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KAFFEGROSSISTEN

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1. INTRODUCCION

Keep this instructions booklet in a safe place, for any information or problems not completely covered contact professionally trained personnel.

2. Technical and building features

Nominal voltage	See adhesive label on machine.
Nominal power	See adhesive label on machine.
Power supply	See adhesive label on machine.
Dimensions	Mod.Cora.
Net weight	20 kg
Tank	Removable 3 litres
Pump pressure	13 - 15 bar
Heating apparatus	Copper boiler
Safety devices	Safety thermostat
Steam production	Unlimited
Hot water production	Unlimited
Body	Stainless steel

3. SAFETY REGULATIONS

Do not touch the hot parts (steam/water pipe after use) as they can cause burns, do not let water get on live parts, as this can cause electrocution and short circuits.

Do not remove the filter holder while dispensing coffee, do not aim steam or hot water towards the body as it can cause burns.

3.1 USE AND DESTINATION

The coffee machine is intended for household use only.

Other unauthorised uses or technical modifications which can cause injury or damage are prohibited. Place the coffee machine in a safe place, on a well-levelled surface not subject to being flipped over, leave enough space between the walls to allow the heat to disperse from the openings, do not place near or over sources of heat or open flames as the frame could get damaged.

Do not leave the coffee machine exposed to atmospheric agents (rain, sun etc.) unless expressly allowed

3.2 USERS

Do not let children or inexpert individuals operate the coffee machine without supervision.

The packaging parts must not be left within the reach of children as they are potential sources of danger.

3.3 POWER SUPPLY CORD AND CONNECTION TO THE MAINS

The electricity voltage must match the one listed on the machine plate, connecting it only to an adequate socket.

If the cord is defective, the user is not to replace it, contact a Service Centre.

Do not pull on the cord or machine to unplug it; do not touch the cord with wet hands.

To avoid dangerous overheating, completely unwind the cord.

4. Description of parts

- 1 Die-casted water recirculation unit
- 2 Steam pressure gauge
- 3 Pump pressure gauge
- 4 RED light: heating
- 5 Main switch
- 6 Coffee dispensing lever
- 7 GREEN light: machine on
- 8 Steam tap
- 9 Hot water tap
- 10 Steam nozzle
- 11 Water nozzle
- 12 GREEN light: machine ready
- 13 Drip tray
- 14 Cup resting grill
- 15 Cup warming cover

Accessories not shown in figure

- 1 cup filter holder complete with filter
 - 2 cup filter holder complete with filter
- Measuring cup / presser
Blind filter

5. Installation

5.1 Packaging

Keep the original packaging for future use.

The original packaging is only to protect the machine during transportation.

5.2 Electricity connection

Before connecting the electrical cord of the machine to the power outlet, check that the main switch **5** is positioned on **"OFF"**.

For your safety and the safety of others, carefully follow the instructions in chapter 3.

5.3 Filling water tank

Remove the water tank and clean thoroughly. Fill with cold water up to two centimetres from the top. Put it back into its lodging so that the intake tube and delivery tube are inside the tank.

Use natural drinking water, other liquids may damage the tank.
Fill the water tank before starting the machine

5.4 Start up

Before starting the machine for the first time or after a long period of inactivity, follow these procedures:

- Position the coffee dispensing lever **6** in the downward position.
- Close the steam tap **8** (turn in clockwise direction)
- Close the water tap **9** (turn in clockwise direction)
- Turn the main switch "OFF"
- Disconnect the plug
- Position the drip tray **13** correctly.

You can now start the machine.

- Remove the cup-warming cover **15**.
- Remove the intake and delivery tubes from the water tank.
- Remove the water tank.
- Thoroughly clean the water tank and fill with drinking water.
- Replace the water tank. (**IMPORTANT** : Make sure the silicon tubes are totally immersed into the water and are not bent).
- Replace the cup-warming cover **15**
- Connect the plug to the power outlet
- Turn the appliance ON by placing the main switch **5** on "ON"
- The red operating light **4** turns on.
- The boiler automatically fills with water.
- Once the boiler has been filled with water, the pump stops operating and the machine starts to heat up.
- A lot of water is absorbed by the boiler on the first water filling, therefore it is recommended to fill the water tank once again.
- Wait 3-4 minutes until the appliance has reached the operating temperature, check that the pressure indicated on the pressure gauge **2** is between 1 and 1.4 bar.
- The operating light **4** turns off, and the machine ready light **12** turns on.
- Open the steam tap **8** for 5 seconds

5.5 Hints and suggestions

The coffee machine comes with an automatic pump-stop that activates when there is no water to prevent the machine from damaging.

In this case, turn off the machine via the main switch and fill the water container. Turn the machine back on.

If the machine took in air (if the lever **6** is pulled, water does not come out of the unit). Turn the machine off via the main switch, open the steam tap and discharge all the steam. Turn the machine on again and leave the steam tap open **8**. If the pump does not start operating automatically, discharge a little bit of hot water from the hot water nozzle **11** or from the unit **1** until the pump starts working again.

The boiler is refilled and the air remaining in the boiler is discharged via the steam nozzle.

When you no longer hear noises coming from the pump, close the steam tap **8** again. The machine is now in the heating phase.

When the green machine-ready light **12** turns on, the machine is ready to use.

It is of no importance if the control light turns on during operation.

The machine maintains the operating temperature constant.



6 Traditional coffee dispensing

Do not remove the filter holder while the coffee is being dispensed.
Danger of burns.

1. Use the one-cup or two-cup filter holder with the relative filters.
2. Fill the ground coffee filter using the measuring cup provided and press down the coffee.
3. Insert the filter holder in the lodging of the dispensing unit **1** and turn in a counter clockwise direction
4. Depending on which filter is used, place one or two cups under the filter holder.
5. Move the coffee dispensing lever upwards **6**
6. When the desired amount of coffee has been dispensed, pull the lever **6** downwards (the unit's valve will discharge the excess water into the drip tray **13**)

IMPORTANT : If the coffee dispensing lever is not completely in the downward position, spurts of steam and water will be released when the filter holder is removed.

Therefore, it is very important that the lever is completely in the downward position after the coffee has been prepared.

-Cream will not form in the cup if the coffee comes out too quickly. In this case, use finely ground coffee or try pressing the coffee down hard to reduce the brewing speed.

-If the coffee comes out in drops, use courser ground coffee and press down lightly on the coffee.

The dispensing should take around 20/25 seconds.

To prepare a coffee at the right temperature, wait for the machine to heat up (at least five minutes) before dispensing the coffee. Leave the filter holder in its lodging.

7 Hot water dispensing

Spurts of hot water may be verified at the beginning of the dispensing process.

The tube may become very hot, do not touch the parts that do not come with the anti-burn rubber. Danger of burns

The appliance must be ready to use as indicated in paragraph **5.4**

-Place a container under the hot water nozzle **11**

-Turn the knob of the hot water tap **9** in a counter clockwise direction. You will instantly obtain the desired water jet.

Important: The water dispensing tube must be positioned deep into the container to prevent water from spurting, thus causing burns.

Close the knob to end the water dispensing.

8 Steam dispensing (cappuccino)

Spurts of hot water may be verified at the beginning of the dispensing process.

The tube may become very hot, do not touch with your hands.

Danger of burns.

The machine must be ready to use as indicated in chapter 5.4 "START UP"

1. Half fill a suitable container with milk.
2. Hold the container under the steam nozzle 10
3. Immerse the steam nozzle completely into the milk.
4. Turn the steam knob 8 in a counter clockwise direction.
5. Bring the steam nozzle 10 just below the milk level.

As the milk froths, you should hear a hissing sound caused by the air discharge. This means everything is working correctly.

Before warming the milk, it is necessary to froth it. In fact, hot milk does not froth.

Attention: the steam nozzle must always be cleaned after each use with a soft cloth, so that it is always clean and free of milk deposits.

If this should happen, immerse the steam nozzle into hot water for some time so that any deposits are easily removed.

The same procedure can be used for heating other drinks.

9. CLEANING, REPAIRING OR SERVICING

9.1 REPAIRING AND SERVICING

Do not open the machine, in the event of faults requiring repairs or servicing, only contact a Service Centre authorised. The manufacturer shall not be held liable for inadequate servicing.

9.2 CLEAN

Water always contains some lime which builds up in the machine pipes over time. Descaling needs to be carried out every _ months when the water delivery starts to decrease. Use descaling products for coffee machines which are nontoxic and available on the market. Follow the instructions on the product package

10. STORAGE OR DISPOSAL

If the coffee machine is not going to be used for a long time, unplug it, protect it from atmospheric agents (dust, dirt etc.) and put it in a safe place out of the reach of children.

If you decide you are no longer going to use the coffee machine, make it unusable by cutting the cord after unplugging it.

PROBLEM	TYPE OF ANOMALY	REMEDY
Machine does not operation (turn on)	Electric	Connect the machine to the electricity network
Low or no coffee is being dispensed	Hydraulic	Fill the water tank
	Hydraulic	Decalcify the machine
	Hydraulic	Reduce coffee quantity in filter holder
	Hydraulic	Too fine ground coffee
Too much coffee is being	Hydraulic	Increase the amount of coffee in the filter holder
	Hydraulic	Too course ground coffee
Coffee leaking from dispensing unit	Hydraulic	Insert the filter holder in its lodging
	Hydraulic	Clean the edge of the filter holder
	Hydraulic	Filter holder gasket worn.Replace
	Hydraulic	Reduce the amount of coffee in the filter holder.
Cold coffee in the cup	Electric	Wait for the light to turn off
	Hydraulic	Insert the filter holder For the pre-heating
Pompa rumorosa	Hydraulic	Fill the water tank.