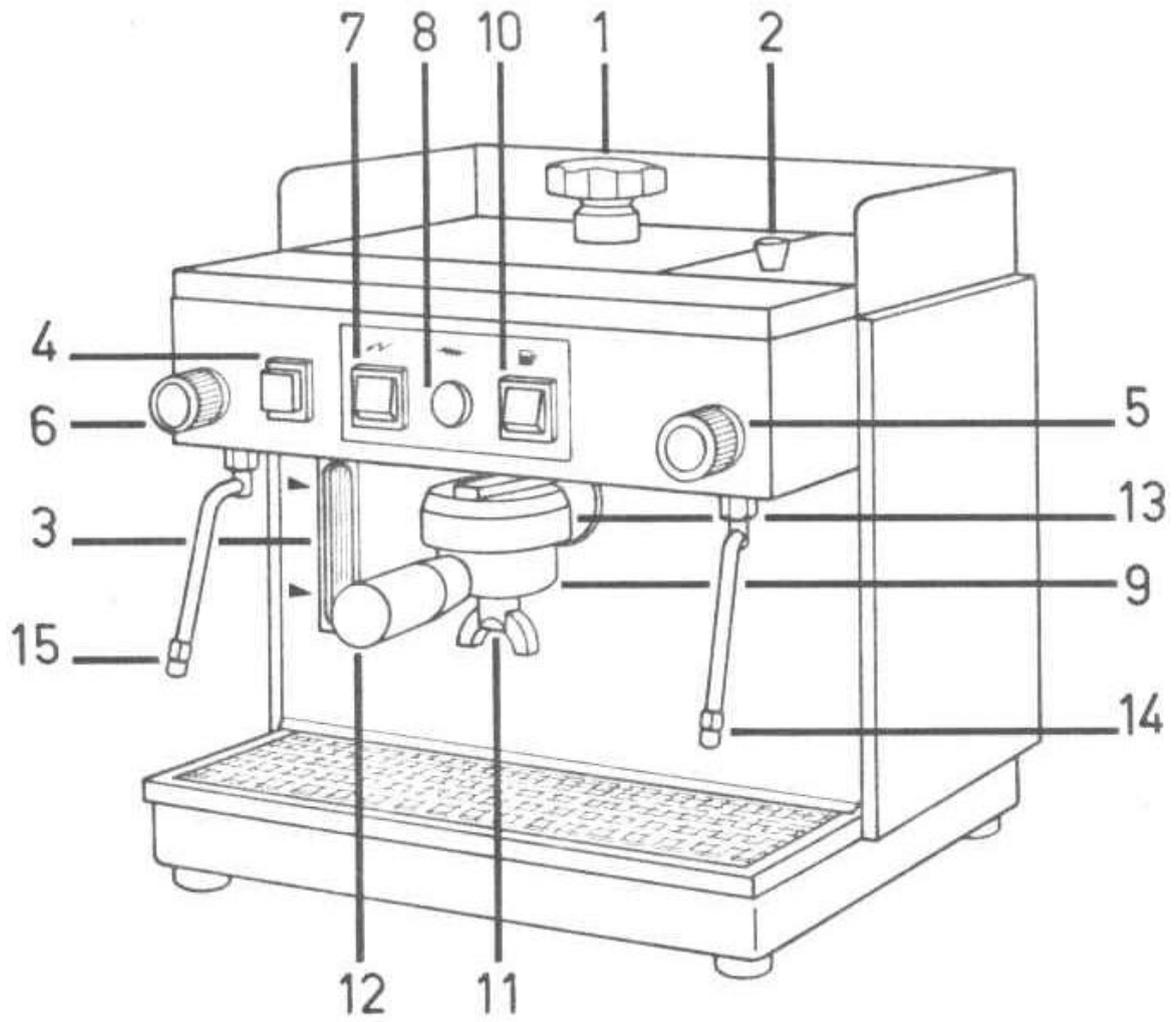


# CAFFAREX



## CAFFAREX

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PAY CAREFUL ATTENTION TO THE INSTRUCTIONS BEFORE USING THE MACHINE

### STARTING PROCEDURE

- Unscrew the boiler cap 1 and position the funnel d in the opening. Pour in cold water using the jug g at the same time checking that the water in the water level gauge 3 never exceeds the point indicated by the upper arrow as in the illustration. When the water has reached this point, stop pouring, remove the funnel d and screw the boiler cap 1 back on tightly. The boiler has now been correctly 3/4 filled and steam and hot water can be obtained.

Warning: when the machine is in use, before unscrewing the boiler cap 1 always turn off the machine by pressing the switch 7 and turn on the steam tap 5 releasing all the steam from the spout 14.

- Lift the lid 2 and fill the container to the top with cold water but without letting it overflow. Then close the lid 2. This water is for making coffee and for topping up the boiler,

- Plug in the machine and switch on by pressing the switch 7; this switch and the heating light 8 will light up.

Immediately, while the machine is still cold, carry out the following operations: place the jug g under the unit 13. Press the coffee switch 10: a little water should thereby be released from the unit 13; if by chance no water is released, unblock the pump by pressing the coffee switch 6 repeatedly but never keeping it pressed for more than 30 seconds at a time. Release enough water to fill about 1/4 of the jug, press the coffee switch 10 again and remove the jug g.

- Turn the steam pipe 14 outwards, place the jug g under the spout and turn on the steam tap 5. Wait for some steam to be released from the spout 14 of the steam pipe, then turn off the steam tap 5 and remove the jug g. The heating light 8 will go on and off at intervals. This shows that the automatic heating of the water in the boiler is in process: a pressure gauge controls the heat according to the pressure in the boiler, thereby keeping the water at a constant temperature while also saving on electricity.

- Before preparing the first coffee when the machine is used for the first time or after leaving it switched off for some time (during the night or a period of absence) it is necessary to heat the mechanical parts. To do this, fix the filter-holder 9 to the unit 13 by turning the handle 12 from left to right and placing the jug g under the spout 11. Then press the coffee switch 10 and release about a 1/4 jugful of water. Press again the coffee switch 10, remove the jug g and unhook the filter-holder 9 by moving it from right to left.

### TO PREPARE ESPRESSO COFFEE.

- Place the filter (a for one cup, b for two cups) in the filter-holder 9, Fill the filter with ground coffee using the spoon e and then press the coffee into the filter with the presser c. Fix the filter-holder 9 to the unit 13.
- Place one or two cups under the double spout 11. Press the coffee switch 10 and a delicious creamy coffee will be obtained. As soon as each cup contains the desired quantity of coffee, press the coffee switch 10 again, thereby interrupting the flow of coffee.
- If the coffee comes out too slowly, do not press the coffee into the filter so hard; if it still comes out too slowly, use less finely ground coffee.
- If the coffee comes out too fast and is not creamy, press the coffee into the filter more firmly; if the result is not better, use more finely ground coffee,
- If the coffee comes out of the double spout 11 unevenly, i.e. more from one spout than from the other, this is normal and does not depend on the machine. It may always happen or only from time to time. When it happens just move the cups while the coffee is coming out so that they get filled evenly.
- When the coffee switch 10 is pressed, a noise will be heard. It gradually lessens as the cup or cups are being filled. This is due to the pump and is normal; it will be even louder when water only is being released from the unit 13.

### TO PREPARE BREAKFAST COFFEE

Follow the same procedure as for espresso coffee. Simply release more coffee and use a larger cup.

### TO USE THE STEAM ...

Every time you use steam remember that:

1. The steam pipe 14 is usually hot. Touch it only with protected hands, e.g. with a damp cloth.
2. The steam pipe 14 can be moved horizontally. Place it in the position you find most convenient.
3. Before putting the steam pipe 14 into any liquid, always turn it on for five or six seconds otherwise the liquid may be partially sucked back into the boiler.

4. Before removing the spout 14 of the steam pipe from any liquid, you must switch off the steam tap 5, otherwise the liquid will spray out.

5. The steam pipe 14 must be cleaned with a damp cloth; release a little steam as you do so. This cleaning is necessary in order to prevent the formation of deposits on the end of the spout which, in time, prevent the regular flow of steam.

#### ... TO PREPARE HOT MILK WITHOUT FROTH

Pour the milk into a jug similar to g and dip the spout of the steam pipe well down into the milk. Turn on the steam tap 5. The steam heats the milk; as soon as the milk starts boiling, turn off the steam tap 5 and only then remove the jug from the spout 14 of the steam pipe. Otherwise the milk will be sprayed everywhere.

#### ... TO PREPARE HOT MILK WITH FROTH

Fill to half the jug g or similar with cold milk and place the spout 14 of the steam pipe just under the surface of the milk. Turn on the steam tap 5 fully. As the froth forms, lower the jug so that the end of the spout 14 of the steam pipe always remains just under the surface of the liquid. When enough froth has formed, dip the spout 14 of the steam pipe completely into the jug and heat the milk thoroughly. As soon as the milk starts boiling, turn off the steam tap 5 and only then remove the jug from the spout 14 of the steam pipe. Otherwise the milk will be sprayed everywhere.

#### ...TO PREPARE "CAPPUCCINO"

Prepare one or more cups half filled with hot coffee. Also prepare hot milk with froth as explained above. In the cups half filled with coffee pour first the froth (with a spoon) and then the hot milk. You will obtain real "cappuccino", which can then be sprinkled with chocolate powder.

#### TO USE THE HOT WATER ...

##### ...TO PREPARE TEA OR SIMILAR

Put a tea-bag or other sachet in a cup. Place the cup under the spout 15 of the hot-water pipe. Turn on the hot-water tap 6 and release the required amount of hot water. Then turn off the hot-water tap 6. The hot-water pipe 15 can be moved horizontally but as it is usually hot it should only be touched with protected hands, e.g. with a damp cloth.

##### ...TO PREPARE HOT ALCOHOLIC DRINKS SUCH AS PUNCH. FERNET etc.

Pour the drink into a glass and place it under the spout 15 of the hot-water pipe. Turn on the hot-water tap 6 and release the required quantity of hot water. Then turn off the hot-water tap 6.

As in all things, to make a good espresso or a good "cappuccino" practice makes perfect, and you will soon become a real expert.

### CHECKS WHEN THE MACHINE IS IN USE

- Every now and then (after every 15-20 coffees) lift the lid 2 to see if there is still water in the container and if there is only a little, then fill it. This can be done at any time, even when the machine is in use.

- Check the level of the water in the boiler by keeping an eye on the water level gauge 3: if the water in the water level gauge is at the point indicated by the lower arrow as in the illustration, then there is too little water in the boiler and it should be topped up as follows: lift the lid 2, fill the container to the brim with cold water but without letting it overflow. Press the switch 4 and keep it pressed: the pump fills the boiler with water from the container and the water in the water level gauge 3 will be seen to rise. As soon as the water in the water level gauge 3 reaches the point indicated by the upper arrow as in the illustration, release the switch 4. The filling is over, the boiler is about 3/4 full and has no further need of water. Then fill the container under the lid 2 with cold water without letting it overflow and lower the lid 2.

It is advisable at the end of each day to:

- turn off the machine by pressing switch 7
- turning on the steam tap 5 to release all the steam from the spout 14.

If you go away for a few days, the machine should also be unplugged.

TO start it again, follow the instructions under the heading "STARTING PROCEDURE".

### WHAT TO DO IF...

... if the machine is on, i.e. switch 7 is on, and the heating light 8 goes on and off but on pressing the coffee switch 10 no water or coffee is released from the unit 13.

Then you have either forgotten to put water in the container under the lid 2 and the pump has therefore sucked in air.

What to do: switch off the machine by pressing switch 7. Turn on the steam tap 5 and release all the steam from the spout 14 of the steam pipe. Turn off the steam tap 5. Check the water in the container under the lid 2 and in the water level gauge 3; if there is none or only little raise the water level as instructed under the heading "CHECKS WHEN THE MACHINE IS IN USE". Let the machine cool for about 30 minutes and then turn it on by pressing switch 7. Press the coffee switch 10 repeatedly to unblock the pump and to release some water from the unit 13; in this case be careful not to leave the coffee switch 10 on for more than 30 seconds at a time.

Or the shower and crown of the unit 13 are blocked by coffee deposits.

What to do clean all the pieces as indicated under the heading "CLEANING".

Or the machine is full of calcium deposits.

What to do: remove these deposits following the instructions under the heading "DECALCIFICATION".

... the machine is on, i.e. switch 7 is on, but the heating light 8 remains off and, on pressing the coffee switch 10, cold water or coffee is released from the group 13.

Then the machine has worked without water in the boiler and has been automatically switched off by the thermal safety valve.

What to do: switch the machine off by pressing 7. Turn on the steam tap 5, release all the steam from the spout 14 of the steam pipe, then turn off the steam tap 5. Check the water in the container under the lid 2 and in the water level gauge 3: if there is little or none at all, add some as instructed under the heading "CHECKS WHEN THE MACHINE IS IN USE". Let the machine cool for about 30 minutes and then turn it on again by pressing switch 7: the thermal valve will automatically set it working. Then follow the instructions under the heading "STARTING PROCEDURE",

... the machine is on, i.e. switch 7 is on, the heating light 8 stays on (it does not go on and off at regular intervals), it does not heat properly and the boiler makes a noise. Water comes out of the spout 14 of the steam pipe instead of steam.

Then you have not used the machine properly or the boiler contains heavy calcium deposits.

What to do: - Turn on the steam tap 5 fully as perhaps this has not been done properly.

- Check the water in the water level gauge 3: if it is above the point indicated by the upper arrow as in the illustration, put the jug g under the spout 15, turn on the hot-water tap 6 and release some water until the water in the water level gauge 3 falls to the point indicated by the upper arrow as in the illustration.

- The machine should be decalcified as instructed under the heading "DECALCIFICATION".

## CLEANING

- The container under the lid 2 can be taken out, Do so every now and then and clean it with water and a small brush. Use a decalcifying product if necessary. Rinse it thoroughly and replace it, making sure that the small filter fits into place well. If the container is properly in place, the lid 2 will close easily without having to be forced, When carrying out the cleaning it is important that the small filter on the inside of the base of the container does not get damaged.
- The filter-holder 9 and the filters a + b must be cleaned frequently so that coffee deposits do not form inside the filter-holder and so that the holes of the filters do not get blocked (when looking against the light the holes should appear free). The filters a + b can also be cleaned in the dishwasher.
- At least once a week place the jug g under the unit 13 without hooking on the filter-holder. Press the coffee switch 10 and release about a 14 of a jugful of water; then press the coffee switch 10 again. Remove the jug g and with a damp cloth wipe well inside the end of the unit 13, especially its crown.
- About every six months clean the shower and the crown inside the unit 13. These two pieces are fixed by a screw that can be removed with a screw-driver. If the screw is difficult to turn, give a couple of gentle taps with a hammer on the screw-driver handle. Separate crown and shower with a knife and clean both pieces with a needle, brush and washing-up liquid. Rinse the two pieces carefully and screw into place as before.

## SERVICE - REPAIRS - MAINTENANCE

Even if you do not find any faults, have the machine checked in any case once every two years. During this check all the maintenance work necessary to keep it in perfect condition will be carried out.

For these checks as well as for repairs and servicing, contact the factory, our representatives or our distributors from whom you bought the machine, always indicating in writing the faults found and if you wish to have an estimate.

## DECALCIFICATION

The frequency of decalcification depends solely on the calcium content of the water in the area where the machine is used.

We recommend that you have the decalcification done by our specialist staff. If however you prefer to do it yourself, follow these instructions:

- Turn off the machine by pressing switch 7 and unplug it, Turn on the steam tap 5, release all the steam from the spout 14 of the steam pipe and then turn off the steam tap 5.

- Remove the container under the lid 2, empty it and if necessary clean it as explained under the heading "CLEANING". Replace it, fill it to 3/4 with water and add a little decalcifying product which can be found on the market.

- Unscrew the boiler cap 1 and insert the funnel d in the opening. Using the jug g pour in cold water checking at the same time that the water in the water level gauge 3 does not exceed the point indicated by the upper arrow as in the illustration. Then add the decalcifying product following the manufacturer's instructions.

- Screw the boiler cap 1 back on tightly. Plug in the machine. Turn on the steam tap 5. Switch on the machine by pressing 7. As soon as steam is released from the spout 14 of the steam pipe, turn off the steam tap 5. Leave the machine on for about two or three hours. During this time turn on and off the steam tap 5 and the hot water tap 6 two or three times, placing the jug g under the respective pipes; also release a little water from the group 13 two or three times, putting the jug g under it and pressing the coffee switch 10.

- Switch off the machine by pressing 7 and unplug it. Turn on the steam tap 5, release all the steam and then turn off the steam tap 5.

- Remove the container under the lid 2, empty it and rinse it. Replace it.

- Unscrew the boiler cap 1, turn the machine upside down and let all the water out of the boiler through the hole under the boiler cap 1. Rinse the boiler thoroughly with cold water.

- Repeat exactly the same procedure as indicated above but using only water WITHOUT the decalcifying product.

- Follow the instructions given under the heading "STARTING PROCEDURE".

- If the water in your area contains a lot of calcium, we recommend the use of non-sparkling mineral water.

WE RECOMMEND that you keep the original packaging and use it to send the machine.

We hope that these instructions will help you to use your machine correctly and and that you will now enjoy the taste of delicious coffees, "cappuccini", teas and other drinks of your liking.