



**Solis**

# **SOLIS MASTER TOP**

Bedienungsanleitung  
Mode d'emploi  
Istruzioni per l'uso  
Operating Instructions

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24-45

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68-89

**PLEASE OBSERVE THE SAFETY INSTRUCTIONS.**

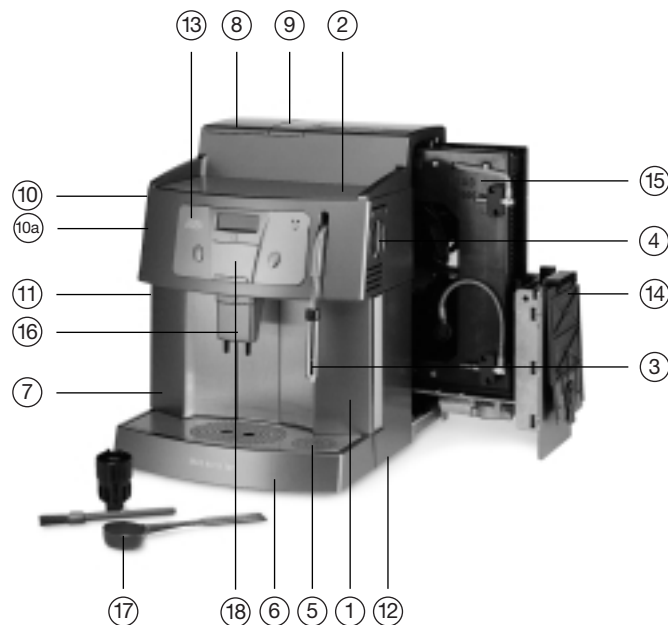
Dear Customer,

*Congratulations on acquiring this new SOLIS MASTER TOP FULLY AUTOMATIC ESPRESSO MACHINE, a Swiss quality product. Please read these instructions carefully and follow them. By doing so, you and your guests will truly enjoy your SOLIS MASTER TOP. Please keep these instructions in a safe place. If you are not sure about anything or would like more information, please ask your local dealer or us. We are always ready to help.*

SOLIS LTD

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**Legend:**

- 1 Removable water container
- 2 Warming plate for cups
- 3 Swiveling steam and hot-water nozzle with cappuccino nozzle
- 4 Hot-water/steam knob
- 5 Cup tray
- 6 Removable drip tray with fill-level indicator
- 7 Removable container for waste coffee
- 8 Bean-container with cover
- 9 Funnel for ground coffee with cover
- 10 Grinding adjustment
- 10a Indicator for grinding adjustment
- 11 Main switch O–I
- 12 Built-in rotating ring
- 13 Control panel
- 14 Service door (2 parts)
- 15 Brewing unit with drawer for waste coffee
- 16 Removable and adjustable coffee delivery system
- 17 Accessories: measuring spoon, multi-tool adjustment knob and cleaning brush
- 18 Panel cover












Open panel cover, so that all keys and LEDs are visible.














## Control panel:

- 1 Operating switch ON/OFF
- 1a Indicator: ON/OFF
- 1b Indicator: stand-by
- 2 Selector key for café crème 1 or 2 cups
- 3 Cleaning key
- 4 Pre-selector for ground coffee for products 2,8 and 9
- 5 Quantity keys +/- for programming
- 6 Decalcifying key
- 7 Programming key
- 8 Selector key for espresso 1 or 2 cups
- 9 Selector key for pot of coffee
- 10 Indicator: espresso 1 or 2 cups
- 11 Indicator: ground coffee
- 12 Indicator: pot of coffee
- 13 Indicator: café crème 1 or 2 cups
- 14 Indicator: cleaning/rinsing
- 15 Panel cover (open)

## Control indicators:

- 1–6 Programmed value indicators
-  Control indicator for water quantity programming
-  Control indicator for coffee quantity programming
-  Temperature indicator green
-  Control indicator insufficient water
-  Control indicator insufficient beans
-  Control indicator waste coffee container full
-  Control indicator malfunctioning/brewing unit
-  Control indicator decalcifying
-  Control indicator cleaning/rinsing

## Indicator explanations:

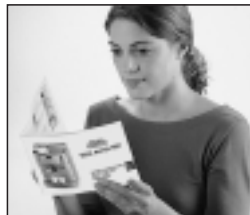
- 1–6 **The LED indicators 1–6** display the programmed values for coffee quantity, temperature, stand-by and status.  
**Lit when** programming water quantity.  
**Lit when** programming coffee quantity.  
 **Indicates** the correct operating temperature.  
 **Flashes** as soon as there is too little water in the tank or the tank is removed.  
 **Lit as soon as** pump is unable to pump water. In this case the appliance must first be vented (see trouble-shooting 14.0 point 4).  
 **Lit as soon as** bean container is empty. Switches off as soon as container is re-filled and an appropriate selector key is pressed.  
 **Flashes** if bean container cover is removed or is not properly positioned.  
 **+1 Lit when** the grinder is blocked. (To clear, see point 12.3, grinder cleaning.)  
 **Lit when** waste coffee container is full, switches off automatically after emptying and refitting the container.  
 **Flashes** if waste coffee container is removed.  
 **Flashes** if brewing unit is not properly inserted or if service door is not properly closed.  
 **Lit together with a number on the programming indicator.** This indicates a serious malfunction of the unit. In this case, please contact the SOLIS customer service.  
 **Flashes** as soon as cleaning is required after 250 operations.  
 **Lit when** the cleaning or rinsing program is in operation.  
 **Indicates** that decalcifying is necessary. Switches off as soon as the decalcifying program is completed.  
  - **Stand-by indicator.** Lit if appliance has been switched off with operating switch. In the stand-by mode the appliance uses very little electricity.

## 1.0 Safety instructions

Children do not understand how dangerous electrical appliances can be. For that reason, children should never be allowed around electrical appliances without supervision.



Do not use the appliance without first studying the user manual or being shown how to operate it.



Never use an appliance with a faulty cord. When using an extension cord, this must also be in perfect condition. Place extension cords in such a way that tripping over it is not possible. Keep children and domestic animals away from the appliance.



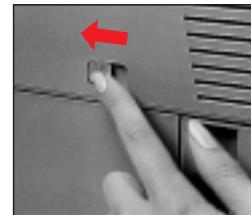
In the case of damage, the appliance must only be opened by an authorized service technician and repaired with original spare parts and accessories. If not the manufacturer declines all liability. This also applies to damaged cords since special tools are required.



Do not immerse the appliance in water and do not use the appliance with wet hands.



The appliance should not be left switched on without supervision. For safety and energy-saving reasons we recommend that the appliance be switched off over-night and during absences (for short absences, the appliance can be switched to stand-by mode with the operating switch ①). For appliances connected to the water supply, the water tap must be closed. The socket to which the appliance is connected must be earthed. For your safety, we recommend the use of an earth leakage safety adapter (available from your electrical store).



Place the appliance on a firm, level surface. The surface must not be warm or hot. Choose a position, which is out of reach of children and pets.



Be careful when touching the steam nozzle as it becomes hot when in use (danger of scalding).



Before cleaning the appliance, always remove the mains plug. Do not allow the cord to come into contact with hot parts of the appliance.



Do not expose the appliance to external climatic conditions (rain, snow, frost etc.).



When you unpack the appliance, please check that the voltage indicated on the rating plate is the same as your mains supply.



## 2.0 General comments

Do not operate the appliance without water.



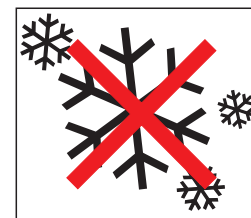
The appliance is intended for the preparation of coffee, hot water and steam and must not be used for any other purpose. The appliance is designed for domestic and commercial use. If it is used for commercial purposes, the warranty conditions will change. Please observe the guarantee conditions.



The original packaging has been made especially strong so that the appliance can be sent by post. **Please retain the packaging in case it should be necessary to return the appliance.**



The appliance may be damaged by frost. For this reason, it must be protected against frost and should not be left overnight in a car during winter.



### 3.0 Starting up/Before using for the first time

**3.1 Fill the water container with cold water** (max. 2.4 liters). Insert it in the appliance from the front and press home firmly so that the valve at the back opens.


**Note:** Use only fresh cold water to fill the container. Do not use mineral water, milk or any other liquid.



### 3.2 Pull the required length of cord out from the back of the appliance.

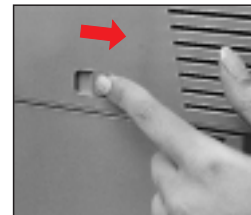
Leave the rest in the special cable compartment. Connect the appliance to an earthed socket. Close the cable compartment with the cover.



**3.3 Make sure that the hot water/steam knob is in the steam position**  to ensure that automatic venting can occur after switching on the appliance.



**3.4 Turn the main switch O-I ON. The appliance is now switched on but in the stand-by mode.**




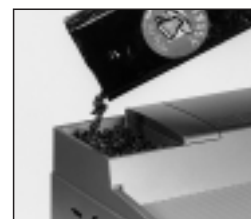
**3.5 Press the operating switch ①.** The appropriate indicator (1a) is lit and the appliance heats up. **At the same time, the water pump starts to operate and fills the system with water and the appliance is vented automatically.**



**3.6 As soon as the automatic venting is completed** (water pump stops operating), **close the hot water/steam knob again.** **Note:** the automatic venting functions only provided the hot water/steam knob is turned to the steam position. **If this is not the case, the knob must be turned to the steam position.**





**3.7 Fill the bean container with beans** (max. 320 g). Close the bean container with the cover. **Note:** Only pure coffee beans may be used. Coffee with a caramelized or aromatized content must not be used. If the control indicator  flashes, the cover is not properly closed and the appliance will not operate.





**3.8 The appliance is ready to operate**

only when the green temperature indicator  is lit. **Note:** When operating the appliance an automatic rinsing of the brewing unit takes place. The rinsing operation takes place whenever the appliance is switched on from cold.

**During the rinsing operation (indicated with the control indicator  (14), the appliance cannot make coffee.**




**3.9 Press selector key 2** and the first coffee will be produced. **The first cup of coffee after initially operating the unit is not fit for consumption** since the grinder must first be filled. Please only consume the subsequent cups of coffee.


**Important:**

**Never operate the appliance without water. For reasons of hygiene, we recommend to rinse the unit after any long period of non-use (e.g. after holidays). For this purpose, place a large container under the hot water nozzle and turn the knob to the hot water position. Allow approx. 2 dl of water to**



**flow and close the knob again. This operation is also necessary if the water reservoir has not been properly inserted and the indicator  is lit.**

**4.0 Making coffee with beans**

It is assumed that the appliance is ready to operate in accordance with point 3.0 Starting up, i.e. the reservoir is filled with water, the bean container is filled with beans and the temperature indicator  shows green.

**4.1 When the appliance is ready to operate, place 1 or 2 cups on the drip tray and press the appropriate switch.**

By pressing the espresso (8) or café crème (2) key once or twice, one respectively two cups will be produced. The SOLIS MASTER TOP is equipped with an automatic pre-brewing system. The ground coffee is pre-wet, the flow of water is briefly stopped and only then will the actual brewing operation start.

**Note:** You have the possibility to stop the brewing operation any time by briefly pressing the appropriate selector key. With the SOLIS MASTER TOP you also have the option to use very large cups or even tall glasses. Simply push back the coffee delivery system (Do not forget to position the coffee delivery system in the normal position again).



### 5.0 Making coffee with ground coffee (2nd type of coffee)

Remove the cover from the ground coffee funnel and place max. 1 or 2 level measuring spoons of ground coffee (for 1 or 2 cups) in the funnel (only use the measuring spoon supplied with the appliance).



### 5.1 Press the selector key ground coffee (4). (The yellow control indicator ☐ (11) will be lit).



5.2 After having placed 1 or 2 cups on the drip tray, also **press the desired selector key (1 x for 1 cup, 2 x for 2 cups)**. The brewing cycle will be completed automatically.

**Note:** If after pressing the selector key for ground coffee no additional selector key is pressed within approx. 2 minutes, the yellow control indicator for ground coffee will be switched off. In this case, again press the selector key for ground coffee as well as the appropriate selector key.



**Important:** Never use water-soluble, freeze-dried instant coffee or similar products. Use only pure ground coffee beans without additives. Never put more than 1 or 2 level measuring spoons of ground coffee in the funnel at a time. This is not a storage container and the ground coffee must be used at once.



### 6.0 Making hot water

For tea, broth etc. It is assumed that the appliance is ready to operate in accordance with point 3.0 Starting up, i.e. the reservoir is filled with water and the temperature indicator ☐ shows green.



6.1 Place glass or cup directly underneath the hot water/steam nozzle and turn the knob to the hot water position ☐. Hot water will now flow automatically.




6.2 When sufficient hot water has been obtained, close the knob.

**Note:** Do not turn the knob beyond the middle position since otherwise it will be in the steam position.



### 7.0 Making steam

For heating milk and cappuccino or other drinks. It is assumed that the appliance is ready to operate in accordance with point 3.0 Starting up, i.e. the reservoir is filled with water and the temperature indicator  shows green.

**Note:** With the SOLIS MASTER TOP you can obtain steam at the same time as making coffee. This is possible thanks to a separate heating system for steam.



**Note:** It is recommended that after use, the steam nozzle is immediately cleaned of any residues. Following this, draw approx. 0.5 dl of hot water, as this will prevent any possible clogging up of the nozzle.



**Important:** The steam nozzle will become very hot when drawing hot water or steam. To prevent scalding, avoid direct contact with the skin.



### 7.1 Turn the knob slowly to the steam position

and let the condensed water run into the drip tray and then turn the knob to the off position. Then swing the steam nozzle outwards and immerse into the liquid to be heated. Slowly open the rotary knob and heat the liquid by making circular movements from bottom to top.



**7.2 When no more steam is required, turn the knob slowly off again.** Swing the steam nozzle back to the drip tray.



### 7.3 Making steam with the special Cappuccino steam nozzle (accessory).

It is preferable to use this special steam nozzle. Simply insert it from below over the steam nozzle and proceed as per point 7.1. Thanks to this special nozzle, your beverage will be heated in the shortest possible time. Ideal for the preparation of Cappuccino. For cleaning, the outer part of the nozzle can be dismantled.



### 8.0 Programming

Your SOLIS MASTER TOP is pre-programmed at the factory for ideal results. However, you have the possibility to program the unit according to your individual preferences.

#### 8.1 Programming of water quantity for the selector keys 2, 8 and 9.


Proceed as follows:

- a) Press the programming key  once.** The control LED  is lit



- b) Place a cup under the coffee delivery system and press the appropriate selector key (2, 8 or 9).**



- c) When the cup is filled to the desired level, press the programming key  again.**  
The new water quantity is now programmed until you change it by re-programming the unit.





**IMPORTANT:** Programming for 2 cups is not necessary, as this is automatically derived from the programming for one cup!

#### 8.2 Programming of coffee quantity

for the selector keys 2, 8 and 9. The strength of the coffee is determined by the amount of coffee used and this depends on the duration of grinding. For every selector key you can freely program the quantity of coffee to be used.

Proceed as follows:

- a) Press the programming key  twice.** The control LED  is lit.






- b) Press the desired selector key (2, 8 or 9).**



- c) The coffee quantity set is now indicated in the programming display with a value of from 1 to 6.**



Coffee quantity display

			
1 (min.)	approx. 6 g		approx. 9 g
6 (max.)	approx. 12 g		approx. 16 g

- d) Adjust the desired coffee quantity with the +/- quantity selector key.



- e) By pressing the programming key <sup>Ⓜ</sup> the selected coffee quantity is programmed. The coffee quantity is now programmed until you change it by re-programming the unit.

**IMPORTANT:** The programming of the coffee quantity for the double products is automatically derived from the programming of the single products.



## 8.3 Temperature programming (value from 1 to 6)

Your appliance is adjusted to a medium temperature. If you wish to change the operating temperature, please proceed as follows:

- a) Press the programming key <sup>Ⓜ</sup> three times. The temperature set is now indicated in the programming display with a value of from 1 to 6.



- b) The desired temperature can now be adjusted with the +/- keys, whereby 6 represents the maximum and 1 the minimum temperature.



- c) By pressing the programming key <sup>Ⓜ</sup> the selected temperature is programmed.

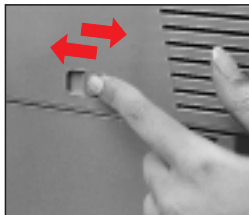
The temperature is now programmed until you change it by re-programming the unit.



## 9.0 Special programming functions

**9.1 Pre-brewing function.** The standard factory settings include the pre-brewing function for the products 1 espresso, 2 espressos and one café crème which allows optimum use of the ground coffee. However you have the option of switching this function off for the mentioned selector keys. For the pot of coffee product, pre-brewing can be included if required. (Note: For the product 2 café crèmes, pre-brewing cannot be included.)

- a) Switch off the appliance at the main O-I switch (11) and switch it on again. The appliance is now in the stand-by mode.



- b) Press the desired selector key and keep it depressed. Switch on the appliance with the operating key ① (1). To re-install the pre-brew function, repeat the described operation.



**IMPORTANT:** If the pre-brewing function is included for 1 espresso, it is also included for 2 espressos.

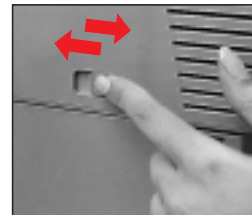
## 9.2 Rinsing function

After switching on the appliance from cold, the unit is automatically rinsed. On switching the appliance to standby or when the appliance automatically switches to standby, the appliance is also rinsed. The green LED (1a) flashes during the rinsing procedure.

## 9.3 Stand-by mode setting

The appliance switches automatically to stand-by mode after five hours of non-use (the indicator is lit). You may change the time according to your wishes or switch off the stand-by function completely.

- a) Switch off the appliance at the main O-I switch (11) and switch it on again. The appliance is now in the stand-by mode.




- b) Keep the programming key ① and pre-ground key ② depressed and simultaneously switch on the appliance with the operating key ①.




- c) The time set is now displayed (1–6) on the programming display and can be changed with the +/- keys.

1=1h / 2=2h / 3=3h / 4=4h / 5=5 h  
6= automatic stand-by mode is switched off.




- d) By pressing the programming key  the new value is programmed.

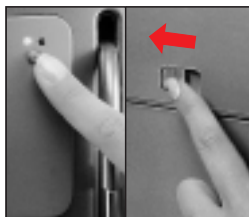
The new stand-by time is now programmed until you change it by re-programming the unit.

**Note:** For safety and energy-saving reasons we recommend that, after switching to standby (final rinse is made), the appliance be switched off at the main switch over-night and during absences. For short absences, the appliance can be switched to the stand-by mode with the operating key . For appliances connected to the water supply, the water tap must be closed.

#### 9.4 Status indicator

- a) By pressing the programming key  in stand-by mode, the following pre-set functions will be displayed:

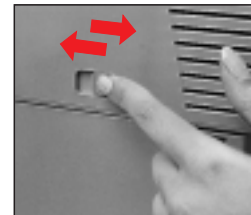
- if the product indicators are lit = the pre-brew function is operational,
- if the indicator cleaning/rinsing is lit = rinsing function is operational,
- the programming display indicates the time after which the appliance will automatically switch to the stand-by mode.





#### 9.5 Standard programming by the manufacturer

The appliance is programmed by the factory such that, under normal circumstances, perfect results are achieved. If you have changed the pre-set values with your individual programming, you can revert to the standard pre-set values if required.

- a) Switch off the appliance at the main O-I switch (11) and switch it on again. The appliance is now in the stand-by mode.



- b) Keep the programming key  (7) and the selector key espresso (2) depressed and simultaneously switch on the appliance with the operating key  (1). All the factory pre-set standard values are now set again.



#### 10.0 Grinder adjustment

The grinder is pre-set by the factory in such a way that perfect results are achieved with most coffee beans. However, you have the possibility to individually adjust the grinder.

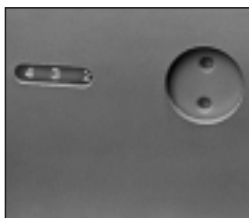
Using the multi- tool setting head you can adjust the grinder to the desired position. The actual position is indicated on the display:

**Position 1** = fine/turn clockwise

**Position 6** = coarse/turn anti-clockwise

The grinder is pre-set by the factory to position 3–4, which means an average fineness.

**Important:** The position of the grinder may only be adjusted when the grinder is running.



#### 11.0 Cup pre-warming

For perfect results, not only the blend of coffee and the quality of the water are important but also the temperature.

**11.1 Place the cups on the cup warming plate** (indirect heating by the radiation of the heating system).



**11.2 For fast pre-warming of cups,** we recommend that you rinse the cups with hot water from the hot water nozzle.



#### 12.0 Care and cleaning

If you always keep your SOLIS MASTER TOP machine clean, you will be sure of good quality coffee and will extend the useful life of the appliance. The SOLIS MASTER TOP is equipped with an automatic rinsing program and a fixed cleaning program. Together with the possibility of an additional manual hygienic cleaning of the brewing unit, you have the assurance of perfect cleanliness of the appliance.

#### 12.1 Daily and weekly care

Regularly clean the water reservoir (1), the drip tray (6), the cup tray (5) and the container for waste coffee (7). Simply use hot water and, when necessary, a non-scouring detergent. Do not clean in the dishwasher!





### 12.2 Cleaning the coffee delivery system

The coffee delivery system can be removed for cleaning. Use hot water and, if required, a non-scouring detergent. Under normal conditions, monthly cleaning is recommended.



### 12.3 Cleaning the grinder

Normally, the grinder cleans itself. It is sufficient to remove residues from the container with the brush supplied. **Under no circumstances put water in the bean container, as this will damage the grinding discs.**

Even with the most exclusive coffee blends it can happen that the beans contain minute stones. **The grinder is equipped with an electronic stone sensor**, which prevents any damage to the grinding discs. If a stone is caught in the grinding discs, the grinder will stop and the malfunction will be indicated on the control display ☒ +1.

**Clean the grinder as follows:**

**1. Unplug the appliance at the mains supply.**



**2. Remove the remaining beans from the bean container.**



**3. Using the multi-tool setting head, turn the grinding discs slowly clockwise until you can remove the stone or other foreign body.**  
It is easiest to remove the foreign body with a vacuum cleaner.



### 12.4 Cleaning of the brewing unit

**a) Rinsing of the brewing unit.** This is done automatically when the appliance is switched on and off. The rinsing operation takes approx. 1 minute and is shown by the indicator ☹ (14).

b) **Manual cleaning of the brewing unit.** At least once or twice a month, at the latest when the indicator flashes ☹ (after 250 operations) the brewing unit should be cleaned as follows:

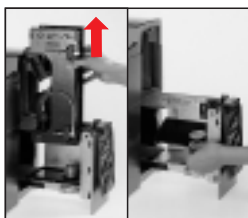
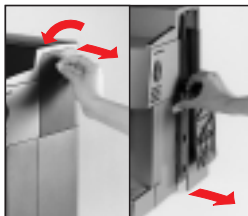
1. Switch appliance into stand-by mode and wait until the final rinse is finished and the red LED is on.



2. Open the service door on the side (14) and completely withdraw the brewing unit by pressing the handle (marked «press»).



3. Remove the brewing unit upward from the appliance. The waste coffee drawer (15) can now also be removed for cleaning.



4. Clean residue from the brewing unit with the brush supplied and thoroughly rinse in running warm water. Leave to dry completely. Do not clean in the dishwasher!



5. If there are still coffee residues in the service compartment, they are best removed with a vacuum cleaner.




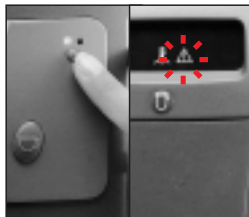
6. After the cleaning is complete, insert the waste coffee drawer and replace the brewing unit. **Note:** If the brewing unit cannot be replaced correctly, it was probably moved during cleaning. In this case, please adjust with the built-in lever.




7. Move the brewing unit to the normal position i.e. push the extractor completely in and close the door. On switching on the appliance, the brewing unit is automatically moved to the correct position.



**Important:** If the control indicator  flashes after switching on the appliance, the brewing unit is not properly inserted or the door is not properly closed.



## 12.5 Cleaning program (indicator flashes).

After 250 operations, the indicator  (14) flashes and indicates that cleaning is required. Even though you may continue to make coffee, it is recommended to clean the unit as soon as possible.





**Before starting the cleaning program, fill the water tank completely. Please also empty the drip tray. Now put a large container under the coffee delivery system. (For this purpose, the coffee delivery system can be moved back or removed completely).**



Proceed as follows:


1. Put a **SOLITAB** cleaning tablet (no poison class) and the small yellow circular sponge in the funnel for ground coffee.




2. Press the cleaning key  (3) for at least 4 seconds until the cleaning program starts. The cleaning program will now proceed automatically and is shown by the indicator . **Do not interrupt the cleaning process!**



After completion of the cleaning process, which will take about 5 minutes, the appliance is again ready to make coffee.

**The completion of the cleaning program will be indicated when the indicator  is no longer lit.**

**Important:** If during the cleaning process the indicator signals insufficient water , refill the water tank and re-install. The process will be completed automatically. **Under no circumstances should the appliance be switched off during the cleaning program!**




- 12.6 **Do not forget** to manually clean the brewing unit as described under point 12.4 b.



**Note:** If the brewing unit cannot be properly reinserted, it has probably been unintentionally moved during cleaning. In this case, please adjust with the built-in lever.

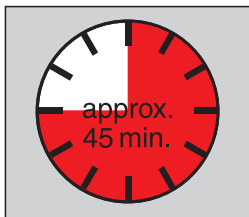


### 13.0 Decalcifying (control indicator flashes).

At the latest after 1325 operations the indicator  will flash and indicates that decalcifying is required. Even though you may continue to make coffee, it is recommended to decalcify the unit as soon as possible.

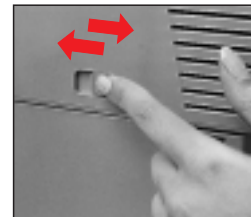


**Note:** It is always necessary to decalcify the unit even when using a water filter. If the water you are using is particularly hard, you may decalcify the appliance earlier. It would be an advantage to use the SOLIS AQUA-SELECT water filter. The SOLIS MASTER TOP is equipped with an automatic decalcifying program, which simplifies the process considerably. The decalcifying program takes approx. 45 minutes.



Please proceed as follows:

1. Switch off the appliance at the main O-I switch (11) and switch it on again. The appliance is now in the stand-by mode.





2. Remove the container for waste coffee.





3. Pour the **decalcifying agent SOLIPOL** in a 1:1 mixture (1 liter Solipol and 1 liter water) into the water container.





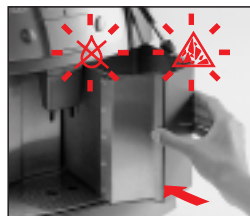
4. Put a large container under the steam nozzle and **open/turn the knob forward to the steam symbol !** Let the residual steam escape. The knob must remain in the steam position  during the whole decalcifying process!




5. Press the decalcifying selector key  (6) for **at least 5 seconds until the decalcifying process starts**. The decalcifying program will run automatically. **Please do not interrupt the decalcifying program!** During the decalcifying program the indicator  will be lit.



6. When the insufficient water  and decalcifying  indicators flash, thoroughly rinse the water tank, refill with fresh water and replace.

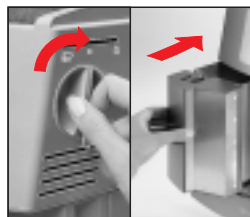


7. Now press the decalcifying key  again. The entire system will be rinsed with clean water until the decalcifying indicator is extinguished.



8. After completion, close the hot water/steam knob and replace the waste coffee container.

The unit is now decalcified and after putting into service is ready for making coffee.



**Important:** Regular decalcification of your appliance avoids expensive repairs. Any damage caused by an omission to decalcify, incorrect handling and failure to follow the instructions contained in this User's Manual will not be covered by the warranty. In particular, do not use vinegar to decalcify the appliance under any circumstances. This would severely damage the appliance.



## 14.0 Trouble-shooting and possible causes


Before returning the appliance for repair, please read the following points carefully. This will often solve the problem and save you a lot of difficulties.

### 1. Operating switch ① does not switch on the appliance

- The main switch O–I on the side is not switched on.
- The appliance is not properly connected. Check the fuse.

### 2. Control indicator flashes

- Brewing unit is not properly inserted or the door is not properly closed. Check!

If the control indicator flashes  together with a number on the control display:

- This indicates a problem which can only be solved by the SOLIS after-sales-service or an authorized technician.

### 3. Control indicators are lit/flashing

- Please see the explanations on control indicators

### 4. Pump creates loud noises and/or the control indicator is lit

- Water tank is not properly installed. There is air in the system. Properly install the water tank and vent the appliance by turning the hot water/steam knob to the position hot water until a regular jet of hot water emerges. Close the knob and the control indicator will be extinguished if a selector key is pressed.

**Note:** It is quite normal for the pump to occasionally start up automatically during operation. It automatically fills the system with water.

#### 5. Coffee has no foam

- Unsuitable coffee blend is used or coffee is no longer fresh.
- The coffee quantity selected is insufficient.
- Cups are too cold. Pre-warm.
- The correct operating temperature has not been reached.
- The temperature is too low. Re-program the temperature.
- The grinding is too coarse.

#### 6. Hot water/steam nozzle obstructed

- Clean nozzle openings with thin needle.

#### 7. Brewing unit cannot be removed or re-installed

- Brewing unit is not in initial position. Close the service door and switch on the appliance.
- On replacing, adjust the brewing unit with the built-in lever, since it may have been moved inadvertently.

#### 8. Appliance is not reacting to pressing the operating keys although it is switched on

- Operating temperature has not been reached during first use.
- The automatic rinsing program has not been completed and the indicator ☉ is lit.
- A control indicator is lit - see explanation on control indicators. Correct the fault.

If the problem cannot be solved after checking these points, please contact your dealer or the SOLIS after-sales service directly. We are happy to assist you.

**The SOLIS HOTLINE: Tel. 01/874 64 14 (for Switzerland only)**

#### 15.0 Service and maintenance

To ensure trouble-free and satisfactory operation, it is essential that the appliance is cleaned and decalcified regularly in accordance

with our recommendations. Despite regular care, every espresso machine is subject to normal wear-and-tear after intensive use for a long period. Regular checks by the SOLIS after-sales service center or any other authorized service center will extend the useful life of your appliance and ensure perfect coffee quality.

#### In Switzerland, send the appliance to:

**SOLIS PRODUZIONE SA, Customer Service,  
Centro SOLIS, 6850 Mendrisio**

**Tel. 091/646 16 65 / 646 81 36, Fax 091/646 03 62**

**For repairs in all other countries** in which SOLIS products are sold, **send the appliance** to the customer service center of the **SOLIS branch indicated on the warranty card.**

**Important:** In accordance with our warranty conditions, any service work may only be carried out by the SOLIS after-sales service center or any other authorized service center. Please use the special SOLIS Service Order Form.

#### 16.0 Useful tips about coffee

Good coffee depends not only on the appliance but also on the water, the blend of coffee, the grinding, the temperature etc.

You should keep the following tips in mind:

- Always use fresh coffee and dark roasts, such as the SOLIS products specially blended for use with espresso machines.
- Coffee should always be stored in a closed container in a cool place.
- If the coffee flows too quickly or too slowly, the reason is usually an incorrect grinding adjustment.

Coffee flows too quickly: adjust the grinder to a lower position, e.g. pos. 2

Coffee flows too slowly: adjust the grinder to a higher position, e.g. pos. 5

Recommended position: 3-4 as originally adjusted by the factory

**Important: the grinder position may only be adjusted while the grinder is running.**

- Coffee tastes best when you use pre-warmed cups. Please see point 11.0.

## 17.0 Recommended accessories

To simplify the care and maintenance of your SOLIS MASTER TOP, we recommend:

### Water filter SOLIS AQUA-SELECT:

helps to reduce the water hardness and therefore helps to prevent premature calcification.



### Cleaning tablets SOLIS SOLITABS:

Cleaning tablets especially suitable for espresso machines. Effectively remove coffee fat and residues and with regular use ensures a perfect result (no poison class).



### Decalcifying agent SOLIS SOLIPOL:

Especially suitable for the easy decalcifying of espresso machines.



**CAFE SOLIS coffee blends:** a variety of exclusive blends specially selected for espresso machines. They guarantee good coffee.



**SOLIS storage tin:** specially designed to store opened packets of coffee.



**In Switzerland,** these accessories are available from specialist stores, supermarkets and department stores or directly from **SOLIS MAIL SA, 6850 Mendrisio**  
Tel. 091/646 80 51, Fax. 091/646 25 32

**In all other countries** in which SOLIS products are sold, these accessories can also be obtained through the trade or directly from the **SOLIS subsidiaries** indicated on the warranty card.

## 18.0 Technical data

Voltage:	230 V (USA: 115 V)
Power consumption:	2200 Watts (two separate heating systems)
Water reservoir:	2.4 liters (2.5 quarts)
Dimensions:	(H x W x D) 415 x 310 x 395 mm (16.3 x 12.2 x 15.6 inches) incl. rotating ring
Cable length:	1.1 m (43.3 inches)
Weight:	15.7 kg (35 lbs)
Safety Certification:	SEV and international safety approvals

**CE** This product complies with the EMI regulations of the European Community (89/336/EWG) in accordance with the separate declaration of conformity.

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**SOLIS-Gesellschaften und Kundendienstzentralen:**  
**Sociétés et centres de service après-vente SOLIS:**  
**Società e centri di servizio clientela SOLIS:**  
**SOLIS Subsidiaries and Service Centres:**

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Internet: [www.solis.ch](http://www.solis.ch)

**Deutschland/Allemagne/Germania/Germany**

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