



Instructions for use
ESPRESSO MACHINE

Návod k obsluze
PÁKOVÉ ESPRESSO

Návod na obsluhu
PÁKOVÉ ESPRESSO

Használati útmutató
KAROS KÁVÉFŐZŐ

Instrukcja obsługi
EKSPRES DŹWIGNIOWY

ESPRESSO MACHINE



ES 300

ESPRESSO MACHINE

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Congratulations

on the purchase of your new Espresso Machine ES 300.



CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and that's why we put your safety first from the initial design concept to the production itself. Nevertheless, we ask you to be careful when using electrical equipment and to observe the following guidelines:

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- User cleaning and maintenance must not be performed by children unless they are older than 8 years of age and work under supervision.
- Keep the appliance and its supply out of the reach of children under 8 years of age.
- If the power cord is damaged, ask the authorised service for a replacement in order to prevent hazards. It is forbidden to use the appliance with the power cord damaged.
- This appliance is designed for household use. The appliance is also designed for personal non-commercial use in areas that include, but are not limited to the following:

- staff kitchens in stores, offices and other workplaces;
- agricultural farms;
- hotel or motel rooms and other living areas;
- bed and breakfast establishments.
- Do not immerse the power cord, plug or appliance in water or any other liquid.

WARNING: The filling hole must not be opened during use.

WARNING: Avoid spilling on the plug.

- Always clean the parts of the appliance that come into contact with foodstuffs with clean warm water and a little neutral dishwashing liquid, rinse them with clean water and wipe dry.

WARNING: Incorrect use may lead to injury.

- The outer surface of the appliance heats up during use and may be hot for some time after use. Be very careful.

- This appliance is designed to be freestanding and must not be placed in a cabinet when in use.
- Before connecting the appliance to a power socket, check that the nominal voltage on the appliance's rating label matches the electrical voltage in the socket.
- Connect the appliance only to a grounded socket. For safety reasons, we don't recommend using adaptor plugs or extension cords.
- Do not place the appliance on windowsills, sink drip tray or unstable surfaces. Always place the appliance on an stable, flat and dry surface.
- Do not place the appliance on electric or gas cooker or in the vicinity of naked flame.
- Never use the appliance in the near vicinity of a bath, shower or swimming pool.
- The appliance is designed for making coffee. Use the appliance only for the purpose for which it has been designed.
- Do not use the product outdoors.
- Use the appliances according to the instructions in this user's manual. Otherwise injury, damage to the appliance or dangerous situation might occur.
- During operation, a clear space of at least 15 cm must be left around and above the appliance to ensure sufficient air circulation.
- Only use the top surface of the appliance for warming cups, handles or strainers. Do not use it to store other items.
- Fill the water tank with clean, cold water. Do not pour hot water or other liquids into it or place any objects inside it.
- Before turning on the appliance, check that:
 - the drip tray together with the grate is installed in position;
 - the water tank is filled with a sufficient amount of water and is properly installed in position. The water level must not exceed the maximum mark.
- Never use the appliance when the water tank is empty. There is a risk of damage to the appliance.
- Take great care when operating the appliance to avoid scalding with hot water or steam.
- When using the appliance, check the water level in the water tank regularly. If the water level drops below the minimum mark, refill the tank according to the instructions in this manual. Before adding water, first turn the appliance off and disconnect it from the power socket.
- Take great care when handling a drip tray full of water. The water can be hot and there is a risk of scalding or burns.
- Do not move the appliance with a cup of coffee placed on the drip tray grate or with cups placed on the surface designed to heat them up.
- Ensure that the power cord does not come into contact with a hot surface.
- When disconnecting the appliance from the power socket, always pull the plug, not the power cord. Otherwise, damage to the power cord or the socket could occur.
- Make sure that the mains cord and plug does not come into contact with water or other fluid.


IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT

- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or counter top or allow it to touch a hot surface or to become tangled up. Do not put heavy objects on the power cord.
- For safety reasons, we recommend to connect the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power socket.
- To prevent electric shock, do not immerse the appliance, its base or the power cord in water or other liquids.
- We recommend that you check your appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or plug is defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.

Any maintenance other than routine cleaning must be entrusted to an authorised Catler service centre.

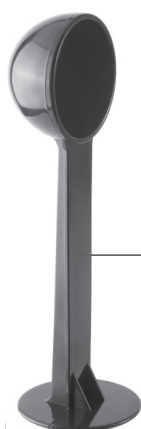
- We recommend to install a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend to install a residual current device (with a nominal residual operating current of no more than 30mA) in the electric circuit in which your appliance is to be connected. For further expert advice, please contact your electrician.

WARNING: HIGH PRESSURE

- To prevent serious injury, burns, damage to the appliance or property damage, never remove the water tank or handle from the appliance when it is in use.
- Before removing the water tank or handle from the appliance, always make sure the control is in the position  and the pressure gauge needle is at "0".

Instructions are also available at www.catler.eu.

KNOW YOUR ESPRESSO MACHINE ES 300

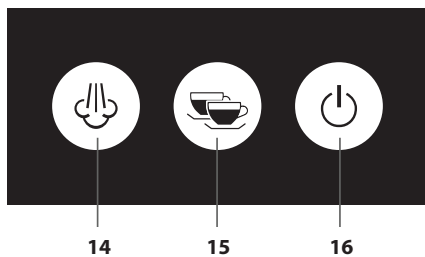





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1. Cup/strainer/handle heating surface
2. Pressure indicator
3. Brew head
4. Handle
5. Drip tray
6. Lid of the water tank
7. Water tank
8. Coffee/steam dispenser control
9. Steam jet
10. Body of the Espresso Machine
11. Strainer for 1 cup
12. Strainer for 2 cups
13. Coffee measuring scoop / tamper
14.  button – used to dispense steam
15.  button – used to prepare coffee
16.  button – used to switch the appliance on/off

USING YOUR ESPRESSO MACHINE ES 300

BEFORE FIRST USE

Before first use, remove all packaging and advertising labels/stickers from the appliance.

Lift the lid and remove the water tank. Wash it with clean water and a small amount of neutral dishwashing liquid. Then rinse it properly with clean water, dry it and put it back in place.

Remove the drip tray and the grate. Wash the grate, drip tray, handle, strainers and measuring scoop in warm water with a small amount of neutral dishwashing liquid. Then rinse it properly with clean water, dry it and put it back in place.

Wipe the outer surface of the Espresso Machine with a slightly damp cloth and wipe it dry.

INSTALLATION LOCATION

Place the Espresso Machine on a flat, dry and clean surface. Make sure there is a clear space around it, at least 35 cm above the top and 15 cm on the sides.

Place the Espresso Machine at sufficient distance from the power socket. Ensure free access to the power socket so that the plug can be unplugged if necessary.



WARNING!
THE ESPRESSO MACHINE IS DESIGNED TO BE FREESTANDING. DO NOT INSTALL IT IN A CABINET OR OTHER ENCLOSED SPACE WHILE YOU ARE USING IT.

PREPARATION OF THE ESPRESSO MACHINE

Filling the water tank

1. Lift the lid of the water tank and pull the tank out of the back of the Espresso Machine.
2. Fill the tank with clean, potable water up to the maximum mark and put it back in.
3. Make sure the tank is properly installed in place. The groove in the tank must fit into the holder in the rear wall.

The maximum tank capacity is 1.2 litres of water. Do not overfill it. When filling, always observe the minimum and maximum marks on the tank. Never fill the tank with warm, heated or sparkling water or other liquids such as milk. This could damage the appliance. Never fill the tank when it is installed in the Espresso Machine. The tank must be removed before refilling. Otherwise there is a risk of spilling water on the Espresso Machine or overfilling the tank, resulting in damage.

The water you fill the tank with should ideally be at room temperature (around 25°C). Water that is too cold can adversely affect the final taste of the coffee drink.

REMARK:

Do not leave the water in the tank for more than one day. Fresh, potable water should always be used to make quality fresh coffee. Otherwise, the taste of the resulting drink may be adversely affected.

REMARK:

Check the water level in the tank regularly. If the water level drops below the minimum mark, the water must be replenished according to the instructions above.

INSERTING THE STRAINER IN THE HANDLE

1. Insert the strainer in the handle to brew 1 or 2 cups of coffee.
2. Press firmly so that the strainer fits properly in the handle. Correct insertion is indicated by a click.

REMARK:

If you want to prepare stronger coffee in a larger cup, we recommend using the strainer for 2 cups.

COFFEE DISPENSING AND TAMPING

Put the freshly ground coffee into the strainer using a measuring scoop. Clean the edges of the strainer and the handle of any excess ground coffee. This will ensure a proper seal when the handle is placed in the brew head.

Turn the measuring scoop and use the flat end as a tamper to press the ground coffee in the strainer.

We recommend resting the handle on the edge of the counter.

Tamp the ground coffee with an even, steady and long pressure. You can repeat the tamping a few times. The last press should take up to 5 seconds.

It is important to tamp the ground coffee firmly enough (the pressure exerted should be 11 to 14 kg).

INSERTING THE HANDLE IN THE COFFEE MACHINE

Place the handle underneath the brew head so that the grip is aligned with the open lock symbol on the brew head.

Insert the handle in the brew head and turn it towards the closed lock symbol until you feel resistance.




USING THE ESPRESSO MACHINE

Before each use always check that:


- the tank is filled with fresh, potable water;
- the drip tray is empty;
- the coffee is properly tamped;
- the handle is correctly inserted in the brew head;
- the control is in the “☕” position.

SWITCHING THE ESPRESSO MACHINE ON/OFF



1. Insert the power plug into a properly grounded power socket.
2. The ☺ button will light up red.
3. Press the ☺ button and the Espresso Machine will turn on. The ☺ button will light up white and the ☕ button will flash red. This means that the Espresso Machine is being warmed up.

4. When the  button turns white, the Espresso Machine is heated to operating temperature and is ready to use.
5. If you are not going to use the Espresso Machine, press the  button. The Espresso Machine will switch off and the  button will light up red.
6. To turn the appliance completely off, unplug the power cord from the socket.


AUTO SHUT-OFF

For safety reasons, the Espresso Machine is equipped with an auto shut-off function. It switches off the appliance after 30 minutes of inactivity. Press the  button to switch on the Espresso Machine.

COFFEE

1. Wait until the Espresso Machine is ready to use.
2. Place a cup under the dispensing holes of the handle.
3. Press the  button to start the coffee making process.
4. First, the coffee is brewed by pouring a small amount of hot water into the strainer to swell the coffee. Then hot water will start to flow into the strainer and after about 5 seconds the resulting coffee will flow into the cup.
5. Once the desired amount of coffee has been poured into the cup, press the  button and the coffee dispensing stops.
6. Remove the cup from under the handle.
7. Wait a few seconds before removing the handle from the brew head. Turn the handle counterclockwise until it is aligned with the open lock symbol. Remove it from the brew head with a downward motion.
8. Dispose of the used coffee and clean the handle and strainer according to the instructions in the chapter “Care and cleaning”.







If you are using the Espresso Machine for the first time or after a longer period of time, we recommend pouring out the first two coffees, as the first brewing will flush the internal piping, which may contain deposits, and the coffee may not have the optimal taste.

You can skip this step by inserting an empty strainer into the handle, and once the Espresso Machine is ready to use, press the  button and let about 100ml of hot water flow through the handle. This will flush the internal pipes.





WARNING!
DURING THE BREWING PROCESS, THE GROUND COFFEE, THE STRAINER AND THE INTERIOR OF THE HANDLE ARE HEATED AND REMAIN HOT FOR SEVERAL MINUTES AFTER THE BREWING PROCESS IS COMPLETE. BE CAREFUL NOT TO GET BURNT BY THE HOT PARTS.

HOT WATER SPOUT



1. Wait until the Espresso Machine is ready to use.
2. Place the cup next to the Espresso Machine and point the steam jet into the cup.
3. Turn the control to the  position and the hot water spout will start.
4. The  button will go out and the  button will flash.
5. Once the desired amount of water has been poured into the cup, turn the control to the  position. The  button will light up and the  button will go off.

MILK TEXTURING


1. Wait until the Espresso Machine is ready to use.
2. Press the  button and it will flash. The water is heated to steam temperature.
3. When the  button turns white, the steam is ready to use.
4. Place a jug with cooled milk next to the Espresso Machine and dip the end of the steam jet into the milk.





REMARK:

We recommend using milk with a higher fat content to achieve a better quality and richer foam.

5. Turn the control to the  position and steam will be dispensed through the jet. The  button will light up.
6. Keep the steam jet just below the surface of the milk until it starts to swirl in the jug.
7. To create a rich froth, bring the jet up close to the surface of the milk to let in air bubbles. Keep the milk in the jug swirling. Once the foam is rich enough, dip the jet deeper into the milk to

warm it up. You will know the correct temperature of the milk by touching the bottom of the jug. Once the bottom starts to get too hot to keep your hand on it, the milk is warm enough.

8. Turn the control to  position to stop the steam.
9. Wait until the steam spout has stopped completely. Then carefully remove the jet from the milk. This will prevent possible splashing of milk.
10. Wipe the end of the steam jet with a soft, slightly dampened sponge. It is important to wipe and clean the steam jet after each use to prevent deposits and unwanted odours from dried milk residues. Follow the instructions in the chapter “Care and Cleaning”.

After steam is dispensed, the temperature of the water in the indoor system is too hot to make coffee, therefore the  button may light up red. Turn the control to the  position and allow the hot water to flow out of the system. When you turn the control to the , the  button will light up white.

Cappuccino

Cappuccino is a popular coffee drink that consists of three parts: espresso, warm, frothed milk and milk foam.

Prepare one shot of espresso in a cup of about 150 ml.

Heat and froth a sufficient amount of fresh milk. Create a sufficient amount of foam.

Pour the frothed milk into the cup containing the espresso. Add the milk foam into the cup using a spoon.

PRESSURE INDICATOR

The pressure indicator is an important measuring device in the preparation of flavour-balanced coffee. The indicator is divided into several zones according to the pressure level that the Espresso Machine reaches when brewing coffee.

BEST zone – in this zone, the Espresso Machine reaches a pressure of 9 to 12 bar, which is ideal for making delicious and flavour-balanced coffee. The aim is to make the indicator line reach this zone.

Maximum pressure zone – in this zone, the Espresso Machine reaches a pressure of 15 to 18 bar. This pressure is very high and the resulting coffee is bitter, very dark and you can feel the burn in the taste. The coffee only drips from the holes of the handle and the brewing takes a long time. This may be caused by the ground coffee being too fine or very heavily tamped or there could be a lot of coffee in the strainer. We recommend reducing the amount of ground coffee and adjusting the coarseness of the grind. When tamping, apply constant and long pressure to the entire surface of the ground coffee in the strainer.

Minimum pressure zone – in this zone, the Espresso Machine reaches a pressure of 0 to 8 bar. This pressure is very low and the resulting coffee is watery, without a distinctive colour and the taste is bland. The coffee flows very quickly. This can be caused by the ground coffee being too coarse or not properly tamped or there is not enough in the strainer. We recommend increasing the amount of ground coffee and adjusting the coarseness of the grind. When tamping, apply constant and long pressure to the entire surface of the ground coffee in the strainer.

REMARK:

The pressure indicator displays the pressure at any given time during coffee brewing. The pressure level is influenced by the operating conditions, coarseness/fineness of the ground coffee, etc.

COFFEE MAKING TIPS

Use ground coffee specially designed and ground for espresso machines.

If you are using a coffee grinder, adjust the setting to grind the coffee for an espresso machine.

To reduce the period of storage, buy ground coffee / coffee beans in smaller packages. Use freshly roasted coffee beans that have the date of roasting marked on the package and consume them within 3 weeks from the date of the roasting.

Store coffee beans / ground coffee in a cool, dark and dry place, preferably in an airtight container.

Do not store ground coffee / coffee beans in the freezer or fridge.

Grind the coffee beans just before brewing the coffee.

Brew coffee into preheated cups. You can use the surface at the top of the Espresso Machine to preheat the cup or pour hot water into it.

We recommend preheating both the handle and the strainer that you will be using. You can rinse it under warm water and then dry it properly with a clean cloth.

CARE AND CLEANING

Before cleaning the appliance, always disconnect the plug of the power cord from the mains socket and let it to cool down properly.



WARNING!
DO NOT WASH
THE APPLIANCE,
MAINS CORD AND
PLUG UNDER RUN-
NING WATER AND
DO NOT IMMERSE
IT IN WATER OR ANY
OTHER LIQUID.

CAUTION:

Do not use sharp objects, chemicals, thinners, petrol or other similar substances. Under no circumstances should the appliance be cleaned with a steam cleaner.

CLEAN AFTER EVERY USE

It is important to clean the Espresso Machine after each use to prevent unwanted odours, ground coffee residue, mould, bacteria etc. This will ensure proper operation of the appliance and prolong its life.

STRAINERS AND HANDLES

The strainer and handle should be cleaned properly after each use.

1. Turn the handle counterclockwise until it is aligned with the open lock symbol. Remove it from the brew head with a downward motion.
2. Dispose of the coffee grounds in the compost heap or in regular municipal waste. If the coffee grounds are difficult to remove from the strainer, use a table knife or spoon.
3. Remove the strainer from the handle. You can use a second strainer as an aid to remove the strainer from the handle. Insert its edge into the space between the strainer and the handle and push the inserted strainer out of the handle in a downward motion.



WARNING!
TAKE EXTRA
CARE AS THE COF-
FEE GROUNDS,
STRAINER AND
HANDLE ARE VERY
HOT AFTER USE.
THERE IS A RISK OF
BURNS.

4. Rinse the strainer and handle under warm running water and wipe them dry with a clean cloth. Place them on the heating surface so that they are preheated and ready for use.

5. If the holes in the strainer become blocked during use, use a needle or pin to remove the debris. If the holes in the strainer are heavily soiled, soak it in warm water for about 20 minutes.

STEAM JET

The steam jet should be cleaned after each use to prevent deposits and unwanted odours from dried milk residues.

After each use: Point the steam jet at the cup or bowl and start the steam for a few seconds. This will remove most of the milk residue in the jet.

Remove the steam jet cap and rinse it under clean, warm water. Wipe it dry. Wipe the steam jet with a slightly damp cloth. Put the steam jet cap back on.

Blocking the holes: If the opening in the steam jet becomes blocked with milk residue, use a needle or pin to remove it manually. Then start hot water spout through the steam jet for about 40 seconds.

DRIP TRAY AND GRATE

1. Carefully remove the drip tray from the body of the machine and remove the grate.
2. Empty all the contents of the drip tray over the sink.
3. Wash the tray and grid with clean water and then dry them properly.



WARNING!
BE CAREFUL NOT TO SCALD YOURSELF WHEN HANDLING THE TRAY. IT MAY CONTAIN HOT WATER.

4. Replace the grid and insert the assembled drip tray back into the body of the Espresso Machine.



WARNING!
NEVER USE THE MACHINE WITHOUT A PROPERLY INSTALLED DRIP TRAY AND GRATE.

WATER TANK

Lift the water tank lid and pull the tank out of the back of the Espresso Machine.

Pour out the remaining water from the tank, rinse it under clean water and wipe it dry with a clean cloth. Put it back in the Espresso Machine.

REMARK:

The water tank, grate and drip tray can be washed in the dishwasher in the top basket on the gentle washing programme.

EXTERIOR SURFACE

Use a clean, slightly dampened cloth to clean the exterior surface. Then wipe everything dry.

DECALCIFICATION


Mineral deposits that occur in the water may settle inside the Espresso Machine during use. These can negatively affect the operation of the Espresso Machine, energy consumption, coffee preparation and the final taste. It is therefore important to carry out the descaling process regularly to remove these deposits.

The frequency of descaling depends on the hardness of the water you use. The table below shows the recommended time after which the descaling process should be carried out.

Water hardness	Recommended time for descaling
Soft water / filtered water	After 80 cycles
High water hardness	After 40 cycles







For descaling, use a 1:3 solution of white vinegar and water or special descaling agents designed for espresso machines. For these, follow the manufacturer's instructions in the package leaflet.

DESCALING THE WATER TANK

1. Make sure the control is in the  position, the Espresso Machine is switched off and the power cord plug is unplugged from the power socket.
2. Remove the tank, fill it with descaling solution and put it back into the Espresso Machine.
3. Leave it overnight and then pour the solution down the sink.
4. Rinse and wash the water tank properly in clean, warm water. Also wipe the entrance hole at the back of the Espresso Machine.

DESCALING THE ESPRESSO MACHINE

1. Descale the water tank according to the steps above.
2. Make sure the Espresso Machine is switched off and the power cord plug is disconnected from the power socket.
3. Fill the tank with descaling solution above the minimum mark.
4. Put the strainer into the handle and insert it into the brew head.

5. Place a bowl under the handle and then place another bowl with some cold water next to the Espresso Machine and direct the steam jet into it.
6. Plug the power cord into the power socket and turn the appliance by pressing the  button.
7. Wait until the Espresso Machine is heated to operating temperature.
8. Press the  button and let about 2/3 of the solution in the tank flow through the handle. Then press the  button again to stop the dispensing.
9. Now press the  button and wait for the Espresso Machine to heat up to the steam spout temperature.
10. Turn the control to the  position and let the steam escape for about 10 seconds.
11. Turn the control to the  position. Turn off the Espresso Machine and disconnect the power plug from the power socket.
12. Remove the water tank and pour off the remaining solution. Wash the water tank and fill it with clean water.
13. Repeat steps 4 to 11 above to remove any residual solution and sediment from the Espresso Machine.

Storage

Before storing, make sure that the appliance is clean, dry and completely cooled. Store it in a well-ventilated dry place out of reach of children and animals.













Put the handle aside. Do not install it in the brew head. The seal could be damaged due to long and constant pressure.

TROUBLESHOOTING

This chapter describes the most common problems you may encounter while using this appliance. If your problem is either not stated here or persists, stop using the appliance, unplug the power cord and contact your authorized service centre.

UNDER NO CONDITION SHOULD YOU REPAIR OR DISASSEMBLE THE APPLIANCE YOURSELVES. THE APPLIANCE CONTAINS NO USER SERVICEABLE PARTS.

The Problem	Cause	Solution
Coffee is not dispensing.	The water tank is empty.	Fill the tank with clean, potable water.
	The ground coffee in the strainer is too fine.	Too fine coffee can block the flow of water and as a result it will not be dispensing. We recommend choosing a coarser grinding grade.
	There is too much ground coffee in the strainer.	Reduce the amount of ground coffee in the strainer.
	The Espresso Machine is switched off or the plug is not plugged in the power socket.	Switch on the Espresso Machine or plug it in the power socket.
	The ground coffee in the strainer was too strongly tamped.	Empty the tamped coffee and use new ground coffee, which you tamp with uniform force (the pressure exerted should be 11 to 14 kg).
The coffee is leaking from the edges of the handle.	The handle is incorrectly inserted in the brew head.	Secure the handle in the brew head so that the grip is aligned with the closed lock symbol on the brew head.
	There was ground coffee residue on the edge of the handle which caused the leak.	Before inserting the handle into the brew head, wipe the edge of the handle and the strainer to remove any ground coffee residue.
	There is too much ground coffee in the strainer.	Reduce the amount of ground coffee in the strainer.

Espresso Machine does not dispense steam.	The water tank is empty.	Fill the tank with clean, potable water.
	The Espresso Machine is switched off or the plug is not plugged in the power socket.	Switch on the Espresso Machine or plug it in the power socket.
	The steam jet is blocked.	Clean the handle. For quick cleaning, start the steam for a few seconds immediately after the foaming is finished. If necessary, clean it more thoroughly according to the instructions in the “Care and Cleaning” chapter.
The milk is not frothy enough.	The steam does not have enough pressure because there is not enough water in the tank.	Fill the tank with clean, potable water.
	The milk wasn't cooled down enough.	Allow the milk to cool down sufficiently before frothing it.
The coffee flows too fast.	The ground coffee in the strainer is too coarse.	Water will just flow through coarsely ground coffee too quickly. We recommend choosing a finer grinding grade.
	There is little ground coffee in the strainer.	Add the ground coffee to the strainer.
 ,  ,  buttons flash red simultaneously.	The internal boiler temperature is too high or the temperature sensor has been damaged.	Turn off the Espresso Machine and disconnect the power plug from the power socket. Allow it to cool down for about 30 minutes and then turn it on again. If the problem persists, please contact a service centre.
The  button is white, the  ,  buttons flash red simultaneously.	The control is not in the  position.	Turn the control to the  position.
	The continuous hot water discharge exceeded 60 seconds.	Turn the control to the  position and wait a few minutes before dispensing water again.
	Continuous steam spout exceeded 60 seconds.	Turn the control to the  position and wait a few minutes before continuing to dispense steam.
	You have turned the control to the  position while brewing coffee.	Turn the control to the  position.

INSTRUCTIONS AND INFORMATION ON DISPOSING OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSING OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal and recycling, take these products to designated collection points. Or in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. Disposing of this product correctly helps save valuable natural resources and prevents damage to the environment by improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of the applicable EU directives.

The text, design and technical specifications may be changed without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Manufacturer's address: FAST ČR, a.s., U Sanitasu 1621, Říčany CZ-251 01

Because of continuous improvement of design and other properties, your product may slightly differ from the one shown on the pictures in this manual.

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vámi zakúpený výrobek mírně lišit od výrobku uvedeného na obrázcích v tomto návode.

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vámi kúpený výrobok mierne líšiť od výrobku uvedeného na obrázkoch v tomto návode.

A kivitel és más jellemzők állandó fejlesztése miatt a megvásárolt termék enyhén eltérhet az ezen útmutatóban található képeken mutatott terméktől.

Ze względu na ciągłe udoskonalanie designu i innych właściwości, zakupiony produkt może się nieznacznie różnić od produktu przedstawionego na rysunkach w niniejszej instrukcji.

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