

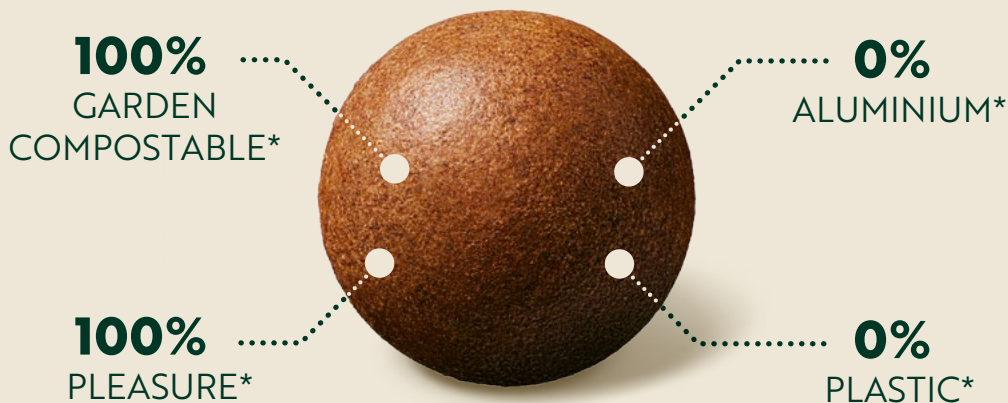
coffeeB

PLUTO

USER MANUAL



The No Capsule System



*regarding the coffee ball, in accordance with Standard NFT51-800:2015

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SAFETY INSTRUCTIONS

GENERAL INFORMATION

This manual is an integral part of your product.

- Please read this manual carefully before setting up and using the machine, and keep it for future reference.
- Always hand this manual over to future owners or users of the product.

The manufacturer cannot be held responsible for damage or defects caused by disregarding this instruction manual.

- Only operate the machine with the appropriate coffee balls.

INTENDED USE

This machine may be used only as described in this manual. Using it for other purposes is abusive and dangerous.

This machine is intended for domestic use and in other similar areas, such as:

- in kitchens for use by employees
- in offices and other commercial areas
- in agricultural holdings
- in hotels, motels, boarding houses and similar residential type environments

The machine is not suitable for commercial use.

The machine is not designed for use outdoors.

The machine must not be used in a non-stationary location (e.g. on ships, in vehicles, in trains, etc.).

The manufacturer assumes no liability for consequences resulting from improper use.

REQUIREMENTS ON THE LOCATION

- Use the machine only in dry rooms.
- Do not use the machine inside a cupboard.
- Maintain a distance of 60 cm from the sink and 50 cm from an open flame (a mains water connection is not permitted).



SAFETY INSTRUCTIONS

- ▶ Ensure the machine and its power cable are not located next to hobs, gas cookers, naked flames or similar hot surfaces.
- ▶ Never place the machine on a hot surface.
- ▶ Place the machine on a dry, horizontal, stable and flat surface. The surface must be resistant to heat and liquids such as water, coffee, descaling fluid or the like.
- ▶ Do not place on marble surfaces or untreated / oiled woodwork (no liability in the event of non-removable coffee or descaler stains).

REQUIREMENTS FOR THE TARGET GROUP

This machine can be used by children aged 8 years and above under supervision, if they have been given instruction concerning use of the appliance in a safe way and understand the hazards involved.

Cleaning and maintenance must not be carried out by children unless they are 8 years or older and are supervised.

The machine and its power cable must not be accessible to children under 8 years old.

Persons with limited physical, sensory or mental abilities, or lack of experience and knowledge, must be supervised or given instruction concerning use of the appliance in a safe way. They must have understood the dangers associated with its use. Children must not play with the machine. The machine must be kept out of reach of children.

REQUIREMENTS FOR THE USER

- ▶ Do not move the machine whilst it is in operation.
- ▶ Never operate the machine without water in the tank.
- ▶ Fill the water tank with fresh, cool water only. Do not use mineral water or carbonated water in the machine.
- ▶ Disconnect the plug from the power socket and empty the water tank if the machine is not to be used for a long period.
- ▶ Keep packaging materials (plastic bags, film, cardboard boxes, etc.) away from children.
- ▶ Before setting up the machine, check it for any visible damage. Never put a damaged machine into use.



SAFETY INSTRUCTIONS

- ▶ Before connecting the machine to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. These data must correspond in order to avoid the risk of damage to the machine. Consult a qualified electrician if in any doubt.
- ▶ The electrical safety of this machine can be guaranteed only when it is correctly earthed. If in any doubt, have the electrical installation tested by a qualified electrician.
- ▶ Do not connect the machine to the mains electricity supply by an extension lead or multiple socket.
- ▶ Use the machine only at ambient temperatures between +16°C and +38°C.
- ▶ Only use genuine original accessories and spare parts. Using accessories or spare parts from other manufacturers will invalidate the guarantee and product warranty liability.

REQUIREMENTS FOR CLEANING

- ▶ Withdraw the power plug and allow the machine to cool down completely before re-positioning it, cleaning it or carrying out maintenance work.
- ▶ Never immerse the machine completely or partially in water or any other liquid.
- ▶ Never hold the machine under running water.
- ▶ Use only clean cleaning materials to clean the machine.
- ▶ Do not use strong cleaning detergents or solvents.
- ▶ Do not use cleaning agents that dissolve coffee grease to clean the pipes in the machine.
- ▶ Use a soft, damp cloth to clean the surface of the machine.
- ▶ Only use cleaning and descaling agents recommended by the manufacturer. Avoid contact with eyes, skin and other surfaces.
- ▶ Keep the lever closed during the descaling cycle.



SAFETY INSTRUCTIONS

RESIDUAL RISKS

Risk of injury from electric shock

- ▶ Ensure that the power supply cable is not pinched and does not rub against sharp edges.
- ▶ Never touch the power plug with wet hands.
- ▶ If you want to pull the plug from the power outlet, always pull directly on the plug. Never pull on the cable.
- ▶ Damaged power cables must be replaced immediately and only by the customer service centre.

Risk of injury from sharp edges and crushing

- ▶ Close the lever before operating. Never open the lever when the machine is in operation (brewing coffee, descaling).
- ▶ Do not put your fingers into the opening of the coffee ball slot. Parts of the machine can be pointed and sharp.
- ▶ Do not reach into the opening of the coffee ball slot when closing the operating lever.

Risk of injury from scalding

Machine parts and coffee balls can be very hot during and after operation. Risk of burning and scalding at the outlets. The emerging liquids and the steam are very hot.

Therefore: Do not touch!

- ▶ Do not actuate the operating lever until the brewing process or descaling process is completely finished.
- ▶ Keep clear of the machine when performing steaming for transport/storage.

Risk of injury from stumbling

- ▶ Make sure that the power cable does not hang.

Risk of injury by touching live parts

- ▶ Do not open the housing of the machine.
- ▶ Do not alter the electrical and mechanical design.



SAFETY INSTRUCTIONS

Risk of injury due to damage to the machine

- ▶ Do not use the machine after it has been dropped, if it is exhibiting a malfunction, has a damaged power cable or is damaged in any other way.
- ▶ Pull out the power plug immediately if malfunctions, damage or anomalies (e.g. smell of burning) occur.
- ▶ In the event of a malfunction, have the machine checked by the customer service centre.

Risk of damage to the machine due to overheating

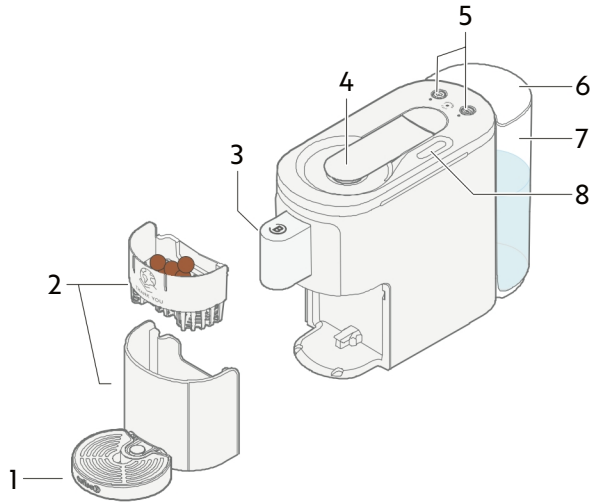
- ▶ Ensure there is adequate ventilation and exhaust extraction from the machine. Do not cover the machine with cloths or similar whilst it is in operation.

i *Note! Subject to technical changes. The illustrations in this operating manual are stylised and do not show the original colours of the machine. Your machine may differ in colour.*



GETTING TO KNOW YOUR COFFEEB

OVERVIEW

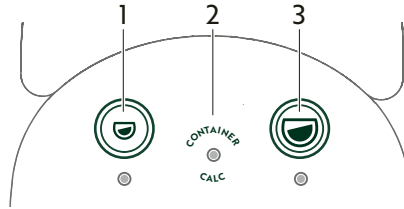


- 1 **Drip tray** with drain grille, removable
- 2 **Collection container** 2-piece set:
Top for brewed coffee balls, bottom for residual water
- 3 **Output**
- 4 **Operating lever** for loading the coffee balls
- 5 **Operating buttons**
- 6 **Water tank cover**, removable
- 7 **Water tank** 750 ml
- 8 **Coffee ball storage slot**



GETTING TO KNOW YOUR COFFEEB

BUTTONS WITH LED INDICATORS



1 Espresso button (LED display: white)

Factory setting 40 ml, programmable from 25 - 200 ml

2 Status indicator (LED display: orange) for containers and descaling

- LED flashing: The container is full and needs emptying.
- The LED lights up whilst coffee is brewing and when the machine is ready for use:
The machine needs descaling.

i Important: The container indicator will go out only if you remove the collection container from the machine for at least 8 seconds whilst the machine is plugged in.

If you remove the collection container during an ongoing process, the machine will pause automatically.

Once you have correctly reinserted the container, the process will continue.

3 Lungo button (LED display: white)

Factory setting 110 ml, programmable from 25 - 200 ml



- 1 LED is off
- 2 LED is flashing
- 3 LED is lit



GETTING TO KNOW YOUR COFFEEB

BUTTONS WITH LED INDICATORS

Display	Meaning
Espresso LED & Lungo LED are lit	Your machine is now ready for use.
All three LEDs are off	Energy-saving mode is active. Press any button to activate the machine.
All three LEDs are flashing rapidly	Electronics error or temperature error.
All LEDs light up one after another from left to right (first one, then two, then all three LEDs)	Open the lever (cannot insert a coffee ball) or close it (cannot insert a coffee ball when the lever is open).
Espresso button or Lungo button is flashing	Brewing process is active or the quantity of coffee is being programmed (flashing more slowly). Do not open the lever.
Espresso & Lungo LEDs are flashing	Machine is not yet ready for use. Do not close the lever.
Status LED is flashing orange	The machine is indicating that the collection container (coffee balls/residual water) is full. Remove the container for at least 8 seconds, empty it, and then reinsert it.
The Status LED is lit and Espresso & Lungo LEDs are lit/ Lungo LED or Espresso LED is flashing	It's time to descale your machine.
LED indicator in the descal-program	Status and Lungo LEDs are lit: The machine is currently undergoing descaling. Espresso, Status, and Lungo LEDs are flashing: The machine is currently undergoing descaling/flushing.



GETTING TO KNOW YOUR COFFEEB

ENERGY-SAVING MODE

When the machine has not been used for a period of 1 minute, it switches to stand-by mode. The button illumination goes out.

- To reactivate your CoffeeB, pull the lever or press the Espresso button or Lungo button.

PREINFUSION FUNCTION

What makes your CoffeeB coffee so aromatic? That's right, the pre-infusion pause – a clever brewing stop that intensifies the flavour.

Here's how it works:

1. For coffee quantities up to 80 ml, the brewing process starts with a small amount of water, for larger volumes it is omitted.
 - There is then a 3-second pause.
2. The brewing process then continues.

The result:

Fuller aroma and a well-balanced taste. You don't have to do anything except enjoy – your CoffeeB does it automatically.

When the buttons ([see page 19](#)) are programmed, the pre-infusion pause remains unchanged for output quantities up to 80 ml.

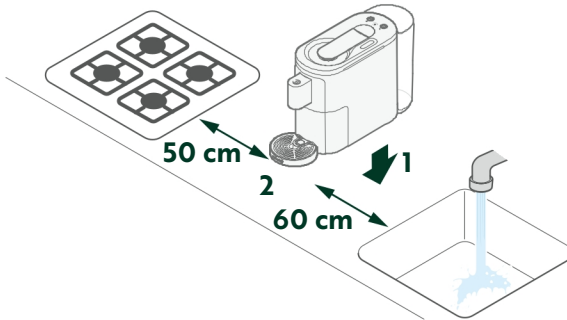


COFFEE IN YOUR DAILY LIFE

STARTING UP

Before you enjoy your first coffee, briefly prepare your machine.

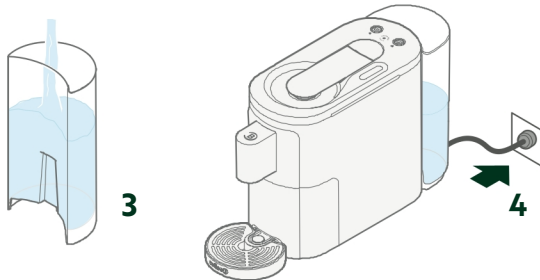
Here's how:



1. Place the coffee machine on a dry surface that is waterproof and heat-proof.

i *Tip: Do not place the machine directly on wood or marble, as this may lead to unsightly stains*

2. Position your machine so that it is well protected from splashes and heat sources (60 cm from the sink, 50 cm from any open flames).

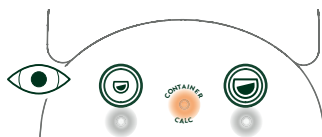


3. Clean the water tank and fill it with fresh, cool water.
4. Plug the machine into an earthed socket.

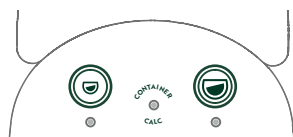
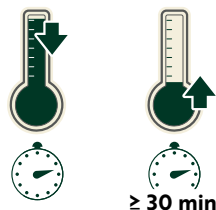


COFFEE IN YOUR DAILY LIFE

STARTING UP



- Now all the LEDs will light up briefly – this is how you know that power is present.
Press the operating lever down to close the brewing unit.
- 5. Flush the system at least 2 times ([see page 15](#)).



Attention: If the temperature of the coffee machine is less than 5 °C or is very high, the machine cannot be started. But not to worry:

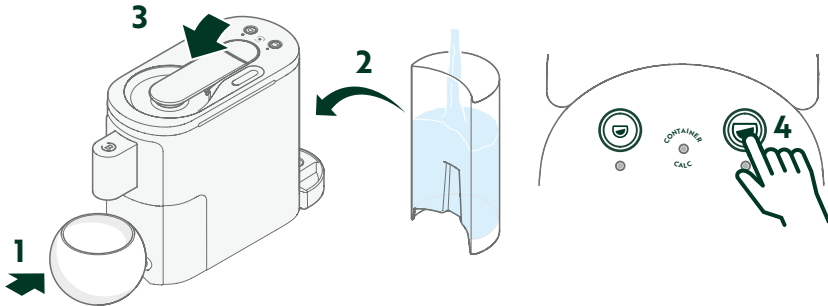
- Allow the machine to warm up for 30 minutes at room temperature or
- allow the machine to cool down – and soon it's ready to use!



COFFEE IN YOUR DAILY LIFE

FLUSH THE SYSTEM

Flushing is absolutely necessary before the machine is used for the first time.



1. Place a large bowl (min. 200 ml) under the spout.
2. Fill the water tank with fresh, cool water.
3. Close the lever.
4. Press the Lungo button.
 - ▶ On completion of the flushing process the machine will switch to ready mode.
 - ▶ Before first use of the machine, repeat the process and press the Lungo button once again.
 - ▶ To interrupt the flushing process, press the Lungo button again.
 - ▶ If the flushing cycle fails to start, this may be because the water tank is not inserted correctly. Briefly remove the water tank, reinsert it, and press the Lungo button.

Not to worry: The flushed water may appear slightly cloudy – this is completely normal. ([see page 47](#)).



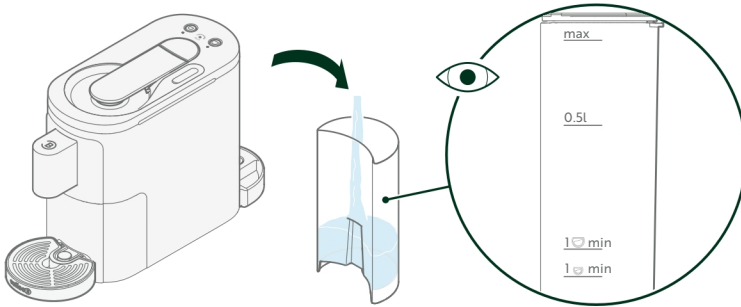
COFFEEB IN YOUR DAILY LIFE

PREPARING COFFEE

Now for the best part: Your first coffee!

You need one coffee ball for each cup of coffee.

Getting ready



1. Fill the water tank with fresh, cool water.
 - ▶ Before each use, check that the water tank is sufficiently filled. The markings on the tank will help you here.
 - ▶ If the tank runs dry whilst coffee is being brewed, water can be drawn in again only once the lever has been opened and closed.

i Note: If you don't use your CoffeeB for some period of time, we recommend flushing the pipes before your next coffee – your first coffee will then taste much better!

i Tip: Preheat both the machine and the cup by running hot water through the machine without a coffee ball inserted, then discard the water before brewing.

i The lever must be opened firmly and closed gently.

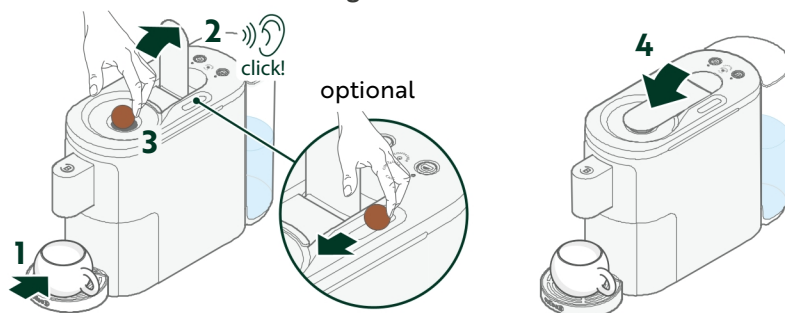
⚠ *Once a ball is placed in the brewing chamber, immediately start to brew coffee. Do not leave balls in the brewing chamber unused for extended periods of time.*



COFFEE IN YOUR DAILY LIFE

PREPARING COFFEE

Adding coffee balls



1. Place your cup under the spout.
2. Open the lever. (Espresso and Lungo LEDs start flashing)
3. Insert a coffee ball.
4. Close the lever only when the Espresso and Lungo LEDs remain steadily lit.

Brewing coffee



1. Press the coffee button of your choice:
 - Espresso: Factory default setting 40 ml
 - Lungo: Factory default setting 110 ml
- The machine will heat up.
- The brewing process will start automatically.

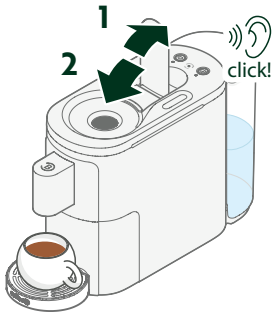
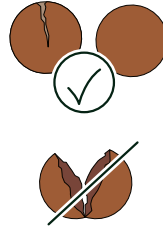
If you wish you can stop the brewing process at any time by pressing a button. To dispense more coffee, stop and restart the brewing process within one minute.



COFFEE IN YOUR DAILY LIFE

PREPARING COFFEE

After the brewing process:



1. Open the operating lever. The used coffee ball will fall into the collection container. Then close the lever again.
2. Do not empty the collection container until the last ball has been ejected.

i Did you know? Dry coffee balls that exhibit a small crack may be used or reused, and so may moist balls that have not been pierced.

⚠ DO NOT use broken and brewed balls!

⚠ Open the lever only whilst the water tank is in position. If the water tank is not in position, hot water could flow into the base of the water tank!

⚠ If during coffee brewing the water tank runs dry, open the lever and check that the ball has fallen into the collection container. If this has not happened ([see page 43](#)). If you want more coffee in your cup, use a new coffee ball at the start of the brewing process.



COFFEE IN YOUR DAILY LIFE

PROGRAMMING THE COFFEE QUANTITY

Would you prefer a little more coffee, or less? You can decide for yourself how much coffee flows into your cup when you press each button. In just 3 seconds you can start programming and adjust the output quantity to your taste and the size of your cups.

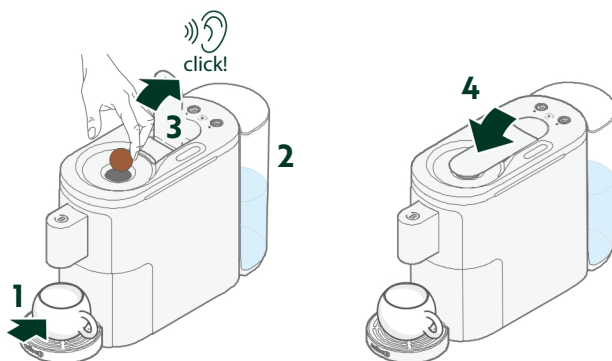
The default settings are:

Espresso: 40 ml

Lungo: 110 ml

i The programmable range extends from a ristretto to an extra-long coffee: 25–200 ml

Here's how:

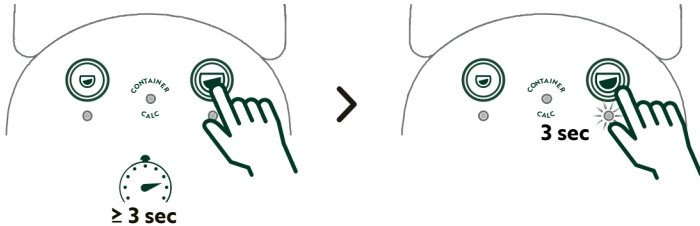


1. Place a cup under the spout.
2. Check the water level and refill the tank if necessary.
3. Open the lever, insert the coffee ball.
4. Close the lever.



COFFEE IN YOUR DAILY LIFE

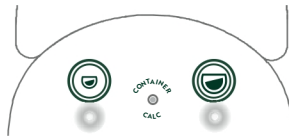
PROGRAMMING THE COFFEE QUANTITY



5. Press and hold the desired button (e.g. Lungo) for approximately 3 seconds until it flashes rapidly for 3 seconds.



6. Release the button - Coffee dispensing starts.
7. Press the button again once the desired amount is reached.



8. The coffee dispensing stops. The Espresso and Lungo LEDs light up. The new amount has been saved.

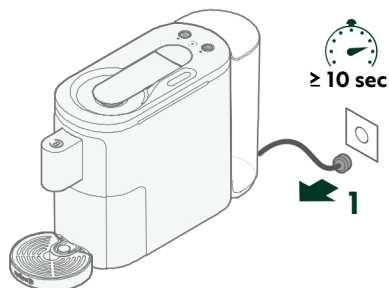
i Note: If during this process the tank runs dry, repeat the procedure after the tank has been refilled.



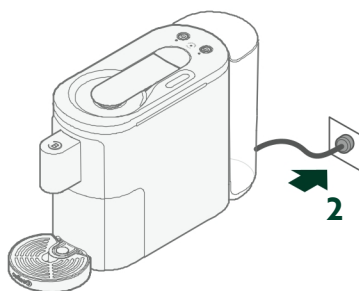
COFFEEB IN YOUR DAILY LIFE

PROGRAMMING RESET

Do you want to restore the factory settings? That too is very easy with your CoffeeB:



1. Unplug the machine for at least 10 seconds.

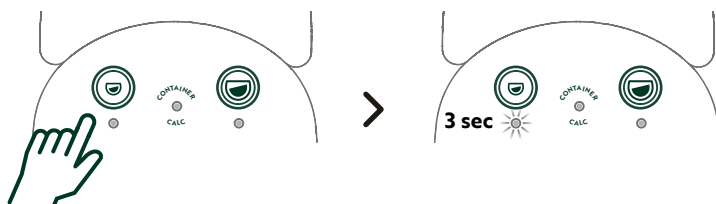


2. Hold down the Espresso button and plug the machine in again.



COFFEE IN YOUR DAILY LIFE

PROGRAMMING RESET



3. Release the Espresso button.

- The Espresso LED flashes for 3 seconds – done! Your machine is back on its factory settings.

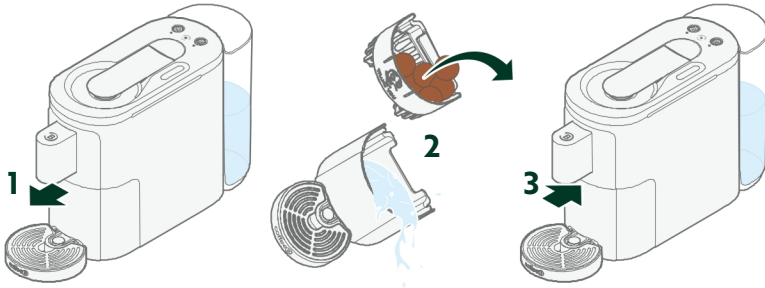


CARING FOR YOUR COFFEEB

EMPTY THE COLLECTION CONTAINER

After approximately 6 cycles, the collection containers for coffee grounds and residual water will be full and the Status LED will flash.

Follow these steps:



1. Pull the container forward and out.
2. Empty and clean the collection container(s).
3. Push them back in.

i Note: To ensure the Status LED goes out, leave the container out of the machine for at least 8 seconds before reinserting it.

i Note: The amount of residual water may vary.

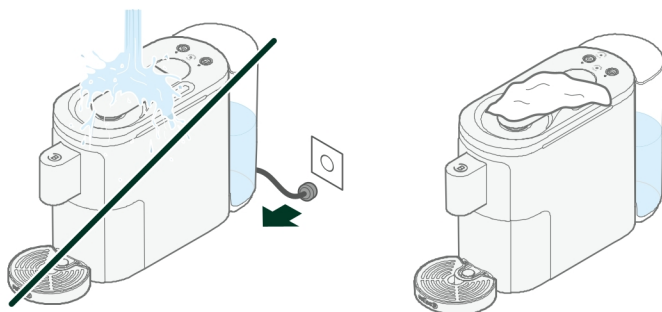
i Did you know? Wetting the coffee balls creates additional residual water.



CARING FOR YOUR COFFEEB

CARING FOR YOUR MACHINE AND CLEANING IT

Safety first: Always pull out the power plug first before cleaning!



⚠ *Never immerse the coffee machine in water! Never wash under running water!*

This keeps everything clean for the best enjoyment of your coffee:

Use a damp cloth to clean the coffee machine and the spout.

i *Do not rub the machine dry.*

i *Do not use abrasive or aggressive cleaning agents.*

Do not use cleaning agents that dissolve coffee grease to flush the machine. This destroys the machine.

Empty drip tray, collection container and water tank

The coffee ball collection container holds approximately 6 coffee balls. The residual water collection container holds approximately 0.4 litres of residual water.

► To prevent mould, regularly empty and clean the coffee ball collection container.

⚠ *The machine components are not dishwasher safe!*

Once the collection container and drip tray have been removed from the machine, always clean them. Otherwise there is a risk of them overflowing and dirtying the machine.

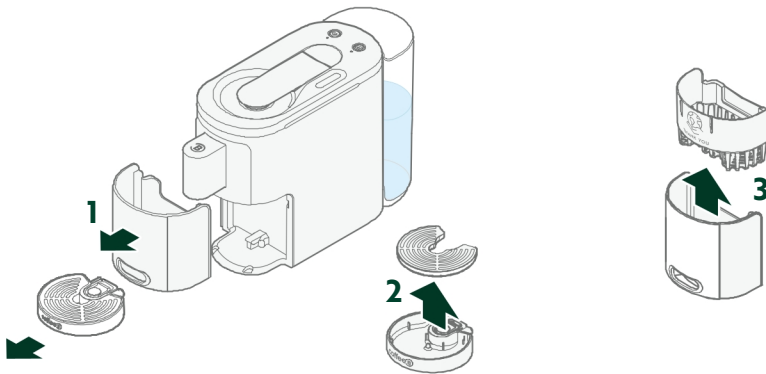


CARING FOR YOUR COFFEEB

CARING FOR YOUR MACHINE AND CLEANING IT

i Note: Once you remove the container from the machine, keep it out for at least 8 seconds so that the Status LED resets.

Dismantling and cleaning the parts of the machine



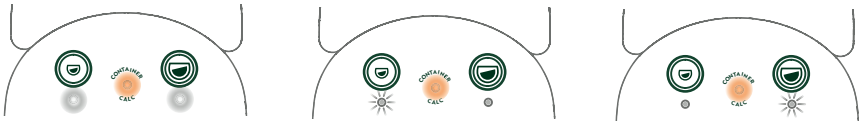
1. Pull the container forward.
2. Swing the drip tray slightly upwards and pull it forwards, remove the drip grille and clean both items.
3. Pull the collection container for the brewed coffee balls upwards, empty it and clean it.
4. Re-insert the collection container, drip tray and the drain grille into the coffee machine in reverse order.
5. Empty the water tank and clean it.



CARING FOR YOUR COFFEEB

DESCALING

There are many things you can do: Over time, limescale, coffee oils and greases accumulate in the machine – these will impair the coffee taste and function. But not to worry: Regular descaling easily removes these residues.



⚠ *Descal your machine as soon as the Status LED lights up orange.*

⚠ *If the water that you use regularly is particularly hard (>30°FH/17°dH), descale your machine once a month, regardless of the display.*

⚠ *Damage caused by limescale is not covered by the warranty. Only use descalers for coffee machines.*

⚠ *To ensure that all parts of the machine are descaled, it is essential to follow the full descaling program described below. Manual descaling by repeatedly pressing the Lungo button is not sufficient!*

i *Note: A water hardness of less than 8°FH affects taste and can cause issues when brewing - coffee output is significantly slower.*

i *Note: Do not use vinegar or degreasing agents, these will damage the machine.*

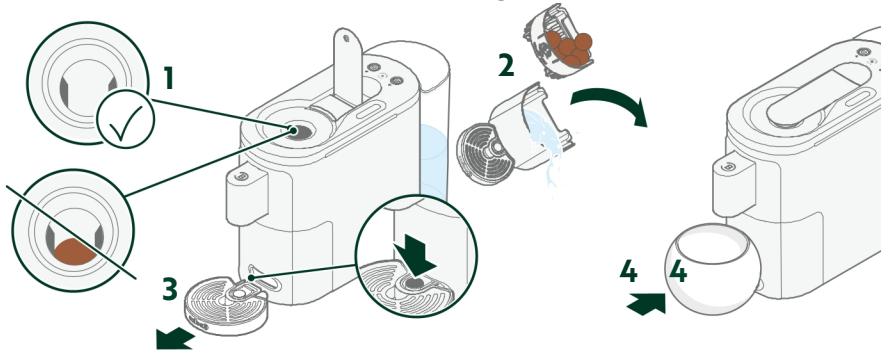
The descaling program consists of two parts: Descaling and flushing (coarse and fine flushing).



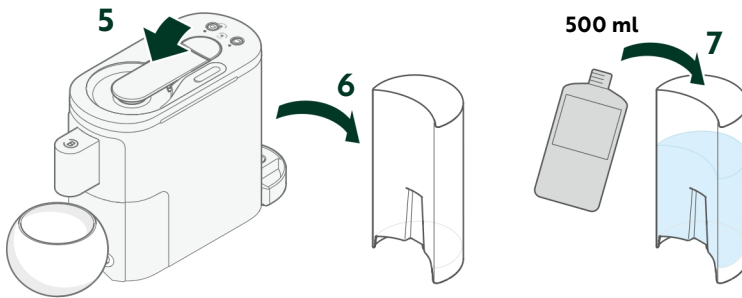
CARING FOR YOUR COFFEEB

DESCALING

1. Descaling



1. Remove the last brewed coffee ball.
2. Empty the container.
3. Remove the drip tray.
4. Place a large bowl under the spout.



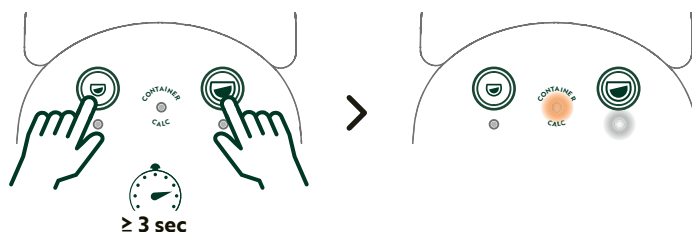
5. Close the lever.
6. Remove the water tank and empty it completely.
7. Fill the water tank with 500 ml of descaling agent (according to the manufacturer's instructions).



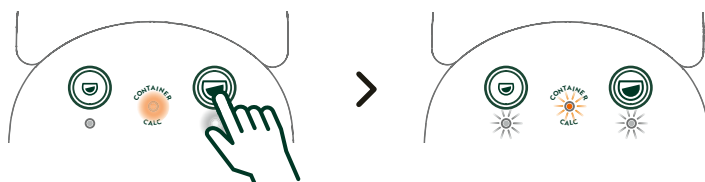
CARING FOR YOUR COFFEEB

DESCALING

1. Descaling



1. Press and hold the Espresso button and the Lungo button together for at least 3 seconds.
- The Status and Lungo LEDs light up continuously.



2. Press the Lungo button.
- All three LEDs will flash in unison – the descaling starts.

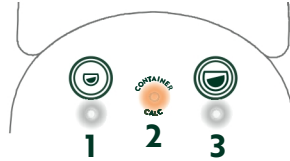
i The descaling mixture is pumped through the machine automatically until the tank is empty – this takes about 15 minutes.



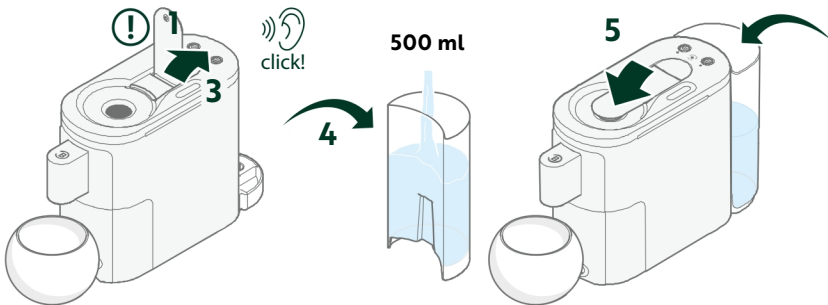
CARING FOR YOUR COFFEEB

DESCALING

1. Descaling



- After the process, all three LEDs (Espresso, Lungo and Status LEDs) light up one after another from left to right – first one LED, then two, then all three.



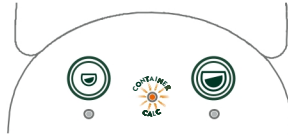
3. Open the lever.
4. Remove the water tank, flush it thoroughly and fill it with fresh cool water (approx. 500 ml) for the flushing process.
5. Close the lever.



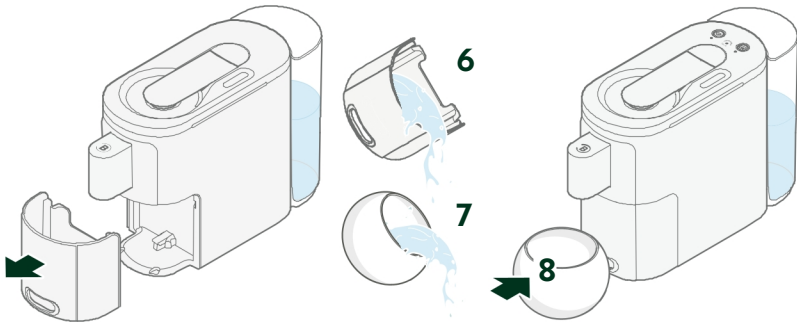
CARING FOR YOUR COFFEEB

DESCALING

1. Descaling



- If the Status LED is flashing orange.



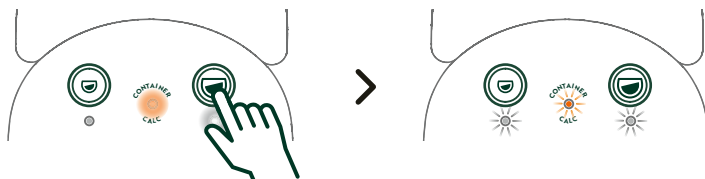
6. Empty the container and replace it.
7. Empty the container.
8. Put it back under the drain. Continue with the flushing process.



CARING FOR YOUR COFFEEB

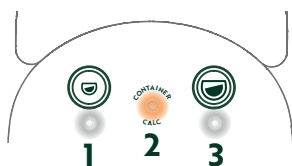
DESCALING

2. Rinsing:



- ▶ The Lungo LED and container LED remain lit continuously.
- 1. Press the Lungo button.
- ▶ All three LEDs will flash whilst the flushing process is running.

i The water is pumped through the machine automatically until the flushing process is complete.

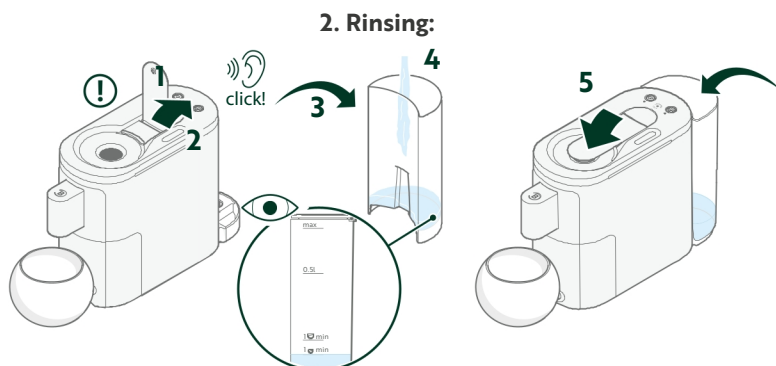


- ▶ All three LEDs (Espresso, Lungo and Container) will light up one after another from left to right – first one, then two, then all three.

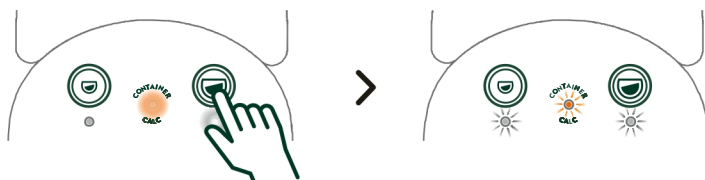


CARING FOR YOUR COFFEEB

DESCALING



2. Open the lever.
3. Remove the water tank, empty the remaining water and thoroughly flush the tank.
4. For the subsequent fine flushing, fill it with fresh water up to the Espresso mark on the water tank.
5. Close the lever.



- The Status and Lungo LEDs light up continuously.
- 1. Press the Lungo button.
- All three LEDs start to flash, and the final flushing cycle starts.

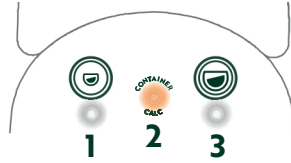
i The water is pumped through the machine automatically until the tank is empty.



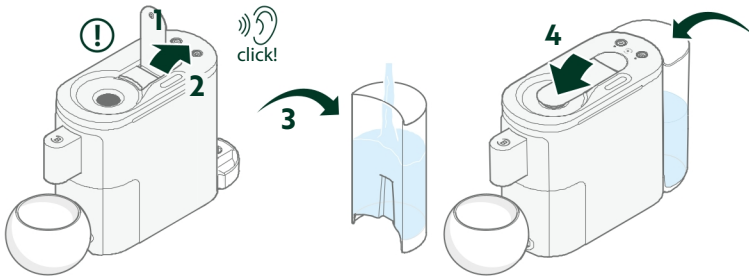
CARING FOR YOUR COFFEEB

DESCALING

2. Rinsing:



- All three LEDs (Espresso, Lungo and Container) will light up one after another from left to right – first one, then two, then all three.



2. Open the lever.
3. Remove the water tank, empty it, and then refill it with fresh water for your next coffee.
4. Close the lever.



CARING FOR YOUR COFFEEB

DESCALING

2. Rinsing:



- ▶ The Status LED is flashing orange
- 5. Take the container out, empty it, and put it back in.
- 6. Reinsert the drip tray.
- ▶ The machine will switch to ready mode. The descaling indicator has been reset –
The Status LED is no longer lit.

All done, your CoffeeB is ready to pamper you with the best coffee experience again!

i *Power interruption: If during the descaling process the power is interrupted (due to a power cut or due to unplugging the machine), the Status and Lungo LEDs will remain lit. Press the Lungo button and continue the process from where the machine stopped.*



CARING FOR YOUR COFFEEB

DESCALING

Interrupting the descaling program

To escape from the descaling program, press and hold the Espresso and Lungo buttons simultaneously for at least 3 seconds.

⚠ *Interrupt the descaling process only if no descaling fluid has been used. Otherwise, flush the unit with 500 ml of water.*

⚠ *The descaling process cannot be interrupted by unplugging and plugging in the mains cable.*

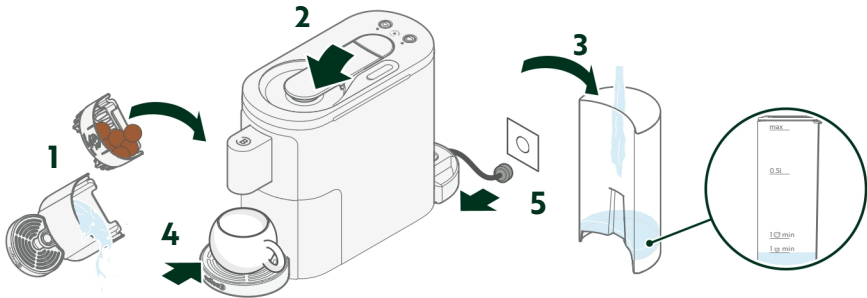


CARING FOR YOUR COFFEEB

TRANSPORT/STORAGE

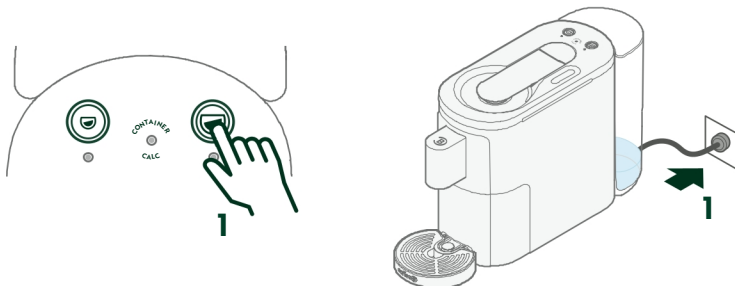
During transport and storage there must be no water in the machine. However, steaming the machine requires the presence of a little water. Perform the process as follows:

Getting ready:



1. Empty the container and reinsert it.
2. Close the lever.
3. Remove the water tank, fill it with water up to the Espresso mark, and reinsert it.
4. Place a large cup under the spout.
5. Unplug the machine.

Starting the flushing process:

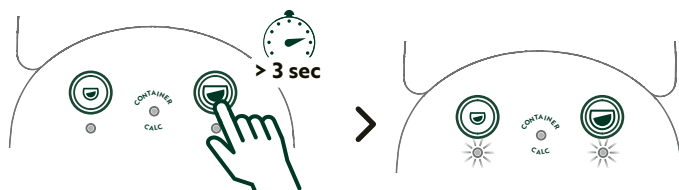


1. Hold down the Lungo button and plug the machine in again.



CARING FOR YOUR COFFEEB

TRANSPORT/STORAGE



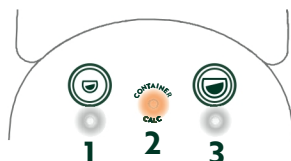
2. After approx. 3 seconds, release the Lungo button.
 - The Espresso & Lungo LEDs flash slowly, a pumping noise can be heard. The residual water, including the 40 ml from the water tank, is pumped out of the coffee machine.

i Once the pump stops, the first phase is complete.

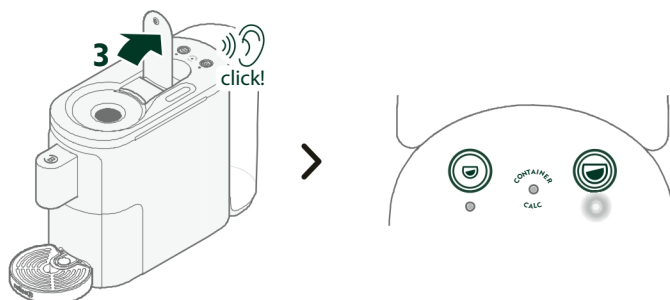


CARING FOR YOUR COFFEEB

TRANSPORT/STORAGE



- All three LEDs (Espresso, Lungo and Container) will light up one after another from left to right – first one then two, then all three.



3. Open the lever all the way and **leave it open**.

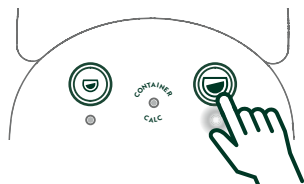
⚠ *Caution when opening the lever: Steam will escape!*

- The Lungo button will light up.



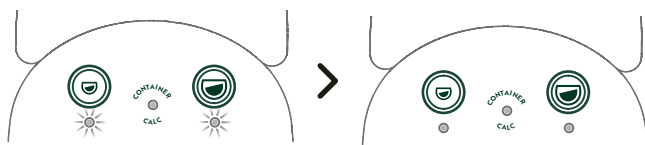
CARING FOR YOUR COFFEEB

TRANSPORT/STORAGE



4. Press the Lungo button.

► The pump will start the second phase (**the lever is open**).



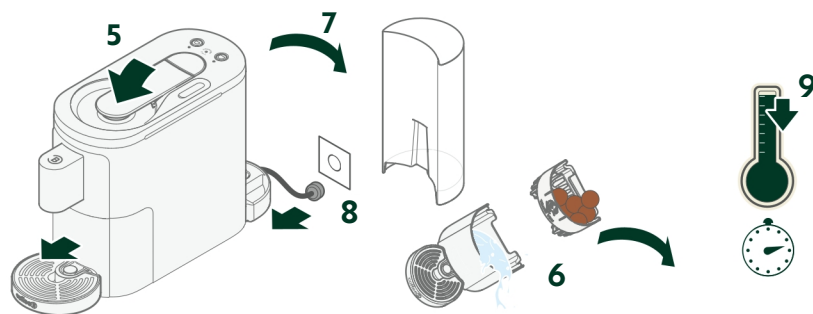
► The Espresso and Lungo LEDs flash slowly.

i As soon as the pump stops, the button lights extinguish and emptying out is finished.

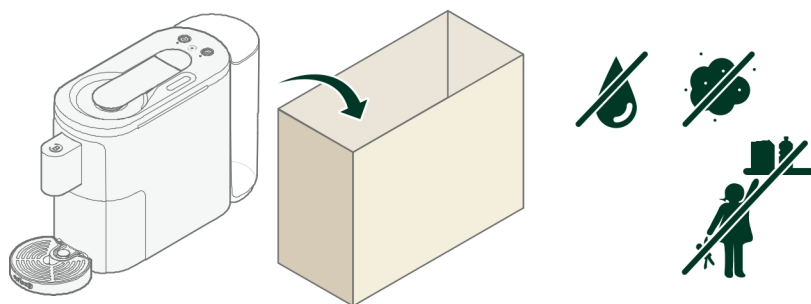


CARING FOR YOUR COFFEEB

TRANSPORT/STORAGE



5. Close the lever.
6. Empty the container and dry it.
7. Empty the water tank and dry it.
8. Unplug the machine.
9. Allow the machine to cool down.



10. Store the machine in its original packaging in a dry, dust-free place, out of reach of children.
11. Flush the machine before next using it.

i Error message: If the process was unsuccessful, the Espresso & Lungo LEDs will flash alternately at the same time as the Status LED. Press any button to enter standby mode and restart the process if needed.



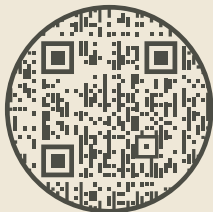
TROUBLESHOOTING

If this troubleshooting guide does not help you solve the problem, please contact your nearest service centre. The machine may be repaired only by an authorised service centre. No liability will be accepted for any damage due to unprofessional repairs and use of non-original spare parts, which may endanger the user and will render the guarantee null and void.

 *If a machine is faulty or defective, or if you suspect damage after it has been dropped, immediately disconnect it from the power supply – safety first!*

For any other problems, please feel free to contact us directly at info@coffeeb.com.

Frequently asked questions together with the answers can be found here:



Help Centre/FAQ

www.coffeeb.com/helpcenter



TROUBLESHOOTING

Troubleshooting	Remedial action
The Status LED is flashing persistently.	<p>Pull the collection container out of the machine and wait at least 8 seconds before reinserting it. Important: The machine must be plugged in during this process.</p> <p>If the Status LED is lit continuously, perform the descaling process. (see page 26).</p>
When attempting to close the lever, the coffee ball moves up.	Open the lever all the way to the stop at 90° (a slight clicking sound will be heard). This ensures the ball falls correctly into the brewing chamber and the lever can be closed.
After the brewing process is started, no coffee is brewed for a long time.	Everything OK. The machine first heats up then washes the hot coffee ball with hot water before brewing coffee. This can take up to 40 seconds.
Coffee output is interrupted.	Everything OK. The preinfusion function interrupts the coffee output (see page 12).
Slightly increased resistance when closing the operating lever.	<ol style="list-style-type: none"> 1. Wait until the Status buttons stop flashing and instead stay lit continuously. 2. Refer to the fault "Used coffee ball stuck in the chute" (see page 43).
The mains plug is not plugged in.	► Plug the machine in.
The collection container is not fully inserted.	► Insert the collection container into the machine.
The buttons are blocked.	► Unplug the machine and after at least 10 seconds plug the machine in again.



TROUBLESHOOTING

Troubleshooting	Remedial action
Used coffee ball stuck in the chute.	<ol style="list-style-type: none"> 1. Gently press the coffee ball down with your finger. 2. Flush the machine 2 to 3 times afterwards. If the coffee ball is still stuck in the chute and could not be easily removed with a finger: <ol style="list-style-type: none"> 1. For safety, unplug the machine. 2. Remove the collection container from the machine. 3. Gently press the coffee ball downwards with the handle of a spoon or similar object and remove it completely from the chute or brewing chamber. 4. Check that the coffee ball has been completely removed. 5. Remove coffee dust from the chute and/or brewing chamber, using a brush if necessary. 6. Reinsert the power cable. 7. Reinsert the collection container. 8. Place a cup under the spout. 9. Close the lever gently. 10. Press the Lungo button to flush the machine and repeat the process to remove any residues. <p><i>i Note: Perform these operations carefully to avoid damaging the machine.</i></p> <p><i>i If after these steps the coffee ball is still stuck, contact Customer Service.</i></p>



TROUBLESHOOTING

Troubleshooting	Remedial action
Pump sounds very loud.	<p>Water tank is empty.</p> <ul style="list-style-type: none"> ▶ Refill the water tank and insert it. <p>Is the pump still very loud? Flush the machine (see page 15).</p>
Cup filling not as programmed.	<p>The programming is changed.</p> <ul style="list-style-type: none"> ▶ Repeat the programming (see page 19).
The coffee machine is scaled up.	<p>Descale the machine (see page 26).</p>
The machine is not dispensing any coffee; water is running directly into the collection container.	<p>Machine has excessive limescale build-up.</p> <ol style="list-style-type: none"> 1. Descale the machine (see page 26) and try again. ▶ If the machine has not been descaled for a very long time, repeat the descaling process if the error persists. ▶ Otherwise: Contact Customer Service.
Coffee tastes sour.	<p>Insufficient rinsing after descaling.</p> <ul style="list-style-type: none"> ▶ Flush the machine again (see page 15).
No water sucked in after tank was empty.	<ol style="list-style-type: none"> 1. Reinsert the filled water tank. 2. Flush the machine (see page 15) Repeat this 3 times in succession, opening and closing the lever in between. If the machine exerts no suction, try again after 30 minutes. ▶ If the machine exerts suction: Everything is OK – descale the machine if necessary. (see page 26). ▶ If the machine exerts no suction: Then contact Customer Service.



TROUBLESHOOTING

Troubleshooting	Remedial action
Long Espresso output time.	<p>Everything OK. The coffee ball is wetted with water for at least 10 seconds before brewing to give it the necessary flexibility.</p> <ul style="list-style-type: none"> ▶ The pre-infusion pause extends the coffee brewing time for a fuller aroma.
The brewing, cleaning or descaling process cannot be started.	<ol style="list-style-type: none"> 1. Remove the collection container from the machine for at least 8 seconds and empty it. 2. Re-insert the collection container. 3. Close the lever.
No coffee brewed or insufficient coffee brewed.	<p>Water tank is empty.</p> <ul style="list-style-type: none"> ▶ Fill the water tank and reinsert it. <p>The coffee ball is defective.</p> <ol style="list-style-type: none"> 1. Use a new coffee ball. 2. Remove any stuck coffee ball. (see page 43). <p>The operating lever is not fully closed.</p> <ul style="list-style-type: none"> ▶ Before brewing coffee, gently push the operating lever down as far as the stop. <p>The machine has excessive limescale build-up.</p> <ul style="list-style-type: none"> ▶ Descale the machine (see page 26). <p>The water from the softening system was used (extends cycle time).</p> <ul style="list-style-type: none"> ▶ Check your water softener and adjust it if necessary. Another option: Use water that is not softened. <p><i>i Note: A water hardness of less than 8°fH affects taste and can cause issues when brewing.</i></p>



TROUBLESHOOTING



Troubleshooting	Remedial action
	<p>The pump is defective.</p> <ul style="list-style-type: none"> ▶ Contact Customer Service. <p>The brewing unit is dirty.</p> <ul style="list-style-type: none"> ▶ Clean the sealing place and sealing surface in the brewing unit with your finger to remove any coffee residue. <p>The spout is blocked.</p> <ol style="list-style-type: none"> 1. Allow the machine to cool down. 2. Carefully clear the blockage in the drain using a toothpick or similar object. <div> <p> <i>Take care if the coffee machine is hot: Risk of scalding!</i></p> </div>
Mould formation in the coffee ball collection container.	<p>The collection container has been left unemptied for too long.</p> <ul style="list-style-type: none"> ▶ Empty and clean the collection container(s) regularly. (see page 23).
Two balls are stuck in the machine.	<ol style="list-style-type: none"> 1. Open the lever. 2. Push the balls down with your finger and take them out.
Water on the kitchen countertop.	<p>Collection container was not emptied when removed from the machine and has overflowed.</p> <ul style="list-style-type: none"> ▶ Empty the collection container(s).
Incorrect coffee ball in the brewing chamber.	<ul style="list-style-type: none"> ▶ Push the ball down with your finger and take it out. <div> <p><i>i Did you know? If the coffee ball has not become wet, it can still be used.</i></p> </div>



TROUBLESHOOTING



Troubleshooting	Remedial action
The rinsing water is milky when it comes out of the coffee machine.	<ul style="list-style-type: none"> ▶ The crema valve generates air bubbles – hence the milky appearance. But not to worry: After a short time, the water will become clear again.



DISPOSAL



- Used coffee balls can be composted in the garden.
- The residual water can be used to water the plants.



- Dispose of worn-out machines according to the regulations in your country.
- Machines can be returned to your dealer for professional disposal free of charge. Information is available from local authorities.

i If a machine has a dangerous defect, immediately take it to the service centre or dispose of it and ensure it can no longer be used.

- For the sake of the environment: Do not dispose of the machine together with household waste.



TECHNICAL DATA

Rated voltage

220-240 V, 50-60 Hz

Rated power

1450 W

Energy-saving mode

≤ 0.2 W

Dimensions (mm) (W × H × D)

120 × 250 × 396

Weight

2.93 kg

Water tank capacity

0.75 litre

2-year warranty



Let's roll!