



**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 using any appliance by or near children.
- 5 Unplug from power outlet 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 X5 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

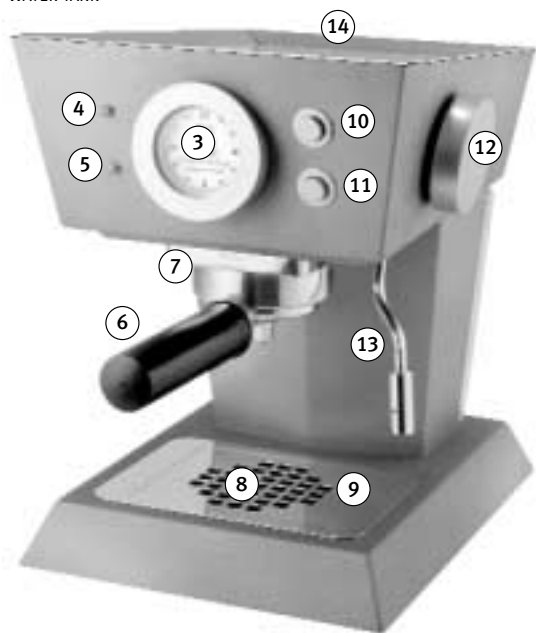
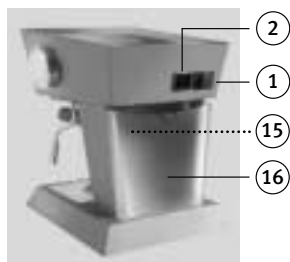
on the package. The E.S.E. system guarantees several benefits: the quality of the espresso coffee remains constant regardless of the user's experience. The system is very easy to use, quick, and extremely easy to clean. It is very important, however, that you store E.S.E. servings in a closed, airtight 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 (8), the filter-holder (6), the water tank (16) and the steam nozzle and air intake opening (13) are cleaned regularly. **EXTREMELY IMPORTANT:** never immerse the appliance in water or clean in a dishwasher. The contents of the water tank (16) should be changed regularly. After changing water, ensure that the water intake tube (15) reaches into the inside of the water tank (16). It is recommended that the machine be decalcified regularly (depending on the hardness of the water) using only a decalcification agent specifically developed for espresso machines. (Use no vinegar!). You will find further details under the heading decalcification. For perfect espresso enjoyment, it is recommended that the cups and the filter-holder (6) are warmed (keep cups on the cup warmer 14).

- 1 ON/OFF SWITCH
- 2 PLUG FOR POWER CORD
- 3 CLOCK
- 4 ON/OFF PILOT LIGHT
- 5 TEMPERATURE PILOT LIGHT
- 6 FILTER-HOLDER
- 7 FILTER-HOLDER GUIDE
- 8 GRILL
- 9 DRIP TRAY
- 10 COFFEE SWITCH
- 11 STEAM SWITCH
- 12 STEAM VALVE
- 13 STEAM OUTLET
- 14 STEEL CUP WARMER
- 15 WATER-INTAKE TUBE
- 16 WATER TANK



**SHORT INSTRUCTION**

- ① Fill the water tank.
- ② Connect the plug (2) to a grounded, electrical supply.
- ③ Press the On/Off button (1). The pilot (4) and the temperature pilot light (5) will illuminate.



- ④ Before using the machine for the first time, we recommend flushing out the machine. Fill the water tank (16). Press the coffee switch (10) and let water flow through the machine and the filter-holder (6). If there is no water flowing, open the steam valve (12) to let the air in the system escape.



- ⑤ When the temperature pilot light (5) switches off, the machine is ready to make coffee. Place a single E.S.E. portion, with its logo face down, into the filter-holder (6). Next twist the filter-holder firmly into the filter-holder guide (7).

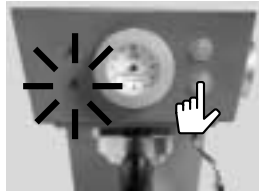


- ⑥ When it reaches the desired place a cup onto the grill (8) of the machine. Press the coffee switch (10). If it reaches the desired quantity of coffee, press the coffee switch again (10) to stop the flow of water.



**STEAM**

The X5 can generate steam or hot water for the preparation of cappuccino or tea. In order to generate steam, press the steam switch (11). The temperature pilot light (5) will light up. After approx. 30 seconds or when the light goes out, the machine is ready to make steam.



Before beginning to steam milk, holding a cloth at the end of the steam arm and open the valve to release the water that has accumulated.

**CAUTION DANGER OF SCALDING!**

**HOT WATER**

To make hot water, wait until the temperature pilot light (5) has stopped flashing. Open the steam valve (12) in an anti-clockwise direction and press the coffee switch (10). When the desired quantity of hot water is reached, press the coffee switch (10) and close the steam valve (12) in a clockwise direction.



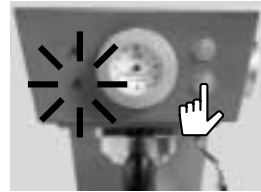
**CAUTION:** the Nozzle of the steam outlet (13) is extremely hot during steam release!  
**DANGER OF SCALDING!**

**PREPARING ONE OR SEVERAL CAPPUCCINOS**

**IMPOTANT:** PLEASE FOLLOW THESE 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). In order to generate steam, press the steam switch (11). The temperature pilot light (5) lights up. After approx. 30 seconds or when the light goes out, the machine is ready.

1 Turn the steam valve (12) slightly in an anti-clockwise direction and allow any residual water to exit the nozzle (13) until steam starts to exit. Now close the steam valve (12).



2 Place a container of milk under the steam exit nozzle (13) and immerse this slightly into the milk. Now open the steam valve (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 desired frothiness for a cappuccino. If this does not take place, lower the position of the container so that the air intake opening (13) 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 get the machine back to the correct coffee temperature. To do this quickly, make sure the steam switch is not depressed (11). Open the steam valve (12), run the pump by pressing the coffee switch (10) and letting the water flow. This brings cold water into the boiler and quickly brings the machine to the optimum coffee temperature. When the temperature light goes on, close the steam valve (12) and switch the pump (10) off. When the temperature pilot light goes out, the machine is ready to prepare the next coffee.



## TUNE IN OF THE CLOCK

The X5 has a built-in analog clock, which works with battery. To put in the battery, carefully pull the clock out of the machine. Remove the cover from the back of the clock and put the battery in as shown. Replace the cover. Set the clock by turning the small wheel on the back. Afterwards put the clock back into the machine.

Battery type: LR1 1,5V.



## IN CASE OF MALFUNCTION

For safety reasons, the X5 will switch itself off, if the temperature exceeds 165°C. Please contact always an authorized service facility for the necessary repairs.

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## DECALCIFYING THE COFFEE MACHINE

The frequency of decalcification will depend on the hardness (calcium content) of your mains water and how often the coffee machine is used. Here are a few guidelines, assuming daily use of the coffee machine:

<i>CALCIUM CONTENT</i>	<i>DECALCIFICATION</i>
HIGH TO VERY HIGH	MONTHLY
AVERAGE	EVERY 2 MONTHS
LOW	EVERY 3 MONTHS
WHERE A HOUSEHOLD WATER SOFTENER IS FITTED	CONSULT THE MANUFACTURER

Distilled as well as Britta filtered water are not best suited for coffee preparation – well-made coffee does require the presence of some calcium.

**IMPORTANT: VINEGAR, CLEANING VINEGAR, ALKALINE SOLUTIONS, SALT, FORMIC ACID ETC. WILL DAMAGE THE MACHINE!**

Follow the instructions of the decalcifying agent manufacturer. Please always ensure that the agents used are suitable for coffee machines.

## TECHNICAL DATA:

**CAUTION: PLUG IN YOUR APPLIANCE ONLY IN A GROUNDED OUTLET. CONTROL WHETHER YOUR VOLTAGE CORRESPONDS WITH THE INFORMATION ON THE IDENTIFICATION PLATE OF YOUR APPLIANCE.**

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

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

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES OR IMPROVEMENTS WITHOUT NOTICE.

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