



Pro 700

Bedienungsanleitung · Instruction Manual

Lieber Kaffeegenießer, liebe Kaffeegenießerin,

mit der **PRO700** haben Sie eine sehr gute Wahl getroffen und wir wünschen Ihnen viel Freude an Ihrer Siebträgermaschine und vor allem an der Zubereitung von Espresso und Cappuccino.

Wir bitten Sie, diese Bedienungsanleitung vor Gebrauch der Maschine sorgfältig durchzulesen und zu beachten. Sollte der eine oder andere Punkt Ihnen nicht klar und verständlich sein, oder benötigen Sie weitere Informationen, so bitten wir Sie, vor der Inbetriebnahme mit Ihrem Fachhändler Kontakt aufzunehmen. Bewahren Sie diese Bedienungsanleitung an einem sicheren Platz griffbereit auf, um bei eventuellen Problemen auf diese zurückgreifen zu können.

Tipps und Tricks finden Sie auch auf unserer Homepage unter www.profittec-espresso.com.

Dear coffee enthusiasts,

With the **Profitec Pro 700** you have purchased an espresso coffee machine of the highest quality. We thank you for your choice and wish you a lot of pleasure preparing perfect espresso and cappuccino with your espresso coffee machine.

Please read the instruction manual carefully before using your new machine. If you have any further questions or if you require any further information, please contact your local specialised dealer before starting up the espresso coffee machine. Please keep the instruction manual within reach for future reference.

You can find helpful hints and tricks on our homepage at www.profittec-espresso.com



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(Stempel des Fachhändlers/dealer's mark)

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Verwendete Symbole / Used symbols



	Vorsicht! Wichtiger Sicherheitshinweis für den Bediener. Berücksichtigen Sie diese Hinweise um Verletzungen zu vermeiden.
	Achtung! Wichtiger Hinweis zur korrekten Bedienung der Maschine.
	Caution! Important notices on safety for the user. Pay attention to these notices to avoid injuries.
	Attention! Important notice for the correct use of the machine.

1 Included with Delivery

1 filter holder 1 spout	1 metal hose 1/8" 3/8"
1 filter holder 2 spouts	1 cleaning brush
1 filter 1 cup	1 demi-tasse grid
1 filter 2 cups	1 drainage container
1 blind filter	1 user manual

2 GENERAL ADVICE

2.1 General safety notes

 	<ul style="list-style-type: none"> • Make sure that the local main supply voltage corresponds to the information given on the type plate on the front panel of the espresso machine. • The installation of the machine should be carried out by authorised specialists according to the instructions in chapter 4. • Plug the machine into a grounded socket only and do not leave it unattended. • Do not roll or bend the power cord. • Do not use an extension cord/ do not use a multiple socket. • Place the machine on an even and stable surface. Never place the machine on hot surfaces. • Never immerse the machine in water; do not operate the machine with wet hands. • The machine should only be used by experienced adult persons. • The machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. • Children should be supervised to ensure that they do not play with the appliance. • Do not expose the machine to inclement weather (frost, snow, rain) and do not use it outdoors. • Keep the packing out of reach of children. • Only use original spare parts. • Water tank machines or machines in water tank use: Do not operate the machine with carbonated water, but with soft, potable water. • Do not operate the machine without water.
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If you have any further questions or if you require any further information, please contact your specialised dealer before starting up the espresso coffee machine.


Our machines comply with the relevant safety regulations.

Any repairs or changes of single components must be carried out by an authorised specialty dealer.

In case of non-observance the manufacturer does not assume liability and is not liable for recourse.

Ask for authorised service points outside of Europe. See page 1 for your specialised dealer's contact details.

If the supply cord is damaged, it must be replaced by a service agent or similarly qualified persons, in order to avoid a hazard.

	<p>Important</p> <p>When necessary, make use of a water softener in order to reach an adequate hardness level. If these measures are insufficient, a prophylactic descaling of the machine may be required. If you operate your machine with direct water connection, contact your specialised dealer before undertaking this measure. For machines with water tank use, follow our descaling instructions. This will protect your machine against expensive repairs. Please note that no water filter may be attached to the water tank adapter in machines with a rotary pump. Only water filter pads, which are placed directly into the water tank, may be used. You may also use water which has previously been filtered.</p> <p>An already calcified machine may only be descaled by your specialised dealer because a partial disassembly of the boiler and the tubing may be necessary to prevent the system from being blocked by lime residues. A late descaling can cause substantial damage to the machine.</p>
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2.2 Proper use

The PRO700 has to be used for the preparation of coffee, hot water and steam only. The machine is not intended for commercial use.

Use of the machine other than for the above mentioned purpose is prohibited. The manufacturer cannot be held responsible for damages due to unsuitable use of the machine and is not liable for recourse.



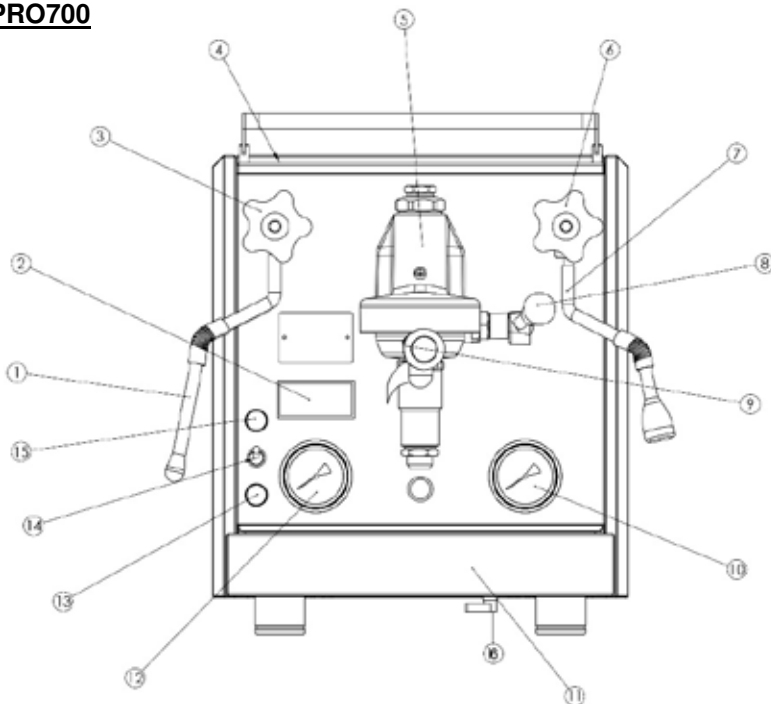
This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments

3 MACHINE DESCRIPTION

3.1 Machine parts

PRO700



1. Steam wand
2. PID-Display
3. Rotary steam valve
4. Cup warming tray
5. Brew group
6. Rotary hot water valve
7. Hot water wand
8. Brew lever
9. Filter holder
10. Pump pressure gauge
11. Drip tray
12. Boiler pressure gauge
13. Control lamp steam boiler
14. On/off switch
15. Control lamp coffee boiler
16. Valve watertank/water connection direct



Caution!

Danger of injury: The following parts are hot or may become hot:

- area around the steam handle and the hot water steam and hot water wands
- filter holder
- brew group
- body (upper part and side frames)

3.2 Technical data

Voltages:

EU: 230 V
 UK: 230 V
 New Zealand: 240 V
 Australia: 240 V
 US: 115 V
 Japan: 100 V

Power:

2400 W

Water tank:

ca. 2.8 l

Measurements:

B x T x H / 340 mm x 475 mm x 420 mm

Measurements with filter holder:

B x T x H / 340 mm x 590 mm x 420 mm

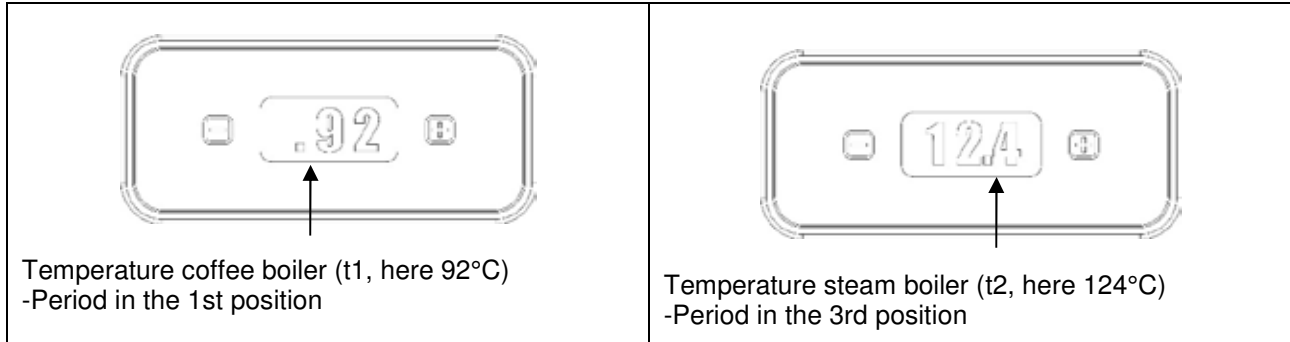
Weight:

31 kg

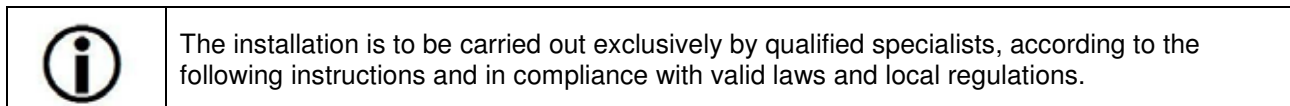
3.3 PID-Temperature Control

The function of a PID-Temperature Control is to regulate the temperature of both boilers. The temperature of the boilers are programmable and controllable independently from each other. You have the possibility to extract coffee at varying temperatures. PID stands for “proportional-integral-derivative” The temperature plays an integral role in coffee preparation.

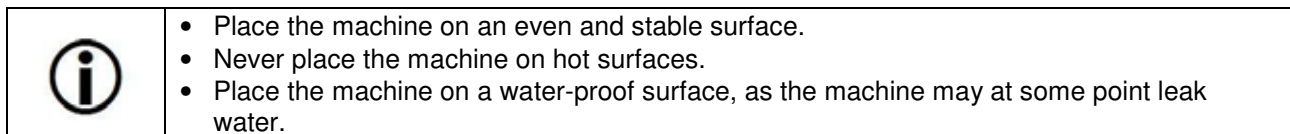
The PID-control displays the temperature of the coffee boiler and the steam boiler alternately. The position of the period indicates which kettle’s temperature is currently being displayed.



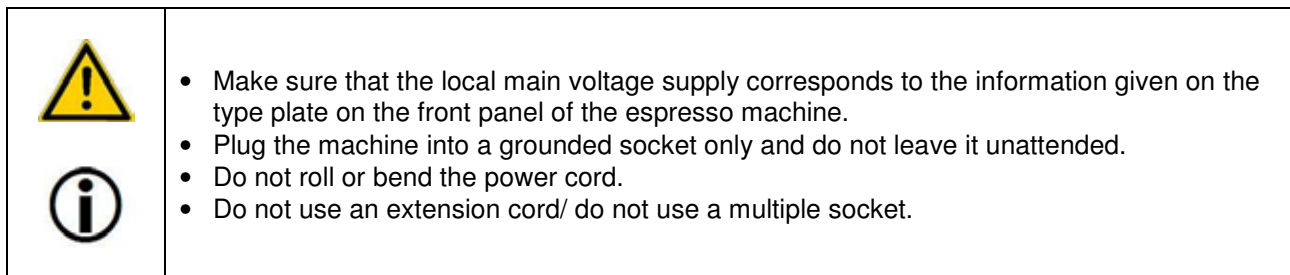
4 MACHINE INSTALLATION



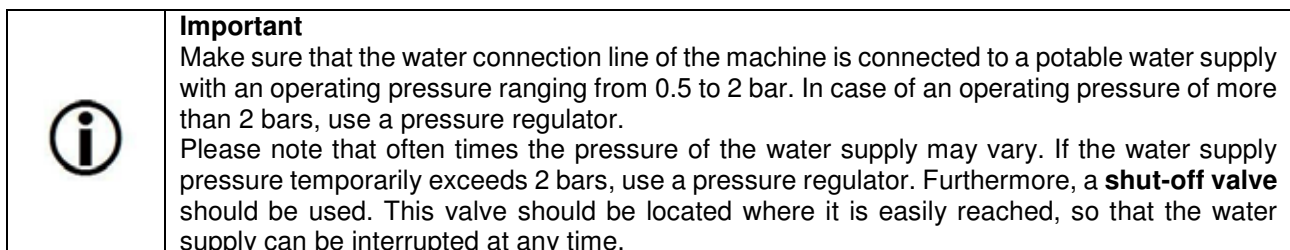
4.1 Preparation for installation



4.2 Electrical connection



4.3 Water supply connection



Position “0”: water tank connection

Position “1”: direct water



Machine in use with a direct water connection

The water connecting hose is to be connected to the water supply adapter (image 1).

When using the machine with direct water supply, the valve has to be turned towards the opposite side of the water supply adapter opening (image 1). The water supply adapter is located in the rear part of the bottom panel (image 1). Additionally, place the switch behind the drip tray into position “1” (image 2). Please make sure that your water tap is always open during water-connection usage so that the machine never runs out of water!

Image 1




Valve in position “1” for operating machine with direct water connection

Place switch into position “1” for direct water connection

Water supply adapter

Image 2



	<p>Important</p> <p>Do not leave the machine switched on or unattended when not in use. Make sure to close the lock valve of the water connection and to switch off the electric main switch or to disconnect the power plug when the machine is not in use.</p>
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Machine in use with a water tank

When using the machine with a water tank, please turn the valve towards the water supply adapter (image 3). Additionally, place the switch behind the drip tray into position “0” (image 4).

Image 3




Valve in position for operating machine with water tank

Place switch into position “0” when operating machine with water tank

Image 4



	<p>Important</p> <ul style="list-style-type: none"> •Please make sure that only your authorized Profitec-dealer connects the machine to the water supply and installs the pressure regulator. •To avoid calcification of the machine a water-softener is recommended. Regarding a regular prophylactic descaling of your machine, follow the instructions in chapter “7.3 Prophylactic descaling” on page 29. For the descaling of machines in use with direct water connection, please contact your specialised service dealer.
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The residual water is disposed off periodically by emptying out the water drip tray. Alternatively, you can hook the machine directly up to a water drainage. Please proceed as follows: Remove the sealing screw in the drip tray and fasten the drainage container to the rim below the drip tray. Connect a suitable hose (not included with delivery) to the drip tray and to an already installed drainage syphon.


4.4 Manual adjustment of the brewing pressure

The brewing pressure of the machine can be adjusted manually, without opening the machine, through an adjusting screw at the bottom of the machine. This adjustment must be carried out by expert specialists.

5 FIRST USE

5.1 First use

Read the instruction manual carefully prior to operating the machine.


	<p>Prior to starting the machine, check if:</p> <ul style="list-style-type: none"> • the steam and hot water valves are closed. • the machine is switched off. (Power switch in the vertical position.) • the power cord is disconnected. • the drip tray is inserted accurately.
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Now you can start up your machine:

Water tank machine or machine in use with water tank

- 1 Please make sure that the valve at the bottom panel of the machine and the switch behind the drip tray are in the correct position (see chapter 4.3, image 3 and 4).
- 2 Remove the cup warming tray. Take out the water tank and rinse it thoroughly.
- 3 Fill the water tank with fresh water deficient in lime, place it back into the water tank guides and replace the cup warming tray.
- 4 Plug the machine into an electrical outlet and position the brew lever upwards.
- 5 Turn the machine on by placing the metal switch in the upper position. The green control lamp and the PID display will come on and a pump noise will be heard. The coffee boiler and the steam/ hot water boiler are now filled with water simultaneously.
- 6 As soon as water is released through the brew group, position the brew lever back downward. If there is still a pump noise, the filling of the steam/ hot water boiler is still being completed.
- 7 If the pump stops and the PID display turns off while the boilers are filled, you have to refill fresh water in the water tank.
- 8 If there is enough water in the water tank again, the pump starts to operate again.
- 9 As soon as both boilers are filled with water, the pump will become quiet. The PID display and the orange control lamp will illuminate. Both boilers are now being heated in succession whereby the coffee boiler has priority.
- 10 The PID display will show the current temperatures of both boilers alternately (see chapter 3.3).
- 11 The machine is ready for coffee preparation as soon as the PID display indicates the pre-set nominal temperature of 93°C (factory setting). The machine is ready for steam/ hot water dispensation as soon as the PID display indicates the pre-set nominal temperature of 123°C (factory setting) or the boiler pressure gauge indicates a value of about 1.0-1.5 bars.
- 12 Manual boiler venting is not necessary because the Synchronika contains a professional anti-vacuum valve, which automatically vents the boiler during the heat-up phase. This venting process is done by way of the brew group, directly into the drip tray. Caution, steam forms!
- 13 The machine is now ready for use.

Please consider that the procedure described in the steps above is the same if the steam/ hot water boiler is deactivated: also in this case the steam/ hot water boiler will be filled and the PID display indicates the temperature in the steam/ hot water boiler. However, the orange control lamp remains off and the steam/ hot water boiler will not be heated.


	<p>Before preparing the first coffee, please clean the machine by extracting about 2L of hot water from the brew group and the hot water wand.</p>
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Machine in use with direct water connection

- 1 Please make sure that the valve at the bottom panel of the machine and the switch behind the drip tray are in the correct position (see chapter 4.3, image 1 and 2).
- 2 Make certain that the pump pressure gauge indicates enough pressure.

- 3 Plug the machine into an electrical outlet. Place the brew lever into the upper position.
- 4 Turn the machine on by placing the metal switch in the upper position. The green control lamp and the PID display will come on and a pump noise will be heard. The coffee boiler and the steam/ hot water boiler are now filled with water simultaneously.
As soon as water is released through the brew group, position the brew lever back downward. If there is still a pump noise, the filling of the steam/ hot water boiler is still being completed.
- 5 As soon as both boilers are filled with water, the pump will become quiet. The PID display and the orange control lamp will illuminate. Both boilers are now being heated in succession whereby the coffee boiler has priority.
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- 8 The machine is now ready for use.

Please consider that the procedure described in the steps above is the same if the steam/ hot water boiler is deactivated: also in this case the steam/ hot water boiler will be filled and the PID display indicates the temperature in the steam/ hot water boiler. However, the orange control lamp remains off and the steam/ hot water boiler will not be heated.

	<p>The PRO700 has a fuse to prevent the machine from overflowing. It is possible that the machine does not heat up when using it for the first time or when dispensing large quantities of water through the hot water valve. In this case, please switch the machine off and on again.</p>
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6 USE OF THE MACHINE

6.1 Preparation of the machine



The switched off machine is to be placed into operation as follows:

Water tank machine or machine in use with water tank

- 1 Fill the water tank.
- 2 Make sure there is enough water in the tank.
- 3 Now turn the machine on (the metal switch in the upper position and the left switch behind the drip tray in position '0').
To use the steam function, press the right switch behind the drip tray in position 'I'.
- 4 Please wait until the desired coffee-, i.e. steam temperature, has been reached (value indicated on the PID-display).
- 5 In general, the machine will be heated up in about 15 minutes, depending on the ambient temperature.
- 6 The machine is now ready for use.
- 7 Prior to preparing your first coffee, insert the filter holder and activate the brew lever in order to release hot water and to heat the filter holder to an optimal temperature.

Machine in use with direct water connection

- 1 Please make sure that there is always water pressure in the water connection line (indicated on the pump pressure gauge).
- 2 Now turn the machine on (the metal switch in the upper position and the right switch behind the drip tray in position '1').
To use the steam function, press the right switch behind the drip tray in position 'I'.
- 3 Wait until the gauge indicates a value of 1.0 – 1.5 bars.
- 4 In general, the machine will be heated up in about 15 minutes, depending on the ambient temperature.
- 5 The machine is now ready to use.
- 6 Prior to preparing your first coffee, insert the filter holder and activate the brew lever in order to release hot water and heat the filter holder to an optimal temperature.



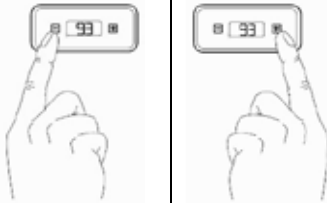


	It is recommended to leave the filter holder in the brew group, keeping it warm for optimum temperature for coffee dispensation.
	If you would like to plumb your machine, installation through a qualified service technician is required.

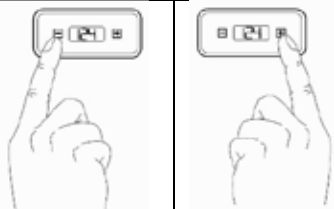

6.2 Programming the temperature via the PID-display

During normal operations the temperatures of the coffee boiler (t1, left dot on the display) and the steam boiler (t2, right dot on the display) are indicated alternately.

The controls are factory pre-set so that both boilers are heated consecutively, whereby the coffee boiler (t1) has priority. This means that the steam boiler (t2) is activated only after the programmed temperature of the coffee boiler has been reached.

If you prefer simultaneous heating of both boilers, please contact your authorized service dealer for re-programming the PID-control.

Switch the machine on in order to activate both boilers (switch in position "2"). The temperature of either boiler is of no importance in programming. Both heaters are inactive during programming.	
2. Press + and - at the same time until 't1' (coffee boiler) appears on the display,	
3. Press + in order to progress to the submenu of 't1' and to change the temperature value. The nominal temperature value is displayed.	
4. Quickly press <div style="text-align: center;"> - to decrease + to increase </div> the nominal temperature value.	
5. Please wait a short while after having set the nominal temperature value; 't1' will be displayed	
6. Press - in order to display 't2' (steam boiler). If you would like to change just 't2' and leave 't1' unchanged, press - after step 2 in order to progress directly to 't2' and skip 't1'. Continue with step 7.	
7. Press + in order to progress to the submenu of 't2' and to change the temperature value. The nominal temperature value is displayed.	

<p>8. Quickly press</p> <p style="text-align: center;">- to decrease</p> <p style="text-align: center;">+ to increase</p> <p>the nominal temperature value.</p>	
<p>9. Please wait a short while after having set the nominal temperature value; 't1' will be displayed.</p>	
<p>10. Press — in order to leave the programming mode. The newly programmed nominal temperatures are now saved. Both heaters are now activated successively.</p>	

6.3 Preparing coffee

Use the filter holder with 1 spout and the corresponding filter (1 cup) for the preparation of 1 cup. Use the filter holder with 2 spouts and the big filter (2 cups) for the preparation of 2 cups. Make sure that the filter is firmly locked into the filter holder.

Fill the ground coffee (with the respective grind for espresso or Café Crème) into the filter (approx. 7 g – 9 g). Compress the ground coffee with the tamper. Clamp the filter holder firmly into the brew group.

Place the cup under the spout of the filter holder (for the preparation of 2 cups, put 1 cup under each spout).


Now move the brew lever into the upper position to start the brewing process. The timer on the PID-display indicates the brewing time in seconds. In general, the brewing time should be around 23 to 25 seconds.


The volume for a single espresso is circa 25 to 30 ml. Place the brew lever back into the original position once the desired volume is reached.

The remaining pressure/water will be discharged into the drip tray by the lower part of the infusion cylinder.

The pump pressure can be read on the pump pressure gauge. If the coffee powder is too coarse, a brewing pressure over 9 bar is not possible.


Advice: After the brewing process the gauge still indicates a certain pressure. Only when preparing another cup of coffee will the buildup of pressure be visible again.

	<p>Caution! If the group lever is not moved into the lower position properly, hot water and grounds will squirt out of the brew group while taking out the filter holder. This may cause injuries.</p>
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	<ul style="list-style-type: none"> • Only freshly ground coffee allows for an optimal coffee result. Therefore, use a professional coffee grinder. In our assortment you will find several professional and compact coffee grinders. • We recommend to use a stainless steel tamper with a diameter of 58 mm for optimum tamping.
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6.4 Dispensing of hot water

- 1 To dispense hot water the steam boiler has to be switched on. Press the right switch behind the drip tray in position '1'.
- 2 Place a suitable container (with heat-insulated grip) underneath the hot water wand. Now you can dispense hot water (e.g. for tea). When dispensing large amounts of water, it is advisable to turn the machine off so that no cold water is pumped out of the fresh water tank.
- 3 After having dispensed hot water, turn the machine back on. The boiler is automatically refilled with fresh water.

	<p>When the machine is switched off, more hot water can be dispensed. However, one does not necessarily have to switch off the machine for dispensing hot water.</p>
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6.5 Dispensing of steam

The PRO700 makes it possible to generate large amounts of steam in order to heat or froth beverages, e. g. milk or punch. It is a professional and compact espresso coffee machine with an enormous steam volume. Therefore, within a few seconds, you can prepare milk froth. Please pay attention to the instructions below. Do not bring the milk to a boil, otherwise frothing milk will not be possible.

- 1 To dispense steam the steam boiler has to be switched on. Press the right switch behind the drip tray in position 'I'.
- 2 **Important:** In order to get the best results when frothing milk, open the steam lever for approx. 5. seconds to release the condensation water in the pipe. This also prevents milk from being sucked into the boiler.
- 3 Immerse the steam nozzle (at the end of the steam dispenser) into the liquid.
- 4 Re-open the steam handle / steam lever.
- 5 Heat and/or froth the liquid.
- 6 After frothing or heating, release some steam to keep the holes of the steam nozzle clean.



Risk of injury

Always keep the steam nozzle underneath the surface of the liquid while heating or frothing in order to avoid splashing.



Important

After every application, clean the steam nozzle and the steam dispenser with a non-abrasive, damp cloth; This removes possible liquid residues.



Risk of injury

Avoid skin contact with the steam dispenser while cleaning!

7 CLEANING AND MAINTENANCE

A regular and accurate care is very important for the performance, the longevity and the safety of your machine.



Caution!

Always switch off the machine (power switch in lower position), disconnect the power cord and let the machine cool down to room temperature (for at least 30 minutes) before cleaning.

7.1 General cleaning

Daily cleaning:

Filter holder, filters, water tank, drip tray, drip plate of the drip tray, measuring-spoon and tamper require daily cleaning. Clean with warm water and/or with a food safe detergent.

Clean the shower screen and the group gasket in the lower part of the group and remove visible dirt without disassembling the parts.

Cleaning as necessary:

Clean the steam and hot water valve after every use.

Clean the body when the machine is switched off and cold.


Depending on usage, please refresh the boiler water every 2 – 3 weeks by operating the pump switch and extracting about 0.8L of hot water from the steam wand and brew group.



Use a soft, damp cloth for cleaning.
Never use abrasive or chloric detergents!

Empty the water drip tray regularly and do not wait until it is full.

- 9 Turn the machine on, the steam boiler as well. The empty steam boiler is now being filled with descaling liquid.
- 10 The machine heats both boilers to the preset temperature. Let the descaling liquid soak for about ½ hr. after the operating pressure has been reached.
- 11 Unclamp the filter holder and empty the remaining descaler through the brew group by activating the brew lever.
- 12 Turn the machine off and empty out the steam boiler by activating the hot water release. (We recommend to first remove the tip of the hot water release so no dirt can collect in the nozzle.)
- 13 Empty out the water tank, rinse it thoroughly, fill with fresh water and place it back into the machine.
- 14 Turn the machine back on. This automatically fills the steam boiler with fresh water. When this boiler is full, activate the brew group lever in order to fill the coffee boiler with fresh water (until 1l water is discharged through the brew group).
- 15 Refill the water tank.
- 16 Clamp the filter holder with blind filter back into the brew group and activate the brew group lever 3 times for about 20 seconds. Then, position the brew group lever all the way down. This flushes the entire system. Now remove the filter holder.
- 17 Activate the brew group lever and flush fresh water through the brew group for about 60 seconds.
- 18 Repeat steps 12. through 17. three to five times until clear, neutral smelling water comes out of both the group head and the hot water release.

	<p>Important</p> <p>These descaling instructions are only meant for prophylactic descaling. If you operate your machine with direct water connection, contact your specialised dealer before undertaking this measure.</p> <p>Please do not descale the machine if it is already calcified. While descaling the machine, the lime residues can plug several components, such as valves, gauges etc., causing damage to your espresso coffee machine. In this case, please contact your specialised dealer. It is probable that a professional descaling has to be carried out which requires the disassembling of boilers and tubing.</p> <p>Damage to persons or to the material, caused by calcification in and on your machine, is not subject to the manufacturer's liability.</p> <p>In this case, the warranty expires as well. Machines will only be accepted for repair after previous technical advice and written acknowledgement has been given.</p> <p>Please do not enclose loose parts e. g. filter holder or drip tray when sending in the machine for repairs / maintenance.</p>
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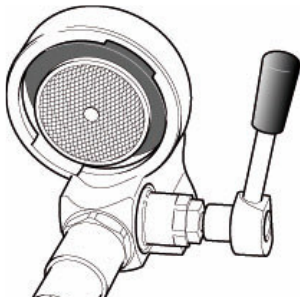

7.4 Maintenance







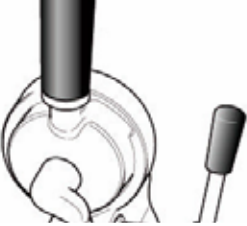


(If you have any questions, please contact your specialised dealer.)

Replacing the group gasket and the shower screen

- 1 Switch off the machine and disconnect the power cord.
- 2 Let the machine cool down to room temperature.

Follow the steps as indicated below:

<p>1 Brew group in the beginning.</p> 	<p>2 Use a flat screwdriver to pry out the shower screen and the group gasket.</p> 	<p>3 The shower screen and the gasket are now nearly removed.</p> 
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<p>4 Remove the shower screen and the gasket completely.</p> 	<p>5 Keep the new spare parts ready at hand (the rounded side of the group gasket with PROFITEC print faced upwards to the brewing group).</p> 	<p>6 Clean the group with a brush. Lock the shower screen firmly into the gasket.</p> 
<p>7 Insert the shower screen into the brew group.</p> 	<p>8 Take the filter holder without filter.</p> 	<p>9 Clamp the filter holder into the brew group.</p> 
<p>10 Then, move the filter holder until the shower screen is locked firmly into the gasket.</p> 	<p>11 Now you can easily lock the filter holder into place.</p> 	<p>12 The group is ready for use.</p> 

The machine can be used again, as described on page 23/24 of the instruction manual.

The steam nozzle is blocked

Clean the holes of the steam nozzle carefully with a needle or with a paper clip. For this purpose, the steam nozzle may be unscrewed as well.

Afterwards replace the steam nozzle.

8 TRANSPORT AND WAREHOUSING

8.1 Packing

The Pro700 is delivered in a special carton and protected by a plastic cover and foam.



Caution!

Keep packing out of the reach of children!

**Important**

Keep packing and packing material for possible transport! Do not throw it away!

8.2 Transport

- Transport the machine only upright, if possible on a pallet.
- Do not tilt or turn the machine over.
- Do not stack more than three units on top of each other.
- Do not place other heavy items on the packing.

8.3 Warehousing

- Keep the machine packed in a dry place.
- Do not stack more than three units on top of each other.
- Do not place other heavy items on the packing.

9 DISPOSAL

WEEE Reg.-Nr.: DE 97592029

This product complies with EU Directive 2002/96/EC and is registered according to WEEE (Waste Electrical and Electronic Equipment).

10 CE CONFORMITY

Conformity

The product complies with the following EU Directives:

Machine: 2006/42/EC
 Low Voltage: 2006/95/EC
 EMC: 2004/108/EC
 PED: 97/23/EC
 EN-Directives: EN 292-1, EN 292-2, EN 60335-1, EN 60335-2-15 or EN 60335-2-75,
 EN 55014, EN 61000-3, EN 61000-4, ENV 50141, EN 55104

Problem	Possible Cause	Troubleshooting
Little or no crema on the top of the coffee	The grind is not fine enough	Use a finer grind. Tamp the ground coffee more firmly. Reduce the brewing pressure.
	The coffee is too old.	Use fresh coffee
Little or no crema on top of the coffee	The amount of ground coffee is not enough.	Use the right coffee amount: Approx. 7 g – 9 g of coffee for each cup.
	The shower screen is dirty.	Clean the brew group.
Sparse coffee dispensing, only drop by drop	The grind is too fine.	Set a coarser grind. Tamp ground coffee only slightly. Increase the brewing-pressure.
	There is too much ground coffee.	Use approx. 7 g – 9 g of coffee for every cup.
Weak “body”	The grind is not fine enough.	Set a finer grind..
	The coffee is old.	Use fresh coffee.
	The amount of ground coffee is not enough.	Use approx. 7 g – 9 g of coffee for each cup.
	The shower screen is dirty.	Clean the shower screen.
Foam instead of crema	The beans are improper.	Use another type of coffee bean.

	The setting of the coffee grinder is not suited for the coffee beans in use.	Adjust the coffee grinder (When changing the coffee beans, changing the grind may also be necessary.)
The machine is switched on, but the machine does not work.	PID-display is turned off: There is not enough water in the fresh water tank	Refill water.
	Water has been refilled, PID-display is off	Switch the machine off and on. Make sure that the floater in the water tank is in the correct position. (The side of the floater with the magnet point must face towards the inside of the machine. The floater itself must be inserted with the magnet point on the upper part of the floater side.)
	The water tank is not fixed properly.	Fix the water tank properly.
	Machine in use with direct water connection, but switch in position "0" (=position water tank). Machine does not take in water.	This switch is located behind the drip tray
The machine does not stop working and takes in air.	Machine in use with water tank, but switch in position "1" (= position direct water connection).	This switch is located behind the drip tray
Filter holder/ brew group is dripping.	Filter holder is not fixed properly.	Fix the filter holder properly.
	Group gasket is broken.	Change group gasket and shower screen.

If the machine will not be used for a long period of time, it is recommended to

.. clean the brew group (see instructions on page 27). Afterwards, please do not clamp the filter holder back into the group.

..to empty the boilers. Turn the switch of the operational machine to position off. Open the hot water valve and the boiler water is now discharged by the remaining pressure through the hot water release. Close the hot water valve after the water has been released. The coffee boiler is emptied out via the brew group. Activate the brew group lever and release the water into the drip tray. Please make sure some water remains in the coffee boiler. Start-up of the machine is the same as initial startup (item 5.1).

How to froth milk like a "Barista"

- If possible, use cold, fresh milk with a fat content of approx. 1.5 % or 3 %. Even homogenized milk is suitable - if you prefer.
- Use a frothing container (made of metal) with a minimum volume of 0.5 litres. The diameter of the container should not be too wide. A narrow and high container is perfect.
- Open the steam valve for approx. 5 seconds to release the condensation water and to create dry steam.
- Fill 1/3 of the frothing container with milk and place it under the steam nozzle. The nozzle should be immersed in the middle of the frothing container, just below the surface.
- Slowly open the steam handle or the steam lever valve. Steam pervades the milk.
- Keep the frothing container still.
- After a few seconds you will notice a light suction in the milk jug. Proper frothing begins. Move the milk jug downwards while the milk level increases. The steam nozzle must be kept under the surface of the frothed milk.
- Attention: When the desired amount of milk froth is reached, immerse the entire steam nozzle in the frothing container for a short time and close the steam handle or the steam lever valve.
- Advice: When milk frothing is finished, just shake the frothing container a little bit in order to make the milk bubbles ascend to the surface and to get a compact milk froth.
- After frothing the milk, release the steam into the drip tray to avoid blockage of the steam nozzle.