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## ESPRESSO/ CAPPUCCINO COFFEE MAKER

## DESCRIPTION

- 1 – Housing
- 2 – Water tank lid
- 3 – Removable water tank
- 4 – Platform for warming the cups
- 5 – Steam supply control handle
- 6 – Coffee filter
- 7 – Cappuccinator pipe with a tip
- 8 – Filter holder handle
- 9 – Drops tray
- 10 – Tray lid
- 11 – Filter clamp
- 12 – Filter holder
- 13 – Water supply button
- 14 – Steam supply button
- 15 – Readiness indicator
- 16 – Power supply connection indicator
- 17 – ON/OFF button
- 18 – Measuring spoon with ground coffee densifier

## IMPORTANT SAFEGUARDS

While using electrical appliances the basic safety guards should be followed including the next:

- Read all the instructions carefully.
- Use the coffee maker for intended purposes.
- Make sure that the mains voltage corresponds to the voltage specified on the housing of the unit.
- Use the plug with a secure grounding.
- In order to reduce risk of fire, do not use adapters while connecting the unit to the wall outlet.
- Do not switch on the unit without water.
- Use only the accessories supplied.
- Before using the coffee maker, make sure that all removable parts are set properly.
- Do not touch hot surfaces of the unit.
- Be careful while operating with outgoing steam.

- Do not take off the filter holder while operating with the unit.
- Release steam from the cappuccinator pipe before removing the filter holder.
- Place the unit on the flat stable surface.
- Never leave the unit unattended, be especially careful when children or disabled persons are near the appliance.
- In order to avoid fire, electric shock or physical damages, do not immerse the power plug, the power cord or the housing into water or other liquids.
- Always unplug the unit, when you do not use the unit or before cleaning.
- To switch the unit off, set all the control buttons to the off position and remove the plug out of the socket.
- Make sure that the power cord does not hang over the table, and does not touch hot surfaces.
- Do not place the unit on heated surfaces.
- Do not use the coffee maker when the power cord, the plug are damaged, in case of malfunction or after damages.
- Do not repair the unit yourself. Apply to the nearest authorized service center for repair.
- Do not use the unit outdoors.
- Do not leave the unit at the temperature below 0°C.
- The unit is intended for domestic purposes only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

## KEEP THESE INSTRUCTIONS

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## PREPARATIONS BEFORE OPERATION

- Make sure that all functional buttons (13, 14, 17) are in the off position.
  - To make sure that the steam supply is blocked, turn the handle (5) clockwise till the clamp.
  - Before using the unit for the first time, wash all removable parts with warm water and wipe them with a dry cloth.
  - Before switching on the unit, make sure that voltage of your home electric main corresponds to the voltage specified on the unit.
  - Remove the tank (3), fill it with cold water till the MAX mark and place on its place.
  - Insert the filter (6) into the holder (12), by matching the ledge on the filter (6) with the hole on the holder (12) and turn the filter (6) clockwise/anticlockwise.
  - Place the filter holder into the coffee maker. Holder ledges (12) should match the grooves on the boiler, and then turn the filter holder handle (8) to the right till the clamp.
  - Place the corresponding cup on the cover of the tray (10).
  - Inset the plug into the socket.
  - Switch on the unit by pressing the ON/OFF (17) button, the indicator (16) will light up.
  - To fill the boiler with water press the (13) button in 15-20 seconds or when water starts appearing in the cup, switch off water supply, by pressing the (13) button once again.
  - Wait till the indicator (15) lights up, then switch on water supply, by pressing the (13) button, when the cup is filled with water, press the (13) button once again to switch off water supply, pour out water from the cup. Depending on the cup size, repeat this procedure several times, then the boiler will be washed.
- Attention!**
- Do not remove the filter holder (12) if the (13), (14) buttons are pressed

- Do not remove the filter holder (12) immediately after preparing coffee as there is redundant water vapor pressure inside, let the coffee maker cool down completely.
- To remove the filter holder (12) turn the handle to the left and remove the holder.

## MAKING ESPRESSO

- Make sure that all functional buttons (13, 14, 17) are in the off position.
- To make sure that the steam supply is blocked, turn the handle (5) clockwise till the clamp.
- Remove the tank (3), fill it with cold water till the MAX mark and place on its place.
- Insert the filter (6 or 19) into the holder (12), by matching the ledge on the filter (6) with the groove on the holder (12) and turn the filter (6) clockwise/anticlockwise.
- Fill the filter (6) with the ground coffee: 2 full measuring spoons – to make two coffee cups and 1 full spoon – to make one coffee cup, slightly tamp the ground coffee by the back side of the measuring spoon (18).
- Place the filter holder into the coffee maker. Holder ledges (12) should match the grooves on the boiler, and then turn the filter holder handle (8) to the right till the clamp.
- Put one or two cups on the tray lid (10).
- Inset the plug into the socket.
- Switch on the unit by pressing the ON/OFF (17) button, the indicator (16) will light up.
- Wait till the indicator (15) lights up, the unit is ready for making coffee.
- Switch on water supply, by pressing the (13) button, watch the process of the cup filling with coffee, press the (13) button once again to switch off water supply.
- Switch off the coffee maker by pressing the (17) ON/OFF button, the indicator (16) will go out.

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- Wait till the coffee maker cools down and remove the filter holder (12) by turning the handle to the left. Remove the bottom of the ground coffee and wash the filter (6).

## Note:

- The cups should be preliminary heated up, when water heats up in the boiler, put the cups on the platform (4).
- When there is an extra need to remove the filter holder, reduce pressure in the boiler, switch off the coffeemaker by pressing the (17) ON/OFF button, put the corresponding cup under the cappuccinator pipe and slightly open steam supply, by turning the control (5) anticlockwise, when pressure in the boiler is reduced, remove the filter holder (12).

## MAKING CAPPUCCINO

- **Attention!** Be careful not to get burns by the outgoing steam.
- Make sure that steam supply control (5) is in the off position.
- Make coffee, as described in the "MAKING ESPRESSO" paragraph, in a cup, which size will be enough to add whipped foam of milk or cream.
- Press the steam supply button (14); wait till the indicator (15) lights up. Put a corresponding cup under the cappuccinator pipe (7). Carefully turn the steam supply control handle (5) for a quarter anticlockwise to remove condensation left in the steam pipe. After removal of condensation close the steam supply, by turning the handle (5) clockwise till the clamp.

**Note: small amount of water or steam can be released from the filter holder (12) or steam nozzle – it is normal.**

- Put the cappuccinator pipe (7) into a glass filled with cold milk or cream; carefully turn the steam supply control handle

- (5) for a quarter or more anticlockwise. Cappuccinator pipe should not touch the bottom of the glass, otherwise the steam release will be blocked, several seconds are enough to get dense foam.
- Close steam supply by turning the handle (5) clockwise till the clamp.
- Switch off steam supply, by pressing the steam release button (14) once again.
- Switch off the coffee maker, by pressing the (17) ON/OFF button, the indicator (16) will go out.

## Important:

- It is important that milk for making foam is fresh and without additives, and not a long storage milk. Take usual whole milk with fat status from 4 to 6%, cream fat status should be not less than 10%.
- Immediately after whisking milk or cream clean the cappuccinator pipe (7) – immerse the cappuccinator pipe (7) into a glass with water, switch on steam supply, by pressing the button (14) and turn the steam supply handle (5) anticlockwise, to release small amount of steam, after it close steam supply and switch off the coffee maker.
- Wait till the coffee maker cools down and remove the tip from the cappuccinator pipe (7), wipe the outer surface of the cappuccinator pipe with a damp soft cloth, wash the tip under tapping water.
- At strong blockage of the nozzle of the cappuccinator pipe (7), remove the tip from the pipe, take a measuring spoon (18) (there is a hexagon opening on the spoon which is the key to unscrew the nozzle of the cappuccinator pipe), unscrew the nozzle clockwise, wash the nozzle and place it on its place, slightly tighten it using the measuring spoon (18).

**Note:** Repeated making of coffee should be performed with at least 5 min interval.

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Coffee maker espresso/cappuccino

## INSTRUCTION MANUAL

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## WARMING UP BEVERAGES

- You can warm up beverages, by putting the cappuccinator pipe (7) without a plastic tip into a cup.
- Press the steam supply button (14), wait till the indicator (15) lights up.
  - Immerse the cappuccinator pipe (7) without a plastic tip into a cup with beverage, which you want to warm up, carefully turn the steam supply control handle (5) anticlockwise.
  - Close steam supply by turning the handle (5) clockwise till the clamp.
  - Switch off steam supply, by pressing the steam supply button (14) once again.
  - Switch off the coffee maker, by pressing the (17) ON/OFF button, the indicator (16) will go out.

**Note: small amount of water or steam can be released from the filter holder (12) or steam nozzle – it is normal.**

## HOW TO GET GOOD ESPRESSO

- Use the coffee powder intended specially for the espresso coffee machines.
- Slightly ram the ground coffee in the filter (6), you can do it using the back side of the measuring spoon (18).
- The strength of coffee depends on quality and the grade of coffee beans grinding. If coffee is pouring out too long this means the coffee powder is too fine or it is rammed too strongly.

## REMOVING THE SCALE

For effective operation of the coffee maker we recommend to remove scale each 2-3 months, in case of using "hard" water – more often.

1. Make sure that all functional buttons (13, 14, 17) are in the off position.
2. To make sure that the steam supply is blocked, turn the handle (5) clockwise till the clamp.
3. Make citric acid solution: 2 teaspoons and 1 l of water and pour this solution

- into the water tank (3). Set the tank (3) on its place.
4. Insert the filter (6) into the holder (12), by matching the ledge on the filter (6) with the groove on the holder (12) and turn the filter (6) clockwise/anticlockwise.
5. Place the filter holder into the coffee maker. Holder ledges (12) should match the grooves on the boiler, and then turn the filter holder handle (8) to the right till the clamp.
6. Put a corresponding cup on the lid of the tray (10).
7. Inset the plug into the socket.
8. Switch on the unit by pressing the ON/OFF (17) button, the indicator (16) will light up.
9. Press the (13) button and fill a cup of 100 ml with water (it is necessary to remove water from the boiler and fill the boiler with citric acid solution), switch off water supply, by pressing the (13) button once again.
10. Wait till the indicator (15) lights up, and switch on water supply, by pressing the (13) button and fill a cup of 100 ml with water, press the (13) button once again to switch off water supply, pour out water from the cup.
11. In some time repeat the procedure, described in paragraph 10, and fill a cup of 100 ml with water once again.
12. Press the steam supply button (14), wait till the indicator (15) lights up. Put a corresponding cup under the cappuccinator pipe (7) and open steam supply, by turning the handle of the control (5) anticlockwise. Carefully turn the control handle (5) to the maximal steam supply position, release steam for about 1 minute, close steam, by turning the handle (5) clockwise till the clamp, switch off steam supply, by pressing the (14) button.
13. Switch off the coffee maker, by pressing the (17) button. Wait for 10 - 15 minutes.

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14. Make procedures in paragraphs 10 and 11 at least 3 times.
15. Repeat cleaning of steam output channels, described in paragraph 12.
16. With small intervals, repeat the boiler cleaning procedure (paragraph 10) till citric acid solution completely resolves in the tank.
17. Switch on the coffee maker, by pressing the (17) ON/OFF button.
18. Fill the tank (3) with clear water till the maximal level and repeat paragraphs 10, 12 at least 3 times, without 10-15-minute interval.
19. Switch off the coffee maker, by pressing the (17) ON/OFF button.

## Note:

- To remove scale you can use special substances for scale removal, strictly following the instructions on their usage.

## Problems, their causes and solutions

Problem	Cause	Solution
The coffee maker does not switch on	No voltage in the socket. Power plug is not completely inserted into the socket.	Make sure that the socket is in operating position. Check whether the plug is completely inserted into the socket.
Water leaks away from the lower part of the unit	The tray is full.	Pour out water from the tray
Coffee leakage from the filter holder	Filter does not join firmly the densifier in the boiler, ground coffee got on the edges of the filter.	Clean the edges of the filter.
Coffee made has a strange odor	Wrong process of scale removal in the boiler Improper storage of coffee	Refer to "Preparation to operation", "Scale removal" paragraph and repeat them several times. Use fresh ground coffee. Keep coffee in a dry cool place Whisk milk only after the indicator (15) lights up.
Steam does not whisk milk	Low temperature of the outgoing steam The tank is too large or its size is improper You have used skimmed milk	Use narrow high container to whisk milk Use whole milk only, with fat status 4-6%.

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