

## CREATE THERA MATIC TOUCH

# CREATE THERA MATIC TOUCH Automatic Coffee Machine User Manual

Model: THERA MATIC TOUCH (161966\_361774)

## 1. INTRODUCTION

This manual provides essential instructions for the safe operation, setup, maintenance, and troubleshooting of your CREATE THERA MATIC TOUCH automatic coffee machine. Please read this manual thoroughly before first use and retain it for future reference.

### Safety Information

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. Ensure the appliance is placed on a stable, level surface. Do not immerse the appliance, power cord, or plug in water or other liquids. Keep out of reach of children. Unplug the machine before cleaning or when not in use for extended periods.

## 2. PRODUCT OVERVIEW

The CREATE THERA MATIC TOUCH is a fully automatic coffee machine designed to deliver fresh coffee from whole beans. It features a 20-bar pressure system, an integrated grinder, a 1.5-liter water tank, and a steam wand for milk frothing and hot water dispensing. The touch control panel allows for easy operation and customization of coffee intensity and volume.

### Main Components

- Coffee Bean Hopper with integrated grinder
- Water Tank (1.5 L capacity)
- Touch Control Panel
- Coffee Spout
- Steam Wand / Hot Water Dispenser
- Drip Tray and Coffee Grounds Container



Figure 2.1: Front view of the coffee machine, showing the coffee spout, drip tray, and touch control panel.



Figure 2.2: Angled view of the coffee machine, illustrating the removable water tank.



Figure 2.3: Overview of the machine's removable parts for cleaning and maintenance.

### 3. SETUP

#### 3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials from the coffee machine.

2. Wash the water tank, drip tray, and coffee grounds container with warm soapy water, then rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

### **3.2 Filling the Water Tank**

1. Remove the water tank from the side of the machine.
2. Fill the tank with fresh, cold drinking water up to the MAX level indicator.
3. Place the water tank back into its position, ensuring it is securely seated.

### **3.3 Adding Coffee Beans**

1. Open the lid of the coffee bean hopper located on top of the machine.
2. Pour whole coffee beans into the hopper. The hopper has a capacity of 180g.
3. Close the lid securely to maintain bean freshness.



Figure 3.1: Adding coffee beans to the integrated hopper.

### 3.4 First Use / Priming

1. Plug the machine into a grounded power outlet.
2. Press the power button on the touch control panel. The machine will perform an initial rinse cycle.
3. Place a container under the coffee spout and steam wand to collect the water.
4. Once the rinse cycle is complete, the machine is ready for use.

## 4. OPERATING INSTRUCTIONS

---

### 4.1 Touch Control Panel

The touch control panel provides access to all machine functions. Indicators will illuminate to show status or warnings such as 'no beans', 'no water', 'cleaning required', or 'drip tray full'.

### 4.2 Making Coffee

1. Ensure the water tank is filled and the bean hopper contains enough coffee beans.
2. Place a cup under the coffee spout.
3. Select your desired coffee type (e.g., Espresso, Lungo) from the touch panel.
4. You can adjust the coffee intensity and volume via the touch panel before brewing.
5. Press the start button. The machine will grind the beans, brew, and dispense the coffee.

### 4.3 Using the Steam Wand

The steam wand can be adjusted between 0° and 42° for optimal milk frothing or hot water dispensing.

#### 4.3.1 Frothing Milk

1. Fill a milk pitcher with cold milk.
2. Position the steam wand into the milk, just below the surface.
3. Select the steam function on the touch panel.
4. Move the pitcher up and down to create foam.
5. Once desired foam is achieved, turn off the steam function.
6. Immediately clean the steam wand after use.





Figure 4.1: Frothing milk using the adjustable steam wand.

#### 4.3.2 Dispensing Hot Water

1. Place a cup under the steam wand.
2. Select the hot water function on the touch panel.
3. The machine will dispense hot water for teas or other infusions.





Figure 4.2: Dispensing hot water for beverages.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure optimal performance and longevity of your coffee machine.

### 5.1 Self-Cleaning Function

The machine is equipped with a self-cleaning function. Follow the prompts on the touch control panel when the cleaning indicator illuminates. This cycle helps maintain internal hygiene.

5.2 Drip Tray and Coffee Grounds Container

- 1. When the 'drip tray full' indicator appears, carefully remove the drip tray.
- 2. Empty the liquid from the drip tray and the used coffee grounds from the container.
- 3. Wash both components with warm soapy water, rinse, and dry before reinserting.

5.3 Cleaning the Steam Wand

After each use, wipe the steam wand with a damp cloth to remove any milk residue. Periodically, remove the outer nozzle and rinse it under running water to prevent blockages.

5.4 Descaling

Over time, mineral deposits can build up in the machine. The machine will indicate when descaling is required. Use a suitable descaling solution designed for coffee machines and follow the instructions provided with the descaling product and the machine's display prompts.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions. If the problem persists, contact customer support.

| Problem                    | Possible Cause  | Solution  |
|----------------------------|---|---|
| No coffee dispensed        | Water tank empty / No coffee beans / Clogged coffee spout | Refill water tank / Add coffee beans / Clean coffee spout           |
| Weak coffee                | Insufficient coffee quantity / Coarse grind setting       | Adjust coffee intensity setting / Adjust grinder to a finer setting |
| Machine not turning on     | Not plugged in / Power outage                             | Check power connection / Check circuit breaker                      |
| 'No water' indicator       | Water tank empty or not properly inserted                 | Refill water tank and ensure it is correctly seated                 |
| 'No beans' indicator       | Bean hopper empty   | Refill coffee bean hopper   |
| 'Cleaning' indicator       | Self-cleaning cycle required                              | Initiate the self-cleaning program as per display instructions      |
| 'Drip tray full' indicator | Drip tray or coffee grounds container is full             | Empty and clean the drip tray and coffee grounds container          |

7. SPECIFICATIONS

| Feature | Specification |
|---------|---------------|
| Brand   | CREATE        |

| Feature                        | Specification   |
|--------------------------------|---|
| Model Name                     | THERA MATIC TOUCH   |
| Model Number                   | 161966_361774   |
| Color                          | Cream-white   |
| Product Dimensions (L x W x H) | 32.5 x 19 x 44 cm   |
| Weight                         | 9.05 kg   |
| Water Tank Capacity            | 1.5 Liters  |
| Coffee Bean Hopper Capacity    | 180 grams   |
| Pressure                       | 20 bar  |
| Power/Wattage                  | 1350 watts  |
| Voltage                        | 240 Volts   |
| Material                       | AS + ABS  |
| Special Features               | Removable tank, Milk frother, Integrated grinder, Self-cleaning function, Touch control panel |

## 8. WARRANTY AND SUPPORT

### 8.1 Warranty Information

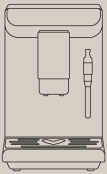
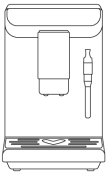


Your CREATE THERA MATIC TOUCH coffee machine is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. Retain your proof of purchase for warranty claims.

### 8.2 Customer Support

For technical assistance, spare parts, or any questions regarding your product, please contact CREATE customer support. Contact details can typically be found on the manufacturer's website or on the product packaging.

*Note: Specific contact information is not provided in this manual. Please refer to your product packaging or the official CREATE website for support details.*

## Related Documents - THERA MATIC TOUCH

|   |  |
|---|--|
| <p><b>CREATE</b></p> <p>TIPS FOR MAINTAINING YOUR COFFEE MAKER<br/>CONSEJOS PARA EL MANTENIMIENTO DE TU CAFFETERA</p>   | <p><a href="#">Create Coffee Maker Maintenance Guide</a></p> <p>A comprehensive guide to maintaining your Create coffee maker, covering descaling, cleaning the steam wand, filter, and filter holder, as well as proper shutdown and storage procedures.</p>              |
| <p><b>CREATE</b></p>  <p>Thera Matic Touch<br/>User manual   Manual de instrucciones</p>                     | <p><a href="#">CREATE Thera Matic Touch User Manual</a></p> <p>Comprehensive user manual for the CREATE Thera Matic Touch super-automatic coffee maker, covering setup, operation, cleaning, and troubleshooting in multiple languages.</p>                                |
| <p><b>CREATE</b></p>  <p>Thera Matic Touch<br/>User manual   Manual de instrucciones</p>                     | <p><a href="#">CREATE Thera Matic Touch User Manual</a></p> <p>User manual for the CREATE Thera Matic Touch coffee maker, detailing setup, operation, cleaning, maintenance, and troubleshooting in multiple languages.</p>  |
| <p><b>CREATE</b><br/>THERA ADVANCE</p>  <p>ESPRESSO COFFEE MACHINE CAFETERA ESPRESSO<br/>USER MANUAL</p>   | <p><a href="#">CREATE THERA ADVANCE Espresso Coffee Machine User Manual</a></p> <p>Comprehensive user manual for the CREATE THERA ADVANCE Espresso Coffee Machine, covering safety, operation, cleaning, and troubleshooting.</p>  |
| <p><b>CREATE</b><br/>THERA RETRO</p>  <p>ESPRESSO COFFEE MACHINE<br/>CAFETERA ESPRESSO<br/>USER MANUAL</p> | <p><a href="#">CREATE Thera Retro Espresso Coffee Machine User Manual</a></p> <p>User manual for the CREATE Thera Retro Espresso Coffee Machine. Learn how to set up, operate, clean, and maintain your retro-style coffee maker for perfect espresso and cappuccinos.</p> |
| <p><b>CREATE</b><br/>THERA ADVANCE</p> <p>TIPS FOR A PERFECT ESPRESSO<br/>CONSEJOS PARA UN ESPRESSO PERFECTO</p>  | <p><a href="#">Create Thera Advance: Tips for Perfect Espresso</a></p> <p>Comprehensive guide to making the perfect espresso using the Create Thera Advance machine, covering coffee beans, water, grinding, tamping, brewing time, and pressure.</p>                      |