

SENCOR®

SES 6010SS



ESPRESSO MACHINE WITH GRINDER

Translation of the original manual

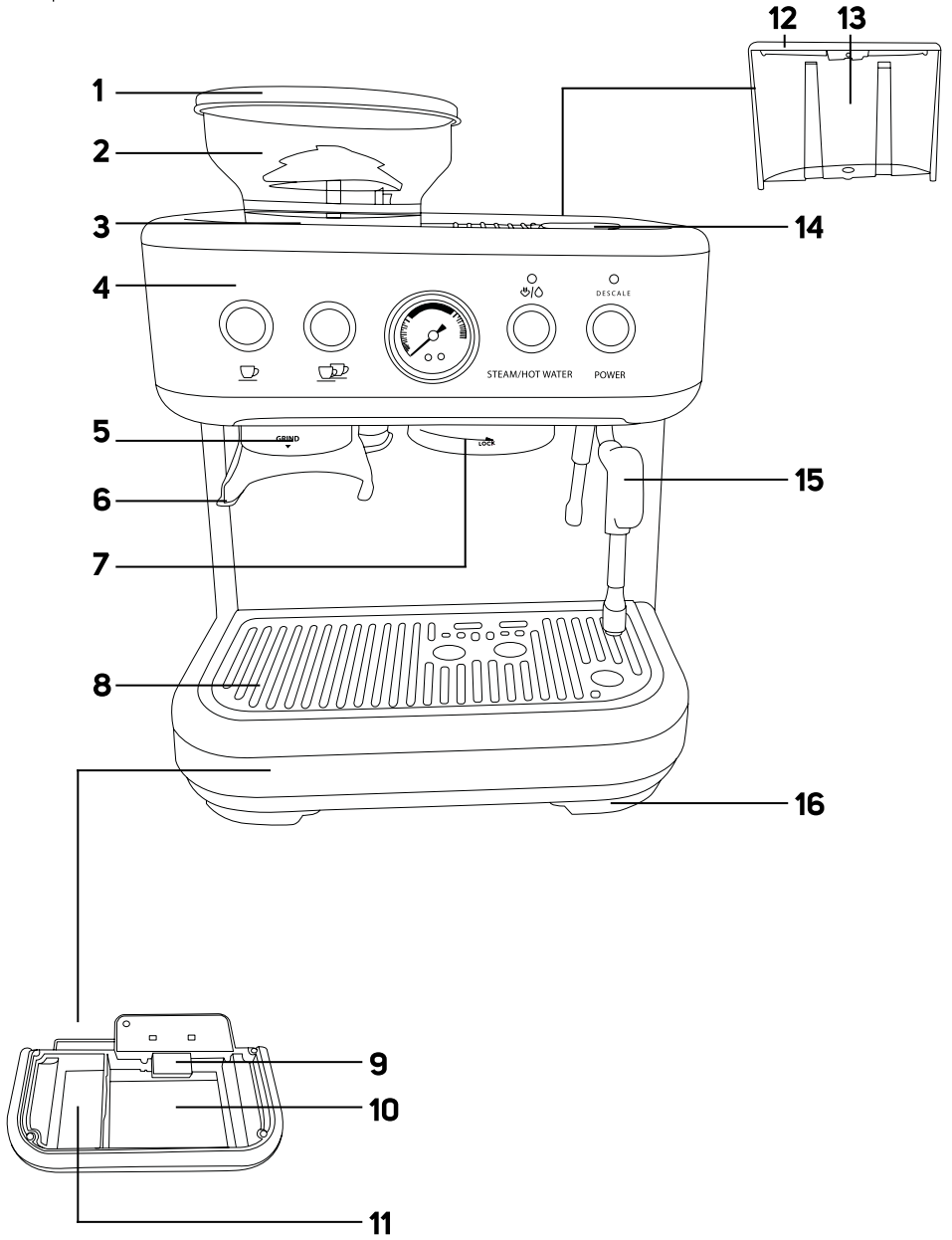


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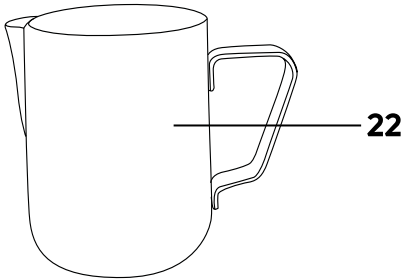
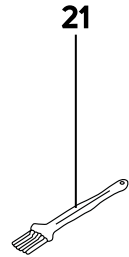
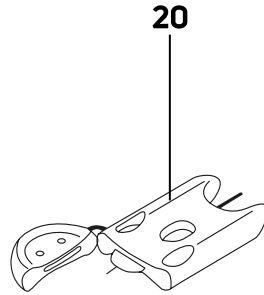
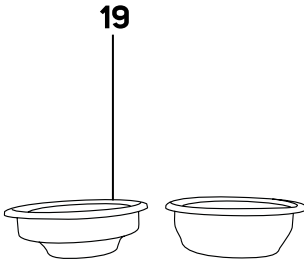
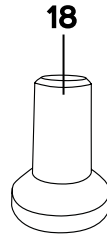
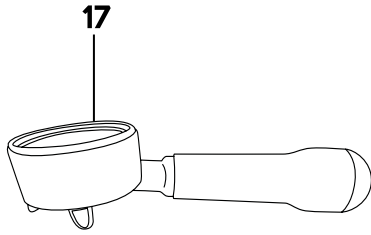
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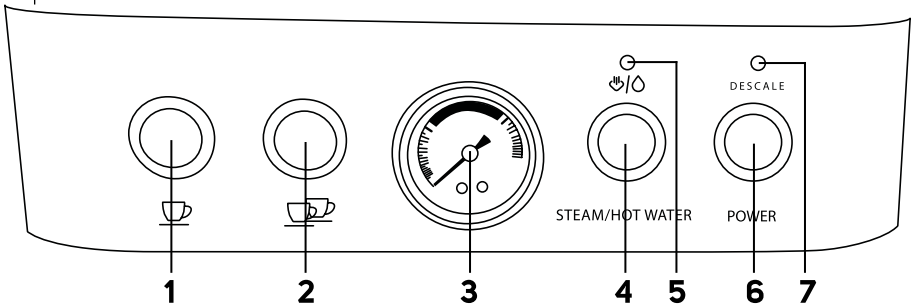
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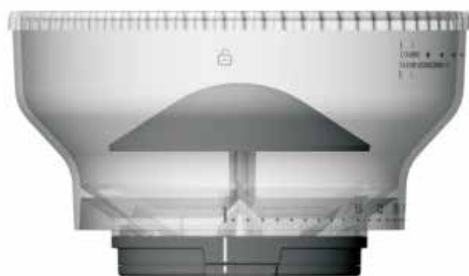
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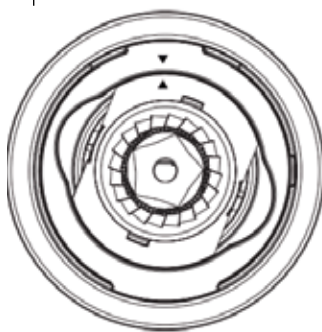
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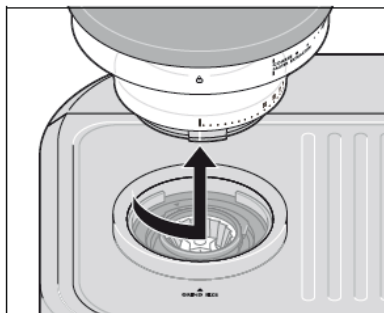


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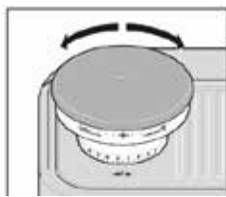


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GRIND SIZE

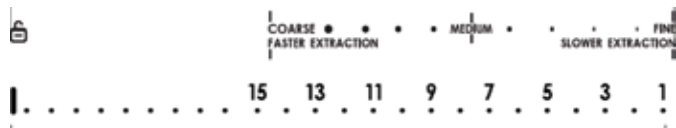
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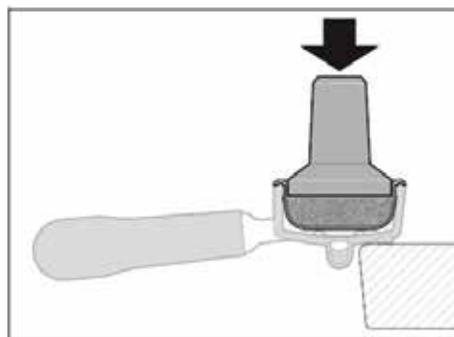


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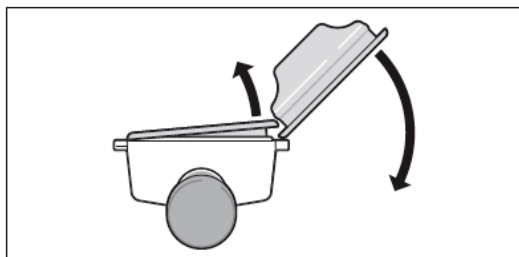


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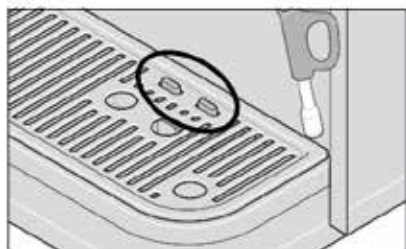


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EN Espresso machine with grinder

Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- The appliance may be used by children at the age of 8 years and older and persons with reduced physical, sensory, or mental capabilities or with a lack of experience and knowledge, if they are supervised or have been instructed to use the appliance in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by children without supervision.
- If the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Do not use any other accessories than those supplied with the appliance. Otherwise, there is a risk of damage of the appliance or serious injury.
- Before removing the grinder from the espresso machine, always turn it off and disconnect from the power supply.
- The operation of the appliance is indicated by an illuminated POWER button. If you need to turn the appliance off, always press the POWER button first, and then disconnect the power cord plug from the power socket.

**WARNING:**

- Incorrect use may lead to possible injuries.
- Always disconnect the appliance from the power supply when leaving it without supervision, before assembly, disassembly, moving, or cleaning.
- This appliance must not be used by children. Keep the appliance and its power cord out of reach of children.
- This appliance is designed for household use only. It is not intended for use in locations such as:
 - kitchens in stores; offices and other workplaces;
 - in agriculture;
 - guests of hotels, motels and other accommodation locations;
 - in bed and breakfast establishments.
- Do not submerge the power cord plug, the cord, or the appliance in water or any other liquid.

**WARNING:**

The filling chute must not be opened while in operation.

**WARNING:**

Avoid pouring water on the plug.

- Always clean the parts that come into contact with food with warm water with little neutral dishwashing detergent, then rinse with clean water and wipe dry.
- The outer surface of the appliance gets warm while using, and it may be hot after using. Pay extra attention.

- Before connecting the appliance to a power socket, check that the rated voltage on its rating label matches the electrical voltage in the power socket.
- Connect the appliance only to a properly grounded socket. For safety reasons, we do not recommend using multi-socket adapters or extension cords.
- Do not place the appliance on window sills, kitchen sink drainboards or unstable surfaces. Always place it on a stable, even, and dry surface.
- Do not place the appliance on or near an electrical or gas stove, or in the vicinity of an open flame.
- Never use the appliance in the near vicinity of a bath, shower, or swimming pool.
- The appliance is designed for preparation of coffee or tea (only using the steam wand). Use the appliance only for the purposes for which it was designed.
- Do not use the appliance outside.
- Use the appliance according to the instructions in the user's manual. Otherwise, injuries, damage to the appliance or a dangerous situation may result.
- To ensure sufficient air circulation, free space of at least 15 cm must be maintained around and above the appliance when it is running.
- Only use the top surface of the appliance for warming cups, portafilter, or filters. Do not use it as a storage rack for other objects.
- Fill the water tank with clean, cold water. Do not pour hot water or other liquids into it or place any items inside it.
- Do not fill the coffee bean container with ground or instant coffee, caramelized, or otherwise specially roasted coffee beans, cocoa beans, or other items that may lead to the damage of the appliance.
- Before turning on the appliance, check that:
 - the drip tray with grille are installed in position;
 - the water tank is filled with a sufficient amount of water and is properly installed in position. The water level must not exceed the maximum mark.
 - the coffee bean hopper is correctly installed into the appliance, and it is filled with coffee beans.
- Never operate the appliance with empty water tank or empty coffee bean hopper. There is a risk of damage of the appliance.
- When operating the appliance, be especially careful to avoid scalding by boiling water or steam.
- The hot water function, or steam function must not be used continuously, no more than 90 seconds.
- Regularly inspect the water level in the water tank when using the appliance. When the water level falls below the minimum water level mark, add water. Before adding water, first turn the appliance off and disconnect it from the power socket.
- Use the built-in coffee bean grinder only for grinding coffee beans. Do not use it for grinding other ingredients.
- Ensure that no hair or other items enter the grinder while it is grinding. The coffee bean hopper lid should always be properly closed unless one is refilling coffee beans.
- Be careful when manipulate with the drip tray filled with water. Water may be hot and there is a risk of scalding or burning.
- To protect the pump from damage, the appliance is equipped with a built-in thermal fuse that will disengage it when it runs empty. In the event that such a situation occurs, disconnect the power cord from the power socket and allow the appliance to cool down for at least 30 minutes. Then you may continue using it.
- Do not move the appliance with a coffee cup located on the drip tray grate or with cups located on the cup warming surface.
- Ensure that the power cord does not come into contact with water or a hot surface.
- Do not let the power to be hanged over the edge of table or working desk.
- Disconnect the appliance from the power socket by pulling on the plug, never pulling on the power cord. Otherwise, this could damage the power cord or the socket.

EN Espresso machine with grinder



User's manual

- Thank you for purchasing a SENCOR brand product and we hope that you will be happy with it.
- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE ESPRESSO MACHINE

- | | |
|--|-------------------------------------|
| A1 Coffee bean hopper lid | A10 Outer drip tray |
| A2 Coffee bean hopper, volume 250 g | A11 Inner drip tray |
| A3 Coffee bean grinder – built-in in the upper part of the espresso machine, possible to adjust the fineness of ground coffee | A12 Water tank lid |
| A4 Control panel | A13 2.3 l water tank |
| A5 Grinding chamber with ground coffee outlet | A14 Warming plate |
| A6 Portafilter holder with switch | A15 Steam wand |
| A7 Group head | A16 Anti-slip feet |
| A8 Drip tray grille | A17 Portafilter |
| A9 Indicator of the full drip tray | A18 Tamper |
| | A19 Filters for 1 and 2 cups |
| | A20 Cleaning tool |
| | A21 Cleaning brush |
| | A22 Milk jug |

DESCRIPTION OF THE CONTROL PANEL

- | | |
|--|---|
| B1  button – for brewing 1 cup of coffee | B5  control light of steam or hot water |
| B2  button – for brewing 2 cups of coffee | B6 POWER button – for turning on/off the espresso machine |
| B3 Pressure gauge | B7 DESCALE control light – it illuminates when it is necessary to descale the espresso machine. |
| B4 STEAM/HOT WATER button – for steam or hot water function | |

BEFORE FIRST USE

1. Remove all packaging materials from the appliance and remove protective film, promotional tags, or labels.
2. Install the appliance on an even, dry and clean surface. Ensure that there is free space around the appliance of at least 35 cm above the top part and 15 cm around the sides.
3. Remove the lid and take out the water tank. Wash the water tank and lid in clean water with little of neutral dishwashing detergent. Then, rinse out thoroughly using clean water, dry and put back in the place.
4. Remove the grille and take out the drip tray. Remove the inner drip tray. Wash the grille, drip tray, inner drip tray, portafilter, tamper and filters in warm water with little of neutral dishwashing detergent. Then, rinse out thoroughly using clean water, dry and put back in the place.
5. Wipe the outer surface of the espresso machine with a lightly dampened cloth and wipe thoroughly dry.

FILLING THE WATER TANK

1. Remove the water tank lid. Grasp the water tank by its built-in handle and lift it up from the back of the espresso machine.
2. Fill the water tank with clean water up to the maximum water mark and insert it back into the appliance. Make sure that the water tank is properly installed in its place. The grooves in the tank must fit into the holders in the back of the coffee machine – see fig. **C**.



Note:

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



Warning:

The water tank has a maximum capacity of 2.3 litres of water. Do not overfill it. Never fill the water tank with warm or hot water, sparkling water or other liquids such as, for example, milk. This could damage the appliance. Never fill the water tank by pouring in the water while it is inserted inside the appliance. There is a danger of splashing the appliance or overfilling the water tank.

3. Do not leave water in the water tank for longer than one day. For brewing quality fresh coffee, it is necessary to always use fresh water. Otherwise, the flavour of the resulting beverage may be negatively affected.





Note:

If the water level in the tank drops below the MIN during the coffee machine operation, the control light will flash and **DESCALE** control light will light up. Refill the water tank with water and press any button, except the **POWER** button. The control lights will go off and the espresso machine resumes operation.

COFFEE BEAN HOPPER


Inserting and removing the coffee bean hopper

1. Before inserting the coffee bean hopper into the espresso machine, align the “I” symbol at the bottom of hopper base with the  symbol on the hopper – see fig. **D1**.
2. Check the arrow symbols at the top of the grinder are aligned – see fig. **D2**.
3. Insert the coffee bean hopper into the espresso machine so that the  symbol on the hopper is aligned with the **GRIND SIZE** symbol at the top of the espresso machine – see fig. **D3**.
4. Turn the hopper clockwise.



Note:

By turning the hopper clockwise, you also adjust the fineness of ground coffee - more in the next part of the manual.

5. When you need to remove the coffee bean hopper, turn it anticlockwise until the  symbol on the hopper is aligned with the **GRIND SIZE** symbol at the top part of the espresso machine. Then, remove it from the espresso machine.

Filling the coffee bean hopper

- Remove the coffee bean hopper lid and pour fresh roasted coffee bean into the coffee bean hopper. Put the lid back.

- The hopper is not intended to store the coffee bean for a long time. If you do not use the espresso machine for longer periods, remove the coffee bean hopper from the espresso machine and pour the unused coffee beans to a suitable container. Store coffee beans in a cool, dry place in an airtight container.



Note:

The coffee bean hopper has a maximum capacity of 250 g of coffee beans. Do not overfill it. Never fill the coffee bean hopper with ground or instant coffee, caramelised or otherwise specially modified coffee beans, cocoa beans or other items that could result in damage to the appliance.

Adjusting the fineness of ground coffee

1. You adjust the fineness of ground coffee by turning the hopper clockwise and anticlockwise – see fig. **E1**. There is a scale of ground coffee fineness at the bottom of the hopper. The value “15” represents the coarsest coffee ground, while the value “1” represents the fineness coffee ground – see fig. **E2**.
2. It is recommended that you set the value 7–8 (MEDIUM) for the first grinding, and then, adjust the fineness of ground coffee if necessary. The arrow next to „GRIND SIZE“ at the top of the espresso machine points to the set fineness level.
3. If the brewed coffee flows slowly, it means the coffee beans are too finely ground and it is necessary to set a coarse grind. On the other hand, if the brewed coffee flows too quickly, it means the coffee beans are too coarsely ground and it is necessary to set a finer grind

INSERTING FILTER INTO PORTAFILTER

1. Insert a filter for 1 cup or 2 cups into the portafilter.
2. Press firmly so that the filter is correctly fitted inside the portafilter. The correct insert is signalled by a “click”.



Note:

If you want to brew stronger coffee in a larger mug, we recommend using a filter for 2 cups.

GRINDING COFFEE

1. Make sure the hopper is correctly installed and filled with fresh coffee beans.
2. Adjust the desired fineness of ground coffee.



Warning:

Always make sure the hopper lid is correctly installed before grinding.

3. Insert the portafilter with a filter into the holder under the ground coffee outlet.
4. Push the portafilter handle so that the portafilter lifts in the holder and activates the switch – see fig. **F**. Hold the portafilter in this position until the grinder grinds the desired amount of ground coffee. Then, release the portafilter and grinding will automatically stop.
5. The recommended amount of ground coffee for 1 cup is about 14–16 g, for 2 cups about 20–22 g.

Table of grinding

Type of coffee	Ground coffee fineness setting
Espresso – 1 cup	3
Espresso – 2 cups	3
Drip coffee	8
French press	15



Note:

If will not be possible to grind coffee beans if the hopper is not installed correctly.

TAMPING COFFEE

- Use the supplied tamper to tamp ground coffee in the filter.

- Place the portafilter with ground coffee in the filter on the edge of the worktop and insert the tamper into the filter - see fig. **G**. Press the ground coffee in the filter with a few steady presses so that it is evenly distributed. Tighten it quite firmly (the applied pressure should be 11 to 14 kg). The number of presses is not as important as their length. We therefore recommend long presses when the last press should take about 5 seconds.

INSERTING PORTAFILTER INTO ESPRESSO MACHINE

- Place the portafilter under the group head so that the handle is aligned with the “INSERT” on the group head. Insert the portafilter into the group head and turn the portafilter in the direction of the arrow until you feel resistance – see fig. **H**.

USING ESPRESSO MACHINE

- Place the espresso machine on flat, dry, and clean surface. Make sure there is enough free space around the espresso machine, at least 35 cm above the top and 15 cm on sides.
- Connect the power cord plug to a power socket.
- Make sure the water tank is filled with fresh water and the hopper is filled with enough coffee beans and the espresso machine is correctly assembled.

First turn-on and filling the internal circuit

If you use the espresso machine for the first time, or after performing a factory reset, it is necessary to flush the internal circuit of the espresso machine and filling with water. Make sure the water tank is filled with water up to MAX line.

1. Connect the power cord plug to a power socket. All buttons will light up briefly.
2. Press the **POWER** button to turn on the espresso machine.
3. The ☕, ☕ and **STEAM/HOT WATER** buttons will flash and the ☕/☕ control light will flash red. The **POWER** button will be lit.
4. Place a container under the group head and steam wand so that water may flow inside if needed.
5. Press ☕ or ☕ button and flushing process and filling the internal circuit will start. The pump will start to pump water from the tank into the internal circuit. If you hear a bubbling sound, it is the sound of a pump. This sound is normal and there is no need to worry.
6. As soon as this process has been completed, the buttons will go off, only the **POWER** button will start to flash, indicating the preheating of the espresso machine.
7. Empty the drip tray if necessary.



Note:

Water is not heated during this process. If any water has leaked into the container through the group head or steam wand, it will have the same temperature as the water in the tank. Pour the water out of the container.



This process is performed only when the coffee machine is switched on for the first time, or if you have performed a factory reset. When the espresso machine is switched on again, the preheating process will automatically start.

Preheating

- The **POWER** button will flash while the espresso machine and the internal circuit are preheating.
- As soon as the water in the espresso machine is preheated to the operating temperature, all the buttons light up and the espresso machine is ready for use.

Automatic brewing coffee

1. Insert the portafilter with tamped ground coffee into the group head.
2. Place a cup, mug, or glass under the group head.
3. Press the ☕ button (for brewing 1 cup), or ☕ button (for brewing 2 cups) and the espresso machine start the brewing process.
4. At first, there is a pre-brewing when the espresso machine fills the filter with a small amount of hot water to expand the ground coffee.


- Then, the espresso machine fills the filter with hot water and after about 5 seconds, the brewing coffee will flow into the cup.
- The default amount of brewed coffee will flow into the cup, about 40 ml for 1 cup, and about 80 ml for 2 cups.
 - As soon as the default amount of brewed coffee flows into the cup, the water automatically stops, and the brewing process stops.
 - Wait a few seconds before removing the portafilter from the group head. Turn the portafilter in the opposite direction of the arrow marked on the group head and move it downwards to remove it from the group head.
 - Dispose the used ground coffee and clean the portafilter with the filter – see more in the “Cleaning and maintenance” chapter.
 - If you need to stop the brewing process before it stops automatically, press the  button (for brewing 1 cup) or  button (for brewing 2 cups) again.

Pressure gauge

Your espresso machine is equipped with a pressure gauge. The gauge shows the pressure while brewing coffee. During the pre-infusion, the gauge will move to the “**PRE-INFUSION**” zone.

- Ideal pressure** – when the gauge moves in the “**ESPRESSO RANGE**” zone during the extraction, it means coffee is brewed at the ideal pressure.
- Insufficient pressure** – when the gauge moves in the “**PRE-INFUSION**” zone even during the extraction, it means coffee is brewed at insufficient pressure. That may happen when water flows too quickly through the ground coffee. The result is a watery coffee with a weak crema and taste. Select a finer grind setting and tamp coffee well in the filter.
- Excessive pressure** – when the gauge moves in the highest zone of the pressure gauge during the extraction, it means coffee is brewed at excessive pressure. That may happen when water flows too slowly through the ground coffee. The result is a dark and bitter coffee. Select a coarser grind setting and adjust the amount of ground coffee.

Hot water function




- Place a cup, mug, or glass next to the espresso machine and place the steam wand inside.
- Press and hold the **STEAM/HOT WATER** button for about 3 seconds. The  control light will light red. It means the espresso machine is switched to hot water function mode.
- The espresso machine will automatically start dispensing hot water.
- When the required amount of hot water flows into the cup, press the **STEAM/HOT WATER** button again and the hot water dispensing will stop.



Note:

Hot water dispensing is possible only for 90 seconds. Then, the dispensing will automatically stop. It is a safety feature that protects the possible overheating of the espresso machine.

Milk froth

- Pour chilled milk into the milk jug. We recommend using whole milk to achieve better and richer foam.
- Press the **STEAM/HOT WATER** button briefly. The  control light will flash white. It means the espresso machine is switched to steam function mode.
- As soon as the  control light flashes, the espresso machine is heating water to steam temperature. Once the  control light is lit, the espresso machine will start to dispense steam.
- Submerge the steam wand tip into milk. Keep the steam wand just below the surface until milk in the jug starts to swirl.
- To make rich foam, come up the wand close to the surface so that you can let air bubbles into milk. Keep milk in the jug in a whirlpool. Once the foam is rich enough, dip the wand deeper into milk to warm it up. You can find the correct milk temperature by touching the bottom of the jug. As soon as the bottom starts to get too hot to keep your hand on it, milk is warm enough.
- Once milk is heated and frothed enough, press the **STEAM/HOT WATER** button to stop steam dispensing.

- Wait until the steam dispensing completely stops. Then, carefully remove the wand from the milk. That will prevent from possible milk splash.
- Wipe the steam wand tip with soft, slightly dampened sponge. It is important to wipe and clean the steam wand after each use to prevent deposits and undesirable odours from dried milk residues from forming. Follow the instructions in the „Cleaning and maintenance” chapter.



Note:

Steam dispensing is possible only for 90 seconds. Then, the dispensing will automatically stop. It is a safety feature that protects the possible overheating of the espresso machine.

Automatic switch-off

The espresso machine is equipped with an automatic switch-off function in case of inactivity. If you do not use the espresso machine for more than 30 minutes, it will automatically switch off, all buttons will go off. The espresso machine will stop heating. Press the **POWER** button to turn it on again.









Note:

After brewing coffee, dispensing hot water or steam, extremely hot water is released into the drip tray from the internal circuit. This prevents the coffee from being burned with too hot water during subsequent brewing. This is a normal phenomenon. However, be careful not to scald yourself when handling the drip tray.

USER SETTING

Brewing coffee volume setting

- Insert the portafilter with tamped ground coffee into the group head.
- Place a cup, mug, or glass under the group head.
- Press and hold the  button (for brewing 1 cup), or  button (for brewing 2 cups) for more than 3 seconds and the espresso machine will switch to the brewing coffee volume setting mode.
- The  or  button will flash, and brewing process will start.
- You can adjust the volume of brewing 1 cup in the range from 25 to 60 ml; 2 cups from 50 to 120 ml.
- As soon as the desired amount of brewing coffee is poured into the cup, press the  or  button again. The new brewing coffee volume is saved into the espresso machine memory.













Note:

The brewing process will automatically stop when the espresso machine dispense the maximum possible volume. It is 60 ml for 1 cup, 120 ml for 2 cups.

Brewing coffee temperature setting

The espresso machine enables to set 3 temperature levels of coffee: high – middle – low. To change the default temperature of coffee, proceed the following:









- Press the **POWER** button to switch the espresso machine off.
- Press and hold the  and **STEAM/HOT WATER** buttons simultaneously for more than 3 seconds. The pressed buttons will be lit white and the  control light will flash alternately white and red.
- The default setting is middle temperature. The  control light will flash alternately white and red.
- Press the **STEAM/HOT WATER** button to set the low temperature. The  control light will light up white.
- Press the **STEAM/HOT WATER** button again to set the high temperature. The  control light will light up red.
- Press the **POWER** button to save the setting into the espresso machine memory. The buttons of   and **STEAM/HOT WATER** will flash white, the  control light will flash red, the **POWER** button is lit.
- Put the container under the steam nozzle and coffee outlet.

8. Press the  or  button for self-prime and rinsing. The machine pumps water through the brewing head and a small amount through the steam nozzle.
9. When this process is finished, the flashing LEDs go out and the **POWER** button flashes. The unit starts pre-heating.
10. When all buttons are permanently lit, the unit is ready to be used.

Water hardness setting






The water hardness setting is important for the descaling process. During the use of the espresso machine, the mineral deposits from water may form in the internal circuit. Depending on the water hardness setting, the espresso machine evaluates when it is necessary to perform the regular descaling process.

The espresso machine enables to set 3 levels of water hardness: hard – medium hard – soft. To change the default water hardness, proceed the following:

1. Press the **POWER** button to switch the espresso machine off.
2. Press and hold the  and **STEAM/HOT WATER** buttons simultaneously for more than 3 seconds. The  and  buttons will be lit white. The **DESCALE** control light will flash white.
3. The default setting is hard water.
4. Press the  button to set middle hard water. The  button goes off.
5. Press the  button again to set soft water. The  button goes off and the  button is lit.
6. Press the **POWER** button to save the setting into the espresso machine memory. The espresso machine will turn off.

Factory reset

If you need to restore the default setting from the factory, proceed the following:

1. Press the **POWER** button to switch the espresso machine off.
2. Press and hold the  and  buttons simultaneously for more than 3 seconds.
3. The  and  button will be lit and the  control light will be lit red.
4. Press the **POWER** button briefly. All buttons will be lit for a while, and they will go off.
5. The factory reset has been successfully performed.

RECOMMENDATIONS FOR PURCHASING AND STORING COFFEE

- To reduce the storage time, purchase coffee beans in smaller packages.
- Use fresh roasted coffee beans with a marked roasting date and consume them within 3 weeks of the roasting date.
- Store coffee beans in a cool, dark and dry location, ideally in an air-tight container.

CLEANING AND MAINTENANCE

- Disconnect the power plug from the power socket and allow the appliance to cool down before cleaning it.



Warning:

For cleaning, do not use cleaning products with an abrasive effect, solvents, etc. that could damage the appliance. No part of this appliance is intended for washing in a dishwasher.



Warning:

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

Everyday cleaning and maintenance

- Timely cleaning and maintenance are very important for the proper operation of the appliance and prolonging its life.
- Before cleaning, switch off the espresso machine, unplug it and let it cool down.

The following must be cleaned after each use:

- Used filter and portafilter
- Steam wand
- Drip trays and grille.

The following must be cleaned on regular basis:

- Water tank
- Coffee bean hopper
- Grinder

Warning:

No part of the espresso machine, or accessories is dishwasher safe.



Filters and portafilter

It is necessary to clean the filters and portafilter after each use.

1. Remove the portafilter with used ground coffee from the espresso machine so that you turn in anticlockwise until the portafilter handle is aligned with the **"INSERT"** mark on the group head.
2. Move the portafilter downwards to remove it from the group head.
3. Compost the used ground coffee or dispose it to municipal waste. If it is hard to remove the used ground coffee from the filter, use a table knife or spoon.
4. Remove the filter from the portafilter. You can use another filter to help remove the filter. Insert its edge into the space between the filter and the portafilter and move downwards to push the inserted filter out of the portafilter – see fig. 1.

Warning:

Pay extra attention as the used ground coffee, filter and portafilter are very hot after use. There is a risk of scalding.



5. Rinse the filter and portafilter under running warm water and wipe dry with clean cloth. Place is on the warming plate to stay preheated and ready for further use.
6. If the holes in the filter get blocked while using, use a needle of the cleaning tool to remove the deposits. If the filters are heavily soiled, soak them in warm water for 20 minutes.

Steam wand

It is necessary to clean the steam wand after each use to prevent deposits and undesirable odours from dried milk residues from forming.

After each use: Turn the steam wand above the drip tray grille and start the steam wand for a few seconds. That will remove most of the milk residue in the wand. Wipe with a slightly damp cloth.

Every 2–3 months: Insert the steam wand tip into the hole in the cleaning tool and unscrew it. Immerse in a container with warm water and little of descaling agent. Leave on overnight. Then, pour out the water and clean the steam wand tip properly. Use a needle of the cleaning tool if necessary. Rinse under warm running water. Screw back on and test that the steam dispensing is not blocked in any way.

Blocked holes: If the holes in the steam wand are blocked by milk residues, use a longer needle of the cleaning tool to manually remove the milk residues. Then, run the hot water through the steam wand for about 40 seconds.

Drip tray and grille

1. Carefully remove the drip tray from the espresso machine body. Take out the grille and remove the inner drip tray.
2. Empty the whole content of the drip tray over the sink.
3. Wash both trays and grille in clean water and then, wipe dry thoroughly.

Warning:

Be careful not to get scalded when handling the drip tray. It may contain hot water.



4. Place the inner drip tray into the drip tray and place the grille. Insert the assembled drip tray into the espresso machine body.

**Warning:**

Never use the espresso machine without properly assembled drip tray and grille.

**Note:**

The drip tray is equipped with the indicator of the full drip tray. As soon as there is too much water in the drip tray, the indicator comes up and warns the tray needs to be emptied – see fig. **J**.
The inner drip tray is used to catch the ground coffee from the grinder.

Water tank

Remove the lid and take out the water tank. Wash the tank and lid in clean water with little of neutral dishwashing detergent. Then, rinse with clean water, wipe dry and put it back.

Coffee bean hopper

Remove the coffee bean hopper from the espresso machine. Remove the lid and pour the unused coffee beans into an air-tight container. Wash the hopper and lid in clean water with little of neutral dishwashing detergent. Then, rinse with clean water, wipe dry and put it back.

**Warning:**

Make sure the coffee bean hopper is completely dry before inserting into the espresso machine. Otherwise, the grinder and the espresso machine itself could be damaged.

Grinder

1. Remove the coffee bean hopper from the espresso machine. Remove the lid and pour the unused coffee beans into an air-tight container.
2. Install the hopper back into the espresso machine.
3. Insert the portafilter with installed filter (for 1 or 2 cups) into the holder.
4. Activate the switch and let the grinder run until the ground coffee falls into the filter. When the grinder starts to grind empty, release the switch. Remove the portafilter from the holder, dispose the ground coffee and remove the coffee bean hopper.
5. Remove the upper burr so that you slightly turn it clockwise and take it out of the grinder.
6. Use the cleaning brush to remove the rest of the coffee beans from the upper and lower burr, or you can use a hand vacuum cleaner with the installed brush nozzle.

**Warning:**

Never wash the burrs in water or other liquid. Always use the supplied cleaning brush, or clean and dry cloth.

7. Insert the upper burr into the grinder so that the locks on the upper burr fit into the grooves in the grinder. Slightly turn the upper burr anticlockwise till the arrow on the upper burr is aligned with the arrow on the grinder – see fig. **D2**.

Outer surface of the espresso machine

Use a clean, slightly dampened cloth to clean the outer surface of the appliance. Then, all wipe dry.

DESCALING

- Depending on the set water hardness, the **DESCALE** control light will be lit after some time. It means it is necessary to start the descaling process.
- It is about after 500 cups of coffee for hard water, after 1000 cups of coffee for medium hard water, after 1500 cups of coffee for soft water.

- It is necessary to run the descaling process when the **DESCALE** control light is on as the mineral deposits negatively affect the performance of the espresso machine, taste of the brewing coffee, and the consumption. Regular descaling will extend the life of your espresso machine.

**Warning:**

Only use the agents for espresso machines for descaling. You can buy these at a regular retailer. Do not use vinegar or similar products. Otherwise, the appliance could be damaged.

Descaling process

1. Place the required amount of the descaling agent into the water tank. Follow the instructions on the packaging or in the leaflet of the descaling agent.
2. Add water up to MAX line.
3. Place containers under the group head and steam wand.
4. Press and hold the and buttons simultaneously. The buttons will flash alternately. The control light goes off.
5. The descaling process will automatically start. During the descaling process, the solution will be pumped from the water tank into the internal circuit where it will be heated. Therefore, you will regularly hear the pump sound. This is a normal phenomenon
6. Water will flow through the group head for 40 seconds.
7. Then, it will flow through the steam wand for 40 seconds.
8. The water will flow alternately through the group head and steam wand.
9. Once the **DESCALE** control light and all other buttons go off, carefully remove the water tank, and pour out the left solution. Empty the containers under the group head and steam wand and put them back.
10. Clean the water tank and fill it with clean and cold water up to the MAX line.
11. Press the **POWER** button briefly. The and buttons and the control light will flash. The **POWER** button stays on.
12. At first the water flow through the group head, and then, through the steam wand.
13. Then, the and buttons and the control light will go off and the **POWER** button will flash, meaning the espresso machine is preheating.

Storage

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

TECHNICAL SPECIFIKACIONS

Rated voltage range.....	220–240 V~
Rated frequency.....	50–60 Hz
Rated power input.....	1 480 – 1 770 W
Water tank volume.....	2,3 l
Noise level.....	75 dB(A)

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

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

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

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



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

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

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

For business entities in European Union states

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

Disposal in other countries outside the European Union.

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



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

