

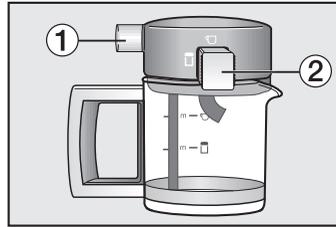
Quick Guide Cappuccinatore

To prevent accidents
and machine damage
read the instructions
provided with the machine.

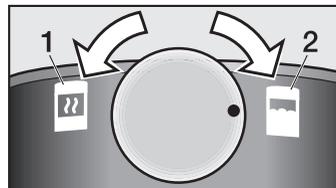
Before using the cappuccinatore for the first time, wash it either in the dishwasher or with hot water and liquid dish soap.

Cold, whole milk is best for creating froth. The higher the fat content, the better the froth.

Prewarm the cups, before preparing a drink. Place a cup under the steam valve and press the lever down until steam is dispensed. Use caution. Steam is very hot.

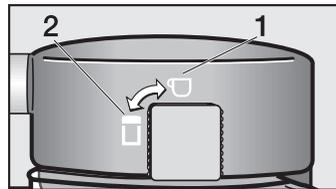


The cappuccinatore has a valve, ①, over the handle and a spout on its side, ②.



The steam is regulated by turning the valve:

- 1 Hot milk is prepared
- 2 Froth is prepared



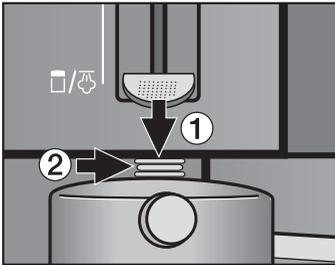
■ Turn the spout so that the black dot points to the respective symbol.

Milk is frothed

- 1 into the cup
- 2 into the cappuccinatore

Frothing milk in the cappuccinatore

- Fill the cappuccinatore up to the **lower** "max" mark with cold milk.
- Turn the spout to the cappuccinatore symbol.
- Turn the valve over the handle to the froth symbol.
- Turn the left jog shuttle to "Heating with steam".
- Place the cappuccinatore under the steam valve.



- Press the steam lever, ①, down to connect the valve with the cappuccinatore, ②.

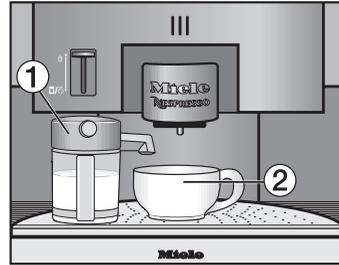
Ensure that the valve engages properly in the lower position.

The milk will be frothed in the cappuccinatore.

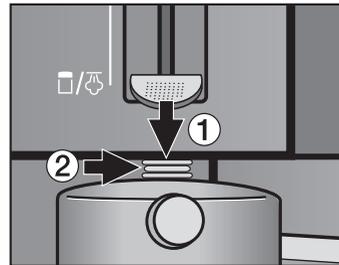
- Push the steam lever up when the milk is frothed to the desired degree.

The steam supply is temporary. If the steam stops and there is not enough froth prepared, push the steam lever up then down again.

Frothing milk into the cup



- Fill the cappuccinatore to the **upper** "max" mark with cold milk.
- Turn the spout to the cup symbol.
- Turn the valve over the handle to the froth symbol.
- Place the cappuccinatore under the steam valve and a cup under the coffee dispenser, ②.



- Press the steam lever, ①, down.

Ensure that the valve engages properly in the lower position.

Milk is frothed by the hot steam and dispensed into the cup.

- Turn the cappuccinatore valve to regulate the froth.
- Push the steam lever up when enough froth is prepared.

Rinsing the lid

For a quick cleaning between froths the cappuccinatore lid can be rinsed with the steam valve.

The rinsing **does not** replace the cleaning of the cappuccinatore in a dishwasher.

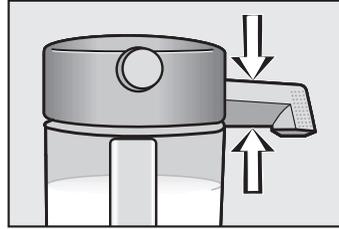
- Turn the spout to the cup symbol.
- Place the cappuccinatore under the steam valve.
- Place a cup under the cappuccinatore spout.
- Turn the left jog shuttle to "Rinse".
- Press the steam lever down.

The process will stop automatically when the lid is rinsed.

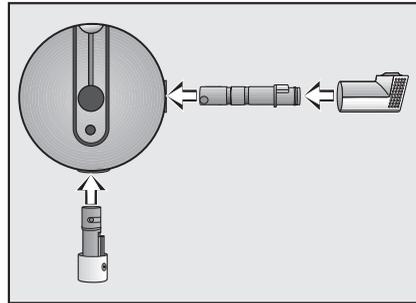
Cleaning the cappuccinatore

Clean the cappuccinatore after every use, otherwise it may become blocked with dried milk and hard to clean.

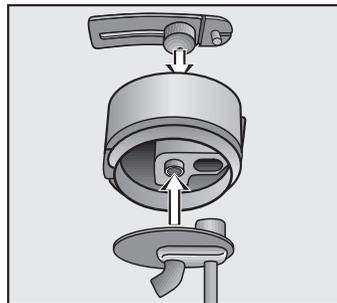
Wash the cappuccinatore either in the dishwasher or by hand with hot water and liquid dish soap. All parts are dishwasher safe.



- Press the spout together from the top and bottom to pull out the two pieces of the spout together. See below.



- Take the cappuccinatore apart and clean.



- Reassemble the lid as shown in the graphics.