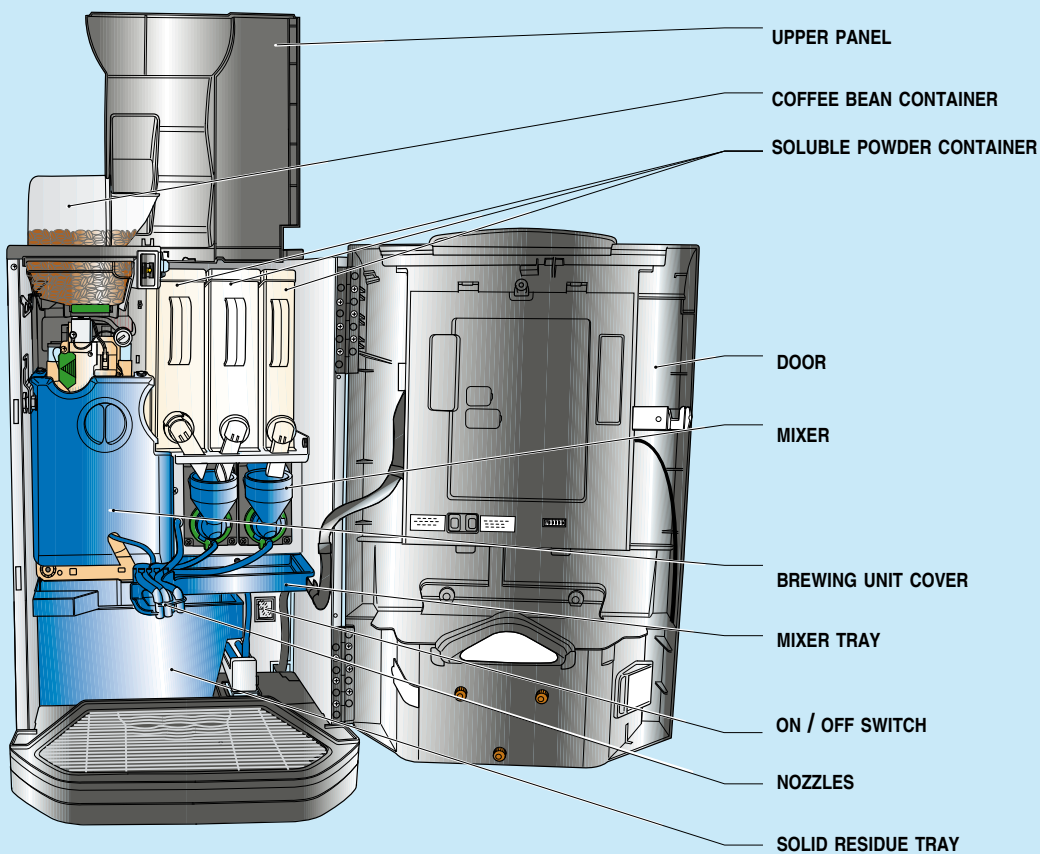
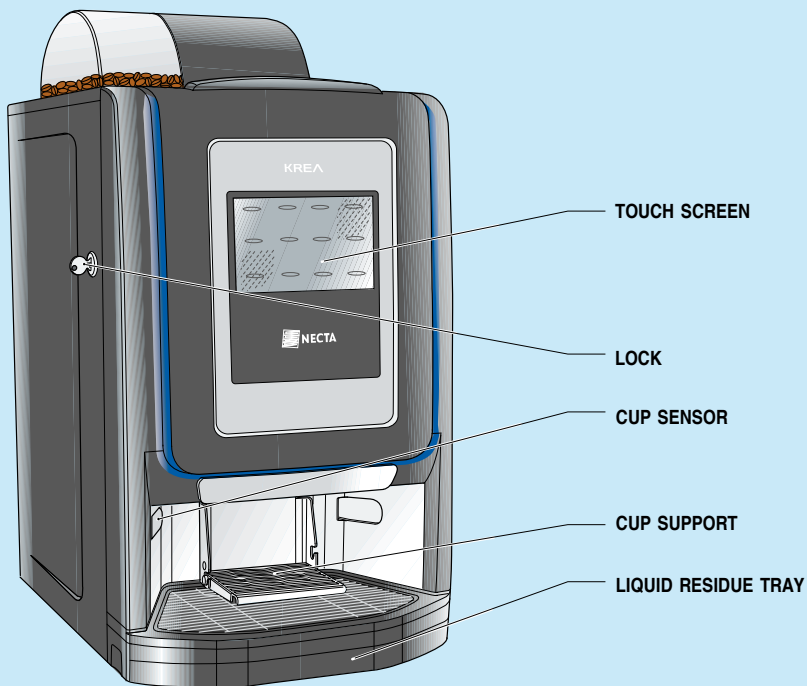


Below are some simple instructions for loading products and cleaning your appliance.

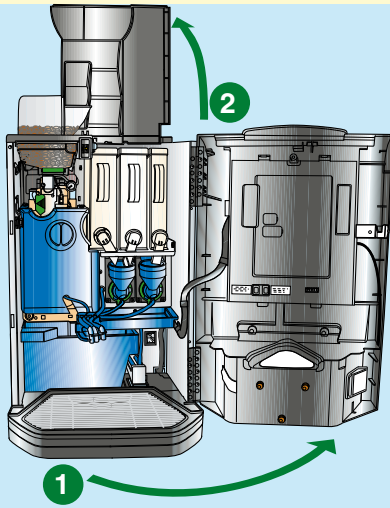


Warnings are highlighted with this symbol



PRODUCT LOADING

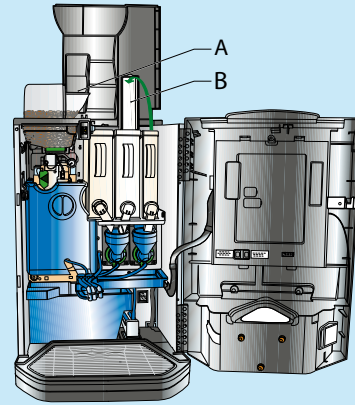
1



Product loading

1. Open the appliance door
2. Lift the upper panel

2



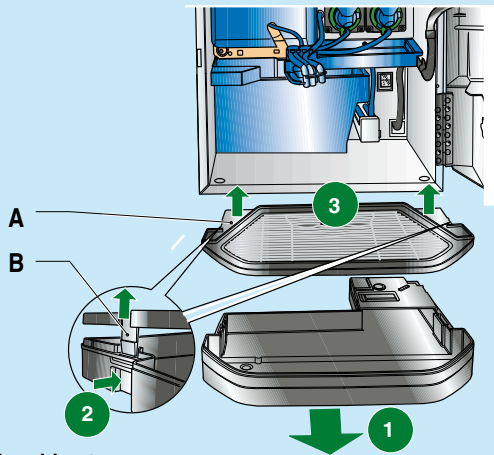
⚠ Ensure that the products to be loaded have been stored correctly and have not expired

Product loading

1. Load coffee beans through the port (A)
2. Load the soluble products into container (B), making sure that the powder is not compressed
3. If the soluble product level control is active, use the "Daily operations" function to enter the quantity of product loaded

TRAY CLEANING

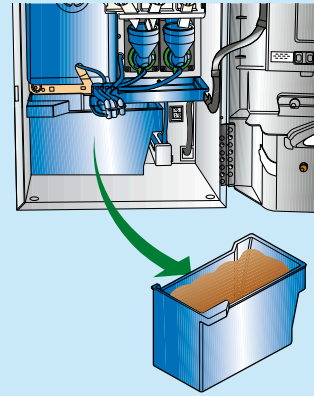
1



liquid residue tray

1. When the message "TRAY FULL" is displayed, open the appliance door
2. Grab the tray on its sides, lift slightly and pull
3. Press on hook B to unhook lid A of the liquid residue tray
4. Empty and wash the tray

2

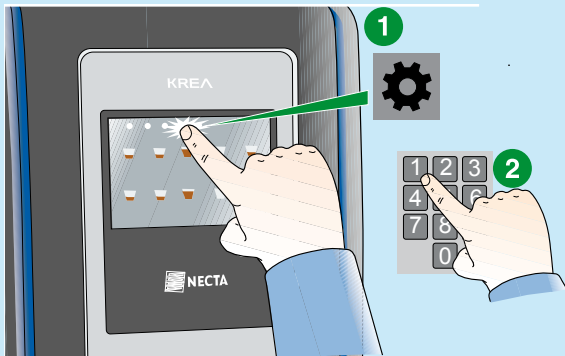


solid residue trays

1. When the message "Solid residue tray" is displayed, open the appliance door
2. Grab the liquid residue tray on its sides, lift slightly and pull
3. Remove the solid residue tray, empty and wash it.
4. Reposition the tray in the reverse order
5. From the "daily operations" functions, reset the counter that manages the "solid residue tray" function

"DAILY OPERATIONS" FUNCTION

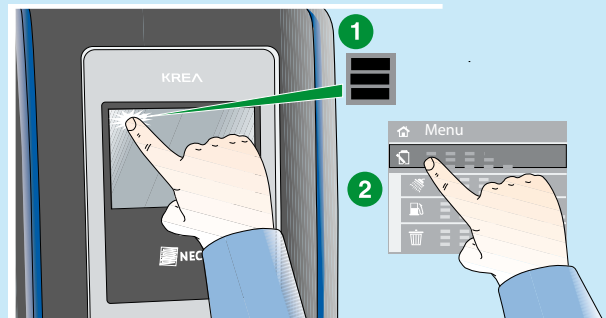
1



Write down the programmed access password

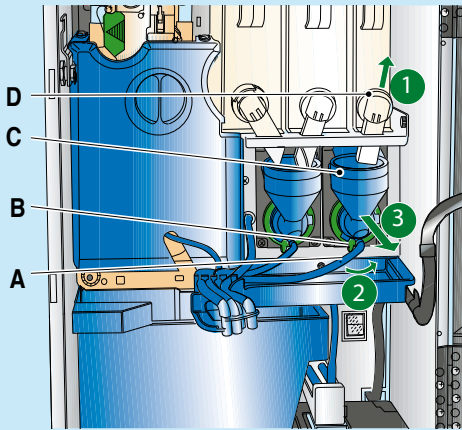
1. From the selection screen, tap to access the menu
2. Enter the programmed password

2



1. Tap to access the menu
2. Touch the "daily operations" function
3. Access the desired function
 - Container filling: to indicate the quantity of product loaded
 - Residue product reset: to cancel the "residue tray full" display
 - Washing functions
4. Tap and then to exit the menu

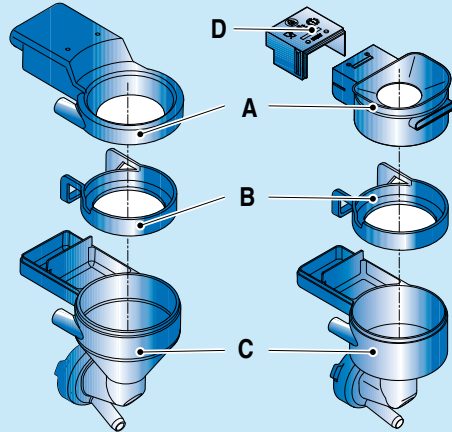
1



Mixer disassembly

1. Raise the soluble product conveyor (D)
2. Remove the tube (A) from the mixer
3. Turn the mixer fixing lever (B) counterclockwise
4. Remove the mixer (C)

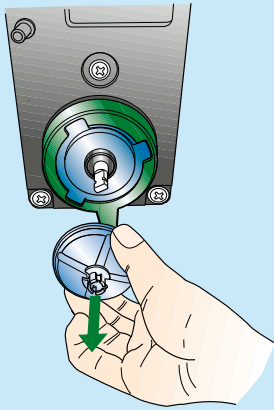
2



Mixer disassembly

Separate all components: funnel (A), mixer ring (B), water conveyor (C) and rear cover (D), if present

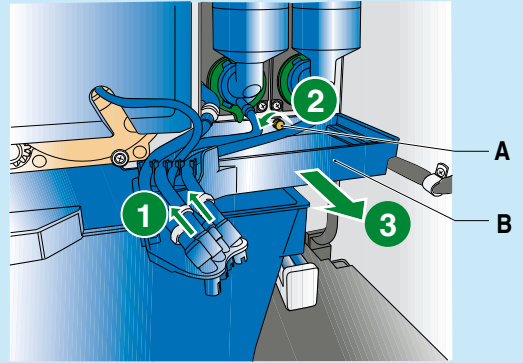
3



Mixer blender fan disassembly

Gently tug to remove the mixer fan

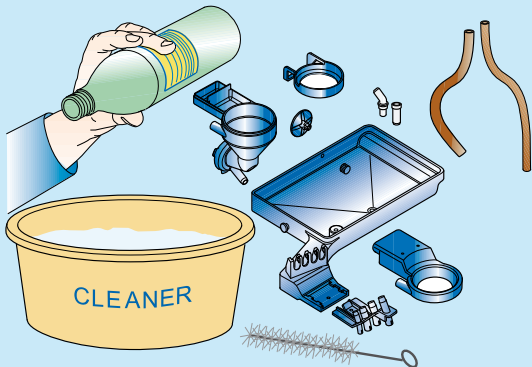
4



Nozzle and mixer tray disassembly

1. Remove tubes from the nozzles and separate the nozzles from the support
2. Unscrew the knurl (A) of the mixing bowl (B)
3. Remove the mixer tray

5

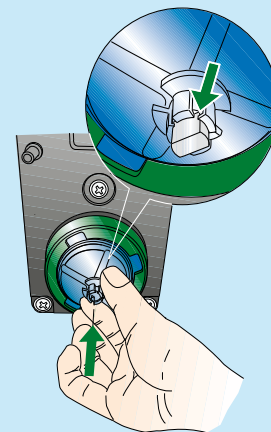


⚠ To avoid altering the taste of drinks, do not use highly scented detergents and/or solvents

Component sanitization

1. Wash all components with a sanitizing solution, making sure you remove residues and visible films using brushes and/or brushes.
2. Rinse and dry all parts thoroughly

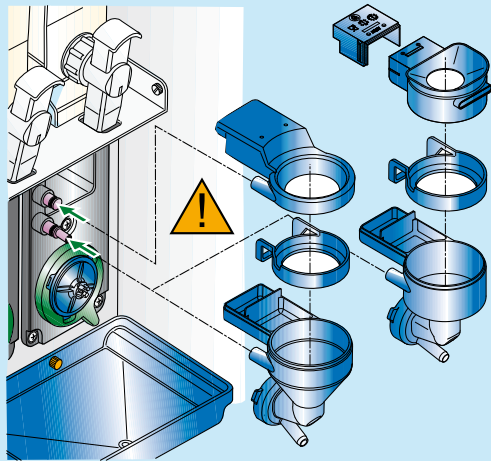
6



Mixer blender fan assembly


1. Reposition and push the mixer fan
2. Make sure it is inserted completely, until it clicks

7

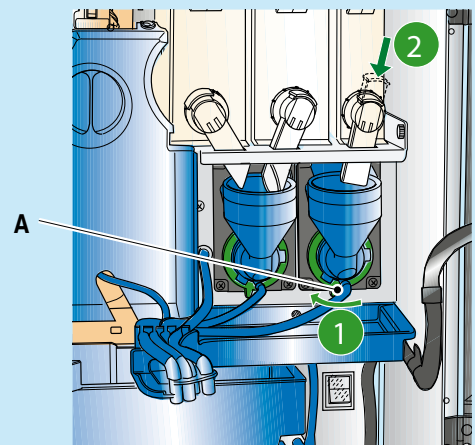


Mixer assembly

1. Reassemble the components and reposition the mixer

 **Make sure that the couplers are inserted correctly in the mixer**

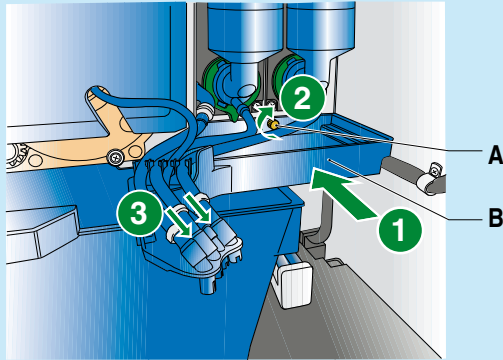
8



Mixer assembly

1. Turn the lever (A) clockwise to fasten the mixer to the appliance
2. Reconnect tubes to the mixers
3. Lower the soluble powder nozzles

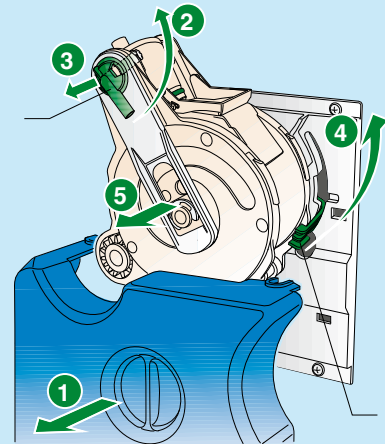
9



Nozzle and mixer tray assembly

1. Reposition the mixer tray (B)
2. Twist on the knurl (A)
3. Reposition the nozzles and connect their respective tubes
4. Close the door and rinse the mixer to remove any detergent residue.

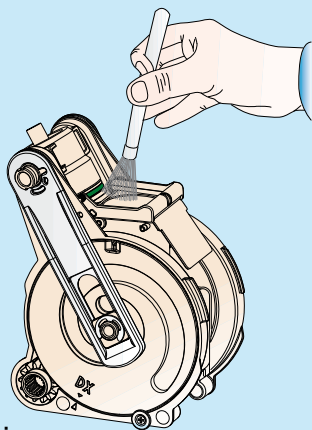
10



Brewing unit cleaning assembly and cleaning

1. Remove the cover from the brewing unit
2. Turn the coffee outlet nozzle (A) 90° and pull it towards you
3. Operate the group stop lever (B) by turning it horizontally
4. Remove the coffee group

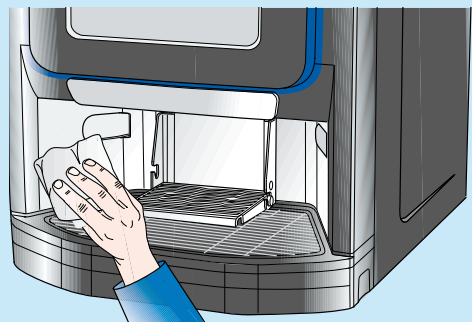
11




Brewing unit cleaning

1. We recommend removing coffee residues from and around the brewing unit at every loading or at least weekly.
2. Dust residues off using a brush or a small vacuum cleaner
3. Rinse the brewing group under a water jet
4. Reposition the brewing group following the operations in reverse order

12



 **To avoid oxidation or chemical aggression risks, use neutral cleaning products (avoid using solvents).**

Dispensing unit cleaning

To clean the dispensing compartment and the cup holder, use a soft cloth moistened with cleaning solution.

For the cup sensor to work properly, the sensor window must be kept clean.