

Quick guide for correct use

1. Starting up
2. Making a espresso
3. Making a cappuccino
4. Maintenance

1. Starting up



1 Check the voltage (220V or 110V) and plug into the wall socket.



2 Put water in the tank.



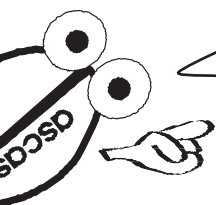
3 Check that the steam switch is turned off.



4 Press the on-off switch. The TEMPERATURE pilot light will come on. When the pilot light goes off, the coffee machine will have reached its ideal working temperature.



Do not use the machine without water in the tank. This could damage the heating element and the pump. See the instruction book.

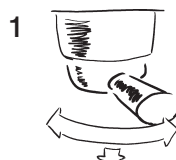


Always use filtered water. This will minimize problems caused by lime deposit. Consult our distributor about our special filters.

2. Making a espresso



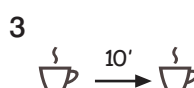
Before making a espresso coffee, press the coffee switch (the filter holder should always be attached to the machine in closed position) and let water run out (one cup). This will remove residue and balance the temperature in order to create optimum working conditions.



1 Fill the doser with ground coffee or insert the pod into the specific holder.



2 Press the coffee switch. Let the coffee come out according to your selection (short/regular/long). Turn off the coffee switch.



3 Wait for 10-15 seconds before making another coffee to allow the accumulated pressure to dissipate.



Always remove the ground coffee or pod from the doser. The coffee will leave a rancid flavour in the holder. If this does happen, operate the coffee switch using just water. After cleaning the filter holder, replace it to the unit so that it can heat up again.



FILLING THE DOSER

With only ground coffee system: up to $\frac{3}{4}$, when pressed.

In the versatile system (ground coffee): Fill to the top, press and refill to the top.

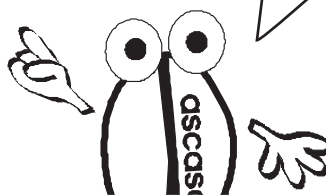
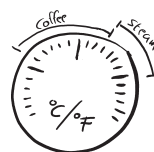


TAMPING

The resulting cup of coffee depends on pressing correctly.

THE THERMOMETER.

The thermometer will show you the machine temperature. It has to be in between $80^{\circ}\text{C}/180^{\circ}\text{F}$ and $110^{\circ}\text{C}/230^{\circ}\text{F}$ for coffee and above $100^{\circ}\text{C}/212^{\circ}\text{F}$ degrees for steam.



3. Making a cappuccino



Mobile Filter Holder
Press the steam switch and wait until the pilot light goes out.
Fixed Filter Holder
Press the steam switch. Wait 15 seconds approx.



Turn the steam knob and let the remainder of the initial water come out, then place the steam pipe in the milk jug.



FOR CAPPUCCINO
Foam the milk with the steam pipe. To do this, keep it at the top of the milk.
MICRO FOAM
For obtaining micro-foam you should maintain the absorption hole in the same position.



HEATING
To heat milk without foaming, submerge the entire steam pipe.



After using steam, **BLOW STEAM THROUGH THE PIPE FOR 5 SECONDS** to prevent any blockage. And priming the machine.

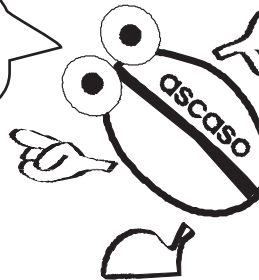


After using steam, wait a few minutes for the temperature of the group to return to normal. After steaming milk, the steam has to be purged before brewing.

If you make coffee at once, the coffee will be overheated and when you remove the filter holder it may splash and burn you.

(* The DUO/TRIO models of the Steel series have an independent steam group, so that there is no need to wait to make the next coffee. See Instructions book.

Use fresh whole milk.
Milk foams better before being heated.



4. Maintenance

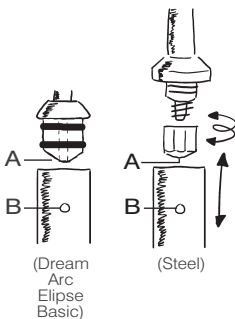


Clean the interior of the coffee machine regularly with our special machine cleaners.

Lime deposit can seriously damage the internal components.
Internal cleaning: To obtain top quality espresso coffee it is necessary to clean the inner workings of the machine. To clean the interior of the distribution unit, use Ascaso Coffee Washer. This product is also useful to prevent limescale buildup in the machine. Regular descaling will help to ensure top quality coffee and will prolong the life use of the machine. For more information consult your distributor.

Coffee Washer use recommendations:

Coffee/day	Descaling
> 10	every month
5-10	every 2 months
1-5	every 3 months



After each use, you should always clean outside and inside the steam pipe. After each use let steam blow through for 5 seconds, this will help to keep the steam pipe conduit clean.

To clean the absorption holes (A and B), you can use a toothpick or a paperclip. This will ensure the tube is free of blockage. Hole B should always be at the top of the pipe. (Dream, Arc, Elipse and Basic)



Follow the instructions given in the handbook !!!

You can consult the latest guide and information in *Customer Center Area* at website: www.ascaso.com