SENCOR®

SES 6050SS

EN

ESPRESSO MACHINE WITH GRINDER

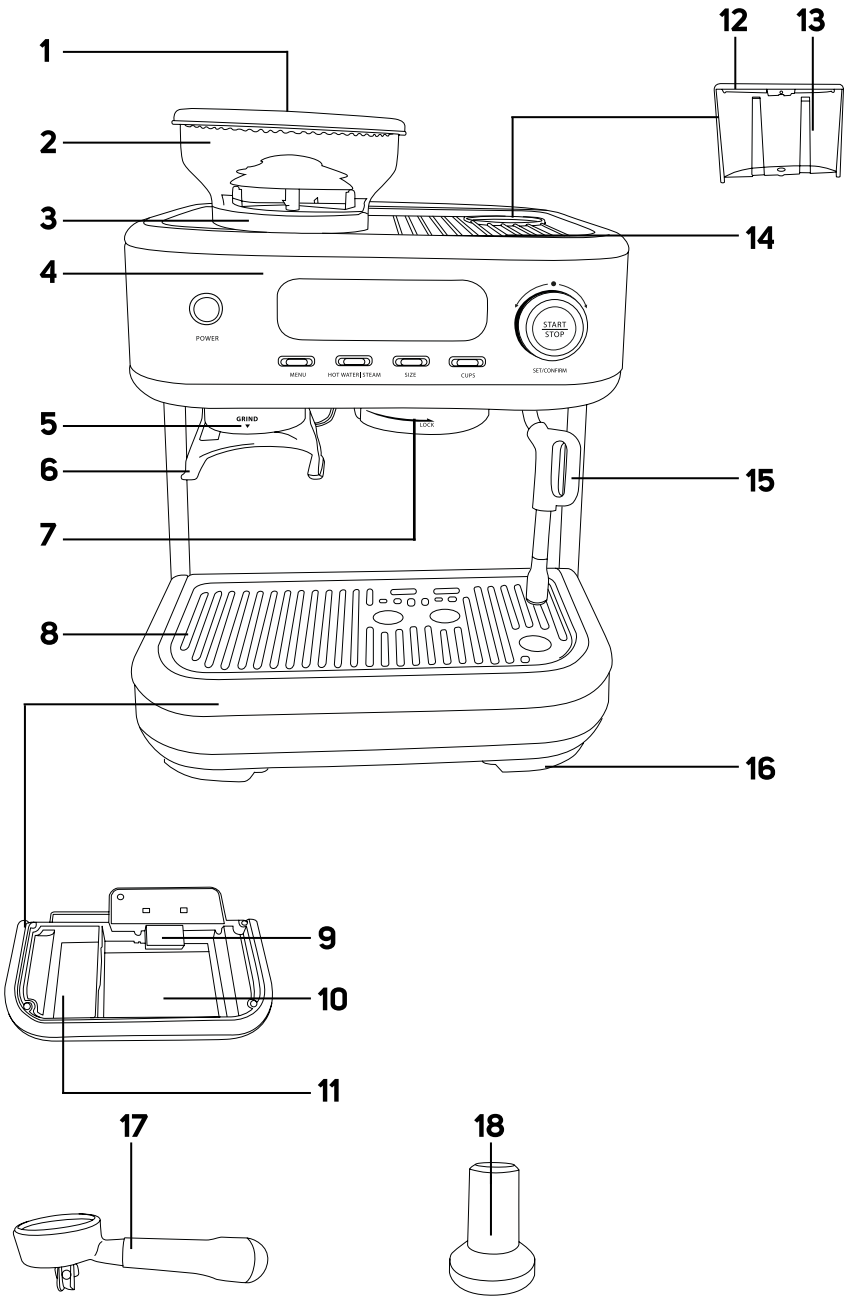
Translation of the original manual

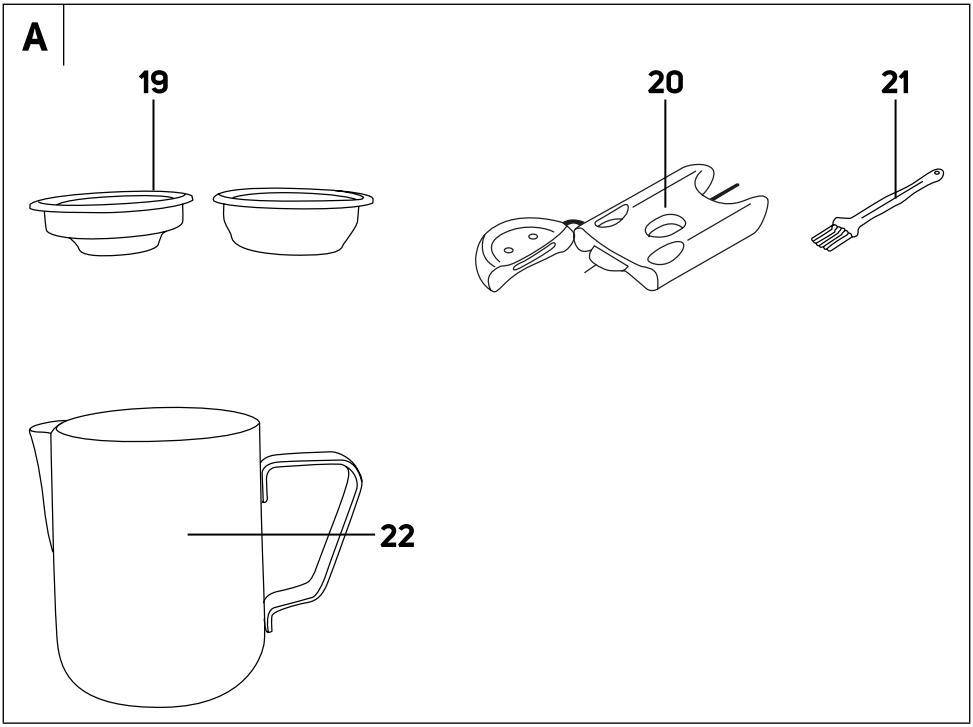
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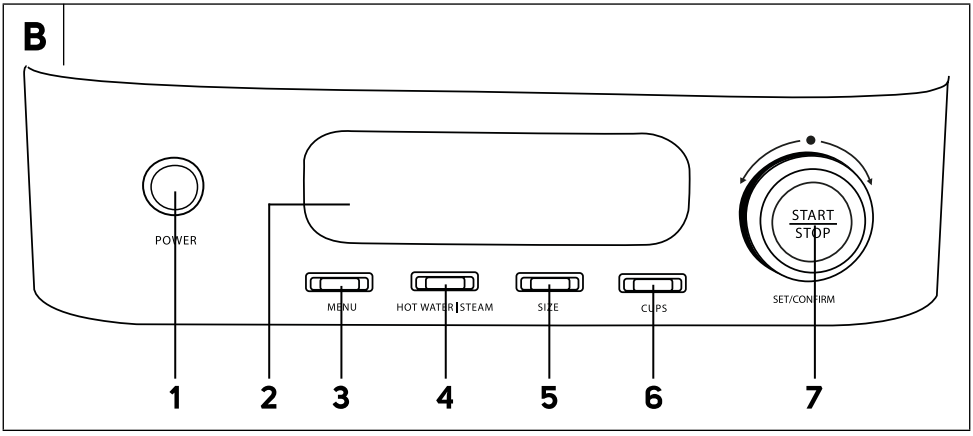
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POWER
MENU
HOT WATER | STEAM
SIZE
CUPS
START
STOP
SET/CONFIRM
GRIND
LOCK


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POWER
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HOT WATER | STEAM
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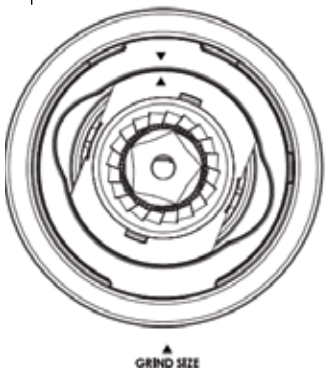
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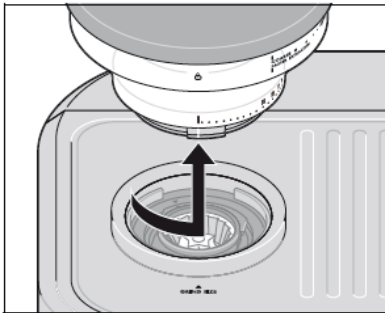
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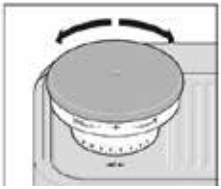
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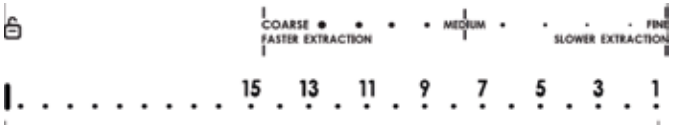
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E1



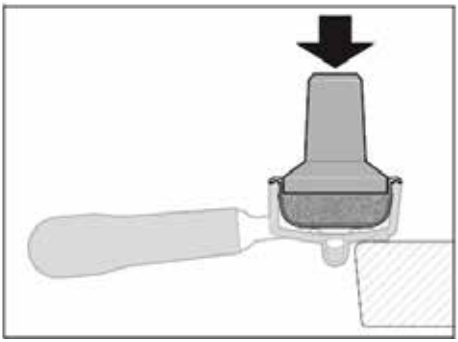
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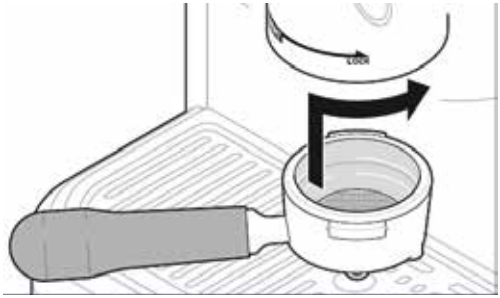
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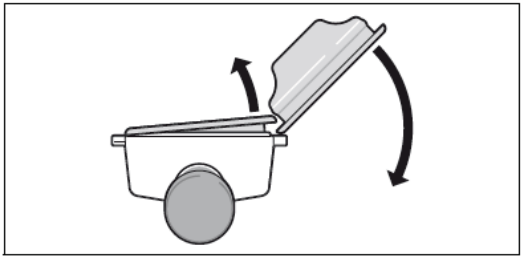
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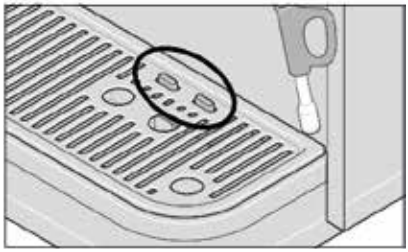
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EN Espresso machine with grinder

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.

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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.

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- 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 99 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.
- 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.

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

DESCRIPTION OF THE CONTROL PANEL

B1 **POWER** button – for turning on/off the espresso machine
B2 Display – shows the current setting of the espresso machine
B3 **MENU** button – for function selection
B4 **STEAM/HOT WATER** button – for steam or hot water function
B5 **SIZE** button – for setting the volume of brewing coffee
B6 **CUPS** button – for selecting 1 or 2 cups
B7 Combined button/rotary knob **START/STOP** button – for starting/stopping the brewing of coffee or confirming setting
Rotary knob – for setting adjustments

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 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:
When the display shows error **NO WATER** and the **START/STOP** button is flashing, it is necessary to refill the water tank. Refill the water tank according to the instructions above, press the **START/STOP** button, the pump will start working until the error is removed. **NO WATER** on the display will be eliminated.

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.

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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 signalised 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

Grinding coffee

1. Press repeatedly the **CUPS** to select the desired number of cups (1 or 2). It is important the setting on the display always matches the filter inserted in the portafilter. When you use the filter for 1 cup, the display should show "1". When you use the filter for 2 cups, the filter should show "2".
2. According to the selected number of cups, the display will show the default grinding time. The default time for 1 cup is 12 seconds, the default time for 2 cups is 17 seconds.
3. Insert the portafilter with a filter into the holder under the ground coffee outlet. 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. The display starts counting down the default grinding time.
4. As soon as the default time elapses, the grinding process will automatically stop.
5. If you need to stop grinding earlier, release the portafilter and that will release the switch.
6. Remove the portafilter from the holder.

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

Adjusting the default grinding time

If you need to adjust the default grinding time, proceed the following:

1. Press **CUPS** button to select the number of cups you want to adjust. The display will show the default grinding time.
2. Repeatedly press the **MENU** button till the display shows "**GRIND**".
3. Use the rotary knob to adjust the grinding time of 1 cup from 2 to 15 seconds, for 2 cups from 2 to 20 seconds.
4. Press **START/STOP** button for confirmation and the grinding will start.

Time grinding

1. Repeatedly press the **MENU** button until the display shows the default grinding time „15 SEC". Turn the rotary knob to left or right on the home screen to adjust the grinding time from 2 to 30 seconds.
2. Press the **START/STOP** button for confirmation and the grinding will start. This adjustment will not be saved in the espresso machine memory.

Note:
Freshly ground coffee has a greater volume than the ground coffee purchased in the store. It may then seem the espresso machine ground more coffee and coffee nearly falls over the edge of the filter.

Grinding table

Type of coffee	Set fineness of ground coffee	Amount of ground coffee	Default grinding time	Adjusting the grinding time
Espresso – 1 cup	3–5	cca 15 g	12 s	2–15 s
Espresso – 2 cups	3–5	cca 21 g	17 s	2–20 s
Drip coffee	8	--	--	--
French press	15	--	--	--

Note:
If the hopper is not installed properly, it will not be possible to grind coffee.

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. Press the **POWER** button to turn on the espresso machine. Display will be lit, and all buttons will flash.
2. Place a container under the group head and steam wand so that water may flow inside if needed.
3. Press any button (**MENU, HOT WATER/STEAM, SIZE** or **CUPS**) 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.
4. As the internal circuit is filling, the buttons are flashing.
5. 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.

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, the **POWER** button will be lit, 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. Adjust the number of cups by the **CUPS** button. It is important the number on the display corresponds to the filter in the portafilter.
4. Press the **START/STOP** button and the espresso machine starts the brewing process.
5. 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.
6. The default amount of brewed coffee will flow into the cup, about 40 ml for 1 cup, and about 80 ml for 2 cups.
7. As soon as the default amount of brewed coffee flows into the cup, the water automatically stops, and the brewing process stops.
8. 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.
9. Dispose the used ground coffee and clean the portafilter with the filter – see more in the "Cleaning and maintenance" chapter.
10. If you need to stop the brewing process before it stops automatically, press the **START/STOP** button.

Hot water function

1. Repeatedly press the **MENU** button until the display shows "**HOT WATER**"; or press the **HOT WATER/STEAM** button until the display shows "**HOT WATER**".
2. Place a cup, mug, or glass next to the espresso machine and place the steam wand inside.
3. Press **START/STOP** button and it will automatically start dispensing of hot water.
4. The dispensing time is 60 seconds, the display will start the countdown. Then the hot water dispensing will automatically stop. The espresso machine will dispense about 250-260 ml of hot water.
5. When you need to stop the dispensing before it automatically stops, press the **START/STOP** button.
6. Press **CUPS** button to return to the initial screen.

Milk froth

1. Pour chilled milk into the milk jug. We recommend using whole milk to achieve better and richer foam.
2. Repeatedly press the **MENU** button until the display shows "**STEAM**"; or press the **HOT WATER/STEAM** button until the display shows "**STEAM**".
3. Submerge the steam wand tip into milk and press the **START/STOP** button. The dispensing of hot steam into milk starts. The display will countdown the default steaming time, 60 seconds.
4. Keep the steam wand just below the surface until milk in the jug starts to swirl.
5. 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.
6. Press the **START/STOP** button to stop steam dispensing.
7. Wait until the steam dispensing completely stops. Then, carefully remove the wand from the milk. That will prevent from possible milk splash.
8. 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.
9. Press **CUPS** button to return to the initial screen.

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

1. Press the **CUPS** button to select the coffee for 1 or 2 cups.
2. Press the **SIZE** button to adjust the brewing coffee volume.
3. Use the rotary knob to adjust the brewing coffee volume:
   - For 1 cup: 30–50 ml;
   - For 2 cups: 60–90 ml.
4. The setting will be automatically saved.

Time hot water dispensing

1. Repeatedly press the **MENU** button until the display shows "**HOT WATER**"; or press the **HOT WATER/STEAM** button until the display shows "**HOT WATER**".
2. Use the rotary knob to adjust the hot water dispending time in the range from 1 to 99 seconds.
3. Press the **START/STOP** to start the dispensing of hot water. This setting will not be saved in the espresso machine memory.

Time steam dispensing

1. Repeatedly press the **MENU** button until the display shows "**STEAM**"; or press the **HOT WATER/STEAM** button until the display shows "**STEAM**".
2. Use the rotary knob to adjust the steam dispending time in the range from 1 to 90 seconds.
3. Press the **START/STOP** to start the dispensing of steam. This setting will not be saved in the espresso machine memory.

Brewing coffee temperature setting

- The espresso machine enables to adjust three coffee temperature levels: high – medium – low. To change the default coffee temperature, proceed the following:

1. Press the **POWER** button to switch the espresso machine off.
2. Press and hold the **SIZE** and **CUPS** button simultaneously for 1 second.
3. The display will illuminate.
4. Use the rotary knob to select the temperature: H (high) – M (medium) – L (low).
5. Press the **START**/**STOP** button for confirmation. The lights of **POWER**, **MENU**, **HOT WATER**/**STEAM**, **SIZE**, **CUPS** and **START**/**STOP** buttons will flash simultaneously.
6. Place the container under the coffee outlet and steam nozzle, press any of the buttons (**MENU**, **HOT WATER**/**STEAM**, **SIZE**, **CUPS**) to start the circuit priming. The unit will start pumping water from the coffee outlet, then dispense water from steam nozzle.

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7. Once the circuit priming finishes, the buttons illumination of **MENU**, **HOT WATER**/**STEAM**, **SIZE**, **CUPS** will go off, **POWER** button will flash, the unit enters pre-heating stage.
8. Now, the temperature is set successfully as your selection.

Water hardness setting

- The espresso machine enables to set three water hardness: H (hard, 500 times) – M (medium, 1000 times) – L (soft, 1500 times). If the working time is over the setting times, the CLEAN icon will come out on the display to remind customers for cleaning. To set the water hardness, proceed the following:

1. Press the **POWER** button to switch off the machine.
2. Press HOT **WATER**/**STEAM** and **CUPS** button for more than 2 seconds.
3. The display will illuminate and show H/M/L CLEAN (the default water hardness is H).
4. Use the rotary knob to select the water hardness: H (hard) – M (medium) – L (soft).
5. Press **START**/**STOP** button for confirmation, the machine will switch off automatically.
6. Press **POWER** button to switch on the machine again, the machine will follow the new water hardness setting.

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 **MENU** and **HOT WATER/STEAM** buttons simultaneously for more than 1 second.
3. Press the **POWER** button.
4. The display will illuminate, and all buttons will flash 3 times for confirmation and restoring all setting you have made to default values from the factory.

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. **I**.



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 function 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.

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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

The appliance will work best if you use the descaling function regularly at least once a month, or more often depending on the hardness of the water used. This will extend its life and increase energy efficiency, as the mineral deposits have a negative effect on electricity consumption. For this purpose, you have the option of short or long descaling. We recommend using long descaling if you use hard water.

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.

Short descaling

1. Repeatedly press the **MENU** button until the display shows "**CLEAN**" and "04 MIN".
2. 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.
3. Add water up to MAX line.
4. Place containers under the group head and steam wand.
5. Press the **START/STOP** button and the espresso machine will start the descaling process in cycles: the internal circuit for brewing coffee for 40 seconds and the internal circuit for steam for 40 seconds. The whole process will last for 4 minutes. The display will countdown the preset time.

Long descaling

1. Repeatedly press the **MENU** button until the display shows "**CLEAN**" and "04 MIN".
2. Use the rotary knob until the display shows "07 MIN".
3. 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.
4. Add water up to MAX line.
5. Place containers under the group head and steam wand.
6. Press the **START/STOP** button and the espresso machine will start the descaling process in cycles: the internal circuit for brewing coffee for 40 seconds and the internal circuit for steam for 40 seconds. The whole process will last for 7 minutes. The display will countdown the preset time.

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.

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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.

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

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