



# Espressione

PT - MANUAL DE INSTRUÇÕES  
UK - USER'S MANUAL  
ES - MANUAL DE INSTRUCCIONES



**CC 151**

## CC 151 – COMPLETE COFFEE & CAPPUCCINO MACHINE

ESPRESSIONE products are designed with the convenience and satisfaction of the consumer in mind, paying special attention to the highest standards of quality, functionality and design.

### PRODUCT DESCRIPTION

- A - Cup tray / Water reservoir lid
- B - Water reservoir
- C - Handle – Opening / Closing system
- D - ON/OFF and temperature indicator
- E - Filter holder
- F - ON/OFF switch
- G - Coffee switch
- H - Drip grid
- I - Drip tray
- J - Filter 1 (drawing of 1 cup) one dose coffee powder / 1 Soft Pod
- L - Filter 2 (drawing of 2 cups) two doses coffee powder / 2 Soft Pods
- M - Filter 3 (drawing 1 cup) one E.S.E. Pod
- N - Coffee measurer / Tamper
- O - Power cord
- P - Coffee spouts
- Q - Steam knob
- R - Steam tube
- S - Cappuccino nozzle

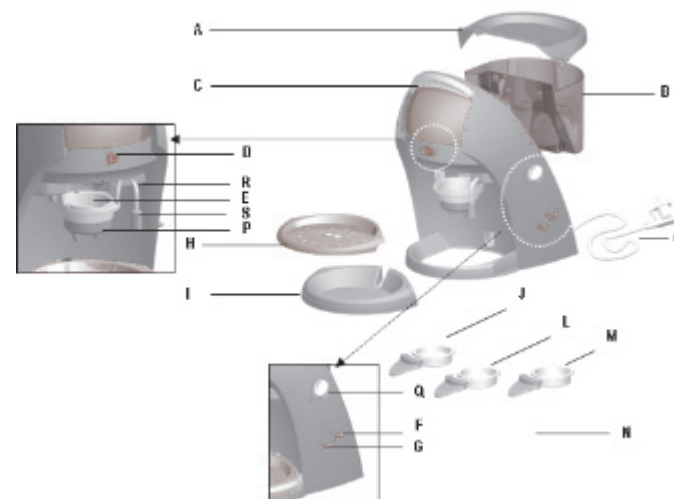


Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



Fig. 6

## SAFETY ADVICE

Read the instructions carefully before using the appliance for the first time. ESPRESSIONE will not be liable for incidents resulting from usage, which is not in accordance with the instructions.

Check that the voltage of the power supply corresponds to the label on the base of the machine. This appliance should only be connected using earthed plug sockets.

Place the coffee machine on a stable, flat surface away from hot surfaces.

Never immerse the coffee machine in water or any other liquid.

Do not expose the coffee machine to the atmospheric elements.

This appliance was designed exclusively for domestic use, within the home.

As with any appliance, children should only be permitted to use it under suitable guidance.

Use the coffee machine with a full water reservoir.

Do not remove the plug from the socket by pulling the cable flex.

When closing the control handle be careful not to place the hands inside the filter support.

When preparing coffee the control handle must be completely closed, as indicated in "Functioning".

Switch off the power supply after each usage.

Do not use the appliance if it is not functioning correctly, or if it is damaged in any way. Any intervention beyond cleaning should be carried out by an authorized Espressione Service Centre.

Do not use the appliance if the power cable or plug is damaged.

Do not attempt to replace the power cable. Service must be carried out by an authorized Espressione Service Centre.

The ESPRESSIONE coffee machine is in accordance with the European Union directives – no. 89/336/CEE regarding Electromagnetic Compatibility and no. 73/23/CEE regarding Electrical Safety.

## APPLICATION

Your **Coffee Machine** was designed to allow multiple applications, according to the several types of coffee available on the market.

Therefore you may prepare an excellent **Espresso**, a "**Crema**" **Coffee**, a **Caffe "Latte"** or any other espresso based drink.

The coffee flavor depends however on several factors, which must always be considered when selecting it, namely:

- The coffee origin
- The fineness of grind
- The kind of pod

Other aspects to consider when preparing coffee are:

- An adequate dosage of coffee powder
- An adequate pressing of coffee
- The quality of the water

You must select the combination of these factors that best suit your taste.

Your **Coffee Machine** also allows you to prepare a cappuccino or to warm up a drink by the use of steam.

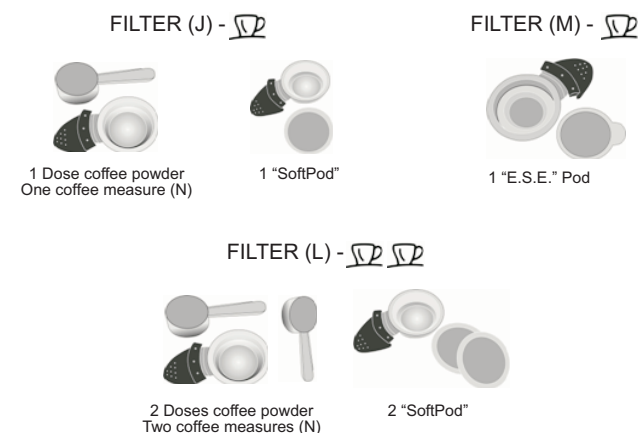
<b>ITALIAN ESPRESSO "RISTRETTO"</b>	• 1 Cup	<ul style="list-style-type: none"> <li>• Coffee: 1 Dose coffee powder, well pressed 1 E.S.E. 1 Pod</li> <li>• Water: 30-40 ml</li> </ul>
	• 1 Cup	<ul style="list-style-type: none"> <li>• Coffee: 1 Dose coffee powder, medium pressed 1 E.S.E. 1 Pod</li> <li>• Water: 40-50 ml</li> </ul>
<b>ESPRESSO</b>	• 2 Cups	<ul style="list-style-type: none"> <li>• Coffee: 2 Doses coffee powder, medium pressed</li> <li>• Water: 40-50 ml / per cup</li> </ul>
	• 1 Cup	<ul style="list-style-type: none"> <li>• Coffee: 1 Dose coffee powder, medium pressed 2 Unidoses "SoftPod"</li> <li>• Water: 80 ml</li> </ul>
<b>ESPRESSO "LUNGO"</b>	• 2 Cups	<ul style="list-style-type: none"> <li>• Coffee: 2 Dose coffee powder, medium pressed 2 "SoftPod"</li> <li>• Water: 80 ml / per cup</li> </ul>
	• 1 or 2 Cups	<ul style="list-style-type: none"> <li>• Coffee: 1 or 2 Doses coffee powder, not pressed 1 or 2 "SoftPods"</li> <li>• Water: 100-120 ml / per cup</li> </ul>
<b>"CREMA" COFFEE</b>	• 1 ou 2 Cups	<ul style="list-style-type: none"> <li>• Coffee: 1 or 2 Doses coffee powder, medium pressed 1 or 2 "SoftPods"</li> <li>• Water: 80 ml / per cup</li> <li>• Hot milk, according to taste</li> </ul>
<b>CAFFÉ "LATTE"</b>	• 1 ou 2 Cups	<ul style="list-style-type: none"> <li>• 100 ml of milf</li> <li>• Coffee: 1 Dose coffee powder, well pressed</li> <li>• Water: 30-40 ml</li> </ul>
<b>CAPPUCCINO</b>	• 1 Cup	

## OPERATION

- Plug the appliance (O) in the nearest socket;
- Check that the water reservoir (B) contains a sufficient quantity of

drinking water. To add water to the reservoir, lift up the cup tray (A). The tank can be refilled while in place or removed by gripping at the back and pulling upwards;

- Turn on the ON/OFF switch (F). The indicator (D) lights and shows a red signal;
- Select the filter (no. 1, 2 or 3) to use according to the type of coffee being prepared. The selection of the correct filter is made as following:



- Place the desired amount of coffee powder or Pod(s) in the filter;
- Important:**
- Press the coffee powder with the coffee measurer / tamper (N). After tamping (pressing) the coffee level must be below the maximum level indicated inside the filter;
  - The Soft Pod must be positioned with the aid of the coffee measurer / tamper (N) (Fig. 4).

- Place the selected filter in the filter holder (E) (Fig. 1 and 2);
- Clean the coffee residues from the upper part of the filter holder (E), when using coffee powder;
- Close the system by pushing the handle (C) downwards, till it snaps closed (Fig. 3);
- Place one or two cups on the drip grid (H);
- When the indicator (D) turns to a green signal turn on the coffee switch (G), to begin the coffee output;
- When enough coffee has been produced, switch off the coffee switch (G). Your coffee is ready;
- Remove the cup(s) and serve;
- Pull the handle (C) upwards and remove the filter from the holder (E).

### 1.<sup>st</sup> use

- On first use or after long periods of inactivity, and before preparing coffee or any other drink, the machine must be cleaned thoroughly;
- After filling the water reservoir (B) and placing a small jar under the coffee outlet, switch on the coffee switch (G);
- When the jar is full switch off.

### Preparation of hot drinks

- Close the system by pushing the handle (C) downwards, till it snaps closed. (Fig. 3);
- Position a vessel under the steam tube (R);
- Rotate the steam knob (Q) anti-clockwise till it is completely opened. The indicator (D) turns to a red then green;

#### Note:

- Initially a bit of water will flow from the steam tube.
- When steam starts to exit close the steam knob.(Q), by rotating it clockwise;
- Throw away the water in the vessel and you are ready to produce steam;
- Dip the cappuccino nozzle (S) in the liquid to warm and open the

- steam knob (Q), by rotating it anti-clockwise;
- When the desired temperature has been reached turn the steam off (Q);
- Remove the steam tube (R) from the vessel and position it over the drip grid (H).

To prepare a cappuccino you must:

- Use fresh cold milk;
- Dip the cappuccino accessory (S) approximately 3 cm in the milk and keep it in this position;

### Secrets for a good coffee

- Use an espresso blend of coffee, ground medium fine or E.S.E. pods or "Soft Pod";
- Pre-heat the filter basket and cup(s);
- Use filtered water for consistent taste;
- As coffee is a natural product, the flavor varies based on origin, blend and roast. Try different blends of special coffee for espresso appliances until you find the one which best suits your taste;
- Keep the coffee package in the fridge, in a sealed container, once opened;
- Use the correct amount of coffee in the filter and press it adequately;
- A small variation in the coffee dose, as well as how hard the coffee is tamped in the filter, may vary the intensity of the coffee output as well as the aroma of your coffee;
- The greater the quantity of coffee, the finer the grinding and the more intensely the coffee is packed, the slower the coffee will flow from the appliance. If the coffee is being produced quickly from the coffee exits, you should change the type of coffee and use a finer ground coffee;
- The coffee should flow smoothly from the spouts without dripping.

### MAINTENANCE AND CLEANING

To keep the appliance in good working order and to ensure a long life

a few cleaning and maintenance operations must be carried out regularly.

**Important:** During the cleaning and maintenance operations, whenever it is necessary to touch the filter holder, the handle must be fully open.

### Cleaning

- Clean the appliance with a damp cloth and dry it with a dry cloth. Do not use solvents or abrasive sponges / cloths;
- The water reservoir (B) and the drip tray (I) must be regularly washed with water and detergent. After washing, rinse each component; carefully with clean water (Do not put any parts in the dishwasher)
- To remove coffee residues:
- Place an empty filter in the filter holder (E);
- Turn on the coffee switch (G) and let the water flow for a few seconds;
- During this period move the handle (C) up and downwards, without closing it completely;
- The filters must be removed and washed with water after each use
- The steam tube (R) must be cleaned with a damp cloth.

### Maintenance

- The coffee spouts (P) and the inside of the filter holder (E) can be cleaned as follows:
- Rotate the coffee spouts (P) clockwise until it is released from the filter holder (E) (Fig. 5);
- Clean the coffee spouts (P) with running water;
- If required turn on the coffee switch (G) and let the water run for a few seconds to clean the inside of the filter holder (E);
- Refit the coffee spouts (P) on the filter holder (E) and turn it anti-clockwise;

### Decalcification

The decalcification of your appliance must be made according to the frequency of use and the hardness of the water. We recommend this is done at least every 3 months;

- Blend a standard decalcifying product detergent (the type used for standard domestic kettles or irons), in about 1 liter of water, and fill the water reservoir (B) (follow the instructions indicated by the decalcifying product);
- Turn on the appliance (see "OPERATION");
- Place a vessel under the filter holder (E);
- Switch on the coffee switch (G) and let about 1/3 of the contents of the water reservoir exit through the coffee spouts (P);
- Switch off the coffee switch (G) and let the decalcifying solution activate for around 15 minutes;
- Switch the coffee switch (G) on again, and let the remaining content of the water reservoir come out of the appliance;
- Remove the vessel and wash the water reservoir (B) thoroughly;
- Fill the reservoir with drinking water and let it circulate through the appliance until emptying the water reservoir.

## MAINTENANCE AND CLEANING

The coffee is not coming out, or is dripping slowly:	- Water reservoir not fitted correctly
	- Water reservoir empty or almost empty
	- Coffee spouts blocked
	- Too finely ground coffee
	- Coffee pressed too hard
	- Too much coffee in the filter
	- Calcification of the appliance

O The coffee comes out to quickly and there is no cream:	- Wrong filter
	- The coffee is not correctly pressed
	- "SoftPod" not correctly placed
	- Not enough coffee in the filter
	- Coffee ground too coarse
	- Old or stale coffee

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The coffee comes out of the filter holder upper part:	<ul style="list-style-type: none"><li>- Handle not correctly closed</li><li>- The upper part of the filter holder is not correctly cleaned</li><li>- Coffee grounds on the shower plate</li></ul>
The coffee is too cold:	<ul style="list-style-type: none"><li>- Brewing coffee commenced before green light came on</li><li>- cups were not pre-heated.</li></ul>
Strong noise of the pump:	<ul style="list-style-type: none"><li>- Water reservoir not fitted correctly</li><li>- Water reservoir empty or almost empty</li></ul>
The handle can't be opened:	<ul style="list-style-type: none"><li>- Coffee spouts blocked</li></ul> <p><b>Important:</b> Turn off the appliance and let it cool completely, before opening</p>
The filter remains fixed to the block after opening the handle:	<ul style="list-style-type: none"><li>- Residual pressure inside the filter</li><li>- Pod misplaced inside the filter</li></ul> <p><b>Important:</b></p> <ul style="list-style-type: none"><li>- With the handle opened turn on the pump and let the water run for a few seconds until the filter is released.</li></ul> <p>If the situation persists, after preparing the coffee wait a few seconds before opening the handle.</p>

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**For any other operating problem, or in the event of a fault, please contact an Espressione Authorized Service Centre.**

ESPRESSIONE reserves the right to modify the characteristics or components of this product at any time, in the interest of the consumers.

## ENVIRONMENTAL PROTECTION

The packaging materials are recyclable.

Dispose of these materials and the appliance in the correct way when no longer in use.