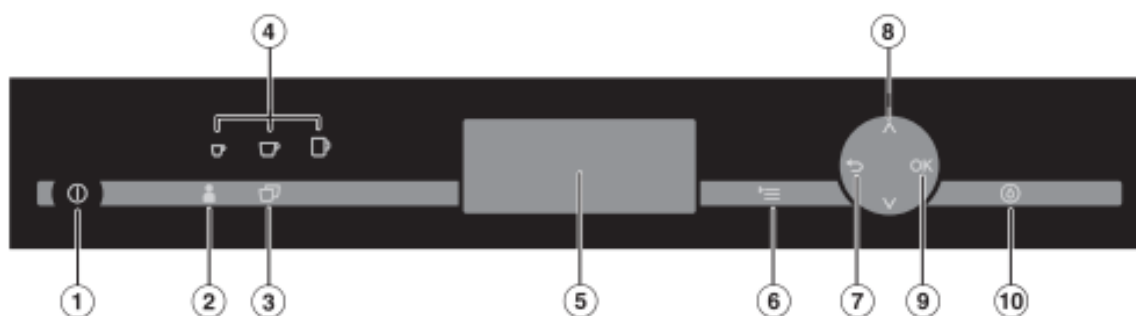




Operating Instructions Coffee Machine – Apartment 202



①	On/Off sensor ①	Switch appliance on and off
②	User Profiles 👤	Save and manage User profiles
③	Two portions ☞	Dispense two portions of a drink
④	Drink sensors	Prepare ☞ Espresso ☞ Coffee ☞ Long coffee
⑤	Display	Information on current activity or status
⑥	Settings *☰	Change settings, show or check information, see which settings are currently active
⑦	"Back" ⬅	Return to the previous menu, cancel unwanted actions
⑧	Arrow sensors ^ v	Show more selection options in the display and highlight a selection
⑨	OK sensor	Confirm display messages and save settings
⑩	Maintenance Ⓞ	Select maintenance programmes

Making espresso or coffee

- Place a cup under the central spout.
- Use the arrow sensors to highlight the required type of coffee.
- Now select the type of drink you want.
 - ☐ Espresso
 - ☐ Coffee
 - ☐ Long coffee

The coffee or espresso will be dispensed from the central spout into the cup.

Preparing a double portion

- Touch ☐.
 - Select the type of drink you want.
- Two portions of the desired drink will be dispensed from the central spout.


Cancelling preparation

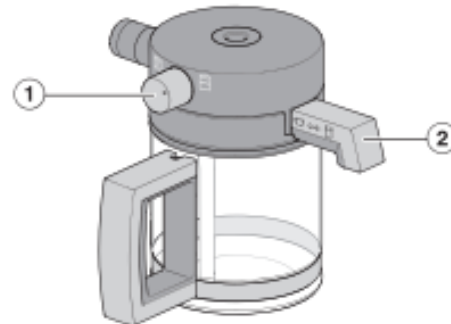
You can cancel preparation while "Stop" is visible in the display.

- Touch the OK sensor.

If a double portion is being prepared, a single touch of the OK sensor will only cancel the first portion. To cancel preparation completely, touch and hold the OK sensor for longer.

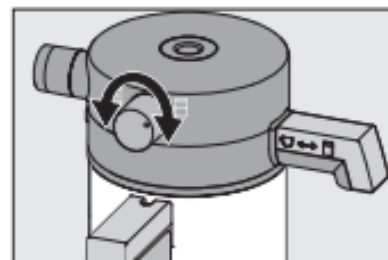
Preparing hot milk, milk froth and cappuccino


 Danger of burning and scalding on the steam valve.
Steam and any hot water being dispensed is very hot.



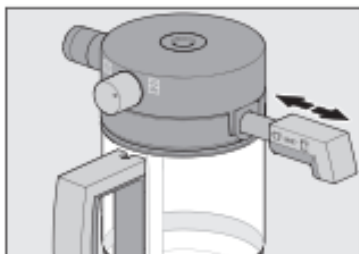
- ① Rotary valve
- ② Milk spout

Turn the rotary valve either clockwise or anti-clockwise as far as it will go. Steam will be emitted quite strongly if the dot on the valve is between either of these two settings.




-  **Hot milk**
(Turn the valve anti-clockwise)
-  **Milk froth**
(Turn the valve clockwise)

You can allow the hot milk to pour into a cup or be dispensed directly into the cappuccinatore jug. To do this, the milk spout must either be pushed in or pulled out:



- Milk spout is pushed in**
Milk is dispensed into a cup.
(fill milk max. to the upper marker)
- Milk spout is pulled out**
Milk is dispensed into the cappuccinatore.
(fill milk max. to the lower marker)

Preparing milk froth


- Select whether you want to dispense milk froth into a cup or directly into the cappuccinatore. Fill with cold milk up to either the upper or lower marker and fit the lid.
- Turn the rotary valve on the cappuccinatore clockwise all the way to .



- Place the cappuccinatore in the inset of the drip tray. Push the steam valve down slowly until it engages in the cappuccinatore.

- Push the valve back up once enough milk has been frothed.

Preparing hot milk

- Select whether you want to dispense hot milk into a cup or directly into the cappuccinatore. Fill with cold milk up to either the upper or lower marker and fit the lid.
- Turn the rotary valve on the cappuccinatore anti-clockwise all the way to .
- Place the cappuccinatore in the inset of the drip tray. Push the steam valve down slowly until it engages in the cappuccinatore.

Tip: Heating the milk in the cappuccinatore jug gives you hotter milk.