



Non incenerire o gettare l'elettrodomestico come rifiuto ordinario: questo deve essere smaltito in conformità con il regolamento locale e potrebbe essere riciclato.

Do not incinerate or dispose of the household appliance as if it were ordinary waste: this appliance must be disposed of in compliance with local regulations and may be recycled.

Das Haushaltsgerät nicht als ordentlichen Müll verbrennen oder wegwerfen, sondern gemäß der örtlichen Regelung sondern. Es könnte wiederverwert werden.

No poner el electrodoméstico en un incinerador como si fuera un residuo común: eliminarlo respetando la reglamentación local, teniendo en cuenta que se podría reciclar.

Ne pas incinérer ni jeter l'électroménager comme déchet ordinaire: ce dernier doit être éliminé conformément à la réglementation locale et pourrait être recyclé.

Verbrand dit elektrotoestel niet. Gooi het ook niet weg tussen het huishoudelijk afval, maar wel in overeenstemming met de plaatselijke normen: het kan mogelijk gerecycleerd worden.



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X6 TRIO



ESPRESSO LUNGO
LONG ESPRESSO
ESPRESSO LONG

ESPRESSO

ESPRESSO RISTRETTO
RISTRETTO ESPRESSO
ESPRESSO SERRE

Manuale di istruzioni - Bedienungsanleitung - Manual de instrucciones - Manuel d'instructions - Bruksanvisning

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REGOLE GENERALI PER L'USO DELLA MACCHINA

Leggere attentamente il libretto di istruzioni e le limitazioni sulla garanzia.

La macchina deve essere allacciata ad una regolare presa di corrente fornita di messa a terra. La macchina deve essere mantenuta pulita lavando frequentemente la griglia (L), il porta filtro (G), il serbatoio (R), il tubo di uscita vapore (J) e il foro di aspirazione aria (K).

IMPORTANTISSIMO: mai immergere la macchina in acqua o introdurla in lavastoviglie. L'acqua contenuta nel serbatoio (R) deve essere regolarmente sostituita. Non usate la macchina senza acqua nel serbatoio.

Dopo aver cambiato acqua controllate che il tubo di aspirazione dell'acqua (O) sia all'interno del serbatoio. Si consiglia di utilizzare almeno ogni 3 mesi una miscela per la rimozione del calcare appositamente studiata per le macchine per espresso secondo indicazioni del capitolo DECALCIFICAZIONE.

La caldaia ha una valvola che permette il mantenimento costante della pressione, per questo motivo potrete notare la perdita di gocce d'acqua dal porta-filtro (G).

GENERAL RULES FOR USING THE MACHINE

Read the instructions handbook and the warranty conditions carefully.

The machine must be connected to a regular earthed mains socket. The machine must be kept clean by frequently rinsing the grate (L), the filter-holder (G), tank (R), steam outlet pipe (J) and the air intake hole (K).

VERY IMPORTANT: never immerse the machine in water or put it in a dishwasher. The water contained in the tank (R) must be regularly changed. Do not use the machine when there is no water in the tank.

After changing the water, check that intake pipe (O) is positioned inside the tank. It is recommended that every three months you use a mixture specially designed for espresso machines to remove limescale, following the instructions given in the chapter on DESCALING.

The boiler has a valve that maintains a constant pressure, therefore you may notice water droplets coming from the filter-holder (G).

ALLGEMEINE HINWEISE ZUR MASCHINENBEDIENUNG

Lesen Sie die Bedienungsanleitung und die Beschränkungen der Garantie sorgfältig durch.

Die Maschine muss an eine Steckdose mit Elektrosicherung angeschlossen werden. Die Reinigung der Maschine erfolgt durch regelmäßiges Ausspülen des Gitters (L), des Filterträgers (G), des Wassertanks (R), des Dampfrohrs (J) und des Lufteinlasses beim Dampfrohr (K).

SEHR WICHTIG: die Maschine nie ins Wasser tauchen oder in den Geschirrspüler stellen. Der Tank (R) muss regelmäßig ausgespült und mit frischem Wasser gefüllt werden. Die Maschine nicht ohne Wasser im Tank benutzen.

Nach einem Wasserwechsel sicherstellen, dass der Saugschlauch (O) ins Tankinnere reicht. Es empfiehlt sich, die Maschine alle drei Monate mit einem speziellen Entkalkungsmittel für Espresso-Kaffeemaschinen, gemäß Bedienungsanleitung Kapitel ENTKALKUNG, zu entkalken.

Der Kessel ist mit einem Ventil ausgerüstet, das den Druck konstant hält, deswegen können auch vom Filterträger (G) Tropfen auslaufen.

REGLAS GENERALES DE USO DE LA MÁQUINA

Leer atentamente el libretto de instrucciones y las limitaciones de la garantía.

La máquina se debe conectar a una normal toma de corriente con correspondiente puesta a tierra. La máquina se debe mantener limpia lavando frecuentemente la rejilla (L), el portafiltro (G), el tanque (R), el tubo de salida de vapor (J) y el orificio de aspiración de aire (K).

MUY IMPORTANTE: jamás sumergir la máquina en agua o lavarla en un lavavajillas. Reemplazar el agua del tanque (R) con cierta asiduidad. No usar la máquina si el tanque de agua está vacío.

Después de haber cambiado el agua controlar que el tubo de aspiración del agua (O) esté dentro del tanque. Al menos trimestralmente, se aconseja utilizar una mezcla, adecuadamente estudiada para máquinas expreso, para quitar el depósito calcáreo, siguiendo las indicaciones dadas en el capítulo DESCALCIFICACIÓN.

La pérdida de gotas de agua del portafiltro (G) se debe a que la caldera tiene una válvula que permite mantener constante la presión en su interior.

RÈGLES GÉNÉRALES POUR L'UTILISATION DE LA MACHINE

Lire attentivement la notice d'emploi et les limitations sur la garantie.

La machine doit être branchée à une prise de courant équipée de mise à la terre. La machine doit être conservée propre en lavant fréquemment la grille (L), le porte-filtre (G), le réservoir (R) le tuyau de sortie de la vapeur (J) et l'orifice d'aspiration de l'air.

TRÈS IMPORTANT: ne jamais immerger la machine dans l'eau ni l'introduire dans le lave-vaisselle. L'eau contenue dans le réservoir (R) doit être changée régulièrement. Ne pas utiliser la machine sans eau dans le réservoir.

Après avoir changé l'eau, contrôler que le tuyau d'aspiration de l'eau (O) est bien à l'intérieur du réservoir. Il est conseillé d'utiliser, au moins tous les 3 mois, un mélange pour l'élimination du calcaire, spécialement conçu pour les machines à espresso selon les indications contenues dans le chapitre.

La chaudière est dotée d'une soupape qui permet de maintenir la pression à un niveau constant, il est donc possible que des gouttes d'eau coulent le long du porte-filtre (G).

ALGEMENE GEBRUIKSVORSCHRIFTEN VOOR HET TOESTEL

Lees aandachtig de handleiding en de beperkingen op de garantie.

Het toestel moet aangesloten worden op een geschikt stopcontact met aardverbinding. Het toestel moet schoon gehouden worden door regelmatig het rooster (L), de filterhouder (G), het reservoir (R), de dampuitlaatbuis (J) en de lucht aanzuigopening (K) te wassen.

ZEER BELANGRIJK: dompel het toestel nooit in water of stop het nooit in de vaatwasmachine. Het water in het reservoir (R) moet regelmatig ververs worden. Het toestel mag nooit gebruikt worden zonder water in het reservoir.

Nadat het water ververs werd, moet u controleren dat het wateraanzuigbuisje (O) in het reservoir zit. Wij raden aan elke 3 maanden een mengsel te gebruiken voor kalkverwijdering dat speciaal geschikt is voor espressomachines volgens de voorschriften in het hoofdstuk ONTKALKING.

Op de ketel zit een kraan die de druk constant moet te houden. Daarom is het mogelijk waterdruppels te zien lekken uit de filterhouder (G).



THE E.S.E. SYSTEM

The X6 espresso machine uses the EASY SERVING ESPRESSO (E.S.E.) system: for it to operate properly it is necessary to use the E.S.E. servings, which are easily recognisable from the brand name printed on the packets, the same one that is shown on the espresso machines. The E.S.E. system guarantees a series of benefits: the quality of the espresso coffee always remains constant, irrespective of the consumer's skill in making it. It is easy to use and very fast, and the system is extremely easy to clean.

IMPORTANT SAFETY MEASURES

When using electrical appliances, basic safety precautions should always be taken, including the following:

- Read the instructions carefully
 - Never touch hot surfaces. Use handles and knobs
 - To protect against fire, electric shock and injury to persons do not immerse cord, plugs or machine in water or other liquid
 - The machine must not be used by children
 - Unplug from power socket:
 - *when the appliance is not in use
 - *before cleaning
 - *the water tank is being filled.
- Before unplugging, make sure that general switch (A) is off or pressed out.
Allow to cool before putting on or taking off parts and before cleaning the appliance
- Do not operate any appliance that has a damaged power cord or plug or has given signs of malfunctioning, or has been damaged in any way. Return the appliance to the nearest authorised service facility for checking or repairs
 - The use of accessory attachments that are not recommended by the appliance manufacturer may cause fires, electric shocks or injuries to people
 - Do not use outdoors
 - Do not leave power cord to hang over edge of table or counter
 - Do not place the appliance on electric or gas burners, or in a hot oven
 - Do not use the appliance for anything other than its intended use
 - This machine is designed to "make espresso coffee" and to "heat beverages": take care not to scald yourself with jets of water or steam or from improper use
 - After removing the packaging, make sure that the machine is in good conditions. Should there be any doubt whatsoever, do not use the appliance and contact a qualified person
 - This appliance is intended for household use only. Any other use is considered improper and thereby dangerous
 - The manufacturer shall not be held responsible for any damage deriving from improper, incorrect or unreasonable use
 - Should there be any fault or malfunction, switch the machine off and do not tamper with it. Contact only Technical Assistance Centres that are authorised by the manufacturer for any repairs and ask them to use original spare parts only. Failure to do so will compromise the safety of the appliance
 - Place the appliance on a work top away from water taps and basins
 - Check that the electrical mains voltage corresponds to that indicated on the plate. Connect the appliance only to an earthed power socket with a minimum rating of 6A at 230 VAC and a 12A rating at 110 VAC
 - The manufacturer shall not be held responsible for any accidents caused by failure to provide an earthing system or non compliance with the laws in force
 - Should there be any incompatibility between the socket and the appliance plug, have the socket replaced with another of a suitable type by a qualified person
 - The machine must not be installed in an environment with a temperature lower than or equal to 0°C (if the water freezes, the appliance could get damaged) or exceeding 40°C
 - KEEP THESE INSTRUCTIONS IN A SAFE PLACE

Caution: If limescale is not removed regularly - as outlined in the chapter on DESCALING - it is imperative that this is done by a service centre.

MACHINE INSTALLATION AND OPERATION

Before connecting the machine to the electrical mains, read the safety rules outlined in the previous chapter with care.

Make sure that switches (A), (B) and (C) are pressed in, that the steam knob (I) is closed (fig.1) and that the machine is unplugged from the electrical mains.

Insert the filter-holder (G) (fig. 2).

Remove tank (R), wash it, fill it with cold water and replace it in the machine (fig. 3).

Make sure that the intake pipe (Q) is immersed in the water.

Connect the machine to the power supply.

SWITCHING ON

Make sure that there is water in the tank.

Switch the machine on by pressing in switch (A). Make sure that the red light (D) (fig. 4) comes on. If a repetitive acoustic signal is given every second, flip the coffee and steam switches upwards.

When the machine is first switched on, the thermometer pointer (F) starts to go up until it reaches the steam zone and then it returns to the coffee zone. After a few minutes, the green light (E) (fig. 5) comes on to indicate that the operating temperature has been reached and there is a short acoustic sound. Should the lights or the rapid acoustic signal (5 impulses per second) fail to come on consult the chapter on TROUBLESHOOTING.

NOTE: If the machine is being used for the first time or if it has been inoperative for a lengthy period, flushing is recommended by running water through the filter-holder several times (fig. 6).

COFFEE PREPARATION

Foreword: the X6 machine has been designed to provide the best coffee using an Illy E.S.E. coffee pod as shown in figure 7.

If a different serving is used, remove the excess paper, leaving a 5 mm border around the coffee pod; otherwise technical inconveniences may arise and water may leak from the extraction group.

Make sure that the machine ready light (E) comes on and switch (C) is in coffee position (out) (fig. 8).

Remove filter-holder (G), place the serving in the centre of the filter-holder (fig. 9), fit filter-holder in the brewhead and turn to the right until it is aligned with the type of coffee required.

In fact, the machine is fitted with the innovative extraction group >TRIO that allows a mild coffee (fig.10A), normal coffee (fig.10B) or extra-strong coffee (fig. 10C) to be prepared in the best possible way, depending on how the filter-holder is positioned.

Press in switch (B) and once you have the required amount of coffee press out switch (B).

When the operation has been completed, remove the filter-holder and then the used serving by turning the filter-holder upside down and tapping the edge on the rubber used serving dump (fig. 11).

To prepare other coffees, repeat the entire sequence.

Before switching off the machine or after each use, empty the filter-holder, put it back in the brewhead and flush it with hot water so as to remove any residues.

Caution: Should you forget to switch the water off, the machine will automatically switch the pump off after about two minutes and an acoustic signal will come on every second; to reset operation, simply press out switch (B).

Do not use distilled or demineralised water to prepare coffee.

Caution: If the machine has been on for several hours without any coffee having been prepared, you may notice a few problems in getting it restarted (button B). Simply open the steam knob (I) for a few seconds, after having pressed the coffee button (B), and the machine will restore its normal operation.

STEAM GENERATION TO MAKE A CAPPUCCINO

To make a cappuccino, after having prepared the coffee, pour some cold milk into a metal recipient and follow the instructions below.

Make sure that the filter-holder has no serving in it.

Press switch (C) in steam position; the machine ready light (E) will switch off and the thermometer temperature indicator (F) will start to go up (fig. 12).

When the machine is ready, a short acoustic sound will be given and the green light will come on again; turn the steam knob (I) anti-clockwise, allow the residual water to flow out of the pipe until steam is released, then close the steam valve.

Place the milk recipient under the steam wand (J) (fig.13) and turn the steam knob (I) anti-clockwise.

The small hole (K) on the steam wand will take in the necessary amount of air to create a froth for the cappuccino; therefore make sure that it is not covered by the milk.

Once the desired amount of froth has been achieved, close the steam valve and flip switch (C) in coffee position (OUT) (fig.14)

Pour the milk and froth in the cup containing the coffee (fig. 15).

Clean the cappuccino spout (K) from all milk residues (fig. 16) avoiding direct contact with the hands at all times.

CAUTION: Contact with the wand (J) may cause serious burns.

COFFEE PREPARATION AFTER STEAM DISPENSING

It is very important to avoid making an espresso immediately after steam has been dispensed, as the machine is still too hot and this could compromise the flavour.

Press selector switch (C) from steam position (in) to coffee position (out); light (E) goes off for a few minutes giving the machine a little time to cool down; when the boiler has reached a suitable temperature, the light comes on again and coffee can be prepared once again.

If you wish to reduce the temperature of the machine quickly and obtain a perfect espresso, follow the instructions below:

1. Make sure that the empty filter-holder is inserted in the brewhead and switch (C) is in coffee position (out). (fig.14)
2. Turn on coffee switch (B), so that the water flows into a recipient until a brief acoustic signal is given and the green light comes on again. (fig. 17)
3. The boiler has again reached a suitable temperature to prepare an espresso coffee.

CAUTION: If switch (C) is in steam position (pressed in), coffee switch (B) does not work. (fig. 18)

HOT WATER DISPENSING

Hot water is dispensed through the steam wand (J).

Proceed as follows:

1. Make sure that coffee switch (B) and steam switch (C) are pressed out and the machine ready light (E) is on
2. Place a recipient under the steam wand
3. Turn the steam knob (I) anti-clockwise and press in the water/coffee switch (B) (fig. 19)
4. Dispense the required amount of hot water
5. Press out water/coffee switch (B) and turn steam knob (I) clockwise (fig. 20).

CLEANING AND MAINTENANCE

For correct operation and a high quality standard accurate cleaning of the machine is recommended on a regular basis.

Procedures to be followed with cold and disconnected machine:

- water tank cleaning
- filter-holder cleaning; NB: cleaning and removal of any solid residues is more accurate if the filter is removed by means of the screw (fig. 21)
- steam wand cleaning; NB: remove any milk residues on the wand, the air intake hole and the steam outlet hole with precision
- drip tray cleaning
- grate cleaning.

Should there be any water leak from the filter-holder when preparing coffee, replace the O-R seal by removing it from its seat (fig. 22) and inserting the new one provided (T) (fig. 23). To clean the plastic filter-holder release it from the handle. To do this, turn the used serving container (U) upside down and press the spout in the hole, the filter will automatically drop out (fig. 24).

Procedures to be followed with machine on:

To remove fatty residues of coffee from the extraction group compartment, which can spoil the aroma and taste of your espresso if they deposit and age, clean the machine every 30 days using a cleaning tablet to dissolve such residues. A sample of this product can be found inside the package.

Proceed as follows:

1. Remove the filter-holder handle (G) from the machine
2. Place a tablet in the filter
3. Replace the handle (G) with the tablet in the machine
4. Position a recipient beneath the filter-holder, turn on the coffee switch (B) for 30 seconds and wait 60 seconds before turning on the coffee switch again. During this 60-second break, turn the handle to the left and to the right and vice versa, several times to clean the seal as well
5. Repeat point 4 six times
6. Once the 6 cycles have been completed, make sure there are no tablet residues in the filter-holder
7. If there are any residues, make sure they are removed by releasing the filter-holder from the machine, and washing it with hot water by turning on coffee switch (B)
8. Turn off coffee switch (B)
9. Replace the filter-holder handle (G) in the machine

Important:

Remember to keep the steam pipe clean from any milk residues both inside and outside the holes.

Clean the cappuccino maker immediately after every use by means of a sponge. The holes can be cleaned using a pin (fig. 16).

At night dip the filter-holder in a recipient filled with water to keep it clean.

DESCALING

The need to remove limescale depends on the type of water used, the hours of machine operation and the number of coffees made. The following table contains a few indicative values relating to daily use.

Limescale content	Descaling
From high to very high	every month
Average	every 2 months
Low	every 3 months

Do not use distilled or demineralised water to prepare coffee.

CAUTION: The use of our descaling product (fig. 25) is recommended. If limescale removal is not performed, it could cause defective operation, which is not covered by the warranty. Vinegar, lye, salt, formic acid damage the machine!

Descaling procedure:

Dilute the contents of a sachet in 1 litre of water. Pour the solution in the water tank. Switch on the machine and flush the equivalent of 2 to 3 cups. Wait 15 minutes and flush 2 or 3 cups of solution at regular intervals until the water has finished. Repeat the operation until all the solution has been used up. Then wash the tank, fill it with fresh water and flush again with clear water about ten times so that the boiler is completely free from any residues. Caution: if descaling is not carried out regularly, it must be performed by an authorised assistance centre.

TECHNICAL CHARACTERISTICS

Body material:	ABS
Internal boiler material:	Brass
Pump:	18 bar
Weight without packaging:	6 kg
Voltage:	230 V, 50 Hz (EU); 120 V, 60 Hz (USA)
Power:	1050 W (EU); 1100W (USA)
Tank:	1.2 litres

Electronic high-precision thermostat, cup warmer, steam and hot water, automatic boiler filling.

The manufacturer reserves the right to make modification or improvements without prior notice.

LIMITED WARRANTY CONDITIONS

The warranty does not cover repairs caused by:

- Faults due to limescale or non regular descaling
- Faults due to operation with different power supply to that indicated on the data plate
- Faults due to improper use or use not conform to the instructions
- Faults due to internal modifications made to the machine.

The cost of repairs on machines that have been previously carried out by non-authorized assistance centres shall be at customer's full expense.

If the machine is kept on without having filled the boiler with water any damage caused will not be covered by the warranty.

Moreover:

- Do not tap filter-holder on the drip grate (L) or body
- Do not put the drip tray (M) in the dishwasher
- Keep the internal part of the tank holder dry at all times.

Non observance of these points could create problems to the body that are not covered by the warranty.

TROUBLESHOOTING

PROBLEM	SOLUTION	PERSISTENCE OF THE PROBLEM
- Slow acoustic impulses (1 per second)	If this occurs when the machine is switched on: press out the coffee/hot water switch (B) and steam switch (C). If this occurs when the coffee or hot water is dispensed, press out the coffee/hot water switch (B)	Contact assistance
- Rapid acoustic impulses (5 per second)	Carry out the following operations: switch off the machine; fill the water tank; place a recipient under the steam wand and open the steam valve; switch on the machine; wait for water to flow out of the steam wand; close the steam valve; wait for the green light (E) to come on	Contact assistance
- Coffee has a foul taste	The machine is dirty: see chapter on CLEANING AND MAINTENANCE	Contact assistance
- The machine does not dispense coffee	Press out the coffee/hot water switch (B) case a) no water in the tank: fill the tank with water; put a recipient under the steam wand and open the steam valve; press in the coffee/hot water switch (B); wait for water to flow out of the steam wand then close the steam valve; check that coffee dispensing is restored. case b) steam switch (C) is pressed in (steam): press out; refer to chapter on COFFEE PREPARATION AFTER STEAM DISPENSING case c) when the machine has been on for a lengthy period without dispensing any beverage: open the steam valve and press the coffee button (B) until water comes out of the steam pipe, then close the valve and make coffee regularly	Contact assistance Contact assistance
- When the valve is opened, no steam is produced	Check that switch (C) is in down position; Check that light (E) is on; Switch off the machine by means of general switch (A); Wait for it to cool down (at least one hour). Remove any obstruction in the steam hole	Contact assistance
- Water leak inside the machine	Switch off the machine. Disconnect the machine plug from the mains	Contact assistance
- Steam is dispensed but the milk does not froth	Remove any obstructions in hole (K); Make sure that the switch (C) is pressed in and that light (E) is on	Contact assistance
- Water leaks from the group when dispensing	Switch off the machine and disconnect the power cord. Wait for the machine to cool down. Remove any solid residues from the bottom of the boiler. If the problem persists: replace the circular rubber seal, following the indications given in chapter CLEANING AND MAINTENANCE	Contact assistance
- When the machine is switched on light (D) does not come on	Check the status of the domestic electric mains protection switches. Check the connection of the electrical cord to the machine. Plug in the electrical cord to the mains again	Contact assistance

RECOMMENDATIONS

To obtain a top-quality espresso, remember to:

- warm up the cups before using them (on the cup warmer or using hot water)
- prepare the coffee only when the green light comes on and switch (C) is in up position
- dispense a small amount of water after use to remove coffee residues from the group
- switch on the machine at least 20 minutes prior to use
- change the water in the tank at least once a week

Moreover, the use soft water is recommended so as to reduce the amount of limescale deposits in the machine.