

# Quick guide for correct use

1. Starting up
2. Making a coffee

3. Making a cappuccino
4. Maintenance

## 1. Starting up



Check the voltage (220V or 110V) and plug into the mains.



Put water in the tank.



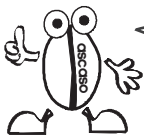
Check that the steam switch is not activated.



Press the on-off switch. The TEMPERATURE pilot light comes on. When the pilot light goes off, the coffee machine will have reached its ideal working temperature.

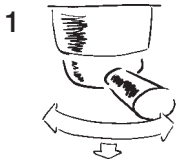


**Do not allow the machine to work without water in the tank.**  
This could damage the heating element and the pump. See the instruction

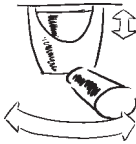


Always use soft water. There will be fewer problems caused by lime deposit.

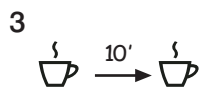
## 2. Making a coffee



1. Fill the doser with ground coffee or insert the pod into the holder.



Press the coffee switch. Let the coffee come out to your selection (short/regular/long). Turn off the coffee switch.



Wait for 10-15 seconds before making another coffee to allow the accumulated pressure to dissipate.



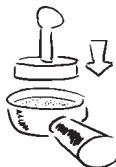
**Do not leave ground coffee or the pod in the doser. The coffee will leave a rancid flavour in the holder.**  
If this does happen, operate the coffee switch with just water.  
In the machine with mobile holder, when clean, replace it in the unit so that it heats up.



### FILLING THE DOSER

With ground coffee system: up to  $\frac{3}{4}$ , when pressed.

In the versatile / ground system: to the top, press and fill again to the top.



### PRESSING

The resulting cup of coffee depends on correct pressing.

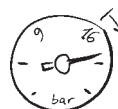
The MANOMETER can help you to make the best coffee.



- Not pressed enough.
- Ground coffee too coarse.
- A small quantity of coffee (on filterholder)



### CORRECT



- Pressed too hard.
- Ground coffee too fine.
- A big quantity of coffee (on filterholder)

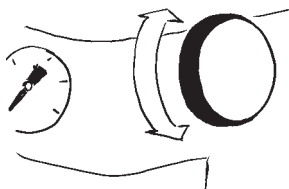
## 3. Making a cappuccino

1

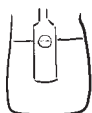


Press the steam switch and wait till the pilot light goes

2



Turn the steam knob and introduce the steam pipe into the milk jug.  
**Boiler:** Action the steam knob and let the remainder of the initial water come out, then introduce the steam pipe into the milk jug.



**FOR CAPPUCCINO**  
Foam the milk with the steam pipe. To do this, keep it at the top of the milk.



**HEATING**  
To heat milk without foaming, submerge the whole steam pipe.



After using steam, **BLOW STEAM THROUGH THE PIPE FOR 5 SECONDS** to prevent any blockage.



After using steam, wait a few moments for the temperature of the group to return to normal.  
If you make coffee at once, the coffee will be overheated and when you remove the filter holder it may splash and burn you.

(\*) The DUO/TRIO models of the Steel series have an independent steam group, so that there is no need to wait to make the next coffee. See Instruction book.



Use **fresh whole milk**.  
The milk foams better **before** being heated.

## 4. Maintenance



Clean the interior of the coffee machine regularly with our special detergents.  
Lime deposit can seriously damage the internal components.



Clean the steam pipe outside and inside. After each use let steam blow through for 5 seconds, this will help to keep the steam pipe conduit clean.



Follow the instructions given in the handbook.