



GENERAL DIRECTIONS AND SAFETY RULES

- 1) This booklet is an integral and essential part of the product and will have to be handed to the end user.

Carefully read the warnings contained in this booklet as they supply important information concerning safe installation, use and maintenance.

Store this booklet with care for any further need.

- 2) After removing the package ensure the appliance is whole and undamaged.

In case of doubt do not use the appliance and contact professionally qualified personnel.

The packaging materials (plastic bags, polystyrene, nails etc.) must not be left within reach of children as they could represent potential hazards.

- 3) Before connecting the machine make sure that the data on the plate correspond with those of the electric mains.

The plate is under the base of the machine.

Installation should be carried out in compliance with current regulations, according to the manufacturer's instructions.

Incorrect installation may cause damage to people, animals or objects, for which the manufacturer cannot be deemed responsible.

Electrical safety of this machine is obtained only when the same is connected correctly to an effectively grounded network, as set forth by current safety regulations.

It is necessary to comply with this fundamental safety pre-requisite and, in case of doubt, request accurate checks of the plant by professionally qualified personnel.

The manufacturer cannot be deemed responsible for any damage caused by not having grounded the machine.

Make sure that the current rating is suitable to the maximum power of the machine as stated on the plate.

In case of doubt contact a professionally qualified person.

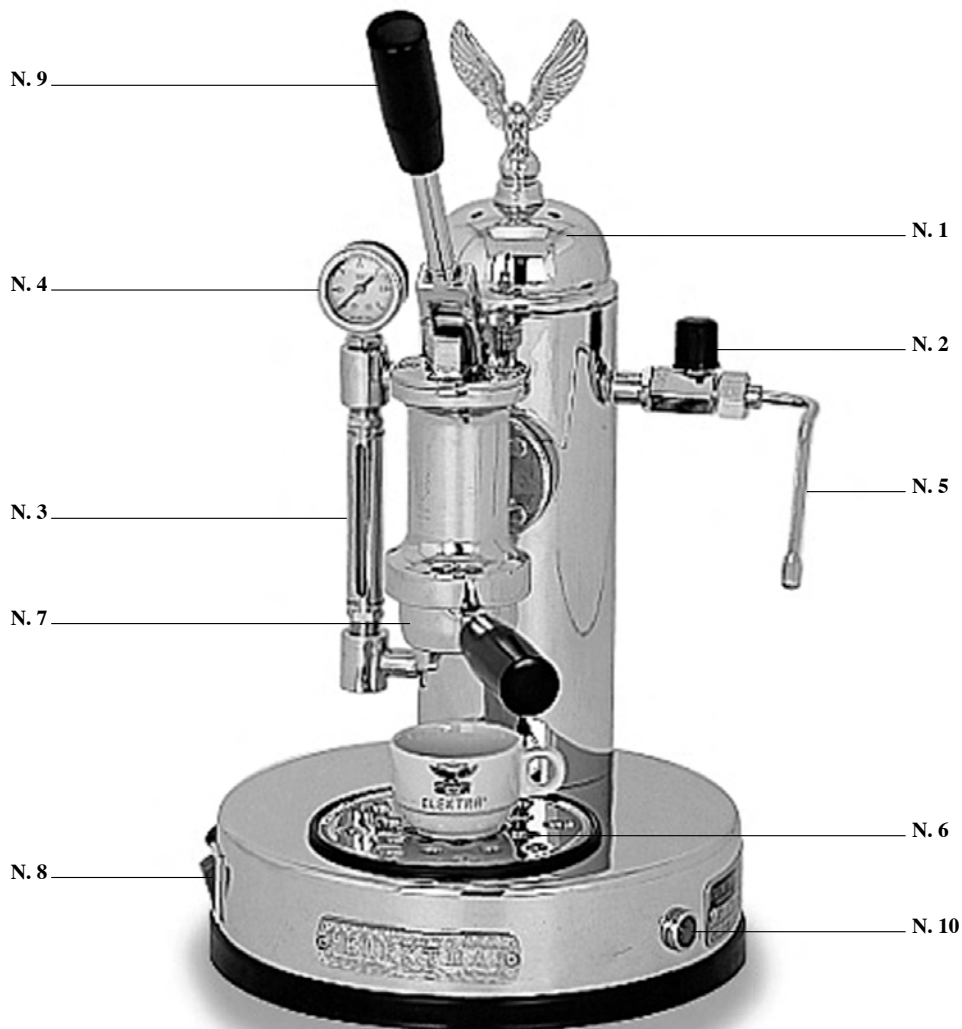
This trained person will, in particular, also have to check that the wire section of the plant is suitable to the absorbed power of the machine.

It is not advisable to use adapters, multiple sockets and/or extender cords.

In case their use should be indispensable it is necessary to use only plugs, simple or multiple adapters and extender cords complying with current safety regulations, taking care not to exceed the current rating limit in current value, which is marked on simple adapters and extender cords, and the maximum power limit marked on the multiple adapter.

- 4) This machine will have to be employed only for its intended use.
Any other use has to be considered improper and therefore dangerous.
The maker cannot be deemed responsible for any damage caused by improper, wrong or unreasonable use.
- 5) The use of any electrical appliance implies some fundamental rules:
 - * Do not touch the appliance with wet or humid hands or feet;
 - * Do not use the appliance barefooted;
 - * Do not use extension cords in bathrooms or shower rooms;
 - * Do not pull the feeding cord to disconnect the appliance from the mains;
 - * Do not expose the appliance to the weather (rain, sunshine etc.), unless expressly expected;
 - * Do not allow children or not fully capable persons to use the appliance;
 - * Do not dip in water the appliance to clean it.
- 6) Before performing any maintenance operation, disconnect the appliance from the mains, unplugging it, or turning off the mains switch.
For cleaning operations follow strictly the instructions contained in this booklet.
- 7) In case of failure and/or malfunctioning of the appliance, turn it off, avoiding any attempt to repair it or intervene directly.
Contact exclusively professionally qualified personnel.
Any repairs will have to be performed exclusively by the manufacturers or by an authorized service centre, using exclusively original spare parts.
Failure to comply with the above mentioned directions may affect safety of the appliance.
- 8) To avoid dangerous overheating, we recommend unwinding completely the feeding cord.
- 9) Do not obstruct aspiration or dissipation grids.
In particular, do not cover the cup-warming surface with cloths or other objects.
- 10) The feeding cable of this appliance must not be replaced by the user.
In case it should be damaged, turn off the appliance and contact professionally qualified personnel for its replacement.
- 11) In case you should decide to stop using this kind of appliance, we recommend to make it inoperative by cutting off the feeding cord, after having disconnected the cord from the mains. .
We also recommend to render harmless all those parts capable of posing potential hazards.

MICRO CASA PISTON & LEVER ART. S1 - S1C - S1C0 - S1CB



KEY

- | | | |
|---------------------------|------------------------|--------------------|
| 1. Water tank cover | 6. Cup-rest tray | 11. Two-cup filter |
| 2. Steam knob | 7. Filter holder | 12. One-cup filter |
| 3. Water gauge/water tank | 8. Main switch | 13. Dosing spoon |
| 4. Boiler pressure gauge | 9. Coffee-making lever | 14. Coffee press |
| 5. Steam/water spout | 10. Warning light | |

- ACCESSORIES:
- 1 filter for one cup ref. # 12
 - 1 filter for two cups ref. # 11
 - 1 dosing spoon ref. # 13
 - 1 coffee press ref. # 14
 - 1 instructions manual with guarantee card

**ACCESSORIES
ON DEMAND**

* Natural wood base art. SB, with brass ball grip and compartment for used coffee grounds, sugar packets and spoons

* Black wood base art. SBN with chromed ball grip and compartment for used coffee grounds, sugar packets and spoons.

* Copper coffee grinder art. MS, in chromium-plated copper art. MSC

DIMENSIONS:

Weight kg 10
Boiler capacity l 1.8
Height cm 45/49
Base diameter cm 26

APPROVALS:

IMQ (Italy)
VDE/GS (Germany)
ELOT (Greece)
CE (Europe)
QAS (Australia)

DIRECTIONS FOR USE

- * **Always check water level before turning the machine on, because if there is no water the heating element might get damaged. Never fill the boiler above the maximum level of 3/4.**
- A) When first starting the machine, fill 3/4 of boiler # 3 with cold, drinkable water, lifting cover # 1 and loosening the safety valve top.
- B) To turn the machine on press the main switch # 8
(To turn it off press it the other way).
- C) Wait for the machine to reach the ideal temperature for perfect output, checking boiler pressure with gauge # 4, needle hand will have to be between the green and the red mark. Also check warning light # 10 which will come off only when optimum operating pressure is reached.
- D) To help reaching optimum pressure, turn knob # 2 to blow off for a second and then bring the knob again in the normal/closed position.
- * **While reaching operating pressure, the machine might make soft boiling sounds which decrease once the pressure is reached.**
- E) Pull lever # 9 until some water drops come out of filter holder # 7; this operation has the purpose of bringing the brewing group to the perfect temperature.
- F) After choosing the filter for one or two cups (# 12, # 11), put it in filter holder # 7, fill it with coffee with doser # 13 and press it with press # 14. Fill the filter until about 3mm underneath its rim.
- G) Insert filter holder # 7 in its place. It will close tightly by turning it slightly.
- H) Place one or two cups under the spouts of filter holder # 7.
- I) Pull lever # 9, wait and release it only when the first drops of coffee start coming out. The lever will return to its starting position and the coffee will start coming out. For perfect coffee, pull the lever again before it gets to the end of its run. Repeat this operation until you have reached the desired amount of coffee.
The coffee is perfectly ground when the drink comes out in drops for approximately 25-30 seconds.
- L) The machine is equipped with a steam spout # 5 to make cappuccino, punch, hot chocolate and tea.
- M) To obtain steam turn knob # 2. Let any condense run off first, after which steam will flow with force giving the desired result. Once this operation has been performed, turn steamer knob # 2 in the opposite direction.
- * **Warning! before filling the tank again:**
 - 1) turn the machine off by bringing the main switch # 8 into the "OFF" position,
 - 2) turn steamer knob # 2 and wait for all the steam to come out and for the pressure gauge hand # 4 to be on 0 (zero).
- * **Warning: never fill the boiler over 3/4.**
- * All parts are baked with transparent glaze.
- * **Warning: The machine should be cleaned only with a soft and damp cloth.**
- * Store the packaging in a safe place.
- * In case of removal or service the machine should be moved only in its original packaging to avoid any accidents during transport.

PREPARING COFFEE

- A) Release the filter holder from the brewing group and throw coffee grounds in the suitable drawer taking care not to damage the filter rim.
 - B) Fill the filter with a dose of ground coffee, level and press slightly with the coffee press.
Take care no coffee is left on the filter rim. This is to ensure best tightness and to extend the life of the brewing group gasket.
 - C) Block the filter holder into the unit so it is tightened securely with the brewing group gasket.
 - D) Place cups under the spouts and start the unit by means of the lever.
 - E) When you have finished making the coffee leave the filter-holder into the unit until making another cup.
- * To obtain good coffee, the grinding is extremely important. It should take 25-30 seconds to make the coffee.
 - * If the coffee is too coarse you will obtain light coffee with very little white crema, if it is too fine you will obtain dark coffee with no crema.
 - * A good quality coffee is obtained by using freshly ground coffee of even coarseness (which can be obtained only if the grinder has sharp mills) used in the right quantity (approximately 6/7 grams per dose).
 - * It is important to use freshly ground coffee, because once it has been ground it quickly loses its aroma, and the fat substances it contains go off. It is therefore advisable to try and finish it by the evening.
 - * Properly warm cups are extremely important in obtaining creamy coffee.

PREPARING CAPPUCCINO, MILK AND OTHER HOT DRINKS

Dip the spout connected to the steam tap into the drink to be heated, then turn the suitable knob to deliver steam to the spout.

The steam gurgles in the liquid releasing heat, bringing it to the boiling temperature.

To whip up milk in order to make cappuccino, use a tall and narrow container filled in half, acting as follows:

- A) Place the container underneath the steam spout so that the wand nozzle touches the bottom, turn the steam tap on and bring the milk nearly to the boil.
- B) Lower the container so that the wand nozzle is near the surface of the milk, then move the container up and down so the wand nozzle gets in and out of the milk. Perform this operation several times until the milk has frothed.
To make cappuccino add the hot and frothy milk to the hot coffee.

PREPARING TEA - CAMOMILE - ETC.

Heat up water with the steam spout then add the desired tea bag.

MAINTENANCE AND CLEANING OPERATIONS

Daily cleaning operations

Every evening or at least once a day, it is necessary to clean group shower and brewing group gasket with a cloth or a sponge. Filters and filter holder must then be rinsed in hot water in order to dissolve the fat deposits of coffee.

It is advisable to wash the inside of filters and filter holder in order to prevent scaling and coffee deposits, which might come off while making coffee and end up in the cup as dregs.

Cleaning filters and filter holder

- A) Put three teaspoons of coffee machine detergent (our. art. DTB) in approximately half a litre of hot water in a heat-resistant container.
- B) Put filters and filter holder in the solution and soak them for approximately 20/30 minutes.
- C) Rinse with plenty of running water.

Cleaning the drain water pan

At least once a week clean the drain water pan. To take it out, remove the cup-resting grilles first.

Cleaning the body

Simply use a damp cloth (non abrasive).

Do not use any alcohol or solvents on the written or painted parts because they could be damaged.

Cleaning steam spouts

Steam spouts that are used to heat up drinks must be cleaned immediately after use in order to prevent the formation of scaling which might block the holes of the nozzle, and also to prevent the taste of the drinks being currently heated to be contaminated by the drinks you heated before.