

SENCOR®

SES 5000SS



ESPRESSO COFFEE MACHINE WITH A BUILT-IN GRINDER

Translation of the original manual

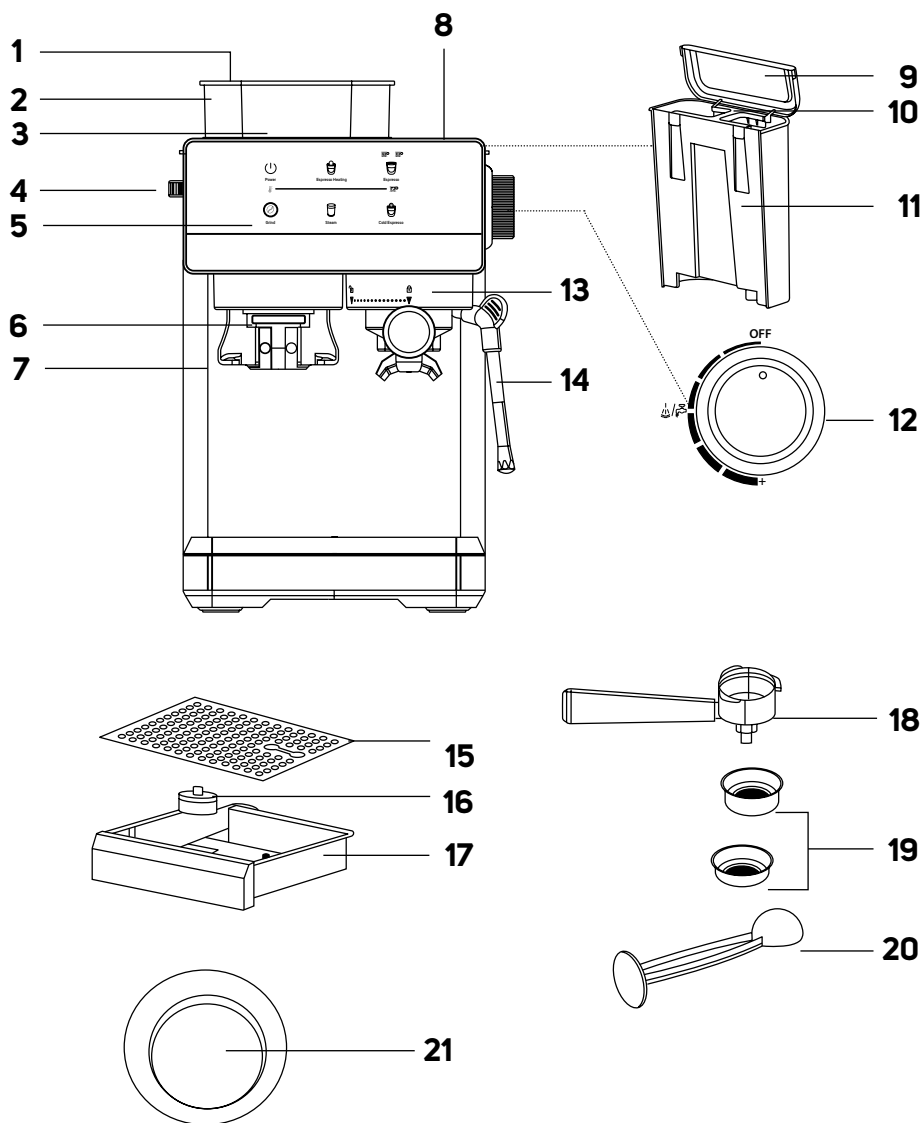


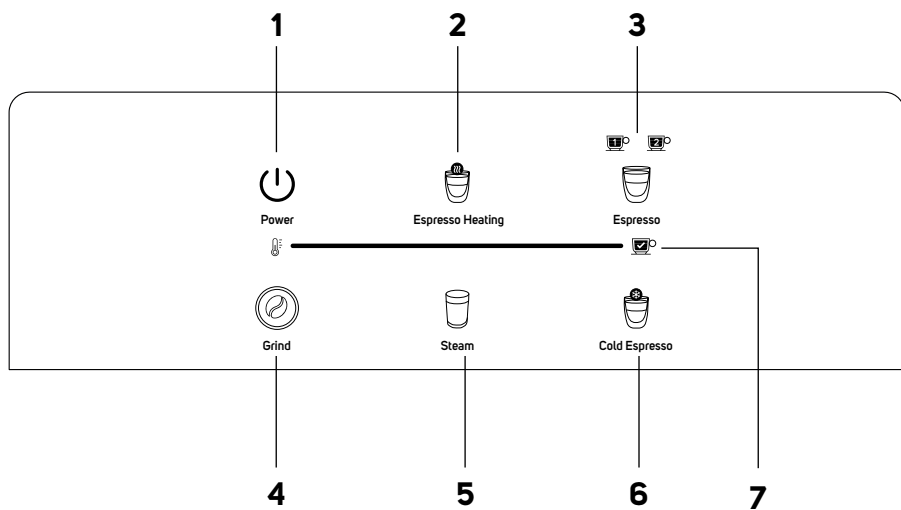
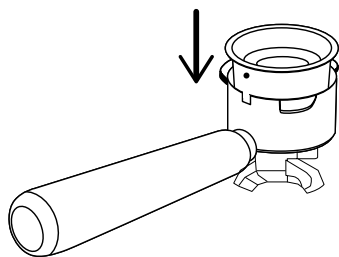
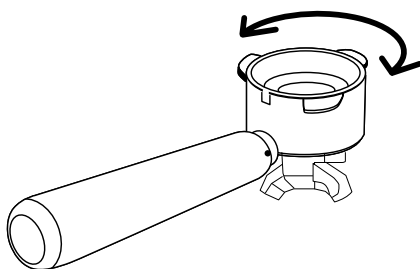
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SES 5000SS

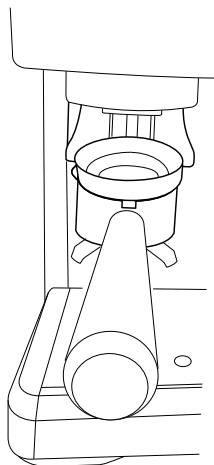


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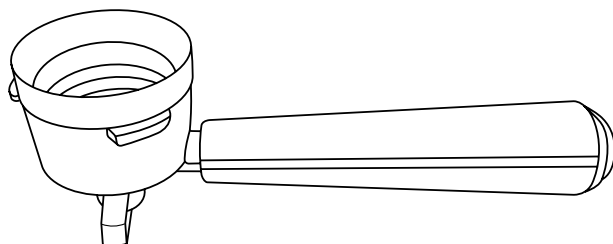


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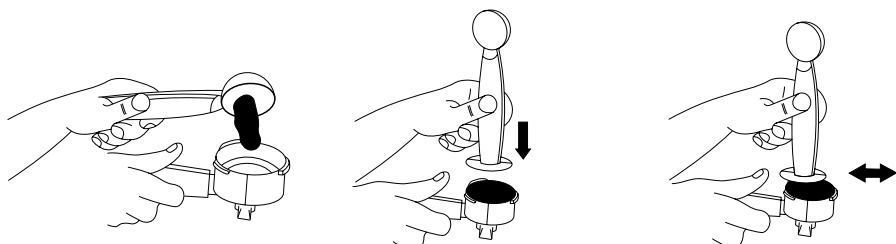
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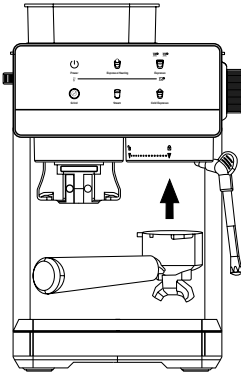
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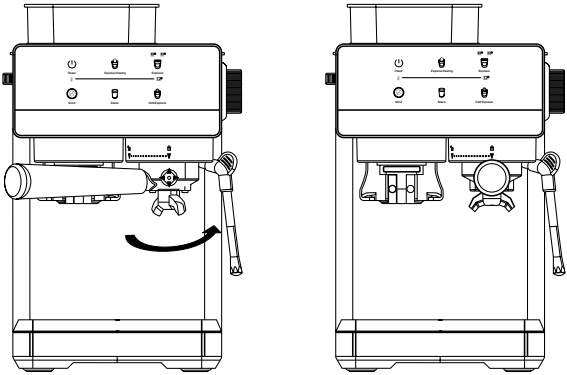
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G2



Important Safety Instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance is not to be used by children. Keep this appliance and its power cable out of the reach of children.
- Appliances may be used by persons with reduced physical, sensory or mental abilities or lack of experience and knowledge, provided they are supervised or have been instructed in the safe use of the appliance and understand the potential hazards.
- Children must not play with the appliance.
- Cleaning and maintenance must not be performed by unsupervised children.
- Keep the appliance and its power cord out of reach of children younger than 8 years of age.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.
- Always clean the parts of the appliance that come into contact with food with clean warm water and a little neutral dishwashing liquid, rinse them with clean water and wipe dry.

**WARNING:**

Incorrect use may lead to injury.

Always disconnect the appliance from the power socket if you are leaving it unattended and before assembly, disassembly or cleaning.

- This appliance is intended for household use. It is also suitable for personal non-commercial use in spaces such as:
 - kitchenettes in stores, offices and other workplaces;
 - agriculture;
 - hotels, motels and other residential spaces;
 - bed and breakfast establishments.
- The appliance must not be immersed in water during cleaning.

**WARNING:**

The filling hole must not be opened during use.

**WARNING:**

Prevent the plug from getting wet.

- The outer surface of the appliance heats up during use and may be hot for some time after use. Be very careful.
 - The appliance must not be placed in a cabinet when in use.
-

Additional important safety instructions for use of the appliance

- Before connecting the appliance to a power socket, make sure that its nominal voltage indicated on the rating plate matches the electrical voltage of the socket.
- Connect the appliance only to a properly earthed socket. For safety reasons, we do not recommend using adaptors or extension cables.
- Do not place the appliance on windowsills, sink drain trays or unstable surfaces. Always place the appliance on a stable, flat and dry surface.
- Do not place the appliance on an electric or gas stove or near an open flame.
- Never use the appliance in the immediate vicinity of a bath, shower or swimming pool.
- The appliance is designed for making coffee or tea (only by dispensing hot water). Use the appliance only for its intended purpose.
- Do not use the appliance outdoors.
- Use the appliance according to the instructions in this user manual. Failure to do so may result in injury, damage to the appliance, or a hazardous situation.
- Leave at least 15 cm of free space around and above the appliance to ensure proper air circulation during operation.
- Only use the top surface of the appliance to warm cups, the portafilter or filters. Do not use it to store other items.
- Fill the water tank with clean, cold water. Do not pour heated water or other liquids into it or insert any objects into it.
- Never fill the coffee bean hopper with ground or instant coffee, caramelised or otherwise specially treated coffee beans, cocoa beans or other items that may damage the appliance.
- Before turning on the appliance, make sure that:
 - the drip tray and grille are in place;
 - the water tank is filled with a sufficient amount of water and is properly in place. The water level must not exceed the maximum mark;
 - the coffee bean hopper is correctly installed in the appliance and contains coffee beans.
- Never start, use or switch on the appliance with an empty water tank or an empty coffee bean hopper. There is a risk of damage to the appliance.
- Take extra care when operating the appliance to avoid scalding with hot water or steam.
- The hot water or steam dispenser may only be used continuously for a maximum of 99 seconds.
- Regularly check the water level in the tank while using the appliance. If the water level drops below the minimum mark, refill the tank according to the instructions in this manual. Before adding water, first turn the appliance off and disconnect it from the power socket.
- Use the built-in coffee grinder only for grinding coffee beans. Do not use it for any other purposes.
- Ensure that no hair or other items enter the grinder area during the grinding process. The coffee bean hopper lid should always be properly closed unless you are topping up the coffee beans.
- Be careful when handling a full drip tray. The water can be hot and there is a risk of scalding or burns.
- The appliance is equipped with a built-in thermal fuse that shuts it off when the pump is idling to prevent damage. If such a situation occurs, unplug the power cable and allow the appliance to cool down for at least 30 minutes. Then you can use it again.
- Do not move the appliance when there is a cup of coffee on the drip tray grille or with cups on the surface for heating them up.
- Ensure that the power cable does not come into contact with hot surfaces.
- Do not leave the power cord hanging over the edge of a table or a work bench.
- Unplug the appliance from the power socket by pulling the plug, not the power cable. Otherwise, damage to the power cable or the socket may occur.
- Make sure that the power cable and plug do not come into contact with water or other fluids.
- To avoid the risk of electric shock, do not repair or modify the appliance yourself. All repairs should be carried out by an authorised service centre. Tampering with the appliance may result in the loss of your legal rights regarding faulty performance or warranty for quality.

EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION



The product meets all the basic requirements of the applicable EU directives.



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.

Espresso Coffee Machine with a Built-in Grinder

User Manual

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Prior to using this appliance, please read the user manual thoroughly, even in cases when you are already familiar with the use of similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference. If you pass the appliance on to another person, ensure that this user manual is included.
- Carefully unpack the appliance and make sure not to discard any part of the packaging material until you have found all its components. It is recommended to keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

DESCRIPTION OF THE COFFEE MACHINE

A1 Coffee bean hopper lid	A12 Steam / hot water dispenser control
A2 Coffee bean hopper	A13 Brew head
A3 Coffee grinder – built into the top part of the coffee machine	A14 Steam wand
A4 Grind size adjustment	A15 Drip tray grille
A5 Control panel	A16 Full drip tray indicator
A6 Grinding chamber with ground coffee dispenser	A17 Drip tray
A7 Portafilter holder with switch	A18 Portafilter
A8 Cup warming plate	A19 Filters (for 1 and 2 cups)
A9 Water tank lid	A20 Coffee measuring scoop with tamper
A10 Water tank handle	A21 Dispenser ring
A11 Water tank	

DESCRIPTION OF THE COFFEE MACHINE

B1 Power button to switch the coffee machine on/off	B5 Steam to heating and froth milk
B2 Espresso Heating button for the preparation of hot coffee drinks	B6 Cold Espresso button for the preparation of cold coffee drinks
B3 Espresso button ("1" for single cup; "2" for two cups)	B7 Coffee machine heating bar
B4 Grind button for grinding coffee beans	

PURPOSE OF USE

- The Sencor SES 5000SS coffee machine is designed for preparing coffee beverages (Espresso, Cappuccino or Latte) using freshly roasted coffee beans. The coffee grinder is designed to grind freshly roasted coffee beans. The coffee machine's steam wand is used to dispense hot water and froth milk.
- The Sencor SES 5000SS coffee maker can prepare both hot coffee (after the coffee maker has heated up) and cold coffee (cold brew), when the coffee maker does not heat up, and the coffee is extracted in cold water.

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and discard all promotional labels and tags. Check that neither the appliance nor any of its components is damaged.
- Place the coffee machine on a flat, dry and clean surface. Make sure there is a clear space around the coffee machine, at least

35 cm above it and 15 cm on the sides. Wipe the outer surface of the appliance with a slightly dampened sponge and then wipe dry.

- Remove the water tank from the appliance. Rinse it with clean water and a small amount of neutral dishwashing detergent. Then thoroughly rinse with clean water, dry, and place it back into the coffee machine.
- Remove the drip tray and grille from the machine. Wash the drip tray, the portafilter, the coffee measuring scoop and the stainless steel baskets under clean running water with a little kitchen detergent. Then rinse with clean water and dry.
- Wipe the outer surface of the coffee machine and the coffee bean hopper, including the lid, with a damp sponge, dry, and place them back into the lower part of the appliance.
- Place the grille onto the drip tray and put it back into the coffee machine.

SETUP BEFORE USE

Drip tray

- The drip tray with a grille catches drops of brewed coffee when the portafilter is removed, hot water used to froth milk, and any spilled milk during frothing. Therefore, make sure that both parts are correctly installed and inserted into the appliance.
- We recommend emptying the appliance and washing the drip tray after each use. When washing, follow the instructions in the **"Cleaning and Maintenance"** section.



Note:

The drip tray is equipped with a float to indicate when it is full. When the liquid level in the drip tray pushes it up, the drip tray must be emptied.

Filling the water tank

Open the lid of the water tank. Grasp the tank by the handle and lift it upwards. Fill it with cold potable water up to the maximum mark and insert it back. Then close the lid of the water tank. The water tank must be properly seated in place for water to be pumped into the internal system.



Note:

The water you pour into the water tank should ideally be at room temperature (approximately 25 °C). Too cold water can negatively affect the final taste of the coffee beverage. Do not leave the remaining water in the water tank for more than one day. For brewing quality fresh coffee, it is necessary to use fresh water. Otherwise, the final taste of the coffee drink may be adversely affected.



Warning:

The maximum capacity of the water tank is 1.8 l. Do not overfill it. Never fill the water tank with warm, hot or sparkling water or liquids such as milk. Do not fill the water tank when it is inserted in the appliance. You risk splashing the appliance or overfilling the water tank.

Adding coffee beans to the hopper

- Remove the hopper lid and pour fresh coffee beans into the hopper. Put the lid back on.
- The hopper is not suitable for storing coffee beans for a long period of time. If you do not plan to use the coffee machine for a long time, remove the hopper and pour the unused coffee beans into a suitable container. Store coffee beans in an airtight container in a cool and dry place.

**Note:**

The maximum capacity of the hopper is 150 g of coffee beans. Do not overfill it. Never fill the hopper with ground or instant coffee, caramelised or otherwise specially treated coffee beans, cocoa beans or other items that may damage the appliance.

Adjusting the grind size

- The grind size can only be set by turning the grind size dial (A4) clockwise and anticlockwise.
- Adjust the grind size while the grinder is in operation.
- Turn the dial (A4) towards **FINE** ◀ to set a finer grind; turn the dial (A4) towards ▶ **COARSE** to set a coarser grind.
- For Espresso coffee, we recommend setting the grind size to 5. Adjust the grind size as needed. Always adjust the size one step at a time and then refine according to the resulting coffee.
- If the coffee flows out very slowly, it means that the beans are ground too finely and a coarser grind should be set. If the coffee flows out too quickly, it means that the beans are ground too coarsely and a finer grind should be set.

**Warning:**

If you feel resistance when turning the grind size dial, you have reached the size limits (1–3 or 18–20). Do not use brute force to rotate the dial any further. Otherwise, you risk damaging the grind size adjustment mechanism.

Inserting and removing the filter

- Insert the selected stainless steel filter into the portafilter so that the protrusion on the filter fits into the hole in the portafilter (Figure C1). Rotate the filter left or right (Figure C2).
- To remove the filter from the portafilter, rotate the filter in the portafilter so that the protrusion on the filter is aligned with the hole in the portafilter. Then remove it from the portafilter.

**Warning:**

Before removing the filter from the portafilter, make sure that both the filter and the portafilter have cooled down. Do not remove the filter from the portafilter immediately after making coffee. They are very hot and there is a risk of injury.

Inserting the portafilter into the holder

Insert the portafilter into the holder so that it is perpendicular to the coffee machine – see Figure D. The protruding parts at the edge of the portafilter will fit into the holder and secure it firmly in place.

Grinding coffee

- Coffee can be ground immediately after turning on the coffee machine; there is no need to wait for it to heat up.
- Press the **Grind** button to start grinding the coffee. The **Grind** button will flash.
- The grinding process takes around 15 seconds. After that, the grinder stops automatically.
- If you need to adjust the grinding time, follow the instructions in the **"User Settings / Adjusting the grinding time"** section further in the manual.
- It is possible to install a dispenser ring – see picture E, which will prevent the ground coffee from spilling out of the filter.

**Note:**

The grinder will run continuously for a maximum of 3 minutes. After 3 minutes of running continuously, the **Grind** button will flash quickly and the grinder cannot be started again for another 6 minutes. This is a safety feature to protect the grinder from damage caused by overheating. Allow the grinder to cool and then turn it back on.

**Note:**

If you fill the filter with a scoop of pre-ground coffee, keep in mind that one levelled scoop is equivalent to roughly 7 g of ground coffee. For one cup of coffee, fill the filter with one level measuring scoop of ground coffee. The double cup filter is filled with twice the amount of coffee.

Tamping the coffee (Figure F)

Spread the coffee in the filter evenly and tamp it with the flat end of the scoop. After tamping, the coffee in the filter should be aligned with the MAX line marked on the inner wall of the filter.

Clean the edges of the filter thoroughly of any ground coffee residue.

**Note:**

Use only ground coffee designed for use in Espresso machines. Do not use ground coffee intended for use in French presses, drip coffee makers, etc.

Installing and removing the portafilter

- Place the portafilter underneath the brew head so that the handle points to the left and aligns with the open lock icon on the brew head – see Figure G1. To attach the portafilter to the brew head, turn the handle to the right into the closed lock position – see Figure G2.
- To remove the portafilter from the brew head, rotate the handle counterclockwise until it aligns with the open lock icon. Remove it from the brew head and move it above a rubbish bin. Rotate the portafilter so that the filter with the used coffee points downwards. Use a coffee spoon to remove the coffee grounds. Avoid contact with the surface of the filter or portafilter as they may still be hot. Before taking the filter out of the portafilter, cool it under cold running water. Then rinse the filter and the portafilter under clean running water and dry them thoroughly.

Warming the cups

Once you turn on the coffee machine, the cup warming plate will automatically heat up. Place empty coffee cups upside down on to surface and let them warm up.

USING THE COFFEE MACHINE

- Place the coffee machine on a flat, dry and clean surface at a sufficient distance from the power socket.
- Make sure that the water tank is filled with fresh water and that the coffee machine is properly assembled.

**Warning:**

Before switching on the coffee machine, make sure that the steam/hot water dispenser control is set to "OFF". If it is not in this position, the **Espresso** and **Steam** buttons will flash quickly and the coffee machine cannot be started.


Switching on and preheating the coffee machine

1. Plug the power cable into a power socket. A short beep will sound and the **Power** button will flash.
2. Place a cup or bowl under the brew head.
3. Make sure that the steam/hot water dispenser control (A12) is set to the "OFF" position.
4. Press the **Power** button to turn on the coffee machine. You will hear one short beep.
5. The **Espresso Heating** and **Cold Espresso** buttons on the control panel will light up.
6. A small amount of cold water will flow out through the brew head.
7. Press the **Espresso Heating** button and the coffee machine will start to preheat. The coffee machine heating bar will gradually light up, indicating that the coffee machine is heating up. Wait until the coffee machine is preheated.
8. When all buttons, except for **Cold Espresso**, on the control panel and the entire heating bar light up, the coffee machine is ready for use.
9. Remove the cup or bowl from under the brew head and pour out the water.

Flushing the coffee machine

We recommend following these steps when first using the coffee machine or if the machine has not been used for an extended period.

1. Fill the water tank to the maximum level.

- Insert one of the filters into the portafilter, but do not add any ground coffee.
- Insert the portafilter into the brew head.
- Put a bowl under the dispensing nozzle.
- Make sure that the steam/hot water dispenser control (**A12**) is set to the "OFF" position.
- Plug the power cable into a power socket and switch on the coffee machine.
- Wait until the coffee machine is preheated.
- Press the **Espresso** button once or twice and the coffee machine will start. Water will be dispensed through the nozzle.
- We recommend repeating this process another two times to thoroughly rinse the coffee machine's internal system.
- Direct the steam wand into the bowl. Immerse the tip of the steam wand in the water that has flowed into the bowl.
- Turn the steam/hot water dispenser control (**A12**) to . The coffee machine will start dispensing hot water through the steam wand.
- Let the water flow through the jet for about 20 seconds and then switch the steam/hot water dispenser control (**A12**) to the "OFF" position.
- Then pour the water out of the bowl, remove the portafilter and filter and clean them according to the instructions in the "**Cleaning and Maintenance**" section. Wipe the steam wand with a clean sponge and a dry cloth.



Warning:

Be careful when flushing the machine as the discharged water is very hot and can cause scalding.



Warning:

Be careful when removing the portafilter and filter as they are very hot and can cause burns.



Note:

The sound of the pump can be heard when brewing coffee or frothing milk. This is normal.



Note:


Only one function of the coffee machine can be used at a time – i.e. make coffee, froth milk, dispense hot water or brew cold coffee. It is not possible to use two or more functions at the same time.

Preparing Espresso

- The coffee machine is supplied with 2 stainless steel filters: a single cup filter and a double cup filter.
 - The single cup filter is suitable for making 1 Espresso, regular Cappuccino or Latte macchiato.
 - The double cup filter is suitable for making 2 cups of Espresso, lungo, one large cup of strong coffee or intense/strong Espresso for Cappuccino or Latte.
- Insert the single cup or double cup filter in the portafilter, tamp the coffee, and insert the portafilter into the brew head.
 - Make sure the coffee machine is preheated.
 - Place a cup/cups or a mug/mugs under the portafilter.
 - Press the **Espresso** button once and the coffee machine will start brewing 1 cup of coffee.
Press the **Espresso** button twice in a row. The button will light up red and the machine will start brewing 2 cups of coffee.
 - When the machine starts, it will first brew the coffee by releasing a small amount of hot water into the filter to swell the ground coffee in the filter. After a moment, full coffee extraction begins.
 - The coffee machine automatically stops brewing once the preset amount of coffee has been poured into the cup.
 - Remove the cup or mug with the drink.


- Remove the portafilter from the brew head and clean it following the instructions in the "**Cleaning and Maintenance**" section. We recommend waiting for about 5 seconds before removing the portafilter from the brew head. This will naturally release the pressure and make it easier to remove the portafilter.
- You can stop brewing coffee at any time by pressing the **Espresso** button.
- If you need to adjust the amount of **Espresso** coffee dispensed, follow the instructions in the "**User Settings / Adjusting the amount of Espresso dispensed**" section.

Frothing milk

- Pour the chilled milk into a jug. We recommend using milk with a higher fat content for a better quality and richer froth.
- Press the **Steam** button. This will flash to indicate that the water in the tank is being heated to steam temperature. When the button stops flashing and stays lit, the steam function can be used.
- Immerse the steam wand in the milk.
- Turn the steam/hot water dispenser control to . The coffee machine will start dispensing hot water through the steam wand.
- Keep the steam wand just below the surface of the milk until it starts to swirl in the jug.
- Turn the steam/hot water dispenser control (**A12**) towards + to increase the amount of steam dispensed. Turn it back again to reduce the amount of steam emitted.
- To create a rich froth, bring the jet up close to the surface of the milk to let in air bubbles. Keep the milk in the jug swirling. Once the foam is rich enough, dip the jet deeper into the milk to warm it up. You can judge whether the milk is at the correct temperature by touching the bottom of the jug. Once the bottom starts to get too hot to keep your hand on it, the milk is warm enough.
- Once the milk is sufficiently heated and frothed, turn the steam/hot water dispenser control (**A12**) to the "OFF" position and press the **Steam** button to exit steam mode.
- Wait until the steam is no longer coming out of the wand. Then carefully remove the wand from the milk. This will prevent the milk from splashing.
- Wipe the end of the steam wand with a soft, slightly damp sponge. It is important to wipe and clean the steam wand after each use to prevent deposits and unwanted odours from dried milk residues. Follow the instructions in the "**Cleaning and Maintenance**" section.
- We recommend tapping the milk jug lightly on the worktop or table to remove any excessively large bubbles and make the milk froth more compact. Pour the hot and frothed milk into the cup and enjoy your coffee.



Tip:

You can also flush the steam wand as follows: Point the steam wand at the hole in the drip tray grille or into a cup. Turn the steam/hot water dispenser control (**A12**) to the  position and let the hot water flow out for about 20 seconds. Then turn the steam/hot water dispenser control (**A12**) to the "OFF" position and wipe the steam wand with a soft, slightly damp sponge.



Warning:


The steam gets very hot. Be careful not to scald yourself.



Note:

The maximum steam dispensing time is 180 seconds.

Dispensing hot water

- Hot water can be used to make tea, instant cocoa, to heat cups, etc.
- Point the steam wand into a cup or mug.
 - Turn the steam/hot water dispenser control (**A12**) to . The coffee machine will start dispensing hot water through the steam wand.
 - Once the desired amount of water has flowed into the cup or mug, turn the steam/hot water dispenser control (**A12**) to the "OFF" position.

4. Remove the steam wand and wipe it with a dry cloth.

The maximum volume of dispensed hot water is 200 ml.

Brewing cold coffee

1. Place the single cup filter in the portafilter, add and tamp down the coffee and insert the portafilter in the brew head. You can also use a double cup filter.
2. Press the **Power** button to switch on the coffee machine.
3. Place a cup/cups or a mug/mugs under the portafilter.
4. Press the **Cold Espresso** button. Then press the **Espresso** button to start brewing cold coffee.
5. When the machine starts, it will first release a small amount of cold water into the filter to swell the ground coffee in the filter. After a moment, full coffee extraction begins.
6. The coffee machine automatically stops brewing once the preset amount of coffee has been poured into the cup.
7. Remove the cup or mug with the drink.
8. Remove the portafilter from the brew head and clean it following the instructions in the "**Cleaning and Maintenance**" section. We recommend waiting for about 5 seconds before removing the portafilter from the brew head. This will naturally release the pressure and make it easier to remove the portafilter.
9. Press the **Cold Espresso** button to end cold brew mode.

You can stop brewing coffee at any time by pressing the **Espresso** button.

If you need to adjust the amount of cold coffee dispensed, follow the instructions in the "**User Settings / Adjusting the amount of Espresso dispensed**" section.



Note:

Cold coffee is brewed without heating the water. If you want to make iced coffee, place ice cubes in a cup or mug.



Important:

If you want to prepare a cold brew when the coffee machine is heated, you need to leave the coffee machine to cool for at least 15 to 25 minutes.

Reheating the Espresso machine

- Every time it finishes brewing coffee / frothing milk, the coffee machine automatically reheats to operating temperature. During this time, the buttons on the control panel will flash and the heating bar will gradually light up. You may hear a clicking sound as it heats. This is normal.
- This means the coffee machine can also reheat even between individual uses. This is normal.
- The coffee machine cannot be started when it is heating up, so always wait for it to finish.

Turning off the coffee machine

- If you are not going to be using the coffee machine, turn the main power switch to the 0 (off) position. The coffee machine will shut down. Unplug the power cord from the power socket.

Automatic shut-off

- If you do not use the coffee machine for more than 25 minutes, it will automatically switch itself off.

Pressing any button will turn it on again and start it heating up.

Coffee brewing tips

- We recommend using fresh roasted and ground coffee beans. Coffee beans should be ground to the level suitable for Espresso machines. Grind the coffee beans just before brewing coffee.
- If the ground coffee is too fine, water will not flow through the coffee even under high pressure. Such finely ground coffee resembles powder and feels like salt when rubbed between the fingers.
- If the ground coffee is too coarse, water flows through the coffee too quickly and the full flavour is not extracted. Make sure to use a quality grinder for consistent grind size.
- Store coffee beans / ground coffee in an air-tight container in a cool and dark place. Store them for a maximum of 4 weeks.
- Do not store coffee beans / ground coffee in the fridge or freezer.

USER SETTINGS

Adjusting the grinding time

If you need to adjust the preset grinding time, proceed as follows:

1. Hold down the **Grind** button for about 5 seconds. The grinder will start.
2. When the grinder has ground the desired amount of coffee into the filter, press the **Grind** button briefly. This stops the grinding process and saves the grinding time.



Note:

The maximum grinding time for one batch of ground coffee is 20 seconds. When the grinder has run for 20 seconds, it will stop automatically.

Adjusting the amount of Espresso dispensed

Adjusting the volume for 1 cup

If you need to adjust the amount of coffee dispensed for 1 cup, proceed as follows:

1. Press and hold the **Espresso** button for about 5 seconds. The machine will switch to the mode for adjusting the amount of coffee dispensed. The one cup icon above the button will light up white.
2. Press the **Espresso** button briefly. The one cup icon above the button will start flashing and the coffee machine will start brewing coffee.
3. Once the desired amount of coffee has flowed into the cup, briefly press the **Espresso** button. The machine will stop dispensing coffee and the new amount to be dispensed will be saved.

The amount to be dispensed for 1 cup can be set from 30 ml to 400 ml.

Adjusting the volume for 2 cups

If you need to adjust the amount of coffee dispensed for 2 cups, proceed as follows:

1. Press and hold the **Espresso** button for about 10 seconds. The machine will switch to the mode for adjusting the amount of coffee dispensed. The two cups icon above the button will light up red.
2. Press the **Espresso** button briefly. The two cups icon above the button will start flashing and the coffee machine will start brewing coffee.
3. Once the desired amount of coffee has flowed into the cup, briefly press the **Espresso** button. The machine will stop dispensing coffee and the new amount to be dispensed will be saved.
4. The amount to be dispensed for 2 cups can be set from 30 ml to 400 ml.

Restoring default factory settings

If you need to restore the machine to the default factory settings, press and hold the **Espresso Heating** and **Cold Espresso** buttons at the same time. A beep will sound to indicate that the default factory settings have been restored.

CLEANING AND MAINTENANCE

- Before cleaning, switch off the coffee machine by pressing the **Power** button, unplug the power cord from the mains socket and leave the appliance to cool down.
- Do not use abrasive cleaning agents, solvents, etc. to clean any parts of the appliance, as these could damage the surface of the appliance.



Warning:

To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.

Cleaning the filter, portafilter and brew head

The filter and portafilter must be thoroughly cleaned after each use.

1. Remove the portafilter with the used coffee from the brew head. Dispose of the coffee grounds in the compost or in regular municipal waste. If the coffee grounds are difficult to remove from the filter, use a table knife or spoon.
2. Remove the filter from the portafilter by rotating the filter in the portafilter so that the protrusion on the filter is aligned with the hole in the portafilter. Then remove it from the portafilter.

**Warning:**

Take extra care as the coffee grounds, filter and portafilter are very hot after use. There is a risk of burns.

3. Rinse the filter and portafilter under warm running water and wipe them dry with a clean cloth.
4. Wipe the bottom of the brew head (including the seal) with a damp cloth to remove any ground coffee residues.
5. Insert the portafilter (without the filter) into the brew head.
6. Turn on the coffee machine and let it heat up. Place a cup/bowl under the portafilter.
7. Press the **Espresso** button and let the coffee machine finish brewing. This will clean the brew head and remove any ground coffee residues.
8. Remove and rinse the portafilter.

**Note:**

Place the portafilter and filters on the heating plate so that they are preheated and ready for the next use.

**Caution:**

Do not wash the portafilter or filters in the dishwasher. There is a risk of them being damaged.

Cleaning the drip tray

- The drip tray needs to be emptied and washed after each use of the appliance.
- First, remove the grille from the tray and then pour out the water. Wash the tray and grille in warm water with a neutral dishwashing detergent. Rinse both parts under running water, dry them, and place them back in their positions.

Cleaning the water tank

- Open the lid of the water tank. Grasp the tank by the handle and lift it upwards.
- Pour out the remaining water.
- Rinse it with clean water and a small amount of neutral dishwashing detergent. Then thoroughly rinse with clean water, dry, and place it back into the coffee machine.
- Wash the water tank lid in warm water with a little kitchen detergent. Rinse and wipe dry.

Cleaning the outer casing

Wipe the outer surface of the appliance with a slightly damp cloth and dry it.

Cleaning the steam wand

- The steam wand should be cleaned after each use to prevent deposits and unwanted odours from dried milk residues.
- **After each use:** Point the steam wand over the grille of the drip tray and start the hot water dispenser for a few seconds. This will remove most of the milk residue in the nozzle. Wipe the steam wand with a slightly damp cloth.
- **Every 2 to 3 months:** Unscrew the end of the steam wand. Immerse it in a tub of warm water containing a little descaling agent. Leave it overnight. Then pour out the water and clean the end of the steam wand properly. If necessary, use a thin sharp object (such as a pin or a needle). Rinse under warm running water. Screw back on and test to make sure that the steam wand is not blocked.
- **Blocked nozzles:** If the nozzle in the steam wand becomes blocked with milk residue, clear it using a thin sharp object (such as a pin or a needle). Then run hot water through the steam wand for about 40 seconds.

Cleaning the coffee bean hopper

- Remove the lid and move any beans into an airtight container.
- Wipe the hopper and the lid with a soft sponge slightly moistened in warm water. Wipe dry with a clean cloth.

Cleaning and emptying the grinder

1. Empty the coffee bean hopper.

2. Insert the portafilter and filter into the holder.
3. Start the grinder by pressing the **Grind** button. Leave the grinder to complete the grinding process. Repeat the grinding process until the grinder is empty.
4. Remove the portafilter from the holder.
5. If necessary, use a cleaning brush to clean and remove any ground coffee residue at the ground coffee dispensing outlet.

We recommend emptying the grinder in this way whenever you put fresh coffee beans into the hopper.

DESCALING

- Over time, minerals from the water can build up inside the machine's system. This is a natural process. Therefore, regular descaling is necessary. Mineral deposits can spoil the taste of your coffee.
- We recommend using descaling agents for coffee machines, which are commonly available in shops.
- The machine should be descaled when the **Espresso Heating**, **Cold Espresso**, **Espresso** and **Steam** buttons flash 5 times in a row, which is after making approximately 500 cups of coffee. If you do not descale the coffee machine, the warning will show every time it is switched on.
- Prepare a descaling solution of water and descaling agent following the dilution/preparation instructions given on the packaging/enclosed leaflet.

Descaling the internal system

1. Make sure that the power cord plug is disconnected from the mains socket.
2. Fill the water tank with a descaling solution of water and descaling agent following the instructions on the packaging / enclosed leaflet.
3. Insert a filter into the portafilter (without coffee) and insert the portafilter into the brew head.
4. Place a bowl (with a capacity of at least 450—500 ml) under the portafilter.
5. Insert the plug into the mains socket and switch on the coffee machine. Let it preheat.
6. When the coffee machine has heated up, point the steam wand into the bowl and start the hot water dispenser. Let the hot water run until it stops automatically. Repeat a few more times. Turn the steam/hot water dispenser control (**A12**) to the OFF position.
7. Pour the water out of the bowl and place the empty bowl under the portafilter.
8. Press the **Espresso** button and let the water flow through the portafilter. Wait until it stops and then repeat the process a few more times until the water tank is empty.
9. Remove the water tank, rinse it out and fill it with clean water. Insert it back into the coffee machine.
10. Repeat steps 6 to 8 until the water tank is empty.
11. Remove and clean the water tank again. Remove the portafilter and filter and clean them following the process described above.
12. To end the descaling process and start a new countdown, press and hold the **Espresso Heating** and **Cold Espresso** buttons for 3 seconds.

**Note:**

If the coffee machine is heavily clogged with mineral deposits, repeat the descaling process several times in a row.

**Note:**

When descaling is complete, clean the water tank, portafilter and filter according to the instructions in this user's manual.

Storage

- If you are not going to use the appliance for an extended period of time, unplug it from the power socket, allow it to cool down and clean it according to the instructions in the "**Cleaning and Maintenance**" section.
- Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

TROUBLESHOOTING

Coffee maker

Problem	Cause	Solution
The coffee machine does not switch on.	The power cable plug is incorrectly inserted in the power socket.	Properly insert the plug into the power socket
The coffee is acidic.	The coffee machine was not flushed properly after descaling.	Flush the coffee machine thoroughly after descaling.
	The coffee beans are rotten and rancid.	Discard the coffee beans and use new ones.
There is water under the coffee machine.	The drip tray is full.	Empty the drip tray.
	The water tank is not correctly positioned in the coffee machine.	Remove the tank and reinsert it.
	The coffee machine is malfunctioning.	Contact an authorised service centre.
After switching it on, the machine makes a clicking and jerky sound as it dispenses the coffee.	This is normal as the machine heats up and dispenses coffee.	This is not a defect.
The coffee is weak.	The single cup filter was used for to brew a double coffee.	Use the double cup filter to brew a double coffee.
	The ground coffee is too coarse.	Adjust the grinding level to finer.
	The coffee beans are not sufficiently roasted.	Only use roasted coffee beans designed for this type of coffee machine.
	There is too little coffee in the filter.	Add ground coffee to the filter.
	The ground coffee is not tamped down enough.	Tamp the ground coffee properly in the filter.
	Not enough coffee is dispensed.	The recommended amount for 1 cup of Espresso is 40 ml, and 80 ml for 2 cups.
It is hard to insert the portafilter into the brew head.	The silicone seal on the brew head is new.	This is normal and will improve with use.
The portafilter falls out of the brew head or leaks.	The portafilter is not properly inserted in the brew head.	Insert the portafilter in the brew head and tighten.
	The portafilter is not tightened properly.	Tighten the portafilter until you feel resistance. The portafilter handle should be perpendicular to the coffee machine.
	There is no filter in the portafilter.	Place a filter in the portafilter.
	The silicone seal on the brew head is worn out or damaged.	Have the brew head silicone seal replaced.
The coffee flows slowly or only drips out.	The selected grind size is too fine.	Select a coarser grind size.
	There is too much ground coffee in the filter.	Reduce the amount of ground coffee. After tamping, the ground coffee should be no higher than the MAX mark.
	The ground coffee is tamped too much in the filter.	Use less force when tamping.
	There are ground coffee residues on the edge of the portafilter and filter.	Wipe the ground coffee residues off the edge of the portafilter and filter.
	The brew head, its inner edge or the silicone seal is dirty.	Wipe the brew head, its inner edge and the silicone seal with a clean and slightly damp sponge.
	The silicone seal on the brew head is worn out or damaged.	Have the brew head silicone seal replaced.
	The portafilter is not properly inserted in the brew head.	Insert the portafilter in the brew head and tighten.
	The dispensing holes in the portafilter are dirty and blocked.	Clean the portafilter dispensing holes.
	The holes in the filter are blocked.	Clean the filter.
The coffee is cold.	The cup was not preheated.	Preheat the cup.
	The brew head, portafilter and filter are cold.	Let the brew head, portafilter and filter warm up.

Problem	Cause	Solution
Coffee is not dispensing.	The water tank is empty.	Refill the water tank.
	The ground coffee is too fine.	Adjust the grinding level to coarser.
	There is too much ground coffee in the filter.	Reduce the amount of ground coffee.
	The ground coffee is tamped too much in the filter.	Apply moderate force when tamping.
	The holes in the filter are blocked.	Clean the filter.
	The dispensing holes in the portafilter are dirty and blocked.	Clean the portafilter dispensing holes.
	The brew head grille is dirty and blocked.	Clean the brew head grille.
There is no or little froth on the coffee.	The coffee beans are old or too dried out.	Use freshly roasted coffee beans.
	The ground coffee is too coarse.	Adjust the grinding level to finer.
	There is too little ground coffee in the filter.	Add more ground coffee to the filter.
	The ground coffee is inadequately tamped.	Tamp the ground coffee properly.
Too much or too little coffee is dispensed.	You have adjusted the dispensing settings.	Adjust the amount of coffee dispensed or perform a factory reset.
The coffee is bitter.	This may be due to the type and roasting time of the coffee beans.	Use a different type of coffee beans.
	You have adjusted the coffee temperature setting.	Adjust the coffee temperature or perform a factory reset.
	You brewed the coffee immediately after using the steam wand and the coffee has been burned in the filter.	After using steam, let the water flow out of the system to avoid burning the coffee.
The coffee grounds are too wet.	A small amount of water will remain in the grounds after brewing the coffee.	Take out the portafilter, put it on the grille and let the water flow out.
	There is too little ground coffee in the filter.	Add more ground coffee to the filter.
	The ground coffee is unevenly tamped in the filter.	It is important to take time to evenly tamp the ground coffee.
The coffee flows unevenly from the holes in the portafilter.	The ground coffee is unevenly tamped in the filter.	It is important to take time to evenly tamp the ground coffee.
	The brew head or portafilter is blocked.	Eliminate the cause of the blockage.
The pump makes an unusual sound.	The water tank is empty.	Refill the water tank.
	The water tank is not correctly positioned in the coffee machine.	Remove the tank and reinsert it.
The Espresso and Steam buttons are flashing quickly.	The steam/hot water dispenser control is not set to the OFF position.	Turn the steam/hot water dispenser control to the OFF position.

Frothing milk

Problem	Cause	Solution
The milk is not frothy enough.	The coffee machine has not heated up enough to froth the milk.	Let the coffee machine preheat.
	The milk is too warm.	Let the milk cool down enough.
	You're using skimmed milk.	We recommend using whole milk for a rich froth.
	The steam wand is not sufficiently inserted in the milk.	Immerse the tip of the steam wand in milk and follow the instructions in the "Frothing milk" section.
	The tip of the steam wand is blocked.	Clean the steam wand.
The coffee is cold after pouring in the milk.	The milk wasn't warm enough.	Make sure that the milk is warm enough before pouring it in.
No steam comes out of the steam wand.	The tip of the steam wand is blocked.	Clean the steam wand.
	The water tank is empty.	Refill the water tank.
	The coffee machine needs to be descaled.	Descalc the machine according to the instructions in the "Descaling" section.
The steam wand makes a whistling sound.	The tip of the steam wand is immersed too deep in the milk.	The tip of the steam wand should be just below the surface of the milk.

Problem	Cause	Solution
When frothing the milk, there is not much froth.	The milk is not fresh, it is warm or skimmed.	Use only cooled whole milk.
	You are using an unsuitable jug.	Use a stainless-steel jug for frothing the milk.
	The milk was overcooked.	Use only cooled whole milk.
	The milk froth consists mainly of large bubbles.	Immerse the tip of the steam wand in the milk and follow the instructions in the "Frothing milk" section.
		Tap the jug lightly on the table or worktop to remove the large bubbles and leave only the milk froth microbubbles.
	When frothing, not enough air gets into the milk.	The tip of the steam wand should be just below the surface of the milk.

Coffee grinder

Problem	Cause	Solution
The coffee flows out too fast.	The ground coffee is too coarse.	Adjust the grinding level to finer.
	The coffee beans are not sufficiently roasted.	Only use roasted coffee beans designed for this type of coffee machine.
	There is too little coffee in the filter.	Add ground coffee to the filter.
	The ground coffee is not tamped down enough.	Tamp the ground coffee properly in the filter.
The Grind button does not light up after switching on the coffee machine.	The coffee machine is not connected to the mains.	Plug the power cord into the mains socket.
The grinder does not dispense ground coffee.	The ground coffee dispenser outlet is blocked.	Clean the grinder dispenser outlet.
The ground coffee is too coarse even when a fine grind size is set.	The grind size adjustment mechanism is damaged.	Contact an authorised service centre.

If the problem is not listed in the table or if the problem persists, turn off the coffee machine, disconnect it from the power source, and contact an authorised service centre.

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TECHNICAL SPECIFICATIONS

Rated voltage range220–240 V~
Rated frequency50–60 Hz
Rated input power1350W
Power consumption in off mode0.27 W
Noise level75 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.

The appliance automatically switches off in less than 25 minutes after finishing the operation and when connected to the mains power.

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INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material at the location designated by the municipality for waste disposal.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

Used electrical and electronic products must not be added to ordinary municipal waste. For proper disposal and recycling of these products, deliver them to designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this product, you help preserve valuable natural resources and contribute to preventing potential negative impacts on the environment and human health resulting from improper waste disposal. For more details, contact your local authority or nearest collection point. Fines may be imposed for improper disposal of this type of waste as per national regulations.

For business entities in European Union States

To dispose of electric or electronic equipment, request the necessary information from your retailer or supplier.

Disposal in other countries outside the European Union

To dispose of this product elsewhere, request the necessary information on the correct disposal method from local authorities or your retailer.

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Changes to text and technical parameters are reserved.

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