



CARE & INSTRUCTIONS MANUAL  
GUIDE D'UTILISATION ET D'ENTRETIEN  
MANUAL DE INSTRUCCIONES Y MANTENIMIENTO

BUILT IN COFFEE MACHINE  
CAFETIÈRE INTÉGRÉE  
MÁQUINA DE CAFÉ ENCASTRABLE

• MQC-A10 US



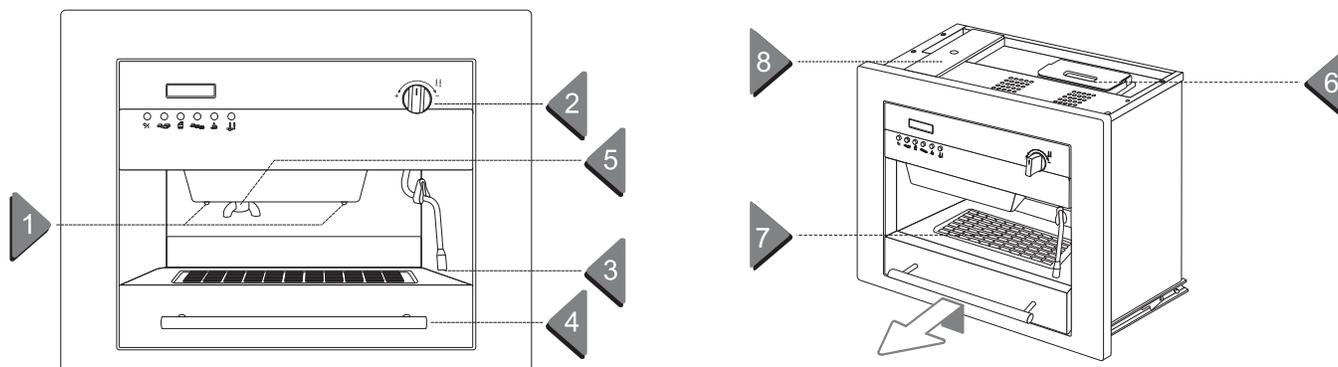
**NOTE:** To avoid accident and damage, please read these instructions carefully before operating the appliance.

**NOTE:** Veuillez lire ces instructions attentivement a fin d'éviter accidents et dommages.

**NOTA:** Por favor, lea este manual de instrucciones atentamente para evitar posibles daños o accidentes.

# 1 MACHINE DESCRIPTION

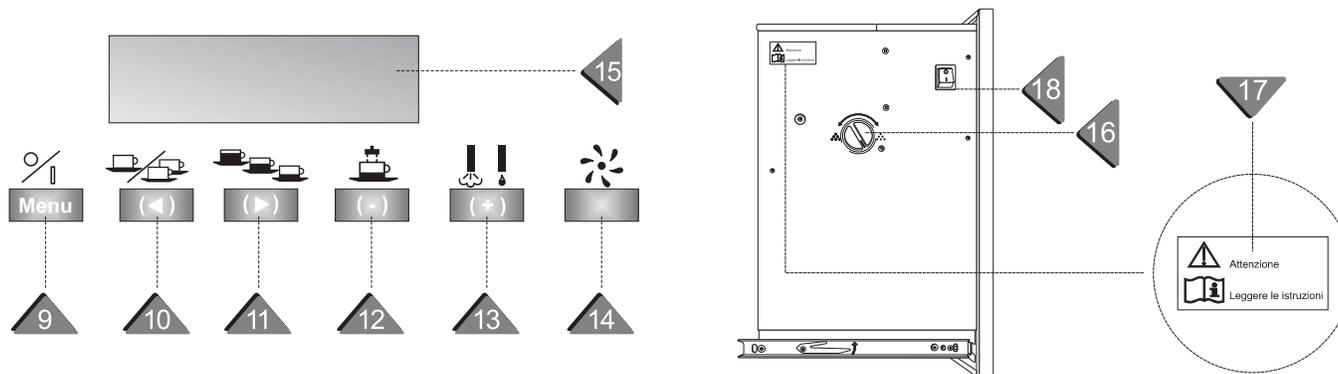
## FRONT AND OVERALL VIEW



- 01. Lighting
- 02. Steam knob
- 03. Hot water/steam dispenser
- 04. Drawer handle
- 05. Coffee dispenser
- 06. Water tank
- 07. Drip grille
- 08. Container for coffee beans
- 09. On/Off button

- 10. 1 cup/2 cup selector
- 11. Short, medium, or long coffee selector
- 12. Coffee dispensing button
- 13. Hot water/steam selector
- 14. "cleaning" button
- 15. Display
- 16. Grind adjuster
- 17. Attention
- 18. Main switch

## CONTROL BUTTONS AND DISPLAY PANEL



## IMPORTANT SAFEGUARDS

### SAFETY INSTRUCTIONS AND WARNINGS

This machine complies with current safety regulations. Incorrect use of the machine may cause harm.

Read these instructions carefully before using the machine. They contain important information on safety, use and maintenance, to provide protection and to avoid damages to the machine.

- 1 Read all instructions
- 2 Do not touch hot surface, use handles or knobs
- 3 To protect against fire, electrical shock and injury to persons do not immerse cord or plugs in water or other liquid
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with damaged cord, plug, after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for inspection, repair or adjustment
- 7 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury
- 8 Do not use outdoors
- 9 Do not let cord hang over edge of table or counter, or touch hot surfaces
- 10 Do not place on or near a hot gas or electrical burner, or in a heated oven
- 11 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control off. Then remove plug from wall outlet.
- 12 Do not use appliance for other than intended use
- 13 To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance
- 14 To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance
- 15 To reduce the risk of electrical shock, do not mount over a sink
- 16 To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.

### CORRECT USE

- This machine is designed solely for preparing espresso, cappuccino, long coffee and for boiling water for tea and other hot drinks.  
Other types of use are not permitted and may prove dangerous. The manufacturer will not be held liable for any damage caused by incorrect use of the machine.

### TECHNICAL SAFETY

- Before connecting the machine to the electricity supply, check the electrical information (voltage and frequency) on the data sheet with that of the electricity supply thoroughly.  
This data should be exactly the same to avoid damaging the machine. In case of doubt, contact a qualified electrician.
- The electrical safety of the machine is only guaranteed if it is connected to a regulation earth wire. It is very important to check this carefully. In case of doubt, have the electricity supply checked by a qualified electrician.  
The manufacturer will not be held liable for any harm or damage caused due to a lack or malfunctioning of the earth wire (**e.g. risk of electric shock**).
- Only operate the machine when installed so as to avoid contact with electric parts. For the assembly, dismantling and daily maintenance of the machine, always make sure it is disconnected from the electrical supply.
- The machine should not be connected to the electrical supply with extension cables, as these do not provide the necessary safety for the machine (**e.g. danger of overheating**).

- The machine may also be built into a cabinet (special accessory). It is not suitable for outdoor use. Due to the weight of the machine, the cabinet must be secured firmly to the wall.
- Installation, maintenance and repair works must only be carried out by qualified persons. Any installation, maintenance and repair works carried out incorrectly may cause considerable danger to the user, for which the manufacturer will not assume any liability.
- The machine should only be disconnected from the electrical supply when:
  - The main switch of the electrical supply is disconnected;
  - The fuse for the house electrical supply is removed;
  - The plug to the machine is taken out of the electrical socket.  
To disconnect the machine from the electrical supply, unplug without pulling on the cable.

**“TO REDUCE THE RISK OF INJURY, DO NOT DRAPE CORD OVER THE COUNTER TOP OR TABLE TOP WHERE IT CAN BE PULLED ON BY CHILDREN OR TRIPPED OVER UNINTENTIONALLY”  
POWER CORD HAS TO BE: UL approved, type SJO/SJT 16AWGx3C moulded plug, max length 4-1/2ft (1.4Mt)**

- A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripped over a longer cord.
- Longer detachable power-supply cord or extension cord are available and may be used if care is exercised in their use
- If a long detachable power-supply cord or extension cord is used the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
- If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled by children or tripped over. An appliance that utilizes a detachable power-supply cord shall be provided with: the appropriate detachable power-supply cord as indicated in supply connections, instructions that advise the consumer that the appropriate detachable power-supply cord is not provided, and specify which detachable power-supply cord or cords are appropriate. If long and short detachable power-supply cords are available, the instructions shall include information regarding the problems attendant with each.
- Under no circumstances should the machine casing be opened. Touching the voltage cables or changing the electrical and mechanical structure may cause danger of electric shock. It may also affect the operation of the machine.  
***The manufacturer declines all responsibility for persons or property if the above instructions are not observed in full.***
- If the machine has to be installed with other appliances, it must be separated from them with a shelf.

### USE

**Warning! Danger of burning! Liquids leaving the dispensers are boiling!**

- Children should only use the machine while under supervision. Children's skin is more sensitive to high temperatures.  
**They may burn themselves!** Remember too that espresso coffee is not a children's drink.
- When using the machine for the first time, rinse the pipes to get rid of any deposits and to ensure hygiene.
- Only fill the water tank with drinking water at room temperature or chilled. Hot or boiling water or any other liquid may damage the operation of the machine. It is advisable to replace the water daily to prevent bacterial growth.
- Only pour coffee beans into the coffee container. If ground coffee is poured into the container, it may damage the grinder.
- Sugar damages the machine!  
Do not fill the machine with coffee beans treated with caramel, sugar or similar substances, instant coffee or other substances containing sugar.

- Boiling water and steam may cause burning, so these functions should be performed with the utmost care. Never direct the steam dispenser towards parts of the body. **It may cause burning!**
- Always ensure that the steam selector is disconnected when no steam is required, otherwise, steam may escape unintentionally. It may cause burning!
- The water/steam dispenser gets very hot during use. Only hold the dispenser by the handle. **It may cause burning!**
- Depending on the lime content of the water, the machine should be descaled regularly with a citric acid solution. In areas of very hard water, the water pipes should be descaled more frequently. **The manufacturer will not be held liable for any damage caused by inadequate descaling.** Follow the mixing instructions indicated on the descaling pack. Otherwise, the machine may get damaged.
- Do not lean on the open drawer of the coffee machine, as this may damage the machine.
- If the coffee machine is installed near an oven with a self-cleaning function, disconnect the coffee machine during self-cleaning, otherwise it may get damaged.
- If the power cable is damaged, it must be replaced by the manufacturer, its technical service, or by a qualified electrician, in order to prevent any risk.
- All installation, maintenance, and repair operations must be carried out by qualified personnel only. Incorrect installation, maintenance, and repairs may lead to serious dangers to the user, for which the manufacturer declines all responsibility.
- The machine is disconnected from the power mains only when:
  - the main switch of the electrical system is switched off;
  - the fuse of the home electrical system is completely disconnected;
  - the power plug of the machine is completely removed from the electrical outlet.
 To disconnect the machine from the power mains, grasp the plug and remove; do not pull on the power cable.
- Do not open the machine casing for any reason. Touching the voltage cables or modifying the electrical or mechanical structure may lead to electrocution. This could also cause disturbance in the operation of the machine. **The manufacturer declines all responsibility towards persons or things due to failure to observe the instructions above.**
- In the event that the machine has to be installed in combination with another appliance, it must be separated from the other appliance by a solid intermediate shelf.

The manufacturer cannot be held liable for any damage caused by failure to observe the safety instructions and warnings.

## SAVE THESE INSTRUCTIONS

This machine complies with the safety regulations currently in force. Incorrect use of the machine may lead to personal injury and damage to objects.

Please read all the instructions carefully before using the machine as they contain important information on safety and the use and maintenance of the machine. This will protect you and prevent damage to the machine.

## CORRECT USE

- The machine is designed exclusively for preparing espresso and cappuccino, as well as boiling water for tea and other hot beverages. Other types of use are not permitted and could be dangerous. The manufacturer declines all responsibility for damage caused by improper and/or incorrect use of the machine.

## TECHNICAL SAFETY

- Before connecting the machine to the power mains, check carefully to make sure that the voltage and frequency ratings shown on the rating plate correspond to those of the electrical system. These values must absolutely correspond in order to avoid damage to the machine. In case of doubt, contact a qualified electrician.
- The electrical safety of the machine is guaranteed only if it is connected to a standard earth conductor. It is very important to verify this information with the utmost attention, and in case of doubt have the electrical system checked by a qualified electrician. The manufacturer declines all responsibility for any damage caused to people or things due to the lack or malfunction of the earth conductor (**for example: risk of electrocution**).
- Put the machine into operation only after complete installation in order to avoid contact with the electrical components. Before carrying out assembly, disassembly, or daily maintenance of the machine, always make sure to disconnect the power cable from the electrical outlet.
- The connection of the machine to the power mains must not be made using extension cables, as they do not guarantee the necessary safety of the machine (**for example: risk of overheating**).
- The machine can also be flush-mounted in a wall unit (special accessory). It is not suitable for outdoor use. Considering the heavy weight of the machine, it is essential for the unit to be adequately secured to the adjacent wall.

## USAGE SAFETY

**Warning! Danger of burning! The liquids that come out of the dispensers are extremely hot!**

- Children may access the machine only under adult supervision. Children's skin is more sensitive to high temperatures. **Danger of burning!** Remember, too, that espresso coffee is not a suitable beverage for children.
- The first time the machine is put into operation, it is necessary to rinse the pipes to eliminate any deposits and to ensure hygiene.
- Fill the water tank only with room temperature or cold potable water. Hot or boiling water or any other liquid can damage the operation of the machine. We recommend changing the water daily to prevent the germ proliferation.
- Place only whole coffee beans in the coffee container. Ground coffee poured into the container can damage the operation of the grinder.
- Sugar damages the machine! Never use coffee beans that are treated with caramel, sugar, or other similar substances, instant coffee, or any substances containing sugar.
- Boiling water and steam can cause burning; therefore, please use these functions with the utmost attention. Do not turn the steam dispenser towards any parts of your body. **Danger of burning!**
- Always make sure that the steam selector is disengaged when steam is not needed. Otherwise, steam could be dispensed inadvertently. **Danger of burning!**
- The hot water/steam dispenser becomes very hot during use. Grasp the dispenser only by the coupling. **Danger of burning!**
- Depending on the lime content of the water, the machine should be descaled regularly using a liquid solution of citric acid. In zones where the water is very hard, it will be necessary to descale the water pipes more often. **The manufacturer declines all responsibility for any damage caused by insufficient descaling.** Follow the mixture ratio indicated on the package of the descaling product; otherwise the machine could be damaged.
- Do not put weight on the open door of the coffee machine, as this could damage the machine.

**The manufacturer declines all responsibility for any damage caused by failure to follow the safety instructions and precautions.**

## 2 DESCRIPTION AND OPERATION

The coffee machine has two water heaters, one for the water and one for the coffee. This makes it possible to prepare boiling water for tea, or use the steam for cappuccino and prepare the espresso.

Differently from the norm, in this espresso machine the beans can be ground at the moment and only when necessary. This provides the best aroma of the coffee because it is freshly ground.

If the container used, glass or cup, has a smaller volume than the dosage programmed by the machine, coffee dispensing can be interrupted at any time by pressing key "12" (Fig. 1A/B), allowing the user to decide on the preferred dose.

The grinding level can also be set, choosing a coarser or finer grind depending on user preference, by turning the dial situated on the left side of the machine.

The boiling water dispensed is particularly suitable for preparing tea because the temperature is ideal.

The boiling water from the dispenser can also be used for pre-heating the cups.



Fig. 1A

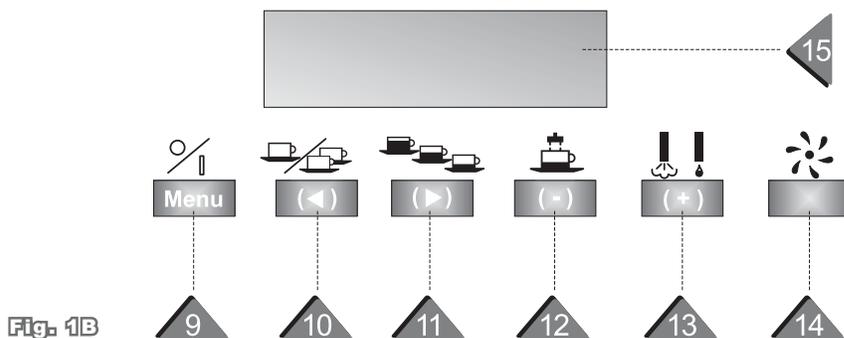


Fig. 1B

### 3 INSTALLATION

#### IMPORTANT NOTE:

The installation of the appliance must be carried out exclusively by qualified personnel in compliance with the regulations in force. Considering the heavy weight of the machine, it is essential that the furniture unit be suitably secured to the wall.

1. Check to make sure that the opening for housing the machine has the correct dimensions (Fig.2A/B).

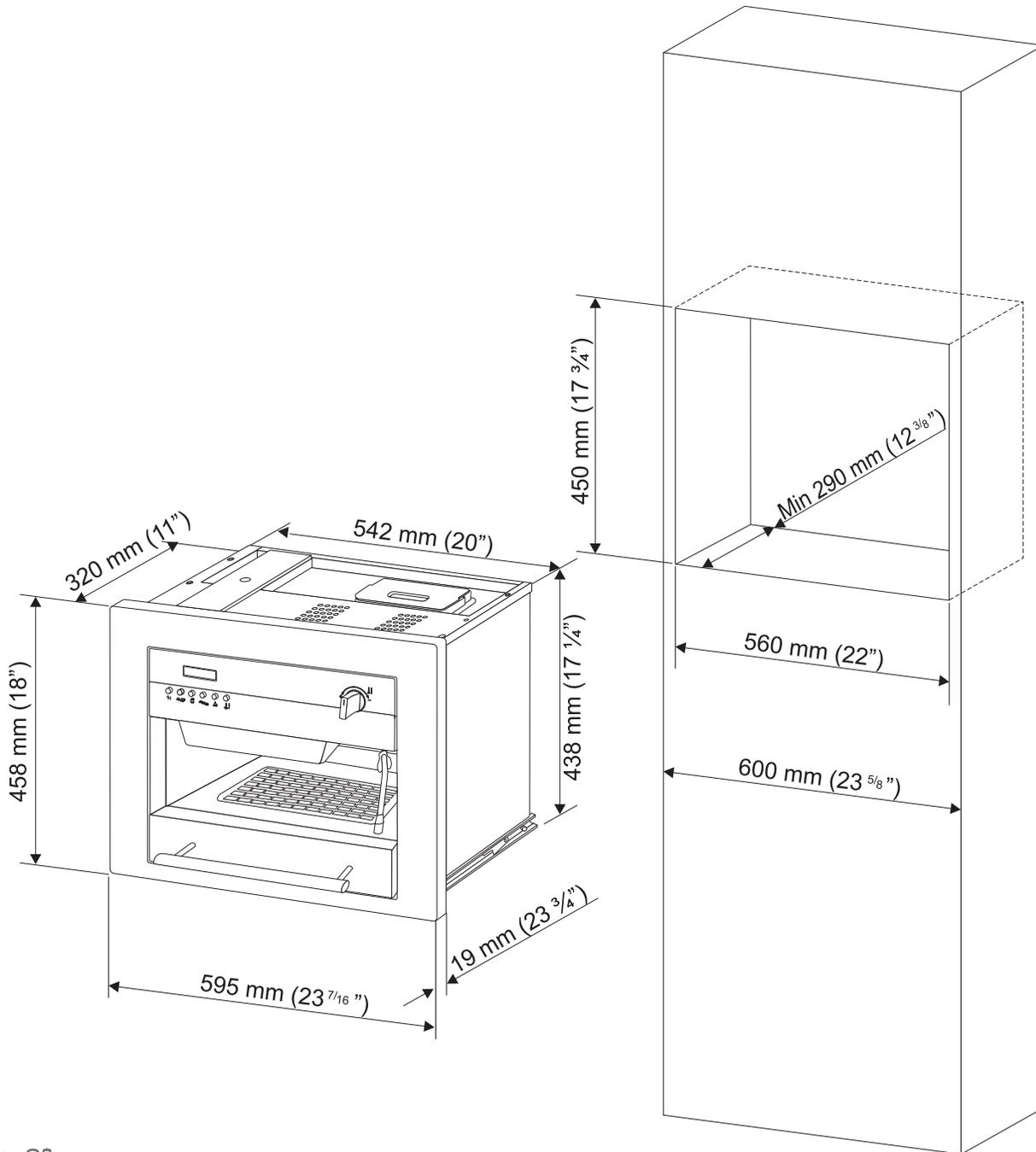


Fig. 2A

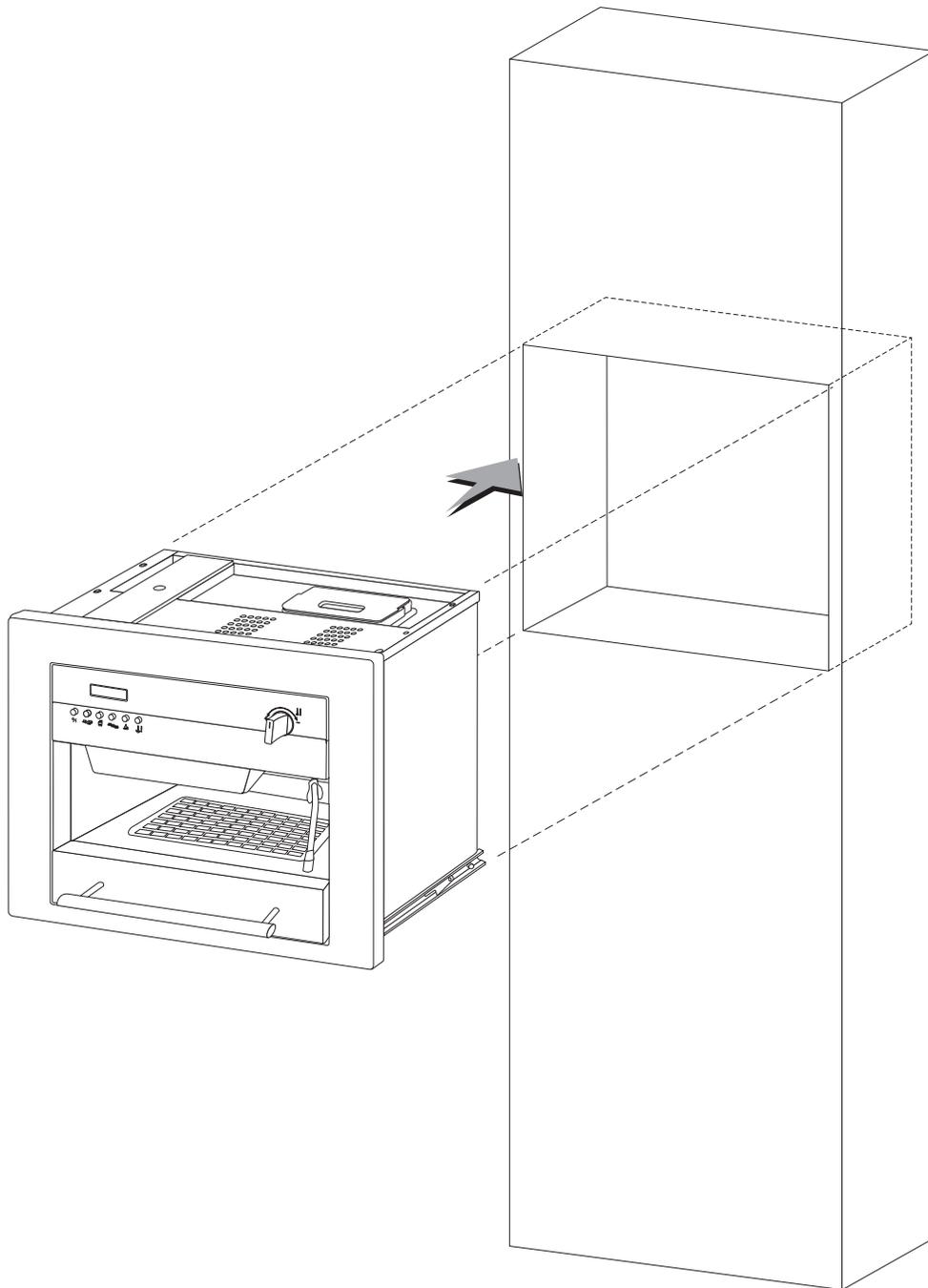


Fig. 2B

2. Remove the machine from the base by unhooking it from the lateral guides using the levers (Fig. 3), raising the lever of the right-hand guide and lowering the lever of the left-hand guide (1).
3. Slide the base of the machine into the unit all the way back (2).
4. Attach the base to the shelf using the 10 holes and the screws provided (Fig.4).

Note : If the sides of the base are not flush with the sides of the unit, use the shims provided (3).

5. Close the machine guides all the way.
6. Connect the plug to the power outlet following the safety regulations in force. Important : The power outlet must be accessible after the machine has been installed.

7. Insert the machine in the unit, taking care that the machine guides are correctly inserted in the guides on the base, and slide the machine in leaving the necessary space for reaching and connecting the power plug.
8. Close the machine by sliding it all the way back.
9. Fill the water tank and the coffee container.
10. Supply power to the machine using the main switch situated on the left side of the machine (page 4 Fig. 17)

**The manufacturer declines any responsibility towards persons or objects, as well as for the proper operation of the machine, due to failure to follow the instructions given above.**

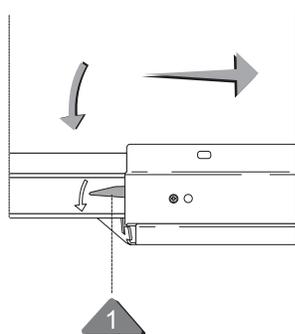


Fig. 3

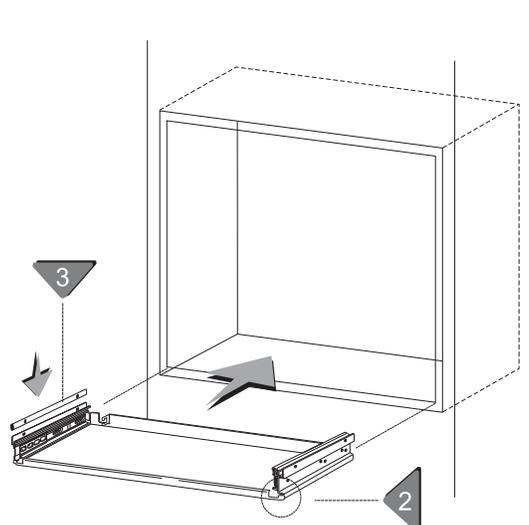


Fig. 3

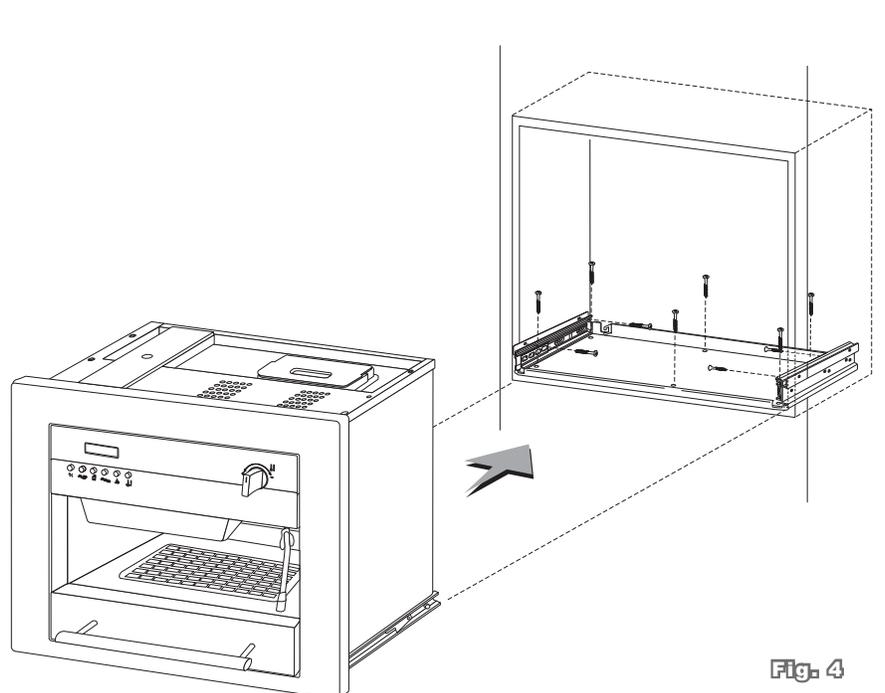


Fig. 4

## CONNECTING THE UNIT TO THE WATER MAIN

**3/4" ADAPTOR BSP Thread*****Installation and System Testing***

*Fitting and tube should be kept clean and undamaged before use.*

All tube and fittings installations must be pressure tested after installation to ensure system integrity before handing over to the final user. See also "How to make a connection".

***Working Pressure and Temperature Range***

fitting are suitable for the following pressures and temperatures.

TEMPERATURE RANGE	PRESSURE
+20°C	10 Bar
+65°C intermittent hot water	7 Bar

**Note: 1 Bar = 14.5 PSIG.**

***Tube Types***

**Plastic Tube** - Polyethylene, nylon and polyurethane conforming to the tolerances shown below. For soft tubing or thin wall tube we recommend the use of tube inserts.

**Braided Tube** - Use of Tube to Hose Stems is essential when using braided tube. Use of clamps to retain braided tube on barb is recommended.

**Metal Tube (soft)** - Brass, copper or mild steel conforming to the tolerances below.

**Metal Tube (hard)** - We do not recommend fitting for hard metal tubes or chromium plated tube. It is essential that outside diameters be free from score marks and that the tube be deburred before inserting the fitting.

## Tube Tolerances

fitting is offered for tubes with outside diameters to the following tolerances.

SIZE (INCHES)	TOLERANCE (INCHES)
1/4	+0.001 / -0.004

## Food Quality

All these fittings are produced in Food and Drug Administration (FDA) approved materials and are therefore recommended for food quality applications. Is also NSF approved



## Maximum Torque Values for Plastic Threads BSP, BSPT & NPT.

Do not overtighten plastic threaded fitting as this could cause undue stress and eventual failure. Maximum recommended torque figures are shown below.

THREAD	MAX.TORQUE
3/4	4.0Nm

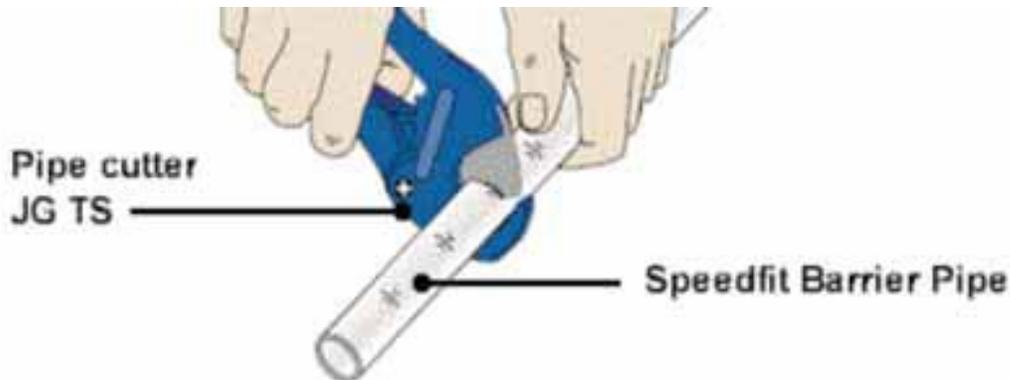
It is recommended that all installations are checked prior to use to determine that a seal has been made.

## MAKING A CONNECTION

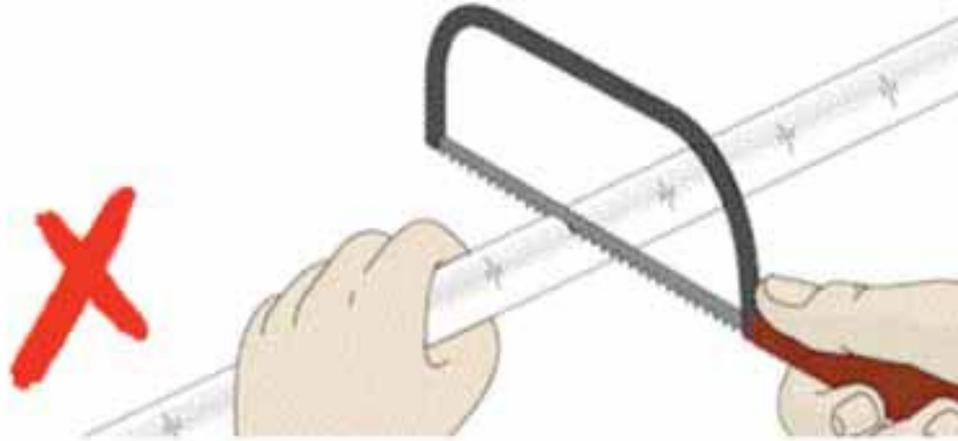
NOTE: Fitting and pipe should be kept clean, bagged and undamaged before use.

### Step 1 - Prepare the connection

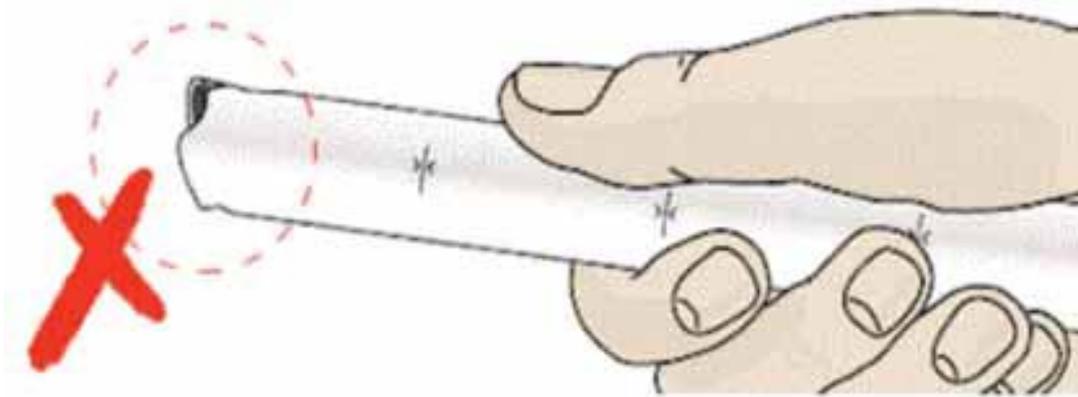
Cut the pipe square ensuring it is free of score marks. cut along an insertion mark. We recommend the use of the pipe cutters. For soft or thin walled plastic pipe we recommend the use of a tube insert or pipe insert.



NOTE: Do NOT use a hacksaw

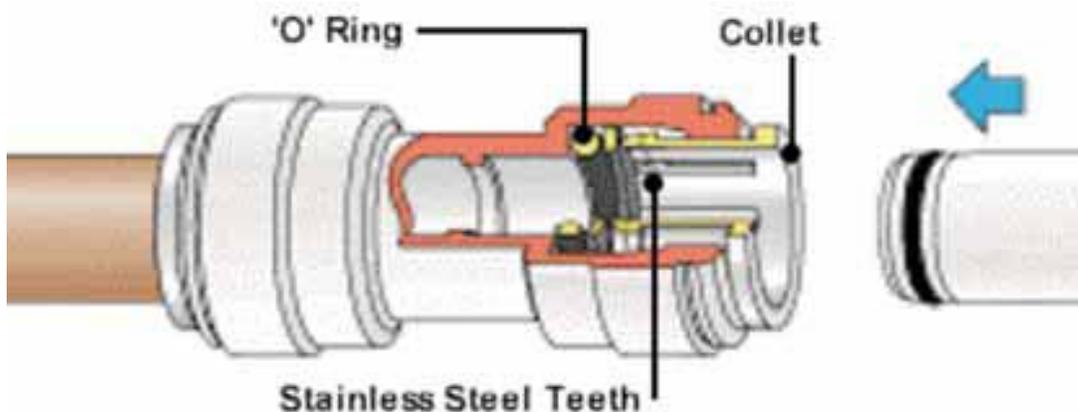


NOTE: To avoid damage to the 'O' Ring, make sure burrs and sharp edges are removed



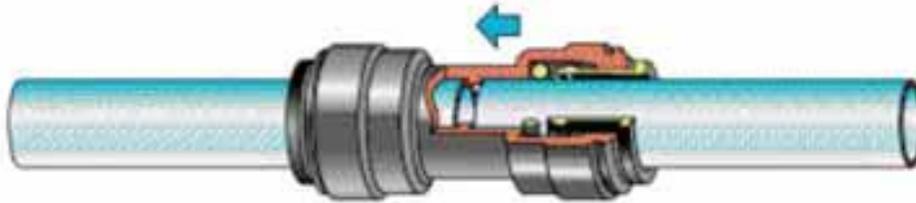
With the fitting clean and undamaged and the pipe cut square, you are now ready to make the connection.

**Do not insert fingers into the fitting as the stainless steel teeth may cause injury.**



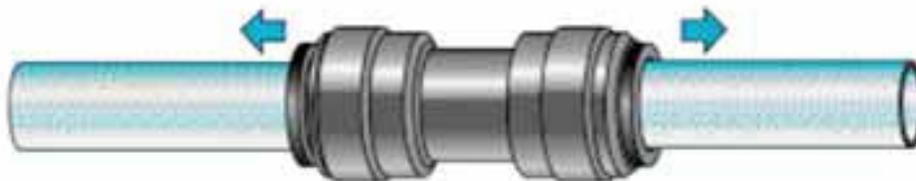
## Step 2 - Assemble the connection

Push up to pipe stop



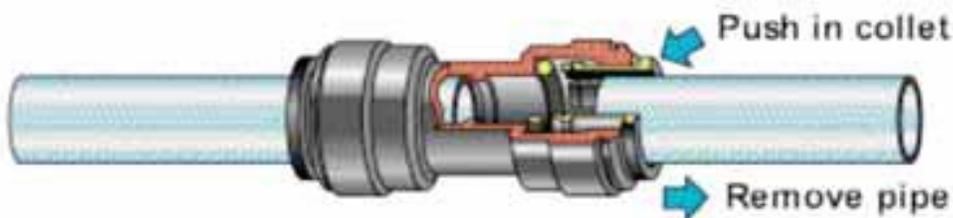
Push the pipe into the fitting, to the pipe stop. The collet (gripper) has stainless steel teeth which hold the pipe firmly in position whilst the 'O' Ring provides a permanent leak proof seal.

Pull to check secure



Pull on the pipe to check it is secure. It is good practice to test the system prior to leaving site and/or before use.

### *Disconnecting push-in fitting*



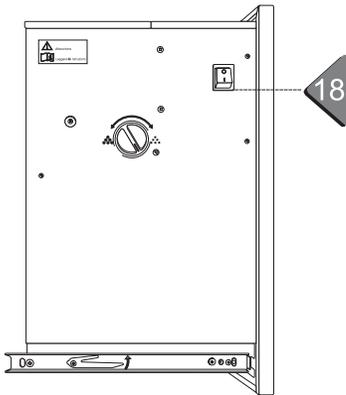
Ensure system is depressurised before removing fittings. Push in the collet against the face of the fitting. With the collet held in this position the pipe can be removed. The fitting can then be re-used.

## 4 IMPORTANT INSTRUCTIONS FOR FIRST TIME USE!

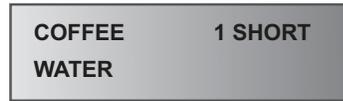
Instructions additional to the instruction booklet, which must be read prior to using the machine.

The manufacturer declines all responsibility for damage caused by improper or incorrect use and failure to follow the instructions provided in the instruction booklet and given here below.

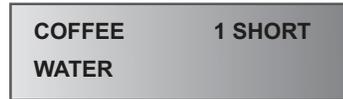
1. Extract the machine by lifting the handle of the drawer and pulling it towards you.
2. Fill the water tank and the coffee container following the instructions on pages 22 and 23 of the instruction booklet.
3. Supply power to the machine using the main switch (17) located in the upper part of the left side of the machine.
4. Close the machine.



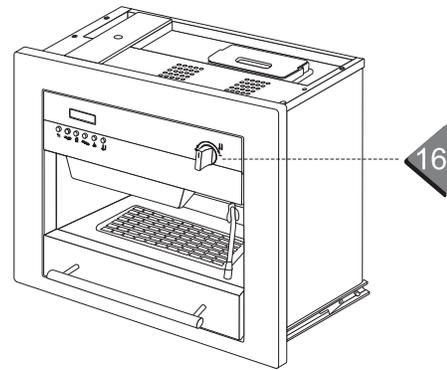
5. Switch on the machine using the key 



6. The machine will automatically fill the water circuits. During filling you will hear a sound intermittently for several seconds.



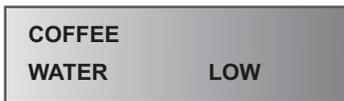
8. Dispense 2 coffees to fill the grinder and the water system.
9. The machine is now ready for use.



## 5 ADDING WATER AND COFFEE BEANS IN THE RESPECTIVE CONTAINERS

### FILLING THE WATER TANK

The water tank needs to be refilled when the display shows:



To ensure the best result in making espresso, in addition to using good quality coffee, it is also essential to use good water. We therefore recommend emptying the water tank frequently and refilling it with fresh water. Avoid leaving the water in the tank for excessively long periods.

**IMPORTANT:** Use only cold potable water with hardness less than 7°F.

- Open the machine by raising the drawer handle and pulling outward.
- Fill the tank up to 4 cm (1 9/16 inches from the top).
- Close the machine.

N.B. When the water tank is almost empty, the message "WATER LOW" will appear on the display panel

Note: The tank can be removed for cleaning.

### FILLING THE COFFEE BEAN CONTAINER

The coffee bean container needs to be refilled when the display shows:



Fill the coffee bean container using only beans for espresso coffee.

Any other substance, including ground coffee, can damage the coffee grinder.

Do not use beans treated with caramel, sugar, or similar substances, instant coffee, or any beverage containing sugar. Sugar can damage the machine.

- Open the machine by raising the drawer handle and pulling outward.
- Remove the lid of the coffee bean container.
- Fill the container with beans up to 2 cm (3/4 inches) from the top.
- Put the lid back on the container.
- Close the machine.

## 6 REMOVING COFFEE GROUNDS AND WATER

After twenty coffees have been made, the message "COFFEE GROUNDS" will appear on the display.

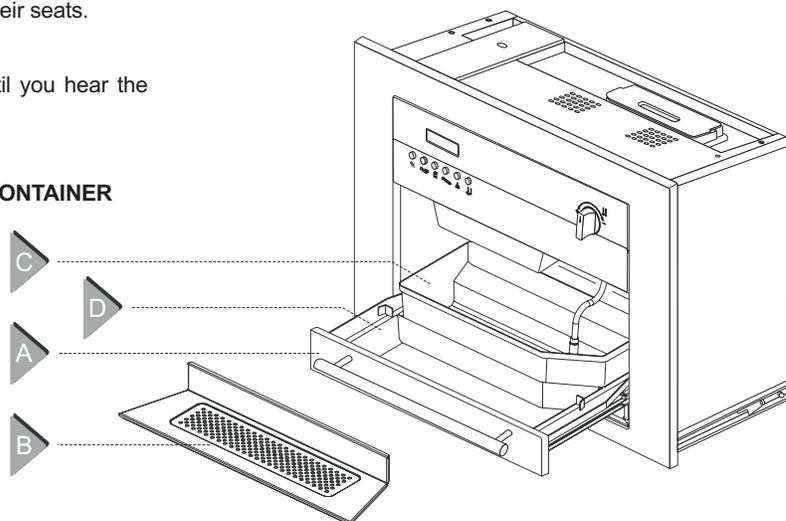
The container should be emptied. After this message appears, the machine will allow 5 more coffees to be prepared and then it stops.

### IMPORTANT:

**The container must be emptied regularly to prevent the formation of mould and bacteria.**

1. Open the drawer **A**.
2. Remove the grille **B**.
3. Extract and empty the coffee grounds container **C** and the water container **D**.
4. Place the two containers and the grille back in their seats.
5. Close the drawer.
6. Press the key  for about 3 seconds until you hear the beep of confirmation.  
Now the machine is ready for use again.

### IMPORTANT: ALWAYS EMPTY THE GROUNDS CONTAINER



## 7 OPERATION AND USE

### SWITCH-ON

Switch the machine on using the key .

After a few seconds, the following message appears on the display panel:

#### Welcome message



During the heating phase, the words COFFEE and WATER flash. The machine is ready for use only when they have stopped flashing.

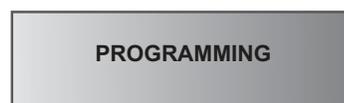
The display also shows the type of coffee selected (short/medium/long) as well as the choice of making one or two coffees at the same time.

### PROGRAMMING THE MACHINE

Various functions can be adjusted and programmed, as indicated

below:

To enter programming mode, with the machine off press the key  for 3 seconds until the display panel shows:



Use the keys   to select the functions to be programmed, which are, in order of appearance:



Pressing the key  the display panel shows:



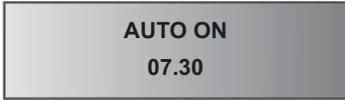
Use the keys   to set the hour. Initially the two digits related to the hour flash.

After setting the hour, press the key 

The two digits related to the minutes flash. Set the minutes by pressing the keys  

**AUTOMATIC SWITCH-ON**

Press the key  and the display panel shows:



Use the keys   to set the time you want the machine to switch on automatically.

Automatic switch-on can be activated or de-activated by pressing the key  (with the machine off). The display will show an \* next to the time

**AUTOMATIC SWITCH-OFF**

Press the key  and the display panel shows:



Use the keys   to set the time you want the machine to switch off automatically.

**AUTO SHUT DOWN**

Press the key  and the display panel shows:



Use the keys   to set the minutes (15-30-45-60-75-90 min) after which the machine switches off automatically. 0=OFF.

**ENERGY SAVINGS**

Press the key  and the display panel shows:



Use the keys   to set the minutes (15,30,45,60,75,90 min) after which the machine goes into "energy savings" mode. In this phase, the temperature of the water heater is lowered to

reduce consumption.

Press the key  to restore the machine to a ready status quickly.

**DISPLAY LANGUAGE**

Press the key  and the display panel shows:



Use the keys   to select the desired language. Available languages are English, Spanish, Italian, French and German.

**WATER HARDNESS**

Press the key  the display panel shows:



Use the keys   to set the hardness of the water after using the special measuring kit to establish the correct number (0,5,10,15,20,25°dh) to be entered. (1°dh=1.786°F=1.250°e=17.86ppm=0.1786mmol/l)

**DESCALING**



The display shows the number of litres of water that have been dispensed and the theoretical level of lime scale build-up expressed as a percentage (100% indicates that you need to carry out descaling). This parameter is calculated based on the water hardness and the number of litres of water dispensed. The lime scale indicator will reset after a descaling cycle has been carried out.

**COFFEE COUNTER**

Press the key  and the display panel shows:



The display indicates the number of coffees that have been made since the first use. This number is not resettable.

**GROUND COFFEE QUANTITY**

Press the key  and the display panel shows:



Using the keys    you can change and set the quantity of ground coffee to make the flavour of the coffee the desired strength. The scale of variation ranges from -5 to +5 (0.1 sec.). The 0 position corresponds to the optimal factory setting.

### COFFEE TEMPERATURE

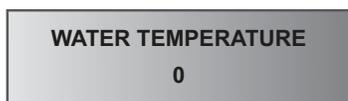
Press the key   and the display panel shows:



Using the keys    you can change and set the temperature of the coffee. The scale of variation ranges from 14° to +50° F. The 0 position corresponds to the optimal factory setting.

### HOT WATER TEMPERATURE

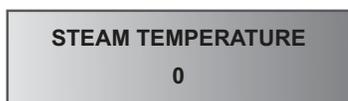
Press the key   and the display panel shows:



Using the keys    you can change and set the temperature of the hot water. The scale of variation ranges from 14° to +50° F. The 0 position corresponds to the optimal factory setting.

### STEAM TEMPERATURE

Press the key   and the display panel shows:



Using the keys    you can change and set the temperature of the steam. The scale of variation ranges 14° to +50° F. The 0 position corresponds to the optimal factory setting.

Press the key  to exit the programming function.

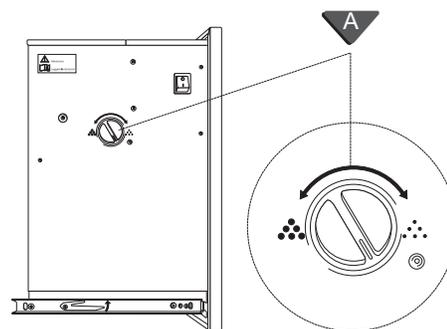
### SETTING THE GRIND

A number of factors help you to understand whether the grinding level needs to be adjusted:

- If the coffee is dispensed too quickly, this means that the beans have been ground too coarsely.
- If the coffee comes out in slow drips, this means that the beans have been ground too finely. A very important factor for ensuring a good coffee is the right setting for the grinding level, which is factory-set but can also be modified as follows:
- Open the machine.
- Carefully turn the dial located on the left side of the machine "A" (Fig.5).

Turning the dial clockwise produces a finer grind; turning it anti-clockwise produces a coarser grind.

**Note:** Turn the dial min. 3 complete turns, clockwise or anti-clockwise, to obtain a change in the degree of grinding, finer or coarser.



**IMPORTANT !!** After setting the new grind, it is necessary to dispense at least 2 coffees.

### SELECTING THE TYPE OF ESPRESSO

Using the key   you can select from among the following types of espresso dose:

SHORT  
NORMAL  
LONG

### ADJUSTING THE ESPRESSO DOSE

To change and memorize the quantity of coffee, proceed as follows:

- During the infusion, press and hold the key  until the desired quantity (coffee dose) is reached. The display shows the message "MEMO ?"

COFFEE	1 SHORT
WATER	MEMO ?

If you want to memorize the dosage of coffee just made, proceed as follows:

- To memorize, as soon as the infusion is finished, use the key   to select the type of coffee (short, medium, or long) on which to memorise the new setting.
- Press and hold the key  again until you hear the beep of confirmation.

Now the new quantity of coffee is memorized and associated with the type of coffee selected.

### SETTING 1 OR 2 COFFEES

With this machine you can prepare a single coffee or 2 coffees simultaneously.

Make your selection using the key  

## 8 PREPARING THE BEVERAGES

### CLEANING

Before or after a long period of inactivity, it is recommended to carry out a washing cycle on the unit.

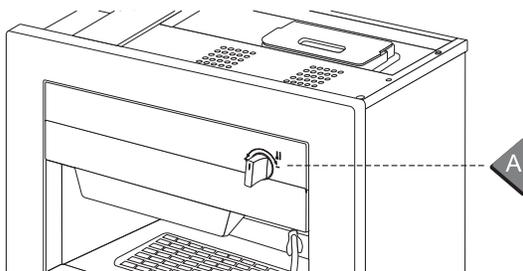
- Press the key  for 2 seconds. The machine carries out a washing cycle on the unit by passing only water through the circuit.

### PREPARING ESPRESSO

- Position the cup or cups under the dispenser spout.
- Make sure that the word "COFFEE" has stopped flashing, which means water temperature reached.
- Press the key  to start the dispensing. Dispensing stops automatically, but it can also be stopped beforehand by pressing the same key again.

### HOT WATER

- Switch on the water heater for preparing hot water using the key  and wait till the word "WATER" has stopped flashing.
- Position the cup or other container under the nozzle.
- Turn the knob of tap "A" (Fig.7) anti-clockwise to dispense the hot water.



### PREPARING CAPPUCCINO

- Select the steam function using the key .
- Wait till the word "STEAM" stops flashing on the display.
- Before positioning the container under the steam nozzle, turn the dial "A" (Fig.7) clockwise to flush out the water remaining in the pipes.
- Prepare a medium coffee in a cappuccino cup.
- Fill the 50 cl jug milk with about 10 cl of milk. This is the quantity for preparing one cappuccino. We recommend preparing frothed milk for one cappuccino at a time.
- Introduce the steam nozzle into the milk container so that the spout is positioned on the bottom of the container (Fig. 7A).
- Turn the steam dial anti-clockwise to release the steam and heat the milk for a few seconds.
- **Important: Do not heat the milk excessively. Overheated milk no longer produces froth.**
- After a few seconds, position the spout of the nozzle at the surface of the milk (Fig. 7B).
- When the desired froth is obtained, close the steam tap.
- Pour the milk delicately into the cup previously filled with coffee.

**N.B.:** If the machine is switched off with the steam or water function activated, this function remains in memory when it is switched back on the next time.



## 9 CARE AND CLEANING

The appliance must not be immersed in water or other liquids for cleaning.

Let the coffee machine cool down before proceeding with cleaning.

### **Danger of burning !**

Do not use steam appliances for cleaning the machine.

Do not use any detergent substances containing soda, acids, or chlorides! These substances will ruin the surface of the machine.

Regular cleaning guarantees the efficient operation and long life of your espresso coffee machine.

Remove the grille and tray from the machine and clean both the front panel and the inside compartments with a soft sponge dampened with a sanitising detergent solution.

Dry with a soft cloth to avoid scratching.

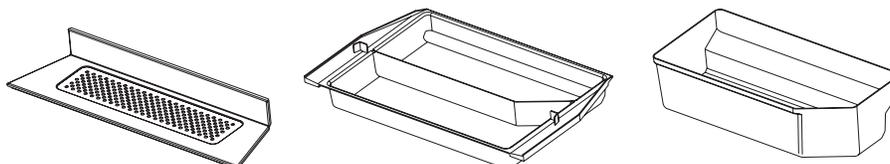
### WATER TANK

It is preferable to empty the water tank daily and refill it, when possible just before preparing coffee, with cold potable water.

Wash the water tank by hand using a sanitising detergent solution.

### HOT WATER/STEAM DISPENSER

Clean the hot water/steam dispenser with a soft sponge using only water, preferably hot water. To remove any incrustations, we recommend washing the components in the dishwasher. The steam spout can be unscrewed for washing in the dishwasher. When it is used for frothing milk, it is advisable to release some steam first to flush out any remaining residues of milk or froth.



## 10 DESCALING THE MACHINE

When the message “DESCALING” appears on the display with the machine off, it is time to descale your machine using specific products that are appropriate for coffee machines.

### Attention – Very Important!

**Do not use lemon-based products for descaling.** These products contain citric acid, which in contact with calcium at high temperatures forms a chemical reaction, creating calcium citrate that could lead to the total obstruction of the water circuits.

Proceed as follows:

Open the drawer and remove the water from the tray and any coffee grounds from the container. Re-close the drawer without replacing the grille, and position the steam nozzle so that the water that comes out of it falls into the tray.

- Switch on the machine and wait till the words WATER and STEAM have stopped flashing.
- Switch off the machine and go into programming mode by pressing the key  until the display shows “PROGRAMMING”.

- Select the descaling function using the keys  and  and “DESCALING” appears on the display panel.

- Press and hold the two keys  and  together and then press .

- The machine prepares for descaling. When you hear the beep of confirmation, the message **DESCALING STAGE 01** appears on the display.

**DESCALING STAGE 01:** Fill the tank halfway full with the descaling product then press button

**DESCALING STAGE 02:** open the steam tap

**DESCALING STAGE 03:** machine starts to delivery water from nozzles

**DESCALING STAGE 04:** refill water tank with fresh water, Press button

**DESCALING STAGE 05:** machine starts cleaning cycle

**Close the steam tap.** Fill the water tank, and wait for the coffee and water temperatures to be reached. The machine is ready for normal operation.

*The manufacturer declines all responsibility for any damage caused by failure to carry out descaling.*

**IMPORTANT:** machine provided with direct water supply must be plumbed according to regional rules, with main tap, retaining valve, 150micron filter.

## 11 TROUBLE-SHOOTING

### The machine does not switch on.

- Front panel not completely closed.
- No electricity.

### The coffee does not come out or only comes out in slow drips.

- Lack of water in the tank.
- Coffee grind too fine.
- Coffee Machine pipes obstructed.

### The coffee comes out too fast and is not creamy.

- Coffee grind too coarse.
- Coffee too old.
- Coffee blend.

### The milk froth does not form.

- Check that the flow of steam is suitable.

### Loud noise of the pump when dispensing.

- Lack of water in the tank.
- Insufficient pressure in the filter holder due to a coarse grind.

### AUTO-DIAGNOSTICS

The electronic circuits manage and recognize various alarms and operating anomalies.

These are indicated as flashing on the display panel

#### 1. With the machine off:

##### CLOSE TAP

Solution: Close the tap.

#### 2. With the machine on:

Solution: Before calling in the technical service, try opening and re-closing the machine.

#### 3. With the machine on:

Solution: Check the water tank and open the water dispensing tap, letting water out from the steam nozzle until the symbol stops flashing (circuit refill).

#### 4. With the machine on:

Solution: Check for the presence of foreign bodies in the grinder (stones, impurities, other foreign bodies).

Turn the grind adjustment knob anti-clockwise (coarse grind) all the way. Remove any impurities by running the grinder for a few seconds. Then re-adjust the grind to the previous position.

**For any other operating anomaly, contact your nearest service center.**

## 12 TECHNICAL DATA

- External dimensions: H.458 x L.595 x D.320 mm
- Flush-mount dimensions: H.450 x L.568 x D.315 mm
- Operating voltage: 220-240 V~ 50/60Hz, 110V~60Hz
- Pump pressure: 15 bar
- Pump power: 48 W
- Coffee water heater power: 1000 W
- Steam water heater power: 600 W
- Grinder power: 100 W
- Max power: 1700/1100 W
- Water tank capacity: approx. 2.5 l
- Coffee tank capacity: approx. 350 g
- Coffee water heater heating time: approx. 2 min.
- Gross weight: 36.9 kg  
Net weight: 32.6 kg

**CE** This appliance complies with Directive 73/23

- regarding electrical safety standards EN 60335-1 (ed. 2002 – Safety of household and similar electrical appliances) and EN 60335-2-15 (ed. 2002 – Particular requirements for appliances for heating liquids).
- EMC 89/336 and the respective standards:  
55014-1  
55014-2  
61000-3-2  
61000-3-3

## 13 DISPOSAL OF ELECTRICAL APPLIANCES



European Directive 2002/96/CE on electrical waste and electronic equipment (WEEE) requires that electrical appliances not be disposed of as unsorted municipal waste. Used appliances must be collected separately to optimize the reclamation or recycling of the component materials and prevent potential harm to human health and to the environment.

The symbol of the cancelled garbage bin is displayed on all these products to remind users of the obligation of separate collection. For further information on the correct disposal of electrical appliances, please contact your local authorities or the retailer.



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LYNDHURST, NJ 07071

Toll Free: 1.800.207.0806  
Email: [infoappliances@fagoramerica.com](mailto:infoappliances@fagoramerica.com)

[www.fagoramerica.com](http://www.fagoramerica.com)

The manufacturer reserves the right to modify the items described in this manual.  
Le producteur se réserve le droit de modifier les articles décrits dans cette guide.  
El fabricante se reserva el derecho de modificar los productos descritos en este manual.

## PRODUCT WARRANTY

### ONE-YEAR LIMITED WARRANTY

For one year from the date of purchase, provided this product is operated and maintained in accordance with the instructions attached to or furnished with the product, Fagor America Inc. will replace parts and provide labor to correct defects in materials or workmanship. Service has to be provided by a Fagor America Inc. designated service company. Please contact Fagor America at 1 877 743 2467 or by email at [fagor@adcoservice.com](mailto:fagor@adcoservice.com)

### THIS LIMITED WARRANTY DOESN'T COVER:

1. Repairs when the product is used in other than normal, single family household use.
2. Damage resulting from accident, alteration, misuse, abuse, fire, acts of God, improper installation, installation not in accordance with local electrical and plumbing codes, or use not approved by Fagor America.
3. Replacement parts or repair labor costs if the product is operated outside of the United States/Canada
4. Pick up/delivery. This product is designated to be repaired in the home.

### FAGOR AMERICA WILL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES

Some states do not allow the exclusion or limitation of incidental or consequential damages so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

### IF YOU NEED SERVICE

Please contact Customer Care at Fagor America at 1 877 743 2467 or email Fagor America at [fagor@adcoservice.com](mailto:fagor@adcoservice.com)



**WARRANTY REGISTRATION CARD Built in Coffee Machine**  
Register your warranty on line at [www.fagoramerica.com](http://www.fagoramerica.com)

**IMPORTANT NOTICE: PLEASE COMPLETE AND MAIL THIS WARRANTY REGISTRATION CARD IMMEDIATELY TO PROTECT YOUR WARRANTY SERVICE**

Mr./Mrs./Ms.: \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

Date of purchase: \_\_\_\_\_

Name of Dealer: \_\_\_\_\_

Model number\*\*: \_\_\_\_\_ Serial Number\*\*: \_\_\_\_\_

Comments: \_\_\_\_\_

\_\_\_\_\_

\*\* The model and serial number are located on the left side of the coffee machine

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PLACE  
STAMP  
HERE

FAGOR AMERICA  
APPLIANCES DIVISION  
P.O. BOX 94  
LYNDHURST, NJ 07071