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Melchioni 118320002

Melchioni Family Aromatica Plus 3-in-1 Espresso Coffee Machine User Manual

Model: 118320002

Introduction

Thank you for choosing the Melchioni Family Aromatica Plus 3-in-1 Espresso Coffee Machine. This versatile and compact appliance is designed to bring the quality of a professional coffee bar into your home. It supports three brewing methods: ground coffee, E.S.E. pods, and capsules, offering you maximum flexibility to enjoy your favorite beverage.
Please read this manual carefully before operating the machine to ensure safe and efficient use. Keep this manual for future reference.

Important Safety Instructions

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

Product Overview

The Melchioni Family Aromatica Plus is a versatile espresso machine featuring a 15-bar pump for optimal extraction, a 1.2L removable water tank, and a manual milk frother. It is compatible with ground coffee, E.S.E. pods, and coffee capsules.



Image: The Melchioni Family Aromatica Plus Espresso Machine, showcasing its sleek black design and main controls.

Key Features:

- **3-in-1 Compatibility:** Brews with ground coffee, E.S.E. pods, and capsules.
- **15-Bar Pressure Pump:** Ensures rich aroma and intense crema for perfect espresso.
- **1.2L Removable Water Tank:** Easy to fill and clean.
- **Manual Milk Frother:** Adjustable for creamy cappuccinos and lattes.

- **Integrated Temperature Indicator:** Monitors brewing temperature for optimal results.
- **Durable Construction:** Features a die-cast aluminum boiler for reliability and longevity.



Image: An overview of the Melchioni Aromatica Plus, highlighting its 1.2L water tank, temperature indicator, 1100W power, and dimensions.

Setup and First Use

1. Unpacking

1. Carefully remove the coffee machine and all accessories from the packaging.
2. Check that all components are present and undamaged: main unit, portafilter, single shot filter, double shot filter, E.S.E. pod adapter, capsule adapter, measuring spoon/tamper.
3. Remove any protective films or stickers from the appliance.

2. Initial Cleaning

1. Wash the water tank, portafilter, and filter baskets with warm water and a mild detergent. Rinse thoroughly and dry.

2. Wipe the exterior of the machine with a damp cloth. Do not immerse the main unit in water.

3. Filling the Water Tank

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

4. Priming the Machine (First Use)

1. Ensure the water tank is filled.
2. Place a cup under the coffee outlet and another under the steam wand.
3. Plug the machine into a grounded power outlet.
4. Turn on the machine using the power button. The indicator light will illuminate.
5. Once the temperature indicator shows the machine is ready (or the ready light illuminates), turn the function knob to the coffee brewing position. Allow water to flow through the portafilter for about 30 seconds.
6. Then, turn the function knob to the steam position and open the steam knob to release steam for about 30 seconds. Close the steam knob.
7. Turn the function knob back to the standby position. The machine is now primed and ready for use.

Operation



Image: Side view of the Melchioni Aromatica Plus, showing the water tank and general profile.

1. Making Espresso (Ground Coffee)

1. Ensure the machine is primed and heated.
2. Insert the desired filter basket (single or double shot) into the portafilter.
3. Add finely ground espresso coffee to the filter basket. Use the measuring spoon to add the correct amount (approx. 7g for single, 14g for double).
4. Lightly tamp the coffee grounds with the tamper end of the measuring spoon. Ensure the coffee is level.
5. Attach the portafilter to the brewing head by aligning it and twisting firmly to the right until secure.
6. Place one or two espresso cups on the drip tray under the portafilter spouts.
7. Turn the function knob to the coffee brewing position. Coffee will begin to dispense.
8. Once the desired amount of espresso is brewed, turn the function knob back to the standby position to stop the flow.
9. Carefully remove the portafilter, discard the used coffee grounds, and rinse the portafilter and filter basket.

2. Making Espresso (E.S.E. Pods or Capsules)



Image: Visual representation of the three brewing modes: ground coffee, E.S.E. pods, and capsules.

1. Ensure the machine is primed and heated.
2. For E.S.E. pods, insert the E.S.E. pod adapter into the portafilter, then place the E.S.E. pod inside.
3. For capsules, insert the capsule adapter into the portafilter, then place the capsule inside.
4. Attach the portafilter to the brewing head and secure it.
5. Place a cup under the coffee outlet.
6. Turn the function knob to the coffee brewing position.
7. Stop the flow by returning the knob to standby once the desired volume is reached.
8. Remove the portafilter and discard the used pod or capsule. Rinse the portafilter and adapter.

3. Using the Manual Milk Frother



Image: Close-up of the manual milk frother on the Melchioni Aromatica Plus, indicating its adjustable nature.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) up to one-third full.
2. Turn the function knob to the steam position. Wait for the steam indicator light to illuminate or the temperature gauge to reach the steam zone.
3. Position the steam wand just below the surface of the milk.
4. Slowly open the steam knob to release steam. Move the pitcher up and down gently to create foam.
5. Once the milk has reached the desired temperature and consistency, close the steam knob and return the function knob to standby.
6. Wipe the steam wand immediately with a damp cloth to prevent milk residue from drying.

4. Temperature Indicator



Image: A detailed view of the integrated temperature indicator on the Melchioni Aromatica Plus, showing temperature readings.

The integrated temperature indicator helps you monitor the machine's readiness for brewing coffee or generating steam. For optimal espresso extraction, ensure the needle is within the ideal coffee brewing range. For steaming milk, wait until the needle reaches the steam zone.

Maintenance and Cleaning

Regular cleaning and maintenance will prolong the life of your Melchioni Family Aromatica Plus and ensure consistent coffee quality.

1. Daily Cleaning

- **Portafilter and Filter Baskets:** After each use, remove and rinse the portafilter and filter baskets under running water. Remove any residual coffee grounds.
- **Drip Tray:** Empty and rinse the drip tray daily.
- **Water Tank:** Empty any remaining water and rinse the tank daily. Refill with fresh water before next use.

- **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Briefly open the steam valve to clear any milk residue from inside the wand.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

2. Descaling

Descaling is essential to remove mineral deposits that can build up inside the machine, affecting performance and taste. The frequency of descaling depends on water hardness and usage, but generally every 2-3 months is recommended.

1. Prepare a descaling solution according to the descaler manufacturer's instructions. Use a descaler specifically designed for coffee machines.
2. Fill the water tank with the descaling solution.
3. Place a large container under the coffee outlet and another under the steam wand.
4. Turn on the machine and allow it to heat up.
5. Run about half of the descaling solution through the coffee outlet by turning the function knob to the coffee brewing position.
6. Turn the function knob to the steam position and open the steam knob to release the remaining solution through the steam wand. Close the steam knob.
7. Turn off the machine and let it sit for 15-20 minutes to allow the solution to work.
8. Empty and rinse the water tank thoroughly. Fill it with fresh water.
9. Repeat steps 4-6 with fresh water to rinse the machine completely. Repeat this rinsing process at least twice to ensure no descaling solution remains.

Troubleshooting

Problem	Possible Cause	Solution
No coffee dispenses.	Water tank empty; machine not primed; coffee too finely ground/tamped too hard; blockage.	Fill water tank; prime the machine; use coarser grind/lighter tamp; descale or clean brewing head.
Coffee flows too quickly/weak coffee.	Coffee too coarsely ground; not enough coffee; insufficient tamping.	Use finer grind; increase coffee amount; tamp more firmly.
Coffee flows too slowly/drips.	Coffee too finely ground; too much coffee; tamped too hard; machine needs descaling.	Use coarser grind; reduce coffee amount; tamp lighter; descale the machine.
No steam from wand.	Machine not heated to steam temperature; steam wand blocked.	Wait for steam indicator; clean steam wand with a pin.
Water leaking from machine.	Water tank not seated correctly; portafilter not secured; seals worn.	Reseat water tank; secure portafilter firmly; contact customer support for seal replacement.

Specifications

Brand	Melchioni

Model	118320002
Color	Black
Product Dimensions (L x W x H)	30.8 x 17.8 x 40.3 cm
Item Weight	3.72 Kilograms
Coffee Maker Type	Espresso Machine
Operating Mode	Semi-automatic
Pressure Pump	15 Bar
Water Tank Capacity	1.2 Liters
Power Consumption	1100 W
Voltage/Frequency	220-240V ~ 50Hz

Warranty and Support

For warranty information, please refer to the warranty card included with your product or visit the official Melchioni website. If you encounter any issues not covered in the troubleshooting section, or require technical assistance, please contact Melchioni customer support.
You can often find support contact details on the manufacturer's website or on the product packaging. Please have your model number (118320002) and purchase date ready when contacting support.

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