



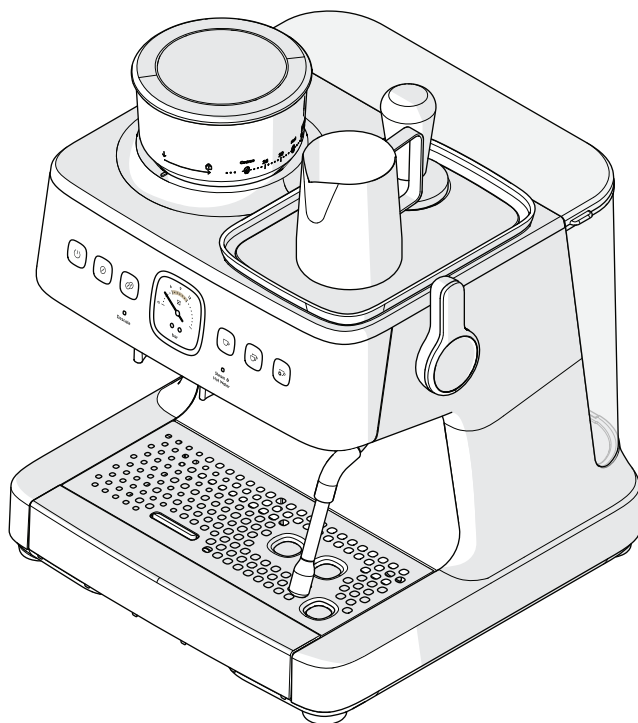
Instruction Book

UltimateTaste700

Espresso Maker

E7EC1-610P

E7EC1-610W



EN INSTRUCTION BOOK

CNT 說明手冊



SWEDISH THINKING, BETTER LIVING

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CUSTOMER CARE AND SERVICE

When contacting Service, ensure that you have the following data available:

- Model number
- PNC number
- Serial number

The information can be found on the rating plate.

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Safety instructions

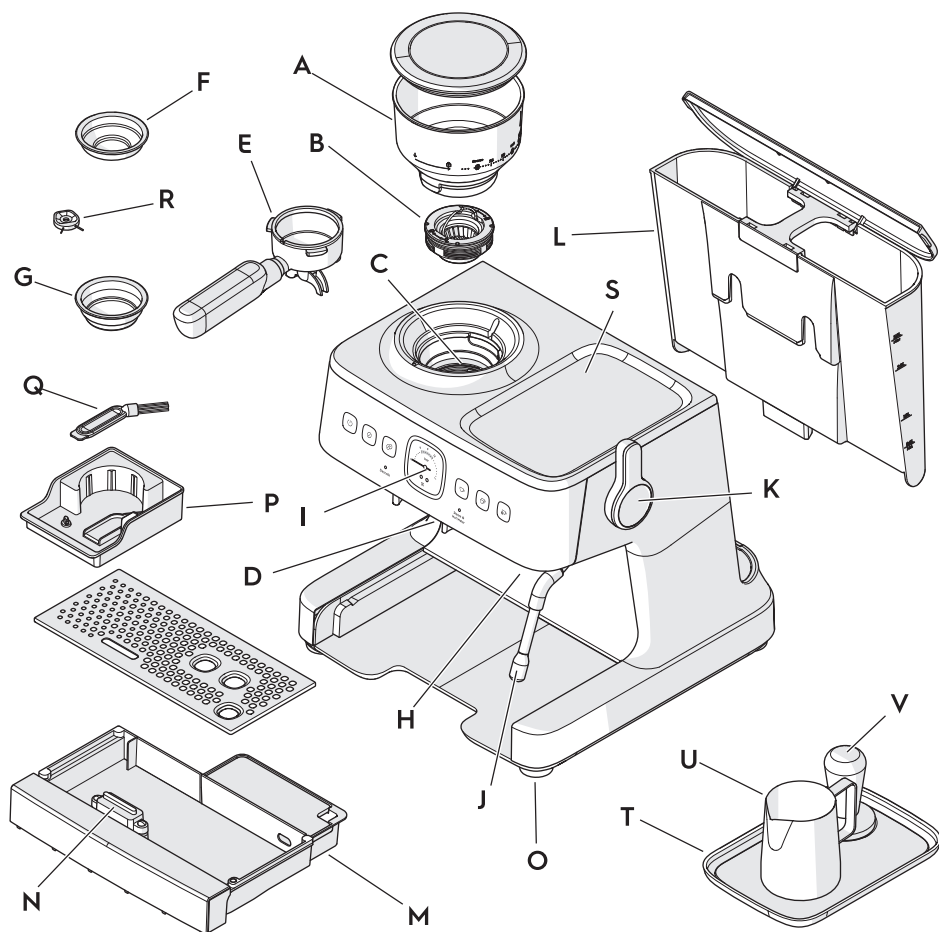
Read the following instructions carefully before using the appliance for the first time.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children must not play with the appliance.
- Cleaning and user maintenance must not be done by children unless they are aged from 8 years and above and supervised.
- Keep the appliance and its supply cord out of reach of children aged less than 8 years.
- The appliance must only be connected to a power supply whose voltage and frequency comply with the specifications on the rating plate.
- Never use or pick up the appliance if
 - the supply cord is damaged,
 - the housing is damaged
- The appliance must only be connected to an earthed socket. If necessary, an extension cable suitable for 10 A can be used.
- If the appliance or the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person, in order to avoid hazard.
- Always place the appliance on a flat, level surface.
- Always disconnect the appliance from the power supply if it is left unattended and before assembling, disassembling or cleaning.
- The temperature for operating or storing the appliance must be higher than 0 °C.
- Do not operate the appliance at an environment with high temperature, strong magnetic field and moist air.
- The appliance and accessories become hot during operation. Use only designated handles and knobs. Allow to cool down before cleaning or storage.
- The supply cord must not come into contact with any hot parts of the appliance.
- Do not remove the water tank during the brewing process. If you want to add more water, press the ON/OFF button to switch off the appliance. All lights go off which means that the appliance is powered off.
- Do not remove the portafilter during the brewing process or when there is steam or hot water escaping from the portafilter as the appliance is pressurized. **DANGER! There is a risk of scalding.**
- **Warning: Avoid steam burn.**
- When the steam function is used, hot water can drip from the brewing head. **DANGER! The water is hot, there is a risk of scalding.**
- When you turn the steam & hot water dial, a shot of hot water comes out. Be careful and open the steam valve slowly. **DANGER! The water is hot, there is a risk of scalding.**
- Do not immerse the appliance in water or any other liquid.

- Do not exceed the maximum filling volume as indicated on the appliance.
- Fill the water tank only with cold fresh water, never with milk or other liquids.
- Do not use the appliance if the water tank is empty.
- Do not use the appliance without the drip tray or drip grid, unless a higher cup or mug is in use.
- Do not use or place the appliance on a hot surface or near a source of heat.
- **WARNING:** Avoid spillage on the connector.
- This appliance is intended for domestic use only. The manufacturer cannot accept any liability for possible damage caused by improper or incorrect use.
- **WARNING:** Potential injury can be caused from misuse.
- **WARNING:** Do not place the appliance in a cabinet when in use.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

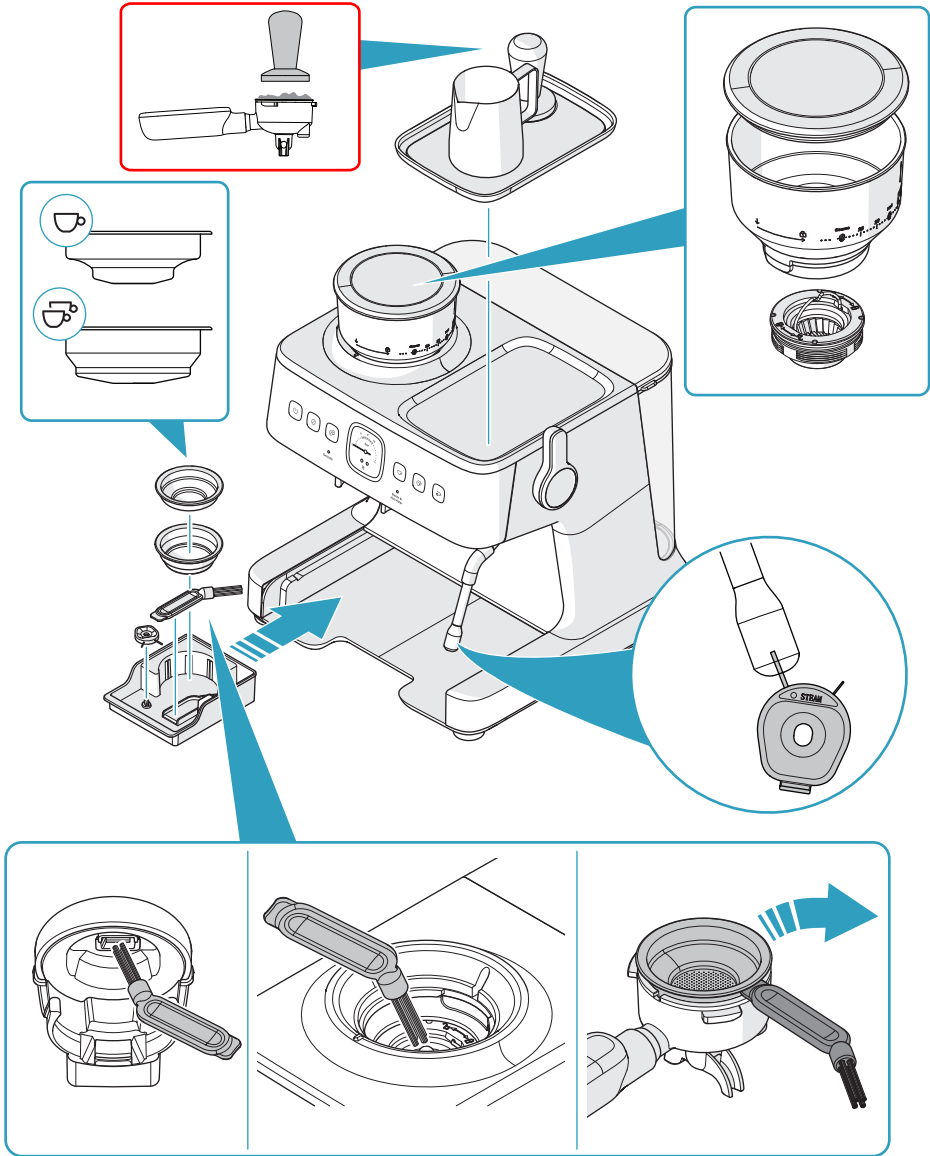
Introduction

Product overview

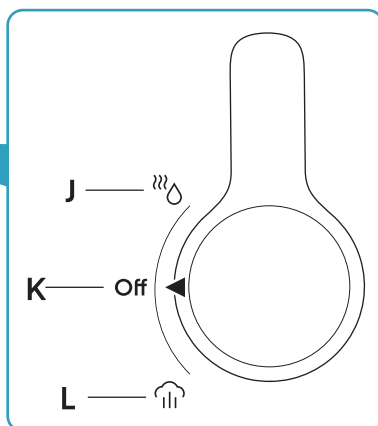
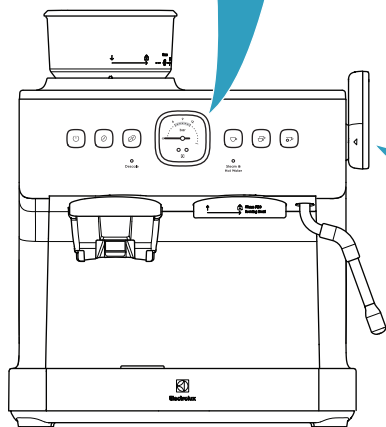
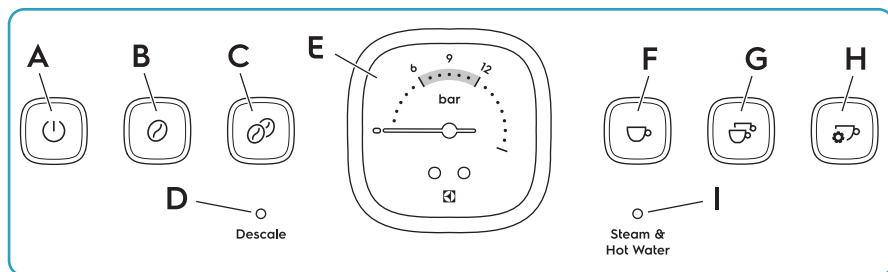


- | | |
|------------------------------------|--|
| A. Removeable bean hopper | M. Removeable drip tray with grid |
| B. Removeable top burr | N. Drip tray float/water level indicator |
| C. Static-free coffee grinder | O. Non-slip feet |
| D. 58 mm PRO grinding cradle | P. Tool kit |
| E. 58 mm PRO portafilter | Q. Cleaning brush |
| F. 58 mm PRO one cup filter basket | R. Cleaning pin |
| G. 58 mm PRO two cup filter basket | S. Cup warmer |
| H. 58 mm PRO brewing head | T. Accessory tray |
| I. Pressure gauge | U. 360 ml milk jug |
| J. Steam & hot water wand | V. 58 mm PRO tamper |
| K. Steam & hot water dial | |
| L. Removeable water tank | |

Placement and function overview



Control panel overview



- A. ON/OFF button
- B. One cup grind button
- C. Two cup grind button
- D. Descale light
- E. Pressure gauge
- F. One cup espresso button

- G. Two cup espresso button
- H. Manual cup espresso/program button
- I. Steam & hot water light
- J. Hot water
- K. OFF
- L. Steam

Pressure gauge and espresso extraction

Ideal espresso extraction

A good quality espresso flows steadily from the portafilter with a consistency similar to warm honey. The ideal brewing pressure is between 6 and 12 on the pressure gauge (B). The top layer, the crema, has a caramel color.

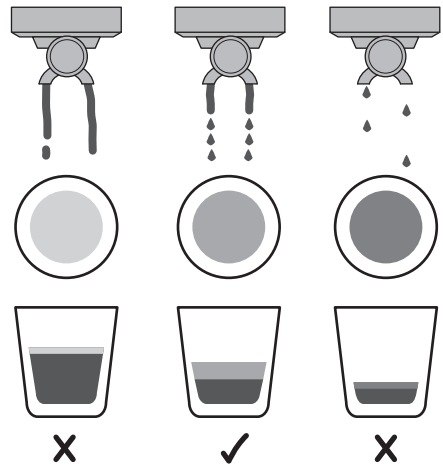
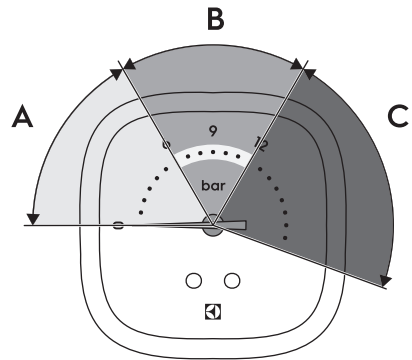
Under extraction

If the pressure is lower than 6 on the pressure gauge (A), the espresso flows too fast and becomes sour, acidic and watery. The reasons can be that the coffee grounds are too coarse, the amount of coffee grounds is not sufficient, the coffee beans are old or the coffee grounds are not pressed hard enough with the tamper.

Over extraction

If the pressure is higher than 12 on the pressure gauge (C), the espresso flows too slowly and becomes bitter. The reasons can be that the coffee grounds are too fine, the amount of coffee grounds is too much or the coffee grounds are pressed at too high force with the tamper.

If you use the correct settings and tamper force but the espresso quality remains poor, refer to "Troubleshooting" on page 28.

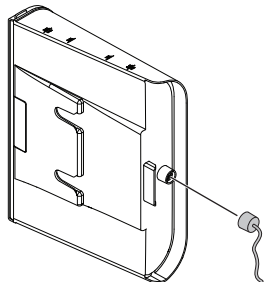


Preparations before first use

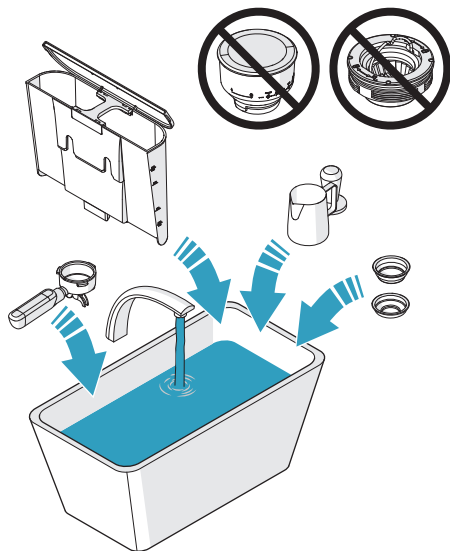
Before you use the product to make espresso, it is necessary to clean and install all parts and do the brewing process one time with water only.

To prepare and install all parts

1. Remove the product from the packaging and make sure that all packing material is removed.
2. Put the product on a flat surface.
3. Remove and discard the red plug at the base of the water tank.



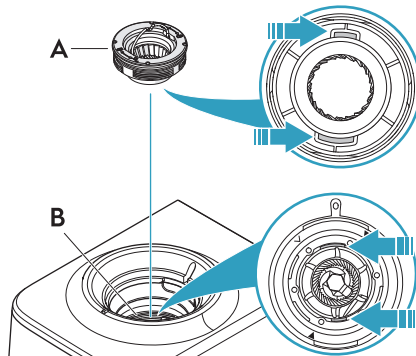
4. Clean the milk jug, tamper, filter baskets, portafilter, and water tank with warm water and a mild detergent:



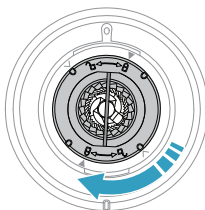
5. Clean the top burr and the bean hopper with the cleaning brush.

CAUTION: Do not clean the top burr or the bean hopper with water.

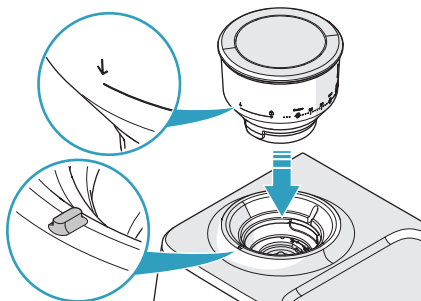
6. Hold the top burr at the handle and insert it in the grinder collar. Make sure that the top burr (A) aligns with the surface of the grinder collar (B).



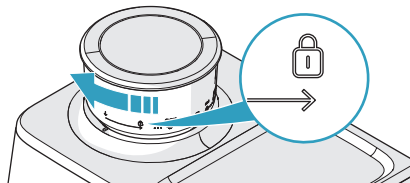
7. Turn the top burr clockwise to lock it, and lower the handle.



8. Align the DOWN arrow on the bean hopper with the marking at the front edge of the coffee grinder.

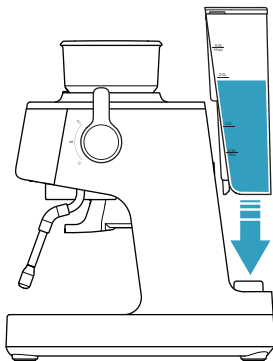


9. Press the bean hopper carefully down and turn it clockwise to the lock position.



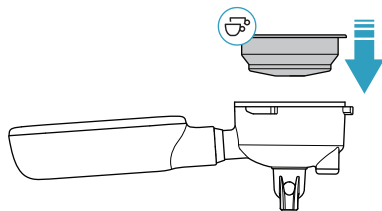
10. Make sure that the water tank is clean.

11. Fill the water tank with cold pure water and install it.

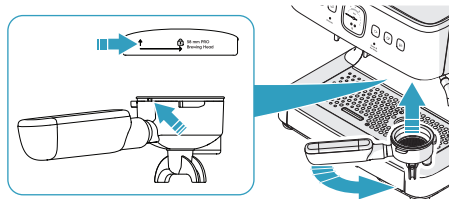


12. If it is necessary, put a water filter in the water tank.

13. Insert the two cup filter basket in the portafilter.



14. Align the portafilter with the UP arrow on the brewing head.

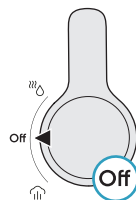


15. Insert the portafilter flat against the brewing head.

16. Turn the handle of the portafilter right to the center lock position.

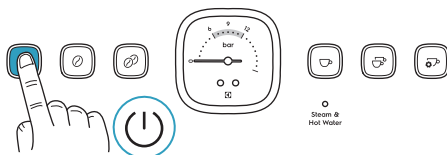
Note: The first few times the portafilter is inserted, there can be some resistance when you turn the handle.

17. Make sure that the steam & hot water dial is in the OFF position.

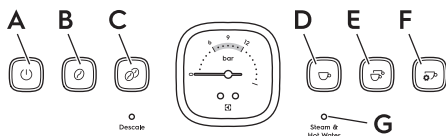


18. Connect the product to the power supply.

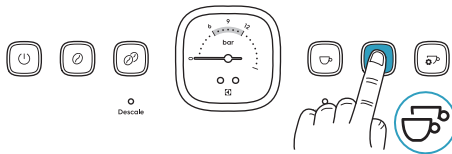
19. Press the ON/OFF button.



20. During the start-up, the buttons (A–C) illuminate and the steam & hot water light (G) flashes. Wait until all buttons (A–F) and the steam & hot water light (G) are on with a steady light.



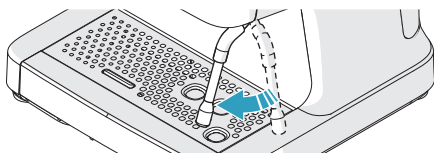
21. Press the two cup espresso button. Water runs from the brewing head, through the filter basket and portafilter.



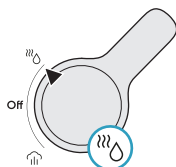
22. Wait until the water flow stops.

Note: The first time that water runs through the product, air that releases from the product can cause a loud noise. The noise stops after approximately 20 seconds and it is not an indication of an error.

23. Turn the steam wand until the nozzle is above the drip tray.

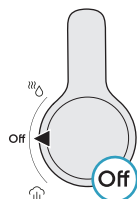


24. Turn the steam & hot water dial to the hot water position. The steam & hot water light flashes and hot water comes out of the nozzle.



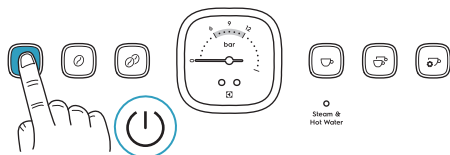
25. Let the water run for 20 seconds.

26. Turn the steam & hot water dial to OFF.



27. Clean the portafilter and the filter basket in warm water and let them become dry before you make coffee.

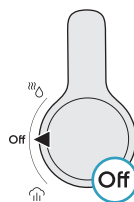
28. To switch off the product, press the ON/OFF button. All lights on the control panel go off.



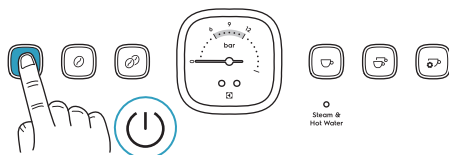
Note: The product switches off automatically after 15 minutes of no operation.

To switch on the product

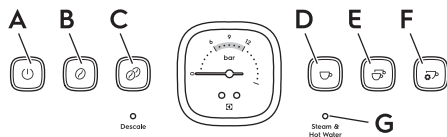
1. Make sure that the steam & hot water dial is in the OFF position.



2. Connect the product to the power supply.
3. Press the ON/OFF button.



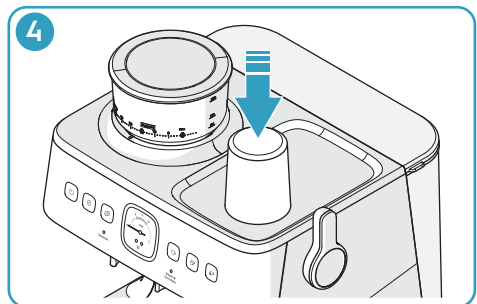
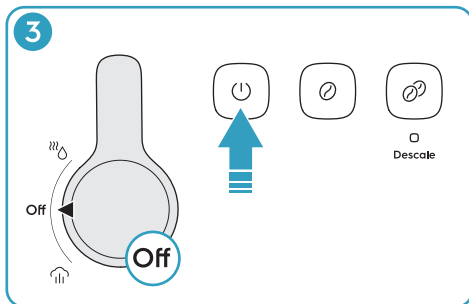
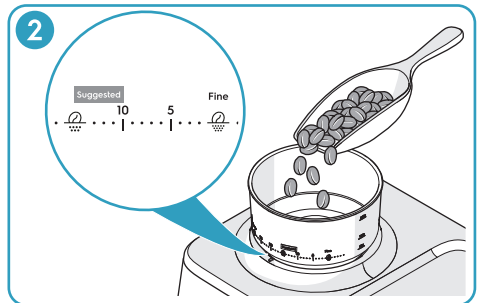
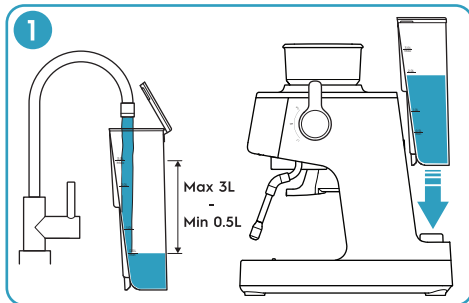
4. During the start-up, the buttons (A-C) illuminate and the steam & hot water light (G) flashes. Wait until the buttons (D-F) illuminate and the steam & hot water light (G) is on with a steady light.



When all buttons (A-F) and the steam & hot water light (G) are on with a steady light, the product is prepared for operation.

Daily operation

To make an espresso coffee

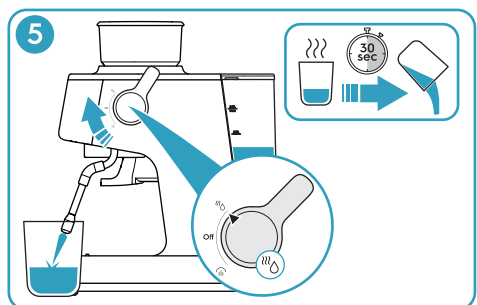


1. Fill the water tank with cold pure water. Make sure that the water level is not above the 3L mark. Install the water tank.
2. Fill freshly roasted coffee beans in the bean hopper and install the lid. Turn the bean hopper clockwise until the marking at the front edge of the coffee grinder is between the 10 and 15 marking on the bean hopper.

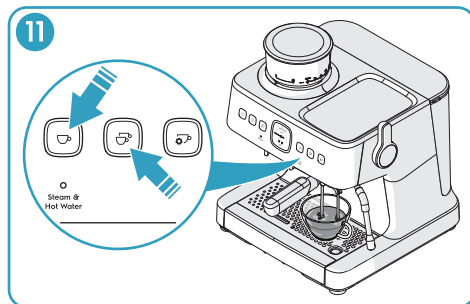
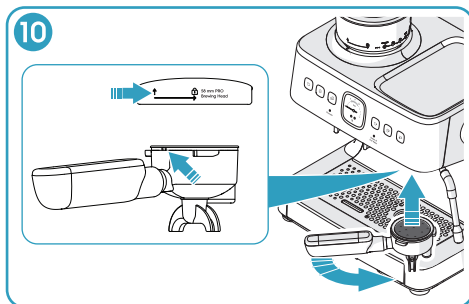
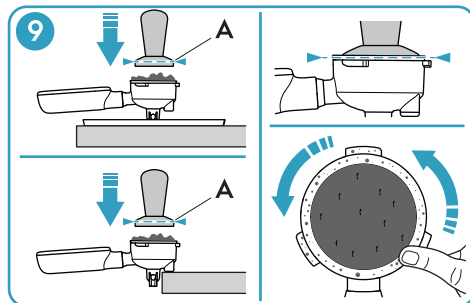
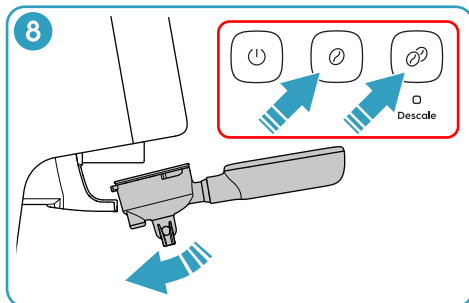
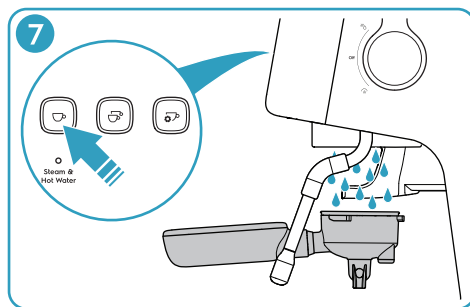
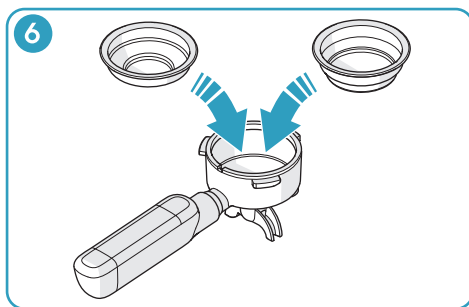
CAUTION: Do not fill too much coffee beans. Coffee beans that stay in the bean hopper for a long time can become moist which affects the grinding and the taste.

Note: Between the 10 and 15 marking is the suggested starting point for espresso. If adjustments are necessary, refer to "To adjust the coffee grind" on page 19.

3. Switch on the product.
 - a. Make sure that the steam & hot water dial is in the OFF position.
 - b. Press the ON/OFF button.
4. To warm the coffee cup on the cup warmer, remove the tray and put the coffee cup on the cup warmer.



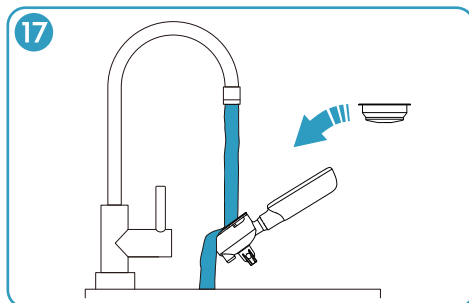
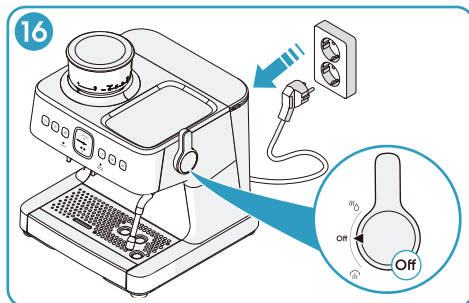
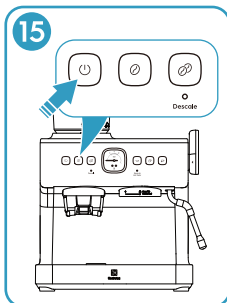
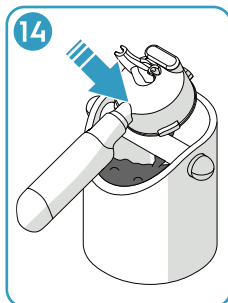
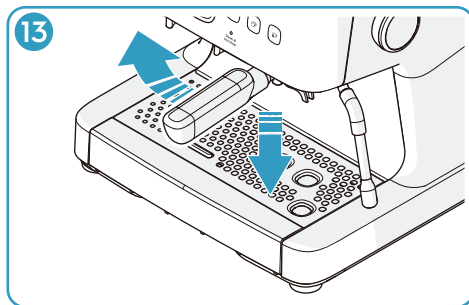
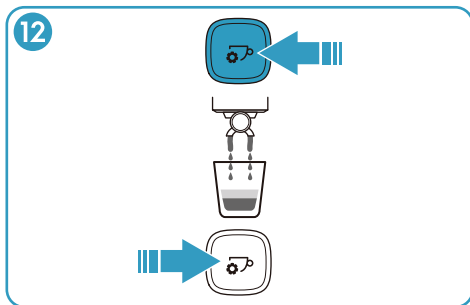
5. To warm the cup with hot water, do these steps:
 - a. Put the coffee cup below the the steam wand.
 - b. Turn the steam & hot water dial to the hot water position, fill the coffee cup by $\frac{1}{4}$ and turn the dial to OFF.
 - c. Wait 30 seconds and then empty the coffee cup.



6. Insert the one cup or two cup filter basket in the portafilter.
7. Hold the portafilter below the brewing head and press the one cup espresso button. When the water flow stops, dry the filter basket with a cloth.
8. Install the portafilter in the grinding cradle. Press the one cup or the two cup grind button. The pressed button flashes and the filter basket fills with coffee grounds. Lift the portafilter from the grinding cradle.

Note: To stop the grinding process before it stops automatically, press the grind button again.

9. Hold the portafilter with the bottom against the accessory tray or put the rubber part at the edge of the portafilter against a benchtop edge. Press the coffee grounds with the tamper until the top edge (A) of the tamper aligns with the edge of the portafilter. Remove excess coffee grounds from the edge of the filter basket.
10. Align the handle of the portafilter with the UP arrow on the brewing head. Press the portafilter up into the brewing head and turn the handle right to the center lock position.
11. Put the coffee cup on the drip tray, below the portafilter. To make a one cup or two cup espresso, press the one cup or two cup espresso button. The pressed button flashes and the pre-set volume of coffee flows into the coffee cup.



Note: The default setting for a one cup espresso is 40 ml. The default setting for a two cup espresso is 80 ml. Refer to "To customize the espresso cup volumes" on page 19 for information on how to change the default settings.

Note: The actual extraction volume depends on the type of coffee beans and the size of the coffee grounds.

12. To make an espresso with manually selected volume, press the manual cup espresso/program button. The button flashes and coffee flows into the coffee cup until you press the button again.

Note: If you do not press the button again, the process stops automatically when the volume is 250 ml.

13. Turn the handle of the portafilter to the left and then lower the portafilter.

14. Remove the used coffee grounds from the filter basket.

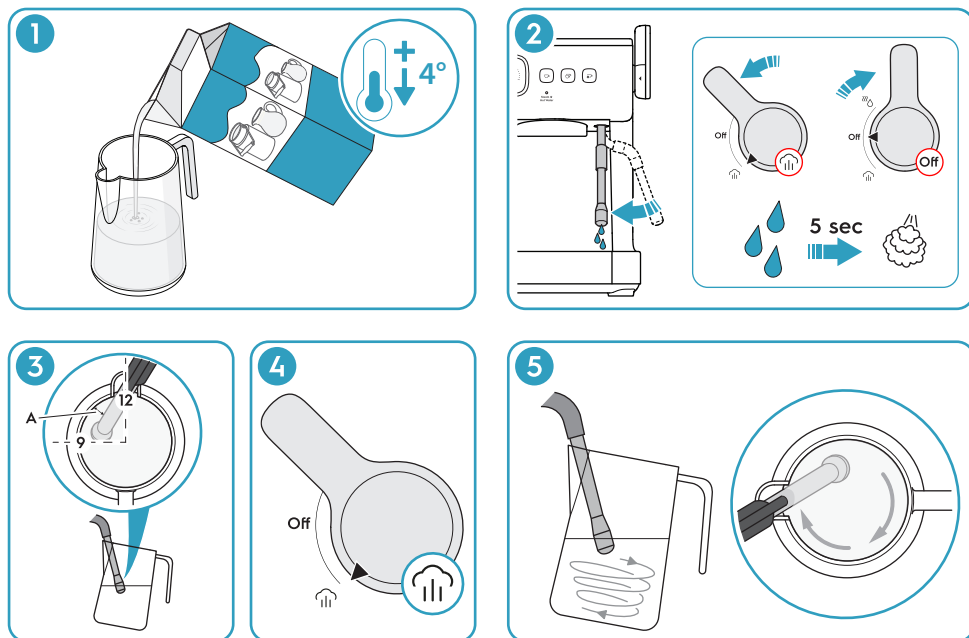
15. To switch off the product, press the ON/OFF button. All lights on the control panel go off.

Note: The product switches off automatically after 15 minutes of no operation.

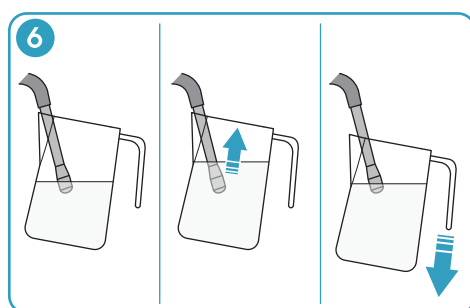
16. Make sure that the steam & hot water dial is in the OFF position. Disconnect the power plug.

17. Clean the filter basket and the portafilter. Refer to "Every time after use" on page 21.

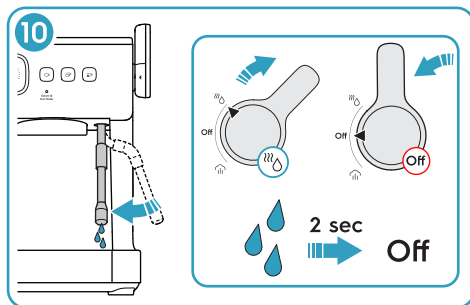
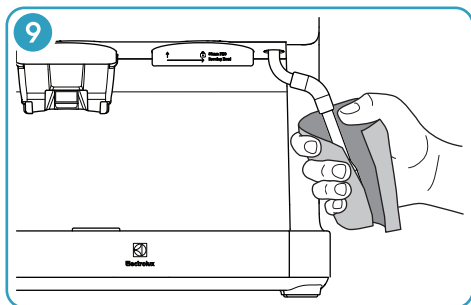
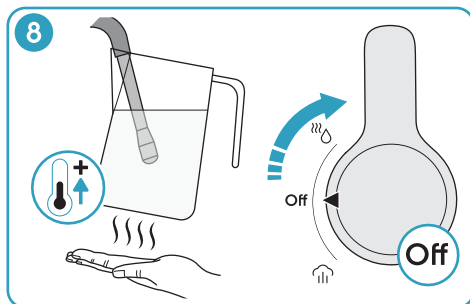
To froth milk



1. Fill the milk jug with refrigerated full milk. Suggested amount of milk is 100 ml for cappuccino and 160 ml for latte.
2. Prepare the steam wand.
 - a. Switch on the product and move the steam wand until it is above the drip tray.
 - b. Turn the steam & hot water dial to the steam position. The steam & hot water light flashes. Release steam for approximately 5 seconds until no water comes out of the steam wand nozzle.
 - c. Turn the steam & hot water dial to OFF.
3. Put the steam wand in the milk jug.
 - a. Put the nozzle just below the surface of the milk. Hold the milk jug spout against the steam wand in a 12 o'clock position.
 - b. Tilt the milk jug in a 9 o'clock direction until the nozzle is at a finger width (A) from the edge.
4. Turn the steam & hot water dial to the steam position. The steam & hot water light flashes and the frothing starts.
5. Make sure that the steam wand is in a position that makes the milk rotate in one direction from the top to the bottom.



6. As the milk level rises, lower the milk jug to keep the steam nozzle just below the surface of the milk.
7. When the amount of milk foam is sufficient, lower the steam nozzle half way to the bottom.
8. When the bottom of the milk jug is too hot to touch, turn the steam & hot water dial to OFF.

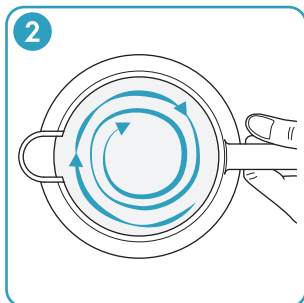
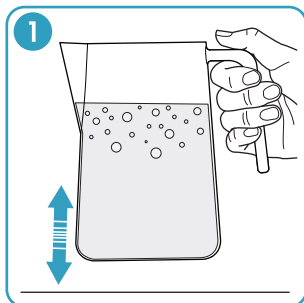


9. Remove the milk jug from the steam wand and clean the steam wand and nozzle immediately with a damp sponge or cloth.

WARNING: Do not let your skin touch the steam wand or nozzle. There is a risk of burn injury.

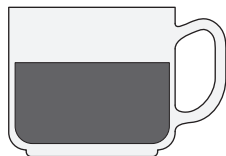
10. Move the steam wand until it is above the drip tray. Turn the steam & hot water dial to the hot water position and wait 2 seconds to remove milk that has gone into the steam wand. Turn the steam & hot water dial to OFF.

To make latte or cappuccino



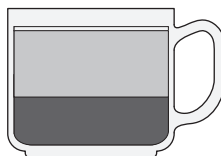
1. Tap the bottom of the milk jug against the benchtop to release larger air bubbles.
2. Swirl the milk jug to mix the milk and make the texture silky.
3. Pour the milk into the prepared espresso in one steady movement.

Coffee styles



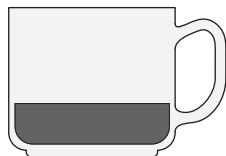
Espresso

Espresso is a concentrated, full-bodied coffee with a stable layer of crema on top. Select one cup or two cup espresso.



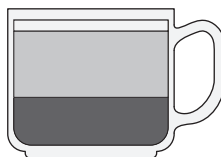
Flat white

A one cup or two cup espresso with 2/3 frothed milk and a thin layer of milk foam on top



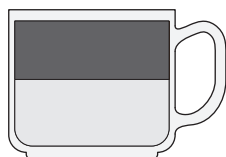
Ristretto

A ristretto is a half one cup espresso with intense flavour and aftertaste and a thin crema on top.



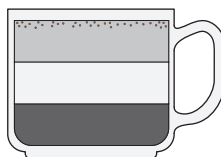
Latte

A one cup or two cup espresso with 3/4 frothed milk and a finger width layer of milk foam on top



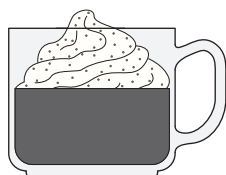
Americano

A one cup or two cup espresso with hot water. Add the hot water first to keep the crema on top.



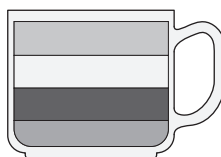
Cappuccino

A one cup or two cup espresso with 1/3 frothed milk and 1/3 milk foam on top. Add chocolate powder on top.



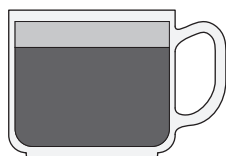
Con panna

A one cup or two cup espresso topped with lightly whipped cream. Add cinnamon powder or chocolate powder on top.



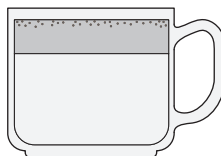
Mocha

A one cup or two cup espresso mixed with drinking chocolate and with 1/3 frothed milk and 1/3 milk foam on top.



Macchiato

A one cup or two cup espresso topped with a small amount of cold or frothed milk and a small dollop of milk foam.



Babycino

No espresso, only frothed milk and milk foam on top. Add chocolate powder on top.

Pre-ground coffee

If you use pre-ground coffee, the coffee should be freshly ground and subjected to deep roasting. You may need to use French or espresso roasted coffee grounds for espresso coffee. Pre-ground coffee can only keep the aroma for 7–8 days unless it is stored in a sealed container in a cool place. Do not store coffee in the refrigerator or freezer.

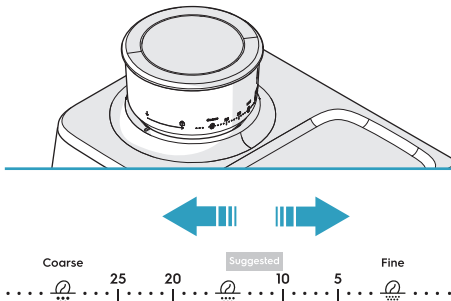
In general, it is not recommended to use pre-ground coffee. Freshly ground coffee keeps the aroma of the coffee better and gives a higher coffee quality.

Settings and adjustments

To adjust the coffee grind

When the coffee grind is adjusted correctly, the coffee grounds have the same granularity as salt. For freshly roasted coffee beans the recommended setting is 10–15 but the type and quality of coffee beans can make adjustments necessary.

Turn the bean hopper clockwise or counterclockwise to the wanted setting between 0–30. A lower number gives a finer grind. A higher number gives a coarser grind.



If the coffee grounds become too fine or too coarse, adjust again.

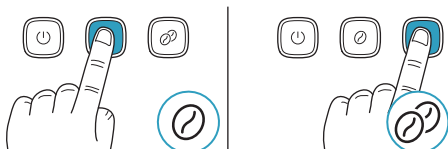
To customize the amount of coffee grounds

These are the default settings for coffee grounds:

- One cup espresso: approximately 13 g coffee grounds.
- Two cup espresso: approximately 19 g coffee grounds.

Note: The amount of coffee grounds depends on the type of coffee beans and the size of the coffee grounds.

1. Install the portafilter with the one cup or two cup filter basket in the grinding cradle.
2. Press and hold the one cup or two cup grind button. After 3 seconds, the light of the other grind button goes off and the grinding starts.



3. When the amount of coffee grounds is satisfactory, release the grind button. There is a beep sound and the new amount of coffee grounds is saved.

To customize the espresso cup volumes

These are the default settings for espresso cups:

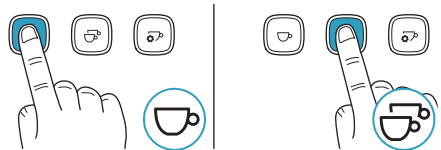
- One cup espresso: approximately 40 ml.
- Two cup espresso: approximately 80 ml.

These are the allowed volumes:

- One cup espresso: 20–125 ml.
- Two cup espresso: 20–200 ml.

Note: The extraction volume depends on the type of coffee beans and the size of the coffee grounds.

1. Press and hold the one cup or two cup espresso button. After 3 seconds the light on the other espresso button goes off and the water flow starts.

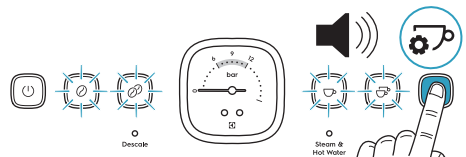


2. When the volume is satisfactory, release the espresso button. There is a beep sound and the new espresso cup volume is saved.

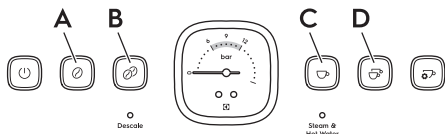
To customize the coffee extraction temperature

The default coffee extraction temperature is 92 °C. The temperature can be adjusted between 90–96 °C in 2 °C increments.

1. Switch on the product.
2. Press and hold the manual cup espresso/program button until there is a beep sound. The light of the ON/OFF button goes off and the lights of the other buttons are on or flash.



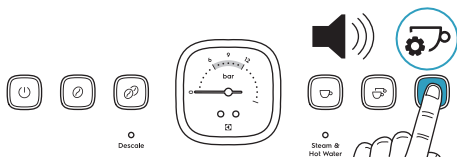
3. Set the wanted temperature by pressing the applicable button. The pressed button comes on with a flashing light.



- Press the one cup grind button (A) to set the temperature to 90 °C.
- Press the two cup grind button (B) to set the temperature to 92 °C.
- Press the one cup espresso button (C) to set the temperature to 94 °C.
- Press the two cup espresso button (D) to set the temperature to 96 °C.

Note: Higher temperatures increase bitterness and decrease acidity. Lower temperatures decrease bitterness and increase acidity.

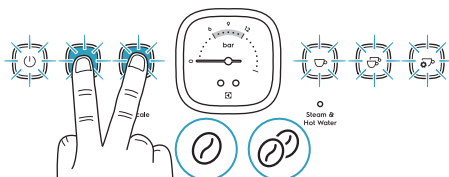
- Press the manual cup espresso button. There is a beep and the product is set to standard operation mode.



Note: If you do not press a button, the product automatically goes back to standard operation mode after 10 seconds.

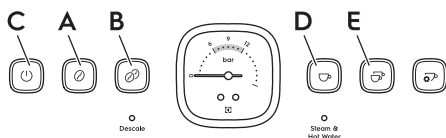
To restore to factory settings

- Press and hold the one cup and two cup grind button at the same time to enter factory default setting mode. All buttons start to flash.



- When there is a beep sound, release the grind buttons.

- To restore to the default setting for the one cup grind button (A) or the two cup grind button (B), do these steps:



- Press and hold the grind button (A) or (B) for 3 seconds until the lights of all buttons go off, except for the pressed grind button with a steady light after 3 quick blinks.
 - When there is a beep sound, release the pressed button. All buttons start to flash.
 - Press the ON/OFF button (C). The setting is reset to default and the product is set to standard operation mode.
- To restore to the default setting for the one cup espresso button (D) or the two cup espresso button (E), do these steps:
 - Press and hold the espresso button (D) or (E) for 3 seconds until the light of all buttons go off, except for the pressed espresso button with a steady light after 3 quick blinks.
 - When there is a beep sound, release the pressed button. All buttons start to flash.
 - Press the ON/OFF button (C). The setting is reset to default and the product is set to standard operation mode.
 - To restore all default settings, do these steps:
 - Press and hold the ON/OFF button (C). The lights of all other buttons go off.
 - When there is a beep sound, release the ON/OFF button. All settings are reset to default and the product is set to standard operation mode.

Note: If you do not press a button, the product automatically goes back to standard operation mode after 10 seconds.

Cleaning and care – Espresso machine

The espresso making process involves extracting oils out of coffee grounds. Deposits of coffee grounds and oils build up over time, affecting the coffee taste and operation of the espresso machine.

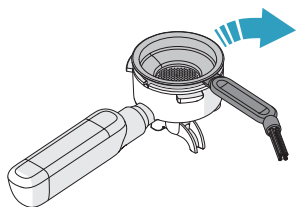
Running water through the brewing head and steam wand, before and after making each coffee, is the easiest way to keep your espresso machine clean.

Every time before use

- Run water through the brewing head. Refer to “To make an espresso coffee” on page 14.

Every time after use

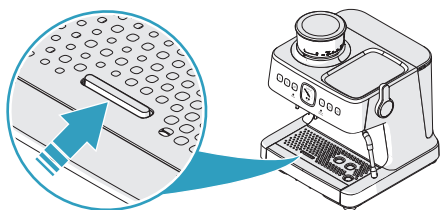
1. After frothing milk, immediately purge the steam wand by turning the dial to hot water for 1–2 seconds and then clean it with a damp sponge or cloth. Refer to “To froth milk” on page 16.
2. Remove the filter basket from the portafilter with the end of the cleaning brush.



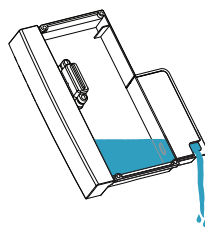
3. Clean the filter basket, portafilter and milk jug with warm water.

CAUTION: Only the filter baskets and the milk jug are dishwasher safe.

4. Examine the drip tray float. If it is higher than the surface of the drip tray, it is necessary to empty the drip tray.



- a. Remove the drip tray.
- b. Empty the drip tray.

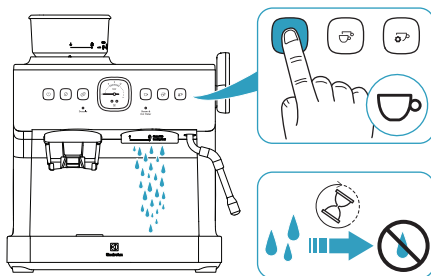


- c. Clean the drip tray and grid with warm water.
5. Examine the water tank. Clean it with warm water if necessary.

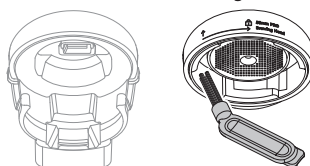
Weekly

Purge and clean the brewing head

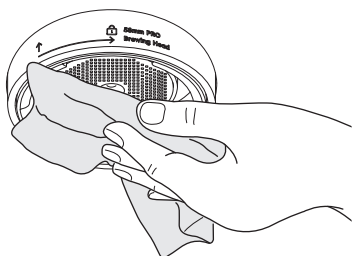
1. Press the one cup espresso button and wait until the water flow stops.



2. Remove coffee grounds from the inner surface and the silicone seal with the cleaning brush.



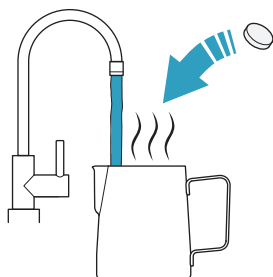
3. Clean the shower head with a damp cloth.



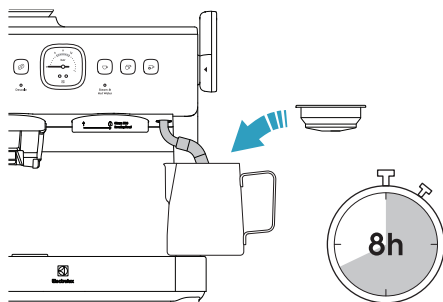
Every 2–3 months

Use descaling solution (refer to Page 27) to clean up the steam wand & filter baskets

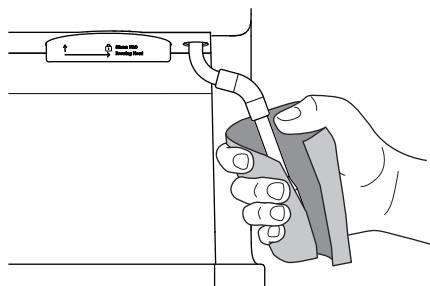
1. Fill the milk jug with warm water and descaling solution.



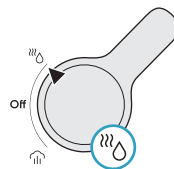
2. Put the filter baskets in the milk jug.



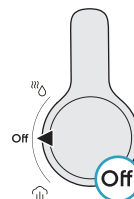
3. Put the steam wand in the milk jug and put the milk jug on the drip tray.
4. Wait 8 hours.
5. Remove and empty the milk jug. Clean the milk jug until all remaining particles from the descaling solution are removed.
6. Clean the steam wand with a wet sponge or cloth until all remaining particles from the descaling solution are removed.



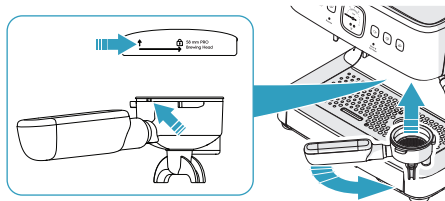
7. Turn the steam & hot water dial to the hot water position and let water run through the steam wand for 40 seconds.



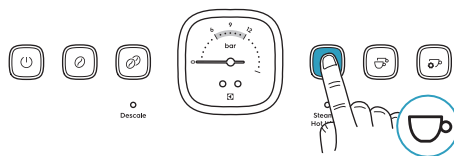
8. Turn the steam & hot water dial to OFF.



9. Install the one cup filter basket into the portafilter and install the portafilter in the brewing head.



10. Press the one cup espresso button to let water run through the filter basket.



11. When the water flow stops, remove the portafilter and to the same procedure with the two cup filter basket.

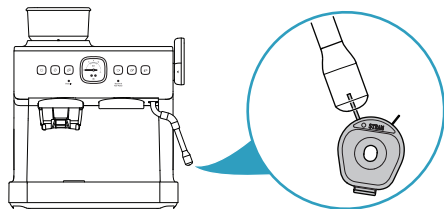
When needed

1. Switch off the product and disconnect the power supply.
2. Let the product become cool before you clean it.
3. Clean the outer surfaces with a damp cloth.
4. Clean the water tank, the bean hopper, the drip tray and grid regularly.

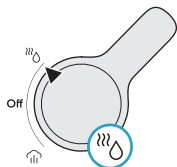
CAUTION: Never use caustic or abrasive cleaners, and never immerse the product in liquid.

CAUTION: Only the filter baskets and the milk jug are dishwasher safe.

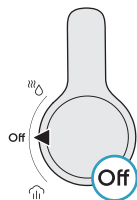
5. Insert the thicker cleaning pin through the hole in the steam wand nozzle.



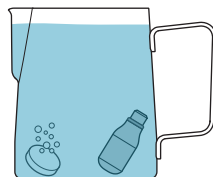
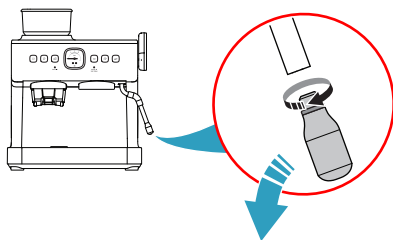
6. Turn the steam & hot water dial to the hot water position and let water run through the steam wand for 40 seconds.



7. Turn the steam & hot water dial to OFF.



8. If the blockage continues, remove the steam wand nozzle and clean it with descaling solution (refer to page 27).



Cleaning and care – Coffee grinder

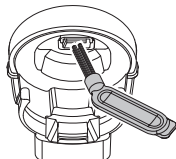
Conical burrs are used to grind coffee beans to a suitable grind size for espresso extraction.

Static-free system is equipped to prevent coffee grinds from ejecting outside of the filter basket during grinding.

Deposits of coffee grounds and oils build up over time, affecting the coffee taste and operation of the integrated grinder.

Weekly or at least once every two weeks

1. Remove remaining coffee grounds from the grinding cradle and the grind outlet with the cleaning brush.



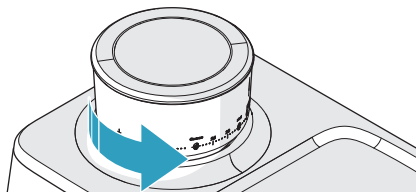
2. Clean the grinding cradle and the grind outlet with a damp sponge or cloth and then with a dry cloth.

Every 1–2 months

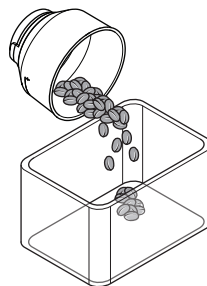
If the grinder is used daily, the burrs need to be cleaned to ensure best performance of the integrated grinder. Regular cleaning helps the burrs achieve consistent grinding results, which is especially important when grinding coffee beans for espresso.

CAUTION: Never use caustic or abrasive cleaners, and never immerse the product in liquid.

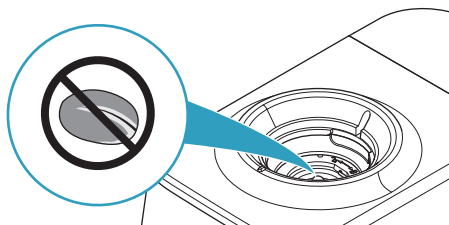
1. Make a note of the current grind setting. This is to make sure that you get the same setting after cleaning.
2. Turn the bean hopper fully counterclockwise to unlock it.



3. Remove the bean hopper and put remaining coffee beans in an airtight container.



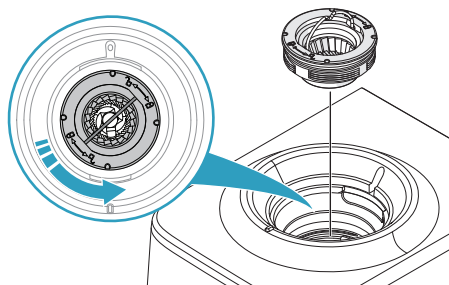
4. Clean the bean hopper with the cleaning brush.
5. Remove remaining coffee beans from the top burr.



6. Install the empty bean hopper and press the one cup or two cup grind button. If no coffee grounds come out, the top burr is empty.

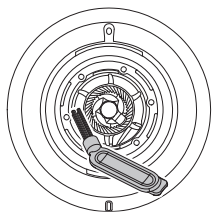
Note: When the bean hopper is not installed, the one cup and two cup grind buttons flash and the grinder cannot start.

7. Switch off the product and disconnect the power supply.
8. Remove the bean hopper.
9. Lift the handle on the top burr.
10. Turn the top burr counterclockwise and lift it out from the grinder collar.

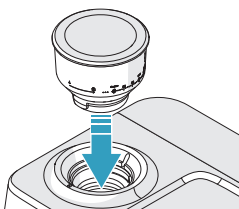


CAUTION: Do not clean the top burr with water.

11. Clean the parts and surfaces in the grind chamber and the grind collar with the cleaning brush.

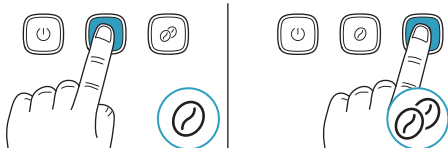


12. Do not install the top burr, but install the empty bean hopper.



13. Connect the power supply and switch on the product.

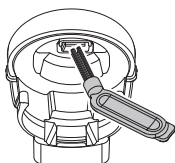
14. Press the one cup or two cup grind button.



If coffee grounds appear in the grinder, remove them with the cleaning brush. Repeat until no coffee grounds come out when you press a grind button.

CAUTION: Do not pour water or any other liquid into the grind chamber.

15. Switch off the product and disconnect the power supply.
16. Remove remaining coffee grounds from the grinding cradle and the grind outlet with the cleaning brush.



17. Clean the grinding cradle and the grind outlet with a damp sponge or cloth and then with a dry cloth.

18. Remove the bean hopper and install the top burr. Make sure that the top burr aligns with the surface of the grinder collar.

CAUTION: If the top burr is not installed correctly, the grinder produces coarse coffee grounds.

19. Install the bean hopper.

Note: When the bean hopper is not installed, the one cup and two cup grind buttons flash and the grinder cannot start.

20. Turn the bean hopper to the grind setting that you made a note of.

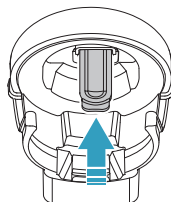
Note: After cleaning, the optimum grind setting may have changed. To find the optimum grind setting, refer to "To adjust the coffee grind" on page 19.

Every 2–3 months

If the grinder is used daily, the bean hopper needs to be cleaned to ensure best performance.

Note: When the bean hopper is not installed, the one cup and two cup grind buttons flash and the grinder cannot start.

1. Clean the inner surfaces of the grinder from below with the cleaning brush.



2. Clean the burrs, grinder collar, grind chamber and grind outlet. Refer to "Every 1–2 months" on page 24.

Descaling

After continued use, your espresso machine may develop a build-up of mineral deposits and therefore require occasional descaling.

We recommend descaling your espresso machine every 4-6 months, although this period will depend on the hardness of water and frequency of use.

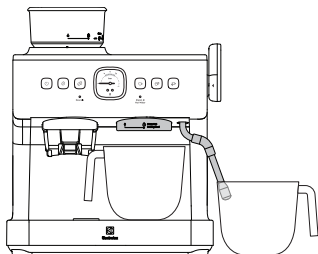
Descaling reminder

When the product senses that the water consumption is at 15 liters, the descale light comes on. The descale light stays on until the descaling procedure is completed. You can stop the descaling reminder and restart the water consumption monitor by restoring all factory settings. Refer to "To restore to factory settings" on page 20.

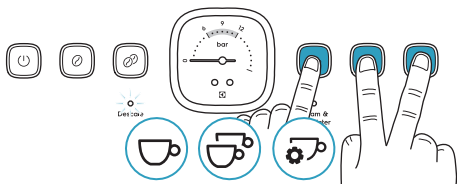
Note: If the descaling procedure is not fully completed or stopped at any of the steps, it is necessary to restart the procedure from the beginning.

To do a descaling procedure

1. Prepare a descaling solution. Refer to "To prepare a descaling solution" on page 27.
2. Fill the water tank with the descaling solution and install the water tank.
3. Put a 1 liter container below the brewing head.



4. Put another 1 liter container below the steam wand.
5. Switch on the product.
6. Press and hold the one cup, two cup and the manual cup espresso buttons at the same time.

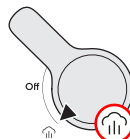


7. Wait until the descale light flashes, the ON/OFF button and the steam & hot water light are on with a steady light and all other buttons are off. There is a beep sound and then the product is in descaling mode.

Note: If the descaling procedure is not started in 1 minute, the product goes back to standard operation mode.

Note: The descaling procedure can be cancelled at any time with the ON/OFF button. However, if the descaling procedure is not fully completed, the descale light will stay on.

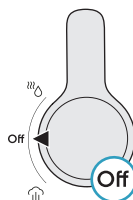
8. Turn the steam & hot water dial to the steam position. The ON/OFF button and the steam & hot water light start to flash.



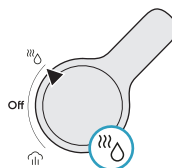
9. Wait 2 minutes while the pump operates. Hot descaling solution flows from the brewing head and the steam wand, and the pump makes different noises.

Note: If the procedure is not continued within 5 minutes after the pump stops, the product goes back to standard operation mode, except that the steam & hot water light flashes because the dial is in steam position.

10. When the product beeps and the ON/OFF button is on with a steady light, turn the steam & hot water dial to OFF. The steam & hot water light comes on with a steady light.



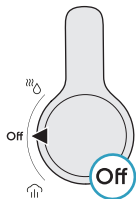
11. Remove the water tank and clean it fully in warm running water until all remaining descaling solution is removed.
12. Fill the water tank with pure water.
13. Empty and clean the 1 liter containers and put them back below the brewing head and the steam wand.
14. Turn the steam & hot water dial to the hot water position. The ON/OFF button and the steam & hot water light start to flash.



15. Wait 2 minutes while the pump operates. Hot water flows from the brewing head and the steam wand, and the pump makes different noises.

Note: If the procedure is not continued within 5 minutes after the pump stops, the product goes back to standard operation mode, except that the steam & hot water light flashes because the dial is in hot water position.

16. When the product beeps, the descale light goes off and the ON/OFF button is on with a steady light, turn the steam & hot water dial to OFF. The descaling procedure is completed and the product is set to standard operation mode.

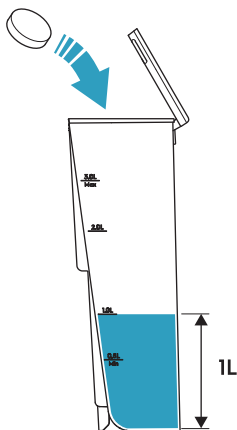


To prepare a descaling solution

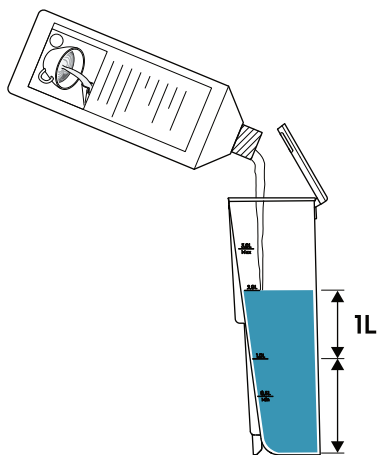
There are 3 different descaling solutions to select from:

- Coffee cleaning tablet dissolved in water.
- Coffee descaler.
- A mixture of white vinegar or citric acid and warm water.

1. Prepare the descaling solution in a 1 liter container.
2. For cleaning tablets, do these steps:

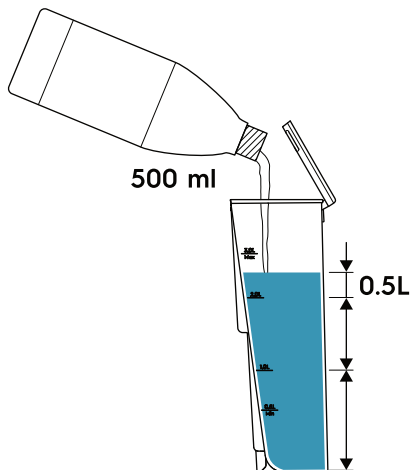


- a. Fill the container with 1 liter of warm water.
 - b. Add 1 cleaning tablet and wait until it is fully dissolved (please follow the instructions of selected cleaning product).
3. For coffee descaler, do these steps:



- a. Fill the container with 1 liter of warm water.
- b. Add coffee descaler and let the solution mix. (please follow the instructions of selected cleaning product)

4. For white vinegar or citric acid solution, do these steps.



- a. Fill the container with 500 ml of warm water and 500 ml of white vinegar or 1 liter of warm water and 50 g of citric acid.
- b. Let the solution mix.

Troubleshooting

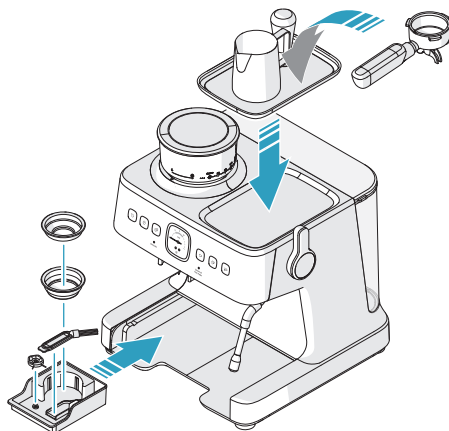
Problem	Cause	Solution
No lights on the control panel are on.	The power plug is not connected.	Connect the power plug to the power supply.
Continuous beep sounds come from the product.	The steam & hot water dial is not in the OFF position when you switch on the product.	Turn the steam & hot water dial to the OFF position.
	The steam or hot water function is used for too long.	
There is a ticking sound when the product starts and a hissing sound when the brewing process is finished.	The pressure control valve is in operation.	No action is necessary.
The one cup grind button and the two cup grind button flash quickly at the same time. If you press a grind button, there are 3 beep sounds.	The bean hopper is not installed.	Install the bean hopper.
The one cup grind button and the two cup grind button flash quickly one at a time. If you press a grind button, there are 3 beep sounds.	The grinder was used more than 3 minutes within the last 6 minutes.	Wait 6 minutes.
The one cup grind button and the two cup grind button flash quickly 3 times. If you press a grind button, there are 3 beep sounds.	There is blockage in the grinder.	Clean the grinder. Refer to "Every 2–3 months" on page 25. If cleaning the grinder was not the solution to the problem, speak to an Electrolux service center.
	The motor stopped because the current is unusually high.	
The grinder operates but no coffee grounds come out.	There is blockage in the grinder or there are coffee grounds in the grinder instead of coffee beans.	Clean the grinder. Refer to "Every 2–3 months" on page 25.
Coffee grounds eject from the filter basket during grinding.	There is blockage in the grinder.	Clean the grinder. Refer to "Every 2–3 months" on page 25.
The amount of coffee grounds in the filter basket after grinding is incorrect.	There is blockage in the grinder.	Clean the grinder. Refer to "Every 2–3 months" on page 25.
There are 5 beep sounds and all buttons flash.	The water tank is empty.	Fill the water tank and wait 1 minute.
	Water cannot go through the filter basket because there is too much coffee grounds, the coffee grounds are too fine or the coffee grounds were pressed too hard with the tamper.	Use a smaller amount of coffee grounds. Adjust the grind setting to a coarser grind. Use lighter force when you press the coffee grounds with the tamper.
No espresso comes out of the portafilter or the flow of espresso is not smooth.	There is too much coffee grounds, the coffee grounds are too fine or the coffee grounds were pressed too hard with the tamper.	Use a smaller amount of coffee grounds. Adjust the grind setting to a coarser grind. Use lighter force when you press the coffee grounds with the tamper.

Problem	Cause	Solution
The portafilter cannot be correctly installed in the brewing head.	There is too much coffee grounds.	Use a smaller amount of coffee grounds.
There is no crema on top of the espresso	The coffee beans are damp.	Use freshly roasted coffee beans.
	The coffee grounds are too coarse.	Set a finer coffee grind.
Steam does not come out when you turn the steam & hot water dial to the steam position.	The start-up of the product is not completed.	Wait until the steam & hot water light is on with a steady light.
	There is blockage in the steam wand.	Clean the steam wand nozzle.
The descale light is on.	The product senses that the water consumption is at 15 liters and it is necessary to do a descaling procedure.	Do a descaling procedure. Refer to "To do a descaling procedure" on page 26. You can also stop the descaling reminder and restart the water consumption monitor by restoring all factory settings. Refer to "To restore to factory settings" on page 20.
There is water on the benchtop surface where the product is installed.	The drip tray is full.	Empty the drip tray.
	There is a leakage from the water tank.	Install the water tank correctly. If correct installation was not the solution to the problem, speak to an Electrolux service center.
	There is a leakage from the drip tray.	Install the drip tray correctly. If correct installation was not the solution to the problem, speak to an Electrolux service center.
There is a water leakage at the edge of the portafilter.	There are coffee grounds on the edge of the portafilter when it is installed in the brewing head.	Remove all coffee grounds from the edge of the portafilter.
Watery espresso leaks from around the portafilter or the portafilter is loose.	The silicone seal in the brewing head is damaged.	Let an Electrolux service center replace the silicone seal in the brewing head.


Storage

1. Put the filter baskets, the cleaning brush and the cleaning pin in the tool kit behind the drip tray.
2. Put the tray on top of the cup warmer.
3. Put the tamper, the milk jug and the portafilter on the tray.

CAUTION: Do not keep the portafilter installed in the brewing head when you do not use the product. The silicone seal inside the brewing head can become damaged.



Disposal

Recycle the materials with the symbol . The packaging materials can be recycled. Please sort individual components by type and dispose them in applicable containers according to local disposal instructions. Recycling of packaging materials reduces the use of raw materials and amount of waste in landfill sites. Help protect the environment and human health by recycling your packaging.

Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

瑞典風味美好生活

我們秉承瑞典傳統，對家庭生活充滿關愛，一直熱衷於創造輕鬆可持續的家庭生活體驗，共同創造赴美好的未來。

我們從生活中汲取靈感，致力於提倡健康和永續的飲食方式。掃描以下QRcode來了解更多關於我們2030年的永續目標：



我們的網站：



使用建議、產品手冊、故障排除或服務資訊
<https://www.electrolux.com.tw/support/#/>



註冊您的產品，獲取更優質的服務
<https://www.electrolux.com.tw/login-options/?returnUrl=/my-account/register-new-product/#/>



購買配件和耗材
<https://www.electrolux.com.tw/appliances/accessories/#/>

客戶服務與支持

當您聯絡服務中心時，請確保您已準備好以下資訊。

產品型號、PNC和製造號碼，這些資訊均可在產品標籤上找到。

新加坡商伊萊克斯股份有限公司 台灣分公司

105408 台北市松山區敦化南路一段3號4樓

免付費客服專線：0800-888-259

電子信箱：service.tw@electrolux.com

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安全使用建議

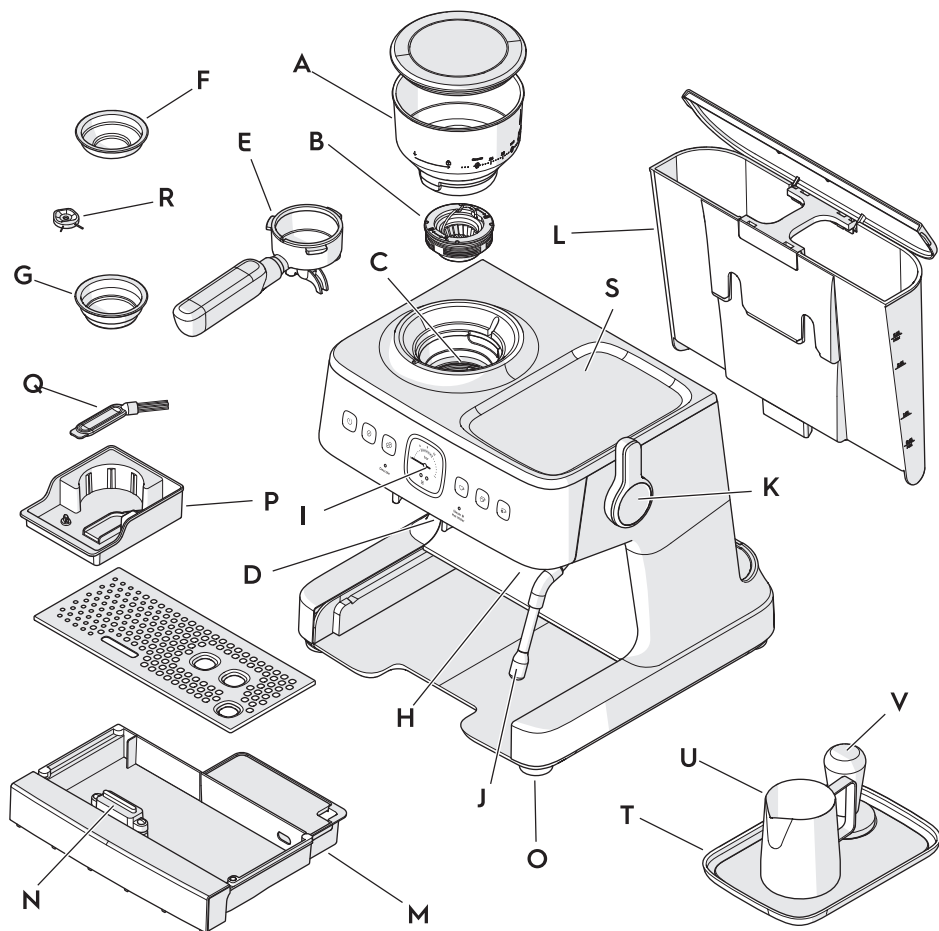
首次使用本產品之前，請詳讀以下說明。

- 8歲及以上的兒童以及身體、感官或智力存在缺陷或缺乏經驗和知識的人士如需使用本電器，應在監督下使用產品，或接受有關如何安全使用本電器並瞭解其危害的相關指導，並已瞭解其中的危險。
- 兒童不應把本產品當作玩具使用。
- 除非有專人監督，且兒童必須年滿8歲，否則不得由兒童進行清潔和維護。
- 請將本產品及其電源線放在8歲以下兒童接觸不到的地方。
- 本設備只能連接到電壓和頻率符合產品標籤規定的電源。
- 如果出現以下情況，切勿使用或拿起該設備：
 - 電源線損壞
 - 外殼損壞
- 該設備只能連接到接地插座，如果需要，可以選配一個10A的延長線。
- 如果本產品或其電源線遭受損壞，必須由製造商或授權服務代理商或具備類似資格的人員更換，以避免造成危險。
- 始終將本產品放置在平坦穩固的平面上。
- 未使用時，以及在組裝、拆卸或清潔本產品前，請務必斷開電源。
- 請務必在高於0°C的環境中操作或存放本產品。
- 請勿在高溫、強磁場和潮濕空氣的環境中操作本產品。
- 本產品及其配件在運行過程中會變熱，此時只能使用指定沖煮把手和旋鈕。本產品使用後加熱器尚有餘溫，請等待產品冷卻後再清洗或存放。
- 不得將電源線接觸本產品的任何發熱部件。
- 請勿在沖煮過程中拆卸水箱。若需要加水，請先按下開/關按鈕關閉本產品。所有指示燈熄滅表示電源已關閉。

- 沖煮過程中或本產品加壓過程中（蒸汽/熱水從咖啡沖煮把手中逸出時），請勿拆卸咖啡沖煮把手。**危險！存在燙傷風險！**
- **警告：避免蒸汽灼傷。**
- 使用蒸汽功能時，可能會有熱水從沖煮頭處滴落。**危險！水溫很高，存在燙傷風險！**
- 打開蒸汽和熱水旋鈕時可能會噴出些許熱水。務必小心地慢慢打開蒸汽閥。**危險！水溫很高，存在燙傷風險！**
- 請勿將本產品浸泡在水中或任何其他液體中。
- 請嚴格遵守本產品機身上標明的最大裝載量。
- 水箱中只能裝入冷純淨水，切勿灌入牛奶或其他液體。
- 水箱在未裝水的情況下，請勿運行本產品。
- 沒有滴水盤或滴水網時，請勿運行本產品，除非您使用較高的杯子/馬克杯。
- 請勿在發熱表面或熱源附近使用或存放本產品。
- **警告：避免液體濺到接頭。**
- 本產品僅供家庭環境使用。對於因使用不當或不正確使用而可能造成的任何損壞，製造商不承擔任何責任。
- **警告：使用不當可能造成潛在傷害。**
- **警告：使用時請勿將本產品放置在櫥櫃內。**
- 本產品不能透過外部計時器或單獨的遠端控制系統操作。
- **本產品旨在用於家庭和類似環境，例如**
 - 商店、辦公室和其他工作環境中的員工廚房區域；
 - 農舍；
 - 酒店、旅館和其他住宅類型環境中的客戶；
 - 民宿。

產品介紹

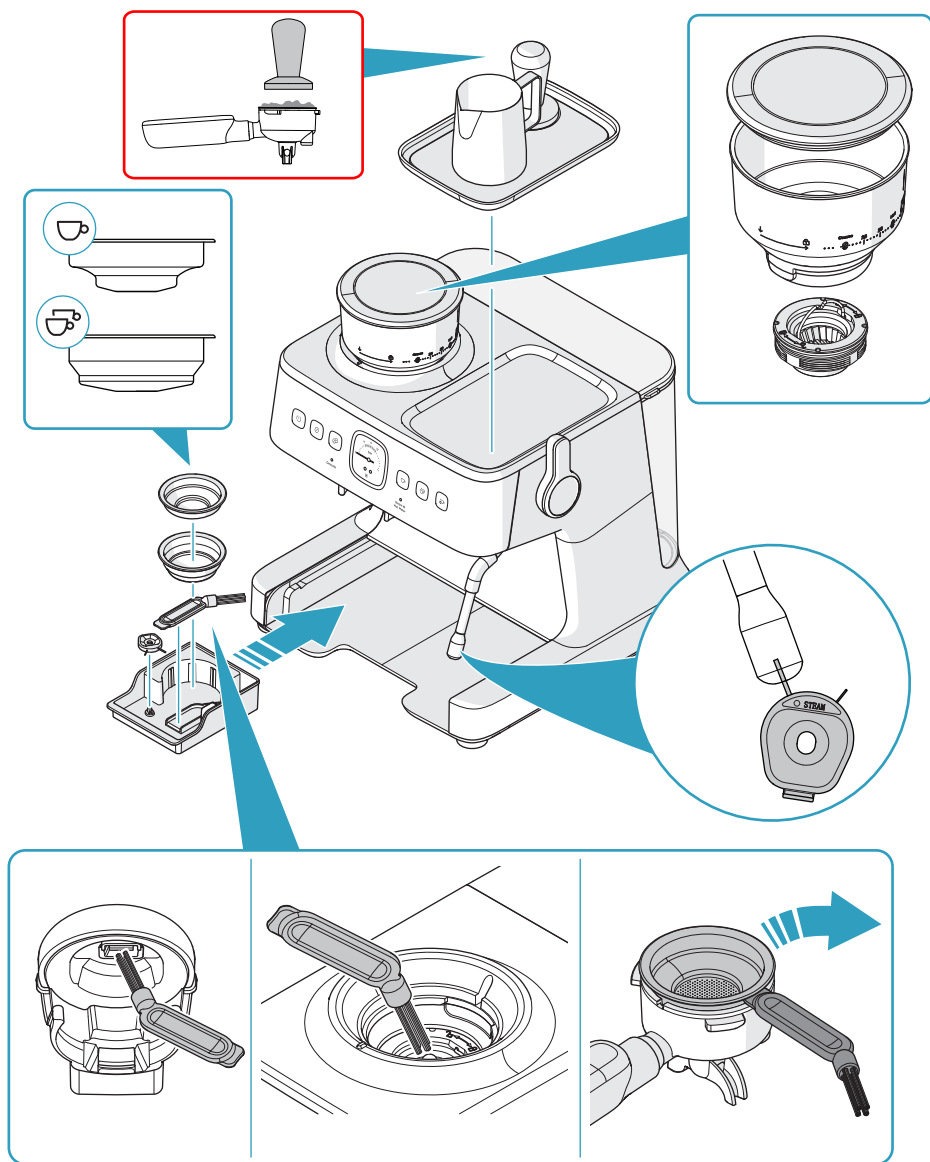
產品部件概覽



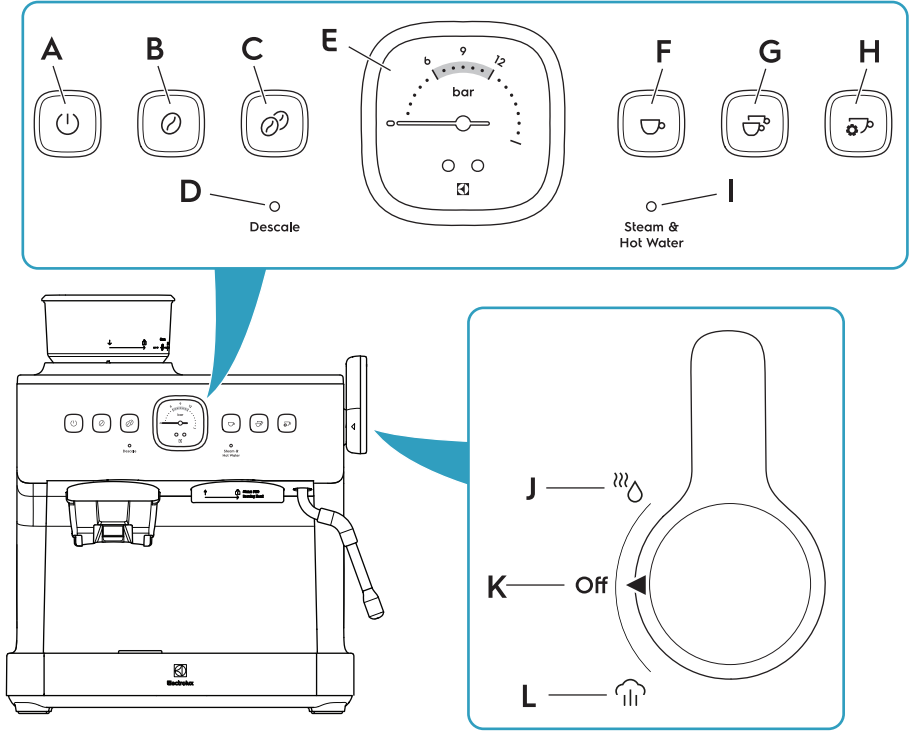
- A. 可拆卸儲豆倉
- B. 可拆卸上磨盤
- C. 防靜電咖啡豆研磨器
- D. 58毫米專業研磨支架
- E. 58毫米專業咖啡沖煮把手
- F. 58毫米專業單杯咖啡濾杯
- G. 58毫米專業雙杯咖啡濾杯
- H. 58毫米專業沖煮頭
- I. 壓力錶
- J. 蒸汽&熱水管
- K. 蒸汽&熱水旋鈕

- L. 可拆卸水箱
- M. 可拆卸滴水盤（帶網格）
- N. 滴水盤浮標/水位指示器
- O. 防滑墊
- P. 工具盒
- Q. 清潔刷
- R. 清潔針
- S. 暖杯器
- T. 配件托盤
- U. 360毫升不銹鋼奶泡杯
- V. 58毫米專業壓粉器

安裝和功能概覽



控制面板概覽



- A. 開/關按鈕
- B. 單杯研磨按鈕
- C. 雙杯研磨按鈕
- D. 除垢指示燈
- E. 壓力錶
- F. 單杯萃取按鈕
- G. 雙杯萃取按鈕
- H. 手動萃取/預設程序萃取
- I. 蒸汽&熱水指示燈
- J. 熱水
- K. 關
- L. 蒸汽

壓力錶和濃縮咖啡萃取

理想的濃縮咖啡萃取狀態

一杯優質的濃縮咖啡應該像溫暖的蜂蜜一樣緩緩地從咖啡濾杯流出。理想的咖啡沖煮壓力應在壓力錶的6到12之間（B區）。頂部的咖啡油脂應呈現焦糖色（我們稱為Crema）。

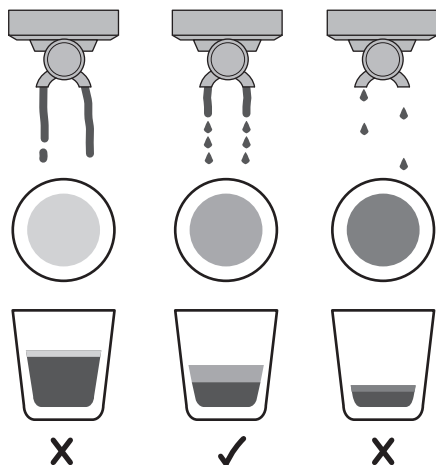
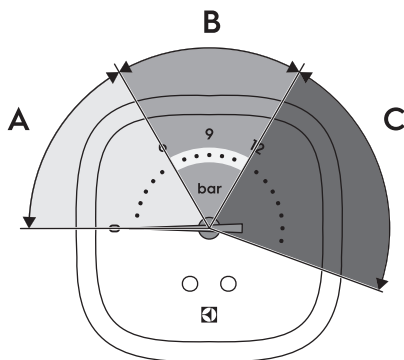
萃取不足

如果壓力錶顯示的壓力低於6（A區），濃縮咖啡流出過快，導致咖啡口味酸澀且質地稀薄。原因可能是咖啡粉太粗、咖啡粉的量不足、咖啡豆陳舊，或者咖啡粉未被充分壓實。

過度萃取

如果壓力錶顯示的壓力高於12（C區），濃縮咖啡流出過慢，導致咖啡口味苦澀。原因可能是咖啡粉太細、咖啡粉的量過多，或者咖啡粉被壓得過於緊實。

如果您使用的咖啡粉份量正確且壓實力度恰當，但濃縮咖啡的品質仍然不佳，請參考第 57 頁的“故障排除”。

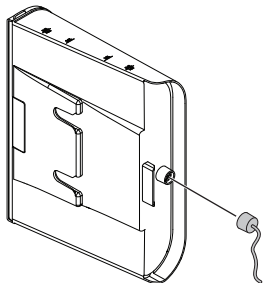


初次使用前的準備

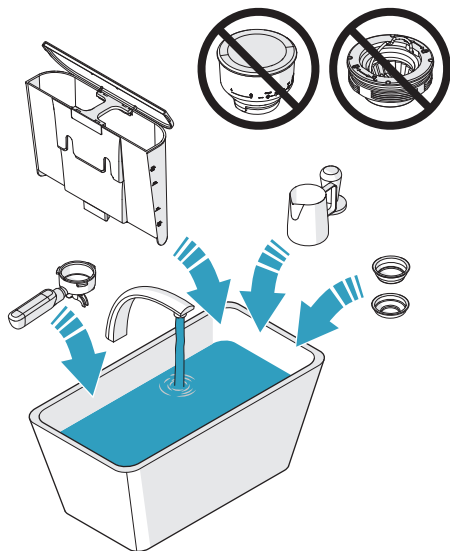
在您開始使用本產品製作濃縮咖啡之前，您需要清洗並妥善安裝所有部件，並僅用過濾水嘗試沖煮一次。

準備並安裝所有部件

1. 從包裝中取出產品，並確保所有包裝材料均已移除。
2. 將產品放置在平穩的表面上。
3. 移除並丟棄水箱底座上的紅色塞子。



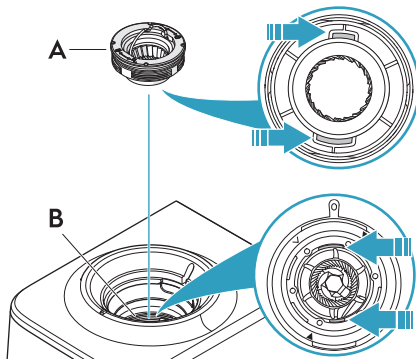
4. 用溫水和中性的洗滌劑清潔不銹鋼奶泡杯、壓粉器、濾杯、沖煮把手和水箱。



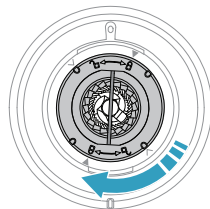
5. 用清潔刷清潔上磨盤和儲豆倉。

注意：不要用水清潔上磨盤或儲豆倉。

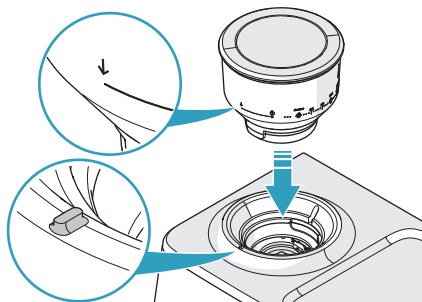
6. 握住上磨盤的把手，將其放入磨豆機口內。確保上磨盤 (A) 與磨豆機開口表面 (B) 對齊。



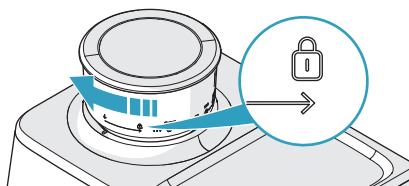
7. 順時針旋轉上磨盤至鎖定位置，隨後放平把手。



8. 將儲豆倉上的向下箭頭與咖啡磨豆機前沿的標記對齊。

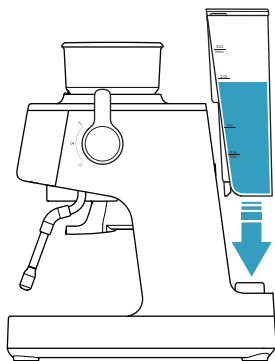


9. 小心地按下豆倉並順時針旋轉至鎖定位置。



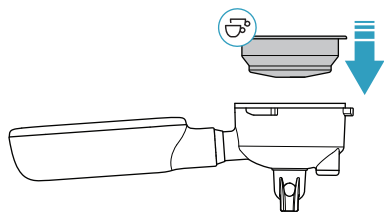
10. 確保水箱乾淨。

11. 在水箱中注入常溫純淨水，並將水箱妥善安裝。

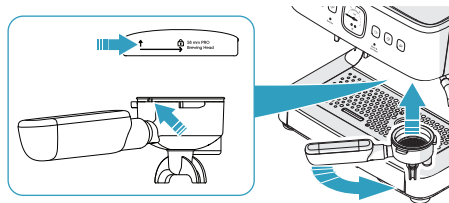


12. 如有必要，可於水箱中放入咖啡機專用淨水濾芯。

13. 將雙杯濾杯插入沖煮把手。



14. 將沖煮把手與沖煮頭上的向上箭頭對齊。

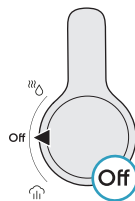


15. 將沖煮把手齊平插入沖煮頭。

16. 將沖煮把手轉至鎖定的位置。

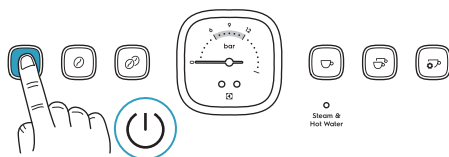
注意：首次插入沖煮把手時，可能會感到一些阻力。

17. 確保蒸汽和熱水旋鈕處於關閉位置。

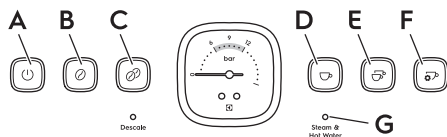


18. 將產品連接上電源。

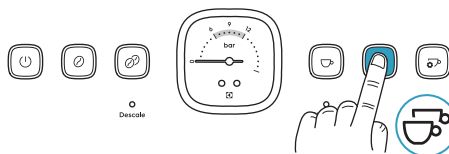
19. 按下開/關按鈕。



20. 啟動時，按鈕 (A-C) 會亮起，蒸汽&熱水指示燈 (G) 會閃爍。等待直到所有按鈕 (A-F) 和蒸汽&熱水指示燈 (G) 穩定恆亮。



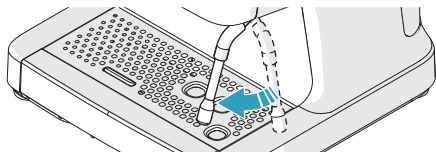
21. 按下雙杯萃取按鈕。水將從沖煮頭流過濾杯和沖煮把手。



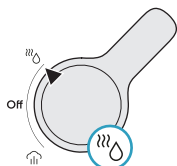
22. 等待直至水流自然結束。

注意：在首次使用過程中，水流初次通過機器時，內部釋放的空氣可能引起較大聲響，這是正常現象。這種聲響通常在20秒內消失，不應視為故障訊號。

23. 調整蒸汽管，使噴嘴位於滴水盤上方。

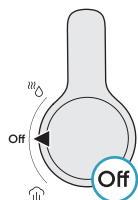


24. 將蒸汽&熱水旋鈕轉到“熱水”。蒸汽&熱水指示燈閃爍，隨後熱水將從噴嘴流出。



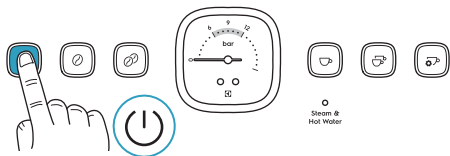
25. 讓水流持續20秒。

26. 將蒸汽&熱水旋鈕關閉。



27. 用溫水清潔沖煮把手和濾杯，隨後待其自然風乾，用於製作咖啡。

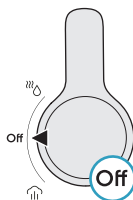
28. 按下開/關按鈕關閉本產品，控制面板上的所有指示燈隨即熄滅。



注意：如果15分鐘內無任何操作，本產品將自動關閉電源。

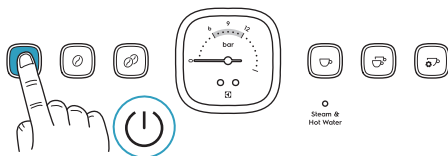
啟動本產品

1. 確保蒸汽&熱水旋鈕處於關閉位置。

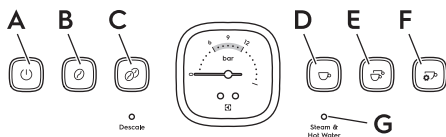


2. 將產品連接上電源。

3. 按下開/關按鈕。



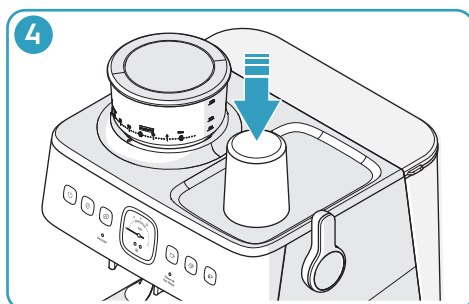
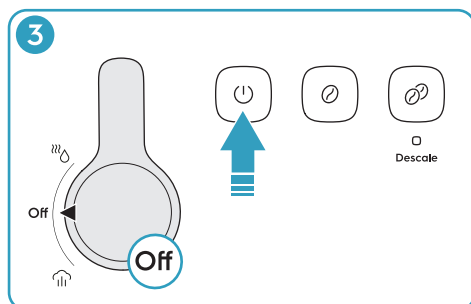
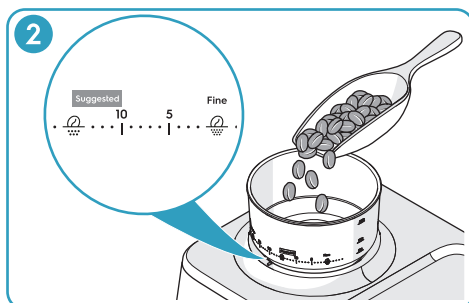
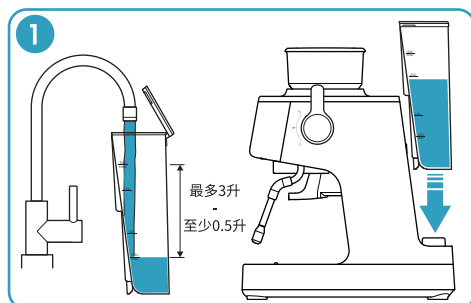
4. 啟動過程中，按鈕（A-C）亮起，蒸汽&熱水指示燈（G）閃爍。待按鈕（D-F）亮起並且蒸汽&熱水指示燈（G）穩定恆亮後，您可以開始使用本產品。



若全部按鈕（A-F）及蒸汽&熱水指示燈（G）均保持常亮，表示產品已進入待機狀態。

日常使用

製作一杯濃縮咖啡

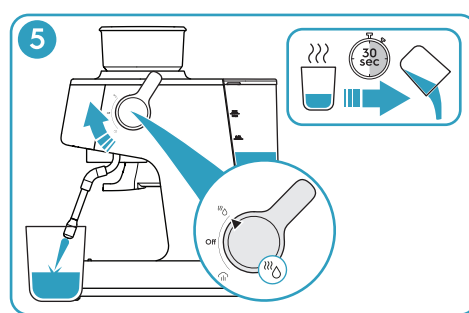


1. 在水箱中裝入冷純淨水，確保水位不超過3升的刻度線。將水箱安裝完畢。

2. 向儲豆倉中添加新鮮烘焙的咖啡豆，裝好豆倉蓋。轉動儲豆倉，直至前端標記對準磨豆機上的10和15之間的刻度。

注意：不要裝入過多咖啡豆。長時間放置的咖啡豆會受潮，從而影響研磨效果及口感。

提示：10和15之間的刻度是製作濃縮咖啡的推薦刻度。如需調整，請參見第 48 頁的“調整咖啡研磨精度”。



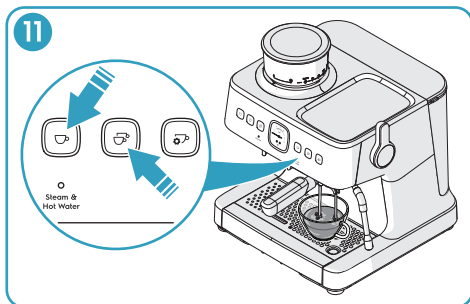
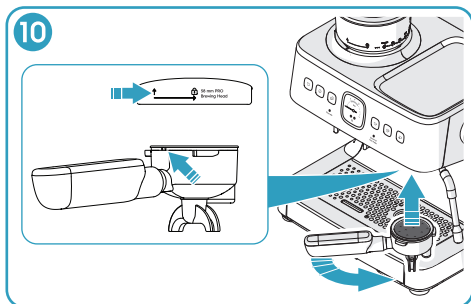
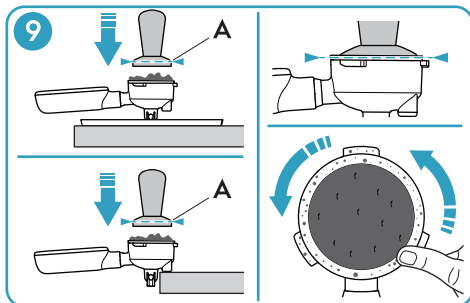
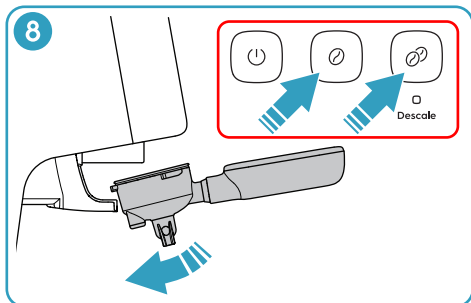
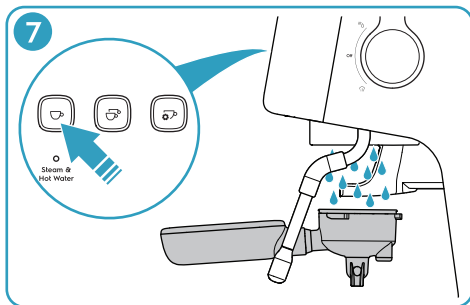
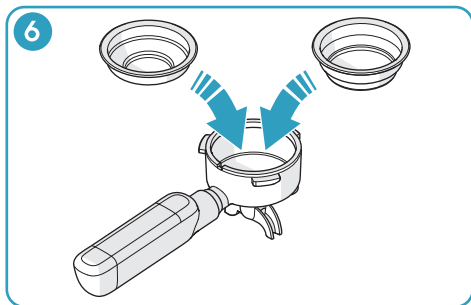
3. 開啟本產品。

- 確保蒸汽&熱水旋鈕是關閉狀態。
- 按下開/關按鈕。

4. 取走托盤，在暖杯器上預熱咖啡杯。

5. 用熱水預熱咖啡杯，操作步驟如下：

- 將咖啡杯置於蒸汽管下方。
- 將蒸汽&熱水旋鈕轉至熱水位置，裝滿1/4咖啡杯後關閉。
- 等待30秒後倒掉咖啡杯中的水。

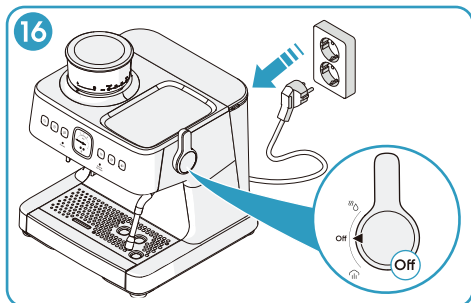
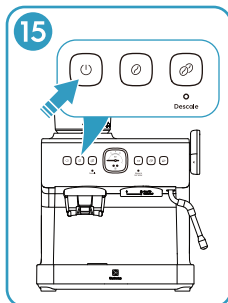
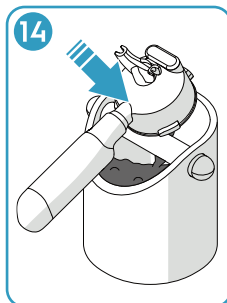
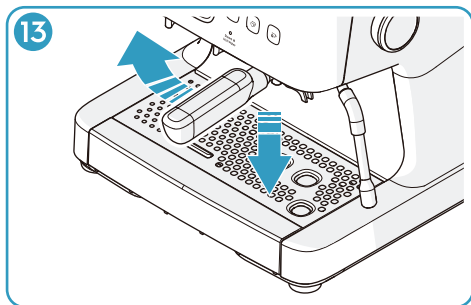
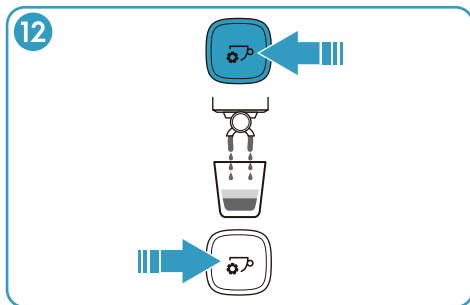


6. 將單杯或雙杯濾杯放入沖煮把手。
7. 將沖煮把手對準沖煮頭下方，按下單杯或雙杯萃取按鈕。當水流停止時，用布擦乾濾杯。
8. 將沖煮把手放入研磨支架，按下單杯或雙杯研磨按鈕。按鈕指示燈閃爍時，咖啡粉將陸續填入濾杯。研磨過程完畢後，取走沖煮把手。

提示：您可以再次按下研磨按鈕提前停止研磨。

9. 沖煮把手底部放在配件托盤上，或者將濾杯邊緣的橡膠部分頂在工作臺邊緣。用壓粉器壓咖啡粉，直到壓粉器的頂部(A)與沖煮把手的邊緣齊平。清除濾杯邊緣的多餘咖啡粉。

10. 沖煮把手的把手與沖煮頭上的向上箭頭對齊。將沖煮把手向上推進沖煮頭，並將把手向右旋至鎖定位。
11. 將咖啡杯放置在滴水盤上，正對沖煮把手下方處。根據需要製作一杯或兩杯濃縮咖啡，按下對應的單杯或雙杯萃取按鈕。按下的按鈕會閃爍，預設量的咖啡隨即將會流入咖啡杯。

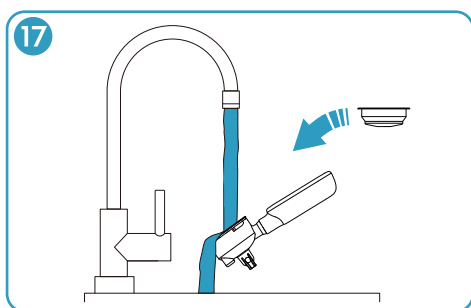


提示：單杯濃縮咖啡的預設容量為40毫升，雙杯為80毫升。如需調整預設容量，請參照第 48 頁的“調整濃縮咖啡萃取量”相關內容。

注意：實際萃取的咖啡量會根據咖啡豆的種類和研磨度的粗細有所不同。

12. 若要手動選擇萃取量，按下手動萃取/預設程序萃取按鈕。當按鈕開始閃爍後，咖啡會流入杯中，再次按下按鈕即可停止。

注意：如果沒有再次按下按鈕，當萃取量達到250毫升時，產品會自動停止。



注意：如果15分鐘內無任何操作，本產品將自動關閉電源。

13. 將沖煮把手向左轉並下拉以取出。

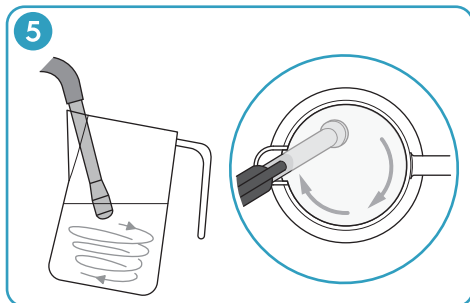
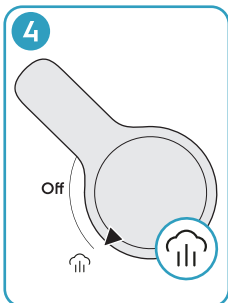
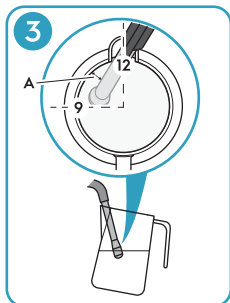
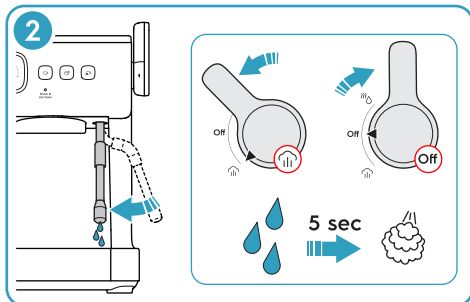
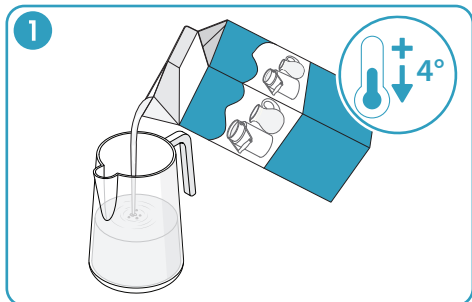
14. 清理濾杯中的咖啡渣。

15. 按下開/關按鈕關閉機器，控制面板上的所有指示燈將熄滅。

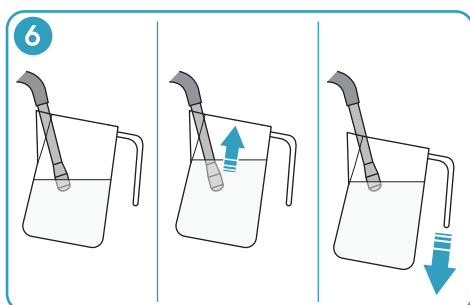
16. 關機後，確保蒸汽&熱水旋鈕在關閉位置，然後斷開電源。

17. 清洗濾杯和沖煮把手，詳細清潔步驟請參照第50頁的“每次使用後的清潔和保養”。

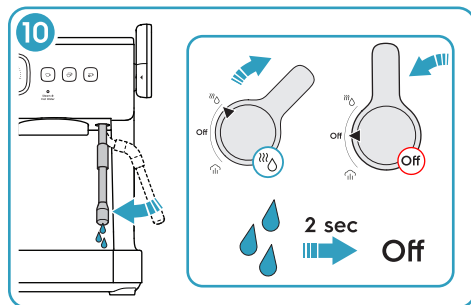
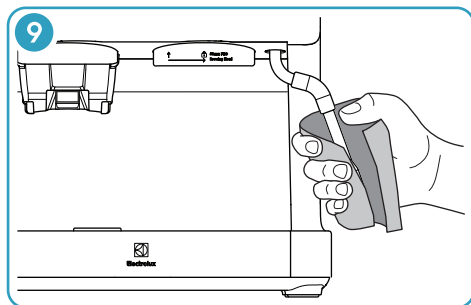
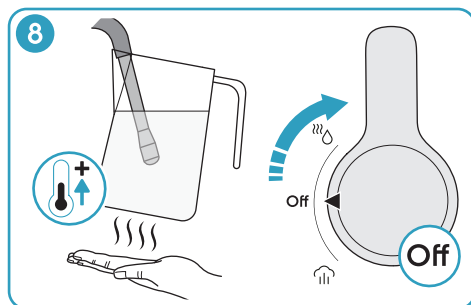
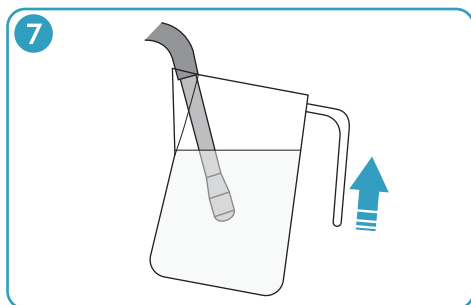
製作奶泡



1. 將冷藏的全脂牛奶倒入不銹鋼奶泡杯。建議用量：卡布奇諾-100毫升，拿鐵-160毫升。
2. 使用蒸汽管的準備工作。
 - a. 啟動本產品，調整蒸汽管位置，使其位於滴水盤上方。
 - b. 把蒸汽&熱水旋鈕撥到“蒸汽”，蒸汽&熱水指示燈開始閃爍。釋放蒸汽約5秒鐘，直至沒有水從蒸汽管噴嘴流出。
 - c. 蒸汽&熱水旋鈕轉回關閉位置。
3. 將蒸汽管放入不銹鋼奶泡杯。
 - a. 將噴嘴稍微浸入牛奶，位於液面下方，不銹鋼奶泡杯嘴靠在蒸汽管上，保持在12點方向。
 - b. 將不銹鋼奶泡杯傾斜至9點方向，直到噴嘴與壺邊緣相距一個手指寬（A）。
4. 把蒸汽&熱水旋鈕撥到“蒸汽”，蒸汽&熱水指示燈閃爍，開始打奶泡。
5. 確保奶泡的製作過程中，牛奶能够在壺內形成從上到下的旋轉流動。



6. 隨著牛奶面升高，適時下調不銹鋼奶泡杯位置，保持噴嘴略低於牛奶表面。
7. 當奶泡量足夠時，將蒸汽噴嘴下移至壺中央位置。
8. 感覺不銹鋼奶泡杯底部熱到無法繼續手持時，就應當關閉蒸汽&熱水旋鈕。

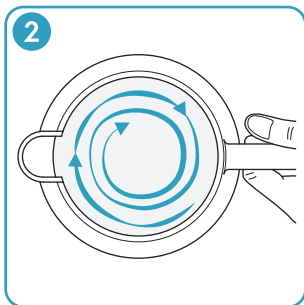
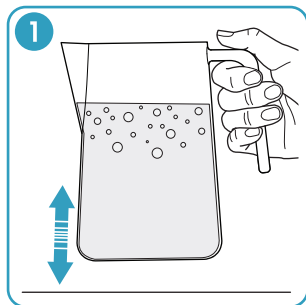


9. 將不銹鋼奶泡杯移開，立即用濕海綿或布清潔蒸汽管和噴嘴。

警告：切勿讓皮膚直接接觸蒸汽管或噴嘴，以防燙傷。

10. 清潔完畢後，將蒸汽管移至滴水盤上方。將蒸汽&熱水旋鈕轉到“熱水”，等待2秒鐘，清理蒸汽管內殘留的牛奶，然後關閉蒸汽&熱水旋鈕。

製作拿鐵或卡布奇諾



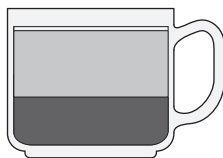
1. 用不銹鋼奶泡杯底部輕敲工作臺面，排出奶泡中較大的氣泡。
2. 輕旋不銹鋼奶泡杯，使牛奶混合均勻，達到細膩絲滑的口感。
3. 均勻地將奶泡倒入已經準備好的濃縮咖啡中。

咖啡類型



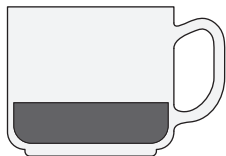
義式濃縮

一款濃郁、口感醇厚的咖啡，頂部有一層穩定的金黃色咖啡油脂。可選擇單杯或雙杯濃縮咖啡。



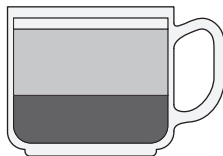
馥芮白

單杯或雙杯義式濃縮，加上2/3起泡牛奶，頂部加入薄薄一層奶泡。



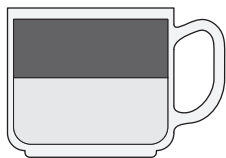
芮斯崔朵

單杯義式濃縮的一半，風味強烈，回味持久，上面覆蓋一層細薄的咖啡油脂。



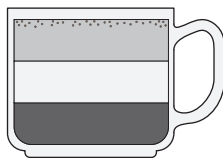
拿鐵

單杯或雙杯義式濃縮，加上3/4起泡牛奶，頂部加入一指厚的一層奶泡。



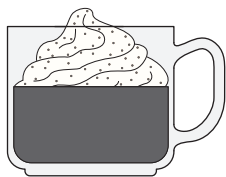
美式咖啡

單杯或雙杯義式濃縮加熱水。爲了保持表面咖啡油脂，先加熱水。



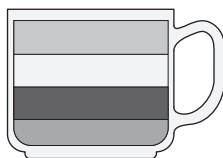
卡布奇諾

1/3單杯或雙杯義式濃縮，加上1/3起泡牛奶，再加1/3奶泡，最後撒上巧克力粉。



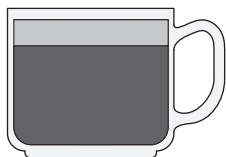
康寶藍

單杯或雙杯義式濃縮上加一層鮮奶油，可額外撒肉桂或巧克力粉增味。



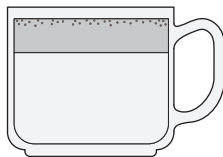
摩卡

單杯或雙杯義式濃縮，與熱巧克力混合，加入1/3起泡牛奶和1/3奶泡。



瑪奇朵

單杯或雙杯義式濃縮，加少許冷牛奶或起泡牛奶，再點綴少許奶泡。



寶貝奇諾

無咖啡，僅添加起泡牛奶和奶泡。在頂部撒上巧克力粉。

預磨咖啡粉

如果使用預磨咖啡粉，應選擇新鮮磨製且深度烘焙的咖啡粉。您最好使用法式或義式烘焙咖啡粉製作濃縮咖啡。預磨咖啡粉的香味保持時間較短，如果不是密封存放在涼爽地方，香氣最多維持7到8天。不建議將咖啡粉存放在冰箱或冷凍櫃裏。

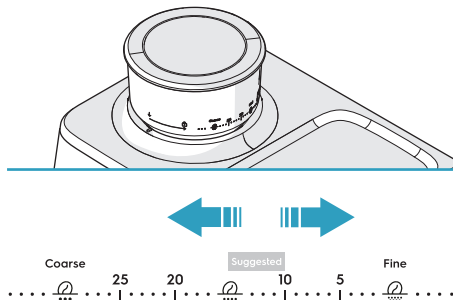
一般來說，不推薦使用預磨咖啡粉。現磨的咖啡粉能更好地保留咖啡豆的香氣，從而製作出更高品質的咖啡。

設置與調整

調整咖啡研磨精度

正確調節研磨精度後，研磨出的咖啡粉顆粒大小應與食鹽相似。對於新鮮烘焙的咖啡豆，推薦的設置參數是在10到15之間，但根據咖啡豆的種類和品質，可能需要進行調整。

旋轉儲豆倉，可以順時針或逆時針調至0到30之間的任何參數。較低的數字代表更細的研磨度，較高的數字則更粗。



如果咖啡粉太細或太粗，就需要重新調整。

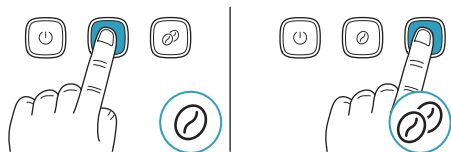
調整咖啡粉份量

咖啡粉預設參數：

- 單杯義式濃縮：約13克咖啡粉。
- 雙杯義式濃縮：約19克咖啡粉。

注意：咖啡粉的份量取決於咖啡豆的種類和咖啡粉的研磨粗細。

1. 將裝有單杯或雙杯濾杯的沖煮把手安裝到研磨支架上。
2. 長按單杯或雙杯研磨按鈕。3秒後，另一個研磨按鈕的燈會熄滅，隨後將會開始研磨。



3. 咖啡粉達到您期望的份量時，鬆開研磨按鈕。產品將會發出蜂鳴聲，並將保存新的咖啡粉份量參數。

調整濃縮咖啡萃取量

預設參數：

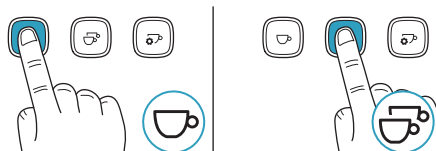
- 單杯濃縮：大約40毫升。
- 雙杯濃縮：大約80毫升。

可調節參數範圍：

- 單杯濃縮：20-125毫升。
- 雙杯濃縮：20-200毫升。

注意：萃取量取決於咖啡豆的種類和咖啡粉的研磨粗細。

1. 長按單杯或雙杯萃取按鈕。3秒後，另一個萃取按鈕的燈會熄滅，隨後將會開始萃取。

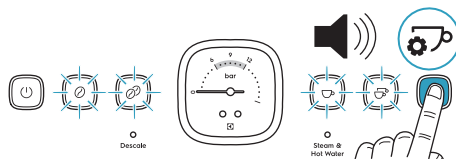


2. 咖啡量達到您期望的份量時，鬆開萃取按鈕。產品將會發出蜂鳴聲，並將保存新的咖啡份量參數。

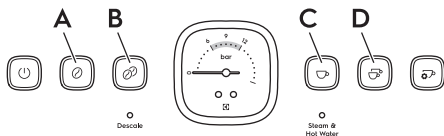
調整咖啡萃取溫度

預設的咖啡萃取溫度為92°C。溫度可在90-96°C之間調節，以2°C為一個調節單位。

1. 啟動本產品。
2. 長按手動萃取/預設程序萃取按鈕，直到聽到蜂鳴聲。此時開/關按鈕的指示燈熄滅，其他按鈕的指示燈亮起或閃爍。



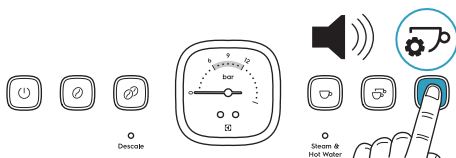
3. 按下相應的按鈕來設置所需溫度。按下的按鈕指示燈將會開始閃爍。



- 按下單杯研磨按鈕 (A)，將溫度設定為90°C。
- 按下雙杯研磨按鈕 (B)，將溫度設定為92°C。
- 按下單杯萃取按鈕 (C)，將溫度設定為94°C。
- 按下雙杯萃取按鈕 (D)，將溫度設定為96°C。

注意：溫度越高，萃取的咖啡口味越苦，酸味越少。溫度越低，則苦味越淡，酸味相應增加。

- 按下手動萃取按鈕，聽到蜂鳴聲後，產品將設置為標準操作模式。

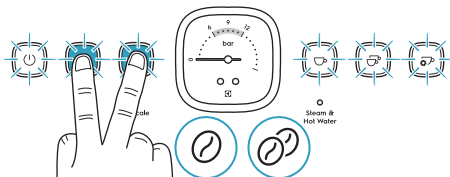


注意：如果您沒有按任何按鈕，產品將在10秒鐘後自動回到標準操作模式。

恢復出廠設置

進入出廠預設模式

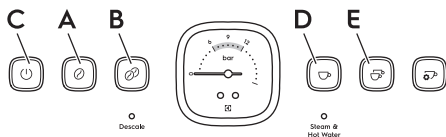
- 同時長按單杯研磨按鈕和雙杯研磨按鈕，進入出廠預設模式。



- 聽到蜂鳴聲時，鬆開研磨按鈕。所有按鈕開始閃爍。

請在進行以下3-1~3-3任一步驟前，先完成"進入出廠預設模式"1-2步驟

- 恢復單杯研磨 (A) 或雙杯研磨 (B) 的預設設置：



- 長按研磨按鈕 (A) 或 (B) 3秒，直到聽到蜂鳴聲時，鬆開按下的按鈕。
- 所有按鈕的燈將熄滅，只有按下的研磨按鈕燈在快速閃爍3次後轉為常亮。接著所有按鈕將再次閃爍。
- 按下開/關按鈕 (C)。設置將恢復為預設值，產品將設置為標準操作模式。

- 恢復單杯萃取 (D) 或雙杯萃取 (E) 的預設設置：

- 長按萃取按鈕 (D) 或 (E) 3秒，直到聽到蜂鳴聲時，鬆開按下的按鈕。
- 所有按鈕的燈都熄滅，只有按下的萃取按鈕燈在快速閃爍3次後轉為常亮。接著所有按鈕將再次閃爍。
- 按下開/關按鈕 (C)。設置將恢復為預設值，產品將設置為標準操作模式。

- 恢復所有預設設置：

- 長按開/關按鈕 (C) 3秒，直到聽到蜂鳴聲時，鬆開按下的按鈕。
- 所有按鈕的燈都熄滅，只有按下的開/關按鈕燈在快速閃爍3次後轉為常亮。所有設置將恢復為預設值，產品將設置為標準操作模式。

注意：如果您沒有按任何按鈕，產品將在10秒鐘後自動回到標準操作模式。

清潔和保養 - 濃縮咖啡機

製作濃縮咖啡的過程中會提取咖啡粉中的咖啡油脂。隨著時間的積累，咖啡渣和咖啡油脂會堆積，這會影響咖啡的口味和咖啡機的正常運行。

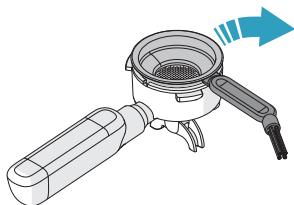
保持濃縮咖啡機乾淨最簡單的方法是在每次製作咖啡前後，用水沖洗沖煮頭和蒸汽管。

每次使用前的清潔和保養

- 用水沖洗沖煮頭。具體操作請參見第 43 頁的“製作一杯濃縮咖啡”。

每次使用後的清潔和保養

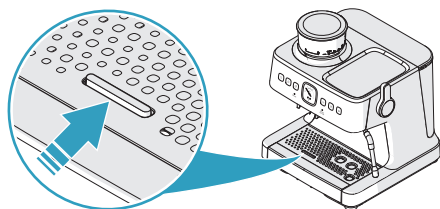
1. 打奶泡後，立即轉動旋鈕至“熱水”1-2秒清潔蒸汽管，然後用濕海綿或布擦拭蒸汽管。具體操作請參見第 45 頁的“製作奶泡”。
2. 使用清潔刷的末端取出沖煮把手中的濾杯。



3. 用溫水清洗濾杯、沖煮把手和不銹鋼奶泡杯。

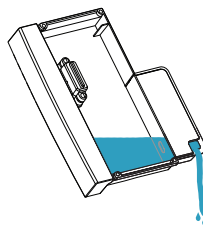
注意：只有濾杯和不銹鋼奶泡杯可以放入洗碗機清洗。

4. 檢查滴水盤的浮標。如果浮標高於滴水盤表面，就需要清空滴水盤。



- a. 取出滴水盤。

- b. 倒空滴水盤。



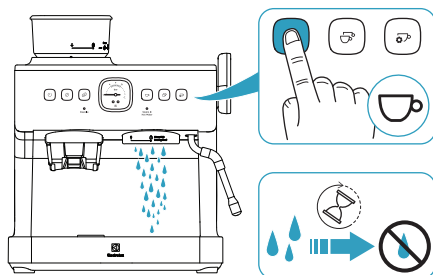
- c. 用溫水清洗滴水盤和網格。

5. 檢查水箱。如有必要，用溫水清洗。

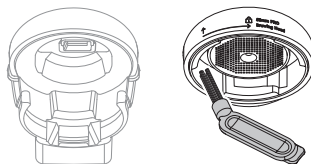
每周進行的清潔和保養

清洗沖煮頭

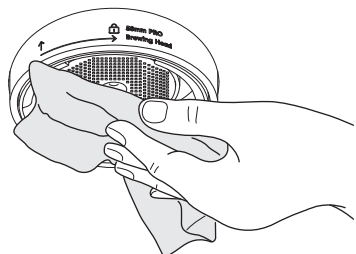
1. 按下單杯萃取按鈕，等待水流停止。



2. 用清潔刷清除沖煮頭內側和矽膠密封圈內的咖啡渣。



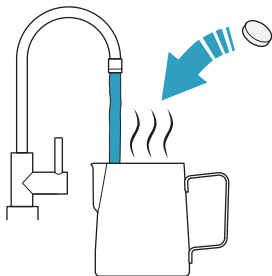
3. 用濕布擦洗噴頭。



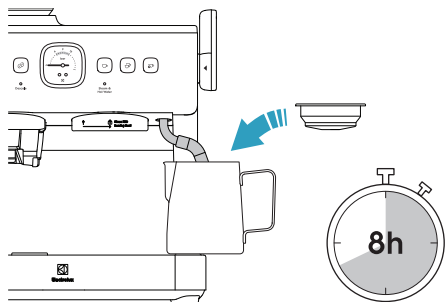
每2-3個月進行的清潔和保養

請使用市售咖啡機專用清潔片清潔蒸汽管和濾杯

1. 在不銹鋼奶泡杯內裝入溫水並放入除垢劑 (請參考第56頁了解如何準備除垢劑)。



2. 把濾杯放入不銹鋼奶泡杯中浸泡。

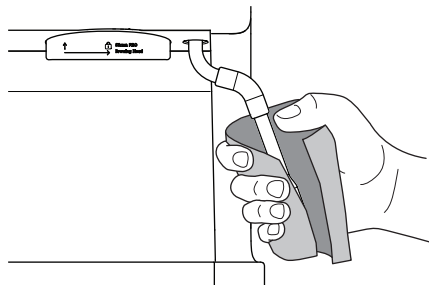


3. 將蒸汽管置於不銹鋼奶泡杯中，並將不銹鋼奶泡杯放置在滴水盤上。

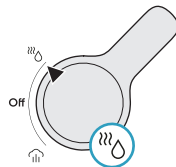
4. 靜置8小時。

5. 取出並倒空不銹鋼奶泡杯，確保所有除垢劑的殘渣都被清洗乾淨。

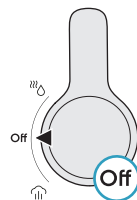
6. 用濕海綿或布清潔蒸汽管，直至所有除垢劑的殘渣都被清除。



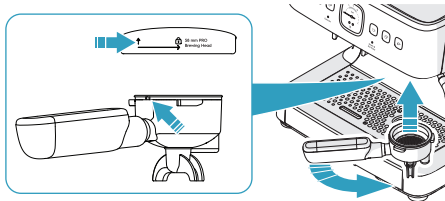
7. 將蒸汽&熱水旋鈕撥到“熱水”，讓水流從蒸汽管中流出，約40秒。



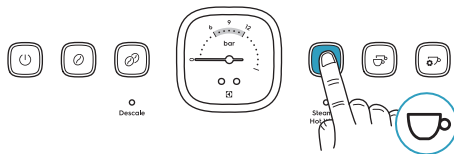
8. 將蒸汽&熱水旋鈕轉到“關閉”。



9. 把單杯咖啡濾杯裝入沖煮把手，並將其安裝到沖煮頭上。



10. 按下單杯萃取按鈕，讓水流過濾杯。



11. 當水流停止時，取下沖煮把手，並對雙杯咖啡濾杯重複相同的清潔步驟。

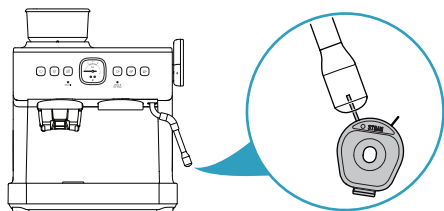
按需要進行的清潔和保養

1. 關閉本產品並拔掉電源插頭。
2. 請在本產品冷卻後再開始清潔。
3. 使用濕布擦拭本產品的外表面。
4. 定期清潔水箱、儲豆倉、滴水盤和網格。

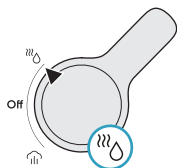
注意：不要使用腐蝕性或磨料性清潔劑，也不要將本產品浸入液體中。

注意：只有濾杯和不銹鋼奶泡杯可以放入洗碗機清洗。

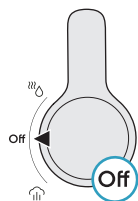
5. 使用較粗的清潔針穿過蒸汽管噴嘴上的孔洞。



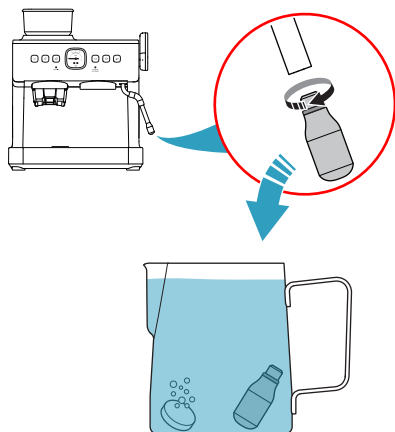
6. 將蒸汽&熱水旋鈕撥至“熱水”，讓水流從蒸汽管中流出，約40秒。



7. 將蒸汽&熱水旋鈕轉到“關閉”。



8. 如果蒸汽管的堵塞問題仍然存在，拆下噴嘴並使用除垢劑清洗 (請參考第56頁了解如何準備除垢劑)。



清潔和保養 -咖啡研磨機

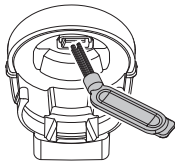
咖啡研磨機使用錐形磨片將咖啡豆磨成合適的細度以便於萃取濃縮咖啡。

本產品配有防靜電系統，防止研磨時咖啡粉飛出濾杯。

然而，咖啡渣和咖啡油脂隨時間積累可能會影響咖啡的口味和咖啡研磨機的正常運行。

每1或2周進行的清潔和保養

1. 用清潔刷清除研磨支架和研磨出口的咖啡殘渣。



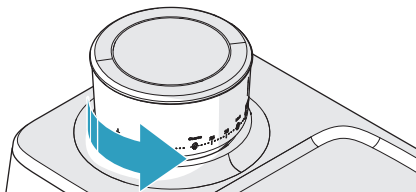
2. 用濕布和乾布依次清潔研磨支架和研磨出口。

每1-2個月進行的清潔和保養

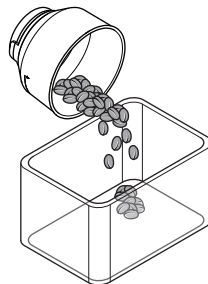
如果每天使用研磨機，需要清潔磨片以確保研磨機的最佳性能。定期清潔有助於磨刀保持穩定的研磨效果，這對於研磨用於萃取濃縮咖啡的咖啡豆尤為重要。

注意：切勿使用腐蝕性或磨料性清潔劑，且切勿將產品浸入液體中。

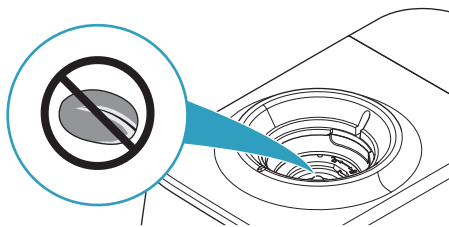
1. 記錄當前研磨設置參數，清潔後恢復相同的設置。
2. 將儲豆倉完全逆時針旋轉以解鎖。



3. 取出儲豆倉，將剩餘的咖啡豆存放在密封容器中。



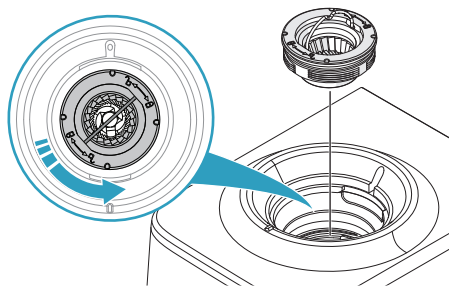
4. 使用清潔刷清潔儲豆倉。
5. 清除上磨盤中的咖啡豆殘渣。



6. 安裝空儲豆倉，按下單份或雙份研磨按鈕。檢查是否有咖啡粉出來，以確認上磨盤已清空。

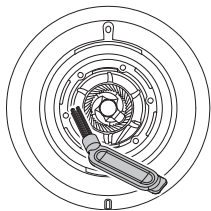
注意：當儲豆倉未妥善安裝時，單杯和雙杯研磨按鈕會閃爍，研磨機無法啟動。

7. 關閉產品並斷開電源。
8. 取下儲豆倉。
9. 抬起上磨盤的把手。
10. 逆時針旋轉上磨盤並從研磨機口中取出。

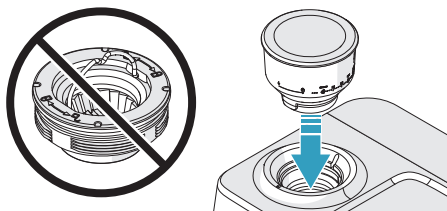


注意：切勿用水清潔上磨盤。

11. 使用清潔刷清潔研磨機內部的零件和表面以及研磨機口。

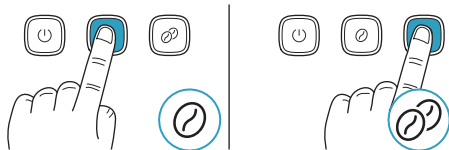


12. 不要安裝上磨盤，但需要安裝空豆倉。



13. 連接電源並啟動產品。

14. 按下單杯或雙杯研磨按鈕。

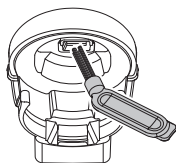


如果研磨機中有咖啡粉，請使用清潔刷清除。重複此步驟，直到按下研磨按鈕時沒有咖啡粉出來。

注意：切勿將水或任何其他液體倒入研磨機。

15. 關閉產品並斷開電源。

16. 使用清潔刷清除研磨支架和出口中的剩餘咖啡粉。



17. 先用濕海綿或布，然後用乾布清潔研磨支架和出口。

18. 取下豆倉並安裝上磨盤。確保上磨盤與研磨口表面對齊。

注意：如果上磨盤安裝不當，研磨出的咖啡粉較粗。

19. 安裝儲豆倉。

注意：當儲豆倉未妥善安裝時，單杯和雙杯研磨按鈕會閃爍，研磨機無法啟動。

20. 將儲豆倉調至您記錄的研磨設置參數。

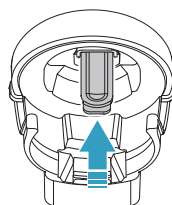
注意：清潔後，最佳的研磨設置可能會有所改變。如需找到最佳研磨設置，請參考第 48 頁的“調整咖啡研磨精度”。

每2-3個月進行的清潔和保養

如果每天使用研磨機，需要清潔儲豆倉以確保研磨機的最佳性能。

注意：當儲豆倉未妥善安裝時，單杯和雙杯研磨按鈕會閃爍，研磨機無法啟動。

1. 從下方用清潔刷清理研磨機內表面。



2. 清潔磨盤、研磨機口、研磨機內部和研磨出口。
詳細步驟請參考第 53 頁的“每1-2個月進行的清潔和保養”。

除垢

持續使用後，您的濃縮咖啡機可能會積累礦物質沉澱物，因此需要定期進行除垢。

我們建議每4-6個月對濃縮咖啡機進行一次除垢，不過具體頻率根據水質硬度和使用頻率而定。

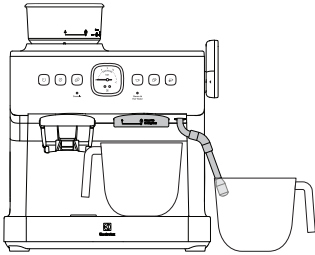
除垢提醒

當咖啡機累計消耗水量達到15升時，除垢指示燈會亮起，並將保持常亮直到除垢程序完成。您可以透過恢復出廠設置來關閉除垢提醒並重置水消耗量監控。具體方法請參見第49頁的“恢復出廠設置”。

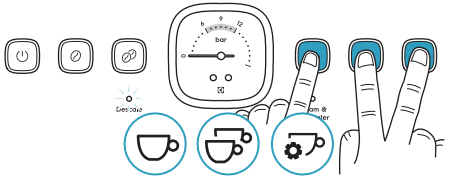
注意：如果除垢程序的任一步驟未全部完成或被中斷，都需要重新執行該程序。

除垢程序

1. 準備除垢溶液。詳情請參見第56頁的“製備除垢溶液”。
2. 將除垢溶液注入水箱並安裝好水箱。
3. 在沖煮頭下放置一個1升容器。



4. 在蒸汽管下放置另一個1升容器。
5. 啟動本產品。
6. 同時長按單杯萃取、雙杯萃取、手動萃取按鈕。

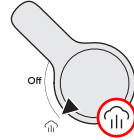


7. 等到除垢指示燈開始閃爍，開/關按鈕和蒸汽&熱水指示燈持續亮起，其他按鈕熄滅，聽到蜂鳴聲後，本產品開始啟動除垢模式。

注意：如果1分鐘內沒有開始除垢程序，本產品會恢復到標準操作模式。

注意：除垢程序可隨時通過開/關按鈕取消，但若未全部完成，除垢指示燈將保持常亮。

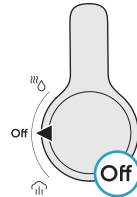
8. 將蒸汽&熱水旋鈕撥到“蒸汽”，開/關按鈕和蒸汽&熱水指示燈開始閃爍。



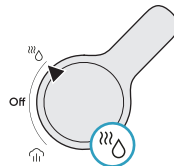
9. 等待2分鐘，泵開始運作，熱除垢溶液將從沖煮頭和蒸汽管流出。

注意：如果泵停止運作後5分鐘內未繼續操作，本產品會恢復到標準操作模式，但由於蒸汽&熱水旋鈕處於“蒸汽”位置，蒸汽&熱水指示燈仍會閃爍。

10. 當產品發出蜂鳴聲，開/關按鈕常亮時，將蒸汽&熱水旋鈕撥到“關閉”，蒸汽&熱水指示燈將轉為常亮狀態。



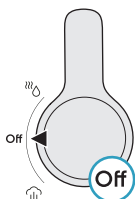
11. 取下並用溫水充分清洗水箱，確保所有殘留除垢溶液被清除。
12. 在水箱中重新注入清水。
13. 清空並清潔1升容器，然後放回沖煮頭和蒸汽管下方。
14. 將蒸汽&熱水旋鈕撥到“熱水”，開/關按鈕和蒸汽&熱水指示燈開始閃爍。



15. 等待2分鐘，泵開始運作，熱水將從沖煮頭和蒸汽管流出，泵可能會發出不同的聲音。

注意：如果泵停止運作後5分鐘內未繼續操作，本產品會恢復到標準操作模式，但由於蒸汽&熱水旋鈕處於“熱水”位置，蒸汽&熱水指示燈仍會閃爍。

16. 當產品發出蜂鳴聲，除垢指示燈熄滅，開/關按鈕持續亮起時，將蒸汽&熱水旋鈕撥到“關閉”。此時，除垢程序完成，本產品會恢復到標準操作模式。



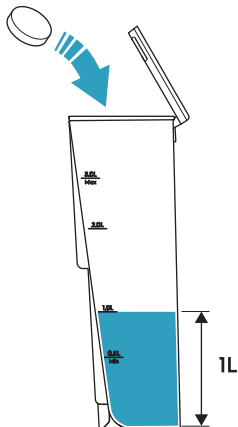
製備除垢溶液

以下三種擇一：

- 溶解在水中的清潔片。
- 咖啡機除垢劑。
- 白醋或檸檬酸與溫水的混合溶液。

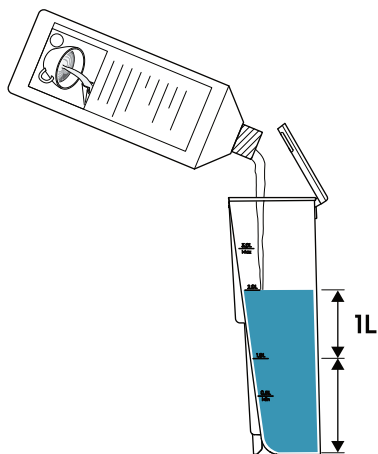
1. 在1升容器中準備除垢溶液。

2-1. 如果使用市售咖啡機專用清潔片，請按以下步驟操作：



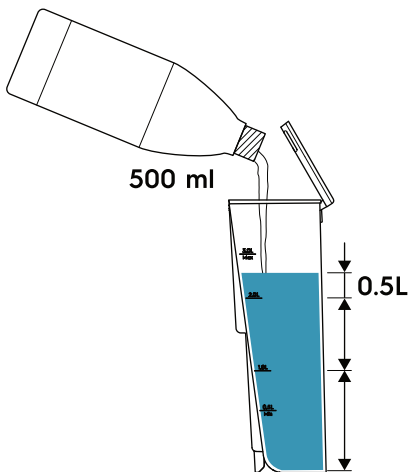
- 容器中裝入1升溫水。
- 加入清潔片，等待其完全溶解 (請參照所選清潔片的使用方法操作)。

2-2. 如果使用咖啡機除垢劑，請按以下步驟操作：



- 容器中裝入1升溫水。
- 加入咖啡機除垢劑，攪拌混合 (請參照所選除垢劑的使用方法操作)。

2-3. 如果使用白醋或檸檬酸溶液，請按以下步驟操作：



- 容器中裝入500毫升溫水和500毫升白醋，或1升溫水和50克檸檬酸。
- 攪拌混合。

故障排除

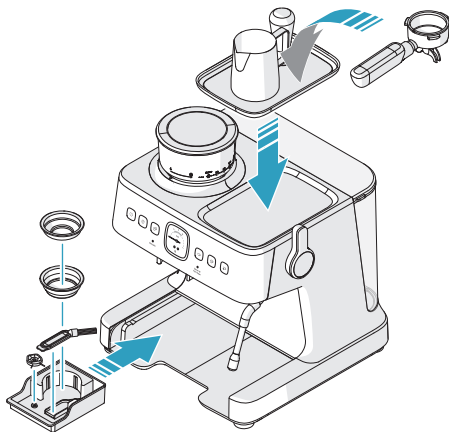
問題	可能原因	解決辦法
控制面板上的燈不亮。	電源未連接。	將產品連接至電源。
產品持續發出蜂鳴聲。	在啟動產品時，蒸汽&熱水旋鈕沒有轉到“關閉”。	將蒸汽&熱水旋鈕轉到“關閉”。
	蒸汽&熱水功能啟動時間過長。	
產品啟動時有滴答聲，沖煮咖啡後有嘶嘶聲。	壓力控制閥正在運作。	無需採取任何行動。
單杯研磨按鈕和雙杯研磨按鈕同時快速閃爍。按下研磨按鈕時，會有三聲蜂鳴	儲豆倉未妥善安裝。	妥善安裝儲豆倉。
單杯研磨按鈕和雙杯研磨按鈕輪流快速閃爍。按下研磨按鈕時，會有三聲蜂鳴。	研磨器在過去6分鐘內使用時間超過3分鐘。	等待6分鐘。
單杯研磨按鈕和雙杯研磨按鈕快速閃爍三次。按下研磨按鈕時，會有三聲蜂鳴。	研磨器內部有阻塞。	清潔研磨器。詳情請參閱第 54 頁的“每2-3個月進行的清潔和保養”。 如果清潔研磨器不能解決問題，請聯絡伊萊克斯客服中心。
	電機因電流異常過高而停止運作。	
研磨器運作，但沒有咖啡粉倒出。	研磨器內部堵塞，或研磨器內放入了咖啡粉而不是咖啡豆。	清潔研磨器。詳情請參閱第 54 頁的“每2-3個月進行的清潔和保養”。
研磨時咖啡粉從濾杯中飛出。	研磨器內部堵塞。	清潔研磨器。詳情請參閱第 54 頁的“每2-3個月進行的清潔和保養”。
研磨後濾杯中的咖啡粉量不準確。	研磨器內部堵塞。	清潔研磨器。詳情請參閱第 54 頁的“每2-3個月進行的清潔和保養”。
產品發出5聲蜂鳴，且所有按鈕閃爍。	水箱已空。	在水箱中裝水，再等待1分鐘。
	水無法透過濾杯，可能是因為咖啡粉太多，咖啡粉太細，或者用壓粉器壓得太緊。	加入較少量的咖啡粉。調整研磨設置參數至較粗的研磨顆粒。壓實咖啡粉時使用較輕的力度。
沒有濃縮咖啡從濾杯流出，或者咖啡流出的速度不均。	咖啡粉太多，咖啡粉太細，或者用壓粉器壓得太緊。	加入較少量的咖啡粉。調整研磨設置參數至較粗的研磨顆粒。壓實咖啡粉時使用較輕的力度。
沖煮把手無法妥善安裝到沖煮頭。	咖啡粉太多。	加入較少量的咖啡粉。
義式濃縮表層沒有咖啡油脂。	咖啡豆受潮。	使用新鮮烘焙的咖啡豆。
	咖啡粉顆粒太粗。	調整研磨度至更細的顆粒。

問題	可能原因	解決辦法
將蒸汽&熱水旋鈕轉到“蒸汽”，但沒有蒸汽產生。	本產品未完全啟動。	等待直到蒸汽&熱水指示燈穩定亮起。
	蒸汽管內有堵塞。	清潔蒸汽管噴嘴。
除垢指示燈亮起。	產品檢測到累計消耗水量達到15升，需要進行除垢程序。	進行除垢處理。具體操作請參考第55頁的“除垢程序”。 您可以透過恢復出廠設置來關閉除垢提醒並重置水消耗量監控。具體方法請參見第49頁的“恢復出廠設置”。
產品安裝的工作臺上有水。	滴水盤已滿。	清空滴水盤。
	水箱漏水。	正確安裝水箱。如果正確安裝後問題仍然存在，請聯絡伊萊克斯客服中心。
	滴水盤漏水。	正確安裝滴水盤。如果正確安裝後問題仍然存在，請聯絡伊萊克斯客服中心。
沖煮把手邊緣漏水。	沖煮把手安裝到沖煮頭時邊緣有咖啡渣。	清除沖煮把手邊緣的所有咖啡渣。
濃縮咖啡從沖煮把手周圍漏出，或沖煮把手鬆動。	沖煮頭的矽膠密封圈損壞。	聯絡伊萊克斯客服中心更換沖煮頭的矽膠密封圈。


存放


1. 將濾杯、清潔刷和清潔針放在滴水盤後面的工具箱裏。
2. 將托盤放在暖杯器上方。
3. 將壓粉器、不銹鋼奶泡杯和沖煮把手放在托盤上。

注意：不使用產品時，不要將沖煮把手安裝在沖煮頭上。沖煮頭內的矽膠密封圈可能會因此受損。



棄置

請回收帶有回收標誌  的材料。包裝材料可回收利用，請根據當地的處理規定將各部件分類放入相應的容器。回收包裝材料有助於減少原材料的使用和填埋垃圾的數量，保護環境和人類健康。

不要將帶有此標誌  的家電產品與家庭垃圾一起處理。將產品退回到您所在地的回收設施或聯絡市政辦公室。

有鑒於世界各國對綠色環保意識的重視，伊萊克斯依循RoHS「危害性限制物質指令」誠實標示產品化學物質含量，關於本產品的RoHS聲明書，請上伊萊克斯官網--->「支援服務」--->「RoHS聲明書」，依產品類別及型號檢索。 <https://www.electrolux.com.tw/support/rohs/#/>

