



**KAFFIT**®  
**COM**

**USER MANUAL**

**ENG**

NIZZA 1604A Business



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## The appliance and its parts

### Model NIZZA 1604A Business



- |   |                                 |    |                      |
|---|---------------------------------|----|----------------------|
| 1 | Bean container cover            | 8  | Grinding wheel       |
| 2 | Water tank lid                  | 9  | Bean container       |
| 3 | Water tank                      | 10 | Milk frother         |
| 4 | Coffee grounds container        | 11 | Milk and cream spout |
| 5 | Drip tray                       | 12 | Coffee spout         |
| 6 | Drip tray grid                  | 13 | Power cord           |
| 7 | Powdered coffee container cover |    |                      |

Model NIZZA 1604A Business



- ① Power switch
- ② Cappuccino button
- ③ Espresso button
- ④ Coffee button
- ⑤ Screen
- ⑥ Setting/Double shot button Coffee
- ⑦ Strength button
- ⑧ Settings button

## Introduction

### **Thank you for choosing our fully automatic coffee machine.**

The coffee machine is intended and designed for domestic and commercial use. Any other use will be considered as improper use. The company is not responsible for the consequences of any misuse of the coffee machine for other purposes.

Before using the coffee machine, please read this user manual carefully and familiarize yourself with the technical data indicated in the user manual on page 36.



Damage resulted from non-compliance with the instruction manual is not covered under the warranty.

Please keep this user manual for your coffee machine.

## Safety instruction

### **Please read and carefully follow the important safety instructions below.**

- When connecting, place the coffee machine on a flat horizontal surface.



Caution!

When preparing beverages, please do not touch the coffee spout to avoid burns.

- Please do not allow the power cord, socket and the device itself to come into contact with water.



Never operate a coffee machine with a defect or a damaged power cord. If the power cord is damaged, it must be replaced immediately by an appropriately qualified person in order to avoid a hazard.

- Make sure that the coffee machine and power cord are not near hot surfaces, and that the cord is not pinched or rubbed against sharp edges.
- Never leave the power cord hanging down, you may trip over it.
- For extended absences, switch off the coffee machine and unplug the power cord from the socket.
- Always turn off the coffee machine before cleaning.
- Persons with physical or mental disabilities, or with no or insufficient experience and knowledge in handling the coffee machine, as well as children, are only allowed to use it under the supervision and guidance of a responsible person.

## Precautions

In the event of malfunctions of the coffee machine, first try to solve them yourself using this user manual (page 33 section "Troubleshooting"). Never disassemble or repair the coffee machine yourself.



If this proves ineffective, please contact the KAFFIT.com hotline for more information. If repair is necessary, contact the service center.

You can find the hotline number of KAFFIT.com, as well as the contacts of service centers on the website [www.kaffit.com](http://www.kaffit.com) or in the warranty certificate.

Any repairs must be carried out exclusively by a service center using original spare parts.

## Prohibitions

- Connect the coffee machine only to the voltage network specified on the coffee machine sticker. Additional technical data can be found on page 36 in the "Technical parameters" section.
- Do not connect the coffee machine directly to the water supply. Unfiltered water can damage the coffee machine. This is not covered under warranty!
- Always wipe the coffee machine with a damp, but not wet cloth.
- Do not allow water to enter the bean hopper.
- Do not use processed coffee (for example: coffee roasted with sugar or flavored oils).
- Only roasted coffee bean is allowed to put into the bean container. Chocolate bean, nut, sugar, spice, etc., are prohibited. Otherwise it would cause coffee machine damage.
- Never use coffee machine in the environment temperature below 0 °C. Water inside the machine will freeze and cause the coffee machine damage.
- Never expose the coffee machine to rain, snow or direct sunlight. Do not allow the coffee machine to overheat. Make sure that the ventilation openings are not blocked.
- Always fill the water tank with fresh cold water. If milk, carbonated water or mineral water enters the water tank, the coffee machine will break down.



Damages due to above reasons are not covered under warranty.



## Intended use

The coffee machine must only be used to prepare coffee and coffee drinks with milk. We are not responsible for the consequences of any misuse of the coffee machine. Please read the contents of the manual carefully.

**Please keep this manual for future reference at any time.**

## Symbol description



Caution! Non-compliance with the operation, may cause electric shock, and threat to life.



Caution! Non-compliance with the operation may cause Coffee machine damaged, or personal injury.



Burn hazard! Non-compliance with the operation, may cause scalded or burn injury.




Caution! This symbol is prompted to important sections, please carefully read them.




This symbol, if prompted, represents recycling.

## Instructions for first-time use

### Electrical

- Place the coffee machine on a level, stable surface away from sources of heat and moisture. 
- Before connecting, make sure that the mains voltage matches the technical parameters of the coffee machine (page 36 section "Technical parameters").
- Do not leave the power cord hanging down. You may trip over it.

### Filling the water

- Only clean fresh water can be filled into the water tank. Never use any other liquid (milk, mineral water). This will damage the coffee machine. 
- To make guaranteed quality drinks, change the water in the hopper every day.
- The amount of water in the hopper must not exceed the MAX mark.

## Connecting to the water barrel

- Note: The unit for connecting to the water barrel is not supplied with this coffee machine. Before connecting the coffee machine to the water barrel, switch it on for the first time with the water tank. Sequence:
  - Move the mechanical switch from the TANK position to the BARREL position and switch in the service menu.
    - At the bottom of the coffee machine, remove the pink plug from the tube. Attach the bottle connection kit to it (optional).
    - Dip the end of the hose into the container of water.
    - Display message: "READY".
  - Press the settings button. Display message: "HOT WATER". Use the navigation buttons to reach the message "MENU".
  - Press and hold the "CAPPUCCINO" button until the message "WATER UNIT". You are in the service menu.
    - Service menu item "WATER UNIT". In this menu item, you can choose where the water will be taken from, either the water tank or from water barrel (bottle).

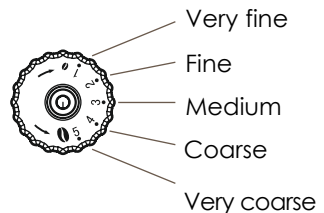
### Filling the bean hopper

- Never put green (unroasted) coffee beans, coffee flavored with oils or roasted with added sugar into the hopper.
- Only roasted coffee beans may be placed in the hopper. Never fill the hopper with rice, soybeans, chocolate, nuts, sugar and spices.
- Never place foreign objects in order to avoid damage to the coffee grinder.
- Do not pour liquids into the bean hopper.



### Setting the grinding level. Grinder adjustment wheel.

- The level of grinding can be continuously adjusted depending on the degree of roasting of the coffee beans used.
- Please adjust the grinding level with the grinder adjustment wheel only when the coffee grinder is in operation, in order to avoid damage to the grinder.
- The adjustment of grinding wheel will be effective only after making two or more cups of coffee.
- It is recommended to set a coarser grind for dark roast beans and a finer grind for light roast beans.
- When the grinding level is set correctly, coffee is dispensed evenly from the coffee spout.




## Turn on

- The coffee machine has been tested at the factory, there may be a small amount of coffee left in it.
- We guarantee you that the coffee machine has never been used.
- When switched on for the first time, the self-diagnosis and automatic rinsing process starts automatically.
- Each time you turn on the coffee machine, it automatically warms up, rinses and goes into standby mode.
- During rinsing, a small amount of hot water flows through the coffee spout.
- Please avoid contact with hot water.



## Turn off

- After pressing the button  the coffee machine will turn off.
- Each time you turn off the coffee machine, it automatically rinses itself.
- During rinsing, a small amount of hot water flows through the coffee spout.
- Please avoid contact with hot water.



## Beverage preparation

Please read the following instructions carefully to ensure that your beverages are of the highest quality.



The water supply temperature is high.  
Please avoid burns.



- Never use green, unroasted coffee.
- Coffee beans should be stored in a dry place out of direct sunlight.

- Fill the water tank only with fresh cold water.
- For perfect quality beverages, change the water in the tank daily.
- Please preheat the cup before making coffee for the best taste.
- Please adjust the height of the coffee spout to the height of the cup to avoid splashing.
- The coffee spout height adjustment range is 80-115 mm.



### Beverage preparation with black coffee

Please warm up the cup before preparing your drink.

The recommended volume for preparing Espresso is 30-50 ml.

The recommended volume for making Americano is 50-100 ml

You can prepare a beverage by pressing the corresponding button.

READY

When the screen shows "READY", press espresso button for espresso function.

STRENGTH

During the grinding process, you can select the desired strength by pressing the buttons.



COFFEE  
< VOLUME 30ML >

You can adjust the water volume while the water is dispensing by pressing the buttons.



< VOLUME 50ML >

During making coffee, you can cancel making coffee by pressing the espresso button.

ESPRESSO

ENJOY!

Your beverage is ready - enjoy!



ESPRESSO



## Hot water

Example: preparing a portion of hot water.

READY

Display message: "READY"


HOT WATER

Press  button. Display message "HOT WATER". Confirm your selection by pressing .

HEATING

Heating of thermoblock begins. The water will be dispensed after heating.

STOP  
PRESS SETTING

Water supply will continue until it is interrupted by pressing the .

Be careful! Avoid getting water on your skin!



HOT WATER

Display message: "HOT WATER". To exit the beverage selection mode, wait for the message "READY" to appear on the display.


## Detailed instruction

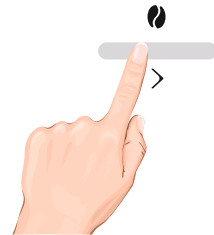
The strength and volume of the drink can be changed before or during preparation. Once a beverage has been prepared, the settings will not be saved.

### Coffee strength pre-selection

READY

Display message "READY". You can choose your beverage strength from  to .



Use the  for this. After the beverage preparation the settings will not be saved.





### Changing the coffee strength during beverage preparation

STRENGTH

< 000 >



While grinding process is active, press the   buttons to select the strength of the beverage. By default, normal strength is set.

To prepare a weaker beverage, press the  button, and to prepare a stronger beverage, press  the button.



## Changing the beverage volume during preparation

< VOLUME 50ML >

During the preparation of COFFEE and ESPRESSO, use the   buttons to reduce or increase the portion of the beverage.

## Preparing a beverage with powdered coffee

To avoid damage to the coffee machine, do not use any products other than ground coffee (instant coffee, cocoa powder, etc.).

•Do not pour coffee beans into the ground coffee container to avoid damage to the coffee machine.



•Do not rinse the ground coffee container with water to avoid damage caused by electric shock.



•Please use ground coffee intended for espresso coffee machines.



•You can put 7-16 grams of ground coffee into the container. Adding more ground coffee will damage the coffee machine.






### Example:

READY


The message on the display is "READY". Press  to enter programming mode

HOT WATER

Find the item "USE GROUND COFFEE" using the  

Confirm your choice by pressing the button 

< USE POWDER >


Pour ground coffee, no more than 1 scoop into the container. Press the button  to start preparing the beverage.



## Preparing two beverages of black coffee simultaneously

You can prepare 2 cups of Espresso or Coffee at the same time.

READY

The message on the display is "READY". Press the DOUBLE COFFEE preparation button. 

<SELECT BEVERAGE >

When the message on the display is "SELECT BEVERAGE". Press the button



STRENGTH < 000 >

By default, the coffee strength of the beverage is set to: strong. ☹☹☹☹☹☹☹☹.

During the grinding process, you can reduce the coffee strength by pressing the button.



### Preparing coffee beverages with milk

- With the help of the milk frother, you can prepare a portion of hot milk or milk cream.
- Hot steam will be supplied from the combination dispenser. Be careful to avoid burns.



#### Cappuccino preparation example:

READY

Display message: "READY"

Turn the rotary knob on the milk frother to select the desired preparation mode: HOT MILK ☹ for latte or MILK CREAM ☹ for cappuccino. Press the beverage preparation button



milk cream

hot milk

To prepare a latte macchiato, set the milk to the MILK FOAM ☹ mode, then press the [SETTING] button, select the COFFEE LATTE option and press the [SETTING] button again to start preparation.

HEATING

Thermoblock will start the heating process automatically

Display message: "CAPPUCINO HEATING"

After the thermoblock has heated up to the required temperature, the message "CREAM 15 S" will appear on the display and the preparation of the beverage will begin. Pressing the [CAPPUCINO] button again will stop the beverage preparation process.

During the preparation process, you can set the duration of the steam supply using the buttons




## Permanent setting and programming mode

### Entering the programming menu

To enter programming mode, do the following:

READY


The message on the display is "READY".

Press the setting button to enter programming mode. 



HOT WATER

The message "HOT WATER" will appear on the display.

Find the item "Menu" using the button 

Confirm your choice by pressing the  button.

### Permanent setting in programming mode

With the KAFFIT.com coffee machine, you can easily make settings for preparing coffee beverages according to your individual taste preferences. Using the navigation buttons  , you can view and execute program steps, as well as store the desired settings in memory.

With this coffee machine, you can carry out the following long-term settings.


Programm item	Sub-item	Explanation
MAINTENANCE	DESCALE BREW CLEAN RINSE MILK UNIT CLEAN MILK UNIT	Select the desired maintenance program. If no action is taken, the coffee machine automatically enters beverage preparation mode after 5 seconds.
BEVERAGE	CAPPUCCINO ESPRESSO COFFEE LATTE COFFEE/AMERICANO STEAM	Select settings for coffee beverages and beverages with milk.
PRE-BREW	PRE-BREW: YES/NO	Choose whether you want to receive beverages with a more intense or milder taste.
FILTER		Choose whether you want to use the coffee machine with or without a replaceable water filter.
WATER HARDNESS		Choose the water hardness of used water.
AUTO OFF		Set after what time the coffee machine should switch off automatically.






RESET		Reset your coffee machine to factory settings.
INFORMATION		View information about all prepared beverages, as well as the number of maintenance programs performed.
LANGUAGE		Choose the coffee machine language.
EXIT		Exit the programming mode.



**Example:** changing the recipe for preparing an espresso beverage according to your taste preferences.




To enter programming mode, do the following:




**READY** The message on the display is "READY".  
Press the setting button  to enter programming mode.




**< HOT WATER >** Find the item "Menu" using the  button.

**< MAINTENANCE >** Display message "MAINTENANCE".  
Find the item "BEVERAGE" using the button . Confirm your choice by pressing the  button.

**< CAPPUCCINO >** Find the ESPRESSO item using the button .  
Confirm your choice by pressing the button .

**< STRENGTH >** Use the   buttons to set the strength you need. Confirm your choice by pressing the button .

**< VOLUME 50 ml >** Use the   buttons to set the volume you need. Confirm your choice by pressing the button .

**< TEMPERATURE >** Use the   buttons to set the desired temperature. Confirm your choice by pressing the button .

**< CONFIRMED >** To exit the programming mode, wait for the message "READY" to appear on the display.

In this coffee machine, you can choose from 14 coffee brewing temperatures.

- We recommend setting the higher temperature for light roast beans or if you are using 100% Arabica.
- We recommend lowering the temperature for beverages made from heavily roasted beans or if the coffee blend contains a high amount of Robusta.



Beverage	Strength	Volume
Cappuccino	☺ ☺☺	Coffee volume: 25-300 ml Milk cream time: 3-120 seconds Temperature: 14 options
Latte	☺☺☺ ☺☺☺☺ ☺☺☺☺☺	Coffee volume: 25-300 ml Milk cream time: 3-120 seconds Temperature: 14 options
Espresso	☺☺☺☺☺ ☺☺☺☺☺☺	Coffee volume: 25-120 ml Temperature: 14 options
Coffee Americano	☺☺☺☺☺☺☺ ☺☺☺☺☺☺☺☺	Coffee volume: 25-300 ml Hot water volume: 0-240 ml Temperature: 14 options

## Using a water filter

The water filter is an extra option.


- The water filter effectively purifies water and also reduces water hardness.
- After 2 months of use, the filter loses its effectiveness and needs to be replaced.
- Do not interrupt the filter rinsing process for optimal results.
- Install the filter in the water tank.
- Fill the water tank with clean fresh water.





## Filter installation

READY



Display message: "READY".

Press the settings button  to enter programming mode.


< HOT WATER >

Find the item "MENU" using the  button. Confirm your choice by pressing the button .

< MAINTENANCE >

After the message "MAINTENANCE" appears on the display, find the item "FILTER" using the button . Confirm your choice by pressing the button .

< INSTALL FILTER >

Find the FILTER INSTALLATION sub-item using the buttons  . Press the  button to confirm your selection.

The filter rinsing will start. A small amount of water is discharged into the drip tray. The filter rinsing process ends automatically.


< RINSING >



READY

To exit the programming mode, wait for the message "READY" to appear on the display.

## Filter replacement


READY


Display message: "READY". Press the settings button  to enter programming mode.

Find the item "MENU" using the button . Confirm your choice by pressing the button .

< HOT WATER >


< MAINTENANCE >

Display message: "MAINTENANCE",  
find the item "FILTER" using the button 

Confirm your choice by pressing the  
button. 

< REPLACE FILTER >

Find the sub-item "REPLACE FILTER" using  
the button 

Confirm your choice by pressing the  
button 

The filter rinsing will start. A small amount of  
water is discharged into the drip tray. The  
rinsing process in the filter ends automatically.


READY

To exit the programming mode, wait for the  
message "READY" to appear on the display.

## Disabling the filter


READY

Display message: "READY".


Press the settings button   
to enter programming mode.


< HOT WATER >

Find the "MENU" item using the button 


Confirm your choice by pressing the  
button. 

< MAINTENANCE >

Display message "MAINTENANCE".  
Find the "FILTER" item using the button 

Confirm your choice by pressing the  
button 

< DISABLE FILTER >

The message on the display is "DISABLE  
FILTER". Confirm your choice by pressing  
the button 

< CONFIRMED >

The message on the display  
"CONFIRMED".

READY

To exit the programming mode, wait for the  
message "READY" to appear on the display.

## Pre-brewing setting

The pre-brewing setting is provided to obtain a beverage with a richer taste. Thanks to the pre-brewing technology, the freshly grounded coffee beans are first moistened and then brewed, which ensures better aroma development.

READY

Display message: "READY".

Press the settings button



to enter programming mode.

< HOT WATER >

Find the item "MENU" using the



button.

Confirm your choice by pressing the

button



< MAINTENANCE >

After the message "MAINTENANCE"

appears on the display, find the item "PRE-

brewing" using the button



Confirm your choice by pressing the

button



< PRE-BREW >

With buttons



select "YES" or "NO" .

Confirm your choice by pressing the

button.



READY

To exit programming mode, wait for the the message "READY" appears on the display.

## Water hardness settings

In order for your coffee machine to prompt you for decalcification in a timely manner, you need to program the hardness of the water you use.

**The request for decalcification will appear in:**

☕☕☕☕☕ - 1500 cups

☕☕☕☕☕ - 1200 cups

☕☕☕☕☕ - 900 cups

☕☕☕☕☕ - 600 cups


☕☕☕☕☕ - 300 cups

Your coffee machine comes with a setting for medium hard water. The decalcification request will appear after 1200 beverages have been prepared. If you are using tap water, you will need to change the water hardness setting in the program.

### Example: changing the water hardness from medium to hard.

READY

Display message: "READY".

Press the settings button  to enter programming mode.


< HOT WATER >


Find the item "MENU" using the button. 

Confirm your choice by pressing the button 



< MAINTENANCE >

Display message: " MAINTENANCE".

Find "WATER HARDNESS" using the button. 

Confirm your choice by pressing the button. 



Use the button  to increase the water hardness and confirm your choice by pressing the  button.

Display message: "CONFIRMED"



READY

To exit the programming mode, wait for the message "READY" to appear on the display.

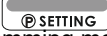
### Automatic power off

Programming the automatic power off time of the coffee machine.



The auto-off time can be adjusted from 5 minutes to 10 hours (5; 15; 30; 45 minutes; 1 hour; 1.5; 2; 2.5; 3; 3.5; 4 hours and from 4 up to 10 hours with an interval of 1 hour).

By default, the coffee machine is set to switch off automatically after 4 hours. This means that the coffee machine will switch off automatically 4 hours after the last drink was made.


READY

Display message: "READY".  
Press  to enter programming mode.





< HOT WATER >

Find the item "MENU" using the  button.  
Confirm your choice by pressing the  button.

< MAINTENANCE >

After the message "MAINTENANCE" appears on the display, find the item "AUTO OFF" using the button .

< AUTO OFF >

Confirm your choice by pressing the  button.  
Use the buttons to select the desired turn off time.    
Confirm your choice by pressing the  button.

READY


To exit the programming mode, wait for the message "READY" to appear on the display.

## Information



In this section, you can see information about the operation of the coffee machine, the number of beverages prepared (beverage counter), and the number of cleanings performed (maintenance counter).

Since each coffee machine is tested at the factory, the first time you turn it on, you can detect a certain number of prepared beverages of coffee by the counter.


READY


Display message: "READY".  
Press  to enter programming mode.

< HOT WATER >



Find the item "MENU" using the  button.  
Confirm your choice by pressing the  button.


< MAINTENANCE >

After the message "MAINTENANCE" appears on the display, find the item "INFORMATION" using the button .

Confirm your choice by pressing the  button.

< INFORMATION >

With button  find the sub-item "NUMBER OF USE" and confirm your choice by pressing the  button.

In this item you can view information about the number of beverages prepared and maintenance programs performed. To exit the sub-item, select "BACK". Confirm your choice by pressing the button .


READY

To exit the programming mode, wait for the message "READY" to appear on the display.



### Language selection

In this model, you can choose 13 languages: Russian, English, Bulgarian, Latvian, Albanian, Arabic, Greek, Spanish, Italian, Lithuanian, German, Romanian, Polish, Czech.


READY

Display message: "READY". Press the settings button  to enter programming mode.





< HOT WATER >

Find the item "MENU" using the button . Confirm your choice by pressing the  button.

< MAINTENANCE >

After the message "MAINTENANCE" appears on the display, find the item "LANGUAGE" using the button .




< LANGUAGE >

Confirm your choice by pressing the button . Use the buttons   to select the desired language, for example "ENGLISH". Confirm your choice by pressing the  button.

READY

To exit the programming mode, wait for the message "READY" to appear on the display.

### Exiting the programming mode

Press the buttons   until the message "EXIT" appears. Confirm your choice by pressing the button .



## Cleaning and maintenance

- Daily maintenance of the coffee machine guarantees not only the perfect taste of every cup of coffee, but also a long service life.




### Rinsing the coffee machine




- Before starting a beverage preparation, we recommend starting a forced rinsing process (preliminary rinsing of the brewer and inner tubes with hot water). This will help you prepare a delicious and always hot beverage.



READY

Display message: "READY".

Press the setting button  to enter the programming mode.

Using the buttons  and , find the sub-item "CLEANING" and confirm your choice by pressing the button . The process of cleaning the coffee machine, which cannot be interrupted, is in progress.

< HOT WATER >

< CLEANING >

READY

To exit the programming mode, wait for the message "READY" to appear on the display.

### Cleaning the brewing unit

During the operation of your coffee machine, coffee oils settle on the brewing unit and internal coffee tubes, which leads to a significant deterioration in the taste characteristics of beverages and even equipment failure. Therefore, over time, the display will show the message: "NEED BREW CLEAN".



- If this message appears, you can continue to use the coffee machine, but we recommend to make the brewing unit cleaning.
- The process of cleaning the brewing unit from oils takes 15 minutes.
- Once you have started the cleaning process of the brewer, please do not interrupt it.




READY


Display message: "NEED BREW CLEAN/READY".

< HOT WATER >



Press the setting button  to enter the programming mode. Find the "MENU" item using the button. 

Confirm your selection by pressing the button. 

< MAINTENANCE >

Display message "MAINTENANCE". Confirm your choice by pressing the button. 

< DESCALING >

Using the button , find the sub-item "CLEAN BREW UNIT" and confirm your choice by pressing the button. 

< CLEAN BREW UNIT >  
BACK

  
EMPTY TRAY

Empty tray after the message "EMPTY TRAY" appears.


Before cleaning the brewer, the drip tray must be emptied because it will collect used water.

  
INSTALL TRAY

The message "INSTALL TRAY" will remind you that after emptying the drip tray for collection of residual water, it must be installed back in the coffee machine.


Place a container with a capacity of 0.5 liters under the coffee dispenser.

  
CLEANING

To start the brewing unit cleaning process press the button 

This process cannot be interrupted

ADD TABLET  
PRESS SETTING

After the display shows the message “ADD TABLET. PRESS SETTING”, open the ground coffee container and place the cleaning tablet in it, close the ground coffee container.  
Press the button  to start the brew unit cleaning process.

  
CLEANING

The brewing unit cleaning process is in progress and cannot be interrupted.

!  
EMPTY TRAY

After the message "EMPTY TRAY" appears, you need to empty the drip tray to collect residual water. The message "INSTALL TRAY" will remind you that after emptying, the drip tray must be inserted back.

!  
INSTALL TRAY

READY

After the cleaning process is complete, the coffee machine will automatically switch to ready mode.  
Display message: "READY"

## Descaling the coffee machine

- During the operation, lime deposits increase in your coffee machine.

The amount of lime deposits will depend on the hardness degree of the water being used.

- Descaling agents (limescale removers) contain acidic substances which may cause irritation if they come into contact with the skin or eyes.



Therefore, strictly follow the warnings and instructions given by the manufacturer on the packaging.


- To prevent damage to your coffee machine, use only original cleaning products.



- A complete descaling cycle takes about 30 minutes.
- Once you start the descaling process, please do not interrupt it!
- Before descaling, dissolve the cleaning agent in clean water and pour the resulting solution into the water tank. Cleaning will be more effective if you wait for the cleaning agent to completely dissolve.


NEED DESCALE  
READY

Display message: "NEED  
DESCALE/ READY"


Press the setting button  to enter the programming mode.

< HOT WATER >


Find the item "MENU" using the button. 

Confirm your choice by pressing the  button. Message on the display


< MAINTENANCE >

"MAINTENANCE". Confirm your selection by pressing the  button .

< DESCALE >

Display message "DESCALING  
BACK", using the  button, find the sub-item "DESCALING  
CONFIRM"

DESCALE  
CONFIRM >

The descaling process takes about 30 minutes. Press  to start descaling.

30 MINS  
PRESS SETTING



!  
EMPTY TRAY

After the message "EMPTY  
TRAY" appears, you need to empty the drip tray to collect residual water, because the used solution will collect in it.

!  
INSTALL TRAY

The message "INSTALL TRAY" will remind you that after emptying, the drip tray must be inserted into the machine to collect the residual water.




SOLVENT IN TANK  
PRESS SETTING

Dissolve the cleaning agent in 0.6 liters of clean water, then pour the resulting solution into the water tank (empty, without water) and place it in the coffee machine. If your coffee machine is switched to draw water from a container/barrel and not from the water tank, then remove the tube and lower it into any container with the prepared solution.



DECALCIFYING

During the first decalcification step, place a 0.5 l container under the combination dispenser and press the button 

The cleaning solution at the beginning of the stage is discharged in portions through the combined dispenser, and then into the tray.

! EMPTY TRAY

After the message "EMPTY TRAY" appears, you need to empty the drip tray to collect residual water, because the used solution has already accumulated in it.




! INSTALL TRAY

The message "INSTALL TRAY" will remind you that after emptying, the drip tray must be inserted back into the coffee machine.



CLEAN WATER TANK  
FILL WATER TANK

Once the first decalcification step has been completed, remove the water tank and rinse it well.

Fill it with clean water and put it back in the coffee machine. If your coffee machine is switched to draw water from a container/ barrel, and not from the water tank, then rinse well the container where the solution was and fill it with clean water. Place a container with a capacity of 0.5 l under the combination spout and press the button  to proceed to the second stage of decalcification - rinsing the coffee machine.

DECALCIFYING

The system is being cleaned of cleaning solution residues.

! EMPTY TRAY

After the message "EMPTY TRAY" appears, you need to empty the drip tray to collect residual water, because the used solution has already accumulated in it.

!  
INSTALL TRAY

The message "INSTALL TRAY" will remind you that after emptying, the tray must be installed in coffee machine.


After the cleaning process is completed, the coffee machine will automatically switch to the READY mode.

## Rinsing the milk unit


If you are using the milk-based preparation function, the AUTO-Cappuccino system must be cleaned daily to ensure that it functions properly. Cleaning agent for the milk frother can be purchased from specialized stores.

READY




The message on the display is "READY".

Press the setting button  to enter programming mode.

< HOT WATER >

Find the item "MENU" using the  button. Confirm your choice by pressing the setting button

< MAINTENANCE >

Press the button  to enter the "MAINTENANCE" item. Use the  button to find the "RINSE MILKUNIT" sub-item and confirm your choice by pressing the  button.


< RINSE MILK UNIT >

Place an empty 0.5 l container under the combination spout.

RINSE MILK UNIT  
< CONFIRM >

Pour 0.25 liters of fresh water into a separate container and add cleaning agent to it (check the required dosage in the instructions supplied with the cleaning agent).

  
CLEANING

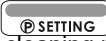
Dip the milk tube into the cleaning solution and press the button. 

CLEANING

< CLEAN WATER >  
PRESS SETTING

READY

"CLEANING" - the milk unit is being cleaned.

To rinse out the remaining cleaning agent, refill the container with 0.25 liters of fresh water and lower the milk pipe into it. To start the rinsing process, press the  button. When the milk unit cleaning process is completed, the coffee machine automatically enters the beverage preparation mode. Display message: "READY"



1. Carefully remove the milk unit.
2. Disassemble it as shown in the picture.
3. Rinse parts thoroughly with water.
4. Dry the milk unit.
5. Assemble the milk unit and install it in the coffee machine.



### Cleaning coffee grounds container and drip tray

- Do not use chemical solvents, abrasive or aggressive cleaning agents to clean the grounds container and drip tray.
- Do not use metal objects to clean the metal contacts on the drip tray.
- If you want your coffee machine to serve for a long time, do not forget to service it daily.



!  
EMPTY GROUNDS

Approximately, after 15 cups of weak coffee have been brewed, the message "EMPTY GROUNDS" will be shown.

!  
INSTALL TRAY

Please remove the used coffee from the coffee grounds container.

READY

Place the container and drip tray back into the machine, the machine will automatically enter the ready state. The message "READY" will appear on the display.

!  
EMPTY TRAY

If the drip tray is full, the display will automatically show the message "EMPTY TRAY". Remove the drip tray for collecting residual water and empty it.

Caution! Avoid getting residual water on the metal contacts.



READY

Place the drip tray back into the machine. The coffee machine will automatically go into standby mode.



Every time you rinse the coffee grounds container, please also rinse the drip tray.

After cleaning the drip tray, please dry the metal contacts on it and then put it back into the coffee machine.

## Cleaning the water tank

Lime deposits may form on the walls of the water tank over time. Therefore, it is necessary to periodically clean the tank from such deposits.

- Rinse the water tank daily with running water before filling it with water.



- Every time you change the filter (about once every two months), clean the water tank. For cleaning, use gentle cleaning agents and descaling agents according to the operating instructions of the respective manufacturer.

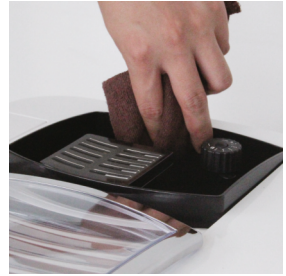


- If the water tank is damaged, please contact the service center.












## Cleaning bean hopper

- Over time, an oil film forms on the walls of the coffee bean hopper. It impairs the taste characteristics of the beverage. For this reason, it is necessary to clean the coffee bean hopper.
- Please use a dry cloth or paper towel to clean the coffee oils from the hopper.
- Do not use water or a wet cloth to clean the bean hopper to avoid damage to the grinder.



## Display messages

	Causes	Solutions
 EMPTY TRAY	If the water drip tray is full, any function of making beverage will be out of service.	Take the drip tray out, empty the waste water in the drip tray and reinstall it to the machine.
 EMPTY GROUNDS	If the coffee grounds container is full, any function of making beverage will be out of service.	Take the coffee grounds container out, empty the coffee grounds container and reinstall it.
 FILL WATER TANK	If the water tank is empty, any function of making beverage will be out of service.	Fill the water tank with water.
 FILL BEANS	If the bean hopper is empty, function of making coffee will be out of service.	Add beans into bean hopper, and press any button to release.
 LACK OF POWDER	There is not enough coffee powder in the powder container.	Next time when making coffee with coffee powder, please put a full spoon of powder.
 INSTALL TRAY	The drip tray is not installed correctly; any function is out of service.	Install the drip tray correctly.
 UNIT EMPTY	There is air in the system. Not enough water in the pipe inside the machine; any function is out of service.	Press any button on the display to release the automatic self-check of the system and filling it with the water. After rinsing the coffee machine is ready to use.
 TEMPERATURE HIGH	Temperature of the machine is too high, the machine cannot be used.	Power off the main power, and use it 1 hour later.
 TEMPERATURE LOW	The coffee machine has been at a low temperature for a long time, for safety reasons the heating is blocked.	Wait for the coffee machine to warm up to room temperature (1-2 hours).

**! PRESSURE HIGH**

- |                                                                                                                            |                                                                                                                                      |
|----------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------|
| <p>1. Coffee machine stopped working.</p>                                                                                  | <p>1. Press any button to run a self-check program.</p>                                                                              |
| <p>2. You are using ground coffee that is not suitable for espresso coffee machines, or the grind setting is too fine.</p> | <p>2. Adjust grinder wheel to rougher level. Use ground coffee exclusively with the marking "for espresso coffee machines". pg.8</p> |
| <p>3. The filter of the brewer is clogged.</p>                                                                             | <p>3. Start the brewer cleaning procedure. pg.23</p>                                                                                 |

**! BREW UNIT STUCK**

- |                                        |                                                         |
|----------------------------------------|---------------------------------------------------------|
| <p>Malfunction of the brewer unit.</p> | <p>1. Press any button to run a self-check program.</p> |
|----------------------------------------|---------------------------------------------------------|

## Trouble-shooting

- This section will instruct you on some errors that may occur and solutions for them.
- If there are any failures that cannot be resolved by the following methods, please contact the customer service center.



Problem	Cause	Solution
<p>The coffee temperature is too low</p>	<p>1. The coffee cup was not pre heated.</p> <p>2. More than 30 minutes since the last coffee preparation have passed, so the internal unit and the internal pipes are already cold.</p> <p>3. Incorrect water hardness has been set. Descaling process is needed.</p>	<p>1. Wash the coffee cup with hot water before making a beverage.</p> <p>2. Start a forced rinsing process. pg. 23</p> <p>3. Start a forced descaling process. pg. 25</p>

Coffee comes out from the coffee spout drop by drop	<ol style="list-style-type: none"> <li>1.The grind level is too fine or ground coffee used is not fit for the espresso coffee machines.</li> <li>2.Brewing unit filter was clogged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Adjust the grinding wheel to a more coarse level.</li> <li>2. Run the brew unit cleaning program.</li> </ol>
Extraneous noises in the grinder or too much noise from the grinder	There is a foreign object in the grinder.	Please contact the customer service center.
Screen always indicates: "EMPTY TRAY"	The drip tray is full. Beverage preparation is impossible.	Empty the drip tray.
Screen always indicates: "INSTALL TRAY"	The drip tray installed incorrectly or missing.	<ol style="list-style-type: none"> <li>1. Install the drip tray.</li> <li>2. Carefully wipe and dry the metal contacts on the drip tray.</li> </ol>
Screen always indicate: "FILL WATER TANK"	<ol style="list-style-type: none"> <li>1. Water tank is empty. Beverage preparation is impossible.</li> <li>2. If water tank is full, tank indicator inside is trapped.</li> </ol>	<ol style="list-style-type: none"> <li>1. Fill the water tank with water.</li> <li>2. Clean the water tank thoroughly.</li> </ol>
Screen always indicates: "FILL BEANS". But the bean hopper is full	The bean hopper is too oily and sticky for coffee beans	<ol style="list-style-type: none"> <li>1. Stir coffee beans in a bean hopper.</li> <li>2. Check if coffee beans are over roasted.</li> <li>3. Clean the bean hopper.</li> </ol>
"ERROR" is displayed	The coffee machine failure, cannot be used.	Switch off the main power and contact the customer service center.

## Transportation and recycling

### Transportation and recycling

Please keep the packaging of the coffee machine. It will serve as protection during transportation.



Before transportation, make sure that there is no water or coffee grounds in the water tank and drip tray.

To protect your coffee machine from freezing temperatures during transport, you must empty the coffee machine system.



Hot steam will come out of the coffee spout during the drying process of the coffee machine. Please pay special attention to this to avoid burns.



To transport the coffee machine during the cold season, please follow the steps below:

READY

Display message:  
"READY"

FILL WATER TANK

Remove the water tank.  
The message "FILL WATER TANK" will appear on the display.

EMPTY UNIT

Press and hold the "Settings" button for 3 seconds.  
The coffee machine will automatically start the water removal process.  
At the end of the process, the coffee machine will turn off.  
Remove water from the water tank.  
Place the empty water tank in the coffee machine.  
Remove the drip tray, drain the water from it, remove the coffee waste, rinse, dry and put the drip tray back into the coffee machine.  
Your coffee machine is ready for transport.



## Recycling.

Old equipment contains parts that can be recycled and reused. Dispose of old equipment in an environmentally responsible manner.



## Technical Data

Voltage/Frequency	220-240 V / 50-60 HZ
Heating power	1400 W
Pump pressure	Up to 15 Bar
Length of power cord	1.2 m
Net weight	11.5 kg
Dimensions (Length× Width ×Height)	302 x 450 x 370 mm
Brew unit capacity	7 - 16 gramm
Bean hopper capacity	250 g
Water tank capacity	1.8 L
Drip tray capacity	2 l / sewage connection
Coffee grounds container	~ 15 servings



The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial statements. This includes not only sales and purchases but also expenses, income, and any other financial activity.

The second part of the document provides a detailed breakdown of the accounting process. It starts with the identification of the accounting cycle, which consists of eight steps: identifying the accounting cycle, analyzing and journalizing the transactions, posting to the ledger, determining debits and credits, preparing a trial balance, adjusting the entries, preparing financial statements, and closing the books.

The third part of the document discusses the importance of the trial balance. It explains that the trial balance is a statement that lists all the accounts and their balances at a specific point in time. It is used to check the accuracy of the accounting records and to ensure that the debits equal the credits.

The fourth part of the document discusses the importance of the financial statements. It explains that the financial statements are a summary of the company's financial performance over a period of time. They include the income statement, the balance sheet, and the statement of cash flows.

The fifth part of the document discusses the importance of the closing process. It explains that the closing process is the final step in the accounting cycle. It involves transferring the balances of the temporary accounts (revenues, expenses, and dividends) to the permanent accounts (retained earnings and dividends).

The sixth part of the document discusses the importance of the accounting cycle. It explains that the accounting cycle is a systematic process that ensures the accuracy and completeness of the accounting records. It consists of eight steps: identifying the accounting cycle, analyzing and journalizing the transactions, posting to the ledger, determining debits and credits, preparing a trial balance, adjusting the entries, preparing financial statements, and closing the books.

The seventh part of the document discusses the importance of the accounting cycle. It explains that the accounting cycle is a systematic process that ensures the accuracy and completeness of the accounting records. It consists of eight steps: identifying the accounting cycle, analyzing and journalizing the transactions, posting to the ledger, determining debits and credits, preparing a trial balance, adjusting the entries, preparing financial statements, and closing the books.

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