Fully Automatic Espresso Machine CM 250



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Congratulations...

...on purchasing this product. With this deployable fully automatic espresso machine you have acquired a high-quality modern kitchen appliance of innovative design which combines a multitude of functions with easy operation.

It will enable you to prepare a variety of delicious hot drinks quickly and simply – whether you're in the mood for a traditional cup of coffee, a smooth milk coffee or latte macchiato, a creamy cappuccino or an invigorating espresso. At the same time the appliance offers you a wide range of options for adapting it to your individual taste.

To ensure that you can use this fully automatic espresso machine with all its functions and features reliably and safely, we would like you to familiarize yourself with its components, functions, displays and controls. These instructions are designed to help you. So please take the time to read them before you switch on the appliance.

The appliance comes with a quick reference guide on which you can find the most important functions at a glance. It can be stored in the outer compartment on the right of the appliance.

\triangle

Safety instructions

Please read the operating instructions carefully before using the appliance and keep them for future reference. You should also note the enclosed quick reference guide.

This fully automatic espresso machine is designed for preparation of small amounts of coffee for domestic use or for use in non-commercial, household-like environments, such as staff kitchens in shops, offices, agricultural and other small businesses or for use by guests at bed-and-breakfast establishments, small hotels and similar residential facilities.

Do not place anything in this machine apart from cold fresh water and the substances indicated in these instructions (coffee, cleaning agent and descaler).

Use indoors and at room temperature only.

Do not allow persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, to use this appliance, unless they are being supervised or have been given instruction concerning use of the appliance by a person responsible for their safety. Keep children away from the appliance. Children should be supervised to ensure that they do not play with the appliance.

⚠ Risk of electric shock!

Connect and operate the appliance only in accordance with the specifications on the rating label.

Do not use if either the power cord or the appliance is damaged. In the event of a malfunction, switch off the appliance immediately by the power on/off switch. Then pull out the power plug. Do not open the appliance or dismantle it. Never immerse the power cord in water.

To avoid potential hazards, repairs such as replacing a damaged power cord should only be performed by our

⚠ Risk of injury!

service personnel.

Do not reach into the grinding unit.

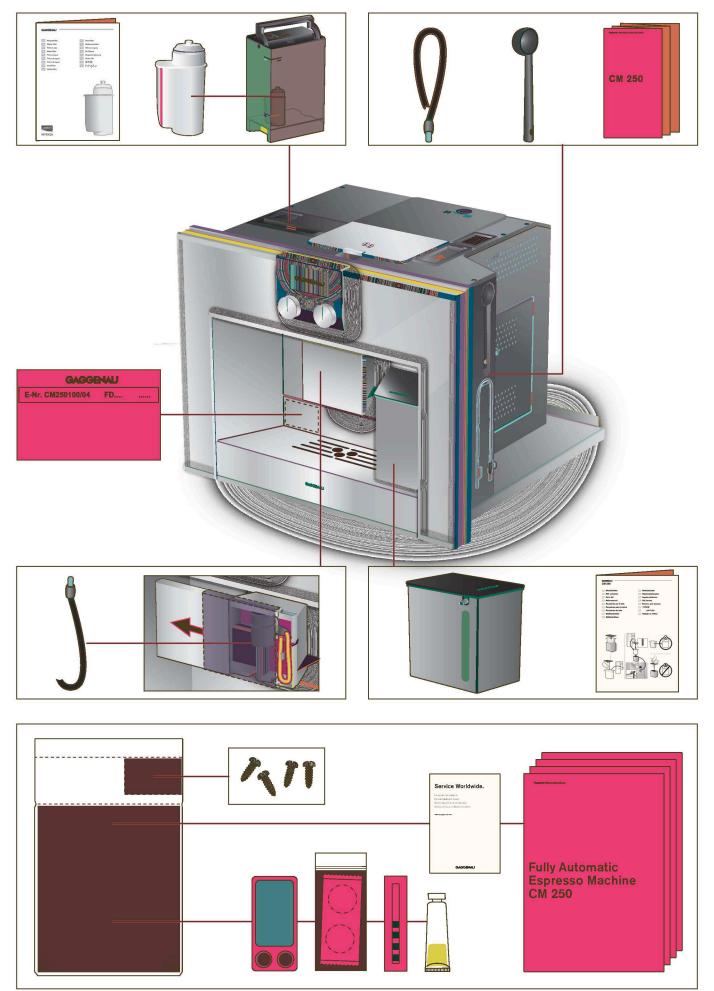
⚠ Risk of burns!

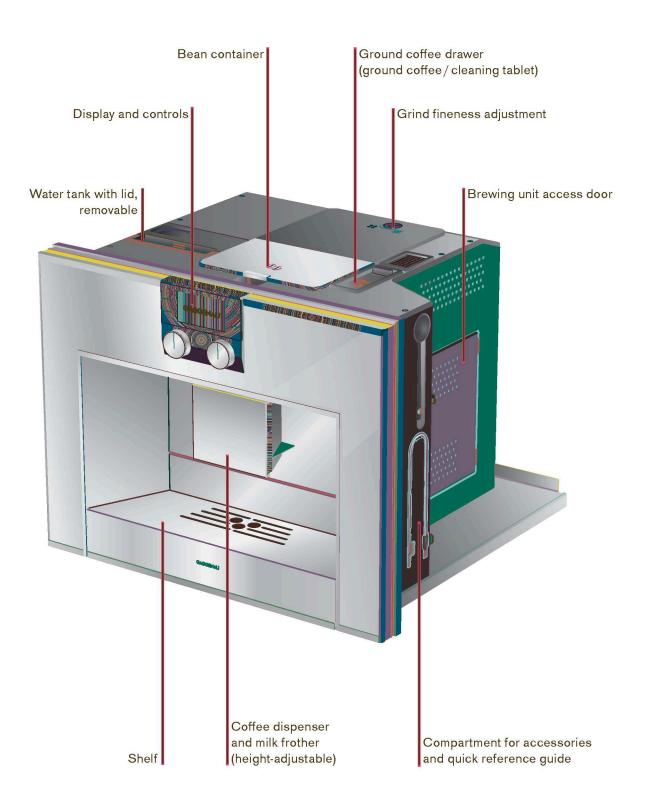
The milk frother for milk and hot water gets very hot. After use, allow to cool down first before touching.

⚠ Risk of injury!

Be careful when pulling the appliance out of the built-in unit and pushing it back in, so that fingers are not trapped.

Standard equipment

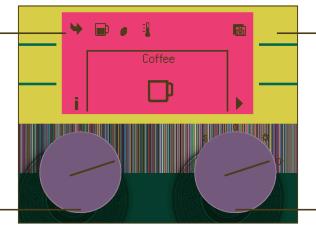




Display and controls

Display

The top third of the display shows the taskbar or the menu accessed. The lower part of the display shows the various setting parameters.



Drink selector

Use the drink selector to choose between the following drinks:

Espresso
2 x Espresso
Coffee
2 x Coffee
Hot water
Milk froth
Warm milk
White coffee
Latte macchiato
Cappuccino

Keys

The keys to the left and right of the display are touch-operated. Their function varies from menu to menu. The current function is indicated by the symbol that appears next to the key.

Function selector

The function selector has ten positions, each of which provides access to different functions.

O
The machine is in idle mode.

Move the function selector to this position to configure the

basic settings.

Move the function selector to this position to select one of the standard drink types.

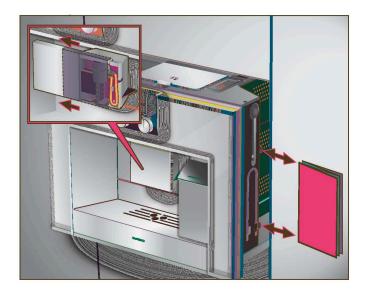
Positions 4-9 These positions allow you to store preparation instructions for up to six customised drinks.

S
Move the function selector to
this position to select from the
various service programmes.

Keys

Symbol	Key function		
	Start	۶	Access basic settings menu
	Stop	\	Access detailed settings menu
>	Scroll right	i	Access additional information
<	Scroll left		Activate child lock
⇔	Apply selected values / back		Deactivate child lock
✓	Confirm information/message	<u>.</u>	Retract machine
+ / ^	Increase value	A / A	Access messages
-/~	Decrease value	\$ <i>y</i>	Adjust variable quantity

Accessories



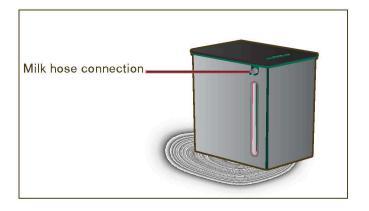
The fully automatic espresso machine contains dedicated compartments for storing accessories and the quick reference guide. These compartments are located on the right-hand side of the machine as you face it and can be accessed with the machine in access position 1 (see "Access system").

The short milk hose can be kept in the coffee dispenser: simply slide the sliding door to the left and slot the hose into the corresponding bracket. This can be done without disconnecting the hose.



The machine includes the following standard accessories:

- Ground coffee spoon for loading ground coffee
- Short milk hose for the milk container
- Long milk hose for use with milk cartons or bottles



Milk container, insulated

The following accessories can be ordered by contacting after-sales service (see enclosed "Service Worldwide" brochure):

Water filter (order no.: 467873)

Cleaning tablets (order no.: 310575)

Descaling tablets (order no.: 310967)

• Grease (order no.: 311368)

Starting the machine

The fully automatic espresso machine must be installed and connected to the power supply.

The drink selector must be set to I and the function selector must be set to 0.

Note:

The language selection step only appears when the machine is switched on for the first time.

1 Set the power switch to I and wait a few seconds.





- 2 The language selection step appears in the display. The default language is "Deutsch" (German).
- 3 Use the and keys to select your preferred display language.

The following languages are available:

English

Deutsch

Français

Nederlands

Italiano

Español

Português

Svenska

Dansk Norsk

Norsk

Suomi

Ελληνικά

Русский

Türkçe

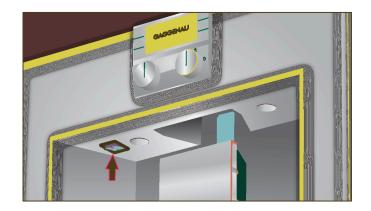
Česky

The language selected is indicated by a bold frame.

4 Press the **S** key to save your selection and exit the menu.

The machine is now in idle mode. The display now shows the word GAGGENAU and, after about 60 seconds, the symbol.





GAGGENAU

Switching on/off and idle mode

Power switch O/I

The power switch is used to switch the machine on and to switch it off completely (power supply disconnected).

The machine is programmed to switch off automatically after one hour, at which point the power switch moves into position O.

This setting is one of many that can be adjusted if required (see "Switch off after" in the "Basic settings" section).

Important:

Do not use the power switch when the machine is in operation. If you want to switch the machine off manually, first move the function selector to 0 to trigger the automatic rinse programme and only then switch off using the power switch O/I.

The machine skips the rinse programme

- if it is still warm when switched on or
- if no coffee was dispensed prior to the machine entering idle mode.

Idle mode

The fully automatic espresso machine is in idle mode when the function selector is in position 0.

The keys are not activated and the display backlighting switches off after about a minute.

There are two display settings for idle mode. The default setting displays the word GAGGENAU.

The display contrast depends on the height of the viewer's eyes relative to the display. Please refer to "Basic settings" if you want to change the display option or contrast.

Note:

If the drip tray is not in place, the machine will not switch on and no water will flow from the coffee dispenser. The message Insert trays appears. This message also appears if the drip tray is removed when the machine is in idle mode. When the drip tray is re-inserted, the message disappears and the machine returns to idle mode.

Loading water and coffee beans

General

Use only pure, still cold water in your machine. Ideally, use only espresso or fully automatic machine coffee blends. Avoid coffee beans that have been glazed, caramelised or otherwise treated with sugar-containing substances as they will block the brewing unit.

Check the hardness of your water using the test strip provided before filling your machine. If the test strip shows your water hardness to be anything other than category 4, you will need to change the basic settings accordingly once you have started the machine (see "Water hardness" in the "Basic settings" section).

The very first cup of coffee dispensed will not develop the full aroma. The same applies if the machine has not been used for some time. Only once it has brewed a few cups will your new fully automatic espresso machine begin to produce a finely structured and stable crema consistently. The default settings established for your fully automatic espresso machine before it leaves the factory should ensure optimal operation.

Access system

The machine can be retracted from the built-in housing for access as follows. Set the function selector to \mathfrak{P} and press the key (if the machine is switched on) or remove the shelf to reveal the handle and then pull on the handle.

The machine automatically slides into access position 1, which allows you to load water, beans, ground coffee and cleaning/descaling tablets and remove or replace the accessories and quick reference guide from the right-hand side of the unit.

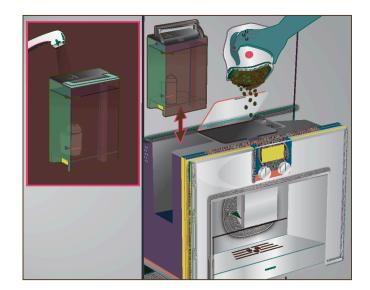
If you need to retract the machine fully, press the key again and manually move the machine into access position 2 or simply pull the machine all the way out using the handle.

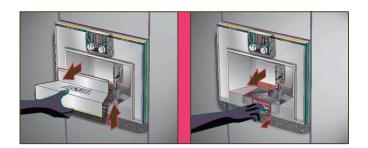
Moving the machine into access position 2 enables you to remove the brewing unit and adjust the grind fineness. When you have finished, push the machine all the way back into the built-in housing.

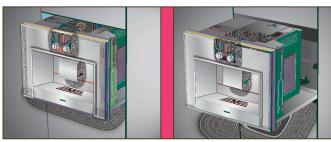
The automatic slide-out function is blocked during the brewing process.

Activating the fully automatic espresso machine

Exit idle mode by rotating the function selector. Your machine is now ready to go.

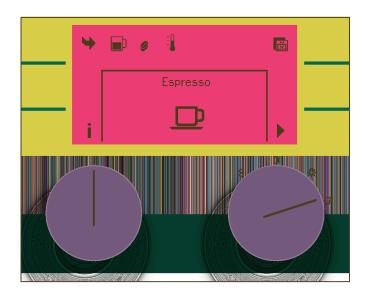






Access position 1

Access position 2



Preparing drinks

Drink selection

You have a choice of a range of different drink types. Set the function selector to \bigcirc and then select the required drink using the drink selector:

Espresso

□ 2 x Espresso
□ Coffee
□ 2 x Coffee
□ Hot water
□ Milk froth
□ Warm milk
□ White coffee
1/2 coffee and 1/2 milk; best served in a wide cup
□ Latte macchiato
equal parts espresso and milk froth; topped up with milk; best served in a tall glass
□ Cappuccino
1/3 espresso, 1/3 milk and 1/3 milk froth; best served

You may be able to select further options depending on your choice of drink:

Size
Strength

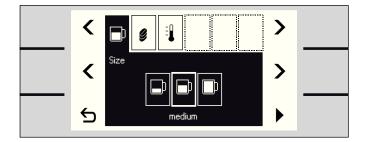
in a cup

Temperature

Press the > key to access and activate this selection menu.

Use the \triangleleft and \triangleright keys in the first row to select \blacksquare , \lozenge or \triangleleft .

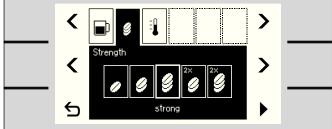
Use the \triangleleft and \triangleright keys in the second row to choose your settings.

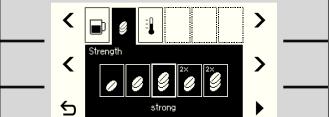


The following settings are available:

Size

- small
- medium
- large





Strength

- mild
- medium
- strong
- very strong (Double Shot)
- extra strong (Double Shot)

Temperature

- hot
- very hot
- extra hot

Press the 5 key to return to the drink selection step or press the key to begin brewing.



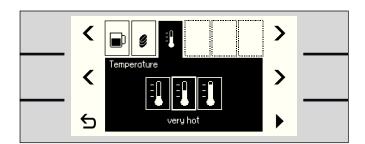
The only settings available if you have selected the 🗂 Hot water drink type will be size and temperature. The only settings available if you have selected the 🛮 Milk froth or 🗌 Warm milk drink type will be size.

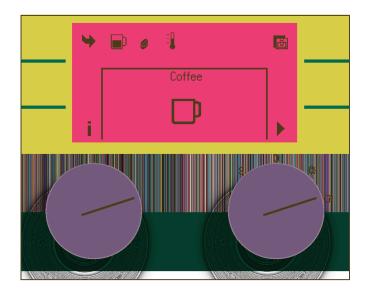
The machine waits for a while and then automatically returns to the drink selection step if no key is pressed.

Some settings require the coffee to be prepared in two steps (see "Double Shot" and "Two cups at once"). Wait until the process has completely finished.

Double Shot

Brewing coffee for too long allows an excess of bitter substances and other undesirable flavours to dissolve, rendering your drink less palatable and more difficult to digest. The CM 250 has a special Double Shot function that allows you to make a bigger cup of coffee without this drawback. The machine dispenses half of the required quantity and then grinds and brews fresh beans for the other half, so only the pleasant tasting and easily digested aromatics are dissolved. The Double Shot function is available for all coffee-based drinks apart from small 😐 Espresso, 壁 2 x Espresso, 问 2 x Coffee and drinks prepared using pre-ground coffee.



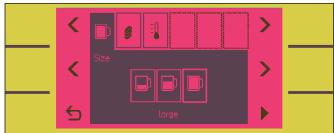


An example

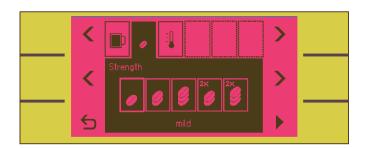
The machine must be ready to go and the function selector must be set to \mathbb{P} .

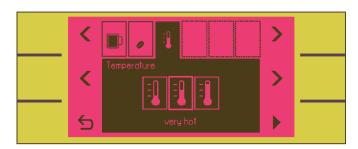
Imagine you want to prepare a very hot large cup of mild coffee from beans:

- 1 Place a cup under the coffee dispenser.
- 2 Select □ Coffee using the drink selector.
- 3 Press the → key.



4 Use the **〈** and **〉** keys in the second row to set the size to □ large.





- 7 Press the key.

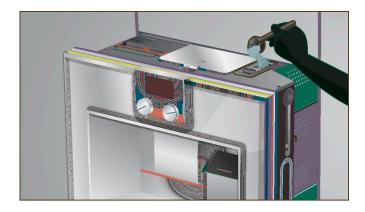


The coffee is brewed and runs into the cup.

The ▶ key changes into the ■ key as the coffee is being prepared. Preparation can be interrupted at any time by pressing the ■ key.

You can prepare other types of coffee in other strengths and sizes by adjusting the steps above accordingly.

The machine stores your chosen settings in each case, but you can change these settings immediately whenever necessary.





Preparation using ground coffee

This fully automatic espresso machine can also prepare coffee based drinks from ground coffee. A ground coffee spoon for measuring the required quantity is included.

- Set the function selector to D.
- 2 Retract the machine out (see "Access system") and take out the ground coffee spoon.
- 3 Open the ground coffee drawer.
- 4 Load no more than two level spoonfuls of ground coffee.

Important:

Do not place beans or instant coffee in the ground coffee drawer.

- 5 Close the ground coffee drawer.
- 6 Slide the machine all the way back into the housing.
- 7 Select the required drink using the drink selector (only drinks marked with the — symbol can be prepared using ground coffee) and then adjust the size and temperature if required.
- 8 Place a cup under the coffee dispenser.
- 9 Press the key in the third row.

The coffee is brewed and runs into the cup.

To prepare another cup, reload with ground coffee and repeat the process.

If coffee is not dispensed within 90 seconds, the brewing chamber empties itself automatically to prevent an overflow. The machine rinses itself.

Note

It is also possible to prepare a milk-mix drink using ground coffee.

The Double Shot function is unavailable when using ground coffee. Similarly it is not possible to prepare two cups at once when using ground coffee.

Preparing coffee based drinks with milk

▲ Caution, risk of burns!

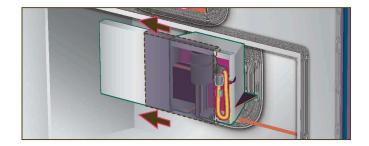
The milk frother becomes hot during operation. Allow it to cool after use before touching.

Note:

Use cold milk with a fat content of at least 1.5% to produce optimal milk froth.

You can either load the machine's own milk container or use milk directly from the carton, bottle or other vessel. Please select the appropriate milk hose.

- 1 Set the function selector to D.
- 2 Slide the sliding door of the coffee dispenser/milk frother to the left.



Milk from the milk container:

- Feed the short milk hose out through the opening on the right and close the sliding door again.
- Place the filled milk container on the right next to the coffee dispenser and connect the milk hose at the top of the milk container.

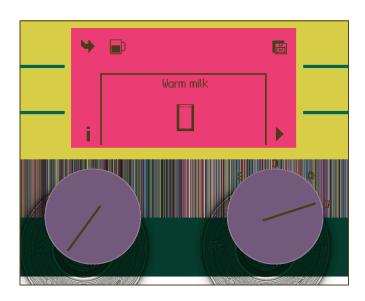


Milk from the milk carton/bottle:

- Slide the machine out (see "Access system"), take out the long milk hose, which is stored in a compartment on the right-hand side, and then push the machine back into the housing.
- Connect the long milk hose end fitting to the milk frother (having previously removed the short hose).
- Feed the hose out through the opening on the right and close the sliding door again.
- Place the milk carton/bottle on the right next to the coffee dispenser. Feed the milk hose into the milk carton/bottle so that the notched end is submerged in the milk.







- 3 Place a cup or glass under the coffee dispenser.
- 4 Rotate the drink selector or the function selector to select latte macchiato, cappuccino, white coffee or your customised coffee and milk mix. The display shows the drink selected and your size, strength and temperature settings for this drink.
- 5 Adjust the size, strength and temperature settings if required.
- 6 Press the ▶ key in the third row.

The milk is drawn in, prepared and dispensed into the cup or glass first. The coffee is then immediately brewed and added to the cup or glass.

Preparation can also be stopped temporarily using the key in the third row.

Note:

Dried-on milk residues are difficult to remove, so always clean the milk system after every use (see "Cleaning the milk system").

Preparing milk froth and warm milk

▲ Caution, risk of burns!

The milk frother becomes hot during operation. Allow it to cool after use before touching.

Note

Use cold milk with a fat content of at least 1.5% to produce optimal milk froth.

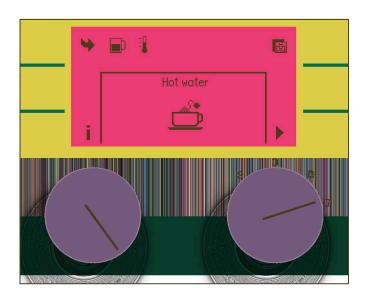
- Set the function selector to ♥.
- 2 Connect the milk hose as described in "Preparing coffee-based drinks with milk".
- 3 Place a cup or glass under the coffee dispenser.
- 4 Rotate the drink selector to select ☐ Milk froth or ☐ Warm milk.
- 5 Press the > key and set the required size.
- 6 Press the key in the third row.

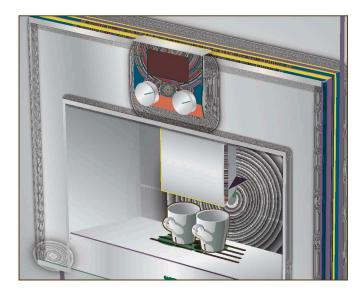
The milk is drawn in and dispensed into the cup or glass.

Preparation can also be stopped temporarily using the key in the third row.

Note:

Dried-on milk residues are difficult to remove, so always clean the milk system after every use (see "Cleaning the milk system").





Obtaining hot water

The machine can also dispense hot water, for example for making tea.

▲ Caution, risk of burns!

The milk frother from which the hot water is dispensed becomes hot during operation. Allow it to cool after use before touching.

- 1 Set the function selector to D.
- 2 Place a cup or glass under the coffee dispenser.
- 3 Rotate the drink selector to select 📛 Hot water.
- 4 Press the → key and set the required size and temperature.
- 5 Press the key in the third row.

Hot water is dispensed into the cup or glass.

Preparation can also be stopped temporarily using the key in the third row.

Two cups at once

- 1 Set the function selector to D.
- 2 Place a cup under each of the two (left and right) coffee dispensers.

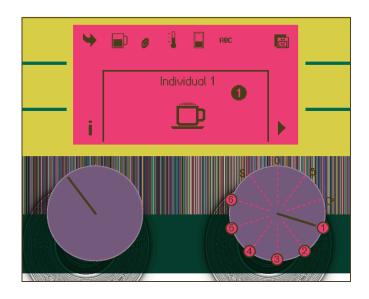
- 5 Press the key in the third row.

The drink selected is brewed and then dispensed into the cups.

Note

The machine runs two brewing operations in succession: wait until the whole process is complete.

Preparation can also be stopped temporarily using the wey in the third row.



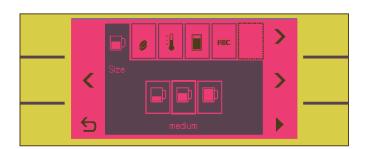
Customisation function

You can define and store instructions for up to six different customised drinks.

- 1 First set the function selector to one of the six stored drink positions.
- Select the relevant drink using the drink selector and then configure your preferred settings for the drink type selected.
- 3 Press the → key to access and activate the selection menu.
- 4 Use the **\(\)** and **\(\)** keys in the first row to select your settings.
- 5 Make your fine adjustments using the \(\) and \(\) keys in the second row.

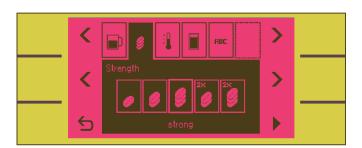
Some or all of the following options will be available depending on the drink you have selected.





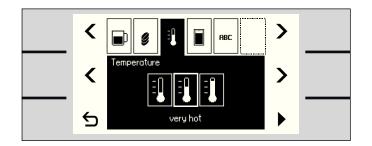
Size:

- small
- medium
- large



Strength:

- mild
- medium
- strong
- very strong (Double Shot)
- extra strong (Double Shot)



Temperature:

- ♣ hot
- uery hot
- extra hot



Coffee/Milk:

Ratio of coffee to milk.





Naming:

Use the and keys to select each letter of the name for your personalized drink and confirm using the key. Use to delete letters and to insert a space. Names may be up to 30 characters long. Exit the menu using the key.



Press the key to store the current settings and then press the key to start preparation of your drink.

The order of preparation depends on the drink selected, but typically the coffee is ground first, the milk is then prepared and finally the drink is brewed.

Preparation can also be stopped temporarily using the key in the third row.

Menu and settings

Your fully automatic espresso machine has an intuitive menu system to make it as easy as possible for you to take full advantage of its many functions. Once you have familiarized yourself with the system, which should not take long, you will be able to select just the settings you want – from the wide range of options available – in just a few straightforward steps. The display indicates the programme you have selected and lets you know when the time has come to refill the water tank or coffee container, for example, or to run a service programme.

The display messages and available basic settings are described below.

Display messages

The display is used both to indicate what the machine is doing at any given moment and to present messages that tell you about the machine's status and any necessary actions on your part.

The function selector must be turned to $\ \ \ \ \ \ \ \ \ \$ or one of the customised drink settings.

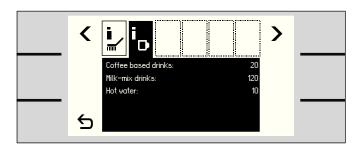
Accessing information

Press the key.
You have a choice of or or





i indicates how many more drinks the machine can dispense before it becomes necessary to start the descaling or cleaning programme or to replace the water filter.



indicates how many coffee based drinks, milk-mix drinks or servings of hot water have been dispensed.

Note:

If you keep an eye on this information, you can run imminent service programmes at your convenience rather than waiting until they are absolutely necessary.







Displaying messages

Messages are indicated by one or more warning triangles appearing in the bottom left corner of the display and can be accessed by pressing the Δ or Δ key.

Each message disappears as soon as you have carried out the corresponding action.

Note:

If the Please use quick rinse programme for milk system or clean by hand message is shown, the warning triangle disappears automatically once the corresponding programme has been run.

If you prefer to clean the milk system by hand, press the \triangle or \triangle key and then confirm with the \checkmark key to clear the warning triangle.

There are two types of message:

1. Advisory messages

These messages can be cleared by pressing the ✓ key or disappear automatically after 5 seconds.

- Please use quick rinse programme for milk system or clean by hand
- Please descale
- Please clean
- Please descale and clean
- Please change water filter
- Please refill water
- Please refill coffee beans
- Please insert milk frother

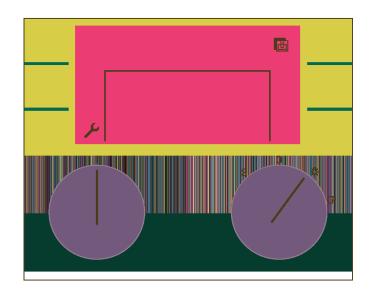


2. Warning messages

These messages continue to appear in the display until the corresponding action has been completed.

- CHECK WATER TANK
- INSERT WATER TANK
- REFILL WATER
- REFILL COFFEE BEANS
- EMPTY TRAYS
- INSERT TRAYS
- FILL GROUND COFFEE AND CLOSE DRAWER
- CLEAN BREWING UNIT
- INSERT BREWING UNIT, CLOSE DOOR
- CALL AFTER-SALES SERVICE
- TEMPERATURE TOO LOW*
- POWER FLUCTUATIONS*

^{*} see "Simple troubleshooting"



Basic settings

The machine has a variety of basic settings.

You can adjust these settings to suit your own preferences as follows.

- Start by turning the function selector to the ☼ symbol.
- Press the ** key to open the "basic settings" menu.
- Page through the menu using the
 and
 keys in the top row.
- Use the middle row keys (─ +, und und) to
 adjust the setting selected. You can change a number
 of settings in succession without leaving the menu.
- Press the

 key to save your new settings and exit

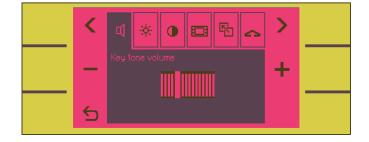
 the menu.

Note:

The menu bar can only show six functions at a time. Use the \triangleleft and \triangleright keys until the required function appears in the display. You can page backwards and forwards as required using the \triangleleft and \triangleright keys.

Key tone volume

Use the — and + keys to adjust the volume of the key tone.



Display brightness

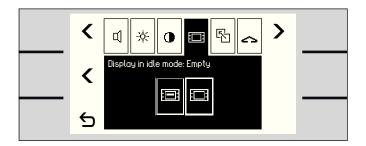
Use the **→** and **→** keys to adjust the brightness of the display.



Display contrast

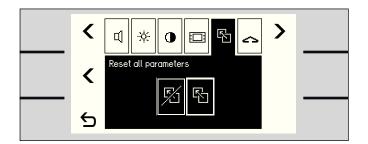
Use the — and + keys to adjust the contrast of the display. The contrast depends on the viewing angle.





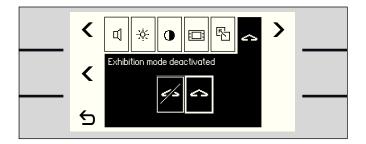
Display in idle mode

Use the \triangleleft and \triangleleft keys to choose whether the word GAGGENAU is to be displayed in idle mode.



Factory settings

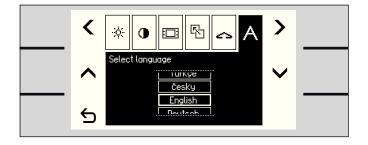
You can restore the factory settings to replace your own settings if you wish (reset). A reset must always be confirmed immediately using the \bigcirc key.



Exhibition mode

Exhibition mode is provided purely for demonstration purposes; no actual drinks are prepared in this mode. The 🗲 symbol appears in the display when the machine is in exhibition mode.

To exit exhibition mode, disconnect the machine, switch it on again and then deactivate exhibition mode within 3 minutes.



Select language

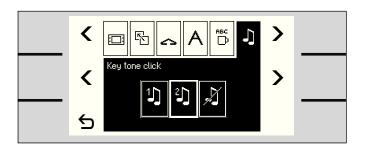
The different languages in which text can be presented are listed in the display. The default setting is "Deutsch" (German).

Use the \wedge and \vee keys to select a different language if required.



Display text

You can choose whether or not drink information and the name of personalized drinks are displayed during preparation here.



Key tone

There are three options here: beep, click or off.



Child lock

The symbol for the child lock can be shown in the display when the machine is switched on or off. Select the Child lock available or Child lock not available symbol.



Switch off after

Set the period of time for which the machine waits after dispensing a drink before automatically switching off. The minimum period is 5 minutes, the maximum 12 hours.

When the set period has elapsed, the power supply is disconnected and the power switch automatically moves to off

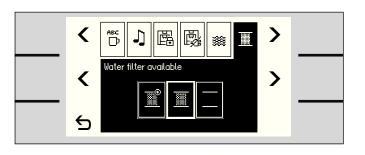


Water hardness

This machine enables you to specify the hardness of your water. It is important to set the water hardness correctly so that the machine can accurately report when it is time to descale. The factory setting for water hardness is 4.

You can establish your local water hardness either using the test strip provided or by asking your water provider. Dip the test strip in the water briefly, shake it gently, wait one minute and read off the result. Then use the — and + keys to set the machine water hardness figure accordingly.

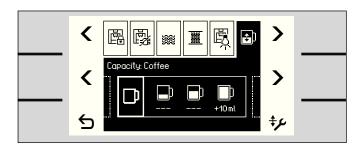
Water hardness levels and settings:			
Level	Water hardness		
	German (°dH)	French (°fH)	
1	1-7	1-13	
2	8-14	14-25	
3	15-21	26-38	
4	22-30	39-54	



Water filter

Choose the applicable setting from the following: New water filter / Water filter available / Water filter not available. Only select New water filter if a new filter has been fitted (see also "Water filter").







Lighting

The cup lighting feature consists of three lamps and can be switched on or off in a variety of combinations.

Each lamp is indicated by a separate symbol:

= this lamp is lit

☐ = this lamp is not lit

= this lamp is lit only when a drink is being prepared

The lamps light briefly during the configuration process to demonstrate the settings currently selected.

Set capacity

Select the drink using the middle row keys and then press the $\frak{\ddagger} \slashed{\mathcal{F}}$ key to enter the next level of the configuration process.

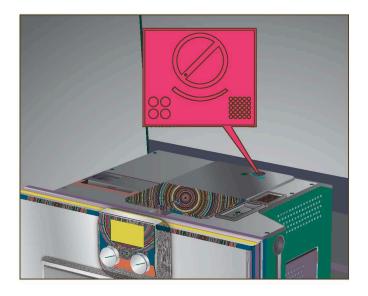
Use the top row keys to select the capacity you wish to change and then set the new capacity using the middle row keys. Press the \bigcirc key to return to the settings menu.

Important:

The selected capacity in millilitres (ml) is a guideline figure only. The actual volume dispensed can vary significantly as a function of crema formation, the grind fineness setting and the type of milk used.







Child lock

Your fully automatic espresso machine has a child lock to prevent unintended use.

If you wish to make use of the child lock feature, you must first set it to "available" in the settings menu (see "Basic settings").

Activating the child lock

- 1 Turn the function selector to 0.
- 2 The symbol appears next to the middle key on the left.
- 3 Press the 🖺 key for at least 6 seconds.

The child lock is active and the control panel is locked. The symbol appears top centre in the display when the machine is in idle mode.

Deactivating the child lock

- 1 Set the function selector to 0.
- 2 Press any key.
- 3 The symbol appears next to the middle key on the left.
- 4 Press the key for at least 6 seconds.

The child lock is deactivated and the machine can be used again.

Setting the grind fineness

Use the grind dial to set your preferred fineness for the ground coffee.

Important:

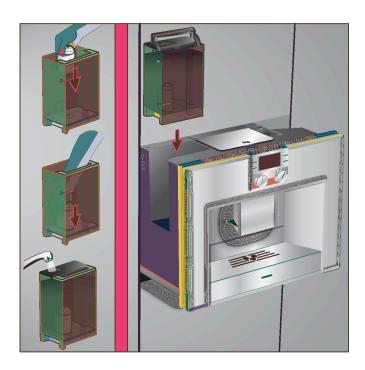
Only adjust the grind fineness when the grinder is running, otherwise you may damage the mechanism.

Position the grind dial as required between **m** for finely ground coffee and **m** for more coarsely ground coffee.

Note:

The effects of the new grind setting will only become apparent from the second cup of coffee prepared after the adjustment.

Choose a finer grind for dark roasted beans and a coarser grind for paler beans.



Water filter

When a new water filter is installed in the water tank it must be rinsed before use.

- 1 Install the water filter in the water tank and then fill the tank with water up to the "max" indicator.
- 2 Place a 0.5 litre container under the coffee dispenser.
- 3 Enter the "basic settings" menu, go to "water filter" and select New water filter.
- 4 Press the ▶ key.

The filter is rinsed and the water used runs through into the container. Empty the container. The machine is now ready to use.

Rinsing the filter simultaneously resets the counter for the "change water" filter advisory message. The filter will need to be replaced again when the Please change water filter message appears or after a maximum of two months. Water filters have a limited life and must be replaced for reasons of hygiene and to prevent scale damaging the machine. New filters can be obtained from after-sales service (see "Accessories").

Each new filter installed must be rinsed as described at the beginning of this section before preparing drinks. If no new filter is installed, change the water filter setting to Water filter not available.

Detailed information about the water filter can be found in the manual supplied with the filter.

Note:

If you leave your machine for a prolonged period without using it (for example when on vacation), it is best to rinse the existing filter before preparing drinks. You can do this by simply ordering a cup of hot water.

Daily maintenance and cleaning

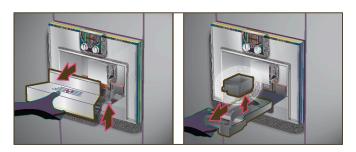
△ Caution, risk of electric shock!

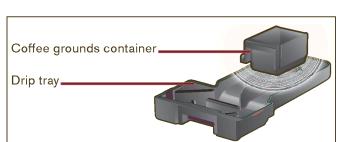
Switch off the machine at the power switch before cleaning.

Do not use steam cleaners.

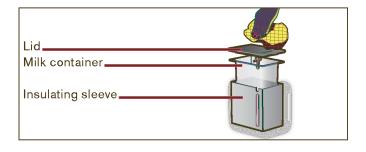
Daily maintenance

- 1 Wipe the housing with a damp soft cloth. Do not use abrasive cloths or cleaning agents.
- 2 Avoid using cleaning agents that contain alcohol on highly polished surfaces.
- 3 Always remove any traces of scale, coffee, milk and descaler immediately, as the surfaces affected may otherwise begin to corrode.
- 4 Rinse the water tank using water only.
- 5 Remove the shelf and pull out the drip tray.





- 6 Empty water and coffee from the coffee grounds container. Clean the drip tray and coffee grounds container or put them in the dishwasher. Do not put the shelf in the dishwasher.
- Wipe the interior of the machine where the trays rest.



- 8 The lid and insulating sleeve of the milk container must only be wiped gently with a damp cloth. Do not put them in the dishwasher.
- 9 Replace all of the components.

Important:

The drip tray and coffee grounds container should be emptied and cleaned every day in order to prevent mould. The machine runs a rinse programme automatically when switched on cold and when entering idle mode after dispensing coffee. No additional cleaning of the internal pipework is required.

If you intend to leave your machine for a prolonged period without using it (for example when on vacation), clean the entire machine thoroughly including the milk system and brewing unit.

▲ Caution, risk of burns!

The milk frother becomes hot during operation. Allow it to cool after use before touching.

Always clean the milk system after every use.

Note:

All components can also be cleaned in the dishwasher.

Milk system quick rinse programme:

Cleaning the milk system

The milk system can be rinsed automatically. The milk frother must additionally be disassembled and cleaned as described in the next step.

- 1 Set the function selector to S.
- Select # Quick rinse programme for milk system from the menu.
- 3 Slide the sliding door to the left.
- Feed the short milk hose out through the opening at the bottom.
- If using the long milk hose, feed it out through the opening on the right.
- Close the sliding door.
- Place a cup under the milk frother and place the end 5 of the milk hose in the cup.
- Press the key.

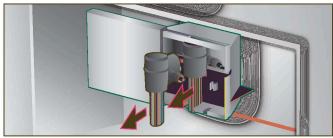
The machine now automatically dispenses water into the cup and draws it in again through the milk hose to rinse the system.

It takes about a minute to complete the programme.

Empty the cup and clean the milk hose.

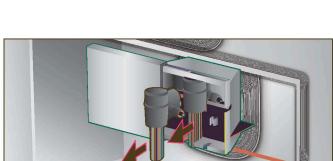
Milk system cleaning:

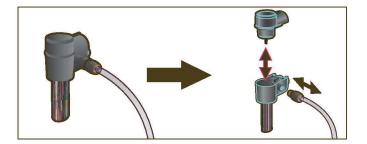
- Disassemble the milk frother for cleaning. First, open the sliding door and pull the milk frother straight out of the machine horizontally.
- Wipe the milk frother mounting with a damp cloth.



- Disassemble the milk frother. 3
- Either wash the parts by hand or put them in the 4 dishwasher.
- Reassemble the parts and reinsert the milk frother 5 into the machine.







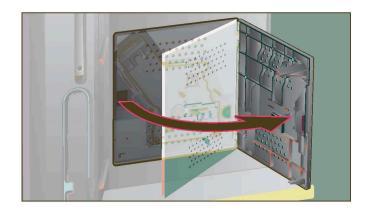
Cleaning the brewing unit

You should remove and clean the brewing unit regularly as well as running the automatic cleaning programme.

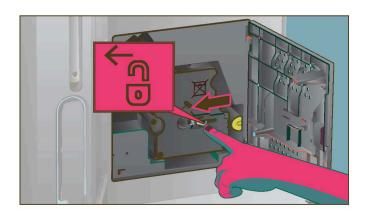
Important:

Do not use dishwashing liquid or other cleaning agents to clean the brewing unit and do not put the brewing unit in the dishwasher.

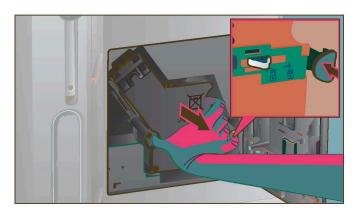
- 1 Slide the machine all the way out (see "Access system").
- 2 Put the machine into idle mode.
- 3 Switch the machine off completely using the power switch O/I so that all lights are extinguished.
- 4 Swing the door to the brewing unit open using the handle provided.

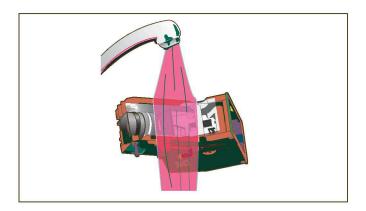


5 Slide the red catch on the brewing unit all the way towards the front of the machine.

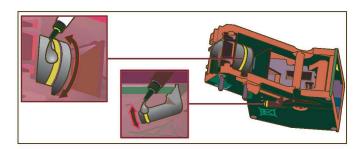


6 Press the red pushbutton, grip the brewing unit using the fingerholds provided and carefully withdraw it from the machine.



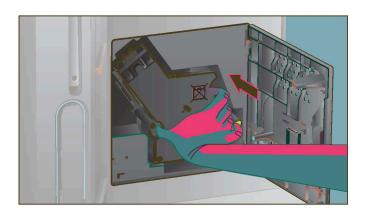


- 7 Clean the brewing unit thoroughly under running water.
- 8 Clean the interior of the machine thoroughly taking care to remove any coffee residues.
- **9** Allow the brewing unit and the interior of the machine to dry.

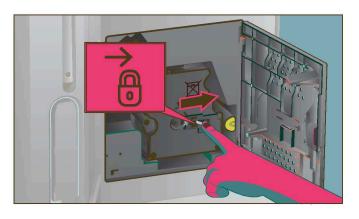


Note:

Ideally you should always grease the seals on the brewing unit after the thorough cleaning process. This is done by applying a thin layer of the special grease provided for this purpose (see "Accessories") all over each seal.



10 Reinsert the brewing unit making sure that it engages fully.



11 Slide the red catch all the way towards the back of the machine and close the door.



Service programmes

Every so often – the exact frequency depends on usage and water hardness – one of the following messages will appear in the display in place of the coffee selection:

- Please change water filter
- Please clean
- Please descale
- Please descale and clean

The **A** warning symbol appears in the bottom left hand corner at the same time.

It is important that you heed the message and replace the water filter, clean the machine using the relevant programme or run the descaling programme (described on the following pages) as indicated without delay, as the machine may suffer damage if you do not.

You can also start the service programmes at any time without having to wait for a reminder to appear in the display. Set the function selector to S and then select and run the required programme.

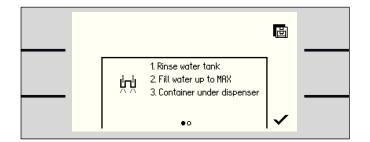
Please note:

- Do not drink any of the liquids used in cleaning.
- Never use vinegar or citric acid or agents based on vinegar or citric acid to descale your machine.
- Use only the tablets provided, which have been developed especially for this fully automatic espresso machine, for descaling and cleaning. You can purchase more tablets from after-sales service (see "Accessories").
- Never place descaling tablets or other descaling agents in the drawer for ground coffee/cleaning tablets.
- If a filter is installed in the water tank, it must be removed before the service programme starts and must not be replaced until the programme has ended.
- Never interrupt the service programme.

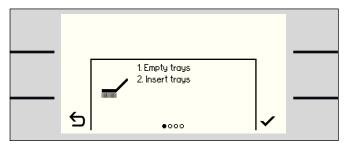
If a service programme is interrupted for reasons beyond your control, such as a power outage, proceed as follows:

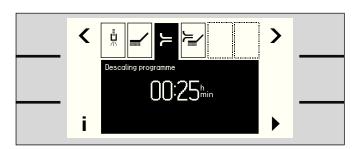
- 1 Rinse the water tank.
- 2 Fill the tank with fresh water up to the "max" indicator.
- 3 Place a container under the coffee dispenser.
- 4 Press the ✓ key.

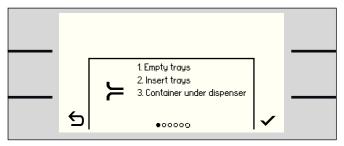
The cleaning programme runs for about 2 minutes.











Cleaning

Duration: approximately 7 minutes

- 1 Set the function selector to S.
- 2 Select the ___ symbol from the menu.
- 3 Press the ▶ key.

The cleaning programme begins and the display guides you through the programme.

- 4 Empty and replace the drip tray and coffee grounds container.
- 5 Press the ✓ key.The cleaning programme runs for about 1 minute.
- 6 Place a cleaning tablet in the ground coffee drawer and close the drawer.
- 7 Press the ✓ key. The cleaning programme runs for about 6 minutes.
- 8 Empty and replace the trays.
- 9 Press the ✓ key.

The cleaning programme is complete.

The machine is now ready to use.

Descaling

Duration: approximately 25 minutes

- 1 Set the function selector to S.
- 2 Select the ≽ symbol from the menu.
- 3 Press the ▶ key.

The descaling programme begins and the display guides you through the programme.

- 4 Empty and replace the drip tray and coffee grounds container.
- 5 Place a 0.5 litre container under the milk frother.
- 6 Press the ✓ key.

Note:

The following message appears if the milk frother is not installed: Please insert milk frother Insert the milk frother and press the \checkmark key.

The following message appears if the water filter is activated: Remove water filter
Remove the water filter and press the ✓ key.

7 Fill the empty water tank with lukewarm water up to the "calc" (0.5 l) indicator and then dissolve two descaling tablets in this water.

Press the ✓ key.
The descaling programme runs for about 24 minutes.

Note:

The following message appears if there is not enough descaling solution in the water tank:

Pour 0.5 l water and descaler into water tank

Fill the empty water tank with lukewarm water up to the "calc" (0.5 I) indicator and then dissolve two descaling tablets in this water.

Press the ✓ key. The descaling programme continues.

- **9** When requested to do so by the message in the display, rinse the water tank and then fill it with fresh water up to the "max" indicator.
- 10 Press the ✓ key. The descaling programme runs for about 1 minute and then rinses.
- 11 Empty and replace the trays.
- 12 Press the ✓ key.

The descaling programme is complete. If you are using a filter, reinsert it now. The machine is ready to use.

Descaling and cleaning

Duration: approximately 32 minutes

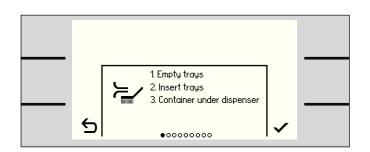
The descaling and cleaning programme combines the functions of the separate descaling and cleaning programmes. If the two programmes are due at about the same time, your fully automatic espresso machine will automatically suggest running this combined service programme.

- 1 Set the function selector to S.
- 2 Select from the menu.
- 3 Press the ▶ key.

The descaling and cleaning programme begins and the display guides you through the programme.

- 4 Empty and replace the drip tray and coffee grounds container.
- 5 Place a 0.5 litre container under the milk frother.
- 6 Press the ✓ key. The descaling and cleaning programme runs for about 1 minute.
- 7 Place a cleaning tablet in the ground coffee drawer and close the drawer.





Storage, disposal and guarantee

Note:

The following message appears if the water filter is activated: Remove water filter

Remove the water filter and press the ✓ key.

- 8 Fill the empty water tank with lukewarm water up to the "calc" (0.5 I) indicator and then dissolve two descaling tablets in this water.
- 9 Press the ✓ key. The descaling and cleaning programme runs for about 24 minutes.

Note:

The following message appears if there is not enough descaling solution in the water tank:

Fill water tank with water and descaler

Fill the empty water tank with lukewarm water up to the "calc" (0.5 l) indicator and then dissolve two descaling tablets in this water.

Press the ✓ key. The descaling programme continues.

- When requested to do so by the message in the display, rinse the water tank and then fill it with fresh water up to the "max" indicator.
- 11 Press the ✓ key. The descaling and cleaning programme runs for about 7 minutes.
- 12 Empty and replace the trays.
- 13 Press the ✓ key.

The descaling and cleaning programme is complete. If you are using a filter, reinsert it now.

The machine is ready to use.

Storage

The machine must be drained completely prior to transport and storage in order to prevent possible frost damage.

Drain the machine as follows. The machine must be ready to use and the water tank must be full.

- Slide the machine out of the housing.
- 2 Place a cup under the coffee dispenser.
- 3 Set the drink selector to All Milk froth.
- 4 Press ▶ to start dispensing milk froth.
- 5 Allow the machine to steam for about 5 seconds.
- 6 Remove the water tank while the machine is steaming.
- 7 The **A** warning symbol appears.
- 8 Switch off the machine at the power switch.
- 9 Empty and replace the water tank, drip tray and coffee grounds container.

Disposal

This appliance is labelled in accordance with the European Directive 2002/96/EG relating to waste electrical and electronic equipment – WEEE. The directive provides the framework for the EU-wide takeback and disposal of end-of-life appliances.

Please ask your specialist retailer about current disposal facilities.

Guarantee

The guarantee conditions for this appliance are as defined by our representative in the country in which it is sold. Details regarding these conditions can be obtained from the dealer from whom the appliance was purchased.

The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.

Right of modification reserved.

Simple troubleshooting

Problem	Cause	Solution
Display shows REFILL COFFEE BEANS Although the bean container is full, the appliance does not grind the coffee beans.	Beans are not falling into the grinding unit (beans too oily).	Change the type of coffee if necessary. Wipe out the empty bean container with a dry cloth.
No tea water dispensed.	The milk frother or its holder is blocked.	Clean the milk frother or its holder.
Milk froth insufficient or too runny. The milk frother does not draw the milk in.	The milk frother or its holder is blocked.	Clean the milk frother or its holder.
	The air valve in the holder for the milk frother is clogged up.	Carefully clean the air valve with a moistened cotton bud for example, see under "Cleaning the milk system" in the quick reference guide.
	Build-up of limescale in the appliance.	Descale the appliance.
	Milk unsuitable for frothing.	Use low-fat milk (1.5 % fat).
	The milk frother is not correctly assembled.	Wet the milk frother parts and press together firmly.
Coffee dispensing slows to a trickle or stops completely.	Coffee is ground too finely. Preground coffee is too fine.	Adjust the grind fineness to a coarser setting. Use coarser pre-ground coffee.
	Build-up of limescale in the appliance.	Descale the appliance.
Coffee has no "crema" (creamy foam).	Unsuitable type of coffee.	Use a type of coffee with a higher proportion of robusta beans.
	The beans are no longer fresh.	Use fresh beans.
	The grinding setting is not suitable for the beans.	Adjust the grinding setting to fine.
Coffee is too "acidic".	The grinding setting is too coarse or the pre-ground coffee is too coarse.	Adjust the grind fineness to a finer setting or use finer pre-ground coffee.
	Unsuitable type of coffee.	Use a darker roast.
Coffee is too "bitter".	The grinding setting is too fine or the pre-ground coffee is too fine.	Adjust the grind fineness to a coarser setting or use coarser pre-ground coffee.
	Unsuitable type of coffee.	Change the type of coffee.
Display shows CALL AFTER-SALES SERVICE	The appliance has a fault.	Please call after-sales service (see enclosed "Service Worldwide" brochure).
The water filter does not stay in position in the water tank.	The water filter is not mounted correctly.	Firmly press the water filter straight down into the tank connection.
The coffee grounds are not compact and are too wet.	The grinding setting is too fine or too coarse, or not enough ground coffee has been used.	Adjust the grind fineness to a coarser or finer setting, or use 2 level measuring spoons of ground coffee.

Problem	Cause	Solution
Display shows CLEAN BREWING UNIT	Brewing unit is soiled.	Clean brewing unit.
	Too much pre-ground coffee in the brewing unit.	Clean brewing unit. (Pour in no more than 2 level measuring spoons of ground coffee).
	The brewing unit's mechanism is stiff.	Remove the brewing unit and treat with a special grease intended for this purpose (Order No. 311368), see "Daily maintenance and cleaning".
Coffee or milk froth quality varies considerably.	Build-up of limescale in the appliance.	Descale the appliance with two descaling tablets as described in the instructions.
Water dripped onto the inner floor of the appliance when the drip tray was removed.	Drip tray removed too early.	Wait a few seconds after the last drink was dispensed before removing the drip tray.
Display shows TEMPERATURE TOO LOW	The operating temperature has not yet been reached.	Please wait for a short while.
Display shows POWER FLUCTUATIONS	Over- or undervoltage in the domestic installation.	Please wait for a short while, or have the domestic installation checked.

If you are unable to solve the problem, do not try to find the fault yourself or dismantle the appliance or repair it yourself. Please call after-sales service (see enclosed "Service Worldwide" brochure).

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