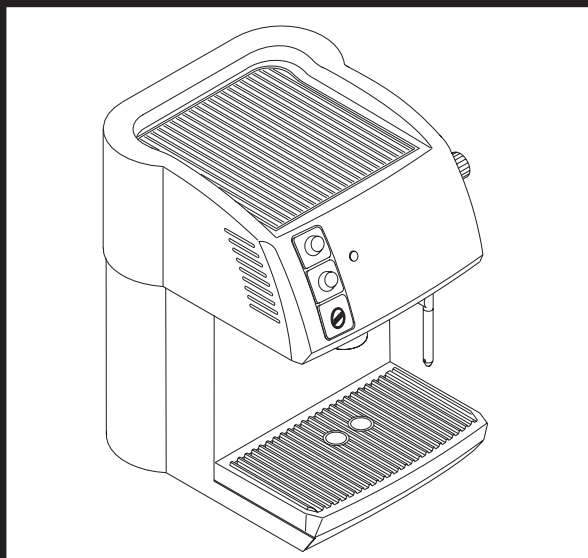


TYPE SIN 017R



**ISTRUZIONI PER L'USO
OPERATING INSTRUCTIONS
MODE D'EMPLOI
BEDIENUNGSANLEITUNG
INSTRUCCIONES DE USO
INSTRUÇÕES PARA USO
GEBRUIKSAANWIJZING**

LEGGERE ATTENTAMENTE QUESTE ISTRUZIONI D'USO PRIMA DI UTILIZZARE LA MACCHINA

READ THESE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE

LIRE ATTENTIVEMENT CE MODE D'EMPLOI AVANT D'UTILISER LA MACHINE

DIESE BEDIENUNGSANLEITUNG IST VOR DEM ERSTEN GEBRAUCH DER
MASCHINE AUFMERKSAM ZU LESEN

LEER ATENTAMENTE ESTAS INSTRUCCIONES DE USO ANTES DE UTILIZAR LA MÁQUINA

LER ATENTAMENTE ESTAS INSTRUÇÕES DE USO ANTES DE UTILIZAR A MÁQUINA

LEES DEZE GEBRUIKSAANWIJZINGEN AANDACHTIG DOOR, ALVORENS HET APPARAAT TE GEBRUIKEN

FOR HOUSEHOLD USE ONLY



Congratulazioni!

Ci congratuliamo con voi per l'acquisto di questa macchina per caffè espresso, di qualità superiore, e vi ringraziamo per la fiducia accordataci. Prima di mettere in funzione la macchina, vi consigliamo di leggere attentamente le istruzioni per l'uso che vi spiegano come utilizzarla, pulirla e mantenerla in perfetta efficienza. Se avete altre domande, rivolgetevi al rivenditore o direttamente alla nostra casa. Saremo lieti di darVi tutti i chiarimenti desiderati.

Congratulations!

Congratulations on choosing this top-quality espresso machine and many thanks for your confidence in our products. Before operating the machine, we recommend 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.

Félicitations!

Nous vous félicitons pour l'achat de cette machine à café espresso de qualité supérieure et Vous remercions pour Votre confiance. Avant de mettre la machine en marche, nous Vous recommandons de lire attentivement ces instructions qui expliquent comment employer, nettoyer et conserver la machine en parfait état de fonctionnement. Si Vous avez des questions à poser, nous Vous prions de contacter le détaillant ou directement notre maison. Nous Vous donnerons avec plaisir toutes les informations nécessaires.

Wir gratulieren Ihnen Kauf dieser Espressomaschine höchster Qualität und danken Ihnen für Ihr Vertrauen. Vor der Inbetriebnahme der Maschine empfehlen wir, diese Bedienungsanleitung sorgfältig durchzulesen, die Anweisungen über den Gebrauch, die Reinigung und die Pflege der Maschine gibt. Wenn Sie weitere Fragen haben, werden Sie sich bitte an den Händler oder direkt an uns. Wir werden Ihnen gerne alle notwendigen Erklärungen geben.

Felicidades!

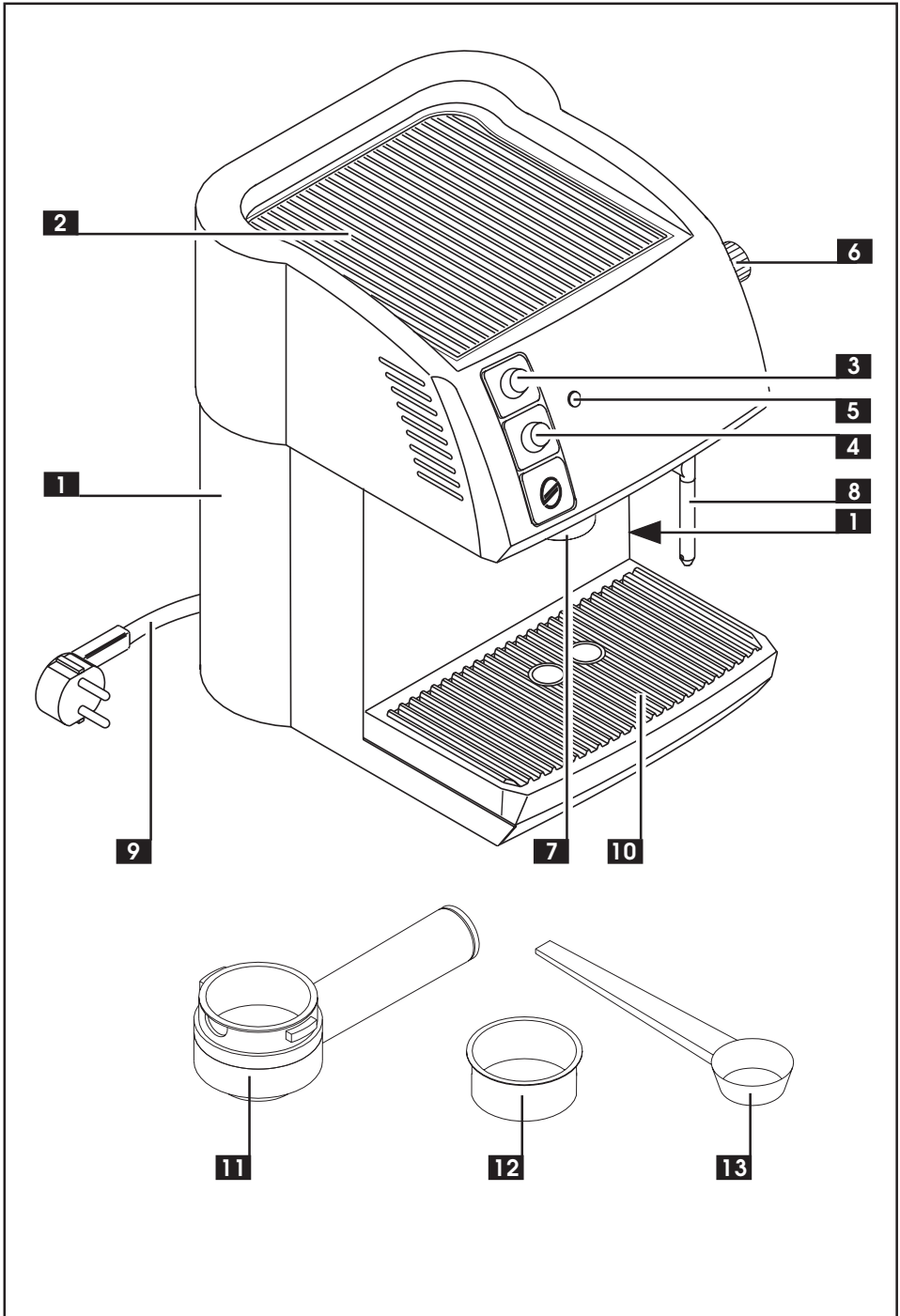
Congratulándonos con Ud por haber comprado esta máquina para café expreso, de calidad superior, Le agradecemos la confianza depositada en nuestros productos. Antes de poner en marcha el aparato Le aconsejamos lea atentamente las intrucciones de empleo que explican como utilizarla, limpiarla y mantenerla correctamente. En caso tenga más cuestiones, acuda al revendedor o directamente a nuestra casa. Será un placer darle las informaciones deseadas.

Parabens!

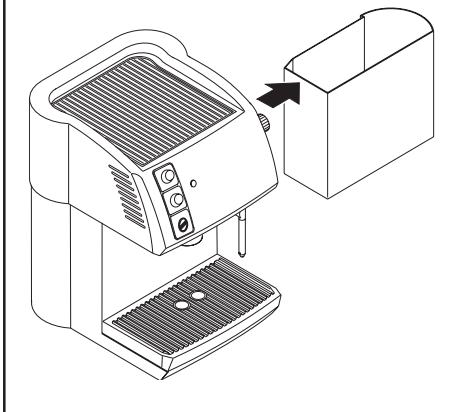
Està do parabéns pela aquisição desta máquina de café espresso, de qualidade superior e agradecemos a confiança demonstrada. Antes de utilizar a máquina é aconselhável ler atentamente o manual de instruções na qual lhe explicamos como utilizá-la, limpíala e mante-la perfeitas condições. No caso de ter quaquer outras questoes é aconselhável contactar o revendedor ou directamente o fabricante. Estaremos ao v/dispôr para todos os esclarecimentos desejados.

Gefeliciteerd!

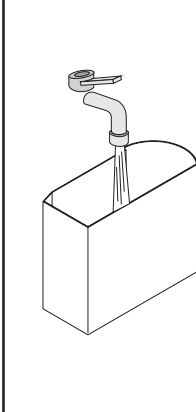
Wij feliciteren u met het feit dat u dit espresso-apparaat van topkwaliteit gekocht heeft en wij danken u voor het in ons gestelde vertrouwen. Voordat u het apparaat in gebruik neemt adviseren wij u deze gebruiksaanwijzing aandachtig te lezen. In deze gebruiksaanwijzing wordt namelijk uitgelegd hoe u het apparaat het beste kunt gebruiken, schoonmaken en onderhouden zodat het apparaat lang meegaat.



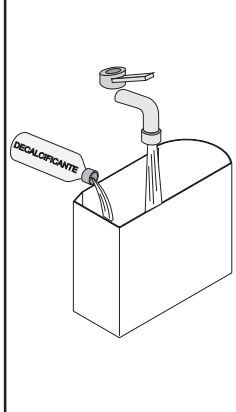
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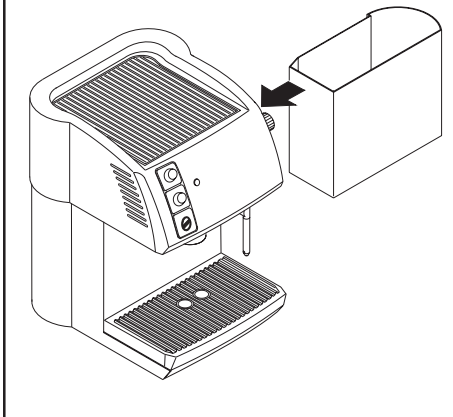
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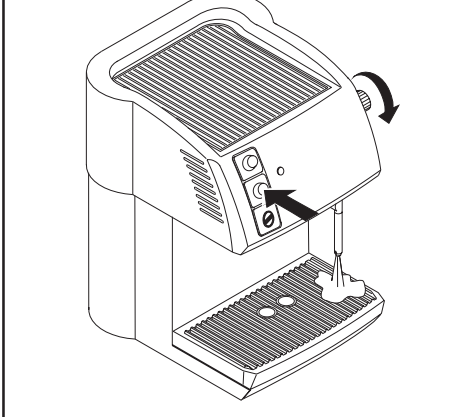
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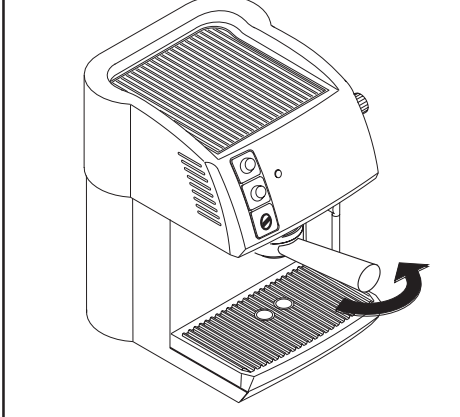
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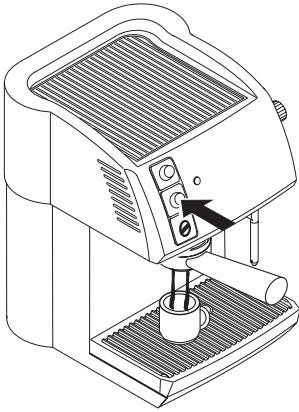
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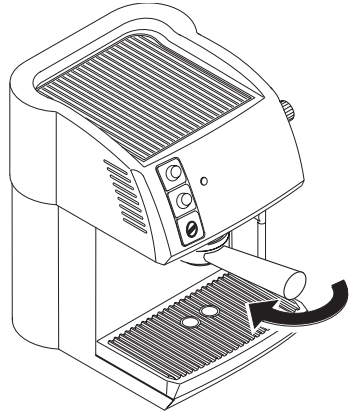
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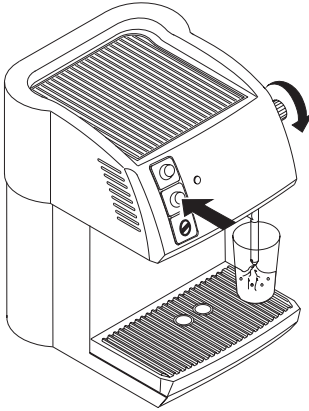
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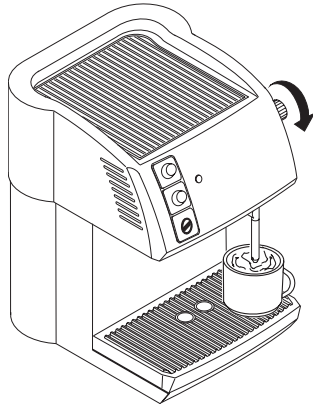
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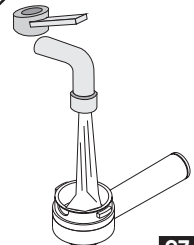
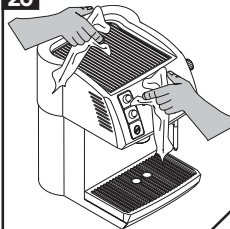
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1 GENERAL FEATURES

This coffee machine is ideal for preparing 1 or 2 cups of espresso coffee and has an adjustable tube for dispensing steam and hot water. The machine features an innovative system making it easy to use and allows you to dispense either coffee or steam as soon as the green temperature ready light goes on.

The controls on the front of the machine are marked with easy-to-interpret symbols.

The machine has been designed for home use only; it is not suitable for continuous professional-type operation.

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



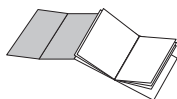
A warning triangle indicates all the instructions that are important for user safety. Follow these directions carefully to avoid serious injury!

2

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



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.

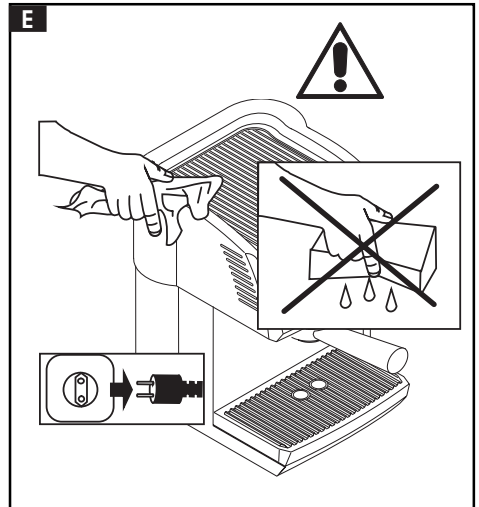
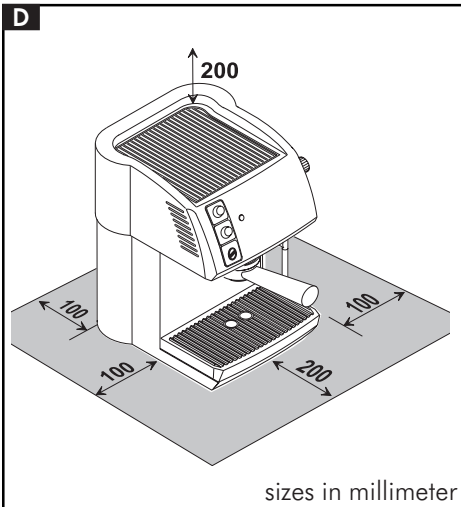
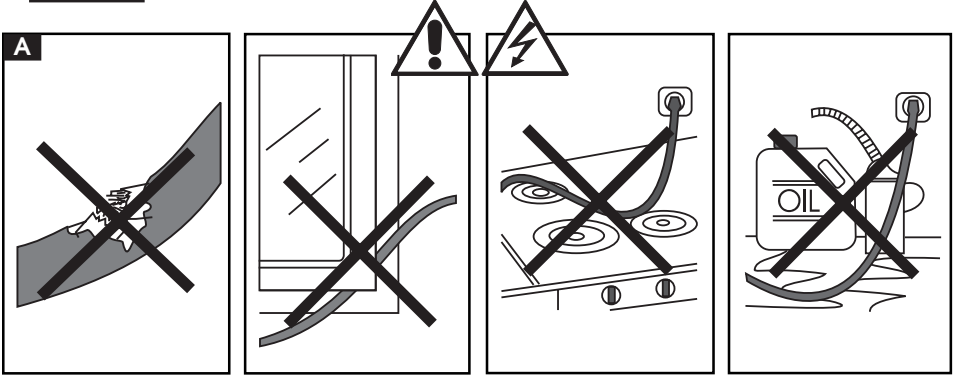
If you require any further information or meet with any problems not completely or sufficiently explained in these instructions, contact an Authorized Service Center.

2 TECHNICAL SPECIFICATIONS

Voltage rating	See rating plate on machine
Power rating	See rating plate on machine
Casing material	Metal - Thermoplastic
Size (w x h x d) (mm)	240 x 330 x 350
Weight (Kg)	5.2 kg
Cable length (mm)	1.2 m
Control panel	Frontal
Filter holder	Crema
“Pannarello”	Cappuccino (optional) extra and cappuccinatore (optional)
Water container	Removable
Power supply	See rating plate on machine
Water container capacity (lt.)	2.2 l
Pump pressure (bars)	13-15 bar
Boiler	Inox
Safety features	Boiler pressure safety valve, Thermal safety fuse

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 machine must not be used by children.

Power supply

Plug the coffee machine into a suitable electrical 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.

Do not leave packing materials within children's reach.

C Burning precautions

Always point the steam/hot water jet away from you.

Always use the correct handles or knobs. Never remove the "Crema" filter holder while dispensing coffee.

While the machine is warming up, hot water may drip from the coffee outlet.

D Location

The machine must be positioned in a safe place where it cannot be knocked over or cause injury.

Hot water or steam may leak, **causing possible burning.**

Do not use the coffee machine outdoors. Do not place the machine near hot surfaces or naked flames as this may damage or melt the cover.

E Cleaning Instructions

Before cleaning the machine, all switches must be in the "off" position, and the machine must be unplugged from the wall socket. You must wait for the machine to cool down. Never immerse the machine in water. Never tamper with internal machine parts. Tampering with internal parts will void the manufacturer's warranty.

D Recommended space for use and maintenance

To get the best results from the coffee machine, the following is recommended:

- Place the machine on a flat, even surface;
- Choose a position that is well-lit, hygienic and where a wall socket is easily accessible;
- Check that the minimum distances around the machine are as indicated in the diagram.

Storage of the machine

If the machine is to be left unused for a long period, turn it off and unplug it from the wall socket. Keep in a dry place, out of the reach of children. Cover against dirt and dust.

Repairs/Maintenance

If the machine stops working, is in any way defective or has been knocked over unplug it immediately from the wall socket.

Never use a faulty machine.

Repairs or alterations must only be carried out by an Authorised service Centre.

The company will accept no responsibility for damage caused by repairs attempted by unauthorised persons.

Fire risks

If the machine should catch fire use a carbon dioxide extinguisher.

Do not use water or a powder extinguisher.

Machine components key

- 1 Water container
- 2 Cup rest
- 3 Main switch
- 4 Coffee switch
- 5 Machine-ready indicator light
- 6 Hot water/steam knob
- 7 Coffee dispenser unit
- 8 Steam tube
- 9 Power cable
- 10 Drip tray + grill

Accessories (vary according to model)

- 11 "Crema" filter holder
- 12 Filter for "Crema" filter holder
(One for dispensing of 1 or 2 coffees)
- 13 Coffee measure

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 Installment requirements


Before installing the machine read the following safety instructions carefully:

- Locate the machine in a safe place;
- Make sure that it is out of the reach of children;
- Do not place the machine on a hot surface or near a naked flame.

The machine is now ready to be connected to the house electricity supply.

4.3 Electrical hook-up

 Electricity can be dangerous, so always follow the safety regulations carefully.

 Never use a faulty cable. Faulty plugs and cables must be changed immediately by authorised personnel.

The coffee maker must be connected to a suitable wall socket.


The voltage of the appliance has been factory-set.


The voltage on the rating plate (positioned on the bottom of the appliance) must correspond to that of your house electricity supply.

- Check that the main switch is in the “0” position before inserting the plug in the wall socket.
- Plug the appliance into a wall socket carrying the correct voltage.

4.4 Filling the water container

- **14** Take out the water container (1); an automatic device will raise the water aspiration tube.
- **15** Rinse it out and fill it with fresh drinking water; do not overflow.
- **17** Set the container back in place; press firmly to activate the automatic device that immerses the aspiration tube in the water.

 Always fill the tank with fresh, not carbonised water: hot water or other liquids may damage the tank.

 Do not use the coffee maker without water, always check that there is enough water in the tank.

4.5 Loading the circuit

Before starting the machine, after it has been inoperative for a lengthy period and all the water has been used up, you must reload the circuit.

- Press the main switch (3); the light inside the switch will go on.
- **18** Direct the steam tube over the drip tray.
- Turn the “hot water/steam” knob (6) counterclockwise to open and press the coffee switch (4).

- Wait until a regular stream of water flows from the steam tube.
- Press the coffee button (4) again to stop dispensing and turn the “hot water/steam” knob (6) clockwise to close.

The machine is now ready to dispense coffee and steam; see the chapters on operation for details on how to use the machine.

5 DISPENSING COFFEE



Warning! While coffee is being dispensed it is forbidden to remove the “Crema” filter holder by manually turning it clockwise. Danger of burns.

- During this operation the machine-ready light (5) may go on and off; this is normal and not to be considered a fault.
- Before using the machine, make sure that the hot water/steam knob (6) is closed and that there is a sufficient amount of water in the water container.
- If the machine is off, turn it on by pressing the main switch (3); the light inside the switch will go on.
- Wait until the machine-ready light (5) goes on; now the machine is ready to dispense coffee.
- Position the cups on the cup rest; this way they will be preheated.
- Place the filter (12) inside the “Crema” filter holder (11).
- **20** Insert the “Crema” filter holder in the dispenser unit (7) from below, turning it from left to right until it locks into place.
- Let go of the handle of the “Crema” filter holder. An automatic system will now move the handle slightly back to the left. This movement ensures that the “Crema” filter will function perfectly.
- Preheat the “Crema” filter holder by pressing the coffee switch (4); water will start to come out of the “Crema” filter holder (this operation is only necessary for the first cup of coffee).
- After allowing 50cc of water to flow out, press the coffee switch (4) again to stop dispensing hot water.
- **22** Remove the “Crema” filter holder from the machine by turning it from right to left and empty out any residual water.
- With the special “Crema” filter holder (11) supplied with the machine, it is not necessary to change the filter to obtain one or two cups of coffee.
- **19** Pour 1 or 2 level measures of ground coffee in the filter to make one or two cups of coffee.
- **20** Insert the “Crema” filter holder (11) in the dispenser unit (7) from below, turning it from left to right until it locks into place as directed above.
- **21** Take 1 or 2 preheated cups from the cup rest and place them beneath the “Crema” filter holder; make sure that you position them properly under the coffee nozzles.
- Press the coffee switch.
- When you have dispensed the amount of coffee desired, press the coffee switch again to stop flow.
- **22** After completing this operation, wait a few seconds, remove the “Crema” filter holder and empty out the dregs.

i **Cleaning note:** always keep the “Crema” filter holder clean by removing it and washing it with drinking water.

6 ADVICE ON CHOICE OF COFFEE

Practically any type of ground coffee on the market can be used with this machine. Coffee is a natural product and its taste varies, depending on its origin and blend. It is therefore advisable to try a number of different types to discover your own personal preference.

For best results use blends specifically ground for espresso machines.

The coffee flow should be constant and should not drip.

The speed of the coffee flow can be regulated by changing the dosage, the fineness of the grinding and/or by how heavily you tamp down the coffee in the filter.

! **BEFORE USING THE HOT WATER/STEAM JET, MAKE SURE THAT THE STEAM TUBE IS POSITIONED OVER THE DRIP TRAY.**

7 DISPENSING STEAM/ MAKING CAPPUCCINO

i When you are making cappuccino, it is advisable to froth the milk first and then dispense the coffee in the freshly frothed milk.

- If the machine is off, turn it on by pressing the main switch (3); the light inside the switch will go on; as soon as the green temperature ready light (5) goes on, the machine is ready to dispense coffee or steam.
- Direct the steam tube over the drip tray and open the “hot water/steam” knob (6) for a few instants to discharge any

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 wish to use for making cappuccino to 1/3 with cold milk.

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

- **24** 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 steam for the time desired, close the knob (6).

i **The same procedure may be used to heat other beverages.**

- After this operation, wipe the steam tube clean with a damp cloth.
- Dispense coffee as directed in ch.5

i **Useful tips**
If after dispensing steam you do not dispense coffee, it is advisable to discharge a small amount of water as directed in ch. 4.5 to optimize the performance of your machine in subsequent use.

8 DISPENSING HOT WATER

! **Danger of scalding!**
At the beginning of this operation brief sprays of hot water may issue from the tube. The dispensing tube can reach very high temperatures: avoid touching it directly with your hands.

- If the machine is off, turn it on by pressing the main switch (3); the light inside the switch will go on.
- Wait until the green machine-ready light (5) goes on.
- Place a cup or glass beneath the steam tube.
- **23** Turn the “hot water/steam” knob (6) counterclockwise and press the coffee switch (4) to dispense the desired amount of water.
- When you have finished dispensing hot water, press the coffee switch (4) again and turn the knob (6) clockwise.

9 CLEANING INSTRUCTIONS

Before cleaning the machine, let it cool down and unplug it.

- Do not immerse the coffee maker in water and do not put any of the components in a dishwasher.
- Do not use sharp objects or abrasive chemical products (solvents) to clean the machine.
- Clean the water tank and fill it with fresh water daily.
- After heating milk, release a small quantity of hot water to clean out the steam tube and wipe the outside of it with a damp cloth.
- **26** Use a damp cloth to wipe down the appliance.
- **27** To clean the “Crema” filter holder, proceed as follows:
 - Take out the filter, immerse it in hot water and wash it thoroughly.

- Wash the inside of the “Crema” filter holder.

- Do not dry the machine and/or any of its parts using a microwave and/or conventional oven.

10 DESCALING

Scale normally forms while the machine is being used; descaling is necessary every 3-4 months of use or whenever you observe a decrease in water flow.

i If you wish to descale the machine yourself, you may use any commercially available non-toxic and/or non-harmful descaling agent for coffee machines.



Warning! Never use vinegar as a descaling agent.

- Remove the water container and empty out any remaining water.
- **16** Mix the descaling agent with water as directed on the package and pour the solution into the water container; place the water container inside the machine.
- Turn on the machine by pressing the main switch.
- Position the steam tube over the drip tray.
- **18** Empty the entire contents from the water container at intervals (one cup at a time) by turning the steam knob (6) counterclockwise and pressing the coffee switch (4); to cut off flow press the coffee switch (4) again and turn the steam knob (6) clockwise.
- During each interval, allow the descaling agent to act for about 10-15 minutes.

- **15** When all the descaling agent has been used up, take out the water container, rinse it out and fill it with fresh drinking water.
- **14** Place the container back inside the machine; empty out 2/3 of the water in the container by turning the steam knob (6) counterclockwise and pressing the coffee switch (4); to cut off flow press the coffee switch (4) again and turn the steam knob (6) clockwise.
- Let the machine heat up and empty out the water remaining in the water container by turning the steam knob (6) counterclockwise and pressing the coffee switch (4); to cut off flow press the coffee switch (4) again and turn the steam knob (6) clockwise.

i **Should you use a descaling agent other than the one recommended you are advised in any case to follow the manufacturer's directions on the package.**

11 SERVICE AT REGULAR INTERVALS

Regular servicing carried out by an authorised service centre will prolong the life and efficiency of the machine. Keep the original packaging as it may prove useful in protecting the machine at a later date.

12 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.

13 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.

Problem	Possible causes	Solutions
The machine does not work	The machine is not properly connected to the power supply	Connect the machine correctly to the power supply
The pump is too noisy	There is not enough water in the tank (Ch. 4.5)	Fill up the tank
The coffee is too cold	The temperature ready light (5) was off when the switch (4) was pressed.	Wait until the light goes on.
	Filter holder not fitted for preheating (Ch. 5)	Preheat the filter holder.
The milk does not froth up	You are using the wrong type of milk	Check the fat content of the milk
The coffee flow is too fast, and it does not make a creamy coffee	There is not enough coffee in the filter holder or the coffee is not ground finely enough	Add coffee (Ch. 5)
	The coffee is old or unsuitable	Try a different blend (Ch. 6)
The coffee does not flow or only drips	There is not enough water in the machine	Add water (Ch. 4.5)
	The coffee is too finely ground	Change type of coffee
	Coffee is stuck in the filter holder	Loosen it
	There is too much coffee in the filter holder	Scoop some of it out using the coffee measure
	The "Hot water/steam" knob (6) is open	Close it
	The machine needs descaling	Descalcify it (Ch. 10)
	The upper filter is blocked	Clean the filter element
	The filter in the filter holder is blocked	Clean the filter (Ch. 9)
Coffee is leaking from the filter edges	The filter holder has not been fitted correctly into the coffee outlet socket	Insert the filter holder correctly (Ch. 5)
	The top edge of the filter holder is dirty	Clean the edges of the filter holder
	The boiler washer is dirty or worn out	Clean or change the washer
	There is too much coffee in the filter holder	Scoop some of it out using the coffee measure

If you should 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 center.

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