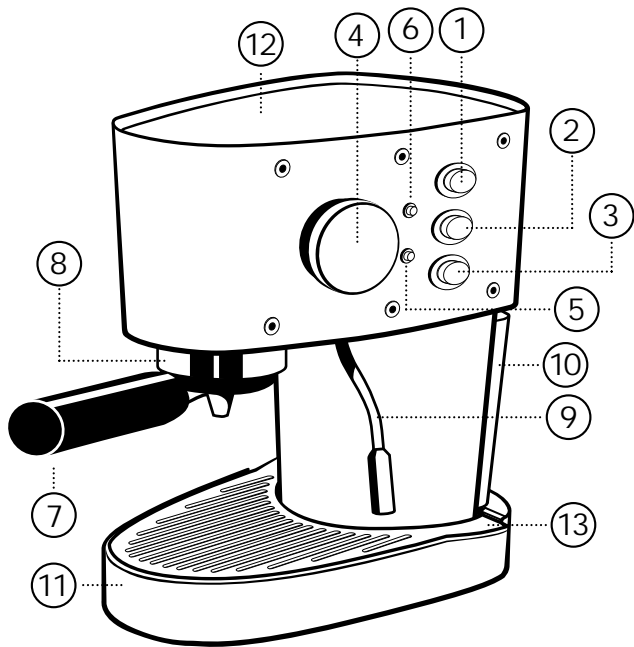




ESPRESSO MAKER WITH PUMP
DESIGN BY LUCA TRAZZI

Instruction manual
Manuale di istruzioni
Bedienungsanleitung
Manual de instrucciones
Manuel d'instructions
Manual de instruções



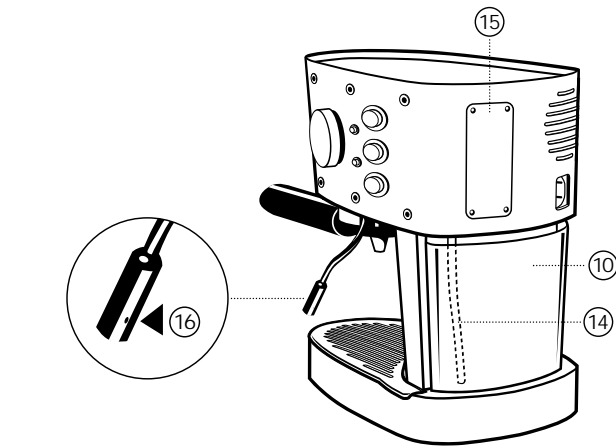


- USA** 1 On/Off switch (I/O)
- 2 Coffee switch
- GB** 3 Steam switch
- 4 Steam valve
- 5 Right temperature pilot light
- 6 On/Off pilot light
- 7 Filter-holder
- 8 Filter- holder housing
- 9 Steam outlet (Cappuccino)
- 10 Cold water tank
- 11 Drip plate
- 12 Steel cup warmer
- 13 Drip grill
- 14 Intake pipe
- 15 Plate
- 16 Air absorption hole

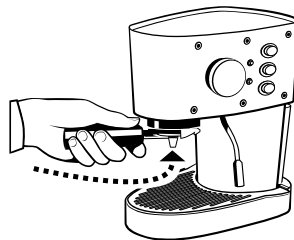
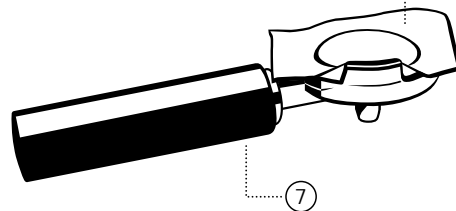
- D** 1 Ein/Aus Schalter I/O
- 2 Kaffeeschalter
- 3 Wasserdampfschalter
- 4 Dampfventil
- 5 Temperaturkontrolllampe
- 6 Betriebslampe
- 7 Filterträger
- 8 Brühkopf
- 9 Dampfaustrittsrohr (Cappuccino)
- 10 Kaltwasserbehälter
- 11 Abtropfschale
- 12 Tassenwärmer aus Stahl
- 13 Abtropfgitter
- 14 Saugschlauch
- 15 Typenschild
- 16 Lufteinlass beim Dampfrohr

- I** 1 Interruttore avviamento (I/O)
- 2 Interruttore caffè
- 3 Interruttore vapore
- 4 Valvola vapore
- 5 Spia luminosa temperatura
- 6 Spia luminosa avviamento
- 7 Porta-filtro
- 8 Alloggio porta-filtro
- 9 Tubo uscita vapore (cappuccino)
- 10 Deposito acqua fredda
- 11 Vassoio sgocciolio
- 12 Scaldatasse in acciaio
- 13 Reticella sgocciolio
- 14 Tubo di aspirazione acqua
- 15 Placca
- 16 Foro di aspirazione aria

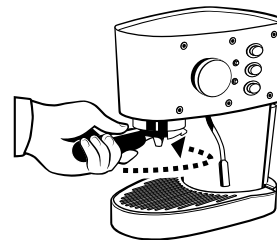
- E** 1 Interruptor puesta en marcha I/O
- 2 Interruptor café
- 3 Interruptor vapor
- 4 Válvula vapor
- 5 Piloto temperatura ideal
- 6 Piloto indicador puesta en marcha
- 7 Porta-filtro
- 8 Alojamiento porta-filtro
- 9 Tubo salida vapor (cappuccino)
- 10 Depósito de agua fría
- 11 Bandeja de goteo
- 12 Calienta tazas de acero
- 13 Rejilla de goteo
- 14 Tubo de aspiración
- 15 Placa
- 16 Orificio de absorción de aire





E.S.E. Serving



Placing the filter holder



To close: turn right 
To open: turn left 

- F** 1 Interrupteur mise en marche I/O
- 2 Interrupteur café
- 3 Interrupteur vaporeur
- 4 Soupape vaporeur
- 5 Voyant température idéale
- 6 Voyant indicateur mise en marche
- 7 Porte-filtre
- 8 Logement porte-filtre
- 9 Tuyau sortie vaporeur (Cappuccino)
- 10 Réservoir d'eau froide
- 11 Plateau d'égouttement
- 12 Chauffe-tasses en acier
- 13 Grille d'égouttement
- 14 Conduit d'aspiration
- 15 Plaque
- 16 Trou d'absorption d'air

- P** 1 Interruptor funcionamiento I/O
- 2 Interruptor café
- 3 Botão vapor
- 4 Válvula vapor
- 5 Piloto temperatura ideal
- 6 Piloto indicador funcionamiento
- 7 Filtro
- 8 Alojamento por ta-filtro
- 9 Tubo saída vapor (cappuccino)
- 10 Depósito de água fria
- 11 Bandeja de gotejamento
- 12 Acquecedor de aço para chávenas
- 13 Grelha de gotejamento
- 14 Tubo de aspiração
- 15 Placa
- 16 Furo de absorção do ar



X3 is a FrancisFrancis!
production made in Italy

Design by
Luca Trazzi - Milan

It should be spoken with affection, the way a mother would scold her small child, whose hands and face she found stained with forbidden chocolate. 'FrancisFrancis!' She tries to be serious, with her right index finger moving back and forth like a metronome, but she is unable to hold back the insuppressible smile that will turn this little tragedy into a kiss. This, is FrancisFrancis!. It is the child in all of us that we love unconditionally, the child that makes us smile, laugh, enjoy. So, if you ask yourself why a child is part of the FrancisFrancis! logo. It is simply because a child represents the best part of all of us. And FrancisFrancis! - with all its products - wants to share this affinity with the child that has the genuine ability to make us smile, even when we thought we weren't in the mood.

USA GB IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs or machine in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from power socket when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorised service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for anything other than its intended use.
12. SAVE THESE INSTRUCTIONS.

I IMPORTANTI MISURE DI SICUREZZA

Nell'utilizzo di apparecchiature elettriche devono essere sempre osservate le seguenti misure di sicurezza:

1. Leggere attentamente le istruzioni
2. Non toccare mai una superficie calda. Usare manici o pulsanti.
3. Per proteggersi dal fuoco, scosse elettriche o lesioni non immergere il cavo, la spina o in acqua o altro liquido.
4. Se l'apparecchio viene utilizzato da bambini o vicino a bambini, sorvegliare attentamente.
5. Disinserire la spina quando l'apparecchio non viene utilizzato o quando se ne esegue la pulizia. Lasciar raffreddare prima di aggiungere o levare parti accessorie e prima della pulizia.
6. Non utilizzare un apparecchio se il cavo o la spina sono danneggiati, o se l'apparecchio mostra segni di cattivo funzionamento oppure se ha subito qualche danno. Riportare l'apparecchio al concessionario autorizzato più vicino per controlli o riparazioni.
7. L'utilizzo di accessori non raccomandati dal produttore può provocare incendi, scosse elettriche o lesioni alle persone.
8. Non utilizzare all'esterno.
9. Non lasciare penzolare il cavo da tavoli o banconi, impedito che esso venga a contatto con superfici calde.
10. Non appoggiate l'apparecchio su fornelli elettrici o a gas, o dentro un forno caldo.

11. Non utilizzate l'apparecchio per scopi diversi da quello previsto.
12. CONSERVATE QUESTE ISTRUZIONI.

D WICHTIGE SICHERHEITSHINWEISE

1. Lesen Sie alle Bedienungshinweise.
2. Berühren Sie keine heißen Flächen. Griffe und Knöpfe benutzen.
3. Um Feuer, elektrischen Schlag und Verletzungen zu vermeiden, nie das Kabel, die Maschine oder den Stecker in Wasser oder andere Flüssigkeiten eintauchen.
4. Wenn die Maschine in der Nähe von Kindern in Gebrauch ist, muss die Maschine überwacht werden.
5. Stecker aus der Steckdose ausziehen, wenn die Maschine länger nicht benutzt wird oder bei Reinigung.
6. Die Maschine nie mit einem beschädigten Kabel, oder Stecker benutzen, wenn die Funktionsweise Fehler aufweist, oder wenn die Maschine beschädigt wurde. Senden Sie die Maschine an die nächste Service-Stelle zur Überprüfung, Reparatur oder Anpassung ein.
7. Der Gebrauch von Zusatzgeräten, die nicht vom Hersteller empfohlen sind, können zu Feuer, elektrischem Schlag oder Verletzung von Personen führen.
8. Nicht im Freien verwenden.
9. Vergewissern Sie sich, dass das Kabel nicht über die Kante (von Küchenabdeckung oder Tisch) hängt und lassen Sie das Kabel keine heißen

- Oberflächen berühren.
10. Maschine nicht auf oder nahe an Gas- oder Elektrobrenner stellen; nicht in den heißen Ofen stellen.
 11. Maschine nur für den in der Bedienungsanleitung beschriebenen Zweck benutzen.
 12. BEWAHREN SIE DIESE BEDIENUNGSANLEITUNG AUF.

E IMPORTANTES MEDIDAS DE SEGURIDAD

Al usar todo aparato eléctrico, hay que respetar las siguientes medidas de seguridad:

1. Lea atentamente las instrucciones.
2. Nunca toque una superficie caliente. Utilice las empuñaduras o los botones.
3. Para protegerse contra el fuego, contra las descargas eléctricas y las lesiones, en general, no sumerja el cable, el enchufe, ni en el agua, ni en ningún otro líquido.
4. Si los niños utilizan el artefacto, o bien, si se usa cerca de los mismos, vigile con suma atención.
5. Desenchufe el aparato, cuando deja de usarlo y antes de proceder a limpiarlo. Deje que se enfríe antes de añadirle o quitarle los accesorios y antes de limpiarlo.
6. Nunca utilice un aparato, cuyo cable o enchufe están estropeados; si el mismo funciona mal o si se ha producido algún desperfecto. Lleve el aparato al concesionario autorizado de su zona para que lo controle o lo arregle.
7. El empleo de accesorios



E.S.E.
(Easy Serving Espresso)

USA **GB** The X3 espresso machine uses the EASY SERVING ESPRESSO (E.S.E.) system: for best results, we recommend using the E.S.E. servings, which are easily recognisable by the E.S.E. logo on the package. The E.S.E. system guarantees several benefits: the quality of the espresso coffee remains constant regardless of the user's experience. The system is very easy to use, quick, and extremely easy to clean.

It is very important, however, that you store E.S.E. servings in a closed, airtight container so that they remain fresh.

I La macchina per espresso X3 impiega il sistema EASY SERVING ESPRESSO (E.S.E.): per un corretto funzionamento è necessario utilizzare i serving E.S.E., facilmente riconoscibili dal marchio impresso sulle confezioni, lo stesso che si ritrova anche sulle macchine per espresso. Il sistema E.S.E. garantisce una serie di vantaggi: la qualità del caffè espresso rimane sempre costante indipendentemente dall'esperienza del consumatore nel prepararlo, l'impiego è facile e molto veloce, la pulizia del sistema è estremamente semplice. E' fondamentale conservare i serving E.S.E. in un recipiente chiuso in ambiente secco e ventilato.

D Die Espresso-Maschine X3 arbeitet mit dem System EASY SERVING ESPRESSO (E.S.E.): Für ein einwandfreies Funktionieren ist es notwendig, die Portionen E.S.E. zu verwenden. Die Portionen erkennen Sie am E.S.E. Markenzeichen auf der Kaffeeverpackung. Dieses Markenzeichen finden Sie ebenfalls auf der Verpackung der Espresso-Maschinen. Das System E.S.E. garantiert eine Reihe von Vorteilen: Die Qualität des Espresso bleibt immer konstant, unabhängig von der Erfahrung der zubereitenden Person. Die Verwendung von Portionen ist einfach und sehr schnell, die Reinigung der Maschine äusserst einfach.

Es ist sehr wichtig, dass die E.S.E. Portionen in einem geschlossenen Behälter trocken und ohne Fremdgerüche aufbewahrt werden.

E La máquina de café exprés X3 se utiliza con el sistema EASY SERVING ESPRESSO (E.S.E.). Para que la misma funcione correctamente, es preciso utilizar los servings E.S.E. Los reconocerá fácilmente mediante la marca impresa en los envases, que es la misma que se aprecia en las máquinas de café exprés. El sistema E.S.E. garantiza una serie de ventajas: la calidad del café exprés permanece siempre constante, independientemente de la pericia del consumidor, a la hora de prepararlo; es fácil de usar y muy rápido; el sistema es muy sencillo de limpiar. Es fundamental que conserve los serving E.S.E.

en un recipiente cerrado, en un ambiente seco y ventilado.

F La cafetière pour espresso X3 utilise le système EASY SERVING ESPRESSO (E.S.E.): pour qu'elle fonctionne correctement, il faut donc employer les serving E.S.E. que l'on reconnaîtra aisément à la marque imprimée sur les emballage et qui figure sur la cafetière elle-même.

Le système E.S.E. présente toute une série d'avantages: il garantit une qualité de café espresso constante, indépendamment de l'habileté du consommateur à le préparer, il est d'utilisation rapide et facilite le nettoyage de la machine.

IMPORTANT: les serving E.S.E. doivent être conservés dans un récipient fermé et dans un lieu sec et bien aéré.

P A máquina para café espresso X3 utiliza o sistema EASY SERVING ESPRESSO (E.S.E.): para o correcto funcionamento é necessário utilizar o serving E.S.E. que se reconhece facilmente pela marca gravada nas confeções, o mesmo que se encontra nas máquinas para café espresso. O sistema E.S.E. garante uma série de vantagens: a qualidade do café espresso permanece sempre constante independentemente da prática do consumidor em prepara-lo, o uso é fácil e muito rápido, a limpeza do sistema é extremamente simples. É fundamental conservar o serving E.S.E. fechado num recipiente num ambiente seco e ventilado.

General Rules for Using the Machine

It is important to keep the machine clean by frequently washing the drip plate (11), the filter holder (7), and the water tank (10). The steam outlet pipe (9) and the air absorption hole (16) should also be kept clean.

VERY IMPORTANT: never immerse the machine in water or put it in a dishwasher.

The water contained in the tank (10) must be changed regularly. After changing the water, check that the intake pipe (14) is positioned inside the tank (10).

Depending on the hardness of the water in your area, it is recommended that you occasionally use a special de-scaling product for coffee machines (do not use vinegar) to remove scaling inside the machine.

De-scaling: Follow the directions on the package for recommended strength. Mix, as per package instructions, enough de-scaling solution to fill the water tank (10) two-thirds full, and put tank in machine.

Turn on the machine, but do not wait for it to heat. Immediately, open the steam valve (4) and let all but one third of the solution run through the steam outlet (9) into a container.

Close the steam valve (4). Then turn on the coffee switch (2) and let the remainder of the solution run through the filter holder (7) into a container. When the water tank is empty, turn off the coffee on/off switch immediately (1).

Rinsing: Wash the water tank (10) with soap and rinse thoroughly. Refill the water tank with fresh cold water and replace in the machine. Open the steam valve (4) and let the full tank of water run through the steam outlet (9) into a container. Close the steam valve (4). Refill the water tank with fresh cold water and replace it in the machine. Turn on the coffee switch (2) and let all of the water run through the filter-holder (7) into a container. When the water tank is empty, the cleaning process is complete. After refilling the tank, you

can begin to make coffee again. If you use your machine frequently, and live in a area with hard water, you may want to repeat this process once every two months. If your water is not hard, or if you use the machine less frequently, you can de-scale every six months to one year. (If you want proof that all of the cleaning solution is out of the machine, steam some milk as explained in the section on making cappuccino. The milk will curdle if any solution is left in the machine.) In order to enjoy a perfect piping hot espresso, keep the cups warm by storing them on the cup warmer (12) on top of the machine.

Operating the Machine Installation

It is only necessary to do the following before using the machine for the first time.

A) Check that the voltage plate of the supply current of your machine is correct by looking on the plate (15) before plugging it into the electrical socket.

B) Fill the tank half-full of cold water (10), ensuring that the intake pipe (14) is immersed in the water. Place a container under the filter-holder (7). Turn on the main on/off switch (1) and activate the water flow through the internal system by turning on the coffee switch (2).

C) Fill the tank again (10), checking that the intake pipe (14) is immersed in the water.

How to make the first espresso after installation (or after the machine has been turned off).

To make sure the machine is in the ideal condition to make a perfect espresso, follow the instructions below:

D) Turn on the main switch (1) and make sure that the on/off pilot light (6) will come on automatically, indicating that the machine is heating.

E) Take out an E.S.E. serving and place it in the filter-holder (7) with the printed side facing down.

F) Place the filter-holder (7) in its housing (8), and rotate until it fits firmly, making a good seal.

G) Make the coffee by turning on the switch (2): once you have the desired quantity of coffee (extra strong-one ounce, or mild-two

ounces) turn off the switch (2). H) Remove the filter-holder (7) from its housing (8) by repeating the operation described in point F in reverse. Dispose of the used E.S.E. serving.

Preparation of additional cups of espresso:

I) To make more cups of espresso, repeat operations E through H.

Ground Coffee Kit (Using pre-ground coffee to prepare espresso)

A Ground Coffee Kit is available as an option with your X3. You will need this kit if you want to use pre-ground coffee (not E.S.E. Servings) to make espresso. The Ground Coffee Kit contains a filter-holder, which must be fitted with one of two filters provided with the kit. The smaller filter should be used to prepare one cup of espresso, and the larger filter for two cups of espresso. The kit also includes a measuring spoon, which will also be used to measure the correct amount of coffee per serving, and also to tamp or press the coffee firmly into the filter-holder. The Ground Coffee Kit is used as followed:

J) Select the one or two cup filter, depending on the number of espressos that you would like to prepare, and press it firmly into the filter-holder.

K) Take the measuring spoon and measure one spoonful (7 grams) of coffee for the one cup filter and two spoonfuls (14 grams) for the two cup filter. For each cup that you want to you will need to grind coffee or have pre-ground coffee.

How to produce steam (making a cappuccino)

In order to make steam for a cappuccino, it is necessary to increase the temperature of the machine, as follows:

L) Make sure that there is no serving in the filter-holder. With the steam valve (4) in the closed position, turn on the steam switch (3). If the temperature pilot light (5) is not already lit, this operation will make it come on.

M) The pilot light (5) will go off when the correct temperature has been obtained. When the light goes off,

open the steam valve (4) slightly, by turning it counter-clockwise, and allow the residual water to flow from the pipe (9) until the steam comes out of the steam outlet. When steam starts to come out, close the valve (4).

N) Place a container of milk under the steam outlet pipe (9) so that a small part of the pipe is immersed. Then open the steam valve (4) to obtain steam. A special hole at the side of the nozzle brings in air, which mixes with the milk to make the foam for cappuccino. If this does not occur, change the position of the container so that the air hole (16) is not covered by the milk. It is preferable to use very cold milk. After you have steamed the milk, turn off the steam switch (3). After a few minutes, the machine will return to the correct temperature for making espresso.

Troubleshooting for cappuccino:

If you notice a reduction in the supply of steam, close the steam valve (4) and turn on the coffee switch (2) until water comes out of the filter-holder (7). Then repeat steps K and L.

O) It is very important to avoid making an espresso immediately after using the steam function, as the machine will be too hot.

To reduce the temperature of the machine quickly in order to make a perfect espresso, follow the instruction below:

- Make sure that there is no coffee serving in the filter-holder.

- Turn on the coffee switch (2) and put a container under the filter-holder (7). This will remove some hot water from the boiler. Do this until the temperature pilot light (5) comes on.

- Turn off the coffee switch (2) to stop the water flow and then wait again for the temperature pilot light (5) to go off: the machine is now ready to make another espresso.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE MODIFICATIONS OR IMPROVEMENTS WITHOUT PRIOR NOTICE.

TECHNICAL CHARACTERISTICS:
VOLTAGE: 220/230 V
(110/120 V US - 110 V J)
POWER: 1.050 W