



ESPRESSO MAKER

DESIGN LUCA TRAZZI

INSTRUCTIONS MANUAL

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. Let 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**



The X4 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.

NB: The X4 also uses pre-ground coffee, if you have the ground coffee handle.

GENERAL INFORMATION FOR USING THE UNIT

We recommend that the grill (9), the drip tray (7), the water tank (11), the steam nozzle and air intake opening (8) are cleaned regularly.

EXTREMELY IMPORTANT: never immerse the appliance in water or clean in a dishwasher.

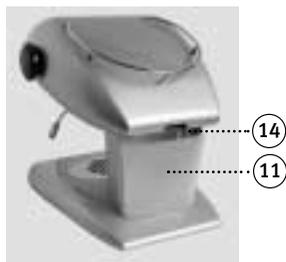
The contents of the water tank (11) should be changed regularly.

After changing water, ensure that the suction hose (14) reaches into the inside of the water tank (11).

It is recommended that the machine be decalcified regularly (depending on the hardness of the water) using a decalcification agent specifically developed for espresso machines. (Use no vinegar!)

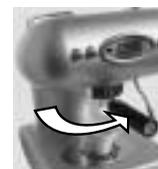
For perfect espresso enjoyment, it is recommended that the cups are warmed in advance on the cup warmer (13).

- 1 ON/OFF SWITCH
- 2 TEMPERATURE BUTTON
- 3 BUTTON FOR COFFEE
- 4 BUTTON FOR STEAM
- 5 DISPLAY
- 6 FILTER-HOLDER GUIDE
- 7 FILTER-HOLDER
- 8 STEAM NOZZLE FOR HOT WATER AND CAPPUCCINO
- 9 GRILL
- 10 DRIP TRAY
- 11 WATER TANK
- 12 STEAM KNOB
- 13 CUP STORAGE (HEATED)
- 14 WATER-INTAKE TUBE



SHORT INSTRUCTIONS

- 1 Fill the water tank (11).
- 2 Connect the plug to the electrical supply.
- 3 Press the On/Off button (1). The display will illuminate. The X4 will carry out an automatic check of the water level in the heating tank: If there is insufficient water, the machine will switch on the water pump. The lettering H2O will appear in the display. After the water filling process is complete, the current water temperature in the heating tank will be displayed.
- 4 Press the temperature button (2) to activate the machine. Wait until the machine has reached the required temperature. After the cup symbol on the display ceases to flash, the machine is ready to make coffee. NB: the machine will not make espresso if it is not in the correct temperature range.
- 5 Place a single E.S.E. portion, with its logo face down, into the filter-holder (7). Next, twist the filter-holder holder firmly into the infusion head (6). Place a cup onto the perforated plate (9).
- 6 Now press the coffee button (3) once to prepare an espresso. The programmed preparation will take 15 seconds; if the coffee button (3) is pressed twice in succession, the programmed preparation will take 25 seconds and you will receive a long espresso. Afterwards, you can enjoy your espresso. Factory settings for the machine are: temperature, 98 degrees C and extraction time, 15 seconds and 25 seconds respectively.



STEAM

The X4 can generate steam or hot water for the preparation of cappuccino or tea. In order to generate steam, the TEMPERATURE must appear on the display. Press the steam button (4).



The cup symbol will disappear from the display and the steam symbol will appear. The machine will now automatically increase its operating temperature. The machine is ready when the steam symbol ceases to flash.



Turn the steam knob (12) in an anti-clockwise direction to regulate the exit of steam. Press the steam button (4) once again to switch off the STEAM function.



HOT WATER

To make hot water, the TEMPERATURE must appear on the display. After the cup symbol has ceased flashing, turn the steam knob in an anti-clockwise direction while keeping button (3) depressed. Hot water will now flow out of the nozzle. Do not forget to close the steam knob after you have released the button (3).



CAUTION: the nozzle (8) is extremely hot during steam exit.



PREPARING ONE OR SEVERAL CAPPUCCINOS

IMPORTANT: PLEASE FOLLOW THE DESCRIBED INSTRUCTIONS AND SEQUENCE EXACTLY!

Be sure to make the coffee for your cappuccino first, before steaming the milk. (After steaming, the machine will be too hot and you'll have to wait for the temperature to return to the coffee range). Activate the machine by pressing button (2). Once the required operating temperature has been reached you may prepare one or more coffees.



1 The machine can now be prepared for steam by pressing the steam button (4). Wait until the required temperature has been reached. Turn the steam wheel (12) slightly in an anti-clockwise direction and allow any residual water to exit the nozzle (8) until steam starts to exit. Now close the steam knob (12).



2 Place a container of milk under the steam exit nozzle (8) and immerse this slightly into the milk. Now open the steam wheel (12) to obtain the required steam.



A small opening above the nozzle enables a small amount of air to be drawn in, which then mixes with the milk causing the required frothiness for a cappuccino. If this does not take place, lower the position of the container so that the air intake opening (8) is not covered by milk. We recommend that very cold milk is used. If, after the preparation of one or more cappuccinos, you want to make another coffee, it will be necessary to re-set the machine to coffee by pressing the button (4), open the steam knob until the temperature goes down to 100, and wait until the cup symbol ceases to illuminate. Next, close the steam wheel. The machine is now ready to prepare the next coffee. **NB:** when the next coffee is made, the water quantity may be slightly less than that for the previously prepared coffee.



PROGRAMMING THE X4

The X4 allows the following functions to be programmed:

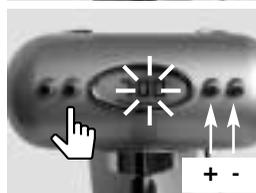
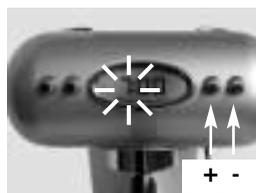
- CLOCK TIME
- SLEEP/ACTIVE MODES
- TEMPERATURE AT WHICH COFFEE IS PREPARED
- DURATION OF COFFEE PREPARATION

PROGRAMMING THE CLOCK TIME

Depress the temperature button (2) for approximately 3 seconds. The time display will flash.



Use buttons (3) and (4), to set the hours. Press button (2) again to set the minutes. You have now set the clock time. Press button (2), (or after a few seconds) this time will be displayed.



If the time is shown on the display, the X4 is in sleep mode. This means that **the machine is in an energy-saving mode** while retaining full programmed functionality. If you want to use the machine while it is in SLEEP mode, just press button (2), the temperature will be displayed and the machine will be in ACTIVE mode. When the cup stops blinking, you will be able to prepare an espresso.

NB: Unplugging the machine, or using the on/off button (1) to turn it off will result in the loss of any machine setting you have programmed after about 8 hours. When the machine is turned on again, the machine will revert to the factory “default” settings.



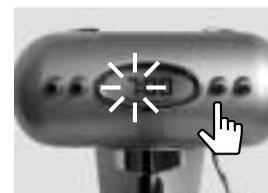
PROGRAMMING THE SWITCH ON / SWITCH OFF FUNCTION (P1,P2,P3)

This function allows you to program three active periods for the machine throughout the day (P1, P2 and P3). On the display, you will see “L'ORA” (TIME).

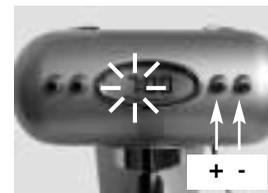
To program P1, proceed as follows: Press button (2) for approximately 3 seconds. Next, press the same button two more times. P1 will now be displayed.



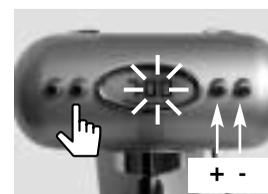
Now press button (3) or (4): the clock time for the ACTIVE function will appear and flash.



Press buttons (3) and (4) to set the hours.



Press button (2) once again to set the minutes. Now, press button (2) a further time, to change the clock time for the sleep function.



Set the clock time as described above. Now, wait a few seconds or press button (3). The display will revert to showing the current clock time and also show the word 'PROGRAM'. (This means that at least one of the three programs is active).



To program P2 and P3, press button (2) and proceed in the same manner as described for P1. In order to deactivate the programming, the CLOCK TIME must be visible on the display. Press button (3). Select the programme that you wish to deactivate and then press button (4). The display will now show the programmed clock time. The word 'PROGRAM' will disappear.

PROGRAMMING THE TEMPERATURE FOR COFFEE PREPARATION

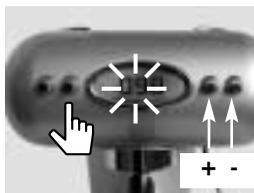
The X4 has been set to a standard temperature of 98° C for coffee preparation. You can verify the set temperature by pressing button (4).



You can also change the temperature for coffee preparation to your own requirements. To change the temperature, depress button (2) for approximately 3 seconds.



Next, continue pressing the button until the flashing temperature display for coffee preparation appears. Now, press button (3) or (4) to change the temperature. The programmable temperature range is between 80° and 103° Celsius.



Press button (2) to save this value.



PROGRAMMING THE EXTRACTION TIME (C1,C2)

If you press button (3) once, you will obtain a NORMAL espresso. Coffee preparation will take approximately 15 seconds (C1).



If you press the same button twice in succession, you will obtain a long espresso. Coffee preparation will take approximately 25 seconds (C2).



You can also change the duration of coffee extraction to suit your own requirements. To be able to make this change, the TEMPERATURE must be shown on the display. If the temperature is not shown on the display, press button (2). Put coffee in the filter-holder as if you were going to make an espresso. (You must have coffee in the filter-holder in order to set the extraction time correctly). Now, press button (2) until C1 is displayed.



Start the extraction of the coffee while holding in button (3) until the desired amount of coffee is in the cup, than release the button. After preparation, the machine will save the respective time duration. You can also change the C2 time using the same procedure.



IF ALL IS DISPLAYED

If the internal temperature of the boiler will exceed 138°C (i.e. before temperature safety activation) and the flashing word 'ALL' will appear on the display. No additional functions can now be used. As soon as the temperature falls to its normal level, the 'ALL' word will disappear and the machine will once again become operational.



TECHNICAL DATA

IMPORTANT! ONLY CONNECT YOUR ESPRESSO MACHINE TO A STANDARD SOCKET. CHECK WHETHER THE MAINS VOLTAGE ACCORDS WITH THE INFORMATION ON THE RATING PLATE OF THE UNIT.

EUROPE: VOLTAGE: 230 V 50 Hz OUTPUT: 1050 W

USA: VOLTAGE: 120 V 60 Hz OUTPUT: 1100 W

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES AND IMPROVEMENTS WITHOUT GIVING PRIOR NOTICE.