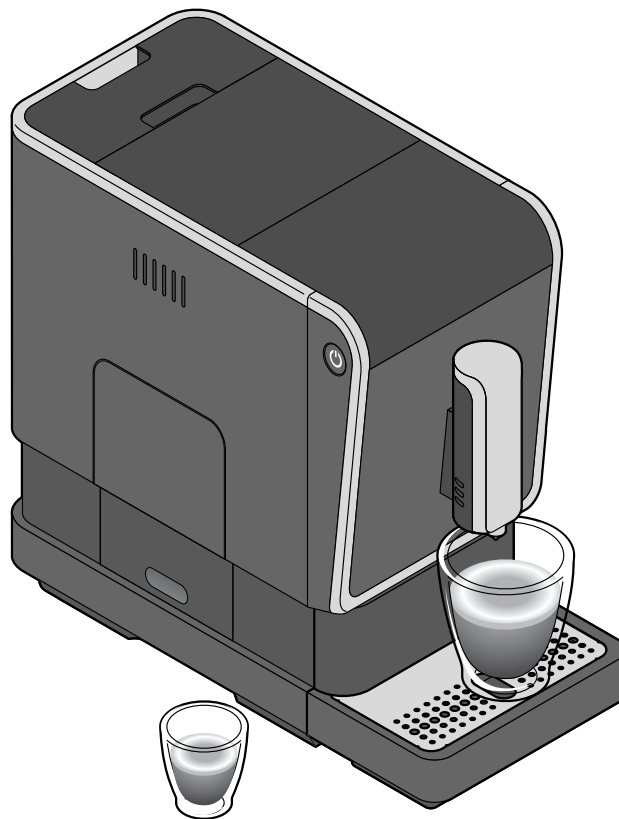




Fully Automatic Coffee Machine Esperto Caffè



en Original instructions for use and warranty

Dear Customer

Espresso or caffè crema – freshly ground and brewed coffee, cup after cup. No problem with this fully automatic coffee machine straight from the coffee experts. The fully automatic coffee machine from Tchibo is perfectly designed for our Tchibo coffees. You can find your favourite coffee and tips for preparing coffee with this fully automatic coffee machine at www.tchibo.de/kaffeeguide.

We hope you will be entirely satisfied with this product.

Your Tchibo Team



We check all machines carefully and test them with coffee and water. For this reason, despite thorough cleaning, you may still find minimal coffee or water residue in the machine. This is not a sign of poor quality – the machine is in perfect working order.

Contents

3	About these instructions	15	Adjusting the grinding degree
3	Intended use	16	Extension for the coffee bean compartment
3	Location	17	Customising the automatic rinse
4	Safety warnings	17	Standby mode
7	Removing protective films and packaging materials	18	Cleaning
8	At a glance (delivery contents)	20	Descaling
10	Initial operation – prior to first use	22	For a long period of non-use
11	Rinsing the machine	23	Problems / solutions
12	Adjusting the height of the coffee spout	24	Technical specifications
12	Making coffee	24	Declaration of Conformity
14	Preheating the cup	24	Disposal
14	Double beverage amount	25	Warranty
14	Adjusting the strength of the coffee – Intense* technology	25	Service and repair
14	Adjusting the beverage amount	25	Customer care service
15	Restoring the factory settings		

About these instructions

This product is equipped with safety features. Nevertheless, read the safety warnings carefully and only use the product as described in these instructions to avoid accidental injury or damage. Keep these instructions for future reference. If you give this product to another person, remember to also include these instructions.

Symbols in these instructions:



This symbol warns you of the danger of injury.



This symbol warns you of the danger of injury caused by electricity.

The term **DANGER** warns against possible severe injuries and danger to life.

The term **WARNING** warns of injury and severe material damage.

The term **CAUTION** warns against slight injuries or damage.



This symbol indicates additional information.

Intended use

This coffee machine has been designed for the following purposes:

- Preparing espresso and other coffee beverages from whole (unground), roasted coffee beans.
- It is intended for use in private households and similar environments, such as
 - shops, offices or similar work spaces,
 - agricultural buildings,
 - by customers in hotels, motels, bed and breakfast establishments or other places offering accommodation.

If the machine is used for commercial purposes, it must be monitored and cleaned by trained personnel. Maintenance that goes beyond cleaning is not necessary for this machine.

Location

Set up the machine in a dry, indoor room. Avoid rooms with high humidity or high dust content. The machine is suitable for use at ambient temperatures of +10 °C to +40 °C.

Safety warnings



DANGER to children and people with restricted capabilities of operating appliances

- Children must not be allowed to play with the machine. Keep the machine and connection cable away from children under the age of 8 and from animals.
- This machine can be used by children aged 8 and over or by people with reduced physical, sensory or mental capabilities, or who lack experience and/or knowledge, provided they are supervised or have been trained in the safe use of the machine and understand the potential dangers.
- Children must not be allowed to clean the machine unless they are over 8 years of age and supervised while doing so. This machine is maintenance-free.
- Set up the machine out of the reach of children.
- The magnets in the drip tray and brewing unit cover make them easy to fit into the machine. If one of these built-in magnets should come loose, keep it away from children. In the event that magnets are swallowed or inhaled, seek medical advice immediately. Magnets connecting inside the body can lead to serious injuries.
- Keep the packaging material out of the reach of children. There is a risk of suffocation!

DANGER due to electricity

- Never immerse the machine, mains plug or connection cable in water, as this could cause an electric shock. Never touch the mains plug with wet hands. Do not use the machine outdoors.
- Do not clean the machine with a water jet and do not place it in a location where it may be cleaned with a water jet.
- Never leave the machine unattended while in use.
- Only connect the machine to a properly installed, grounded wall socket. The mains voltage must comply with the requirements stated in the machine's technical specifications.
- The connection cable must not be kinked or squeezed. Keep it away from sharp edges and sources of heat.
- Do not use the machine if the machine, connection cable or mains plug is damaged or if the machine has been dropped.
- Do not make any modifications to the machine, connection cable or other parts. Electrical appliances must only be repaired by qualified electricians, as improper repairs can cause considerable damage. Only have repairs carried out by a specialist workshop, or contact our customer care service.

- If the mains cable of this machine becomes damaged, it must be replaced by the manufacturer, its customer service or a similarly qualified person in order to avoid danger.
- Remove the mains plug from the wall socket...
 - ... if a fault occurs,
 - ... if you do not plan to use the machine for an extended period of time,
 - ... before you clean the machine.
 To do so, always pull on the plug, not the cable.
- To disconnect the machine from the mains completely, unplug the mains plug from the wall socket.

WARNING – fire hazard

- Position the machine in such a way that it is free-standing for use; never place it directly against a wall, in a corner, in a cupboard, against curtains, etc.

WARNING – health hazards

- Empty and clean the leftover water tray, the container for the coffee grounds and the drip tray regularly.
- If you will not be using the machine for a prolonged period, empty the water tank, coffee bean compartment, drip tray and container for the coffee grounds.

- Change the water in the water tank daily to prevent germs from collecting.
- Use only the cleaning and descaling agents listed in this manual as well as the relevant cleaning utensils to clean this machine. The use of other cleaning agents can lead to health hazards.

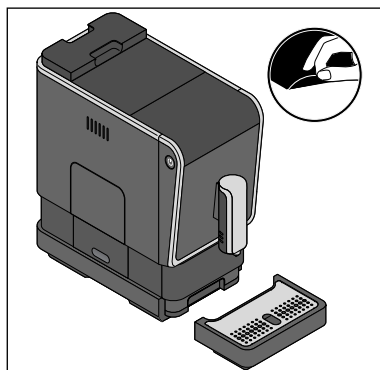
WARNING – risk of scalds/burns

- Do not touch the coffee spout during or immediately after use. Avoid contact with coffee or hot water being dispensed from the spout.
- The brewing unit becomes hot when preparing beverages. Do not remove the brewing unit during or shortly after use.
- After use, the surfaces of the heating element retain residual heat.
- If there is too little water in the tank during preparation, the machine will stop the brewing process. The brewing process will automatically resume once the water tank has been filled and reinserted in the machine.

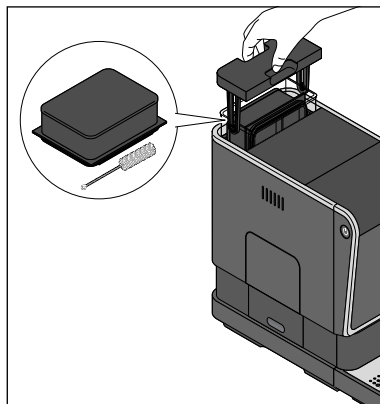
CAUTION – risk of injuries or material damage

- Only use the machine with the container for the coffee grounds and the leftover water tray inserted.
- Always pour fresh, cold tap or other drinking water into the water tank. Do not use carbonated mineral water or any other liquids.
- Never fill the coffee bean compartment with raw coffee (green, unroasted beans), beans that are caramelised or sugar-coated, beans mixed with raw coffee, or loose coffee grounds. Doing so could damage the machine.
- Grinder settings may only be adjusted while the grinder is operating.
- Descale the machine as soon as it indicates that this is necessary.
- To move the machine, always hold it by the outer casing.
- Place the machine on a solid, level, horizontal surface that is well illuminated and resistant to water and heat.
- To ensure that the casing does not melt, do not place the machine on a hob or directly next to a hot oven, radiator or anything similar.
- Route the connection cable in such a way that it is not a tripping hazard. Do not let the connection cable hang down from the surface where the machine is positioned so that the machine cannot be pulled down by it.
- Keep all cards with magnetic strips, such as credit cards, debit cards, etc., away from the drip tray and the cover for the brewing unit and all the magnets built into these parts. The cards could become damaged. You should also keep magnetic memory storage media and all devices that are affected by magnetism or may sustain functional impairment away from the machine.
- The machine is equipped with non-slip feet. Work surfaces often have varnished or plastic finishes and are treated with a variety of care products. Some of these may contain substances that react adversely to the non-slip feet and soften them. If necessary, place a non-slip mat under the machine.
- The machine must not be exposed to temperatures below 4 °C. Residual water in the heating system could freeze and cause damage.
- Sound pressure level <70dB(A).

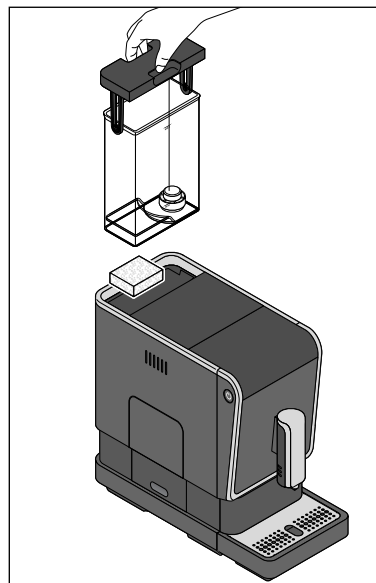
Removing protective films and packaging materials



1. Take the machine out of the packaging.
2. Pull all protective films off the machine and remove all packaging materials.

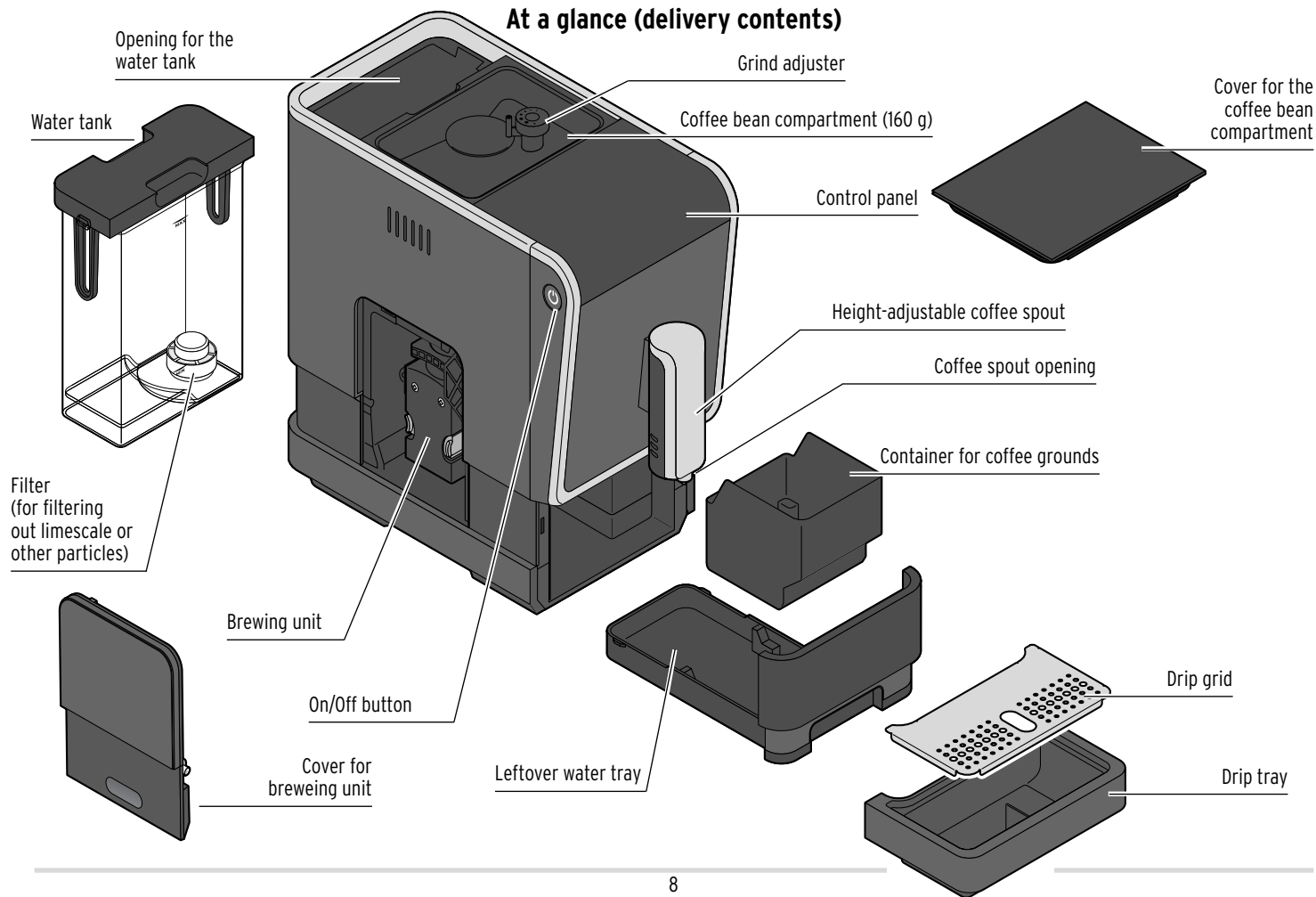


3. Pull the water tank up and out. In the water tank you will find the cleaning brush and extension piece for the coffee bean compartment. Take these out of the tank.



4. Remove the transport protection piece underneath the water tank.
5. Clean the water tank in water with a little washing-up liquid. Then rinse it out thoroughly under running water and dry it.
6. Reinsert the water tank into the machine and push it down as far as it will go.

At a glance (delivery contents)

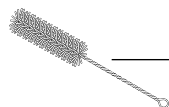




Extension for the coffee
bean compartment




Connection cable



Cleaning brush

Control buttons (white)

 The control buttons are only visible when the machine is switched on.



Make
espresso



Make caffè
crema



Double
beverage
amount




Intense⁺
function



Dispense
hot water

Warning lights (orange)

 The warning lights only illuminate when the machine requires maintenance.



Refill
water



Refill
beans



Empty
coffee
grounds



Brewing
unit



Descalc

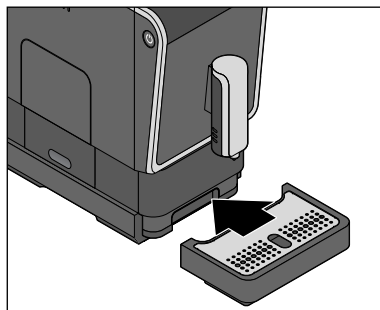
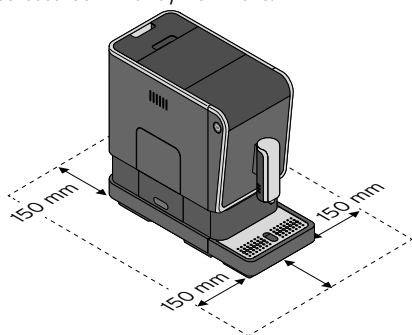


Empty
system

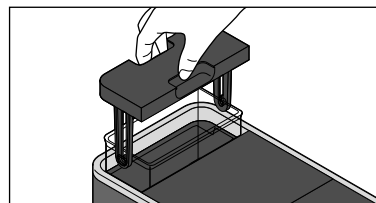
Initial operation - prior to first use

1. Set up the machine...

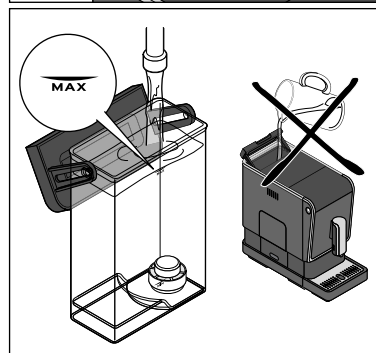
- ... on a level worktop or surface that is not sensitive to moisture.
- ... close to a wall socket. The length of the connection cable is approx. 80 cm.
- ... at a distance of at least 1 m away from hot, flammable surfaces (hobs, ovens, radiators, etc.).
- ... at least 150 mm away from walls.



2. Push the drip tray and drip grid all the way into the machine as illustrated. The drip tray is held in place by magnets.



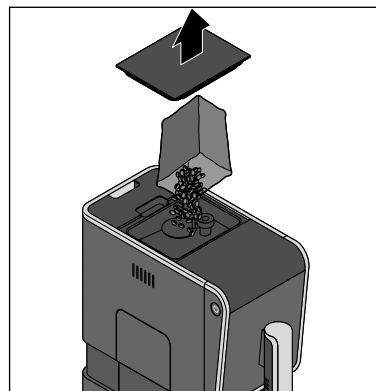
3. Pull the water tank up and out of the machine.



4. Fill the water tank with fresh, cold tap water or drinking water up to the MAX mark.

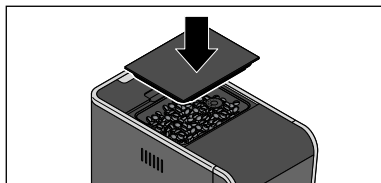
Never fill water directly into the tank while the water tank is still in the machine!

When you reinsert the water tank into the machine, push it down as far as it will go.

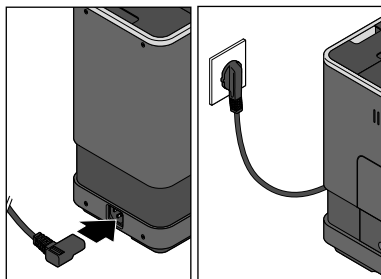


5. Remove the lid on the coffee bean compartment.

6. Pour as many coffee beans into the coffee bean compartment as you will need for one day. The coffee bean compartment holds approx. 160 g of coffee beans. The coffee bean compartment can also be extended to hold approx. 300 g (see chapter titled "Extension for the coffee bean compartment").



7. Place the lid back on the coffee bean compartment. Press the lid all the way on so that the aroma protection seal can optimally protect the aroma of the coffee beans.



8. Plug the connection plug into the back of the machine.
9. Insert the mains plug into an easily accessible wall socket.

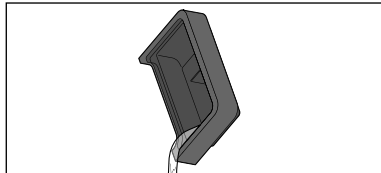


10. Press the On/Off button to switch on the machine.



The hot water button flashes and the heating up process starts.

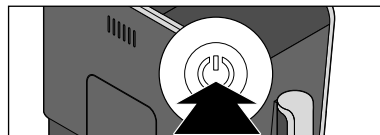
The pump starts after a few seconds. A small amount of water is flushed through the system and dispensed into the drip tray.



11. Pour out the water in the drip tray if necessary.
12. Rinse out the machine twice as described in the "Rinsing the machine" chapter. The machine is then ready for use.

Rinsing the machine

After switching the machine on for the first time, or if you have not used the machine for longer than two days, rinse the machine by allowing two cups of water to flow through it.

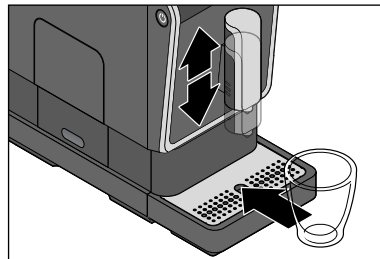


1. Press the On/Off button to switch on the machine.



The hot water button flashes and the heating up process starts.

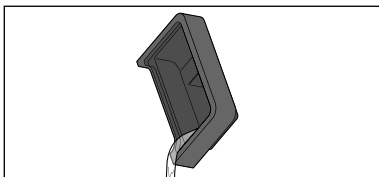
The pump starts after a few seconds. A small amount of water is flushed through the system and dispensed into the drip tray. Press the hot water button to stop the rinsing process.



2. Slide the coffee spout up or down as required.
3. Place an empty container underneath the coffee spout.



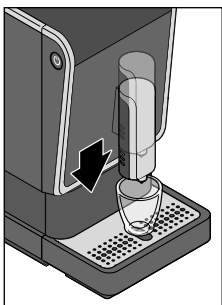
4. Press the hot water button as soon as all the buttons are lit up. The pump will flush water through the system to be dispensed into the container below.
5. Pour the water away.
6. Repeat steps 4 and 5.



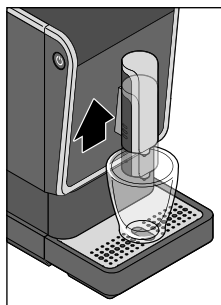
7. Pour out the water in the drip tray if necessary.

Adjusting the height of the coffee spout

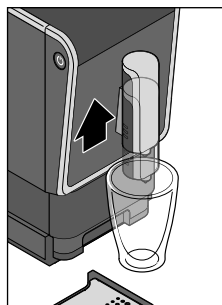
You can adjust the height of the coffee spout to match the size of the cup.



For espresso cups, slide the coffee spout downwards.

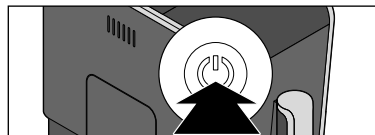


For large cups, slide the coffee spout upwards.



For tall glasses, slide the coffee spout upwards and remove the drip tray.

Making coffee

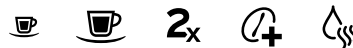


1. Press the On/Off button to switch on the machine.

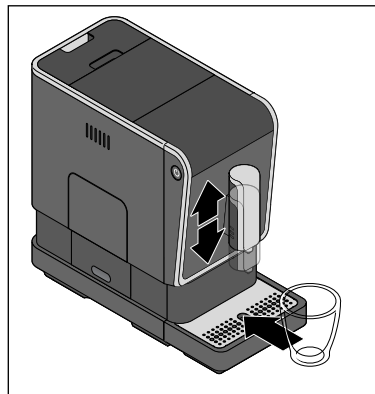


The hot water button flashes and the heating up process starts.

The pump starts after a few seconds. A small amount of water is flushed through the system and dispensed into the drip tray.



The machine is ready for use as soon as all the buttons are lit up continuously.



2. Slide the coffee spout up or down as required.
3. Place a cup under the coffee spout.

4. Press the button for the type of coffee you would like:



Espresso or



caffè crema

The grinding and brewing process starts and stops automatically.

i A small amount of coffee is pre-brewed to allow its flavours to develop fully. This process can be identified by the short pause at the beginning of the brewing process.

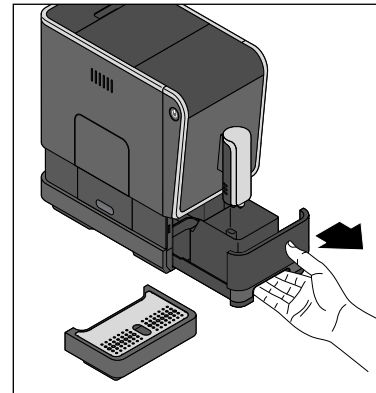
- ▷ If you would like to stop the brewing process prematurely, press the same coffee button again while brewing.

Tip: You can change the amount of the beverage being brewed. Learn more about how to do this in the chapter titled “Adjusting the beverage amount”.

Default settings upon purchasing the machine:
espresso approx. 40 ml - **caffè crema** approx. 125 ml



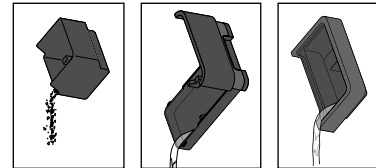
When the container for the coffee grounds is full (after 10 brewings), the “Empty coffee grounds” symbol will light up.



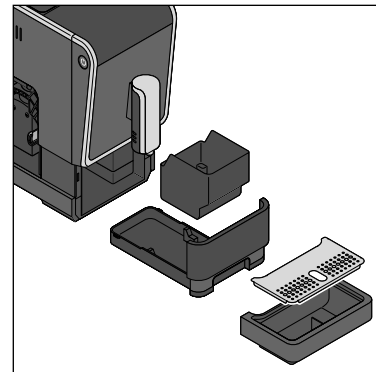
5. Empty the leftover water tray, the container for the coffee grounds and the drip tray regularly:

Remove the drip tray.

Pull the leftover water tray with the container for the coffee grounds out of the machine.




6. Empty the container for the coffee grounds, the leftover water tray and the drip tray as necessary.



7. Reinsert all parts in the machine.

Preheating the cup

Fill the cup with hot water and then pour it away shortly before using the cup. This helps espresso and caffè crema taste their best.

 The dispensed hot water is only intended for preheating the cup. It is NOT suitable for making tea or other instant beverages.




▷ Press the hot water button. About 50 ml hot water will be dispensed into the cup below. Pour the water away before starting the brewing process.

Double beverage amount




▷ If you wish to double the beverage amount (espresso approx. 80 ml or caffè crema approx. 250 ml), press the "2x" button first before pressing the coffee button. The brewing process is carried out twice in a row.

 If you wish to make the coffee stronger, press the "Intense+" button along with the "2x" button before pressing one of the coffee buttons.

Adjusting the strength of the coffee - Intense+ technology



▷ If you wish to make the coffee stronger, press the "Intense+" button first before pressing one of the coffee buttons. The coffee will then be made using more beans.

 If you wish to double the beverage amount, press the "2x" button along with the "Intense+" button before pressing one of the coffee buttons.

Adjusting the beverage amount

The default settings for the water quantity can be changed permanently. You can customise the setting for each coffee button: one setting each for espresso and caffè crema.

Default settings upon purchasing the machine:
espresso approx. 40 ml - **caffè crema** approx. 125 ml
The water quantity can be set between approx. 25 and 250 ml.

Espresso and caffè crema



1. Press the coffee button of your choice (e.g. caffè crema) to start the grinding and brewing process.
2. Wait until the beans have been ground.



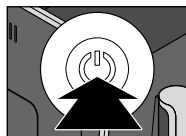
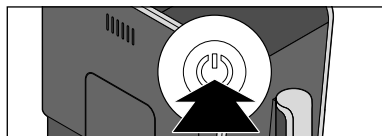
3. As soon as the coffee starts being dispensed, **press and hold** the coffee button.
4. Release the button as soon as the desired quantity has been dispensed into the cup.

The setting is saved and two beeps will sound as confirmation.

If the settings are not to your taste, simply repeat the procedure to change them again.

Restoring the factory settings

You can restore the original settings for the water quantity.



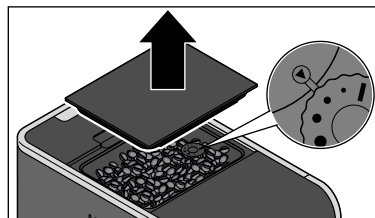
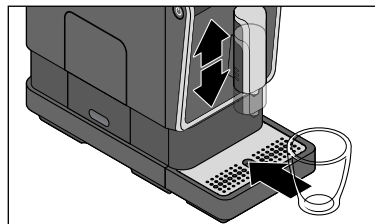
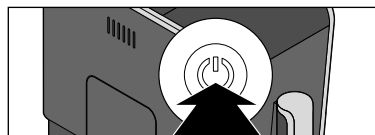
1. Press the On/Off button to switch on the machine.
2. Wait until the machine heats up and all buttons light up continuously.
3. Press and hold the On/Off button and the "Intense" button for approx. 5 seconds until you hear 2 beeps.
4. Release the buttons.

The factory settings for the water quantity have been restored.

Adjusting the grinding degree

CAUTION - material damage

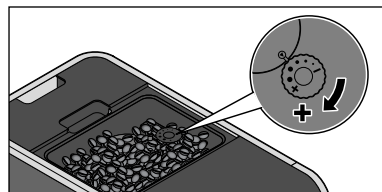
- Grinder settings may only be adjusted while the grinder is operating.
- Adjust the grind settings in small increments, and observe the changes after 1 - 2 cups of coffee, before adjusting the coarseness of the grinder.



1. Press the On/Off button to switch on the machine.
2. Wait until the machine heats up and all buttons light up permanently.
3. Place an empty cup under the coffee spout.
4. Remove the lid from the coffee bean compartment.
The grind adjuster is located in the coffee bean compartment. It has been preset to level 2 as default.

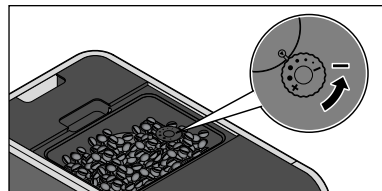
Increasing the coarseness of the grind

Increase the coarseness of the grind when you want the coffee to flow more quickly, for example if the coffee is too strong for your taste.



Increasing the fineness of the grind

Increase the fineness of the grind when you want the coffee to flow more slowly and have more aroma, for example if the coffee is too weak for your taste.



If the grind setting is too fine, the coffee may flow very slowly or not at all.

5. Press one of the two coffee buttons, e.g. caffè crema.

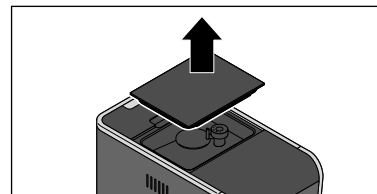
6. **While the coffee is being ground**, turn the grind adjuster clockwise towards **+** to a larger dot **•**.

5. Press one of the two coffee buttons, e.g. caffè crema.

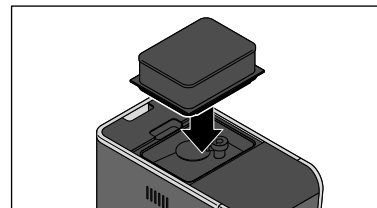
6. **While the coffee is being ground**, turn the grind adjuster anticlockwise towards **-** to a smaller dot **•**.

Extension for the coffee bean compartment

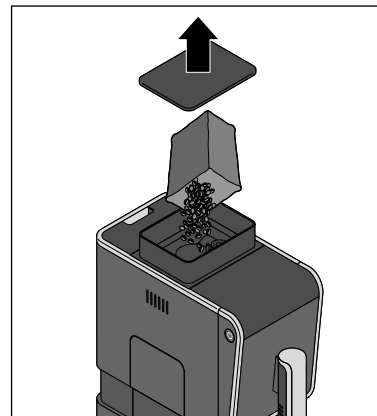
You can increase the capacity of the coffee bean compartment from 160 g to 300 g. Proceed as follows:



1. Remove the lid of the coffee bean compartment.



2. Place the extension onto the opening of the coffee bean compartment as illustrated. Push it all the way in.

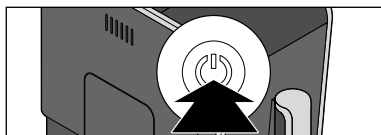


3. Take the lid off the extension.
4. Pour in coffee beans.
5. Place the lid back on the extension. Press the lid all the way on so that the aroma protection seal can optimally protect the aroma of the coffee beans.

Customising the automatic rinse

The default setting of the machine is for the automatic rinse to only start when the machine is cold. If the machine was used shortly before it is switched on, and is thus still warm, the rinsing process will not restart. A new rinsing process will only start once the machine has cooled down sufficiently.

You can customise the rinsing process so that it starts every time you switch on the machine:



1. Press the On/Off button to switch on the machine.



2. Wait for the machine to warm up and for all buttons to light up continuously.



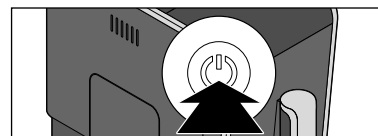
3. Press and hold the On/Off button and the hot water button for approx. 5 seconds until you hear 2 beeps.
4. Release the buttons.

The automatic rinse will now start every time you switch on the machine.

- Proceed in the same way to revert to the original, temperature-sensitive settings.

Standby mode

Always switch the machine to standby mode after use by pressing the On/Off button. The machine will then consume very little energy. If no button is pressed for about ten minutes, the machine will automatically switch to standby mode. This is both a safety function and a way to save energy. You have the choice between four lengths of time after which the machine should switch off automatically: 10 minutes, 20 minutes, 30 minutes or 120 minutes. The different switch-off times can be set as follows:



1. When switching the machine on or off, press and hold the On/Off button for approx. 5 seconds. You will hear a beeping sound.

One button will light up continuously and the other three buttons will flash. The button lit up continuously shows the switch-off time that has been set:



If the espresso button lights up up continuously, the machine will switch off after 10 minutes.



If the caffè crema button lights up up continuously, the machine will switch off after 20 minutes.



If the "2x" button lights up continuously, the machine will switch off after 30 minutes.



If the "Intense" button lights up continuously, the machine will switch off after 120 minutes.

2. Press the button with your preferred switch-off time. You will hear 2 beeps.

Cleaning



DANGER - risk of fatal electric shock

- Remove the mains plug from the wall socket before cleaning the machine.
- Never immerse the machine, mains plug or connection cable in water or any other liquids.
- Do not clean the machine with a water jet. Clean it only as described in the following instructions.

CAUTION - material damage

Do not use any caustic, aggressive or abrasive products for cleaning.

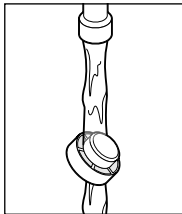
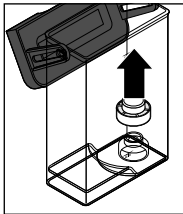
Cleaning the casing

- ▷ Wipe the casing with a soft, damp cloth.
- ▷ You can also wipe the compartment for the leftover water tray with a soft, damp cloth as required.

Cleaning the water tank

The water tank should be cleaned thoroughly once a week.

- ▷ Clean the water tank in water with a little washing-up liquid. Then rinse it out thoroughly under running water and dry it. **The water tank is not dishwasher-safe.**



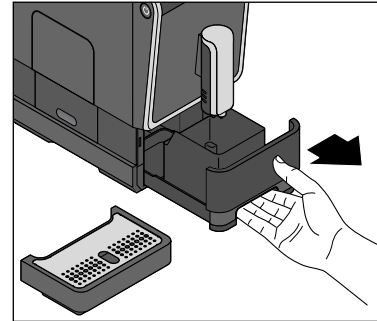
The filter in the water tank can be removed in order to remove limescale, etc.

1. Pull the filter up and out.
2. Rinse it under running water.

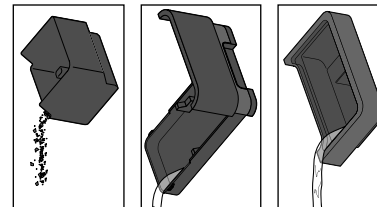


Rinse the water tank under running water daily. This will prevent limescale deposits or other particles clogging up the filter on the bottom of the water tank.

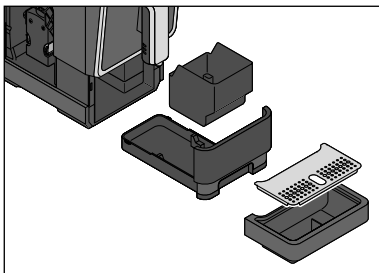
Cleaning the leftover water tray, the container for the coffee grounds and the drip tray/grid



1. Remove the drip tray.
2. Pull the leftover water tray with the container for the coffee grounds out of the machine.



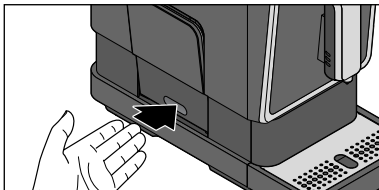
3. Empty the container for the coffee grounds, the leftover water tray and the drip tray as necessary.
4. Wash the parts using washing-up liquid. Dry all parts thoroughly. These parts are not dishwasher safe.



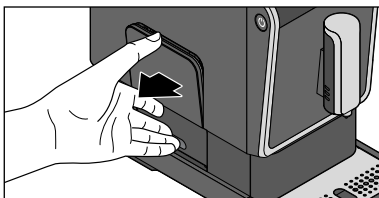
5. Place all parts back into the machine.

Cleaning the brewing unit

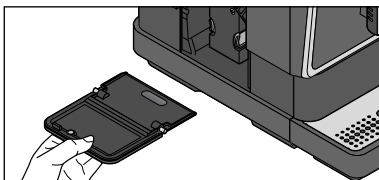
The brewing unit should be cleaned thoroughly once a week.



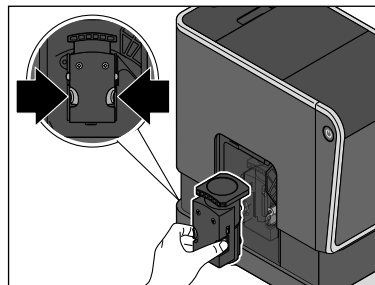
1. Press on the lower part of the brewing unit cover as illustrated.



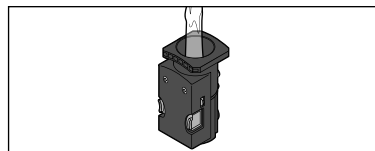
2. Take hold of the cover at the top...



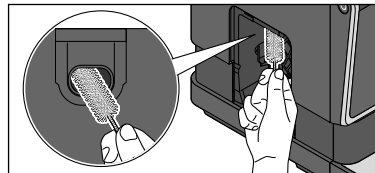
... and pull it off the machine.



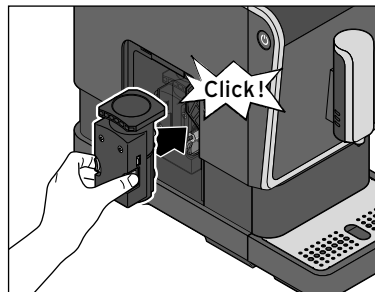
3. Firmly press and hold the two orange-coloured buttons and pull the brewing unit straight out of the machine.



4. Rinse the brewing unit under hot, running water.
5. Then let the brewing unit dry completely.



6. Use the supplied cleaning brush to remove any leftover coffee grounds or powder from the brewing unit compartment.




7. Press the brewing unit back into the machine using a little force, and **without pressing the orange-coloured buttons**. You should hear and feel the brewing unit lock into place.
8. Place the cover back into the machine in front of the brewing unit. It is held in place by magnets.

Descaling

CAUTION – damage to the machine due to limescale deposits

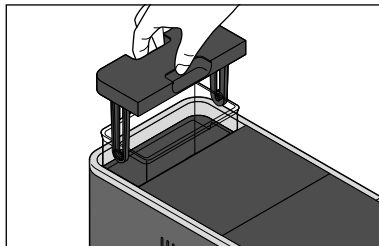
- **Descale the machine as soon as the machine indicates that this is necessary.** This increases its service life and saves energy.
- Do not use any descaling agents made on the basis of formic acid.
- Use a standard, liquid, descaling agent suitable for coffee and espresso machines. Other agents may damage materials in the machine and/or have no effect.

 The descaling process cannot be interrupted. If the process is interrupted (e.g. due to a power outage), it must be completed the next time the machine is switched on. The machine will not be able to brew coffee again until the process is completed.

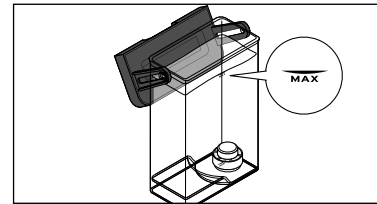


When the “Descale” symbol appears on the display, the machine needs to be descaled.

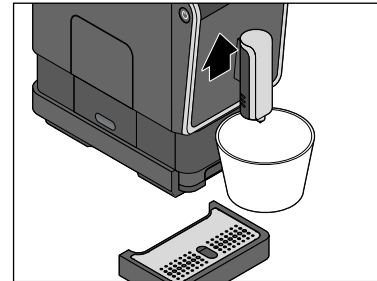
Descale the machine within the next few days. Do not wait any longer, otherwise so much limescale may build up that a descaling agent will no longer have any effect. **The descaling process takes approx. 15 minutes.**



1. Switch the machine on with the On/Off button as necessary.
2. Pull the water tank up and out of the machine.

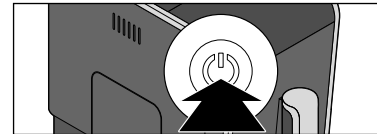


3. Pour a conventional liquid descaling agent suitable for coffee and espresso machines into the empty water tank. Add additional water up to the MAX mark. Please observe the manufacturer's instructions.



4. Place an empty container (with a capacity of at least 500 ml) under the coffee spout. Remove the drip tray if necessary.

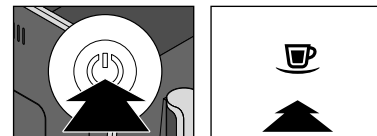
You will need to empty container underneath several times during the descaling process.



5. Press the On/Off button to switch on the machine.



6. Wait until the machine heats up and all buttons light up continuously.



7. Press and hold both the On/Off button and the espresso button (for approx. 5 seconds) until 2 beeps sound.
8. Release the buttons.



The “Descale” symbol will appear and...



... the espresso button will flash.



9. Press the espresso button to start the descaling process.



The “Descale” symbol will flash.

The descaling process begins. **The descaling process takes approx. 15 minutes.** The machine pumps descaling solution into the pipes several times at 40-second intervals. Each time about 50 ml is dispensed into the container.

10. Pour out the descaling solution dispensed by the machine in good time to ensure that the container does not overflow.

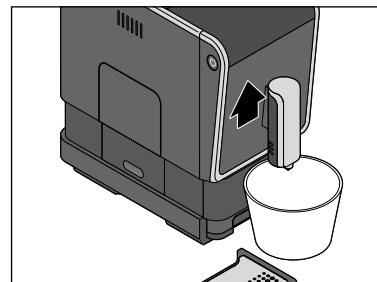


Once the process is complete, the “Descale” symbol and the “Refill water” symbol will appear and...



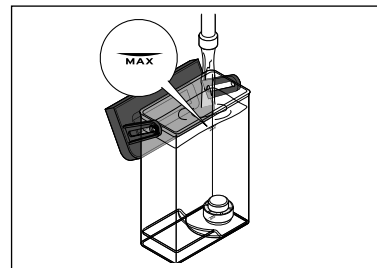
... the espresso button will flash.

Rinsing process



11. Remove the water tank from the machine.
12. Clean the water tank thoroughly as described in the “Cleaning the water tank” section of the “Cleaning” chapter. The rinsing process will now start.

13. Place an empty container (with a capacity of at least 500 ml) underneath the coffee spout. Remove the drip tray if necessary. This container will need to be emptied several times during the rinsing process.



14. Fill the water tank with cold tap water **up to the MAX mark.**
15. Reinsert the water tank into the machine and push it down as far as it will go.



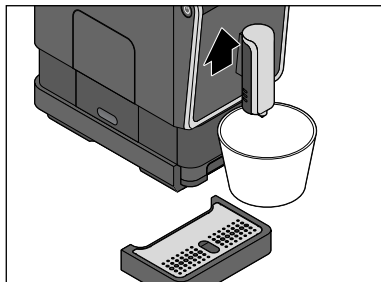
The “Refill water” symbol will disappear and the rinsing process will begin automatically after a few seconds.

About half of the water in the tank is rinsed through the machine.

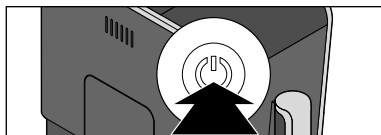
The machine will pause for approx. 1 minute. The second half of the water in the tank is then rinsed through the machine. **Afterwards, the machine will automatically switch to standby mode.** The descaling process is complete.

For a long period of non-use

If you do not use the machine for a prolonged period of time, e.g. when you go on holiday, we recommend for reasons of hygiene that you clean the machine as described in the "Cleaning" chapter and empty all the water out of the machine's pipes. Proceed as follows:



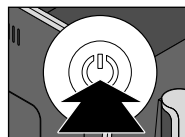
1. Place an empty container (with a capacity of at least 250 ml) underneath the coffee spout. Remove the drip tray if necessary.



2. Press the On/Off button to switch on the machine.



3. Wait until the machine heats up and all buttons light up continuously.

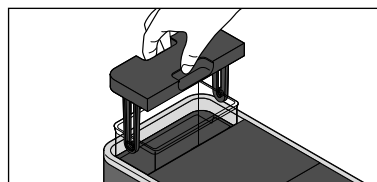


4. Press and hold both the On/Off button and the caffè crema button (for approx. 5 seconds) until 2 beeps sound.

5. Release the buttons.



The "Empty system" symbol flashes.



6. Remove the water tank from the machine.



The "Empty system" symbol now lights up permanently.

The pump transports the remaining water out of the pipes of the machine. It stops automatically as soon as there is no more water inside. The residual water runs into the container below the spout.

Afterwards, the machine will automatically switch to standby mode.

When you wish to use the machine again at a later time, proceed as described in the chapter titled "Initial operation - prior to first use".

Problems / solutions



The “Refill water” symbol is lit up.

Is the water tank empty? Fill the water tank with fresh water and place it back in the machine. The pump starts automatically and continues with the brewing process (if it was interrupted).

Was the water tank pulled out of the machine during the brewing process? This will immediately stop the brewing process. Reinsert the water tank into the machine.



The “Refill beans” symbol is lit up.

Is the coffee bean compartment empty?

Pour beans into the coffee bean compartment. The coffee beans will automatically be pulled into the grinder and ground during the next grinding/brewing process.



The “Empty coffee grounds” symbol is lit up or flashing.

Is the container for the coffee grounds full?

Empty the container for the coffee grounds as well as the leftover water tray and then place them back in the machine (see steps 5 to 7 in the chapter titled “Making coffee”).

Is the leftover water tray with the container for the coffee grounds correctly inserted in the machine?

If not, reinsert them into the machine (see step 7 in the chapter titled “Making coffee”).



The “Brewing unit” symbol is lit up.

Is the brewing unit or the brewing unit cover correctly in place? If not, remove the brewing unit cover and make sure the brewing unit is firmly in place (see “Cleaning the brewing unit” in the “Cleaning” chapter).



The “Descal” symbol is lit up.

The machine needs to be descaled. Do this within the next couple of days. Do not wait any longer, otherwise so much limescale may build up that a descaling agent will no longer have any effect. A self-induced defect of this kind will not be covered by the warranty. Proceed as described in the “Descaling” chapter.

The coffee is not hot enough.

Especially in the case of espresso, the quantity of coffee is so small compared to the size of the cup that it cools down quickly. Preheat the cup (see chapter titled “Preheating the cup”).

The coffee is too weak.

Adjust the grinder to a finer setting. If necessary, press the Intense* button before pressing a coffee button in order to make the coffee stronger.

The coffee flows slowly out of the coffee spout.

Adjust the grinder to a coarser setting.

The machine takes an unusually long amount of time to heat up.

The coffee or hot water is only being dispensed in small amounts.

The machine needs to be descaled, even if the “Descal” symbol is not it up. Proceed as described in the “Descaling” chapter.

Technical specifications

Product number:	392 080
Mains voltage:	220-240 V ~ 50-60 Hz
Power:	1235-1470 watts
Power consumption when turned off:	0.5 watts
Protection class:	I
Pump pressure:	19 bar
Sound pressure level:	<70dB(A)
Automatic switch-off:	after 10, 20, 30 or 120 minutes
Default brew quantities:	caffè crema approx. 125 ml espresso approx. 40 ml
Container for coffee grounds:	approx. 10 portions
Ambient temperature:	+10 to +40 °C
Made exclusively for:	Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany



In the course of product improvement, we reserve the right to make technical and optical modifications to the product.

Declaration of Conformity

Tchibo GmbH hereby declares that the present product meets the fundamental requirements and all other relevant provisions laid down in the following regulations at the time of circulation:

- 2006/42/EC - machinery
- 2014/30/EC - EMC
- 2009/125/EC - ecodesign
- 2012/19/EC - WEEE
- 2011/65/EC - restriction of the use of certain hazardous substances in electrical and electronic equipment



The full Declaration of Conformity is available from www.tchibo.de/anleitungen upon entering the item number **(392 080)**.

Disposal

Dispose of the **packaging** at a recycling point that sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



Appliances marked with this symbol must not be disposed of along with household waste!

■ You are legally obliged to dispose of old appliances separately from household waste. Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

Warranty

Tchibo GmbH grants a **24-month warranty** from the date of purchase.

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

We will remedy all defects in workmanship or materials **within the warranty period**. In order for the warranty to be granted, all warranty claims must be accompanied by proof of purchase from Tchibo or from an authorised Tchibo distribution partner. This warranty is valid within the EU, Switzerland and Turkey.

Damage due to improper use, failure to decalcify as well as worn parts and consumables are **not covered by the warranty**. These can be ordered via our customer care service.

This warranty does not restrict **statutory warranty rights**.

Service and repair

If, contrary to our expectations, a defect is found, please contact our customer care service. Our customer consultants will be pleased to advise you on further procedure.

If you have any questions relating to product information, ordering accessories or servicing, please contact our customer care service. Please have the product number to hand in case of any queries.

Customer care service

Email: **service@tchibo.de**

Product number: 392 080
