



MOD. 1329



*Cafe` Roma
de luxe*



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Espressione

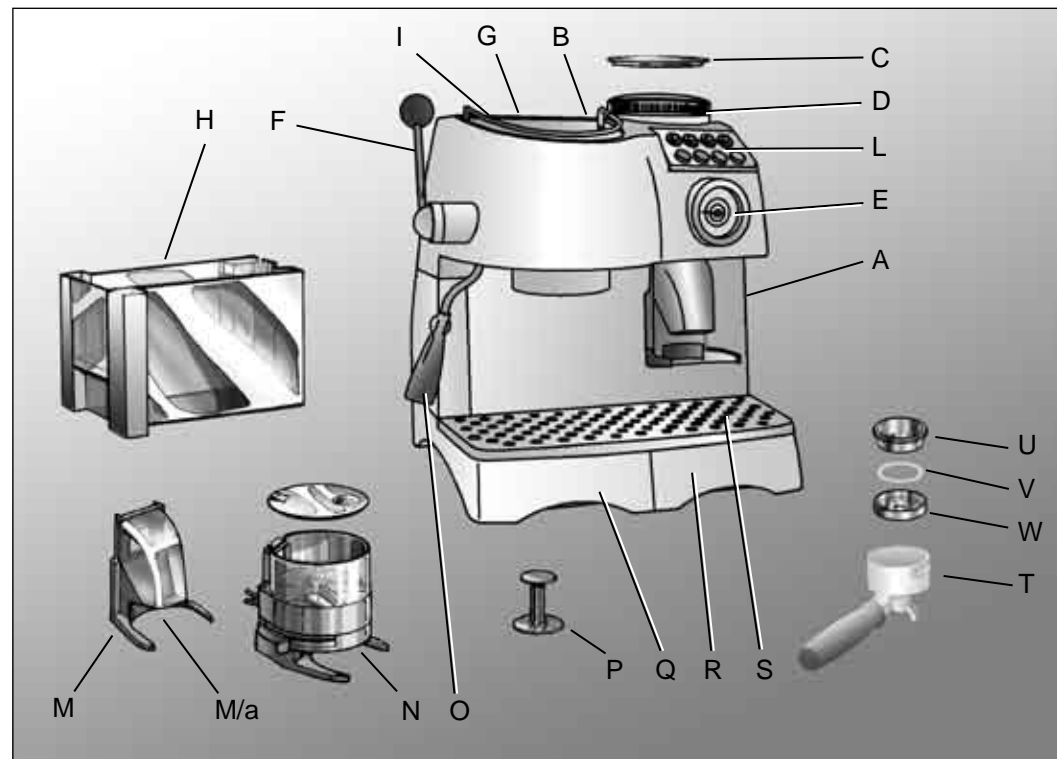


Fig. 1

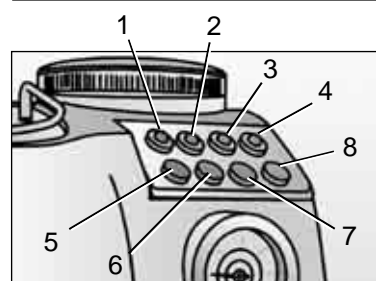


Fig. 2

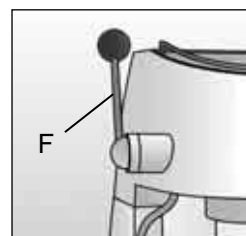


Fig. 3

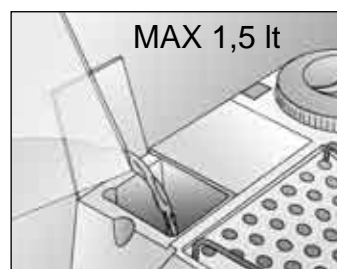


Fig. 4

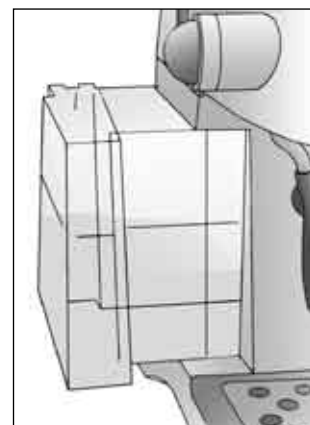


Fig. 5



Fig. 6

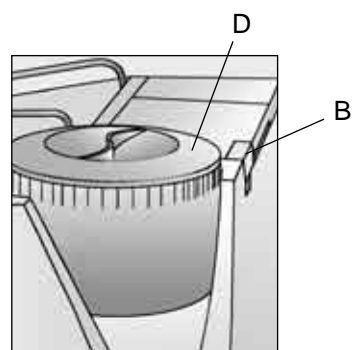


Fig. 7



Fig. 8



Fig. 9

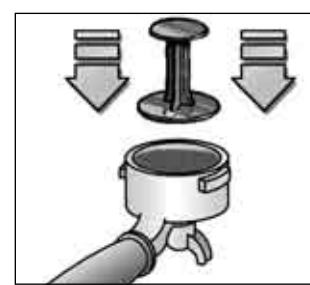


Fig. 10



Fig. 11



Fig. 12

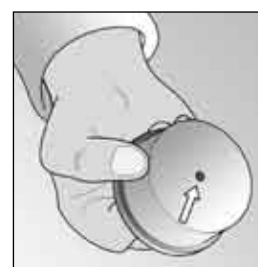


Fig. 13



Fig. 14



Fig. 15

IMPORTANT INFORMATION

- Read the instructions carefully before use.
- 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.
- 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 network voltage.
- Do not lift the appliance from the water tank; instead use the cavities found at the base of the machine.
- The use of extension leads, which have not been authorized by the appliance manufacturer, may cause damage and accidents.
- Avoid putting excessive quantities of water into the tank.
- Do not use sparkling water (with added carbon dioxide).
- Never use the machine without water because the pump will burn out.
- The cable must not touch any hot parts of the machine.
- Unplug before any cleaning or maintenance operations.
- Do not leave the machine at a room temperature below 0°C because the water remaining in the boiler could freeze and cause damage.
- **Before filling the tank with water, remember to always disconnect the appliance at the socket.**
- This appliance is for domestic use only and must not be used for commercial or industrial purposes.
- Keep the machine out of reach of children when in use.
- Do not adjust the coffee grinder when it is functioning. Never introduce ground coffee in the coffee grinder, only coffee beans must be used.
- 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.
- The appliance's external metallic parts must not be touched when the machine is functioning as it could cause burns.
- **Never fill the water reservoir with hot or boiling water.**
- Before cleaning the appliance always unplug it and allow it cool down. Clean exclusively 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) **DO NOT IMMERSE THE APPLIANCE IN WATER OR OTHER LIQUIDS.**
- Never let the live parts come into contact with water: this may cause a short circuit!
- Never direct the steam or hot water jet towards parts of the body; handle the steam/hot water spout with care: risk of scalding!

- Place the machine on a stable surface where it cannot be knocked over. Never use the appliance outdoors. Do not place the machine on very hot surfaces or near naked flames in order to prevent damage to the body.
- Choose a sufficiently well lit and clean environment, with an easily accessible electric socket.
- 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 ASSISTENCE SERVICE CENTRES.** The manufacturer disclaims all responsibility for any damage caused by incorrect repair work.
- In the event that this appliance is to be disposed of it is suggested that the power chord is cut. It is also recommended that all potentially dangerous components are rendered harmless to prevent children hurting themselves when playing with the apparatus.
- Do not leave the packing components near children because they are potentially dangerous.
- Do not expose the appliance to the atmospheric agents (rain, sun ...).
- This appliance complies with the European community directive 89/336 CEE concerning electromagnetic compatibility.
- The maximum operating noise level for this appliance is 86 dB(A).

• KEEP THESE INSTRUCTIONS IN A SAFE PLACE.

Espressione coffee makers are for those who know how to enjoy the pleasures of life, beginning with a good cup of coffee. The innovative Thermocream® device gives you hot and rich coffee shop espresso, **right at home. In fact, Thermocream® is designed with a filter that ensures coffee brewing at constant pressure.**

In this manner it is possible to enjoy very creamy coffee with an intense aroma and full-bodied flavour, without the necessity of pressing energetically, and by using whatever type of blend as long as it is not too fine.

Espressione coffee makers also satisfy cappuccino lovers as they have a MAXI CAPPUCCINO attachment that allows you to obtain, in a few seconds, a rich and dense froth in less than ten seconds. Furthermore, the coffee is ready instantly with Espressione makers as they have an auto-priming system which allows a cup of coffee to be made immediately, even if the maker has not been used for a long time **or after filling the water tank.**

Enjoy your coffee with Café Roma Deluxe Espressione!

DESCRIPTION OF COMPONENTS

- A - Machine body
- B - Lock button of the coffee grinding regulator
- C - Tank cover
- D - Coffee beans tank, grinding regulator
- E - Boiler temperature gauge (°C and °F)
- F - Water/steam lever

- G - Accessories box
- H - Water tank (capacity 1,5 lt MAX level)
- I - Tank filler flap
- L - Control panel
- M - Continuous flow device of ground coffee
- N - Dispenser with ground coffee measure
- O - MAXI-CAPPUCCINO attachment and stylus for water and steam supply
- P - Press
- Q - Water collection tray
- R - Coffee powder collection tray
- S - Cup grille
- T - Professional filter holder
- U - Thermocream® Filter
- V - Silicon Ring
- W - Thermocream® Disc

CONTROLS DESCRIPTION

- 1 On/off light
- 2 Coffee temperature light
- 3 Steam temperature light
- 4 Dispenser filler light
- 5 On/off button
- 6 Coffee brewing button
- 7 Steam button
- 8 Dispenser filler device button

SET UP

- Remove the water tank (H) from the opening on the machine, fill with fresh natural water up to the Max mark (1.5 lt.), and refit it into its housing onto the body. In order to guarantee the correct operation of the appliance, push the tank down as far as it will go, Fig. 5. The tank may also be filled from the top, by pouring water through the opening and after lifting the filler cap (I), Fig. 4.
- Plug the appliance into the mains.
- Press the main switch (5) Fig. 2; the power light (1) will light up and light (2) will start blinking until the operating temperature has been reached. Lower the water/steam lever (Fig. 3 - F), and, at the same time, press the coffee brewing button (6) thus bleeding any air or water out of the circuit. Fill up at least a cupful of water. Lift the water/steam lever (F) back up and stop the brewing cycle by pressing the coffee button (6).
- IMPORTANT!:** it is recommended that this operation be carried out every time the machine is started after a few days it has not been used.
- For the daily refilling of the water tank, lift the filler flap (I) and pour in fresh natural water through the opening (Fig. 4).
- Introduce the coffee into the coffee beans tank (D) Max 230 gr. Fig. 6. Coffee may be ground coarse or fine, as per your personal preferences. To change the grinding level, press the stop button (B) and turn the coffee grinder clock or anticlockwise, following the graded scale, Fig. 7. **THIS OPERATION MUST ONLY BE PERFORMED WITH THE GRINDER OFF.**

CHOICE OF THE GROUND COFFEE SUPPLY DEVICE

The appliance is provided with two interchangeable devices:

- 1) "Continuous flow" device (M) Fig. 1 for the coffee instantaneous grinding.
Press the push button (M/a) situated under the ground coffee outlet with the filter ring inserted into the provided fork Fig. 8.

- 2) “Dispenser/Measuring Device” (N) Fig. 9. Keep the switch (8) Fig. 2 pressed until the ground coffee Dispenser is full: operate the Measuring Device lever once or twice, according to how many cups of coffee you wish to prepare, and keep the filter ring inserted into the fork. To release, pull the devices (M) or (N) in your direction.

HOW TO BREW COFFEE

Check the water level in the tank (H). Make sure that the water tank is correctly placed into its position. Measure the coffee in the filter ring Fig. 8 with the supply device that you have chosen and slightly press it Fig. 10. Tighten the filter holder firmly by ensuring it is securely fitted against the flange Fig. 14. If an excessive amount of ground coffee is placed into the filter, turning the filter holder may become difficult, and/or coffee may leak from the filter holder when drawn. The appliance will be ready for use, as soon as light (2) Fig. 2 stops blinking and stays lit. Then press the switch for the outflow of the coffee (6). Press it again (6) to stop the coffee outflow. The maximum dose for one coffee is 50 ml.

Note: as with professional coffee machines, do not remove the filter ring when the supply switch is turned on; after having made the coffee gradually loosen the filter ring by turning it in a clockwise direction.

The Espresso Thermocream® system was specially designed to best meet all of the consumer's needs, and is made up of two components: the Thermocream® filter (U), fitted with a single drawing spout (Fig. 13), which helps the formation of cream, and the Thermocream® plastic disc (W) with the silicon ring (V).

Cleaning the filter (U) often, will help guaranteeing its preservation in time.



HOW TO MAKE A CAPPUCCINO

Note: before using MAXI CAPPUCCINO, make sure you detached the filter holder from its housing. To brew a cappuccino, or a hot chocolate, or to simply heat up any drink, press the steam button (7), Fig. 2. Light (2) will go off and light (3), on the steam button, will start blinking; as soon as light (3) stops blinking and stays lit, the appliance is ready to produce steam. Lower the water/steam lever (F), Fig. 3, after placing a glass underneath the Maxi Cappuccino stylus (O), Fig. 12. A small amount of water from the nozzle will be immediately followed by strong jet of steam. Stop the steam delivery by lifting the lever (F) back up, Fig. 3, position a jug containing whipping milk underneath the stylus, reopen the steam flux by slowly lowering the lever and immerse the stylus deep into the milk: in a few seconds you will notice a thick, creamy foam rising up the jug, Fig. 15. Once the operation is completed, deactivate the steam function by pressing the steam button a second time (7). The steam light (3) will go off.

HOW TO MAKE TEA OR TISANES

After performing the operations described in the PRELIMINARY STEPS FOR USE chapter, place a cup underneath the Maxi Cappuccino tube (O); lower the water/steam lever (F) and press the coffee (6) and steam (7) buttons at the same time. Light (2) will go off and light (3) will start blinking.

Water will start flowing out of the Maxi Cappuccino tube (O). To stop the flow, press the coffee button (6): light (3) will go off and light (2) will remain lit. Lift the steam lever; the machine is now ready for use again.

REUTILIZATION FOR COFFEE

To switch from steam to coffee, you must let the appliance cool down: press the coffee brewing button (6) and let at least one cupful of water out of the filter holder attachment. Wait for the temperature light (2) to go off again, before brewing coffee.

USEFUL TIPS FOR OBTAINING A GOOD ITALIAN ESPRESSO

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.

REGULAR CLEANING

CAUTION: all cleaning operations described below must be performed with the machine turned off.

Cleaning the filter containing the grounds. Check that the internal holes are not clogged and if so, clean them with a small brush. Check that the hole underneath is not clogged and if so, clean it with a pin (Fig. 13) and let boiling water run through the filter holder, by placing the filter in position without any coffee or impurity. We suggest you clean the filter (U) carefully every 3 months.

Cleaning the filter holder seat. With time, coffee residues may accumulate on the filter holder seat; these may be removed with a toothpick, a sponge, or by letting water run through without fitting the filter holder.

Cleaning the MAXI CAPPUCCINO device. Perform this operation when the chrome-plated pipe is cold so as to prevent burns. Unscrew the device (O) 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.

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

DECALCIFICATION

Our experience and the special design of your appliance are such that no limescale or calcium compound will form. However, should your coffee machine fail to work properly as a result of the frequent use of hard, high-calcium, water, you may perform a decalcification process to restore its operational efficiency. For this purpose you must use exclusively citric acid-based decalcifying products. This product may be easily ordered through the customer service address provided. Should you need to decalcify your appliance, please follow the instructions which come with the decalcifying product.

TROUBLESHOOTING

PROBLEMS	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 coffee maker does not supply steam.	There is little water and the pump does not suck it up. The steam exit hole on the dispenser wand is clogged.	Use a pin to unclog the wand. Make sure the water level in the tank is normal.
Coffee overflowing from the edges of the filter ring	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. The outlet hole of the filter containing the grounds is obstructed.	Repeat the operation placing the correct quantity of coffee in the filter. Residues of coffee grounds have remained on the seal. Clean the seal with a toothpick or a sponge. If the problem persists after carrying out the above operations, go to an Authorized Assistance Center. Clean the obstructed hole of the filter with a pin.
The coffee is not supplied or flows too slowly.	It is possible that the scarce outflow of coffee also depends on the insufficient emission of water from the perforated showerhead type disc in the filter ring housing. In fact it is possible that after a few months of use, fat or lime residues can obstruct the disc. The tanks 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. Fill the tank. The coffee blend is ground too fine, or excessively tampered.	Check the filter containing the ground coffee. If the holes are blocked they should be cleaned using a small brush or using a suitable tool. Let boiling water run through the filter holder to dissolve or remove any possible residue of coffee or impurity. Operate the machine without the filter ring, allowing the water to flow. If water is still not flowing uniformly through each hole, please contact your nearest Authorised Service Centre to have your appliance cleaned. Try using coarser coffee blends. Tamper coffee inside the filter using less pressure.
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.