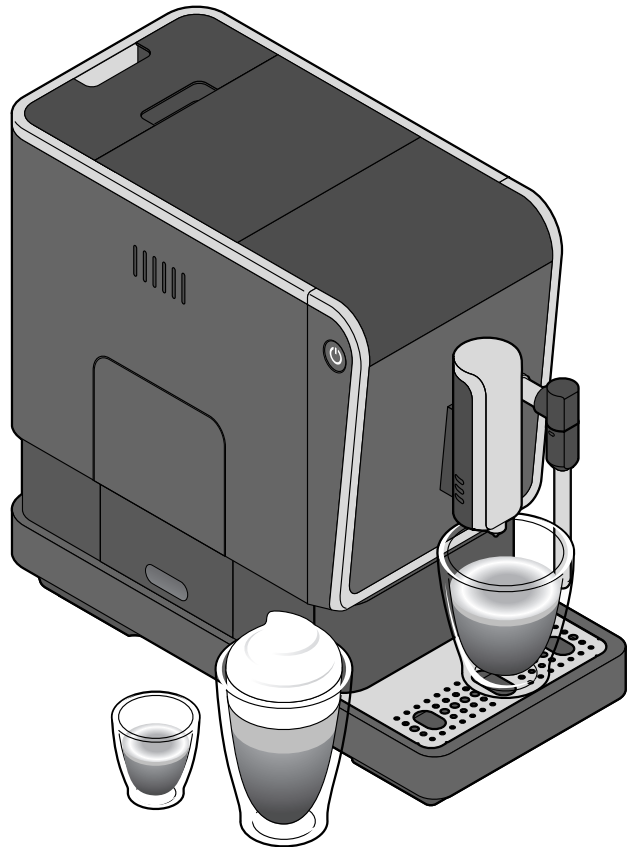




Fully Automatic Coffee Machine Esperto Latte



en Original instructions for use and warranty

Dear Customer

The fully automatic coffee machine by Tchibo allows you to enjoy the perfect espresso, caffè crema and delicious milk specialities such as cappuccino and latte macchiato. You will have no problems with this fully automatic coffee machine created by coffee experts – it is perfectly designed for use with our Tchibo coffees. Check out www.tchibo.de/kaffeeguide for your favourite coffee and useful tips on making coffee with the fully automatic coffee machine.

We hope you will be entirely satisfied with this product.

Your Tchibo Team



We check every machine carefully prior to delivery 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.

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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 indicates additional information.

Intended use

The coffee machine has been designed for the following purposes:

- Preparing espresso and caffè crema from whole (unground), roasted coffee beans.
- Preparing milk specialities.
- It has been designed for use in households or for similar applications, such as
 - in shops, offices or similar work spaces,
 - agricultural buildings,
 - by customers in hotels, motels, bed and breakfasts 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 are not permitted to use this machine. Keep the machine and its connection cable away from children under the age of 8 and animals.
- This machine can be used by children aged 8 years and up as well as by persons with reduced physical, sensory or mental capabilities, or who lack experience 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 clean the machine unless they are over 8 years of age and are supervised in doing so. The 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 comes loose, keep it away from children. In the case 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, the mains plug or the 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 using a water jet and do not set it up anywhere where it could 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 itself, the connection cable or the 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 connection 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 malfunction occurs,
 - ... if the machine will not be used for any length of time,
 - ... before cleaning the machine.
 Always pull on the plug, not the connection cable.
- To disconnect the machine from the mains completely, remove 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 these instructions as well as the relevant cleaning utensils to clean the machine. The use of other cleaning agents can lead to health hazards.

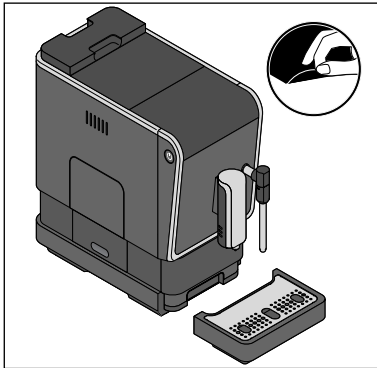
WARNING – risk of scalds/burns

- Hot steam and hot water can cause scalding. Never expose any part of the body to the steam or hot water jet. Do not touch any hot parts of the machine, such as **the steam wand or the metal on the frother nozzle**. Only use the steam/froth functions when a suitable, heat-resistant container has been placed under the frother nozzle.
- 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.
- The surfaces of the heating element stay warm after use.
- If there is too little water in the tank while the machine is brewing coffee, 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.

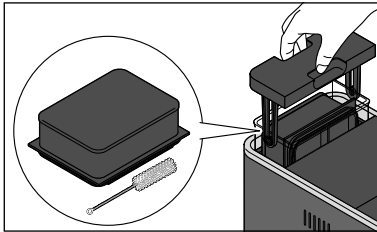
CAUTION - risk of injuries or material damage

- 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 the machine indicates that this is necessary.
 - To move the machine, always hold it by the outer casing.
 - Place the machine on a solid, level and 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 immediately 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 the machine is put on to ensure 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 underneath 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).

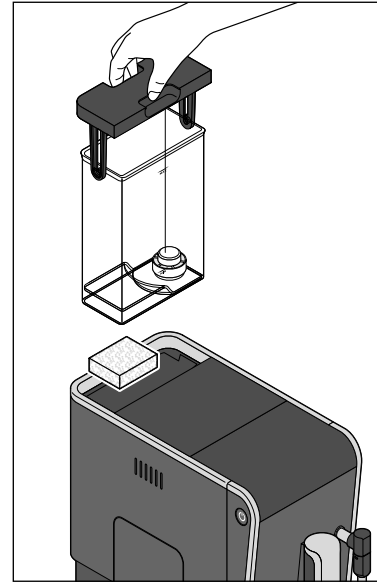
Removing protective films and packaging materials



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

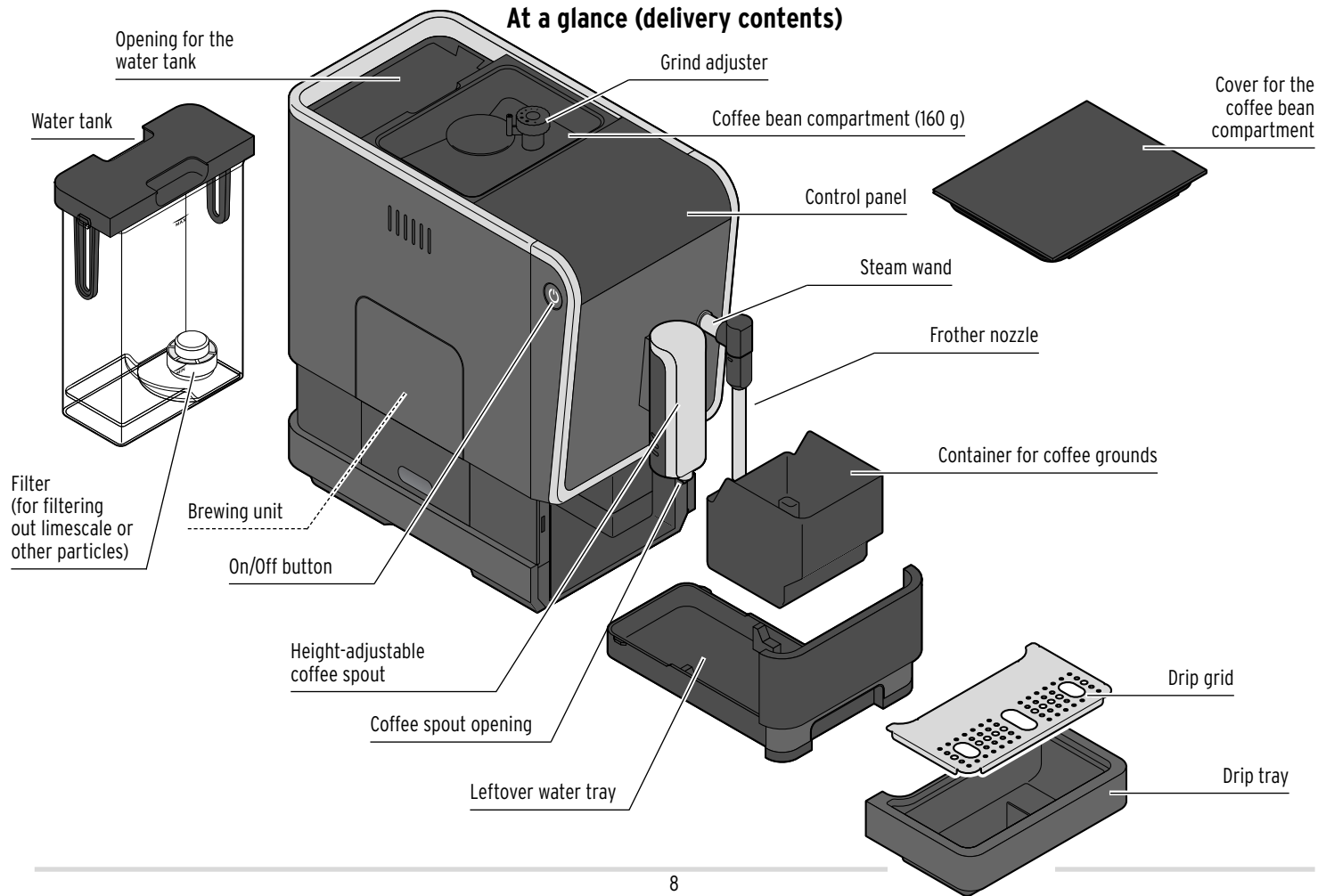


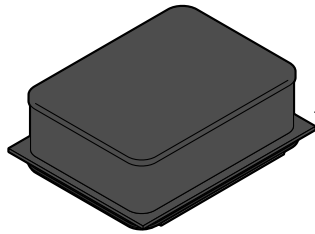
3. Pull the water tank up and out. In the water tank you will find the cleaning brush and extension piece for the coffee bean compartment. Remove both from the tank.



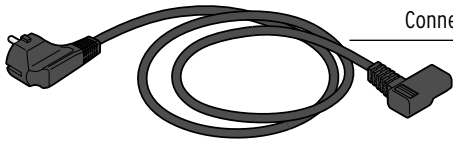
4. Remove the transport protection piece underneath the water tank.
5. Clean the water tank with a little washing-up liquid. Then rinse it out thoroughly under running water and dry it.
6. Reinsert the water tank in the machine and push it down as far as it will go.

At a glance (delivery contents)

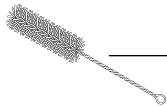




Extension for the coffee bean compartment



Connection cable



Cleaning brush



Cleaning needle

Control buttons (white)

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



Make espresso



Make caffè crema



Double beverage amount



Intense* function



Froth milk / dispense hot water

Warning lights (orange)

i The warning lights only light up when the machine requires maintenance.



Refill water



Refill beans



Empty coffee grounds



Brewing unit



Descalc



Hot water

Initial operation - prior to first use

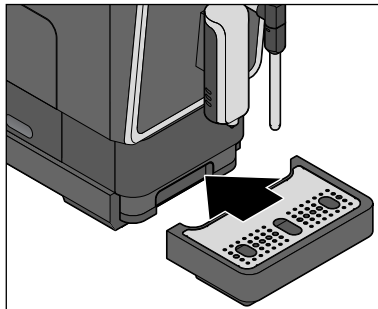
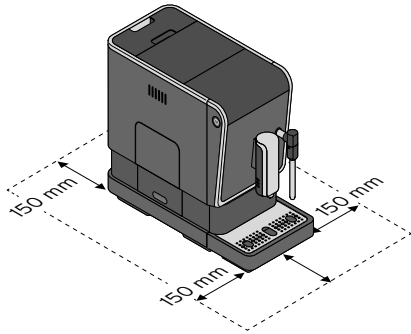
1. Set up the machine...

... on a level worktop or surface that is not sensitive to moisture.

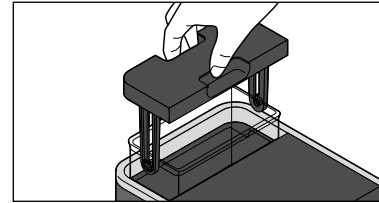
... close to a wall socket. The length of the connection cable is approx. 80 cm.

... at a distance of at least 1 m away from hot, flammable surfaces (hobs, ovens, radiators, etc.).

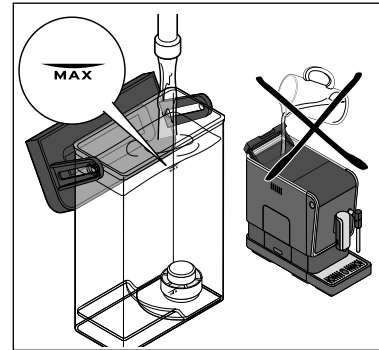
... at a distance of at least 150 mm away from walls.



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.



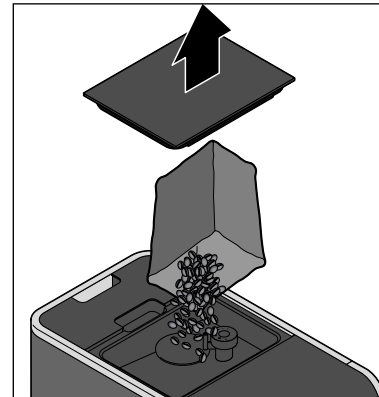
3. Pull the water tank up and out of the machine.



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

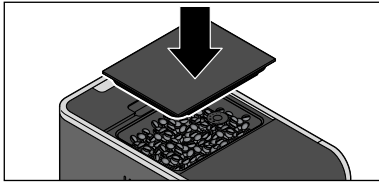
Never fill water directly into the tank while the water tank is still in the machine!

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

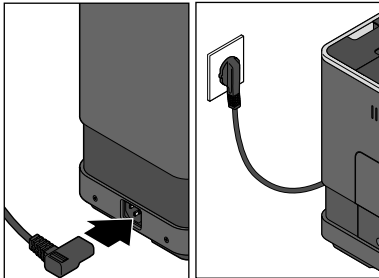


5. Remove the lid from the coffee bean compartment.

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").

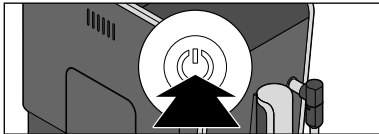


7. Place the lid back on the coffee bean compartment. Press the lid all the way on so that the aroma protection seal can optimally protect the aroma of the coffee beans.



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.

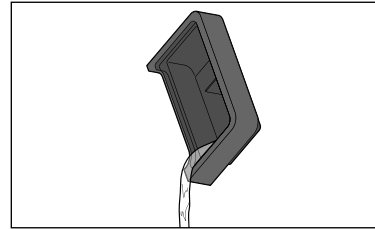


The coffee buttons will flash and the machine will begin to heat up.

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



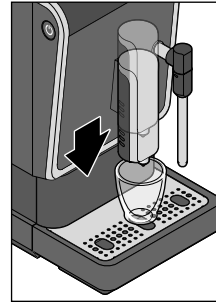
The machine is ready for use as soon as all the buttons are lit up continuously.



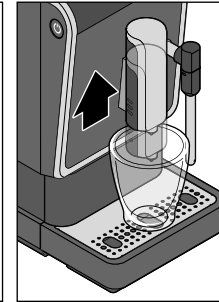
11. Pour out the water in the drip tray if necessary.

Adjusting the height of the coffee spout

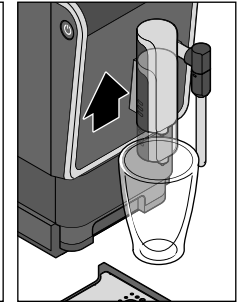
You can adjust the height of the coffee spout to match the size of the cup.



For espresso cups, slide the coffee spout down.

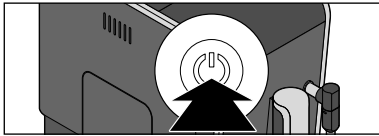


For large cups, slide the coffee spout up.



For tall glasses, slide the coffee spout up as far as it will go and remove the drip tray.

Making coffee



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

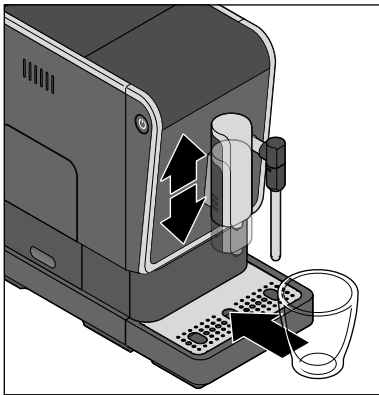


The coffee buttons will flash and the machine will begin to heat up.

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



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 an empty 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 the flavours to develop fully. This process can be identified by the short pause at the beginning of the brewing process.

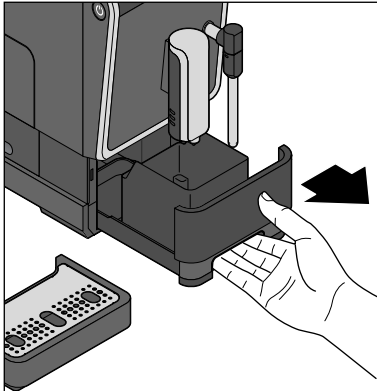
▷ If you would like to stop the brewing process prematurely, press the same coffee button again while brewing.

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

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



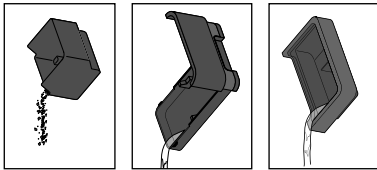
When the container for the coffee grounds is full (after 10 brewings), the "Empty coffee grounds" symbol will light up.



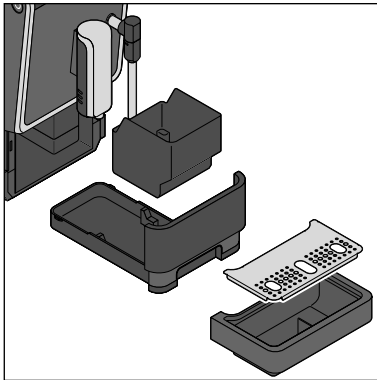
5. Empty the leftover water tray, the container for the coffee grounds and the drip tray regularly:

Remove the drip tray.

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




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



7. Then reinsert all parts into the machine.

Preheating the cup

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

 The hot water that is dispensed is only suitable for heating the cup. It is NOT suitable for making tea or other instant beverages!

1. Place an empty cup under the frother nozzle.
2. **Press and hold** the steam button until...



... the symbol for "Hot water" is shown continuously in the top section of the display.



3. Briefly press the steam button once. The LED ring on the steam wand will light up. Hot water will run into the cup below.



4. As soon as the required amount of water has run into the cup, press the steam button again to stop the flow of water. If you do not press the steam button again, the machine will stop dispensing hot water automatically after approx. 250 ml.

5. Pour the water away.

The process for preheating the cup is complete. You can now make your coffee.

Frothing milk

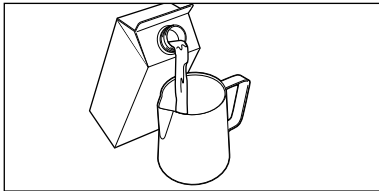


WARNING - risk of scalds/burns

• Hot steam and hot water can cause scalding. Never expose any part of the body to the steam or hot water jet. **Do not touch any hot parts of the machine, such as the steam wand or the metal on the frother nozzle.** Only use the steam/froth functions if a suitable, heat-resistant container has been placed under the frother nozzle.



- The amount and quality of the milk froth produced depends on many factors: the fat content of the milk, whether it is fresh or UHT milk, the temperature of the milk and the chosen brand.
- Use chilled milk with a fat content of at least 1.5% (or semi-skimmed). Warm milk is more difficult to froth.
- When frothing the milk, make sure that it does not become too hot, as the froth will separate again at high temperatures.
- If you interrupt the heating process for frothing milk, a small amount of hot water may be emitted from the frother nozzle.



1. Fill a cup or small jug one third full with cold milk.



2. Briefly press the steam button once.



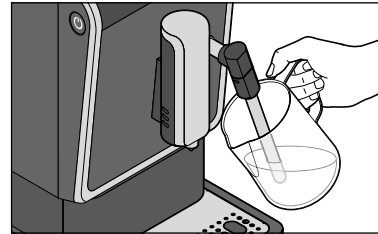
The LED ring on the steam wand will flash and the heating process for frothing milk will begin.

▷ Press the steam button again to interrupt the heating process.



You will hear two beeps when the machine is ready for frothing milk. The LED ring on the steam wand will light up continuously...

... and the steam button will flash.



3. Hold the container under the frother nozzle, ensuring that the frother nozzle is deeply immersed in the milk. While frothing milk, the frother nozzle must always stay below the milk's surface!



4. Briefly press the steam button once. The machine will begin frothing milk after a few seconds.



5. As soon as the right amount of froth has been produced, press the steam button again to stop the milk frothing process.

If you do not press the steam button again, it will stop automatically after approx. 90 seconds. The milk froth is now ready to use. You can make your coffee right away.

Cleaning the frother nozzle

Do not wait too long before cleaning the steam wand and frother nozzle. It will be difficult to remove any residues later on (see chapter titled "Cleaning").




WARNING - risk of burns due to hot machine parts

- Steam wand and frother nozzle remain hot after use. Do not touch them with your bare hands. Always wear oven gloves or something similar.

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.

-  If you wish to make the coffee stronger, press the "Intense+" button in addition to the "2x" button before you press one of the coffee buttons to start making coffee.

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 in addition to the "Intense+" button before you press one of the coffee buttons to start making coffee.

Adjusting the amount of beverage

You can change the default settings for the amount of beverage 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.



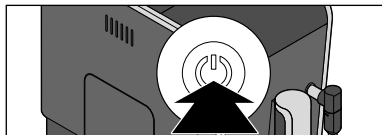
3. As soon as the coffee starts being dispensed, **press and hold** the coffee button.
4. Release the button as soon as the desired quantity has been dispensed into the cup.

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

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

Restoring the factory settings

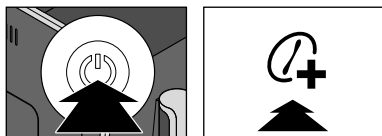
You can restore the original settings for the water quantity.



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



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



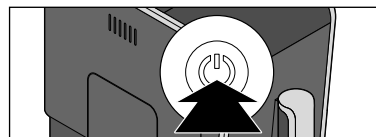
3. Press and hold the On/Off button and the "Intense" button for approx. 5 seconds until you hear 2 beeps.
4. Release the buttons.

The factory settings for the water quantity have been restored

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.

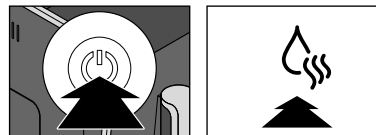
You can customise the rinsing process so that it starts every time you switch on the machine:



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.

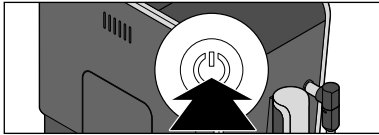
The automatic rinse will now start every time you switch on the machine.

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

Adjusting the grind setting

CAUTION - material damage

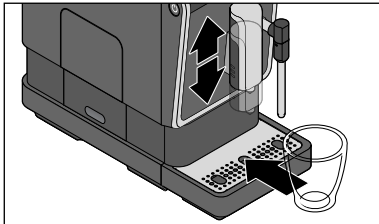
- Grind settings may only be adjusted while the grinder is in operation.
- Adjust the grind settings in small increments and observe the changes after 1 - 2 cups of coffee before making any more adjustments.



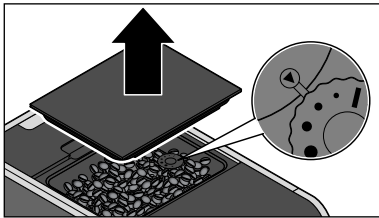
1. Press the On/Off button to switch on the machine.



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



3. Place a cup under the coffee spout.



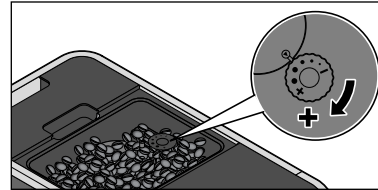
4. Remove the lid from the coffee bean compartment.
The grind adjuster is located in the coffee bean compartment. It has been preset to level 2 as default.

Increasing the coarseness of the grind

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



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 a larger dot •.

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.



5. Press one of the two coffee buttons, e.g. Caffè Crema.



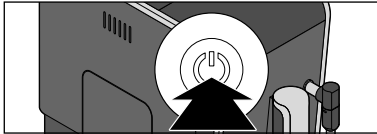
6. **While the coffee is being ground**, turn the grind adjuster anticlockwise towards a smaller dot •.



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

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 is lit up continuously, the machine will switch off after 10 minutes.

If the Caffè Crema button is lit up continuously, the machine will switch off after 20 minutes.

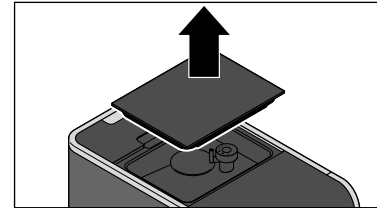
If the "2x" button is lit up continuously, the machine will switch off after 30 minutes.

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

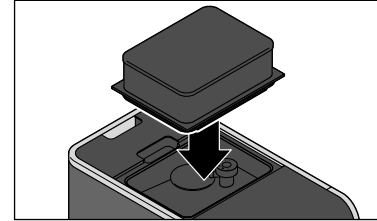
2. Press the button with your preferred switch-off time.

Extension for the coffee bean compartment

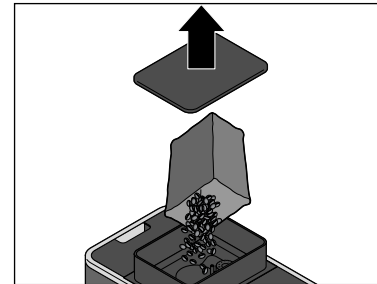
You can increase the capacity of the coffee bean compartment from 160 g to 300 g. Proceed as follows:



1. Remove the lid from the coffee bean compartment.



2. Insert the extension into the opening of the coffee bean compartment as illustrated. Press 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 in so that the aroma protection seal can protect the aroma of the coffee beans.

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.

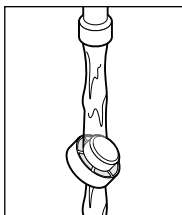
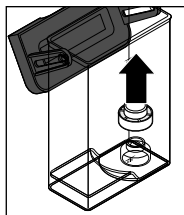
Cleaning the casing

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



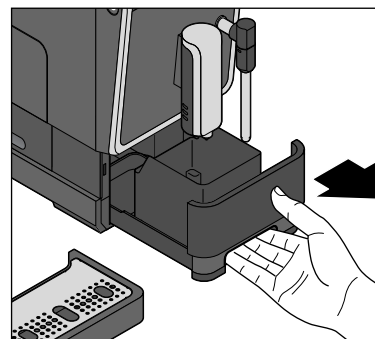
The filter in the water tank can be taken out in order to remove limescale, etc.

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

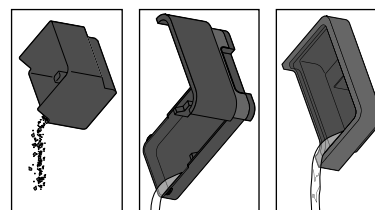


Rinse the water tank under running water daily. This will prevent limescale deposits or other particles clogging the filter on the bottom of the water tank.

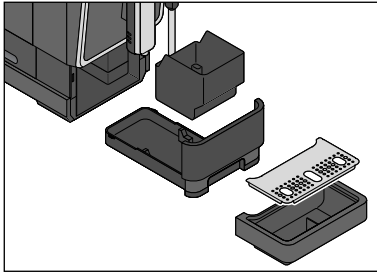
Cleaning the leftover water tray, the container for the coffee grounds and the drip tray/grid



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



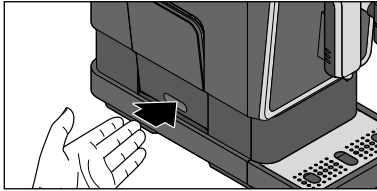
3. Empty the container for the coffee grounds, the leftover water tray and the drip tray as necessary.
4. Wash all parts using a washing-up liquid. Dry all parts thoroughly. These parts are not dishwasher-safe.



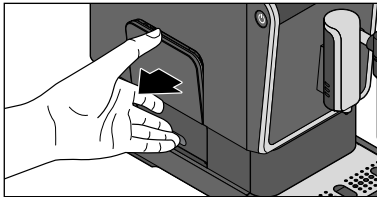
5. Reinsert all parts into the machine.

Cleaning the brewing unit

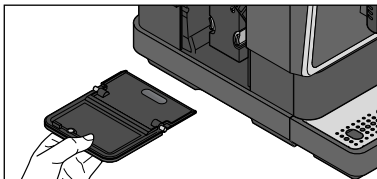
You should clean the brewing unit once a week.



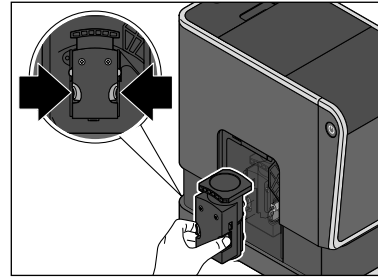
1. Press on the lower part of the brewing unit cover as illustrated.



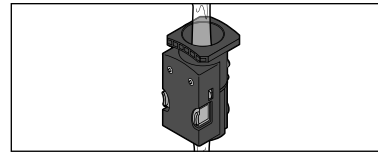
2. Take hold of the cover at the top...



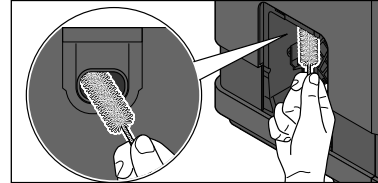
... and pull it off the machine.



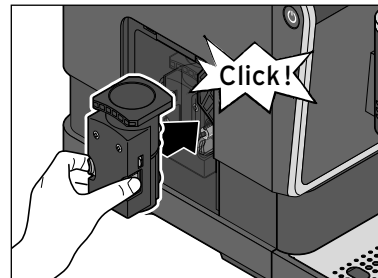
3. Firmly press and hold the two orange-coloured buttons and pull the brewing unit straight forwards out of the machine.



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



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



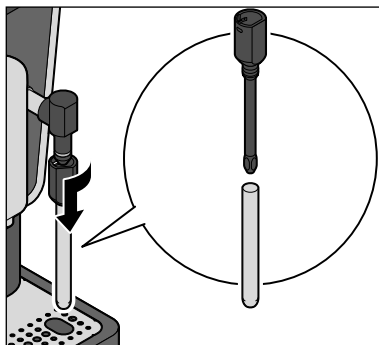
7. Press the brewing unit back into the machine using some force, and **without pressing the orange-coloured buttons**. You should hear and feel the brewing unit lock into place.
8. Place the cover back in front of the brewing unit. It is held in place by magnets.

Cleaning the steam wand and frother nozzle

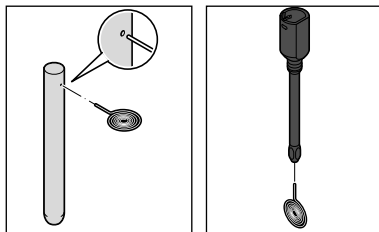


WARNING - risk of burns due to hot machine parts

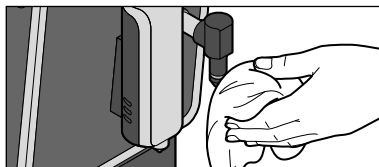
- The steam wand and frother nozzle remain hot after use. Allow the machine to cool fully before cleaning it.



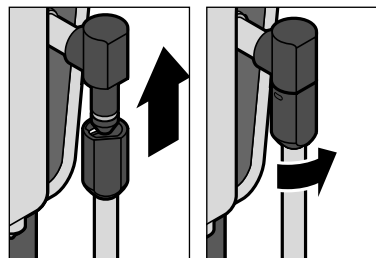
1. Turn the frother nozzle clockwise as illustrated and pull it down and off.
2. Remove the metal tube of the steam nozzle by pulling it downwards.
3. Rinse the frother nozzle and the metal tube thoroughly.



4. You can also clean the air intake opening in the metal tube and the outlet opening of the frother nozzle using the cleaning needle provided.



5. Wipe the steam wand clean.
6. Reassemble the frother nozzle.



7. Slide the frother nozzle onto the steam wand as far as it will go and then turn it anticlockwise as far as it will go.

Descaling

CAUTION – damage to the machine due to limescale deposits

- **Descal 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.

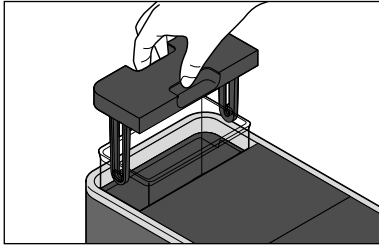


The descaling process cannot be interrupted. However, if it is interrupted (e.g. due to a power outage), it must be completed the next time the machine is switched on. The machine will not be able to brew coffee again until the process is completed.

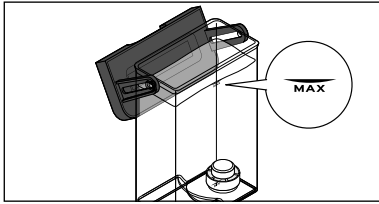


When the “Descal” symbol appears on the display, the machine needs to be descaled.

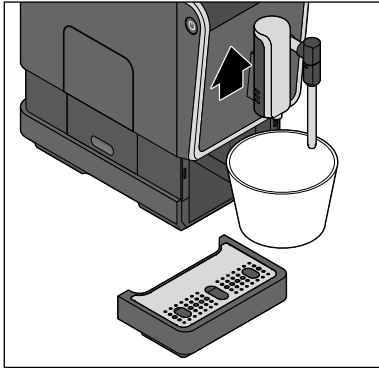
Descal the machine within the next few days. Do not wait any longer, otherwise so much limescale may build up that a descaling agent will no longer have any effect. **Descaling takes about 15 minutes.**



1. Press the On/Off button to switch the machine off if necessary.
2. Pull the water tank up and out of the machine.

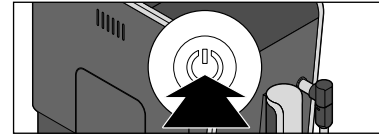


3. Pour a standard liquid descaling agent suitable for coffee and espresso machines into the empty water tank. Pour in water **up to the MAX mark**. Observe the manufacturer's instructions.



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

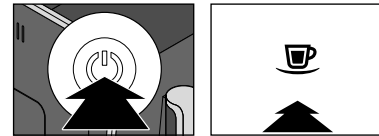
You will need to empty the container underneath several times during the descaling process.



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. At the same time, press and hold the On/Off button and the Espresso button for approx. 5 seconds until you hear 2 beeps.

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 approx. 50 ml is dispensed into the container below.



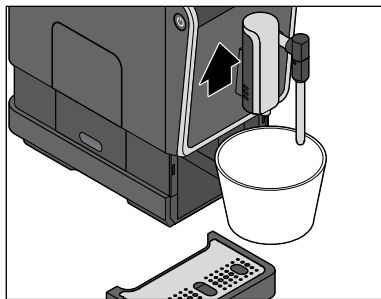
10. Pour out the descaling solution in time to ensure that the container does not overflow.

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

... the Espresso button will flash.

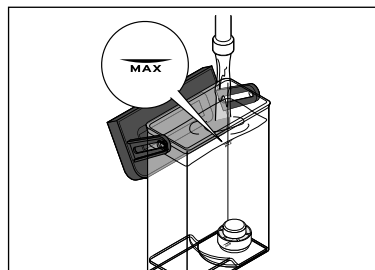
11. Remove the water tank from the machine.
12. Clean the water tank thoroughly as described in the chapter titled “Cleaning”, section “Cleaning the water tank”. The rinsing process will now begin.

Rinsing process



13. Place an empty container (with a capacity of at least 500 ml) under the coffee spout and the frother nozzle. 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.

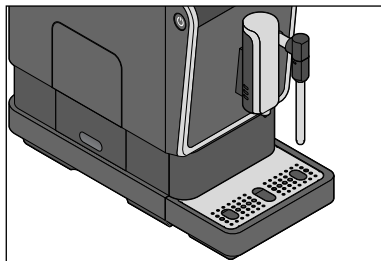
About half of the water in the tank is rinsed through the machine.

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.**

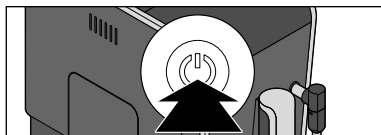
The descaling process is complete.

During a long period of non-use

If you will not be using the machine for a longer 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. Make sure that the drip tray is pushed fully into the machine and that the frother nozzle is pointing downwards as illustrated.



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



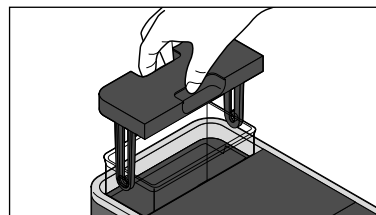
3. Wait until the machine heats up and all buttons light up continuously.



4. At the same time, press and hold both the On/Off button and the Caffè Crema button for approx. 5 seconds until you hear 2 beeps.
5. Release the buttons.



The "Refill water" symbol will light up.



6. Remove the water tank from the machine.

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 leftover water is caught in the drip tray.

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 reinsert it into the machine.

The pump starts automatically and continues with the brewing process.

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 inserted (correctly) 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 chapter titled “Cleaning”, section “Cleaning the brewing unit”).



The “Descale” 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 grind to a finer setting or use more beans to make your coffee. Press the “Intense” button before pressing the coffee button if necessary.

The coffee flows very slowly out of the coffee spout.

Adjust the grinder to a coarser setting.

When hot water is required, a large amount of steam is emitted from the frother nozzle before hot water dispensed.

If you have frothed milk shortly beforehand, it is normal for steam to be emitted first, and then hot water.

This cools the machine down to the required temperature for dispensing hot water.

The milk froth has too little volume or frothing takes too long.

Is the milk too hot, too old or has a fat content that is too high, etc.? Use cold milk (max. 1.5% fat or semi-skimmed).

Is the frother nozzle dirty?

Proceed as described in the chapter titled “Cleaning”, section “Cleaning the steam wand and frother nozzle”.

The machine is calcified. Proceed as described in the chapter titled “Descaling”.

When frothing milk, water is dispensed from the frother nozzle before steam is emitted.

If you have dispensed hot water in order to preheat a cup shortly beforehand, some residual water may be dispensed from the frother nozzle before steam is emitted. To make sure the milk does not become watery, you should first start the steaming process without any milk. Once only steam is emitted, stop the steaming process and then froth milk as described in the chapter titled “Frothing milk”.

The machine takes longer than usual to heat up. The coffee or hot water is only being dispensed in small amounts.

The machine needs to be descaled - even if the “Descale” symbol is not lit up. Proceed as described in the “Descaling” chapter.

Technical specifications

Product number:	377 042
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 this product complies with all basic requirements and the remaining relevant regulations of the following guidelines at the time of its being placed on the market:

- 2006/42/EG - Machinery Directive
- 2014/30/EU - EMC Directive
- 2009/125/EG - Ecodesign Directive
- 2012/19/EU - WEEE
- 2011/65/EU - Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment

TCHIBO GmbH - Überseering 18 - 22297 Hamburg -

The Tchibo logo, featuring the word 'Tchibo' in a stylized, cursive font with a small bird-like icon above the 'i'.

Tchibo GmbH
Quality Management

A handwritten signature in black ink, appearing to read 'Thorsten Tiedemann', written over a horizontal line.

Non-Food
Überseering 18
22297 Hamburg
Thorsten Tiedemann / Head of Quality Management


The complete Declaration of Conformity can be found by entering the product number (**377 042**) at www.tchibo.de/anleitungen.

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: 377 042

Service Form

Please fill out the form in capital letters and send it along with the product.

Product number

(please fill in)

Surname, first name

Street, no.

Postcode, city

Country

Tel. (daytime)

Email

Fault/Defect

Date of purchase

Date/Signature

Return checklist:

- Package the product well so that the machine is sufficiently protected.
- Secure any loose parts.
- Copy and include the proof of purchase.

If not covered by the warranty* :

(please tick box)

- Please send back the machine unrepai red.
- Please send a cost estimate.

*You will be responsible for the cost of returning any products which are not covered by the warranty.