

## Daily set-up

- ✓ Check expiration date of coffee beans
- ✓ Make sure that you have sufficient cups
- ✓ Preheat cups

Note:

We recommend to discard the first 2 coffees from each grinder upon start-up of the machine or if the machine did not produce any beverages for hours to get the best quality and taste from your coffee.

1.



Turn on coffee machine

Remove the grounds drawer and press the red button on the left



Press cleaning key

The coffee machine rinses the water circuit with cold water for approx. 50 seconds



Coffee boiler is heating

Please wait



Fill up the bean hopper with fresh coffee beans



All beverages can now be dispensed

Ready

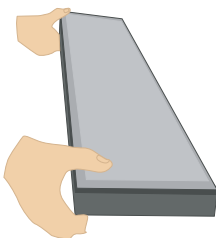
## Preparation

- ✓ Black&White cleaning tablets
- ✓ Gloves and goggles



### 1.

- Empty and clean the drip tray before you start the daily cleaning process!
- Empty and clean bean hopper.  
Recommendation: Store the beans vacuum-packed in the fridge overnight.



- ✓ Press both levers to the back to open the POD



- ✓ Slide the little white lever to the left side position

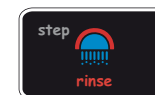


- ✓ Insert two cleaning tablets and close the POD



### 2.

- ✓ Press the cleaning key  
(The cleaning mode starts)
- ✓ The remaining time is shown on the display. (Coffee cleaning cycle: 1/16)  
Cleaning time takes approx. 8 minutes
- ✓ After the cleaning the following message appears on the display:



POD open

- ✓ Press both levers to the back to open the POD.  
Attention hot!!!  
Slide the little white lever to the right side position.  
Close the POD



- ✓ Clean the steam outlet and nozzle  
(Attention: Steam outlet and nozzle are hot. Danger of scalding!)

- Purge the wand by pressing the manual steam key for 2 seconds and then wipe the steam wand with a clean damp cloth
- If the wand is clogged remove by turning counter-clockwise by hand and clean the inside of the steam wand and wipe off steam wand probe.
- Replace the steam wand by carefully sliding the wand over the probe.  
Finger-tightened the steam wand tube



- ✓ Cleaning procedure is completed  
The coffee machine can be prepared for the next operation.

Ready