

MANUALE D'USO

MACCHINA DA CAFFÈ

IT

USER MANUAL

COFFEE MACHINE

EN

MANUEL DE L'UTILISATEUR

MACHINE À CAFÉ

FR

GEBRAUCHSANLEITUNG

KAFFEEMASCHINE

DE

GEBRUIKSAANWIJZING

KOFFIEMACHINE

NL

MANUAL DE USO

CAFETERA

ES

MANUAL DE USO

MÁQUINA DE CAFÉ

PT

BRUKSANVISNING

KAFFEMASKIN

SV

РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ

КОФЕВАРОЧНАЯ МАШИНА

RU

BRUGSANVISNING

KAFFEMASKINE

DA

INSTRUKCJA OBSŁUGI

EKSPRES DO KAWY

PL

KÄYTTÖOHJE

KAHVINKEITIN

FI

BRUKSANVISNING

KAFFEMASKIN

NO

كتيب الاستخدام

آلة صنع القهوة

AR



Consigliamo di leggere attentamente questo manuale, che riporta tutte le indicazioni per mantenere inalterate le qualità estetiche e funzionali dell'apparecchio acquistato.

Per ulteriori informazioni sul prodotto: www.smeg.com

We advise you to read this manual carefully, as it contains all the instructions for managing the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com

Nous conseillons de lire attentivement ce manuel, qui comprend toutes les indications pour maintenir inaltérées les qualités esthétiques et fonctionnelles de l'appareil acheté.

Pour obtenir des informations supplémentaires sur le produit : www.smeg.com

Wir empfehlen, diese Bedienungsanleitung, die sämtliche Anweisungen enthält, um das Aussehen und die Funktionsfähigkeit des Geräts zu erhalten, sorgfältig zu lesen.

Für weitere Informationen über das Produkt wird auf www.smeg.com verwiesen

We adviseren om deze handleiding aandachtig door te lezen. Ze bevat aanwijzingen die nodig zijn om de esthetische en functionele eigenschappen van het gekochte apparaat intact te houden.

Bezoek voor meer informatie over het product: www.smeg.com

Aconsejamos leer atentamente este manual que contienen todas las indicaciones para mantener inalterada la calidad estética y funcional del aparato adquirido.

Más información sobre el producto en: www.smeg.com

Aconselhamos que leia atentamente este manual, que refere todas as indicações para manter inalteradas as qualidades estéticas e funcionais do aparelho comprado.

Para mais informações sobre o produto: www.smeg.com

Vi rekommenderar att ni noga läser denna handbok som anger alla de nödvändiga anvisningarna för att bibehålla den inköpta apparatens utseende och funktioner.

För mer information om produkten: www.smeg.com

Мы рекомендуем вам внимательно прочитать данное руководство, в котором приводятся все указания, необходимые для поддержания неизменными эстетических и функциональных свойств приобретенного прибора.

Дополнительную информацию об изделии можно получить на сайте: www.smeg.com

Vi anbefaler, at du nøje læser denne vejledning, som indeholder alle anvisninger til at holde det købte apparat i perfekt funktionsmæssig og æstetisk stand.

For yderligere informationer om produktet: www.smeg.com

Zalecamy uważne przeczytanie niniejszej instrukcji, która zawiera wszystkie wskazania dla utrzymania jakości estetyki i funkcjonalności zakupionego urządzenia.

Dalsze informacje dotyczące produktu znajdują się na stronie: www.smeg.com

Lue tämä käyttöopas huolellisesti. Ohjeita noudattamalla taataan laitteen oikeaoppinen ylläpito ja sen ominaisuuksien säilyvyys.

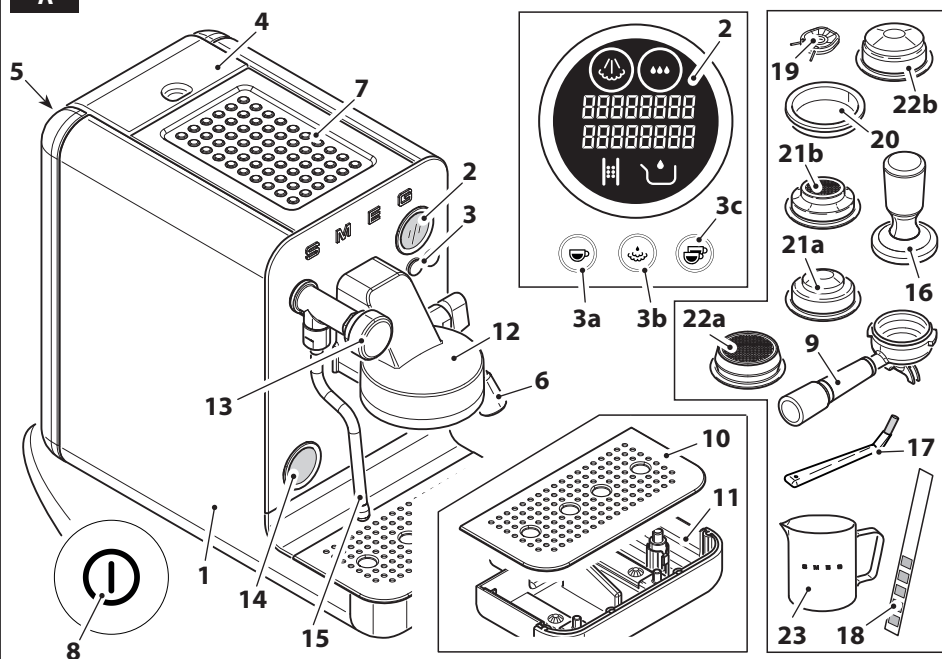
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Vi anbefaler at du leser denne brukerveiledningen grundig, da den inneholder alle indikasjoner for å bevare de estetiske og funksjonelle kvalitetene til produktet du har kjønt.

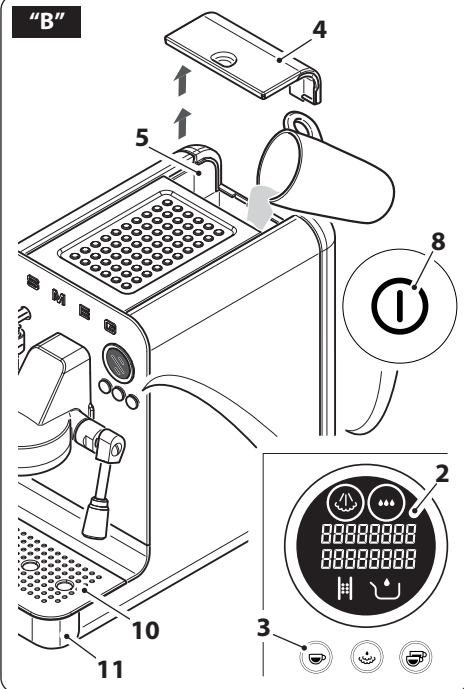
For ytterligere informasjon om produktet: www.smeg.com

ننصح بقراءة هذا الكتيب بعناية حيث يضم جميع التعليمات التي تتضمن الحفاظ على الخصائص الجمالية والوظيفية للمنتج الذي قمت بشرائه.
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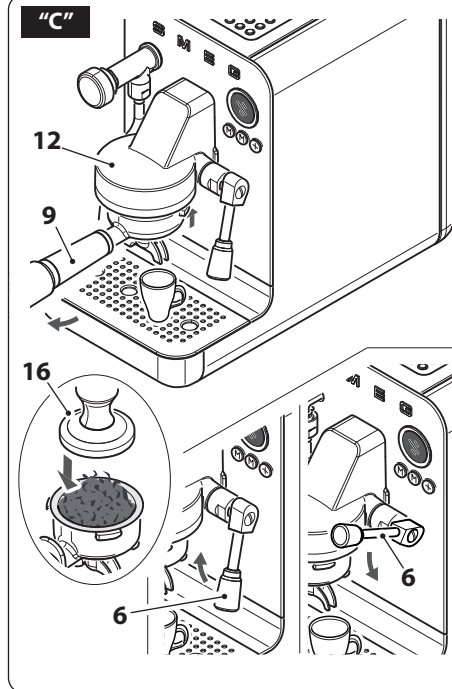
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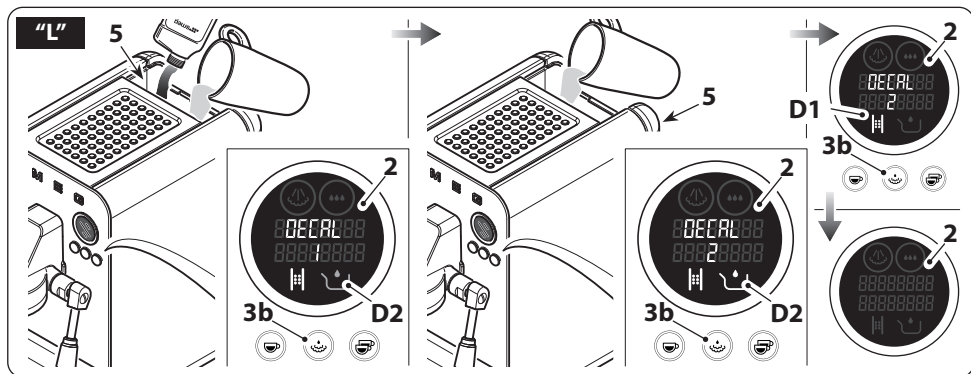
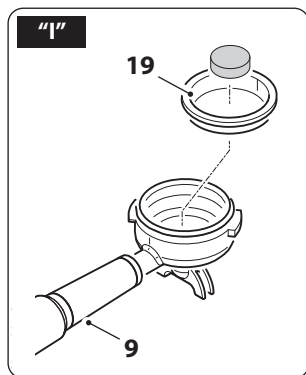
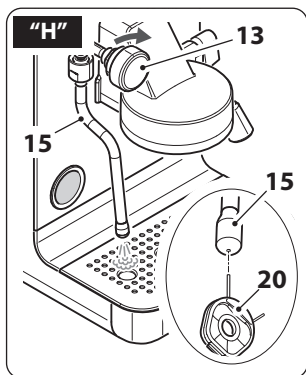
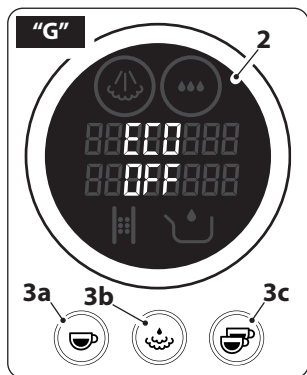
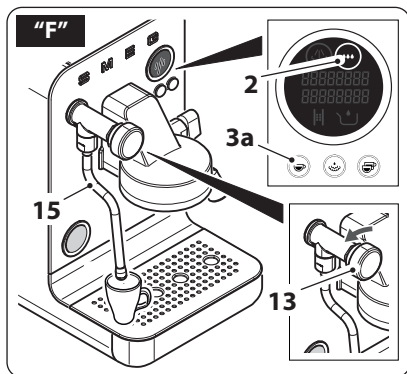
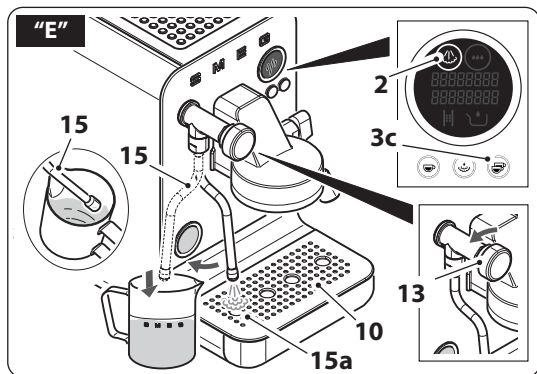
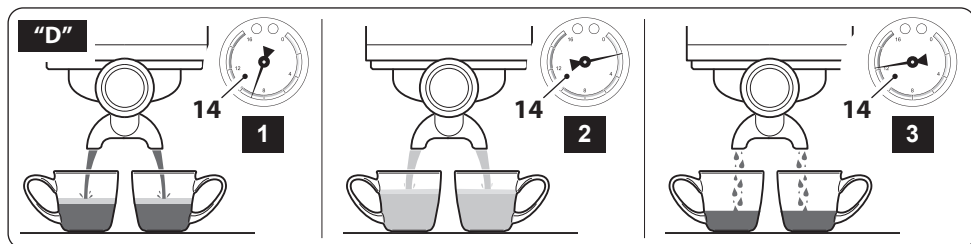


"B"



"C"





Informazioni importanti per l'utente / Important information for the user
Informations importantes pour l'utilisateur / Wichtige Informationen für den Benutzer
Belangrijke informatie voor de gebruiker / Información importante para el usuario
Informações importantes para o utilizador / Viktig information för användaren
Важная информация для пользователя / Vigtig information til brugeren
Ważne informacje dla użytkownika / Tärkeitä tietoja käyttäjälle
Viktig informasjon for brukere / معلومات هامة للمستخدم

⚠ Avvertenze / Instructions / Avertissements / Hinweise / Waarschuwingen / Advertencias / Advertências / Varningar / Меры предосторожности / Advarsler / Ostrzeżenia / Varoitus / Advarsler / تحذيرات

Informazioni generali su questo manuale d'uso, di sicurezza e per lo smaltimento finale / General information on this user manual, on safety and final disposal / Informations générales sur ce manuel d'utilisation, sur la sécurité et sur l'élimination définitive de l'appareil / Allgemeine Informationen zu dieser Gebrauchsanleitung, zur Sicherheit und die endgültige Entsorgung / Algemene informatie over deze handleiding, veiligheidsinstructies en uiteindelijke verwerking / Información general del manual relativa al uso, la seguridad y la eliminación final / Informações gerais sobre este manual do utilizador, segurança e para a eliminação final / Allmän information om denna bruksanvisning, om säkerhet och för slutligt bortscaffande / Общая информация о данном руководстве по эксплуатации, безопасности и окончательной утилизации / Generelle oplysninger om denne betjenings- og sikkerhedsvejledning samt endelig bortscaffelse / Ogólne informacje dotyczące użytkowania, bezpieczeństwa i użycia / Käyttöohjeita, turvallisuutta ja käytöstä poistoa koskevat yleiset tiedot / Generell informasjon om denne brukerveiledningen, sikkerhet og endelig kassering av produktet / معلومات عامة عن دليل استخدام هذا الجهاز وسلامة استخدامه وكيفية التخلص عن الجهاز بشكل نهائي

📖 Descrizione / Description / Description / Beschreibung / Beschrijving / Descripción / Descrição / Beskrivning / Описание / Beskrivelse / Opis / Kuvaus / Beskrivelse / الوصف

Descrizione dell'apparecchio / Appliance description / Description de l'appareil / Beschreibung des Geräts / Omschrijving van het apparaat / Descripción del aparato / Descrição do aparelho / Beskrivning av apparaten / Описание прибора / Beskrivelse af apparatet / Opis urządzenia / Laitteen kuvaus / Beskrivelse av apparatet / وصف الجهاز

👉 Uso / Use / Utilisation / Gebrauch / Gebruik / Uso / Utilização / Användning / Использование / Anvendelse / Użytkowanie / Käyttö / Bruk / الاستخدام

Informazioni sull'uso dell'apparecchio / Information on using your appliance / Informations sur l'utilisation de l'appareil / Informationen zum Gebrauch des Geräts / Informatie over het gebruik van het apparaat / Información sobre el uso del aparato / Informações sobre a utilização do aparelho / Information om användning av apparaten / Информация об использовании прибора / Oplysninger om brug af apparatet / Informacje dotyczące użytkowania urządzenia / Laitteistoa koskevat käyttöohjeet / Informasjon om bruken av apparatet / معلومات عن استخدام الجهاز

🔧 Pulizia e manutenzione / Cleaning and care / Nettoyage et entretien / Reinigung und Wartung / Reiniging en onderhoud / Limpieza y mantenimiento / Limpeza e manutenção / Rengöring och underhåll / Чистка и техническое обслуживание / Rengöring og vedlikehold / Czyszczenie i konserwacja / Puhdistus ja hoito / Rengjøring og vedlikehold / التنظيف والصيانة

Informazioni per la corretta pulizia e manutenzione dell'apparecchio / Information for proper cleaning and maintenance of the appliance / Informations pour un nettoyage et un entretien corrects de l'appareil / Informationen zur ordnungsgemäßen Reinigung und Wartung des Geräts / Informatie voor de juiste wijze van reiniging en onderhoud van het apparaat / Información sobre la limpieza y el mantenimiento correctos del aparato / Informações para a limpeza e manutenção corretas do aparelho / Information för korrekt rengöring och underhåll av apparaten / Информация по корректной очистке и техобслуживанию прибора / Oplysninger om korrekt rengøring og vedlikeholdelse af apparatet / Informacje dotyczące prawidłowego czyszczenia i konserwacji urządzenia / Laitteiston oikeaa puhdistusta ja huoltoa koskevat tiedot / Informasjon for korrekt rengjøring og vedlikehold av apparatet / معلومات لتنظيف وصيانة الجهاز بشكل صحيح

⚠ Avvertenza di sicurezza / Safety instructions / Consignes de sécurité / Sicherheitshinweise / Veiligheidswaarschuwingen / Advertencia de seguridad / Advertências de segurança / Säkerhetsvarning / Предупреждение о безопасности / Sikkerhedsanvisninger / Ostrzeżenia dotyczące bezpieczeństwa / Turvallisuuhteon liittyvät varoitukset / Sikkerhetsadvarsler / تحذير للسلامة

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امسح رمز الاستجابة السريعة ضوئياً للوصول السريع إلى بوابة My Smeg Assistant

NOTES

Il costruttore si riserva di apportare senza preavviso tutte le modifiche che riterrà utili al miglioramento dei propri prodotti. Le illustrazioni e le descrizioni contenute in questo manuale non sono quindi impegnative ed hanno solo valore indicativo.

The manufacturer reserves the right to make any changes deemed useful for the improvement of its products without prior notice. The illustrations and descriptions contained in this manual are therefore not binding and are merely indicative.

Le fabricant se réserve la faculté d'apporter, sans préavis, toutes les modifications qu'il jugera utiles pour l'amélioration de ses produits. Les illustrations et les descriptions figurant dans ce manuel ne sont pas contraignantes et n'ont qu'une valeur indicative.

Der Hersteller behält sich vor, ohne vorherige Benachrichtigung alle Änderungen vorzunehmen, die er zur Verbesserung seiner Produkte für nützlich erachtet. Die in diesem Handbuch enthaltenen Illustrationen und Beschreibungen sind daher unverbindlich und dienen nur zur Veranschaulichung.

De fabrikant behoudt zich het recht voor zonder waarschuwing alle wijzigingen aan te brengen die hij nodig acht om zijn producten te verbeteren. De afbeeldingen en de beschrijvingen die aanwezig zijn in deze handleiding zijn niet bindend, en hebben enkel een aanduidende waarde.

El fabricante se reserva el derecho a aportar sin aviso previo todas las modificaciones que considere útiles para la mejora de sus propios productos. Las ilustraciones y las descripciones contenidas en este manual no comprometen, por tanto, al fabricante y tienen un valor meramente indicativo.

O fabricante reserva-se o direito de efetuar, sem aviso prévio, qualquer modificação que vise o melhoramento dos respetivos produtos. As ilustrações e descrições contidas neste manual, não são, por isso, vinculativas e possuem apenas valor indicativo.

Tillverkaren förbehåller sig rätten att genomföra alla de ändringar som anses nödvändiga för att förbättra de egna produkterna utan att meddela detta i förväg. De illustrationer och beskrivningar som finns i denna bruksanvisning är vägledande och därmed inte bindande.

Производитель оставляет за собой право вносить без предупреждения все изменения, которые посчитает полезными для улучшения собственной продукции. Рисунки и описания, содержащиеся в данном Руководстве по эксплуатации, не имеют обязательств и имеют ознакомительный характер.

Producenten forbeholder sig retten til at foretage eventuelle ændringer, der anses for at være en forbedring af det oprindelige produkt, uden forudgående varsel. Illustrationer og beskrivelser i denne betjeningsvejledning er derfor ikke bindende og kun vejledende.

Producent zastrzega sobie prawo do nanoszenia, bez uprzedniego powiadomienia, wszelkich zmian, które uzna za przydatne w celu ulepszenia swoich produktów. Rysunki i opisy zawarte w niniejszej instrukcji nie są zobowiązujące i mają charakter poglądowy.

Valmistaja pidättää itsellään oikeuden tehdä ohjeisiin mielestään tarpeellisia muutoksia ilman ennakkoilmoitusta. Tässä oppaassa olevat kuvat ja piirrokset eivät näin ollen ole sitovia, vaan ne annetaan vain viitteellisessä mielessä.

Produsenten forbeholder seg rett til endringer på sine produkter grunnet tekniske fremskritt, uten forutgående varsel. Illustrasjonene og beskrivelsene i denne bruksanvisningen er derfor ikke bindende og skal kun betraktes som retningsgivende.

”تحتفظ جهة التصنيع لنفسها بالحق في القيام بجميع التعديلات التي تراها مناسبة لتحسين منتجاتها دون إذار مسبق، ولذلك، لا تعتبر الرسوم التوضيحية والأوصاف الواردة في هذا الدليل ملزمة وإنما ذات قيمة إرشادية فقط”



1 Warnings



Keep these instructions carefully. Whenever the appliance is transferred to other persons, it must be accompanied by these user instructions.

Electrocution Hazard, since the machine is powered by electricity, the following safety warnings must be complied with:

- Do not touch the plug with wet hands.
- Make sure that the power outlet used is always freely accessible, because only in this way can it be unplugged when necessary.
- If the plug is to be removed from the socket, grasp the plug directly. Do not remove the plug from the socket by pulling on the cable or with wet hands.
- If the machine should suffer a malfunction, do not attempt to repair it. Switch the appliance off, remove the plug from the power outlet and contact the Smeg Technical After-sales centre.
- If the plug or power supply cable are damaged, have them replaced exclusively by the Technical After-sales centre, so as to prevent all risks.
- Do not immerse the appliance, the power cable or the plug in water or any other liquid.
- Caution: Injury hazard! Improper use of the appliance can cause injuries. Disconnect the plug before cleaning.
- Do not allow the power cable to hang over the edge of the table or any other surface, or to come into contact with hot surfaces.

Suffocation hazard due to plastic packaging, keep the packaging material (plastic bags, expanded polystyrene) out of the reach of children.

- Do not position the appliance on or in proximity of electric or gas cookers, or in a heated oven.
- Do not wash the appliance in the dishwasher.
- The surface of the heating element remains hot after use and the outside of the appliance may retain heat
- Caution – To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild agent
- The coffee machine must not be placed in a cabinet when in use

1.1 Connecting the appliance

Make sure that the mains voltage and the frequency correspond with that indicated on the data plate on the bottom of the appliance.

Only connect the appliance to a current outlet installed perfectly with minimum capacity of 10A and with efficient earth.

If the appliance power outlet and plug are incompatible, have the power outlet replaced with a suitable type by qualified staff.

In order to avoid a hazard due to involuntary resetting of the thermal cut-out, this appliance must not be powered through an external switching device, such as a timer, or be connected to a circuit that is regularly switched on and off by the utility.

- Do not use an adapter.
- Do not use an extension.
- Do not spill liquids on the power plug and on the power base.



Important safety information

Failure to comply with these warnings can cause death, a fire or electrocution.

- Keep the appliance out of the reach of children under the age of 8.
- Children must not be allowed to play with the machine.
- This appliance may be used by persons with reduced physical, sensory or mental capabilities (including children from the age of 8) provided they are supervised or instructed on the safe use of the appliance and have understood the hazards connected with its use.
- Cleaning and maintenance can be performed by children from the age of 8, only if they are closely supervised by an adult.
- Disconnect the appliance from the power outlet before all assembly, disassembly and cleaning operations.
- Allow the appliance to cool down before cleaning.
- The coffee machine generates heat and produces hot water when running. Avoid contact with steam or boiling water.

1.2 Intended use

- Only use the appliance indoors and at a maximum altitude of 2000 metres.
- Use the device only to prepare coffee-based drinks, to dispense steam or hot water. Other uses are improper.
- Only insert water into the appropriate tank. Use cool, clean water.
- Use only the manufacturer's original spare parts. The use of spare parts not recommended by the manufacturer could lead to fires, electric shocks or personal injury.
- The appliance is intended for household and

similar use, such as:

- in the kitchen area for the staff of shops, offices and other work environments;
 - in bed and breakfast and agritourism accommodation;
 - by guests at hotels and motels, and in residential environments.
- Other uses, in restaurants, bars and cafés for example, are improper.

Moreover:

- Do not fill the water container beyond the maximum limit indicated.
- Do not use without water in the tank or without a tank.
- Do not insert the appliance into a closed cabinet (built-in type).

Caution: For cleaning surfaces that come into contact with foodstuffs, comply with the special cleaning indications given in the instructions.

1.3 Manufacturer's liability

The manufacturer declines all liability for injury/damage undergone by persons and objects due to:

- use of the appliance different from that envisioned;
- the user manual not being read;
- tampering even with individual parts of the appliance;
- use of non-original spare parts;
- failure to comply with safety recommendations.

1.4 Disposal



Devices bearing this symbol are subject to European Directive 2012/19/EU.

- All electric and electronic appliances must be disposed of separately from



household waste, taking them to the relevant centres envisioned by the State. By disposing of the discarded device correctly, damage to the environment and risks to human health will be avoided. For further information regarding the disposal of the discarded device, contact the Municipal Administration, the Disposal dept., or the shop where the device was purchased.

2 Description of the appliance (Fig.A)

- 1** Machine body.
- 2** Display.
- 3** Control panel.
- 4** Water tank lid.
- 5** Water tank (1,7 l).
- 6** Coffee dispensing lever.
- 7** Cup-warmer shelf.
- 8** ON/OFF button.
- 9** Filter-holder.
- 10** Cup tray.
- 11** Drip tray.
- 12** Brewing unit.
- 13** Steam/hot water dispensing knob.
- 14** Dispensing pressure manometer.
- 15** Steam wand.

2.1 Description of the parts/ accessories (Fig.A)

Tamper (16)

Tamper with stainless steel disk with diameter of 58 mm to be used to press the ground coffee.

Cleaning brush (17)

To use for cleaning.

Water hardness test strip (18)

Use the strip supplied to detect the hardness of the water used as indicated in the "Machine setting - Water hardness" paragraph.

Blank filter (19)

To be used to clean the dispensing unit.

Steam wand cleaning needle (20)

It is made up from two needles with different thickness: one for cleaning the steam wand hole (15) and the other for cleaning the holes in the coffee filters.

Milk jug (23)

Stainless steel milk jug.

Filters

This machine has four filters; two non-pressurised and two pressurised.

Non-pressurised filters (21a, 21b)

These filters allow various degrees of grinding, dosing and tamping to be experimented, in order to create a perfectly balanced espresso.

Pressurised filters (22a, 22b)

These filters facilitate and regulate pressure also when grinding and dosing are not perfect or when using pre-ground coffee.



Controls

Select the filter for one or two cups as required. If non-pressurised filters are used and with passage from a single filter to a double one and vice versa, it may be necessary to prepare a few coffees before the ideal grinding and correct dose for pre-set dispensing are obtained. For example, when very fine grinding with non-pressurised filters is selected, it may be necessary to increase the amount of coffee ground to guarantee that the dose contained in the filter is correct.

2.2 Description of controls (Fig.A)

ON/OFF key (8)

Voltage is supplied to or removed from the machine by pressing this button.

Display (2)

The display (2) shows the functions selected (steam or hot water),



the settings, the temperature of the coffee, the dispensing time of the coffee and the alarms.

"☕" button (3a)

By pressing the button (3a) once, the machine dispenses coffee.

"⚙️" Settings button (3b)

By pressing the button (3b) once, select whether to activate the hot water or steam function; the corresponding symbol lights up on the display. By pressing the button (3b) for a few seconds, the coffee machine menu is accessed. Move using the "☕" (3a) and "⚙️" (3c) buttons to modify the settings.

"⚙️" button (3c)

By pressing the button (3c) once, the machine dispenses double coffee.

Hot water/steam dispensing knob (13)

Turn the knob (13) anti-clockwise to dispense hot water or steam according to the function selected. Turn the knob (13) clockwise to stop the dispensing in progress.

Pressure manometer (14)

The manometer (14) the coffee dispensing pressure to be displayed.

Coffee dispensing lever (6)

Position the lever (6) upwards (Start position) to dispense the coffee, rotate the lever (6) again downwards (Stop position) to end dispensing in progress.

2.3 Alarms

The list of alarms is described below:

Descaling alarm:

Descaling necessary alarm (LED D1  flashing).

The alarm deactivates after the descaling procedure.



No water alarm:

Empty or missing tank alarm (LED D2  on).

The alarm deactivates by filling the water tank or inserting it correctly.





3 Before commissioning (Fig. A)

- Unpack the appliance carefully and remove all packaging materials.
- Rinse the removable components with lukewarm water, such as: water tank (5) lid (4), drip tray (11).



Before use, check that all the components are integral and do not have any cracks.

- Place the machine on a flat surface and fix the drip tray (11).
- Connect the power supply cable to the socket on the rear of the machine and the other end to a power socket.

4 Use



Before starting the coffee machine, carefully read chapter "1 Warnings" and the "Before commissioning" paragraph.

4.1 Machine switch-on (Fig.B)

- Make sure that the drip tray (11) complete with cup grill (10) is correctly mounted at switch-on and before all dispensing.
- Lift the tank (5) lid (4) and pour fresh water in the tank making sure not to exceed the indicated 'Max' level and then re-mount the lid (4).
- Turn the coffee machine on by pressing the ON/OFF button (8):
The display (2) shows the increasing value of the coffee temperature and the buttons

(3) flash. The coffee machine is ready for use as soon as all the buttons are on with a fixed light and the display shows the temperature of the coffee set previously.

4.2 Commissioning (Fig.A)



On commissioning it is recommended to set the water hardness as indicated in the "Water hardness" paragraph.



On commissioning, the internal circuits must be rinsed. Proceed as described below.

- Insert the desired filter into the filter-holder (9) and position it without coffee under the brewing unit (12) and block it in position.
- Switch the machine on as described in the "Machine switch-on" paragraph.
- Place a cup or large cup under the dispenser (12).
- Position the lever (6) upwards (Start position) to dispense the coffee; fill the cup halfway and then rotate the lever (6) again downwards (Stop position) to end dispensing.



It is recommended to rinse the internal circuits also when the coffee machine has not been used for a long period of time and every time it is turned on.



Use

4.3 Preparing espresso coffee (Fig.A, B, C, D)



For excellent coffee tasting, it is recommended to pre-heat the cup by rinsing it with hot water, positioning it on the cup-warmer tray (7) or dispensing hot water into the cup via the wand (6).



For use with Smeg CGF02 coffee grinder, it is advised to adjust the coffee grinder to the "SUPERFINE" setting.

- Check the level of water in the tank (5) and, if necessary, add water paying attention not to exceed the "Max" level.
- Select the filter (21a, 21b, 22a or 22b) suitable for the type of dispensing necessary and put it into the filter-holder (9).
- Distribute the ground coffee evenly and press it using the tamper supplied (16). For correct dosing of the coffee into the filter and correct tamping, the upper edge of the tamper must be aligned with the upper edge of the filter-holder.
- Remove the excess ground coffee from the filter-holder (9), attach it to the dispensing unit (12) and then turn it anti-clockwise until it is tight.
- Position the cup or cups under the filter-holder nozzles (9).
- The coffee can be dispensed in two ways:

Manual version:

Position the lever (6) upwards (Start position).

Pre-dosed or pre-set version:

Press one of the two coffee dispensing keys (3a - 3c).

- Fill the cup to the desired level.
- The manometer (14) allows the user to check whether the coffee is dispensed excellently as indicated in Fig. D: Coffee extracted correctly Fig.D1. Coffee under-extracted Fig.D2. Coffee over-extracted Fig.D3



To avoid spraying, do not remove the filter holder during dispensing; wait for a few seconds after dispensing has stopped.
BURNS HAZARD!

- After dispensing, remove and clean the filter-holder by turning it clockwise.



Caution! If you would like to remove the drip tray after dispensing, wait about 30 seconds before doing so.



After approx. 10 minutes of no use, the machine goes into Energy Saving function. The stand-by time can be modified as indicated in the "Auto power-off setting" paragraph.



4.4 Setting the quantity of coffee (Fig.A)

The quantity of coffee dispensed can be customised for every function. To modify the quantity of coffee dispensed by the machine:

- Position a small or large cup under the dispenser (2).
- Press one of the keys relevant to the beverage to be dispensed (3a) or (3c) for at least 3 seconds, until the LED of the relative button remains on.
- On reaching the desired quantity, stop dispensing by pressing the key again.
- The length has been set and is stored permanently.

4.5 Suggestions



It is recommended always to use fresh ground coffee, since once ground, the coffee quickly loses its aromatic properties.



Make sure that the dose of ground coffee and its pressure are always constant.



If the dispensing flow is too quick, clearer and weaker coffee will be obtained without crema. It is advised to adjust grinding to make it finer, while always maintaining the amount required.



Make sure that the dose of ground coffee and its pressure are always constant.



If the flow is too slow, a dark coffee will be obtained with only a small amount of crema. It is advised to adjust grinding to make it coarser, while always maintaining the amount required.

4.6 Dispensing steam and preparing milk froth (Fig.A and E)



Three steam intensities can be selected using the settings menu

- Make sure that the drip tray (11) is mounted correctly.
- Select the "Steam" mode using the key (3b). Wait for the machine to reach the correct water dispensing temperature; the relative LED lights up:



- Put cold milk into the jug as desired up to the spout of the same.



Use

- Position the tip of the steam wand (15) in correspondence with the relative hole (15a) and select the "Steam" mode using the key (3b).
- Aim the steam wand (15) above the grill (10), open the hot water/steam dispensing knob (13) for a few moments, to allow residual water to escape.
- Close the knob (13), move the steam wand (15) outwards, introduce it into the jug (X) and tilt the latter slightly as shown in figure E.
- Turn the hot water dispensing knob (13) clockwise.
- Once the desired temperature of the milk has been reached, turn the knob (13) anti-clockwise, taking it back to neutral position to stop dispensing.
- Pour the frothy milk into the cups with the previously-prepared espresso.



The result of milk frothiness can be affected by the type of milk used and the dexterity of the user. To obtain a good cappuccino, we recommend using semi-skimmed or full-fat milk at fridge temperature (about 5°C)



- After heating the milk, dispense steam for a few seconds.
- Clean the steam wand (6) after every time it is used, to prevent the deposit of milk residues or clogging. For complete cleaning of the steam wand, see the "Cleaning and Maintenance" paragraph.



Caution! If you would like to remove the drip tray after dispensing, wait about 30 seconds before doing so.

4.7 Dispensing hot water

- Position a recipient under the steam wand (15).
- Select the "Hot water" mode using the key (3b). Wait for the machine to reach the correct water dispensing temperature; the relative LED lights up:



- Turn the hot water dispensing knob clockwise to dispense hot water.
- Allow hot water to be dispensed into the container to the desired level, turn the knob (13) anti-clockwise, taking it back to neutral position to stop dispensing.



5 Machine settings (Fig.G)

The different parameters can be set using a programming menu that can be viewed on the display (2). In order to enter this menu, press and hold the button (3b) for a few seconds and move using the buttons (3a) and (3c) to select the setting to be modified. In this case, press the button (3b) again to make the settings to be modified.

After 10 seconds of inactivity, the coffee machine exits the menu.

5.1 Display language "LANG"

By selecting "LANG" the display language can be selected (IT - EN - FR - ES - DE).



5.2 Unit of measurement setting "DEGREES"

By selecting the "DEGREES" setting, it is possible to set the unit of measurement "°F" or "°C" used in the parameters.



5.3 Coffee temperature "T-COF"

Function/program to set the coffee brewing temperature. A coffee brewing temperature value from 92°C (min) to 100°C (max) can be selected.



5.4 "P-COF" pre-brewing programming

By selecting the "P-COF" setting, the pre-brewing duration can be defined from 0 (no pre-brewing) to 4 (maximum pre-brewing).



The dispensing pre-brewing can be programmed only for manual dispensing, it is not applied to the pre-dosed dispensing.

5.5 Steam intensity "I-STE"

By selecting the "I-STE" setting, it is possible to set a drier or more humid steam according to the preparation desired.

it is possible to select from 1 (drier) to 3 (more humid).





Use

5.6 Stand-by mode

In this mode, it is possible to set a value (5 min -> 10 min -> 30 min -> 60 min) after which the machine goes into stand-by mode.

To exit stand-by mode, it is possible to press one of the buttons (3) and wait for the machine to reach the temperature selected for the coffee before being able to use it.



5.7 "ECO" mode

By selecting "ECO" it is possible to enable (ON) or deactivate (OFF) the release of steam/hot water.



5.8 Setting the water hardness

In this mode, a water hardness value from 1 to 3 can be set.



The machine is factory set to "Hard Water Level - 3". The machine can be set according to the actual hardness of the water used, thus making the requirement for descaling less frequent.

If you don't know the water hardness, use the test strip supplied (18) and follow the instructions below:

- Remove the reactive strip supplied (18) from its packaging.
- Fully submerge the strip in a glass of water for about one second.
- Remove the strip from the water and shake it slightly. Read the results after about one minute.
- If 5 blue stripes appear on the strip, select the "soft water" setting.
- If 1 or 2 pink stripes appear on the strip, select the "medium water" setting.
- If 3 or 4 pink stripes appear on the strip, select the "hard water" setting.

To modify the setting, access the setting present in the menu and select the desired level.

5.9 Descale function "DESCALE"

By selecting the "DESCALE" setting, the machine descaling cycle can be started.



5.9 RESET function

By selecting the "RESET" setting, factory settings can be reset.





6 Cleaning and maintenance

6.1 Warnings



Electrocution hazard.

- Remove the plug from the power outlet before cleaning the coffee machine.
- Never immerse the coffee machine in water or other liquids.
- Allow the coffee machine to cool down before cleaning.



Risk of damage to the surfaces.

- Do not use steam jets to clean the coffee machine.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts with metal surface finishes (e.g. anodised, nickel or chrome-plate).
- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic scourers).
- Do not use rough or abrasive materials or sharp metal scrapers



To make cleaning easier, it is possible to scan the QR code present on the base under the drip tray, which links to a dedicated web section on Installation and Cleaning (fig. J).

6.2 Cleaning the machine body

To keep the external surfaces in good condition, clean them regularly after all use and when they have cooled down. Clean with a soft, damp cloth.

6.3 General cleaning (Fig.A)

To ensure good machine operation, in addition to excellent quality beverages, a few simple daily cleaning operations are recommended, such as cleaning the filter-holder (9) and relative filter inside, the cup grill (7) and (10) the drip tray (11) and the tamper (16).

Regular cleaning of some specific machine components is also recommended, such as the water tank (5) and the wand (15).

Cleaning the filter-holder (9) and filters (21a, 21b, 22a and 22b)

- Remove the filter from the filter-holder (9) and rinse under running water.
- Dry the components thoroughly and re-mount.

Cleaning the cup grill (10) and drip tray (11)

- Remove the cup grill (10) and the tray (11).
- Empty and rinse under running water, use neutral washing up liquid if necessary.
- Dry components and reassemble in the machine.



Cleaning and maintenance

Cleaning the water tank (5)

- Remove the tank lid (4) and clean the tank (5), dry it thoroughly and then re-position the lid (4).

Cleaning the brewing unit (12)



It is advised to clean the brewing unit at least once a week.

- Thoroughly clean its housing and the duct as well, using the cleaning brush (17) supplied.



Every time this operation is performed, it is advised to carry out a manual cleaning cycle of the circuits.



Do not remove the brewing unit so as not to damage it permanently.



Residues of coffee powder can be found in the brewing unit compartment. Thorough cleaning is recommended every time the brewing unit is cleaned. Use the little brush supplied to clean the brewing unit compartment again in order to remove any residues.

Cleaning the steam wand (15) (Fig.H)

Clean the steam wand (15) immediately after use.

- Position the tip of the steam wand on the cup grill (10), in correspondence with the relevant hole, select "Steam" mode using the key (3b) and turn the knob (10) clockwise and allow any milk remaining inside to escape for a few seconds. Turn the knob (10) anti-clockwise, taking it back to the neutral position to stop dispensing.
- Dry the steam wand (15) using a damp cloth.



Let the steam wand cool down before cleaning.
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- Check that the steam exit hole is not blocked. In the case of any deposits, clean the steam exit hole using the relevant needle (20).

Cleaning the dispensing unit (Fig.A-I)

- Insert the bland filter (19) and a capsule of detergent into the filter-holder (9).



Use detergent capsules for household coffee machines, which can be found on the market.



- Attach the filter-holder (9) and position a container with capacity of at least 500 ml under the filter-holder nozzles.
- Fill the tank (5) with fresh water up to max.
- Position the lever (6) upwards (Start position) or press one of the coffee dispensing keys (3a - 3c) to dispense the coffee; after 10 seconds, rotate the lever (6) again downwards (Stop position) to end dispensing.
- Repeat this process 4 times.
- At the end, remove the filter-holder (9) and the blank filter (19) inside.
- Before dispensing coffee, attach the filter-holder (9) again including the filter (24), starting new dispersing by rotating the lever (6) to rinse the circuit.

6.4 Descaling (Fig.L)

The coffee machine signals when it is necessary to carry out a descaling cycle on the basis of the water hardness set (For setting of the water hardness, see the "Setting water hardness" paragraph).

When the LED (D1)  appears on the display (2), it means that a descaling cycle is necessary, so as not to alter the taste of the coffee and damage the machine.

Proceed as follows to run the descaling cycle:

- Fill the tank (5) up to "MAX" with a solution of water and descaler following the doses recommended by the manufacturer.
- Press the button (3b) to enter the settings menu and scroll to "DECAL 1" and press the button again (3b) to start the descaling process.



If the machine is switched off using the ON/OFF button (9) during the descaling procedure, at the next re-start it will resume the procedure from where it was interrupted.

- The machine will automatically carry out the descaling procedure until the LED (D2)  switches on and the wording "DECAL 1" flashes.
- Fill the tank (5), up to the "MAX" level.
- Press the button (3b), the wording "DECAL 1" becomes "DECAL 2" and the machine proceeds with the second descaling phase.
- The machine ends the second descaling phase when the LED (D2)  switches on and the wording "DECAL 2" flashes.
- Fill the tank (5) with the minimum amount of water for rinsing.
- When the LED (D2)  switches off, press the button (3b) to end the procedure.



Cleaning and maintenance



Personal injury hazard.

- The descaler contains acids that can irritate the skin and eyes.
- Follow the manufacturer's instructions and safety warnings on the packet scrupulously in the event of contact with skin or eyes.
- Use descaler products recommended by Smeg to prevent damage to the coffee machine.



Any other maintenance must be performed by a representative of the authorised after-sales centre.

What To Do If.....

Problem	Possible causes	Solution
The appliance does not turn on.	Unplugged.	Plug in.
	The connector is not well connected.	Insert the connector well into the machine.
	ON/OFF key (9) not pressed.	Press the key to start the machine.
	ON/OFF key (9) not working.	Contact an authorised after-sales centre.
	Possible fault.	Unplug the coffee machine and contact an authorised after-sales Centre.
The appliance is on but does not work.	Empty or missing tank alarm (LED D2  on).	Make sure that the tank is correctly inserted or fill it with water or rinse it from any lime-scale residues.
	The steam knob is open or the dispensing lever is activated.	Close the steam knob or deactivate the dispensing lever.
A descaling cycle was run by the machine does not work.	The cycle was not completed.	Make sure the descaling cycle and successive rinsing have ended. After the first cycle, the machine requires a rinse cycle. Follow the indications indicated in the "Cleaning and Maintenance" paragraph.
	During the descaling cycle or during the next rinse cycle, the tank had not been filled to maximum level.	Fill the tank, making sure to empty the container positioned under the dispenser.

Problem	Possible causes	Solution
Alarm D2  not on but no water.	Reading of the amount of water in the tank not correct due to lime-scale that has formed inside the canister.	Clean the canister well and re-introduce the tank. Perform descaling when necessary.
	Water erroneously poured into the tank space.	Remove the tank and dry its compartment well.
Coffee starts dispensing during pre-brewing.	Not enough coffee or the coffee in the filter-holder (9) is too fine.	Adjust quantity and grinding level.
	The coffee has not been tamped sufficiently.	Tamp coffee more in the tamping phase.
The machine loses water from the base.	Drip tray inserted incorrectly.	Check and introduce it well.
	Drip tray full.	Empty the drip tray.
	Water tank not introduced correctly.	Introduce the tank into its seat correctly.
	No water in the tank (5).	Fill the tank (5).
No coffee is dispensed from the nozzles.	The filter holes (21a-21b-22a-22b) are blocked.	Clean the filter (21a-21b-22a-22b) with a brush or pin.
	The tank (7) is not inserted correctly or is empty.	Insert the tank (7) correctly and make sure it contains water.
	Lime scale build-up.	Perform a descaling cycle.
	The manometer indicates an over-pressure.	Make the coffee again introducing less powder or coarser powder
	Excessive tamping.	Tamp the coffee with less force.
	Too much coffee is being used.	Reduce the amount of coffee.
	The dispensing unit is clogged or dirty.	Run the dispensing unit cleaning cycle as indicated in the General cleaning paragraph under "Dispensing unit cleaning".

Problem	Possible causes	Solution
The filter holder (9) will not attach to the coffee machine.	The filter has been overfilled.	Check the amount of coffee dosed.
The coffee drips from the filter-holder (20) and not from the nozzles.	The filter-holder (9) is not attached correctly or is dirty.	Attach the filter-holder (9) and rotate it fully home. Clean the filter-holder (9).
	The dispensing unit gasket is worn.	Have it replaced at an authorised After-sales Centre.
	The nozzle holes are blocked.	Clean the nozzle holes.
The coffee is light in colour and comes out of the nozzle quickly.	The ground coffee has not been tamped sufficiently.	Tamp the coffee harder.
	There is insufficient ground coffee.	Increase the amount.
The coffee is dark in colour and comes out of the nozzle slowly.	The ground coffee has been tamped too hard.	Tamp the coffee with less force.
	There is too much ground coffee.	Reduce the amount used.
	The dispensing unit (9) or the filter (21a-21b-22a-22b) are clogged .	Clean the dispensing unit (9) and the filter (21a-21b-22a-22b).
	Lime scale build-up.	Perform a descaling cycle.
Insufficient milk froth or frothing.	The steam wand is dirty.	Thoroughly clean the steam wand removing the steel nozzle and following the instructions in the manual. Note: the quality of the froth depends on the type of milk used, its temperature and the technique used/manual dexterity.
The machine does not dispense steam.	The steam function was not correctly turned on.	Follow the instructions in the "Steam dispensing" paragraph.
	The machine did not reach the steam dispensing temperature.	Wait for the temperature to be reached.

Problem	Possible causes	Solution
The coffee is not hot.	Machine not used for a long period of time.	Increase the temperature of the coffee from the programming menu following that indicated in the "Setting the coffee temperature" paragraph. Dispense hot water into the same cup in which the coffee will be prepared in order to heat the cup.
	Low set temperature.	Open the programming menu and change the extraction temperature as indicated in paragraph 5. Machine settings under "Coffee temperature".
	The cups have not been pre-heated.	Heat cups by rinsing them with hot water (Note: the hot water function can be used).



Contact local technical support if the problem is not solved or in case of other types of faults.