

USER MANUAL
COFFEE MACHINE

كتيب الاستخدام
آلة صنع القهوة

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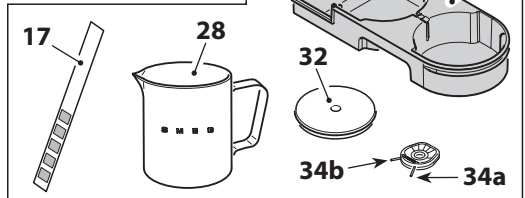
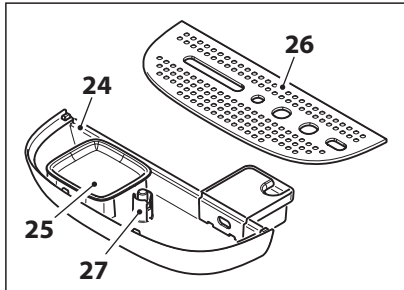
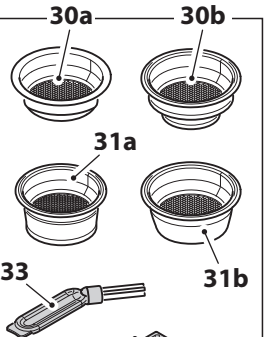
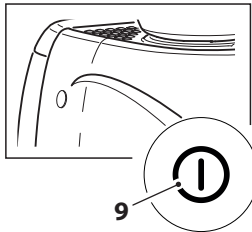
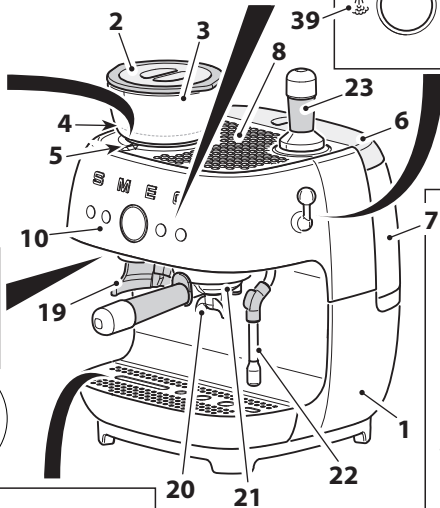
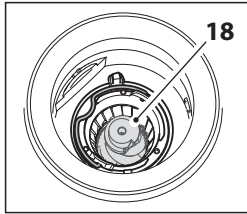
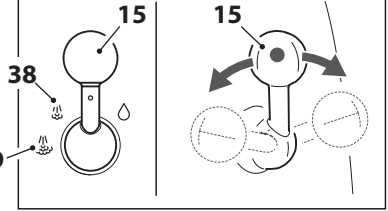
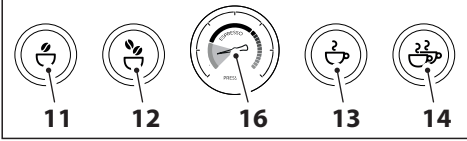


We advise you to read this manual carefully, as it contains all the instructions for managing the appliance's aesthetic and functional qualities.

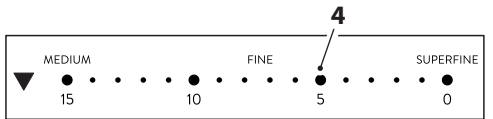
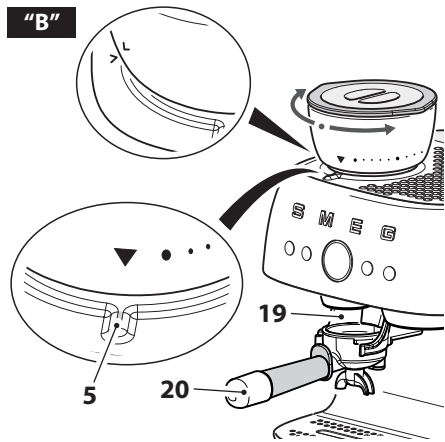
For further information on the product: www.smeg.com

ننصح بقراءة هذا الكتيب بعناية حيث يضم جميع التعليمات التي تضمن الحفاظ على الخصائص الجمالية والوظيفية للمنتج الذي قمت بشرائه.
للمزيد من المعلومات عن المنتج يرجى زيارة www.smeg.com

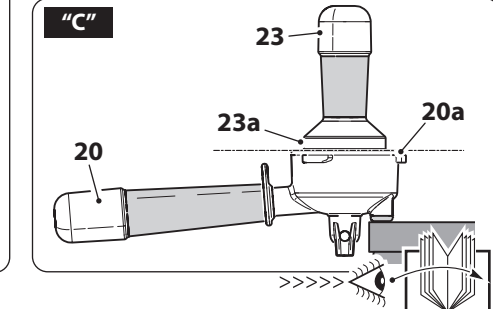
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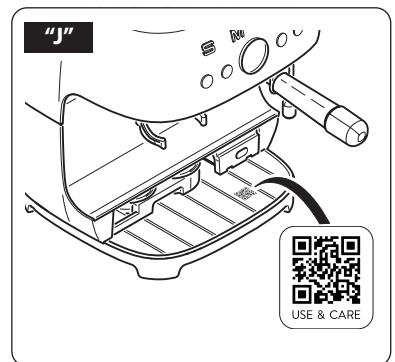
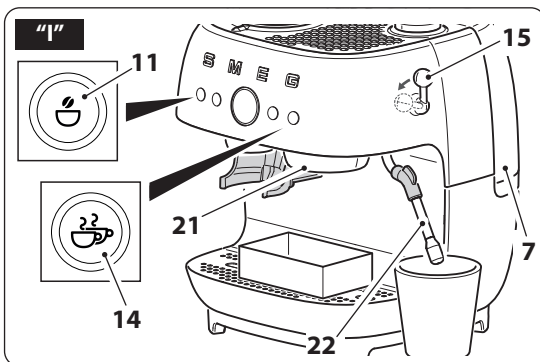
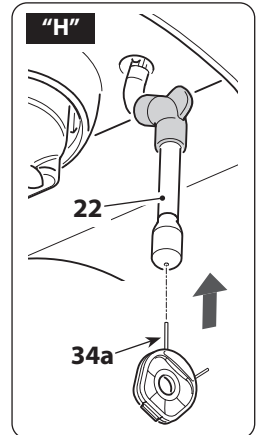
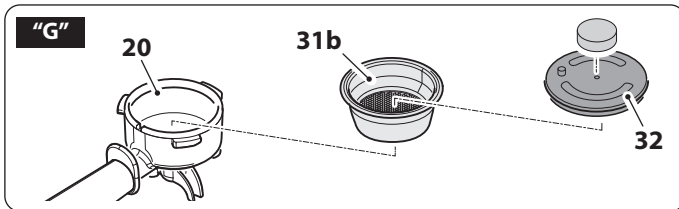
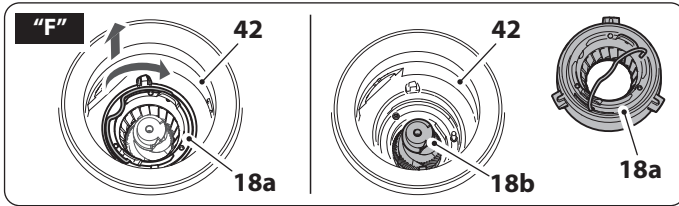
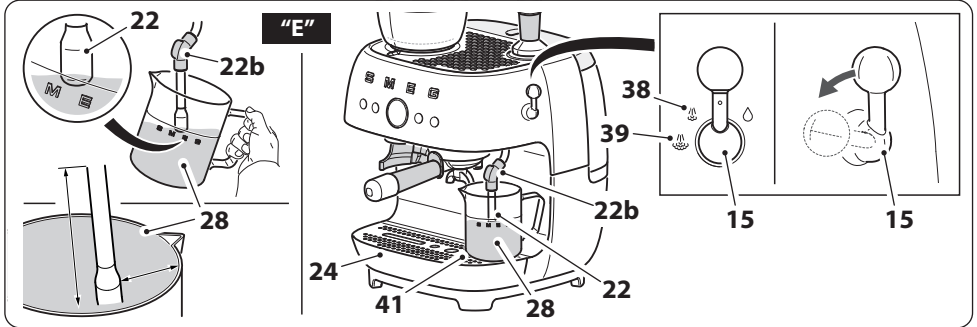
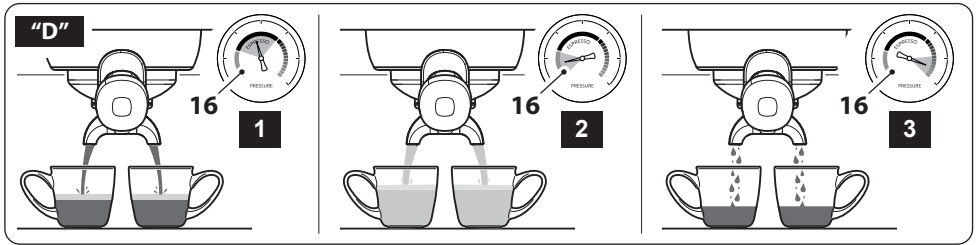


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Important information for the user / مردخت سمر لل ةمره تاملول عمر /



Instructions / تحذيرات

General information on this user manual, on safety and final disposal / معلومات عامه عن دليل استخدام هذا الجهاز وسلامة استخدامه وكيفية التخلص عن الجهاز بشكل نهائي /



Description / الوصف

Appliance description / وصف الجهاز



Use / الإستعمال

Information on using your appliance / معلومات عن استخدام الجهاز



Cleaning and care / ةن ايصلا و فيظنتلا

Information for proper cleaning and maintenance of the appliance/ معلومات لتنظيف وصيانة الجهاز بشكل صحيح /



Safety instructions / ةمرالسلل ريذحت



Information / معلومات



Advice / اقتراحات

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.

”تحتفظ جهة التصنيع لنفسها بالحق في القيام بجميع التعديلات التي تراها مناسبة لتحسين منتجاتها دون إنذار مسبق. ولذلك، لا تُعتبر الرسوم التوضيحية والأوصاف الواردة في هذا الدليل مُلزِمة وإنما ذات قيمة إرشادية فقط“



1 Warnings

This user manual is an integral part of the appliance and must therefore be kept in its entirety and on-hand for the whole working life of the appliance.

1.1 Intended use

Failure to comply with the safety recommendations and not reading the instruction manual can lead to improper use of the appliance by the users and consequent personal injury.

- The appliance can be used to prepare coffee-based beverages, starting from grinding the coffee beans or to dispense hot water and steam. All other use is considered improper. Do not use the appliance for purposes different to those for which it is intended.
- The appliance is intended for use in the home and similar environments, 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.
- Only introduce water into the appropriate tank; no other liquids.
- Only use the appliance indoors and at a maximum altitude of 2000 metres.

- Do not insert the appliance into a closed cabinet (built-in type).
- The appliance is not designed to operate with external timers or with remote-control systems.
- This appliance may be used by persons with reduced physical, sensory or mental capabilities provided they are supervised or instructed on the safe use of the appliance and have understood the hazards connected with its use.
- Children must not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach children.

1.2 General safety warnings

Follow all safety instructions for safe use of the appliance: Electrocutation Hazard, since the machine is powered by electricity, the following safety warnings must be complied with:

- Read this user manual carefully before using the appliance.



Important safety information

- Do not leave the appliance unattended during use.
- Do not immerse the appliance, the power cable, the plug or the base in water or any other liquid. Do not remove the plug from the socket by pulling on the cable or with wet hands.
- Do not use the appliance when the power cable or the plug are damaged or if the appliance has fallen on the floor or is damaged in any way whatsoever.
- In the event of a fault, or if the power supply cable is damaged, have the appliance repaired only by a qualified technician or by an authorised after-sales service.
- The cable is deliberately short to prevent accidents.
- 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.
- Do not allow the electrical power cable to come into contact with sharp edges.
- Do not position the appliance above or near gas or electric hob burners when they are in use, inside an oven or near other heat sources.
- 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 must be removed from the socket, grasp the plug directly and do not pull the cable.
- If the machine should suffer a malfunction, do not attempt to repair it. Switch the appliance off, remove the plug from the outlet and contact the Technical After-sales Service.
- Do not try to make modifications or repair the appliance: in the event of a fault, have it repaired by a qualified technician or contact the Technical After-Sales Service.



Injury hazard! Improper use of the appliance can cause injuries. Disconnect the plug before cleaning.

- Keep packaging material out of the reach of children.
- Never try to put out a fire/flames using water: turn off the appliance, remove the plug from the outlet and smother the flame with a lid or fire blanket.
- Always disconnect the appliance from the power supply when it is not in use, if left unattended or in the case of a fault.
- Always disconnect the appliance from the power supply before assembly/disassembly of components.
- Switch off the appliance and unplug it from the power source before removing accessories or accessing inner parts that move during use.



- Always disconnect the appliance from the power supply and let the appliance cool down before cleaning.
- Do not use the appliance with parts or accessories produced by other manufacturers.
- Only use 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.
- Only place the appliance on level and dry surfaces.
- Do not wash the appliance in the dishwasher. Do not spill liquids on the power plug and on the power base. Failure to comply with these warnings can cause death, a fire or electrocution.
- Do not use an adapter.
- Only use type-approved extensions suitable for the type of appliance.
- Make sure that there are no foreign objects inside the coffee grinder.
- Allow the coffee machine to cool down before cleaning.
- Leave a space of at least 3 cm between the coffee machine and any walls to the rear or side, and a space of 15 cm above the coffee machine.
- The surfaces of the appliance become very hot, do not touch the hot surfaces after use.
- Do not position the appliance near to taps or sinks.
- If an extension cable is used, the nominal value indicated must be at least equivalent to the nominal value of the appliance. If the appliance has a 3-wire electric cable with earth, the extension must be a type with 3 WIRES AND EARTH. The longest cable must be positioned in a way not to rest on the surface or table where it may be pulled by children or cause falls due to tripping.

1.3 Safety recommendations for this appliance

- Do not fill the water container beyond the maximum limit indicated.
- Do not use the coffee machine without the tank fitted or without water in the tank.
- Use only coffee beans to obtain the powder, do not put ground coffee into the coffee bean container.



Use

- Avoid getting the coffee machine wet and do not spray liquids onto it. In the event of contact with liquids, immediately disconnect the cable from the power outlet and dry thoroughly: Electric shock hazard!
- Do not use aggressive detergents or sharp objects to clean the coffee machine.
- Consult the "Cleaning and maintenance" chapter for cleaning instructions.
- This appliance cannot be placed in a cabinet or closed container during use.

1.4 Manufacturer's liability

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

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



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

These instructions can be downloaded from the Web Smeg site "www.smeg.com".

1.5 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 disposal of the discarded appliance, contact the Municipal Administration, the Disposal dept. or the shop where the appliance was purchased.

2 Description of the appliance (Fig.A)

- 1 Machine body
- 2 Coffee bean container lid
- 3 Coffee bean container
- 4 Grinding levels
- 5 Grinding level indicator
- 6 Water tank lid
- 7 Water tank (2.6 l)
- 8 Cup shelf
- 9 ON/OFF button
- 10 Control panel
- 11 Grinding key for single espresso
- 12 Grinding key for double espresso
- 13 Dispensing key for single espresso
- 14 Dispensing key for double espresso
- 15 Steam/water lever
- 16 Manometer
- 17 Water hardness test strip
- 18 Conical grinders



- 19** Filter-holder support
- 20** Filter-holder
- 21** Dispensing unit
- 22** Steam/hot water wand
- 23** Tamper
- 24** Drip tray
- 25** Coffee grounds collection tray
- 26** Cup grill
- 27** Water level indicator
- 28** Stainless steel milk jug
- 29** Accessories drawer
- 30a** Single pressurised filter
- 30b** Double pressurised filter
- 31a** Single non-pressurised filter
- 31b** Double non-pressurised filter
- 32** Dispensing unit cleaning disk
- 33** Cleaning brush
- 34a** Steam wand cleaning needle
- 34b** Filter holes cleaning needle

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

Accessories drawer (29)

The machine has housing for accessories not being used, so that they are always available to the user.

- To access the accessories drawer, remove the drip tray (24), and extract the drawer (29) positioned inside the machine.

Filters

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

Non-pressurised filters (31a, 31b)

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

Pressurised filters (30a, 30b)

These filters facilitate and regulate pressure also when grinding and dosing are not perfect.

Select the filter for one or two cups as required. If non-pressurised filters are used and 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.

The machine is pre-set to dispense coffee with the use of non-pressurised filters approximately in the middle of the FINE level. Depending on preferred use and the desired flavour, adjust the grinding fineness by turning the coffee beans container clockwise or anti-clockwise.

Dispensing unit cleaning disk (32)

Silicone disk to be used to clean the dispensing unit.

Cleaning brush (33)

Use to clean the conical grinders (18).

Steam wand/filter holes cleaning needles

It is made up from two needles with different thickness: one for cleaning the steam wand hole (34a) and the other for cleaning the holes in the coffee filters (34b).



Use

Water hardness test strip (17)

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

Milk jug (28)

Stainless steel milk jug.

Tamper (23)

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

3.1 Description of controls (Fig.A)

ON/OFF key (9)

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

Grinding key for single espresso (11)

The key allows a pre-set quantity of coffee to be ground for a single espresso.

Grinding key for double espresso (12)

The key allows a pre-set quantity of coffee to be ground for a double espresso.

Dispensing key for single espresso (13)

The key allows a pre-set quantity for a single espresso coffee to be dispensed.

Dispensing key for double espresso (14)

The key allows a pre-set quantity for two espresso coffees to be dispensed.

Water/steam lever (15)

Turn the lever clockwise, in correspondence with the "△" icon to dispense hot water.

Turn the lever anti-clockwise to dispense steam.

Two steam intensities can be selected at will in correspondence with the respective icons "☼" / "☼☼".

3.2 Alarms

The keys flash differently to indicate the relative alarm.

Keys (11) and (12) flash quickly:

The coffee grinder has been used for too long and the temperature block has activated or it is clogged. Press one of the two flashing keys and wait for cooling or disassemble the coffee grinder and clean the tube from above.

Keys (11) and (12) flash simultaneously:

No coffee beans container (3) or coffee beans container not introduced correctly alarm. Make sure that the container is assembled correctly or add coffee beans, if necessary.

Keys (13) and (14) flash in sequence:

The machine is reaching the correct temperature for dispensing coffee. Wait for the two keys to have a fixed light and then select the desired beverage.



Keys (13) and (14) flash simultaneously:

No water tank (7) or tank not introduced correctly or with insufficient water to dispense coffee alarm. Check the correct introduction or add water if necessary.

Key (14) with orange light:

The key has an orange light to indicate that a descaling cycle is necessary.

To proceed, refer to the "Descaling" paragraph in the Cleaning and maintenance paragraph.

To by-pass the procedure just press the key (14): all keys have a fixed light and the machine will be ready for use.



In order not to change the flavour of the coffee and for correct operation of the machine, it is advised to perform the descaling cycle when signalled by the machine.



If the descaling cycle is not performed, the key (14) will light up in orange at every switch-on until the descaling cycle has been carried out.

3.2 Before commissioning (Fig. A and B)

- Unpack the appliance carefully and remove all packaging materials.
- Use a damp cloth to clean all removable components, such as the coffee bean container (3), water tank (7), lids (6, 2), coffee grounds collection tray (25), drip tray (24), cup holder grill (26), filter-holder (20), filters (30a, 30b, 31a, 31b), tamper (23) and other accessories.

- Make sure that all components are thoroughly dry before re-mounting them.



Do not use the coffee machine without water in the tank or without the water tank fitted.

FAULT HAZARD!



The parts that may come into contact with foodstuffs are made using materials that comply with the provisions of the legislation in force.

- Introduce the beans container, making the "v" arrow on the container match the on the "^" surface.
- Fix the container by turning it clockwise and matching the closed arrow "▼" with the grinding level indicator (5).
- Remove the red protective cap located on the back of the machine, between the tank (7) and the rear body of the machine (1).

4 Use



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

4.1 Machine switch-on

- Make sure that the drip tray (24) complete with cup grill (26) is correctly mounted at switch-on and before all dispensing.
- Lift the tank cover (6) and pour fresh water in the tank making sure not to exceed the indicated 'Max' level and then re-mount the lid (6).



Use

- Lift the coffee bean container lid (2) and introduce the coffee beans into the container (3).
- Switch the coffee machine on by pressing the ON/OFF switch (9): the keys (13) and (14) flash to indicate that the correct temperature is being reached. The coffee machine is ready for use as soon as all the keys have a fixed light.

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.

- Switch the machine on as described in the "Machine switch-on" paragraph.
- Attach the filter-holder (20) with non-pressurised filter (31b) for double cup to the dispensing unit (21).
- Position a container under the coffee dispensing nozzles and press the key (14).
- Repeat this procedure 5 times.
- Position a container under the hot water/steam wand (22).
- Turn the steam lever (15) in correspondence with the "☉" icon and dispense water for 15 seconds and then take it back to the central position to stop dispensing.
- Turn the steam lever (15) again in correspondence with the "☼" / "☽" icons and dispense steam into the container for a few seconds and then take it back to the central position to stop dispensing.



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

4.3 Grinding level regulation (Fig. B)



Do not use green, caramelised or candied coffee beans, as they may stick to the coffee machine and ruin it.



Grinding level should be regulated when the machine is in use or at the occasion of the first use, when the bean tank is completely empty; turning the coffee bean container (3) with the grinder at a standstill and with the beans inside could damage the grinding unit.

- To adjust the level of grinding, turn the coffee beans container (3) clockwise or anti-clockwise according to the fineness desired, positioning the scale (4) with the grinding level present on the container in correspondence with the indicator (5). Turning the container (3) clockwise, grinding will be finer, anti-clockwise makes grinding coarser.
- Position the filter-holder (20) with relative filter introduced onto the relevant support (19) on the left and press the key relative to desired grinding and check it is correct.



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



For excellent coffee tasting, it is recommended to pre-heat the cup by rinsing them with hot water or dispensing hot water into the cup via the wand (22).



At every switch-on, it is advised to rinse the circuits of the dispensing unit (21) and of the filter-holder (20) dispensing a double coffee without the presence of coffee in the filter.

- Check the level of water in the tank (7) and, if necessary, add water paying attention not to exceed the "Max" level.
- Check that there are coffee beans in the beans container (3).
- Select the filter (30a, 30b, 31a, 31b) suitable for the type of dispensing necessary and put it into the filter-holder (20) . For more details regarding the different filters supplied, see the "Description of the parts/accessories" paragraph.
- Position the filter-holder (20) with relative filter introduced onto the relevant support (19).
- Press the key (11) to grind the dose for one coffee or (12) to grind the dose for two coffees.
- After grinding, position the filter-holder (20) on a surface as shown in figure C.
- Distribute the ground coffee evenly and press it using the tamper supplied (23). For correct dosing of the coffee into the filter and correct tamping, the upper edge (23a) of the tamper must be aligned with the upper edge (20a) of the filter-holder.

- Remove the excess ground coffee from the filter-holder, attach it to the dispensing unit (21) and then turn it anti-clockwise until it is tight.
- Position the cup or cups under the filter-holder nozzles (20).
- Select the desired beverage and press the relative key (13 or 14). When the quantity set is reached, dispensing will end automatically. The manometer (16) 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.



After approx. 5 minutes of no use, the machine goes into Energy Saving function. The stand-by time can be modified as indicate din the "Auto power-off setting" paragraph.

4.5 Dispensing steam and preparing a cappuccino (Fig.A and E)

- Two steam intensities can be selected (38 and 39).
- Make sure that the drip tray (24) is mounted correctly.



Use

- Put cold milk into the jug as desired up to the spout of the same.
- Position the tip of the steam wand (22) in correspondence with the relative hole (41), and turn the lever to the "☕" icon for a few seconds to make any residual water escape and then take it back to the vertical position.
- Using the rubber protection (22b) move the steam wand (22) outwards, introduce it into the jug (28) and tilt the latter slightly as shown in figure E.
- Turn the lever (15) anti-clockwise to the desired steam intensity.
- Once the desired temperature of the milk has been reached, re-position the lever (15) in the vertical position to interrupt the supply of steam.
- 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).



- To make several cappuccinos, first prepare all the coffees and then froth the milk for all of them together.
- After heating the milk, dispense steam for a few seconds.
- Clean the steam wand (22) 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.

4.6 Dispensing hot water

- Position a recipient under the steam wand (22).
- Turn the lever (15) clockwise, in correspondence with the "💧" icon to dispense hot water.
- Stop dispensing by re-positioning the lever (15) vertically.

4.7 Customisation of the quantity

The amount of coffee ground and dispensed can be customised for every function.

Press the key 11, 12, 13 or 14 for 3 seconds on the basis of the function to be customised.

The selected key lights up flashing; if the 'sound' function is active, the machine emits a double sound to signal the start of modification of the pre-set program.

- When the desired quantity has been reached, press the key selected again. The key flashes 3 times and an acoustic signal will indicate the memorisation of the quantity.



To reset the manufacturer's original settings, press the keys at the same time for at least 10 seconds. All of the keys flash at the same time and the machine emits a single sound indicating that factory settings have been reset.

5 Machine settings

The programming menu can be used to set:

- Auto power-off time (Stand-by)
- Water hardness
- Coffee temperature
- Pre-brewing profiles

To access the programming menu, press keys (11) and (14) at the same time for 5 seconds. All of the keys flash simultaneously.

- To make the settings relative to the auto power-off times, press the key (11).
- To set the level of water hardness, press the key (12).
- Press key (13) to set the extraction temperature.
- To set the desired pre-brewing times, press the key (14).

Auto power-off time

After approx. 5 minutes of no use, the machine goes into Eco mode.

Proceed as follows to change this setting:

- Access the programming menu as indicated previously.
- Press the key (11), it will flash 3 times to indicate selection.
- The current setting is shown with the keys switching on, as shown in the following table:

Key	Auto power-off time set
11	Eco Mode (10 minutes)
11.12	30 minutes
11,12,13	40 minutes
11,12,13,14	60 minutes

- Press the key corresponding to the desired setting to modify the time, as indicated in the table.

Key	Auto power-off time to be set
11	Eco Mode (10 minutes)
12	30 minutes
13	40 minutes
14	60 minutes

- The key selected will flash 3 times and a sound will be emitted (if the acoustic signals are active) to indicate the setting has been saved.



Use

Water hardness

The machine is factory set to "Very Hard Water Level". 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 (17) and follow the instructions below:

- Remove the reactive strip supplied (17) 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 "light water" settings.
- 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.
- If 5 pink stripes appear on the strip, select the "very hard water" setting.

Proceed as follows to change the setting:

- Access the programming menu as indicated previously.
- Press the key (12), it will flash 3 times to indicate selection.

- The current setting is shown with the keys switching on, as shown in the following table:

Key	Water hardness set
11	Soft water
11.12	Medium water
11,12,13	Hard water
11,12,13,14	Very hard water

- Press the key corresponding to the desired setting to modify the hardness, as indicated in the table.

Key	Water hardness to be set
11	Soft water
12	Medium water
13	Hard water
14	Very hard water

- The key selected will flash 3 times and a sound will be emitted (if the acoustic signals are active) to indicate the setting has been saved.

Temperature of the coffee

The machine is pre-set to extract coffee at an ideal temperature, which defines the temperature in the cup.

Proceed as follows to change the setting:

- Access the programming menu as indicated previously.
- Press the key (13), it will flash 3 times to indicate selection.



- The current setting is shown with the keys switching on, as shown in the following table:

Key	Temperature set
11	Low
11,12	Medium
11,12,13	Excellent
11,12,13,14	High

- Press the key corresponding to the desired setting to modify the temperature, as indicated in the table.

Key	Temperature to set
11	Low
12	Medium
13	Excellent
14	High

- The key selected will flash 3 times and a sound will be emitted (if the acoustic signals are active) to indicate the setting has been saved.

Pre-brewing profiles

The machine is set with a standard pre-brewing mode.

Proceed as follows to change this setting:

- Access the programming menu as indicated previously.
- Press the key (14), it will flash 3 times to indicate selection.

- The current setting is shown with the keys switching on, as shown in the following table:

Key	Set pre-brewing profile
11	Short pre-brewing
11,12	Standard pre-brewing
11,12,13	Pulse pre-brewing
11,12,13,14	Constant pre-brewing

- Press the key corresponding to the desired setting to modify the pre-brewing profile, as indicated in the table.

Key	Pre-brewing profile to set
11	Short pre-brewing
12	Standard pre-brewing
13	Pulse pre-brewing
14	Constant pre-brewing

- The key selected will flash 3 times and a sound will be emitted (if the acoustic signals are active) to indicate the setting has been saved.



When using pressurised filters (30a-30b), we suggest setting the "Short pre-brewing" profile.

Acoustic signals

The machine is pre-set with acoustic signals active. They can be deactivated by pressing buttons (11) and (12) at the same time for 5 seconds.

Reset factory settings

To reset the factory settings, press keys (12) and (13) simultaneously for 10 seconds.



Cleaning and maintenance

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-plated).
- 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 (20) and relative filter inside, the drip tray (24) and coffee grounds collection tray (25).

It is also recommended that some specific machine components such as the water tank (7) and the coffee bean container (3) are cleaned regularly.



Only the cup grill (26) and the jug (28) are dishwasher safe.

Cleaning the filter-holder (20) and filters (30a, 30b, 31a, 31b)

- Remove the filter from the filter-holder (20) and rinse under running water.
- Dry the components thoroughly and re-mount.

Cleaning the drip tray (24) and the grounds collection tray (25)

The drip tray (24) is equipped with a red float grill (27) which projects from the cup holder grill when the maximum liquid level is exceeded.

- Remove the cup grill (26), the tray (24) and the coffee grounds collection tray (25).
- Empty and rinse under running water, use neutral washing up liquid if necessary.
- Dry components and reassemble in the machine.



Cleaning the coffee bean container (3) and of the grounds (18) (Fig.A e F)

- Switch the machine on.
- Make sure the coffee bean container (3) is empty and then press the key (12) to remove any coffee residues from the grinder.
- Switch the machine off and remove the plug from the outlet.
- Remove the coffee bean container (3) by turning it anti-clockwise until the " ∨ " " ^ " references are matched with the indicator (5) and then lift it.
- Remove any coffee beans present in the grinder using the cleaning brush (33) supplied.
- Lift the handle (42) of the upper grinder (18a) and turn it clockwise to remove it.
- Clean the upper grinder (18a) and the lower grinder (18b) using the brush supplied (33) if necessary.
- Re-mount the upper grinder (18a) by matching the two notches " ∨ " " ^ " and turn it anti-clockwise to fix it " ∨ " " ▲ ".
- Clean the coffee beans container (3) using a damp cloth and re-mount it by matching the references " ∨ " " ^ " with the indicator (5) and then turn it clockwise to attach it.



Thanks to the Twist & Lock system, it is possible to remove the coffee beans container (3) even if there are coffee beans inside and just clean the grinders (18).

Cleaning the water tank (7)

- Remove the tank lid (6) and remove the tank from the machine using the relevant handle.
- Clean the tank under running water, dry it externally and re-mount it.

Cleaning the steam wand (22) (Fig.H)

Clean the steam wand (22) immediately after use.

- Position the tip of the steam wand on the cup grill in correspondence with the relative hole, turn the lever (15) to the " ☽ " / " ☾ " icon for a few seconds to make any milk remaining inside escape and then take it back to the vertical position.
- Dry the steam wand (22) using a damp cloth.



Let the steam wand cool down before cleaning.
BURNS HAZARD!

- Check that the steam exit hole is not blocked. In the case of any deposits, clean the steam exit hole using the relevant needle supplied (34a).

Cleaning the dispensing unit (20) (Fig.G)

- Insert the non-pressurised filter for double coffee (31b) into the filter-holder (20)
- Insert the cleaning disk (32) supplied and a detergent capsule inside the filter (31b).



Cleaning and maintenance



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

- Attach the filter-holder (20) into the dispensing unit (21) and position a container with capacity of at least 500 ml under the filter-holder nozzles.
- Fill the tank (7) with fresh water up to max.
- Hold keys (11) and (14) down for 5 seconds.
- Press the button (14) for 5 seconds to start the dispensing unit cleaning cycle.
- The machine will proceed with pulse dispensing to clean the dispensing unit (21). Overall, the operation takes approx. 10 minutes. The button (14) flashes indicating that the procedure is in progress.
- At the end of the procedure all the keys will light up with a fixed light and the machine will emit a double sound, if the acoustic signals are active.
- Remove the filter-holder (20) and check that the detergent has dissolved completely. If this is not the case, repeat the operation.
- At the end, remove the filter-holder (20) and the cleaning disk (32) inside.
- Before dispensing a coffee beverage, attach the filter-holder (20) again with the filter (31b) to the dispensing unit (21) and press the button (14) to rinse the circuit.

6.4 Descaling (Fig.B-1)



Before performing the descaling cycle, remove any water softener filters present inside the tank (7).



Stay near the machine for the entire duration of the descaling cycle since you may be required to fill the tank, for example.

The entire descaling and rinsing cycle lasts approximately 40 minutes.

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). If the button (14) lights up with a fixed orange light, it means that a descaling cycle is necessary, so as not to alter the taste of the coffee and damage the machine. However, coffee, steam/hot water can continue to be dispensed.

Proceed as follows to perform the descaling cycle:

- Remove the filter-holder (20) from its seat
- Place a container with a capacity of at least 500 ml under the dispensing unit (21) and another with a capacity of at least 800 ml under the steam wand (22).
- Fill the tank (7) up to "MAX" with a solution of water and descaler following the doses recommended by the manufacturer.
- Press keys (11) and (14) simultaneously for 5 seconds to enter the programming menu.
- Turn the lever (15) anti-clockwise to the steam intensity position.
- Buttons (11), (12) and (13) switch off, while the button (14) flashes with an orange light.
- Press (14) to start the descaling cycle.



During the descaling cycle, the machine will make a few pauses to allow the descaler to act effectively. Wait for the end of the cycle.

- The descaling cycle ends when the button (14) turns white.
- Remove the tank (7) and rinse it under running water to remove any traces of descaler.
- Re-mount the tank and fill it up to "MAX" with clean water to perform the rinse cycle, then press the key (14) to start this cycle. The button (14) flashes.
- The rinse cycle ends when the key (14) lights up with a fixed white light.
- Re-position the lever (15) in the vertical position. The machine is ready for use again.



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.



What to do if...

Problem	Possible causes	Solution
No coffee is dispensed from the nozzles.	No water in the tank (7). The keys (13-14) flash.	Fill the tank (7).
	The filter holes (11-12-13-14) are blocked.	Clean the filter (11-12-13-14) with a brush or the pin supplied.
	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.
	The ground coffee is too fine.	Adjust grinding level to a thicker level.
The coffee drips from the filter-holder (20) and not from the nozzles.	Excessive tamping.	Use less coffee.
	You are using too much coffee.	Reduce the amount of coffee.
	The filter-holder (20) is not attached correctly or is dirty.	Attach the filter-holder (20) and rotate it fully home. Clean the filter-holder (20).
	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 filter holder (20) will not attach to the coffee machine.	The filter has been overfilled.	Check the amount of coffee dosed.
The coffee machine does not work and all the LEDs flash.	Possible fault.	Unplug the coffee machine and contact an Authorised After-sales Centre.
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 ground coffee is too coarse.	Set grind to a finer level.

What to do if...



Problem	Possible causes	Solution
The coffee is dark in colour and comes out of the nozzle slowly.	The ground coffee has not been tamped too hard.	Tamp the coffee with less force.
	There is too much ground coffee.	Reduce the amount used.
	The dispensing unit (20) or the filter (30a-30b-31a-31b) are clogged .	Clean the dispensing unit (20) and the filter (30a-30b-31a-31b).
	The ground coffee is too fine.	Set grind to a coarser level.
	Lime scale build-up.	Perform a descaling cycle.
The keys (11) and (12) flash for a few seconds.	No coffee beans container (3).	Mount the container correctly (3).
Keys (13) and (14) flash simultaneously.	No water in the tank or no tank inserted (7).	Make sure the tank (7) is assembled correctly and verify whether it contains water.
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.
	The cups have not been pre-heated.	Heat cups by rinsing them with hot water (Note: the hot water function can be used).
Insufficient 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.



What to do if...

Problem	Possible causes	Solution
The machine does not dispense steam.	Keys (13) and (14) flash in sequence. The machine did not reach the steam dispensing temperature.	Wait for the temperature to be reached.
	Lime scale build-up.	Perform a descaling cycle.
The machine loses water from the base.	Drip tray inserted incorrectly.	Check and introduce it well.
	Drip tray full.	Empty the drip tray.
The coffee bean container cannot be repositioned,	Water tank not introduced correctly.	Introduce the tank into its seat correctly.
	Presence of coffee beans on the grinder ring.	Clean the coffee bean container using the relevant cleaning brush supplied.
The coffee only escapes from one of the two nozzles.	The coffee is not pressed well.	Check horizontal pressing is performed.
The nozzles are clogged.	The nozzles were not cleaned after dispensing.	Clean the nozzles well.
The manometer does not indicate the pressure.	Not enough coffee has been inserted.	Increase the quantity of coffee and repeat the operation.
	The coffee hasn't been pressed enough.	Apply more force when using the tamper.
	Circuit problem.	Contact an Authorised After-sales Centre.



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