



Instructions for use
ESPRESSO COFFEE MAKER

Návod k obsluze
PÁKOVÝ KÁVOVAR

Návod na obsluhu
PÁKOVÝ KÁVOVAR

Használati útmutató
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Instrukcja obsługi
EKSPRES KOLBOWY

ESPRESSO COFFEE MAKER



ES 910

ESPRESSO COFFEE MAKER

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GRINDING TIME

21

Catler



POWER



GRIND AMOUNT



GRIND SIZE



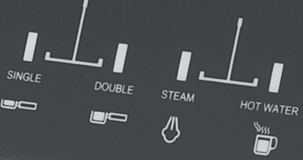
PROGRAM



FILTER SIZE



COFFEE CUP



TAP & GO GRINDER
Grinding outlet

THERMOBLOCK
M CAFE GROUP H
LOCK

Congratulations

on the purchase of your espresso coffee maker ES 910.

CONGRATULATIONS

CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and that is why we put your safety first from the initial design concept to the production itself. Nevertheless, please be careful and follow the instructions below when using this appliance.

- This appliance is not to be used by children. Keep this appliance and its power cord out of the reach of children.
- This appliance may be used by persons with physical, sensory 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.
- Cleaning and maintenance performed by the user must not be performed by children.
- 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.
- Always clean the parts of the appliance that come into contact with foodstuffs with clean warm water and a little neutral dishwashing detergent, rinse them with clean water and wipe dry.

WARNING: Incorrect use may lead to injury.

- Always disconnect the appliance from the power socket if you are leaving it unattended and before assembly, disassembly or cleaning.
- 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, motels and other residential areas;
 - bed and breakfast establishments.

WARNING: Avoid spilling on the plug.

- The outer surface of the appliance heats up during use and may be hot for some time after use. Be very careful.
- The appliance must not be placed in a cabinet when in use.

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

- Do not do immerse the power cord, plug or appliance in water or any other liquid.

- 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 do not recommend using adaptor plugs or extension cords.
- Do not place the appliance on windowsills, sink drip tray or on unstable surfaces. Always place the appliance on a 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.
- Use the appliance only for the purpose for which it has been designed.
- Use the appliance according to the instructions in this user's manual. Otherwise injury, damage to the appliance or dangerous situation might occur.
- Only use the appliance with the original supplied accessories.
- 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. Do not use it to store 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 switching on the appliance, check that:
 - the drip tray together with the grid 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.
- Take great care when operating the appliance to avoid scalding with hot water or steam.
- The hot water function may only be used continuously for a maximum of one emptying of the entire water tank.
- When using the appliance, check the water level in the water tank regularly. If the water level falls below the minimum mark, refill the water tank. Before adding water, first switch the appliance off and disconnect it from the power socket.
- Use the built-in coffee grinder only for grinding coffee beans. Do not use it for any other purposes.
- Ensure that no hair or other items enter the grinder area during the grinding process. • The coffee bean hopper lid should always be properly closed unless you are refilling coffee beans or adjusting the grinding coarseness.
- The appliance is equipped with a built-in thermal fuse that shuts it off when the pump is idling to prevent damage. If such a situation occurs, unplug the power cord and allow the appliance to cool down for at least 30 minutes. Then you can use it again.
- Do not move the appliance with a cup of coffee placed on the drip tray grid or with cups placed on the surface designed to warm 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 may occur.

- Do not submerge the appliance, power cord or plug in water or any other liquid.
- Make sure that the mains cord and plug does not come into contact with water or other fluid.

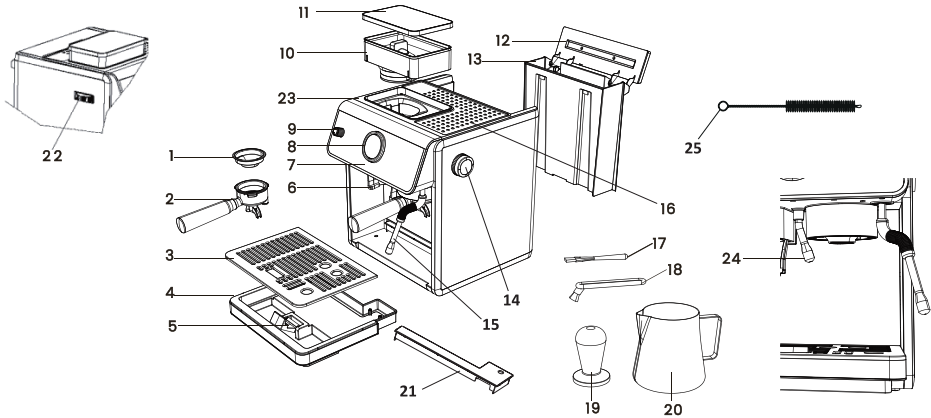
IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT

- 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 cables 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 installing a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend installing 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.

The manual is also available at **www.catler.eu**.

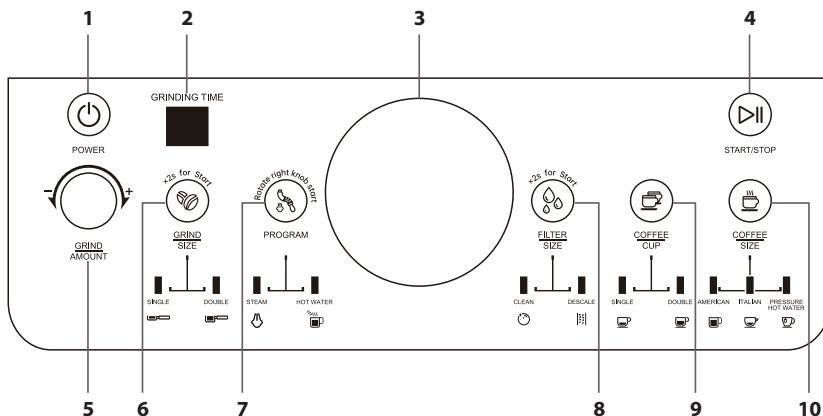
MEET YOUR COFFEE MACHINE ES 910








DESCRIPTION OF THE COFFEE MACHINE



1. Strainer for coffee preparation (for 1 and 2 cups)
2. Handle
3. Drip tray grid
4. Drip tray
5. Full drip tray indicator
6. Holder for inserting the handle
7. Control panel
8. Pressure indicator
9. The rotary control to set the grinding time
10. Coffee bean hopper
11. Hopper lid
12. Water tank link
13. Water tank
14. Steam / hot water dispensing control
15. Steam jet
16. Cup warming surface
17. Flat cleaning brush
18. Cleaning brush for brew head
19. Tamper for coffee tamping
20. Jug for milk frothing
21. Steam barrier
22. Grinding coarseness regulator control
23. Coffee machine body
24. Hot water dispensing jet
25. Brush for cleaning the ground coffee outlet

DESCRIPTION OF THE CONTROL PANEL



1. Button : coffee machine power on/off
2. Grinding time display
3. Pressure indicator
4. Button : start coffee brewing or hot water dispensing
5. The rotary control to set the grinding time
6. Button : selection of strainer for 1 or 2 cups
7. Button : selection of steam or hot water dispensing function
8. Button : selection and start of cleaning or descaling
9. Button : selection of strainer for 1 or 2 cups
10. Button : selection of coffee type: Italian espresso, americano or hot water dispensing

PREPARING THE COFFEE MACHINE ES 910 FOR USE

BEFORE FIRST USE

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

Remove the water tank and the drip tray with the grid from the coffee machine.

Wash the water tank, drip tray, grid, tamper, handle and strainers in warm water with a little dishwashing detergent. Rinse in clean water and wipe dry.

Put the water tank and drip tray back into the coffee machine.

Place the handle, strainers and tamper on the cup warming surface.

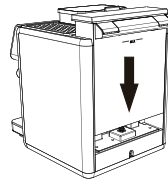
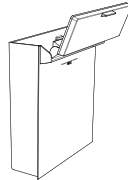
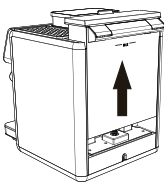
Wipe the outer surface of the coffee machine, including the hopper on the coffee machine, with a slightly damp cloth and wipe dry with a clean cloth.

FILLING THE WATER TANK

1. Take the water tank by the handle and pull it up.
2. Fill the water tank with clean water up to the maximum mark and insert it back into the appliance. Make sure the tank is properly installed in place.

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

Do not leave the water in the tank for more than one day. For brewing quality fresh coffee, it is necessary to always use fresh water. Otherwise, the taste of the resulting beverage may be adversely affected.







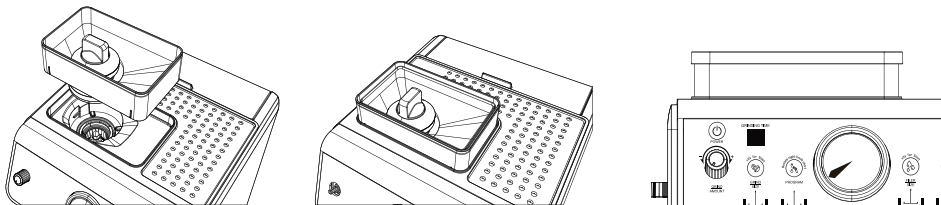
WARNING!

THE MAXIMUM TANK CAPACITY IS 2.5 LITRES OF WATER. DO NOT OVERFILL IT. NEVER FILL THE TANK WITH WARM, HEATED OR SPARKLING WATER OR OTHER LIQUIDS SUCH AS MILK. THIS COULD DAMAGE THE APPLIANCE. DO NOT FILL THE TANK WITH WATER WHEN IT IS INSERTED IN THE COFFEE MACHINE.



INSERTING/REMOVING THE COFFEE BEAN HOPPER

When inserting the hopper, proceed as follows:

1. Make sure the hopper lock is turned so that the  symbol on the lock is aligned with the  symbol.
2. Make sure there are no coffee bean residue or other foreign objects in the grinding chamber.
3. Insert the hopper into the machine and turn the lock clockwise until the  symbol on the lock is aligned with the  symbol.
4. Attach the lid.



When removing the hopper, proceed as follows:

1. Remove the lid.
2. Turn the lock counterclockwise until the  symbol on the lock is aligned with the  symbol.
3. Pull the hopper upwards out of the coffee machine.



WARNING!
NEVER REMOVE OR INSERT THE COFFEE BEAN HOPPER WHILE THE MACHINE IS IN OPERATION.

FILLING THE COFFEE BEAN HOPPER

1. Remove the coffee bean hopper lid.
2. Pour the roasted coffee beans into the hopper and replace the lid. Do not leave the hopper open, otherwise the coffee beans will lose their aroma more quickly.



WARNING!

DO NOT OVERFILL THE HOPPER UNNECESSARILY. NEVER FILL THE COFFEE BEAN HOPPER WITH GROUND OR INSTANT COFFEE, CARAMELISED OR OTHERWISE SPECIALLY TREATED COFFEE BEANS, COCOA BEANS OR OTHER ITEMS THAT MAY DAMAGE THE APPLIANCE.

GRINDING COARSENESS REGULATOR

The rotary control on the left side of the coffee machine is used to adjust the grinding coarseness. In order to always achieve a uniform and evenly ground coffee, it is necessary to adjust the grinding coarseness according to the type and quality of coffee beans. Different coffee beans (depending on region, roasting grade, time since roasting, etc.) may require different grinding coarseness. Consult your roasting company or your coffee bean dealer.

We recommend setting the grinding coarseness to grade 10 and adjusting the grinding grade as needed. You can set the grinding grade from 0 to 30.

Turn control towards FINE to set a finer grinding grade. Turn towards COARSE to set a coarser grinding grade.

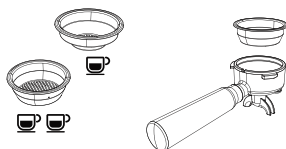


If the coffee flows out very slowly, it means that the beans are ground too finely and a coarser grind should be set. On the other hand, if the brewed coffee flows out too fast, it means that the grains are ground too coarsely and a finer grind should be set.

INSERTING THE STRAINER INTO THE HANDLE

Select the strainer according to the number of cups you will be preparing.

Insert the strainer in the handle. Push gently so that the strainer fits well into the handle.






THE FIRST USE OF THE COFFEE MACHINE ES 910

When using the coffee machine for the first time, or if you have not used it for a long time, you must flush the internal circuit of the coffee machine, the steam jet and the hot water dispensing jets. This will help remove dirt and thoroughly heat the brew head and both jets.

Make sure that:

- The coffee machine is correctly assembled and no parts are damaged.
- Water is in the tank and the lid is closed.
- The hopper is filled with coffee beans and the lid is in place.
- The drip tray is empty and the grid is correctly fitted on the tray.

FLUSHING THE BREW HEAD

1. Insert the strainer without ground coffee into the handle.
2. Plug the power cord into the power socket and switch on the coffee machine by pressing the  button.
3. Wait until the coffee machine is heated to operating temperature.
4. Place a bowl or larger mug under the handle.
5. Press the  button repeatedly and select the type of espresso. The "ITALIAN" indicator lamp lights up.
6. Press the  button and the coffee process starts, but only hot water will flow out as there is no ground coffee in the strainer.
7. Wait until the water stops flowing.
8. Remove the handle and the strainer from the handle. Rinse under warm water and wipe dry.





WARNING!
EMPTY THE CONTENTS OF THE BOWL AS NEEDED. BE CAREFUL AS THE WATER IS VERY HOT.



WARNING!
BE CAREFUL AS THE HANDLE AND STRAINER ARE VERY HOT. THERE IS A RISK OF BURNS IF HANDLED INCORRECTLY.



FLUSHING THE HOT WATER DISPENSING JET

1. Direct the water dispensing jet into the bowl/mug.
2. Press the  button repeatedly and select the hot water dispensing. The "PRESSURE HOT WATER" indicator lamp lights up.
3. Press the  button to start dispensing hot water through the jet.
4. Wait until the water stops flowing.
5. Wipe the hot water dispensing jet with a dry cloth.

NOTE:

About 350 to 400 ml of hot water flows out during the hot water dispensing. It is therefore important that the bowl is large enough.

FLUSHING THE STEAM JET




1. Direct the steam jet into the bowl/mug or into the hole in the grid.
2. Press the  button repeatedly until the "HOT WATER" indicator lamp lights up to indicate hot water is being dispensed.
3. Turn the steam/hot water dispensing control to  position to start dispensing hot water.
4. Allow the water to flow through the jet for about 10 seconds and then switch the steam/hot water dispensing control to position "0". The water dispensing will stop.
5. Wipe the steam jet with a dry cloth.
6. Pour out the contents of the bowl.
7. Remove the drip tray and pour out any contents. Rinse with clean water, wipe dry and replace in the coffee machine.

COFFEE GRINDING

The coffee machine is equipped with a grinder and allows you to grind coffee directly into the strainer in the handle. Before starting the grinding process, make sure the coffee bean hopper is correctly inserted in the coffee machine and filled with coffee beans.

Set the desired grinding coarseness – see the section “**Grinding Coarseness Regulator**” in the previous section of the manual.




COFFEE GRINDING ACCORDING TO THE PRESET DEFAULT GRINDING TIME


1. Insert the handle with the selected strainer into the holder.
2. While the coffee machine is switched on, press the  button briefly to select the strainer for 1 cup (the SINGLE indicator lamp lights up) or the strainer for 2 cups (the DOUBLE indicator lamp lights up). The display shows the default grinding time.
3. Press and hold the  button for 2 seconds to start the coffee grinding process. The ground coffee will begin to fall into the strainer.
4. After the default time has elapsed, the grinding process will automatically stop.
5. If you need to stop the grinding process earlier, press the  button briefly.

NOTE:



The default grinding time for 1 cup is 10 seconds, which is about 13 g of ground coffee, for 2 cups it is 14 seconds, which is about 19 g of ground coffee.

ADJUSTING THE PRESET DEFAULT GRINDING TIME

1. Insert the handle with the selected strainer into the holder.
2. While the coffee machine is switched on, press the  button briefly to select the strainer for 1 cup (the SINGLE indicator lamp lights up) or the strainer for 2 cups (the DOUBLE indicator lamp lights up). The display shows the default grinding time.
3. Use the rotary control to adjust the grinding time from 5 to 20 seconds. The display shows the adjusted grinding time.
4. Press and hold the  button for 2 seconds to start the coffee grinding process. The ground coffee will begin to fall into the strainer.
5. After the adjusted time has elapsed, the grinding stops automatically. If you need to stop the grinding process earlier, press the  button briefly.



The adjustment made to the preset default grinding time will remain stored in the coffee machine's memory even if you switch it off using the  button. However, when the coffee machine is disconnected from the power supply, the original default grinding time is restored.

If you need your adjusted preset grinding time to remain in memory, proceed as follows:

1. After adjusting the grinding time (step 3. above), simultaneously press and hold the  and  buttons for approximately 2 seconds.
2. The coffee machine beeps briefly and "GS" flashes briefly twice on the display. This indicates that the adjusted grinding time has remained stored in the coffee machine's memory.

RESTORING THE ORIGINAL DEFAULT GRINDING TIME

If you need to restore the original default grinding time, proceed as follows:

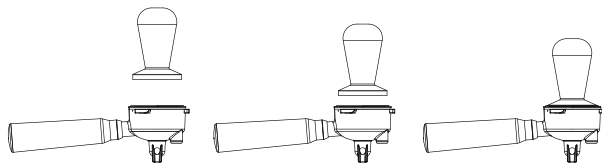
1. While the coffee machine is on, press and hold the  and  buttons simultaneously.
2. The coffee machine beeps briefly and "rG" flashes twice briefly on the display. This indicates that the original default grinding time has been restored.

IMPORTANT:

- When the coffee bean hopper is not inserted or is inserted incorrectly, the display shows "P1" and a short beep sounds.
- If the continuous operation of the grinder is longer than 3 minutes, the safety fuse is activated to protect the grinder from damage and the system limits the normal operation of the grinder to 6 minutes. The display will show "P4". Allow the grinder to cool down. After 6 minutes, normal operation resumes and the error message "P4" disappears from the display.

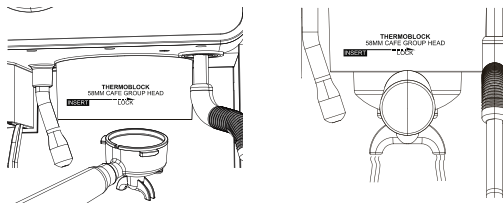
COFFEE TAMPING

1. Carefully remove the handle from the holder when you have finished grinding.
2. Slightly tap the bottom of the handle on the edge of the table or worktop to allow the ground coffee to sit in the strainer.
3. Place the handle on a flat surface. Tamp the ground coffee in the strainer evenly with the tamper. Apply constant pressure (about 12 kg) to the tamper to evenly tamp the coffee.
4. Clean the edges of the basket thoroughly of any ground coffee residue.



INSERTING THE HANDLE IN THE BREW HEAD

1. Insert the handle with the coffee tempered under the brew head so that the grip of the handle is aligned with the "INSERT" inscription on the brew head.
2. Insert the handle from underneath to the brew head and turn the grip to the right in the direction of the arrow to the "LOCK" inscription. The grip of the handle should point perpendicularly away from the coffee machine.



When removing the handle, proceed in the reverse sequence.


USING THE COFFEE MACHINE ES 910


SWITCHING THE COFFEE MACHINE ON AND OFF

Before switching the coffee machine on, check that:

- The coffee machine is correctly assembled and no parts are damaged.
- Water is in the tank and the lid is closed.
- The hopper is filled with coffee beans and the lid is in place.
- The drip tray is empty and the grid is correctly fitted on the tray.


Insert the power plug into a power socket, a short beep sounds and the control panel lights up briefly.

Switch on the coffee machine by briefly pressing the  button. The internal system preheat to operating temperature is started.


If you need to switch off the coffee machine, press the  button briefly. To switch the appliance completely off, unplug the power cord from the socket.




AUTOMATIC SHUT-OFF OF THE COFFEE MACHINE

The coffee machine is equipped with an automatic shut-off function. If you do not perform any activity within 30 minutes, the coffee machine will automatically switch off and go into standby mode.



Press the  button to switch the machine on. The internal system will start heating up to operating temperature.



PREHEATING THE COFFEE MACHINE

The coffee machine preheats automatically when the coffee machine is switched on by pressing the  button, if the temperature in the heaters drops below the set temperature. It is important to heat up the internal system and components to operating temperature in order to prepare a quality cup of coffee.

During the preheating of the coffee machine, the and ,  and  buttons will flash. Once the buttons stop flashing and light up, the coffee machine is preheated and ready to use.

IMPORTANT:




If the  button starts to flash during preparation, it means that the temperature in the steam jet heater has dropped and needs to be reheated. Wait for the  button to light up.

If the  button starts to flash during preparation, the temperature in the coffee brewing heater has dropped and needs to be warmed up. Wait for the  button to light up.




NOTE:

If the coffee machine detects that the temperature in the heaters is high enough to ensure reliable operation, the preheating phase is automatically skipped and the coffee machine can be used.

ITALIAN ESPRESSO PREPARATION (1 CUP AND 2 CUPS)




1. Insert the strainer for 1 or 2 cups into the handle – see section **“Inserting the Strainer into the Handle”**.
2. Switch on the coffee machine and allow it to preheat sufficiently.
3. Allow a sufficient amount of coffee to be ground into the handle – see the section **“COFFEE GRINDING”**.
4. Properly temp the ground coffee in the strainer – see section **“Coffee Tamping”**; and insert the handle into the brew head – see section **“Inserting the Handle in the Brew Head”**.
5. Place a cup or cups under the spout of the handle.
6. Press the  button repeatedly, select the coffee types **“ITALIAN”** and the indicator lamp lights up.
7. Use the  button to select the strainer for 1 cup (SINGLE) or 2 cups (DOUBLE) and the indicator lamp of the selected strainer lights up. It is important that the choice of strainer matches the strainer used in the handle.
8. Press the  button briefly to start the coffee making process. A small amount of hot water will flow into the ground coffee in the strainer to enable its swelling. After a few seconds, the coffee starts dispensing into the cup. The pressure gauge can be used to monitor the optimum pressure in the handle during coffee dispensing.
9. The coffee machine automatically stops brewing when the preset amount of coffee has been poured into the cup. For 1 cup this is approximately 30 ml, for 2 cups this is approximately 60 ml.
10. Take a cup and enjoy your coffee.
11. Release the handle from the brew head and clean it according to the instructions in the section **“CARE AND CLEANING”**.

AMERICANO COFFEE PREPARATION

1. Insert the strainer for 1 or 2 cups into the handle – see section **“Inserting the Strainer into the Handle”**.
2. Switch on the coffee machine and allow it to preheat sufficiently.
3. Allow a sufficient amount of coffee to be ground into the handle – see the section **“COFFEE GRINDING”**.
4. Properly temp the ground coffee in the strainer – see section **“Coffee Tamping”**; and insert the handle into the brew head – see section **“Inserting the Handle in the Brew Head”**.
5. Place a cup or cups under the spout of the handle.
6. Press the  button repeatedly, select the coffee types **“AMERICANO”** and the indicator lamp lights up.
7. Use the  button to select the strainer for 1 cup (SINGLE) or 2 cups (DOUBLE) and the indicator lamp of the selected strainer lights up. It is important that the choice of strainer matches the strainer used in the handle.
8. Direct the hot water jet into the cup.
9. Press the  button briefly to start the coffee making process. A small amount of hot water will flow into the ground coffee in the strainer to enable its swelling. After a few seconds, the coffee starts dispensing into the cup. The pressure gauge can be used to monitor the optimum pressure in the handle during coffee dispensing.
10. The coffee machine automatically stops brewing when the preset amount of coffee has been poured into the cup. For 1 cup this is approximately 30 ml, for 2 cups this is approximately 60 ml.

11. The hot water is then dispensed into the cup. Pour approximately the same amount of water into the cup as the prepared coffee.
12. Take a cup and enjoy your coffee.
13. Release the handle from the brew head and clean it according to the instructions in the section "**CARE AND CLEANING**".




HOT WATER DISPENSING (HOT WATER DISPENSING JET)

1. Switch on the coffee machine and allow it to preheat sufficiently.
2. Place a cup or cups under the hot water jet.
3. Press the  button repeatedly, select the coffee types "PRESSURE HOT WATER" and the indicator lamp lights up.
4. Press the  button briefly to start the hot water dispensing process.
5. To stop the hot water dispensing, press the  button again.
6. Take the cup away.

NOTE:

The maximum hot water dispensing time is 2 minutes. After that, water dispensing will automatically stop. This is a protective function against overheating of the internal system and consequent damage to the coffee machine.




HOT WATER DISPENSING (STEAM JET)

1. Press the  button repeatedly until the **HOT WATER** indicator lamp lights up.
2. Direct the steam jet into the hole in the drip tray grid.
3. Turn the steam/hot water dispensing control to .
4. Allow the water to flow for a few seconds to clean off any dirt and heat it up.
5. Turn the steam/hot water dispensing control to position 0.
6. Now insert the steam jet into the cup.
7. Turn the steam/hot water dispensing control to .
8. The hot water dispensing starts.
9. Once the desired amount of water flows into the cup, turn the steam/hot water dispensing control to position 0. The water dispensing will stop.
10. Wipe the end of the steam jet with a slightly dampened sponge.

NOTE:

The maximum hot water dispensing time is 2 minutes. After that, water dispensing will automatically stop. Turn the steam/hot water dispensing control to position 0. This is a protective function against overheating of the internal system and consequent damage to the coffee machine.

MILK FROTHING

1. We recommend using cold and full-fat milk to froth the milk.
2. Press the  button repeatedly until the **STEAM** indicator lamp lights up.
3. Fill the jug with the desired amount of fresh, cold, full-fat milk.
4. Direct the steam jet into the hole in the drip tray grid.
5. Turn the steam/hot water dispensing control to .
6. Allow steam to escape through the steam jet for a few seconds to clean any dirt and heat it up.
7. Turn the steam/hot water dispensing control to position 0.
8. Now insert the steam jet into the milk so that the end of the steam jet is below the surface.
9. Turn the steam/hot water dispensing control to .
10. The steam dispensing starts.
11. Tilt the jug until the milk in the jug starts to swirl. It is important that the steam jet is immersed in the milk for the entire frothing process.
12. Place the jug downwards until the end of the steam jet is just below the surface. The steam under pressure begins to drive air into the milk and foam begins to form.
13. When the milk is frothy enough, immerse the steam jet into the milk to heat it up sufficiently. We recommend placing one hand on the bottom of the jug to monitor the temperature.
14. When the bottom of the jug is hot enough to burn your hand, the milk is warm and heated up enough to stop frothing.
15. Turn the steam/hot water dispensing control to position 0. Wait until the steam stops forming and the milk in the jug stops moving. Only then remove the steam jet from the jug.
16. Wipe the end of the steam jet with a slightly dampened sponge. If necessary, run the steam dispensing for a few seconds to remove milk residue from the steam jet.
17. Pour the frothed milk into a prepared coffee cup and enjoy your favourite drink.



WARNING!

DO NOT REMOVE THE STEAM JET FROM THE MILK WHEN STEAM IS BEING DISPENSED. THERE IS A RISK OF MILK SPLASHING.



WARNING!

THE STEAM IS DISPENSED UNDER PRESSURE AND THERE IS A RISK OF SERIOUS INJURY IF NOT HANDLED CORRECTLY.



WARNING!
THE TEMPERATURE OF THE STEAM IS VERY HIGH AND THERE IS A RISK OF SERIOUS BURNS IF IMPROPERLY HANDLED.

NOTE:

The steam dispensing time is approximately 2 minutes. After that, the steam dispensing stops automatically. Turn the steam/hot water dispensing control to position 0. This is a protective function against overheating of the internal system and consequent damage to the coffee machine.

NOTE:

The temperature of the water/steam in the steam jet is higher than the temperature dispensed through the brew head. Therefore, after using the steam jet (both for dispensing hot water and frothing milk), the excess hot water is released into the drip tray. This prevents the ground coffee in the strainer from being burnt by excessively hot water. This is a normal occurrence.

REFILLING THE WATER TANK

If the tank runs out of water during use, the ,  and  buttons will flash and “EP” appears on the grinding time display.

Refill the water tank according to the instructions in the section “**Filling the Water Tank**”.

NOTE:

The grinding time display will also show “EP” if you use too fine ground coffee. In this case, water will not be able to flow through the coffee. An audible warning will sound 5 times. If you do not take any action within 1 minute, the coffee machine will switch to standby mode.

WARNING FOR FULL DRIP TRAY







The drip tray is equipped with a float. When the water level in the drip tray is too high, the float will rise above the hole in the grid, it is necessary to pour out the water to avoid overflowing the drip tray.

TIPS FOR MAKING A GOOD CUP OF COFFEE

- Always use fresh coffee beans with a roasting date. We recommend buying packages of freshly roasted coffee beans corresponding to the frequency of coffee preparation.
- Store coffee beans in an airtight container in a dry and dark place.
- Use preheated handle, strainers and cups. You can store the handle, strainers and cups on the cup warming surface or preheat them with hot water before use.
- Use fresh water. Change the water in the tank regularly. Do not leave it for more than one day.
- Carry out regular cleaning, descaling and other maintenance.
- Use full-fat and properly cooled milk to froth the milk.

ADVANCED COFFEE MACHINE ES 910 SETTING

COFFEE VOLUME ADJUSTMENT (ITALIAN ESPRESSO)

1. Follow steps 1 to 7 in the section “**Italian Espresso Preparation (1 cup and 2 cups)**”.
2. Simultaneously press the  and  buttons.
3. The ,  and  buttons will start to flash. The “SINGLE” indicator lamp will start to flash (if you have selected 1 cup) or the “DOUBLE” indicator lamp will flash (if you have selected 2 cups).
4. The grinding time display shows “C1” (if you have selected 1 cup) or “C2” (if you have selected 2 cups).
5. Coffee preparation and dispensing starts.
6. When the desired amount of coffee has flowed into the cup, press the  button to stop the coffee dispensing. This will store the new volume of coffee dispensed in memory, and when you brew again, the new stored amount of coffee will flow into the cup.

The coffee volume for 1 cup can be adjusted from 22 to 46 ml.




The coffee volume for 2 cups can be adjusted from 45 to 90 ml.

A smaller or larger volume is not possible. If you stop the volume of coffee dispensed below the lower limit (less than 22 ml for 1 cup and less than 45 ml for 2 cups), the memory will store the minimum volume just given, i.e. 22 ml for 1 cup and 45 ml for 2 cups.

Once the maximum volume of coffee dispensed (46 ml for 1 cup and 90 ml for 2 cups) has flowed into the cup, coffee dispensing will automatically stop and this maximum volume will be stored in the memory.






RESTORING THE ORIGINAL COFFEE VOLUME (ITALIAN ESPRESSO)



If you need to restore the original coffee volume for Italian espresso, proceed as follows:



1. Press the  button repeatedly to select “ITALIAN”.
2. Use the  button to select “SINGLE” (1 cup) or “DOUBLE” (2 cups), depending on which volume of coffee you want to restore.
3. Press and hold the  button until this button and the “SINGLE” indicator lamp (if you have selected 1 cup) or the “DOUBLE” indicator lamp (if you have selected 2 cups) start to flash. The grinding time display will show “r1” (recovered volume for 1 cup) or “r2” (recovered volume for 2 cups).

SETTING THE TEMPERATURE OF THE BREWED COFFEE

You can set the temperature of the brewed coffee between 88 and 96°C. A higher temperature promotes the bitter taste of the coffee but reduces the acidity, while a lower temperature reduces the bitter taste and promotes the acidity of the coffee. To set the coffee temperature, proceed as follows:

1. Press the  button repeatedly to select “ITALIAN”.
2. Press and hold the  and  buttons at the same time until the  and  buttons and the “SINGLE”, “DOUBLE”, “AMERICANO”, “ITALIAN”, “PRESSURE HOT WATER” indicator lamps flash.
3. The grinding time display shows the default temperature setting.
4. Turn the grinding time control to adjust the temperature:

- t1: coffee temperature 88°C
 - t2: coffee temperature 90°C
 - t3: coffee temperature 92°C
 - t4: coffee temperature 94°C
 - t5: coffee temperature 96°C
5. Press the  button (coffee dispensing starts) or  (coffee machine switches off) to confirm the settings and save them to memory.

If you do not press the  or  button, the settings you have made will not be saved in the memory.





NOTE:

If you do not make any adjustment within 10 seconds of entering the coffee temperature setting, the coffee machine will automatically exit the setting and return to the original state.

RESTORING THE FACTORY SETTINGS OF THE ENTIRE COFFEE MACHINE

Restoring the factory settings will return all the settings you have made to their original state.

If you need to perform a factory reset, proceed as follows:

1. Simultaneously press , ,  and  buttons.
2. The grinding time display will show "rF" and a short beep will sound.
3. The factory reset has been successfully performed.

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 RUNNING WATER AND DO NOT IMMERSE IT IN WATER OR ANY OTHER LIQUID.

WARNING:

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

The following cleaning steps must be performed after each use.

CLEANING THE HANDLE AND STRAINER

1. Remove the handle from the brew head by turning the grip of the handle to the left until the grip is aligned with the "INSERT" inscription on the brew head. Then, in a downward motion, remove the handle from the brew head.
2. Dispose of the coffee grounds in your mixed waste or home composter.
3. Remove the strainer from the handle. If the strainer is difficult to remove, insert the cutlery knife into the space between the strainer and the handle and lift the strainer with the knife.
4. Wash the handle and strainer in warm water and then wipe dry with a clean cloth.
5. Place the handle and strainer on the surface to heat the cups to keep them warm.



WARNING!
THE HANDLE AND STRAINER ARE VERY HOT AFTER USE AND THERE IS A RISK OF SERIOUS BURNS IN CASE OF IMPROPER HANDLING. THEREFORE, BE VERY CAREFUL WHEN CLEANING THE HANDLE AND STRAINER.

CLEANING THE STEAM JET

1. After frothing the milk, wipe the end of the steam jet with a soft sponge slightly dampened with warm water.
2. Direct the steam jet away from the opening in the drip tray grid and run the steam dispensing for a few seconds to remove any milk residue from the steam jet. Then wipe with a dry cloth.



WARNING!
NEGLECTING TO CLEAN THE STEAM JET CAN CAUSE IT TO BECOME BLOCKED AND CLOGGED, AS WELL AS THE FORMATION OF UNWANTED ORGANISMS THAT CAN SPOIL THE NEXT DOSE OF FROTHED MILK AND CAUSE SERIOUS HEALTH PROBLEMS.

CLEANING THE WATER TANK

Clean the water tank regularly. Do not leave the water in the tank for more than one day.

1. Take the water tank by the handle and pull it up.
2. Pour out the remaining water from the tank.
3. Flush the water tank with clean water. If necessary, use a soft sponge to wipe the inner walls of the tank. Rinse and wipe dry with a clean cloth.
4. Insert the tank back into the appliance. Make sure the tank is properly installed in place.

CLEANING THE DRIP TRAY

Empty and clean the drip tray and grid regularly. The drip tray is equipped with a float. When the water level in the drip tray is too high, the float will rise above the hole in the grid, it is necessary to pour out the water to avoid overflowing the drip tray.

1. Carefully pull the drip tray out of the body of the machine.
2. Remove the grid.
3. Pour out the contents of the drip tray.
4. Wash the grid and drip tray in warm water with a little dishwashing detergent, rinse and wipe dry with a clean cloth.
5. Insert back into the coffee machine.



WARNING!
THE WATER IN THE DRIP TRAY MAY BE VERY HOT. BE CAREFUL WHEN HANDLING A FULL DRIP TRAY. THERE IS A RISK OF SERIOUS BURNS.





OUTER SURFACE OF THE COFFEE MACHINE

Regularly clean the outer surface of the coffee machine, especially the wall behind the brew head.

Wipe the outer surface of the coffee machine with a slightly damp cloth and wipe dry with a clean cloth.

CLEANING THE INTERNAL SYSTEM (CLEAN ME)

With regular daily use of the coffee machine, we recommend cleaning the internal system once every 14 days.

1. Fill the tank with at least 1 litre of water.
2. Empty the drip tray.
3. Place a larger bowl under the brew head and a larger mug under the steam jet.
4. Switch on the coffee machine and allow it to preheat.
5. Press the  button repeatedly and select "CLEAN ME". The indicator lamp lights up.
6. Press and hold the  button for approximately 2 seconds to start the cleaning process.
7. The grinding time display shows "c2".
8. The coffee machine starts and begins to dispense hot water through the brew head and handle. The water will flow out for approximately 1 minute.
9. When hot water dispensing is complete, "c3" will appear on the grinding time display.
10. Press the  button and the grinding time display will show "c4".
11. The coffee machine starts dispensing hot water from the hot water dispensing jet. The water will flow out for approximately 1 minute.
12. When hot water dispensing is complete, "c5" will appear on the grinding time display.
13. Turn the steam/hot water dispensing control to .
14. The grinding time display shows "c6".
15. The coffee machine starts dispensing hot water through the steam jet. The water will flow out for approximately 1 minute.
16. When hot water dispensing is complete, turn the steam/hot water dispensing control to position 0.
17. When the steam jet cleaning is complete, the machine will return to the state where it is ready to make coffee.



WARNING!
TAKE EXTRA CARE DURING CLEANING.
THE WATER DISPENSED IS VERY HOT AND
THERE IS A RISK OF SERIOUS BURNS IF HAN-
DLED INCORRECTLY.

NOTE:

You can stop the cleaning process at any time by pressing the ⏻ button.

REMOVING LIME SCALE DEPOSITS

The coffee machine is equipped with a descaling alert system and its own descaling programme, which can be easily started by the user.

The descaling alert will take place either after 2 to 3 months of operation, or after 300 cups of coffee prepared (the machine is equipped with its own counter), or after 15 litres of water consumption. After a successful and complete descaling process, the counters are reset to zero.

We recommend descaling when the coffee machine alerts you to the need for descaling. At the same time, it is possible to carry out the descaling without prior alert.

The “DIRT” indicator lamp will start to flash when descaling is necessary.

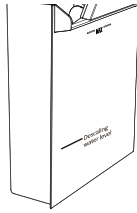
Descaling Agent

You can use one of the following descaling agents to descale the coffee machine:




1. Tablet descaling agent designed for this type of coffee machine (available in regular retail network)
2. Liquid descaling agent designed for this type of coffee machine (available in regular retail network)
3. White vinegar and warm water

Preparation of Descaling Agent

1. Remove the water tank and empty its contents.
2. A mark is indicated on the tank to determine the volume during descaling.
3. Prepare the descaling solution. For tablet and liquid descaling agent, follow the instructions of the manufacturer of the product. If you are going to use white vinegar, pour 1.5 tablespoons of white vinegar into the tank and add water up to the descaling mark.
4. Replace the tank into the coffee machine and make sure it is properly inserted and the water is not leaking anywhere.



Descaling Process

1. Place the bowls of at least 1 litre each under the brew head and steam jet.
2. Make sure that the steam/hot water dispensing control is in position 0.
3. Press the  button for about 2 seconds.
4. The grinding time display shows “d1”.
5. Turn the steam/hot water dispensing control to .
6. The grinding time display shows “d2” and the coffee machine starts dispensing the descaling solution. The solution will flow through both jets and the brew head. The hot water dispensing time will be approximately 3 minutes. A short beep will be heard periodically.
7. When the hot water dispensing through the steam jet stops, the grinding time display shows “d3”.
8. Remove the water tank. Rinse it with cold water and pour fresh water in up to the maximum mark. Put the tank back in the coffee machine.
9. Press the  button and the grinding time display will show “d4”.
10. The coffee machine starts dispensing hot water through both jet and the brew head. The water dispensing time will be approximately 2 minutes.
11. The descaling process is complete and the coffee machine will then return to the state where it is ready to make coffee.
12. Turn the steam/hot water dispensing control to position 0.

CLEANING THE GRINDER

Clean the grinder regularly to remove old coffee residue. Old coffee beans can go rancid, which can negatively affect the preparation and taste of your coffee.


Filling the Coffee Bean Hopper

Clean the coffee bean hopper whenever you transfer unused beans into the airtight container or before pouring in new coffee beans.

1. Remove the lid of the coffee bean hopper.
2. Release the hopper lock and remove the hopper from the coffee machine.
3. Transfer the remaining coffee beans into an airtight container.
4. Wipe the tray and lid with a soft sponge slightly dampened in warm water. Wipe dry with a clean cloth.

Cleaning the Grinder

1. Remove and empty the coffee bean hopper.
2. Remove the upper grinding stone.

3. Remove the ground coffee residue from the upper grinding stone, the lower grinding stone and the grinding chamber with a brush.
4. Clean the ground coffee dispensing hole with a brush.
5. Insert the coffee bean hopper.
6. Press and hold the  button to start the grinder. Leave the grinder running until the grinding chamber is empty.
7. Remove the coffee bean hopper and, if necessary, wipe the grinding chamber and the bottom grinding stone with a brush.
8. Replace the upper grinding stone.
9. Replace the coffee bean hopper and replace the lid.



WARNING!

NO PART OF THE GRINDER OR THE COFFEE BEAN HOPPER IS INTENDED FOR DIRECT CONTACT WITH WATER. USE ONLY A SOFT SPONGE SLIGHTLY DAMPENED IN WARM WATER FOR CLEANING.

NOTE:

Always empty the coffee bean hopper before cleaning the grinder.

Storage

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

TROUBLESHOOTING

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

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

| Problem | Meaning | Solution |
|--|---|--|
| The coffee machine didn't switch on. | The plug is not inserted into the socket correctly. | Insert the plug into the socket correctly. |
| | You did not switch on the coffee machine. | Switch on the coffee machine. |
| The grinding time display showed "P1". | The coffee bean hopper is not inserted. | Insert the coffee bean hopper. |
| There is water under the coffee machine. | The water tank is not inserted correctly. | Remove the tank, wipe the water from the coffee machine and put the tank back in. Push the tank gently to bring the hole in the bottom of the tank into contact with the hole in the coffee machine. |
| | The drip tray is full. | Carefully remove the drip tray and pour out the water. |
| When the coffee machine is switched on, there is a clicking sound and a hissing sound when the coffee is brewed. | | These are the operating sounds of the pressure relief valve. |
| The coffee machine does not dispense coffee or the coffee flows in drops. | There is too much ground coffee in the strainer. | Reduce the amount of ground coffee. |
| | The coffee is too fine. | Choose a coarser grade of grinding. |
| The coffee flows very quickly. | Coffee is too coarse. | Select a finer grade of grinding. |
| | There is little ground coffee in the strainer. | Increase the amount of ground coffee. |
| The finished coffee has no foam. | Coffee beans are old and without aroma. | Use freshly ground coffee beans before the expiry date. |

| Problem | Meaning | Solution |
|---|---|---|
| The coffee machine does not dispense steam. | The coffee machine has not yet warmed up sufficiently to steam temperature. | Wait for the coffee machine to warm up. |
| | The steam jet is clogged. | Clean the steam jet. |

ERROR MESSAGES

| Error message | Meaning | Solution |
|----------------------|---|--|
| E0 | Abnormal communication between the motherboard and the display control board. | Contact an authorised service centre. |
| E1 | Fault in the temperature sensor of the coffee water heater | |
| E2 | Fault in the temperature sensor of the steam water heater | |
| E4 | Fault on the flowmeter sensor | |
| P1 | The coffee bean hopper is not inserted. | Insert the coffee bean hopper. |
| P2 | The engine stopped. | Switch off the coffee machine. First clean the ground coffee dispensing, grinding stones and grinding chamber. Remove foreign objects. If the problem persists, please contact a service centre. |
| | The ground coffee is too fine. | Clean the grinder and set a coarser grade of grinding. |
| P3 | Disconnected the grinder engine circuit | Contact an authorised service centre. |
| P4 | Protection against damage to the grinder due to excessive load (too long grinding time) | Let the coffee machine cool for about 6 minutes. |

INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

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

