



CALLS MOVEMENT



Even if the appliances are made in conformity with the European regulatory specifications in force and therefore all potentially hazardous parts are protected. Carefully read these warnings and use the appliance only for the use it is designed for in order to prevent accidents and damage. Keep this manual close by for future consultation. If you should decide to give this appliance to other people, remember to also include these instructions.

The information provided in this manual is marked with the following symbols indicating:



Danger for children



Warning of burns



Danger due to electricity



Warning – material damage



Danger of damage originating from other causes

You may use your Caffè Novecento to prepare coffee and cappuccino, and thanks to the possibility of dispensing hot water, you can also prepare tea and tisanes. This appliance is designed only for private use, and is therefore to be considered unsuitable for commercial or industrial purposes.

No other use of the machine is contemplated by the manufacturer, which is exempt from any liability for all types of damages caused by improper use of the machine. Improper use also results in any form of warranty being forfeited.

The construction characteristics of the appliance this publication refers to do not allow the user to be protected from a direct jet of steam or hot water.



Danger of burns – When dispensing hot water and steam, do not direct the jets towards others or yourself. Hold only the plastic part of the tube.



Use only containers made of material “for foods”.

READ THE INSTRUCTIONS CAREFULLY BEFORE USE.

- This appliance is designed only for private use, and is therefore to be considered unsuitable for commercial or industrial purposes.
- We decline any responsibility resulting from misuse or any use other than those covered in this booklet.
- We suggest you keep the original box, as our free-of-charge service does not cover transportation damage due to inadequate packaging of the product when sent to an Authorised Service Centre.
- This product complies with the 2006/95/CE Directive and EMC Directive 2004/108/EEC.
- The maximum operating noise level for this appliance is 86 dB(A).



- This appliance is not suitable for use by people (children included) with physical, sensorial or mental disabilities. Users lacking experience and knowledge of the appliance, or those

who have not been given the user's instructions, must be supervised by a person responsible for their safety.

- Children must be supervised at all times to ensure they do not play with the appliance.
- Do not leave the packing components near children because they are potentially dangerous.
- In the event that this appliance is to be disposed of, it is recommended that the power chord be cut. It is also recommended that all potentially dangerous components are rendered harmless to prevent children from hurting themselves when playing with the apparatus.



- Before connecting the appliance to the power supply, make sure that the voltage indicated on the plate on the bottom of the machine corresponds to the local mains voltage.
- The use of extension leads, which have not been authorised by the appliance manufacturer, may cause damage and accidents.
- Before filling the tank with water, remember to always disconnect the appliance at the socket.
- If the electric cable is damaged it must be replaced by the manufacturer or its Technical Assistance Service, or in any case by a person with similar qualifications.
- Never let the live parts come into contact with water: this may cause a short circuit!
- Unplug before any cleaning or maintenance operations.
- **DO NOT IMMERSE THE APPLIANCE IN WATER OR OTHER LIQUIDS.**
- Unplug the appliance from the electricity supply immediately in the case of faults, defects or suspected defects after dropping. Never operate the appliance if defective. **REPAIRS MAY ONLY BE CARRIED OUT BY AUTHORIZED ASSISTANCE SERVICE CENTRES.** The manufacturer disclaims all responsibility for any damage caused by incorrect repair work.



- Do not lift the appliance by grasping its water tank, but only by grasping its body.
- Choose a sufficiently well lit and clean environment, with an easily accessible electric socket.
- Avoid putting excessive quantities of water into the tank.
- The appliance is not to be used if it has been dropped, if there are visible sign of damage or if it is leaking. To prevent any accident, all repairs, including the replacement of the power cord, must be carried out by an Authorised Service Centre or, in any case, by qualified personnel.
- Do not use the appliance if the power cord appears to be damaged, with parts showing burns, etc.; an authorised Espressione service centre must repair and replace the power cable, under penalty of the warranty being forfeited.



- Never direct the steam or hot water jet towards parts of the body; handle the steam/hot water spout with care: risk of scalding!
- The appliance's external metallic parts must not be touched when the machine is functioning as it could cause burns.
- If water does not come out of the filter holder, it may be because the Thermocream® filter is clogged. Stop the brewing and wait ten seconds. Remove and disconnect the filter holder because any remaining pressure could cause splashes or squirts. Then clean as explained in the relevant paragraph.



- Place the machine on a stable surface where it cannot be knocked over.
- Never use the machine without water because the pump will burn out.
- Never fill the water tank with hot or boiling water.
- Do not place the machine on very hot surfaces or near open flames in order to prevent damage to the body.
- The cable must not touch any hot parts of the machine.
- Do not use sparkling water (with added carbon dioxide).
- Never put substances other than ground coffee into the filter holder. They could cause serious damage to the appliance.
- Do not leave the machine at a room temperature below 0°C because the water remaining in the boiler could freeze and cause damage.
- Never use the appliance outdoors.
- Do not expose the appliance to atmospheric agents (rain, sun ...).
- Before cleaning the appliance always unplug it and allow it cool down. Clean only with a non-abrasive cloth that has been slightly dampened with water, adding a few drops of mild, non-aggressive detergent (never use solvents that damage plastic).

A - On/off button
B - Control lever
C - Boiler temperature thermometer (°C and °F)
D - On indicator lamp
E - Boiler temperature control lamp
F - Steam function indicator lamp
G - Machine body
H - Water/steam dispensing lever
I - Water tank
J - Maxi Cappuccino attachment and wand for water and steam supply
K - Pod filter holder

L - Power cord
M - Cup-resting grill
N - Drip tray
O - Thermocream® Filter
P - Perforated silicone disc
Q - Thermocream® Disc
R - Filter holder
S - Spout for one cup
T - Spout for two cups
U - Coffee measure
V - Coffee presser

Identification data

The following machine identification data are shown on the plate found underneath the machine's standing base:

- manufacturer and CE mark
- model (Mod.)
- serial number (SN)
- electrical supply voltage (V) and frequency (Hz)

- absorbed electric power (W)
- assistance toll-free number

Always give the model and serial number to the Authorised Service Centres when requesting assistance.

Check that the voltage of the domestic network is the same as that indicated on the technical information plate of the appliance. Place the appliance on a flat surface.

Wash the tank the first time it is used and fill it with cool tap water up to the level marked "MAX", then be careful to put it back into its seat securely (Fig. 3) following the relevant guide on the bottom of its housing (Fig. 4). Make sure that the control lever (B) is in the vertical standby position (Fig. 5). Insert the plug into the socket, which must be earthed.

If water drips out of the pipe inside the tank, this does not mean the machine is faulty but it is a sign that the priming valve is working normally.

Starting the first time

After having filled the tank up to the "MAX" level with cool tap water, start the machine by pressing the button (A). The indicator lamp (D) will turn on, indicating that the machine is on, as well as indicator lamp (E), indicating that the internal boiler is starting to heat up. Make at least one cup of water come out of the hydraulic circuit of the boiler by pulling the control lever (B) forward and down, Fig. 8, until you see water come out of the filter holder coupling seat (Fig. 9). Put the lever back in the vertical standby position.



Remove at least one cup of water from the boiler hydraulic circuit whenever the appliance is turned on the first time or after it has not been used for a period of time, by pulling the water/steam dispensing lever (H) forward after placing a container under the Maxi Cappuccino device wand (J) Fig. 10. Push the dispensing lever back to stop water dispensing.

You will notice that the indicator lamp (E) will turn off, indicating that the boiler has reached the right temperature for preparing the beverage.

Put the Thermocream® Disc (Q), the perforated silicone disk (P) and the Thermocream® Filter (O) into the filter holder in the order indicated (Fig. 2). Use the single spout (S) Fig. 12 for one cup of coffee, and for two cups put the double spout (T) Fig. 13 on the machine. Measure out the coffee in the filter and lightly press with the specially provided presser: two measures for two cups and one measure for one cup. Insert the filter holder into its seat.



Tighten the filter holder while making sure you have hooked it properly onto the fange (Fig. 15).

If too much ground coffee is put inside the filter, turning the filter holder may prove difficult and/or you may get leaks from the filter holder when the coffee is being dispensed.

It is advisable to let the filter holder heat up a few minutes in its seat before making a cup of coffee so that the first cup is piping hot, too. This will not be necessary for the cups of coffee that follow.

When warming up, your appliance may release small puffs of steam from ; this is perfectly normal.

To start dispensing, pull the control lever (B) forward Fig. 16. To stop dispensing, raise the control lever (B) to put it back in the vertical standby position (Fig. 18). The maximum serving of coffee is 50 ml.



Like in professional coffee machines, do not remove the filter holder when the control lever (B) is in the coffee dispensing position; danger of burns!



Wait about ten seconds after the coffee has been dispensed before removing the filter holder. To remove it, turn it slowly from right to left so as to prevent splashes or spurts of water or coffee.

After the coffee is made, gradually loosen the filter holder by turning it clockwise so as to decrease pressure inside of it. When the machine is in the standby position with the control lever in the vertical position (Fig. 11), the lamp (E) will turn on and off periodically. This shows that the boiler thermostat is tripping, which serves to keep the water temperature optimum. It is a good idea to start dispensing the coffee only when this indicator lamp is off, and this is true for both the first cup and those that follow.

To make coffee with pods you must use the specific pod filter (K) that came with the coffee maker as described below:

- 1 Place the pod in the filter ring making sure that the part with the word "down" is facing down (Fig. 26).
- 2 Push the pod towards the bottom of the filter with your fingers (Fig. 27) while making sure the paper edges adhere to the interior of the filter.
- 3 The pod must be well centred and placed inside the filter. It is advisable to fold the corners inwards (Fig. 28).
- 4 Now it is possible to put the filter holder in its seat. Tighten the filter holder while making sure you have hooked it properly onto the fange (Fig. 29).
- 5 The pod could remain stuck in the upper part of the machine after making the coffee and when removing filter holder. To remove it, tilt the filter holder (Fig. 30) so the pod can fall onto it. In order to always get an excellent cup of coffee, buy the pod that bears the E.S.E. compatibility mark.

No special operation is necessary when the water in the tank runs out as the machine is equipped with a special self-priming device. All you have to do is switch off the machine and after unplugging it from the socket-outlet, remove the tank.



When removing the tank, be careful not to touch the metal pin of the steam lever (H). Danger of burns!

Fill it again with cool tap water up to the "MAX" level and place it in the relevant seat, making sure it is fitted securely.

To prepare a cappuccino or heat any other beverage, move the control lever (B) back to activate the steam function Fig. 19. The lamp (F) will turn on to show that the steam function is activated and the lamp (E) will turn on because the water in the boiler has started to heat. The machine has reached the right temperature for dispensing steam when the lamp (E) turns off.

perfectly normal.

Now pull the steam dispensing lever (H) forward, after making sure you have first placed a glass underneath the Maxi Cappuccino device (J) Fig. 21. First a little bit of water will come out, immediately followed by a strong jet of steam. Stop dispensing steam by pushing the steam dispensing lever (H) back, and put the pot of milk to be whipped under the Maxi Cappuccino device. Plunge the wand all the way into the milk and re-open the flow of steam by gradually lowering the dispensing lever (H) Fig. 22. You will see a thick, creamy froth start to rise within moments. Pull the steam dispensing lever back up when you have achieved the desired result.

During these operations you may notice that the warning light (E) goes on and off from time to time, indicating that the boiler thermostat is keeping the water required for the steam supply at the right temperature.

It is opportune you start dispensing the steam only when the lamp is off. Dispense the steam for a few seconds after every use in order to free the hole of any milk residue.

Once the cappuccino is ready, switch off the steam function by putting the control lever (B) back in the vertical stand-by position.

Once the cappuccino is ready, switch off the steam function by putting the control lever back in the vertical stand-by position. The lamp (F) will turn off.



Steam is still inside the boiler! Even if you have switched off the steam function, do not lower the water/steam dispensing lever (H). There is a danger of burns caused by squirts of hot water and steam that might come out of the Maxi Cappuccino device.

The temperature of the water in the boiler is still high, and might compromise the taste of the coffee. So to dispense a cup of coffee right after making a cappuccino, you have to wait for the boiler temperature to go back to the optimum temperature for making coffee. Wait for the lamp (E) to turn on and then off again.

To speed up the boiler cooling process, just place a glass underneath the Maxi Cappuccino device (J) and with the control lever in the vertical standby position, lower the water/steam dispensing lever (H) to make hot water come out of the dispensing water. In this way the boiler temperature will drop.



Do not touch the hot water coming out of the spout. Danger of burns.

The lamp (E) will turn on a few seconds later to indicate the boiler thermostat has intervened. The machine will be ready for making coffee as soon as the lamp (E) turns off again.

Little puffs of steam may come out of the closed capsule holder while dispensing. This phenomenon is to be considered absolutely normal.

When the machine is in the coffee-ready position, i.e. with the lamp (E) off and with the control lever in the vertical stand-by position (Fig. 11), place a cup underneath the dispensing wand (J) and gradually lower the water/steam dispensing lever (H). In this way hot water will come out of the spout. The maximum quantity for two cups is 200 ml.

The ground coffee in the filter holder has to be pressed lightly. Whether the coffee is stronger or weaker depends on the degree the coffee is ground, the quantity put into the filter holder and the pressing. Just a few seconds are needed for the coffee to flow down into the cups. If the dispensing time is longer, this means that the coffee is ground too fine or that the coffee put into the filter holder has been pressed too much.



All cleaning operations described below must be performed with the machine off and with the electric plug disconnected from the socket-outlet.



Regular maintenance and cleaning preserve and keep the machine efficient for a longer amount of time. Never wash machine components in the dishwasher. Do not use direct jets of water.



All operations must be performed when the machine is cold.

Cleaning the filter containing the grounds

Check that the holes are not clogged and if so, clean them with a small brush (Fig. 23). Dispense boiling water from the filter holder with the filter inside, without coffee grounds, after placing a glass underneath the dispenser in order to dissolve or remove any coffee residue or impurities. It is advisable to thoroughly clean the filter (O) about every 3 months using a simple dishwasher detergent tab (without added rinse aid or other chemical additives) as follows:

- Put a dishwasher detergent tab into the filter (without coffee) when the machine is hot (after heating for at least five minutes).
- Couple the filter holder to the machine and put a container underneath the filter holder.
- Push the control lever (B) forward to start water supply, and dispense water for 15-20 seconds.
- Stop the water supply and let the tab act for at least 15 minutes while keeping the filter holder coupled on the machine.
- Repeat the water dispensing operation by operating the pump for about 15-20 seconds, and then letting it rest for another 15-20 seconds, until two tanks of water are used up.
- Remove the filter holder from the machine, remove the filter and rinse it well under running tap water.
- Turn off the machine, disconnect the power cable from the socket-outlet and clean the coupling seat of the filter holder with a sponge in order to remove any detergent residue from the shower disc.
- Turn the machine back on, couple the filter holder once again and dispense at least 2 cups of water again to complete the rinsing.

If the coffee machine is used daily, it is advisable to carry out the cleaning operation at least every three months.

Wash the silicone disc (P) under running water, bending it slightly on the sides in order to free the centre hole of any residue of coffee grounds that could clog it (Fig. 24).

Cleaning the filter holder seat

With time, coffee residue may accumulate on the filter holder seat. It can be removed with a toothpick, a sponge (Fig. 24), or by letting water run through without fitting the filter holder (Fig. 9).



Perform this operation when the chrome-plated pipe is cold so as to prevent burns.

Unscrew the device (J) from the small pipe and wash it with running water. The small pipe can be cleaned with a non-abrasive cloth. Screw the cappuccino maker back on as far as it will go. If necessary, clean the small steam outlet hole again with a pin. After use, always let the steam nozzle run for a few seconds so to free the outlet from any possible residue.

Periodically clean the inside of the tank with a sponge or damp cloth.

Remember to empty the drip tray from time to time (N).

Remove the grill (M) and wash it under running water. Remove the drip tray (N) from the machine, empty it and wash it under running water.

Clean the fixed parts of the machine using only a damp, non-abrasive cloth so as to not damage the body.

Good maintenance and regular cleaning preserve and keep the machine efficient for a longer amount of time, considerably limiting the risks of lime deposits forming inside the appliance. However, should your coffee machine fail to work properly as a result of the frequent use of hard, high calcium content water, you may perform a decalcification procedure to restore its operational efficiency. For this purpose you must use only citric acid-based decalcifying products. This product is easily found at the Espressione technical service centres. Espressione does not assume any responsibility whatsoever for damage to components inside the coffee machine caused by the use of non-compliant products containing chemical additives. Should you need to decalcify your appliance, please follow the instructions which come with the decalcifying product.

If you want to put the machine out of service, you must disconnect it electrically, empty the water tank and drip tray and clean



If there are problems with operation, immediately turn off the machine and unplug it from the socket-outlet.

PROBLEM	CAUSE	SOLUTIONS
The coffee maker does not supply boiling water for tisanes.	Air has probably entered the circuit and deactivated the pump.	Make sure the tank is properly inserted and that the water is not below the minimum level. Repeat the operations described in the "Preliminary phases for use" paragraph.
	The steam exit hole on the dispenser wand is clogged.	Unclog any deposits that may have formed in the hole of the dispenser wand with a pin.
The coffee maker does not supply steam.	There is little water and the pump does not suck it up.	Check that the water level in the tank is correct. If necessary, fill it with cool tap water.
	The steam exit hole on the dispenser wand is clogged.	Unclog any deposits that may have formed in the hole of the dispenser wand with a pin.
Coffee from the edges	Probably an excess amount of ground coffee has been placed in the filter ring preventing the filter ring from being correctly tightened into its housing.	Slowly remove and disconnect the filter holder because any remaining pressure could cause splashes or squirts. Clean the coupling seat with a sponge (Fig. 24). Repeat the operation placing the correct quantity of coffee in the filter.
	Residues of ground coffee have remained on the gasket of the filter holder coupling seat.	Clean the seal with a toothpick or a sponge (Fig. 24).
	The exit hole of the filter (O) containing coffee grounds is clogged.	Slowly remove and disconnect the filter holder because any remaining pressure could cause splashes or squirts. Clean the clogged filter hole with a pin.
	Faulty pod.	Replace the pod in the filter holder (K).
The coffee is not supplied slowly.	The holes of the perforated disc in the filter holder coupling seat are clogged.	Turn on the machine without the filter holder, making the water run. If the water still does not come out from all the holes evenly, carry out the descaling cleaning operation.
	The exit hole of the filter (O) containing coffee grounds is clogged.	Slowly remove and disconnect the filter holder because any remaining pressure could cause splashes or squirts. Clean the clogged filter hole with a pin.
	The coffee blend is ground too fine.	Try using coarser coffee blends.
	The coffee blend is pressed down too much.	Tamper coffee inside the filter using less pressure.
	The tank is not inserted well.	Fit the tank securely by pushing it as far as it will go.
	There is little water and the pump does not suck it up.	Check that the water level in the tank is correct. If necessary, fill it with cool tap water.
	Faulty pod.	Replace the pod in the filter holder (K).
	Broken pod.	Remove the pod filter holder (K), clean the seat with a sponge, and put a new pod inside.
The coffee is too watery and cold.	The blend has been ground too coarsely.	A more finely ground blend must be used to obtain a more concentrated and hotter coffee. Anyhow, this problem is easily solved thanks to the Thermocream® System, which always guarantees hot coffee accompanied by a reach cream, even with coarsely ground beans.