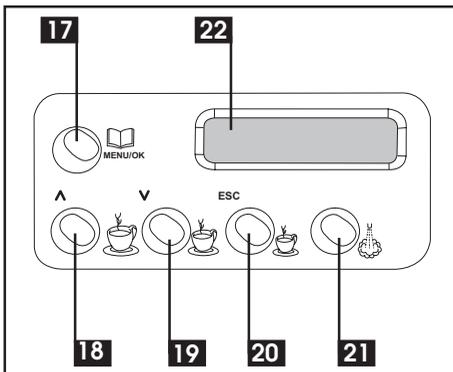
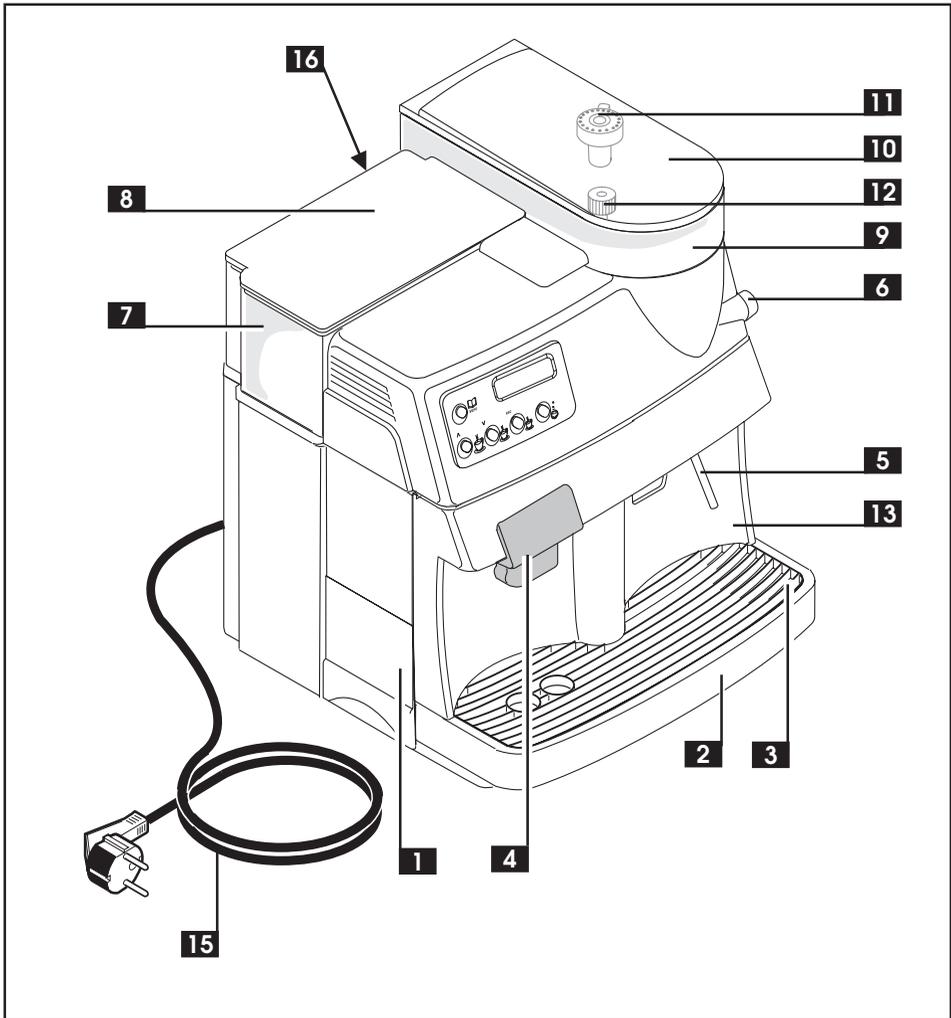
## **OPERATING INSTRUCTIONS**

READ THESE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE

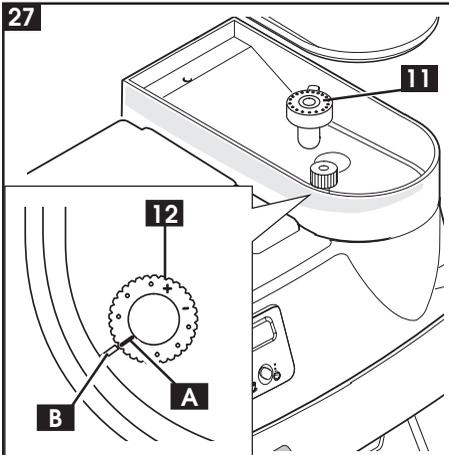
**FOR HOUSEHOLD USE ONLY** 

***Congratulations!***

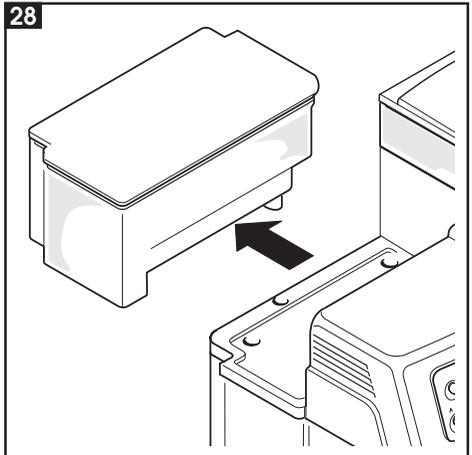
*Congratulations on choosing this top-quality espresso machine and many thanks your for you confidence in our products. Before operating the machine, we reccomend you read the following instructions thoroughly which explain how to use, clean and maintain the machine. For any other information, please contact the retailer or our company directly. We will be glad to provide you with any explanations you may need.*



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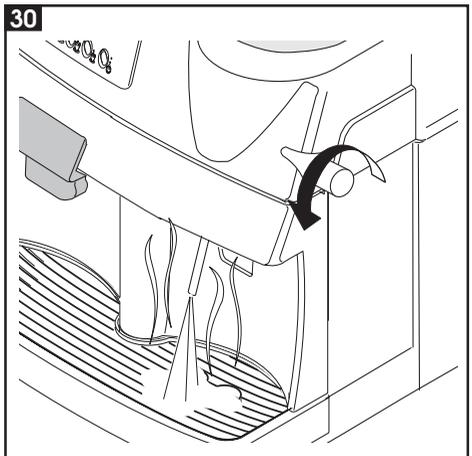
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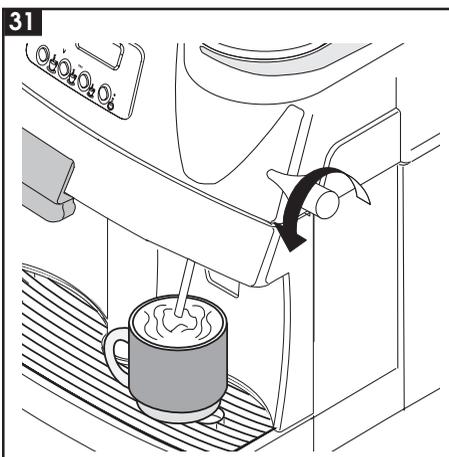
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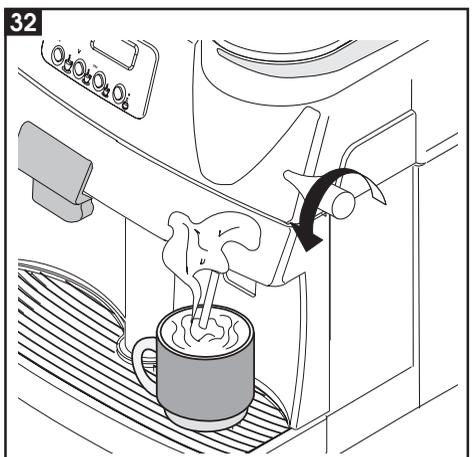
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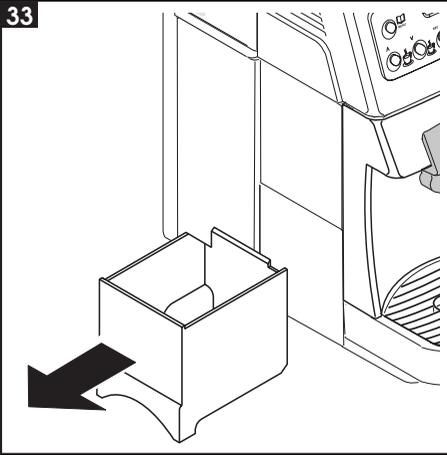
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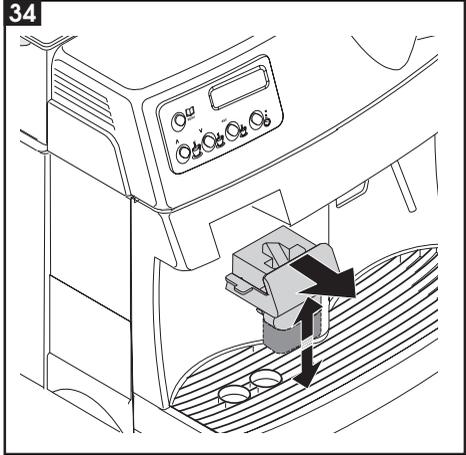
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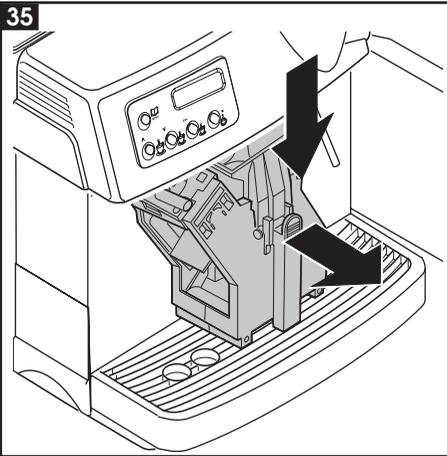
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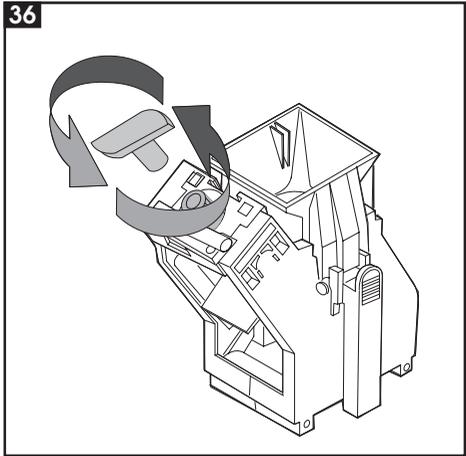
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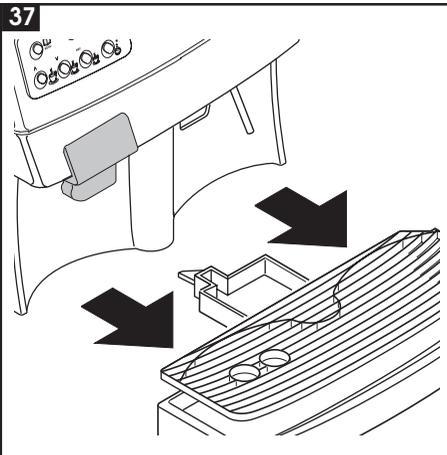
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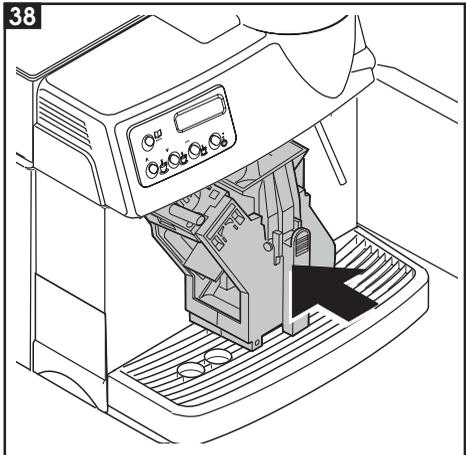
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Read these operating instructions carefully before using the machine

## 1 GENERAL INFORMATION

This coffee machine is ideal for preparing espresso coffee using coffee beans only and is provided with a device for dispensing steam and hot water.

The elegantly styled machine is designed for normal home use only; it is suitable for home use.

**Important.** The manufacturer accepts no liability for damage or injury caused by:

- improper use outside the defined operating parameters;
- repairs carried out by anyone other than authorized service centers;
- tampering with the power cable;
- tampering with any component of the machine;
- use of non-original spare parts and accessories.

In such cases the warranty will lose all validity.

### 1.1 To facilitate interpretation



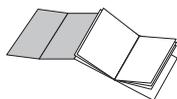
A warning triangle indicates all the instructions that are important for user safety. Follow these directions carefully to avoid serious injury!

#### 2

Illustrations, parts of the machine and control functions are referred to by number or letter, e.g. illustration 2 in this paragraph.

#### i

This symbol identifies the most important information for ensuring optimal use of the machine.



The illustrations corresponding to the text may be found on the inside cover flap. Keep this page open while reading the operating instructions.

## 1.2 How to use these operating instructions

Keep these operating instructions in a safe place and make them available to anyone else who should use the coffee machine.

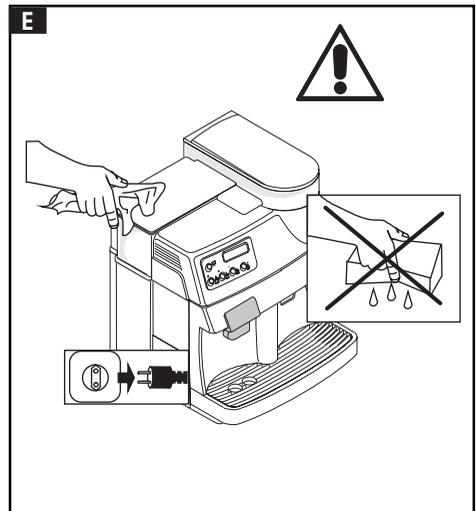
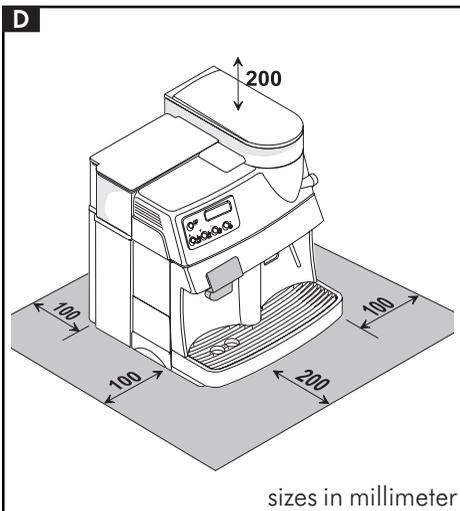
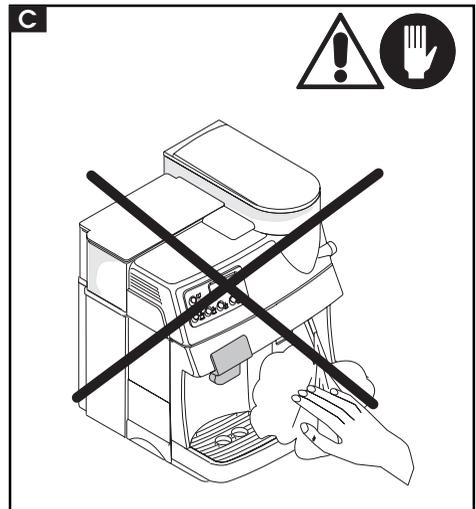
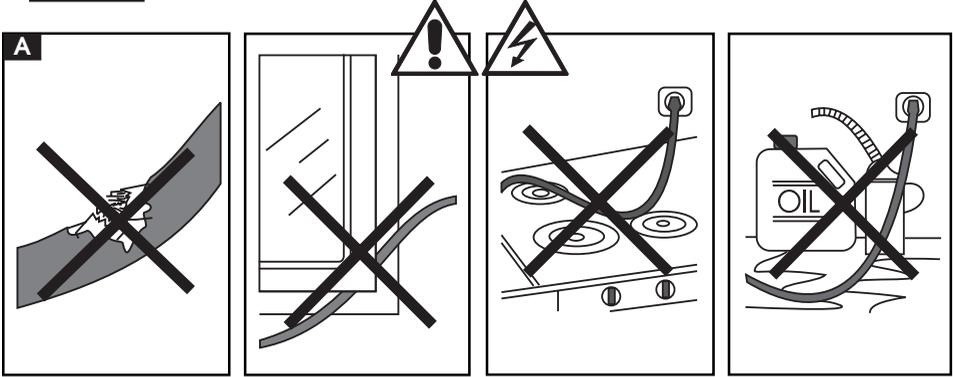
If you require any further information or meet with any problems not completely or sufficiently explained in these instructions, contact the experts.

## 2 TECHNICAL SPECIFICATIONS

Voltage rating	See rating plate on machine
Power rating	See rating plate on machine
Casing material	Thermoplastic
Size (w x h x d) (mm)	337 x 325 x 377
Weight (Kg)	8,5
Cable length (mm)	1200
Control panel	Front
Water container	Extractible
Power supply	See rating plate on machine
Water container capacity (lt.)	1,7
Coffee container capacity (gr)	350 of coffee beans
Pump pressure (bars)	13-15
Boiler	Aluminium
Safety features	Boiler pressure safety valve, safety thermostat.

The manufacturer reserves the right to change the machine's specifications in line with technological progress.

The machine conforms to European Directive 89/336/EEC (Legislative Decree 476 of 04/12/92), regarding the elimination of radio-television interference.



### 3 SAFETY RULES



**Never place electrical parts in contact with water: danger of short circuit! The superheated steam and hot water may cause scalding! Never aim the steam or hot water flow towards parts of your body, use caution when touching the steam / hot water nozzle: danger of scalding!**

#### Intended use

The coffee machine is designed for home use only.

To avoid risks, do not make any technical changes or use the machine for purposes other than those stated!

The coffee machine must be used exclusively by adults.

#### Power supply

Plug the coffee machine into a suitable mains outlet.

The voltage must correspond to the value indicated on the rating plate.

#### **A** Power cable

Never use the coffee machine if the power cable is defective.

You should have any defective cables or plugs immediately replaced by an Authorized Service Center.

Do not pass the cable around corners, over sharp edges or over hot objects and keep it away from oil. Do not use the cable to carry or pull the coffee machine. Do not remove the plug by tugging on the cable or touch it with wet hands. Make sure the cable cannot drop freely from tables or shelves.

#### **B** Protecting others

Do not allow children to play with the coffee machine. Children are not aware of the dangers connected with household appliances.

#### **C** Danger of burns

Avoid aiming the superheated steam and/or hot water flow at yourself and/or at others: **Danger of scalding!**

Always use the handles or knobs provided.

#### **D** Siting

Place the coffee machine in a safe place where no one can tip it over or be injured by it. Do not use the coffee machine outdoors. To prevent melting or damage to the casing, do not rest the machine on very hot surfaces or near open flames.

#### **E** Cleaning

Before cleaning the machine, it is indispensable to turn the button (16) to OFF and remove the plug from the mains outlet.

Also wait for the machine to cool down.

Never immerge the machine in water!

It is strictly forbidden to tamper with internal machine parts.

#### **D** Space for use and maintenance

To ensure that the coffee machine works properly and efficiently, you are advised to:

- Rest it on a perfectly level surface;
- Place it in an adequately lit, hygienic site with an electric outlet within easy reach;
- Ensure a minimum clearance between the machine and the walls as shown in the figure.

#### Storing the machine

If the machine is to remain out of use for a lengthy period, turn it off and pull out the plug. Store it in a dry place out of children's reach. Keep it away from dust and dirt.

#### Servicing/Maintenance

In the event of a breakdown, fault or suspected damage after a fall, immediately unplug the machine. Never operate a faulty machine. Maintenance and repairs are to be carried out exclusively by Authorized Service Centers.

The manufacturer will accept no liability for any damage caused by unauthorized servicing.

### Fire safety

In the event of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers. Do not use water or powder extinguishers.

## Machine components key

- |   |                      |    |                             |
|---|----------------------|----|-----------------------------|
| 1 | Dregs box            | 9  | Coffee bean container       |
| 2 | Drip tray            | 10 | Coffee bean container lid   |
| 3 | Cup rest grating     | 11 | Grind adjustment knob       |
| 4 | Coffee dispenser     | 12 | Coffee powder dose selector |
| 5 | Steam/hot water tube | 13 | Front door                  |
| 6 | Steam/hot water knob | 14 | Dispensing unit             |
| 7 | Water container      | 15 | Power cable                 |
| 8 | Water container lid  | 16 | Main switch                 |

## Control panel

- 22 Digital display

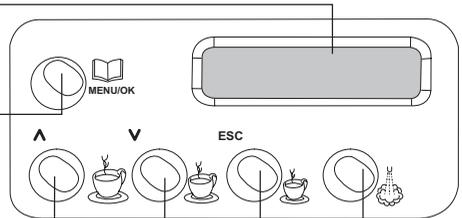
- 17 Energy saving key or **MENU/OK** key in the programming mode

- 18 Selection key for 1 or 2 cups of tall coffee or key **^** in the programming mode

- 19 Selection key for 1 or 2 cups of regular coffee or key **v** in the programming mode

- 20 Selection key for 1 or 2 cups of espresso coffee or key **ESC** in the programming mode

- 21 Steam selection button



## 4 INSTALLATION

For your own safety and the safety of others, you must strictly comply with the "Safety Rules" described in chap.3

### 4.1 Package

The original packaging was designed and made to protect the machine during shipping. We recommend keeping it for future transport purposes.

### 4.2 Preliminary operations

- Remove the packet containing the lid, the wrench for the dispensing unit and the cleaning brush from the packing materials.
- Take the coffee machine out of its packing and position it in a suitable place conforming to the requisites described in the safety rules (chap.3.)
- Fit the coffee container lid (10) onto the coffee container (9); store the dispensing unit wrench and cleaning brush in safe place.
- Make sure that the tray (2) with grating, the dregs box (1) and the dispensing unit (14) are correctly fitted and that the front door (13) is closed.
- Before plugging in the machine, make sure the button (16) is on OFF.

### 4.3 Turning on for the first time

- **28** Lift out the water container (7) and remove the lid (8). Rinse it out and fill it with fresh drinking water, making sure you do not overfill it. Lower the container back into place inside the machine and replace the lid.

 **Fill the container (7) only with cool, still water. Hot water or other liquids may damage the container and/or the machine. Always make sure there is enough**

water inside the container before starting the machine.

- **27** Take off the lid (10) and fill the container with coffee beans (9).
- Fit the lid of the coffee container back into place.

 **Fill the container (9) with coffee beans only. Ground or freeze-dried coffee or any other objects will damage the machine.**

- Insert the plug (15) into a suitable outlet.
- The button (16) is positioned on OFF. Simply press the button (16) to turn on the machine.
- Press the button (6); the machine will start heating up. The message

RINSING  
WARNING UP

will appear on the display. It will take the machine about 2 minutes to heat up. As soon as it reaches the right temperature it will perform a cleaning cycle. At the end of the cycle the message

SELECT PRODUCT  
READY FOR USE

appear on the display.

### 4.4 Loading the circuit

- **30** Position the steam tube (5) over the drip tray.
- Turn the knob (6) counterclockwise and wait until water flows out smoothly from the steam tube; to cut off flow, turn the knob (6) clockwise.

**i** **Note:** Before starting up for the first time, if the machine has been inoperative for a lengthy period or the water container has been completely emptied, it is advisable to load the circuit. The circuit should also be loaded whenever the

message

VENTILATE

appears on

the display.

- Once the above operations have been completed, the machine is ready to be used. When the machine has reached the operating temperature the display will

show the message:

SELECT PRODUCT  
READY FOR USE

To dispense coffee or steam and use the machine properly, you should carefully follow the instructions below.

## 5 PREPARING COFFEE

The machine is ready for use as soon as the message  appears on the display.

- The coffee dispenser may be adjusted to the desired height. This allows you to use cups of various sizes and the machine may be adapted to individual needs. After use, set the dispenser back in the original position.
- **29** Place one or two cups on the cup rest grating (3) and press the button for making the type of coffee preferred (18, 19, or 20).

### 5.1 Coffee grinder



**Warning!** The grinder adjustment knob inside the coffee container must be turned only while the coffee grinder is operating. Do not introduce ground and/or freeze-dried coffee in the coffee bean container.



It is strictly forbidden to introduce any material other than coffee beans. Inside the coffee grinder there are moving parts that may be dangerous; do not place your fingers

and/or other objects inside the grinder. Before performing any kind of operation inside the coffee container, switch off the machine and unplug it. Do not introduce coffee beans while the grinder is operating.

**i** The quality and flavor of your coffee will depend not only on the blend you use but also on how finely you grind it. The machine has a knob (11) for adjusting the grind. To adjust the grind, turn the graduated knob while the grinder is operating; the numbers on the knob indicated the fineness of the grind. Every machine is factory-regulated to a medium-sized grind; turn the knob to lower numbers to obtain a coarser grind, turn the knob to higher numbers to obtain a finer grind. The variation in the fineness of the grind will be noted only after three or four coffees have been dispensed.

**i** Use blends of coffee beans for espresso machines. Avoid using extreme grinding settings (e.g. 1 – 16); in these cases use different blends of coffee. Store coffee in an airtight container in a cool, dry place.

You should adjust the fineness of the grind when the coffee is not dispensed properly: Coffee pours out too fast = excessively coarse grind > set knob on a finer grind; Coffee drips out slowly and/or not at all = excessively fine grind > set knob on coarser grind.

### 5.2 Dose adjustment

**27** The machine allows you to adjust the amount of coffee (dose) to be ground according to your requirements. The manufacturer has set a standard dose that satisfies most needs: notch (A) corresponding to the point of reference (B).

Turn the knob (12) inside the coffee container counterclockwise to increase the dose of ground coffee; turn it clockwise to reduce the dose of ground coffee.

You must carry out the dose adjustment before pressing the button to dispense coffee. This system makes it possible to achieve optimal coffee making with all types of coffee commercially available.

### 5.3 Coffee dose per cup

The machine has been programmed for 3 types of coffee: American-style, medium-strength or espresso.

To adapt the programmed amounts to the cup size, place the cup beneath the dispenser, press the button for making the type of coffee desired (18, 19, or 20) and keep it depressed. In the digital field the

message  will appear.

When the cup has been filled to the desired level, release the button.

**i** **Important:** keep the button (18, 19, or 20) pressed down for the whole duration of the process.

### 5.4 Single or double coffee portion (1 or 2 cups)

- When you press the coffee-making button (18, 19, or 20) the machine will prepare one portion of coffee. To make two portions, press the button twice.
- You may stop dispensing at any time by briefly pressing the same button (18, 19, or 20)

**i** **Important:** the machine is equipped with an automatic pre-brewing system. The coffee blend is first moistened, the flow of coffee is briefly interrupted, and then the actual brewing process starts; the message

PREBREWING

appears on the display.

## 6 DISPENSING HOT WATER

**!** **Danger of scalding!** The steam may be preceded by brief sprays of hot water. The dispensing tube can reach very high temperatures: avoiding touching it directly with your hands.

**31** When the machine is ready to dispense coffee, proceed as follows:

- Place a cup and/or receptacle under the hot water/steam tube (5);
- Turn the knob (6) counterclockwise;

HOT WATER

will appear on the display.

- Dispense the desired amount of hot water; turn the knob (6) clockwise to cut off flow. The machine will return to the normal operating status; the display shows:

SELECT PRODUCT  
READY FOR USE

## 7 DISPENSING STEAM/ PREPARING CAPPUCCINO

The steam may be used to froth milk for cappuccino and to heat up beverages. The machine requires no pre-heating.

**!** **Danger of scalding!** The steam may be preceded by brief sprays of hot water. The dispensing tube can reach very high temperatures: avoiding touching it directly with your hands.

- When the machine is ready to dispense coffee, press the steam button (21). The

machine will take a short time to heat up. During preheating, the message:

STEAM  
WARNING UP

will be displayed.

- When the machine is ready to dispense steam, the display will show the message

STEAM  
READY FOR USE

- **30** Position the steam tube (5) over the drip tray, open the "hot water/steam" knob (6) for a few seconds to discharge residual water from the steam tube; in a short time only steam will issue from the tube.
- Close the knob (6).
- Fill the receptacle you want to use for making cappuccino to 1/3 with cold milk.

**i** Use only cold milk to ensure the best results when making cappuccino.

- **32** Place the tip of the steam tube in the milk to be heated and open the knob (6); slowly raise the receptacle, with gentle rotating movements, to obtain a uniform layer of foam.
- After dispensing the amount of steam desired, close the knob (6).
- The same procedure may be used to heat other beverages.
- After this operation, wipe the steam tube clean with a damp cloth.
- Upon completion of steaming, turn the function off by pressing the button (21).

### 7.1 Changing over from steam to coffee

- When you change over from the steam dispensing function to the coffee dispensing function, the display will show

OVERTEMPERATURE

- ; the machine is overheated and cannot dispense coffee.
- To dispense coffee, you must discharge

some water by turning the steam knob (6); the display will show

HOT WATER  
OVERTEMPERATURE

- When the message **OVERTEMPERATURE** is no longer displayed, you may cut off the flow of water by turning the steam knob (6) clockwise. The machine returns to the normal operating status; the display shows:

SELECT PRODUCT  
READY FOR USE

## 8 CLEANING AND MAINTENANCE

### 8.1 Basic cleaning

- Maintenance and cleaning may be carried out only when the machine is cold and disconnected from the power supply.
- Do not immerse the machine in water and do not place any of its components in a dishwasher.
- Do not use sharp objects or aggressive chemical products (solvents) for cleaning.
- It is recommended that you clean the water container daily; fill the container with fresh drinking water.
- Clean out the coffee bean container before refilling it.
- Use a soft cloth moistened with water to clean the machine.
- Do not dry the machine and/or its components in a microwave and/or conventional oven.
- Clean the machine compartment and the dispensing unit, we recommend emptying out the dregs box every day (1).
- The coffee dispenser (4) may be removed for cleaning. Pull it out and thoroughly rinse the dispensing channels with hot water.

### 8.2 Dispensing unit

- The dispensing unit (14) must be cleaned

every time you fill the coffee bean container or, in any case, at least once a week.

- Turn off the machine and pull out the plug.
- **37** Remove the dregs box (1) and drip tray (2), then open the service door (13).
- **35** Take out the dispensing unit (14), holding it by the handle and pushing the "PRESS" button. Use hot water only, **without detergents**, to clean the dispensing unit.
- **36** Make sure that there are no coffee residues on the two steel filters. You may remove the upper filter by unscrewing the plastic pin with the wrench provided.
- Thoroughly wash and dry all the parts of the dispensing unit.
- Replace the filter and use the wrench provided to tighten the plastic pin firmly into place.
- Thoroughly clean the machine compartment.
- **38** Holding the dispensing unit by its handle, fit it back securely into place inside the compartment.
- Then close the door and set the dregs box and drip tray back into place.

## 9 DESCALING

Descaling is necessary to remove lime scale from all surfaces and holes, thus ensuring a perfect operation of valves, heating controls and other important parts.

**i** **Note: due to the complexity of the coffee machine hydraulic circuit, the following descaling cycles (automatic and standard) do not allow the descaling of tubes.**

**In fact, easily accessible components such as the central unit (14) and its**

**plastic connection are excluded.**

The machine must be descaled every 3-4 months, according to the water hardness degree. A more frequent descaling is recommended wherever the water hardness degree is very high.

In case of hard water, a filter should be used both to improve the coffee quality and to protect the machine, thus reducing the descaling frequency.



**Note: for this purpose, use a descaling product suitable for coffee machines. Never use vinegar to clean the machine; it might damage it.**

To facilitate the above operation, the machine displays a message whenever it needs descaling:

DESCALIFY  
READY FOR USE

The machine will continue to dispense coffee, but should be descaled as soon as possible.

Descaling may be performed either manually or automatically by the machine itself.

### 9.1 Conventional descaling

- With the machine off, mix the descaling solution in the water container in a proportion of 1:1, following the directions on the package.
- Place a container under the steam/hot water tube (5) and slowly turn the steam/hot water knob (6) counterclockwise. Press the main power switch to turn on the machine and dispense approx. 3 dl of descaling solution through the nozzle.
- Set the knob (6) back in the initial position. Again press the main switch to turn off the machine and allow the solution to act for approx. 5 minutes.

- Repeat the above steps two or three times until the descaling solution inside the water container has been completely emptied through the nozzle.
- After descaling, thoroughly rinse out the water container (7) and fill it with fresh water. Turn the machine back on and rinse it thoroughly by discharging water (approx. 1.4 litres) through the steam/hot water nozzle.

In this manner you will eliminate any residues that might alter the taste of the coffee.

- The machine is again ready for use. To clear the message  press the “MENU/OK” key to go back to the programming mode. With the  $\wedge$  or  $\vee$  key, selection the function

 and activate it with the

“MENU/OK” key. The messages



and 

will be displayed in turn.

- Press the “MENU/OK” key. The message  will appear. Press the “MENU/OK” key again to clear the scale meter.

## 9.2 Automatic descaling

- Before starting the integrated descaling program, prepare the descaling solution in a proportion of 1:1 according to the directions on the package and pour it into the water container.
- Press the “MENU/OK” key. With the  $\wedge$  or  $\vee$  key, select the  function and activate it with the “MENU/OK” key.
- Place a large container (min. 1 litre capacity) under the steam/hot water

nozzle and slowly turn the knob (6). The message  will be

displayed to indicate that the automatic descaling cycle has begun.

It will be carried out at intervals until the message  appears.

- Again turn the knob (6) and press the “MENU/OK” key. The message



will appear.

Now you must thoroughly rinse out the water container, fill it with fresh water and place it back in the machine.

- Once again, place a large container under the steam/hot water nozzle and slightly turn the steam/hot water knob.

Allow the entire contents of the water container to flow out slowly through the nozzle until the message



is displayed. Close the

knob (6).

- At the end of the descaling operation, exit the program by pressing the “MENU/OK” key.

The message  will appear.

**i** **Note:** the duration of the descaling and rinse cycle is about 40 minutes.

**i** **Important:** regular descaling of the machine protects it from damage that may be costly to repair.

The warranty does not cover any faults caused by failure to descale the machine, improper use or non-compliance with the operating instructions.

## 10 PROGRAMMING

### 10.1 MENU/OK key

To switch over to the programming mode, press the “MENU/OK” key when the machine is ready for use. To select the function desired, press **▲** to go up or **▼** to go down one item in the display. To exit programming, press “ESC”

### 10.2 Selecting individual functions

Select the function desired with the **▲** or **▼** key. Activate the function desired with the “MENU/OK” key; use the **▲** or **▼** key to go through the variables that may be selected; press “MENU/OK” to memorize the variable selected.

**i** **Note:** by pressing “ESC” you may interrupt programming at any time without memorizing the changes; to memorize changes you must first press the “MENU/OK” key.

### 10.3 Description of programmable functions

#### ENERGY SAVING

When the machine is used infrequently, it may be switched over into the standby position. This function allows you to save on energy costs. However, we recommend turning off the machine completely by pressing the main switch (16) if it is to remain out of use for a long time. When the machine is turned back on, it only takes two minutes to heat up.

- Press the “MENU/OK” key. Select the  function with the **▲** or **▼** key and activate it with the “MENU/OK” key; the word  will

be displayed. To disable the  function, press the “MENU/OK” key.

#### RINSING

Immediately after being turned on, the machine automatically eliminates the residual water left in the circuit so as to ensure that the coffee will be made with fresh water

only. The  function is already programmed by the manufacturer.

- To disable this function, press the “MENU/OK” key. Use the **▲** or **▼** key to select the  function and activate it with the “MENU/OK” key. The words  or  will be displayed. Now use the **▲** or **▼** key to select the desired position and memorize it with the “MENU/OK” key. We recommend selecting the  function.

#### LANGUAGE

This function allows you to change the language of the display. You can choose among Italian, German, Portuguese, Spanish, English and French. The machine is usually programmed on the language of the country where it is to be sold.

- Press the “MENU/OK” key. Use the **▲** or **▼** key to choose the  function and then activate it with the “MENU/OK” key. The words  will

appear. Use the **▲** or **▼** key to select the language desired and memorize it with the “MENU/OK” key.

## WATER HARDNESS

Tap water may be harder or softer depending on the region. For this reason, the machine may be adjusted according to the hardness of the tap water in the place where it is to be used; the degree of hardness is expressed on a scale of 1 to 4. The machine is already programmed on an average value (hardness 3). The hardness of the water in the machine should be adjusted according to the amount of lime and the degree of water hardness. Briefly dip (1 second) the strip provided in water and gently shake it. After a minute the test result is visible on the strip.

- Press the “MENU/OK” key. Use the **▲** or **▼** key to select the  function and then activate it with the “MENU/OK” key.
- The display will show , “Hardness 2”, “Hardness 3” or “Hardness 4”.
- Select the correct water hardness with the **▲** or **▼** key and memorize it with the “MENU/OK” key.

**i** **Important: descale the machine when it has reached the amount of water set for the degree of**

**hardness. The word**  **will appear on the display.**

## TEMPERATURE

To obtain hotter or less hot coffee, adjust the water temperature (Minimum, low,

medium, high and maximum).

- First use the **▲** or **▼** key to select the  function and then activate it with the “MENU/OK” key. An indication of the temperature will appear, e.g. .
- Press the “MENU/OK” key. Use the **▲** or **▼** key to select the temperature desired and memorize it with the “MENU/OK” key.

## PRE-BREWING

With the pre-brewing process, the coffee is slightly moistened before actual brewing. This brings out the full flavour of the coffee, lending it an excellent taste.

- Press the “MENU/OK” key. Use the **▲** or **▼** key to select the  function and then activate it with the “MENU/OK” key. The words ,  or  will appear on the display.
- Use the **▲** or **▼** key to select the setting desired and memorize it with the “MENU/OK” key.

## PRE-GRINDING

With the pre-grinding process, the machine grinds twice: the first time for the type of coffee selected, the second time for the subsequent coffee (not yet selected). This function is useful only if you have to make different types of coffee at the same time (e.g. during a visit or a party).

- Press the “MENU/OK” key.

- Use the  $\wedge$  or  $\vee$  key to select the  function and then activate it with the "MENU/OK" key. The words  or  will appear on the display. Use the  $\wedge$  or  $\vee$  key to select the setting desired and memorize it with the "MENU/OK" key.

## TOTAL COFFEES

This function allows you to count how many coffees the machine has already made.

- Press the "MENU/OK" key. Use the  $\wedge$  or  $\vee$  key to select the  function and then activate it with the "MENU/OK" key. The total number of coffees will be displayed, e.g. 

## DESCALING

This function allows you to descale the machine using the integrated program. Once the amount of water set for the degree of hardness is reached, the message  will appear on the display. The machine should be descaled no later than at this time.

- Press the "MENU/OK" key. Use the  $\wedge$  or  $\vee$  key to select the  function and then activate it with the "MENU/OK" key. The word  will be displayed.

 **Important:** before starting the descaling cycle, carefully read the directions on "Descaling" par.9. Never descale the dispensing unit. That is to say, never press the coffee-making buttons (18, 19 or 20), whenever there is a descaling agent in the water container. You may cause damage to the dispensing unit.

## DESCALING INDICATOR

The machine indicates after how many litres of water (remaining quantity) it will need descaling.

- Press the "MENU/OK" key. Use the  $\wedge$  or  $\vee$  key to select the  function and activate it with the "MENU/OK" key. Two messages will be displayed in turn:  and, for example, .
- Again press the "MENU/OK" key. The message  will be displayed. By pressing the "MENU/OK" key again, you will clear the meter.

 **Note:** if you do not wish to clear the meter, press "ESC".

 **Important:** it is recommended to clear the scale meter each time after descaling so that you will not forget to descale the machine.

## TIMER

It is possible to program the machine to switch over automatically from the

 function to the

ENERGY SAVING

after a certain time has lapsed. It is initially set at 5 hours but may be adjusted from 0 to 12 hours, with 15-minute intervals. The timer goes back to zero after every dispensing operation. The setting of "0:00" means that the timer is off.

- Press the "MENU/OK" key. Use the  $\wedge$

or  $\vee$  key to select the **TIMER**

function and activate it with the "MENU/OK" key. The indication

STANDBY  
AFTER: 0:00

will be displayed.

- Use the  $\wedge$  or  $\vee$  key to select the time desired and memorize it by pressing the "MENU/OK" key.

## CLEANING CYCLE

This function allows you to execute a cleaning cycle in which all the coffee-dispensing parts are cleaned with water.

**i** During the cleaning cycle it is advisable for someone to be present to supervise the operation.

- To start the cleaning cycle press the "MENU/OK" key and use the  $\wedge$  or  $\vee$

key to select the **RINSING CYCLE**

function; press the "MENU/OK" key to access the function. Press the "MENU/OK" key again to start the cleaning cycle.

- When the cleaning cycle has been completed, the message

FILL WATERTANK

appears on the display. At this point, fill the water container and the machine will automatically return to the normal

operating status.

SELECT PRODUCT  
READY FOR USE

will

appear on the display.

## 11 LEGAL INFORMATION

- These instructions include information on how to use the machine correctly, its functions and its maintenance.
- If these instructions are followed closely no risks should be run in using the appliance and all necessary safety requirements regarding function and maintenance should be upheld.
- If more information is required or if a particular problem not dealt with or insufficiently explained in these instructions should arise, the customer should contact his/her local dealer or the manufacturer directly.
- We would also like to bring to the customer's attention that these instructions are not part of any previous or existing convention, agreement or legal contract and hence have no legal bearing.
- The obligations of the manufacturer are based on the relative contract of sale which includes the complete and exclusive regulation regarding guarantee requirements.
- The terms of the guarantee are in no way affected by these instructions.
- The instructions contain information protected by copyright laws.
- The instructions may not be photocopied or translated into a foreign language without the manufacturer's written permission.

## 12 DISPOSAL OF THE APPLIANCE

- An appliance that is no longer in use must be rendered unworkable.
- Remove the plug and cut the mains cable at the base.
- Take unused appliances to a qualified disposal centre.



Problems	Causes	Remedies
The machine does not turn on	The machine is not connected to the electricity mains	Connect the machine to the electricity mains
	The service door is open	Close the door
The automatic coffee brewing does not start	BREW UNIT MISS	Insert and lock the central unit
	The steam key is being pressed	Clean the central unit
	BREWUNIT BLOCK	Deactivate the steam function and drain the machine
	FILL WATERTANK	Fill with water or coffee beans and restart the cycle
	COF. BEANS EMPTY	
	OVERTEMPERATURE	
	DREGDRAW. MISS	Fit the coffee grounds container properly
	GRINDER BLOCKED	Clean the grinder
The coffee is not hot enough	The cups are cold	Warm up the cups
No hot water or steam is dispensed	The opening of the steam tube is clogged	Clean the opening of the steam tube with a pin
No coffee is dispensed	Dispensing unit is dirty	Clean the unit (Par.8.2)
Coffee drips out slowly	Coffee ground too finely	Change the coffee blend or adjust the grinder as directed in par.5.1 Reduce the dose par.5.2
	Dispensing unit dirty	Clean the dispensing unit (Par.8.2)

Problems	Causes	Remedies
The coffee is not creamy on the surface	The blend is not suitable or the coffee is not freshly roasted or is ground either too finely or too coarsely.	Change the coffee blend or adjust the grinder as directed in par.5.1 Increase the dose par. 5.2
Coffee leaks outside the dispensing unit	Dispensing unit clogged	Clean the dispensing unit and its outlets
The machine takes too long to heat up or the quantity of water dispensed from the tube is limited	The machine circuit is clogged by scale	Descalcify the machine
The dispensing unit cannot be taken out	Dispensing unit out of place	Turn on the machine. Close the service door. The dispensing unit will automatically go back into place.
	Dregs box still in place	Remove the dregs box before taking out the dispensing unit

**If you have a problem that is not dealt with in the above table or is not resolved by any of these solutions please contact an authorised service centre.**

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