



ESTRO

ESTRO PROFI

Instructions

FOR HOUSEHOLD USE ONLY

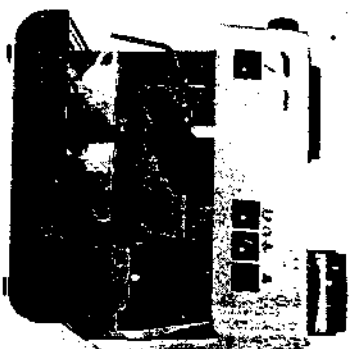
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces (i.e. steam tube, filter holder).
3. To protect against electric shock, do not place cord, plugs or appliance in water or other liquid.
4. This appliance must be kept out of the reach of children
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not remove the filter holder while you are making espresso.
7. The use of an accessory not evaluated for use with this appliance may cause injuries.
8. Do not use outdoors
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. This machine was designed to process normal household quantities only. Not suitable for continuous operation.
12. Do not operate any appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
13. Do not use if the water tank is not filled.
14. Always use cold water. Warm, water or other liquids could cause damage to the appliance.

SAVE THESE INSTRUCTIONS

RECYCLED PAPER. NO TREE HAS BEEN CUT DOWN TO PRINT THIS BOOKLET



Estro Profli A 110

Congratulations on choosing this high-quality espresso/coffee machine and many thanks for your confidence in our products.

Please read these instructions carefully before using your machine for the first time. Information is given on the correct use, cleaning and care of your machine.

If you have any additional questions please do not hesitate to contact your dealer or your nearest office.

Technical Data

Estro Proff A 110

Voltage: 120 V

Power: 1150 W

Dimensions: h/w/d= 41x32x29 cm

Weight: 12,5 Kg

Cable: 1,35 m

Water tank capacity: 3 litres

Bean container: for 250 g coffee beans

Heating: 900 W

Pump: electromagnetic high-performance pump (15 bar/50W)

Contents

Add coffee beans 1

Grinder setting 1

Add water 3

Power 5

Venting 6

Ready for use 6

Making coffee 7

For hot water 9

For steam 9

Cleaning 11

Cleaning nozzle 12

Cleaning water tank 12

Cleaning grinder 13

Descaling 13

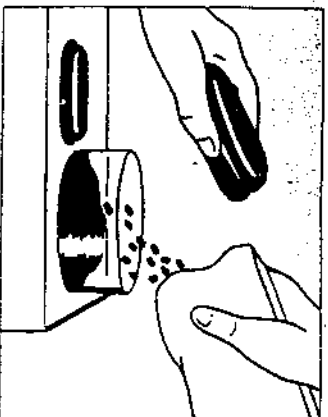
Cleaning brewing head 13

Warning 14

Starbucks Coffee Co

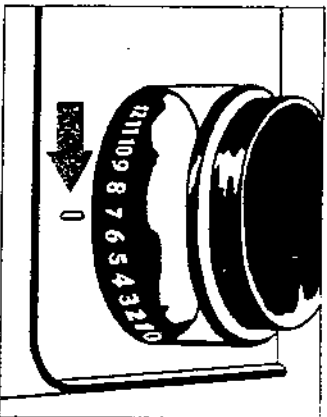
2203 Airport Way South

Seattle, Wa 98134



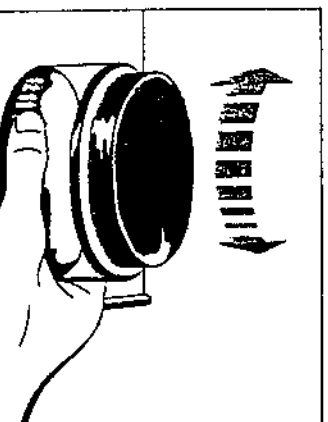
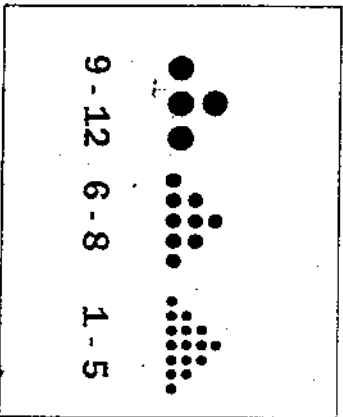
1. Add coffee beans

Fill grinder with fresh beans before plugging machine in. Remove lid, check if grinder is clean, pour in beans, close lid.



2. Grinder setting

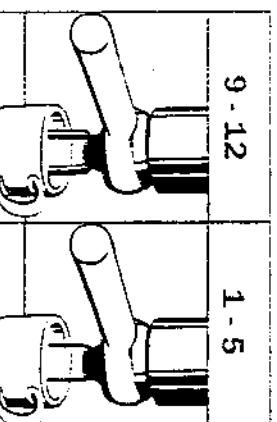
Each new machine is adjusted in our factory to a medium fine setting. The scale shows the different degrees of grinding:
 Coarse grind from 9 - 12
 Medium grind from 6 - 8
 Fine grind from 1 - 5
 Check that position 7 is set and corresponds to the marking.



2.1 Degree of grinding

The fineness of grinding decides the taste.

Turning the container changes the degree of grinding. Readjust grinder during grinding process only. New settings become effective after a delay of three grinding processes.

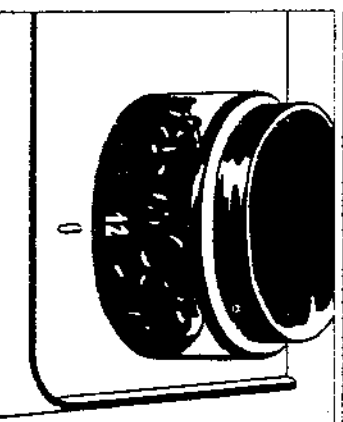


9 - 12

1 - 5

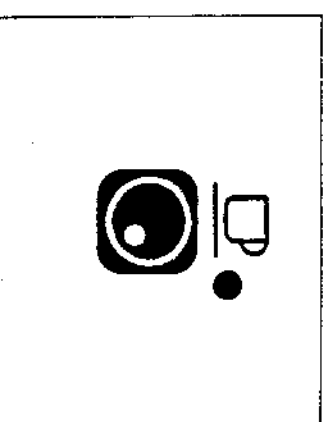
Water flows more quickly with coarse grindings (9-12). This could make the coffee «watery». Water flows longer with over-fine grindings (1-5). Although more froth is formed, the coffee could be bitter.

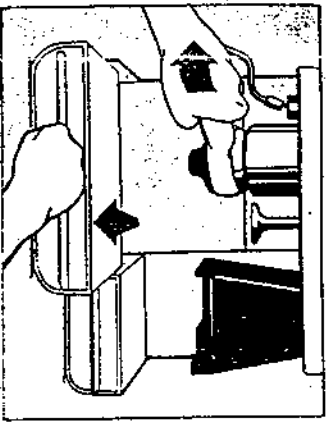
Ideally, you should try the pre-set fineness before changing the setting. Start changing from position 12.



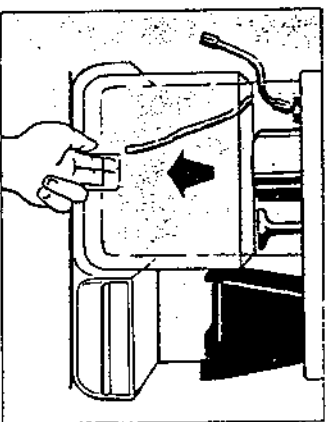
2.2 Amount of water

The grinder always delivers the same amount of coffee powder. You decide the amount of water and thus determine the strength.

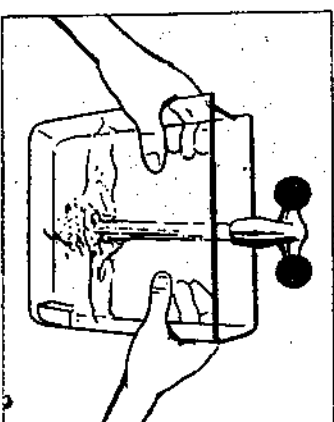




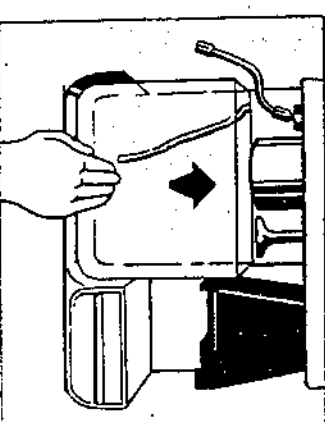
3. Add water
 Fill tank before plugging machine in. Remove drip tray. Remove sieve holder.



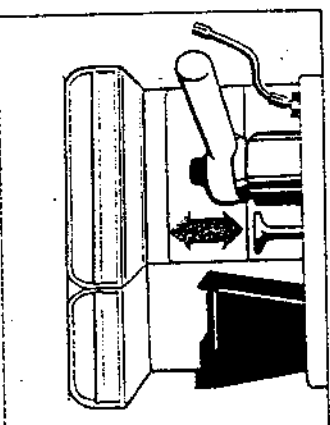
Pull out tank.



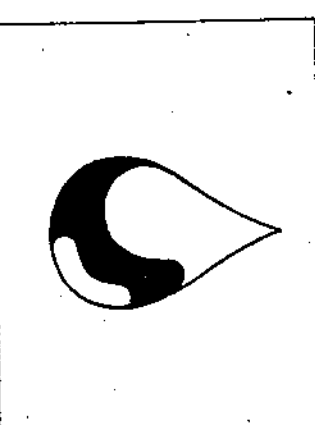
Rinse tank thoroughly with water without cleaning agent. Fill tank with fresh, cold water.



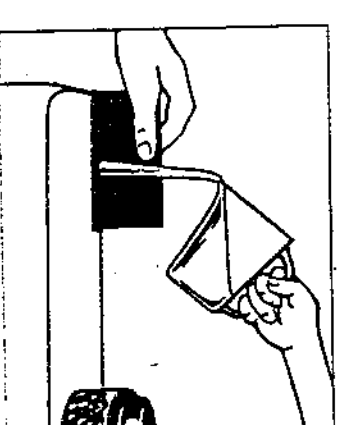
Replace filled tank. Insert hose into water so it is straight and not kinked. Hose must hang vertically and reach floor of tank.



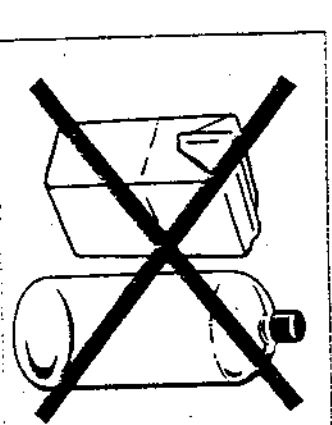
Regularly check and top-up water in tank.



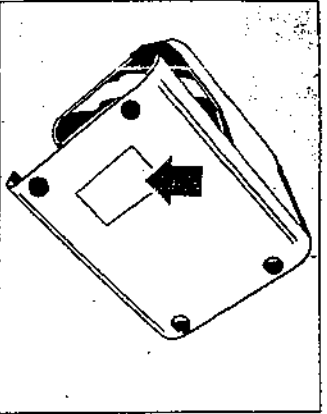
Do not run machine without water as this could cause damage.



You can also refill water without removing tank. Just open flap and pour in water from above.

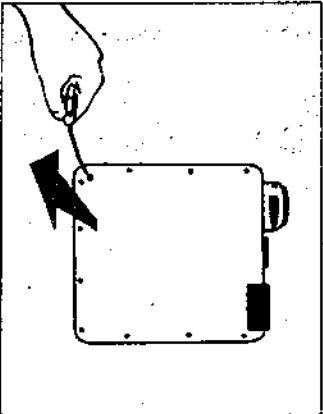


Use only fresh, cold water. Never fill with milk or fizzy water.

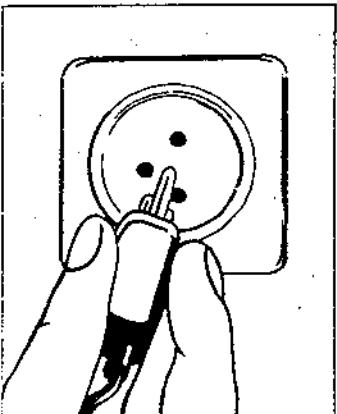


4. Power

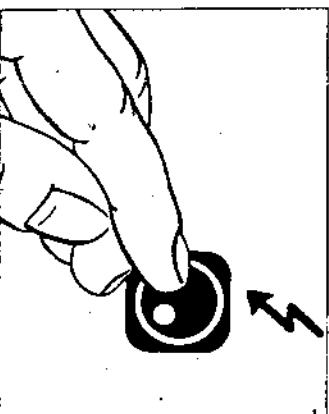
The machine is set for the correct voltage. Check that your voltage corresponds to rating plate details underneath the machine.



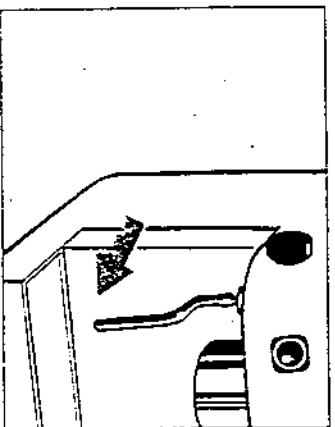
You may now plug your machine in. Withdraw plug from cable box.



Insert plug in socket.

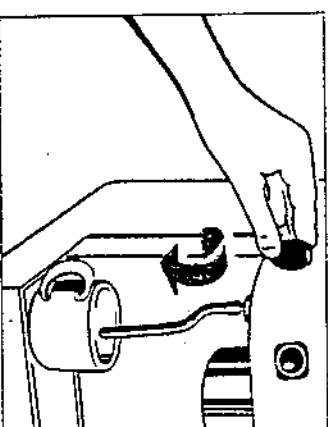


Press mains switch. The control field changes from white to red. Machine must now be vented.

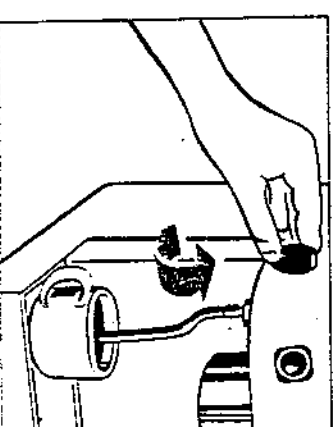


5. Venting

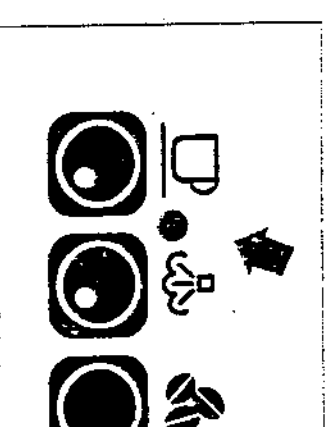
The machine must be vented before every use, after longer periods of non-use, after topping up and after steam withdrawal, to fill system with water.



Place cup under nozzle. Open valve. Air will escape first, then water.



Completely fill a cup with water. Close valve. Discard water in cup.

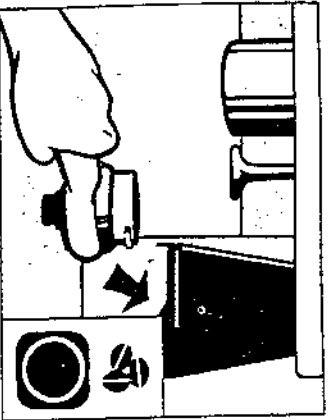


6. Ready for use

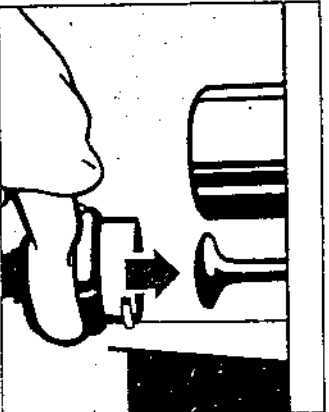
Venting has filled the system with water. Correct temperature is only reached when green light goes on.

7. Making coffee

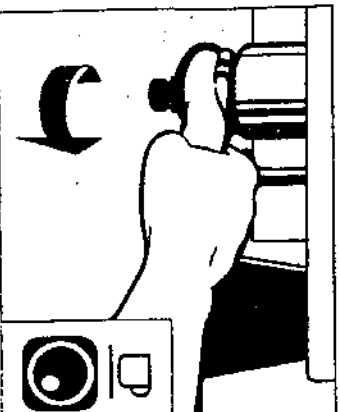
Decide if you want one or two cups. For one cup: press grinder button to grind one portion. Hold sieve holder in measuring device.



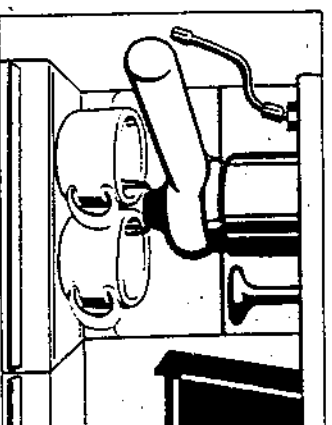
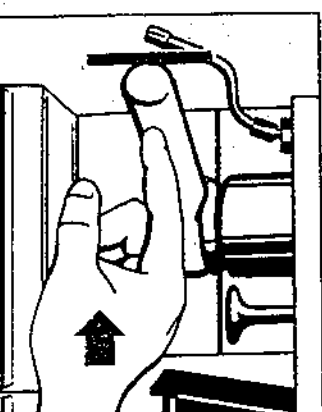
Press sieve holder firmly into measuring device. A contact switch in the measuring device triggers filling of coffee powder into the sieve. Compress powder lightly using the stopper.



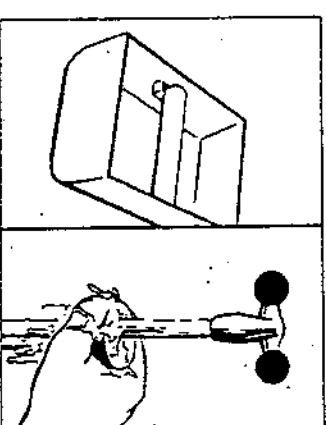
Insert sieve holder in brewing head and tighten. Place cup under sieve holder. Press coffee button. Control field will change from white to red.



When the noise of the machine dies down, turn sieve holder handle to the left. This releases outlet nozzles. Choose how much water you want. To cut off water supply, press the coffee button again.

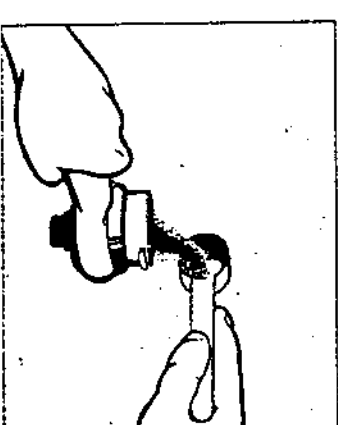


The same principle applies for two cups. Fill two portions of coffee powder into sieve holder and compress lightly. Sieve holder has two outlets. Place two cups under sieve holder so that one outlet feeds into each cup. Tap out sieve holder in drawer after use, then rinse under running water, remove sieve and clean it.

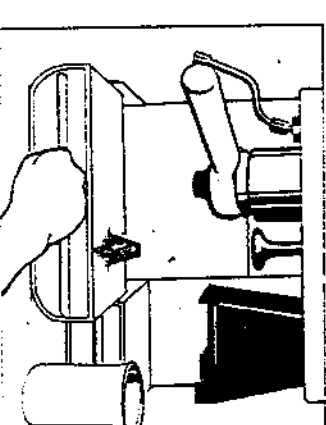


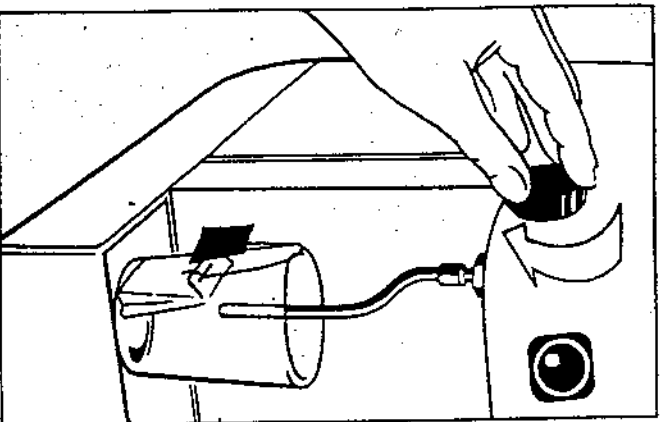
Using different coffee

You can also fill sieve holder with a different, pre-ground type of coffee. Use measuring spoon supplied and switch off grinder.



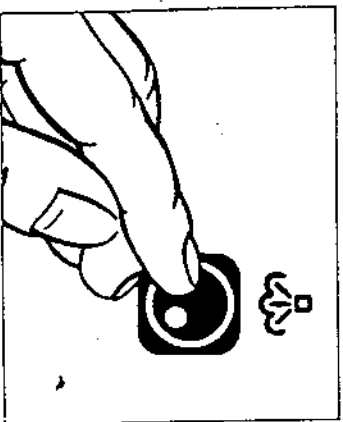
Note: If using tall cups which do not fit under sieve holder, just remove drip tray.





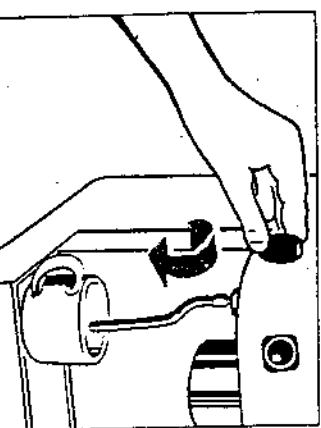
8. For hot water

Place a tea glass under swivelling nozzle. Open valve and fill glass a quarter full. Discard water (because that water will have been in the piping it will not be hot enough). Your tea glass is now pre-warmed. Next, draw off desired amount of water by opening and closing valve.

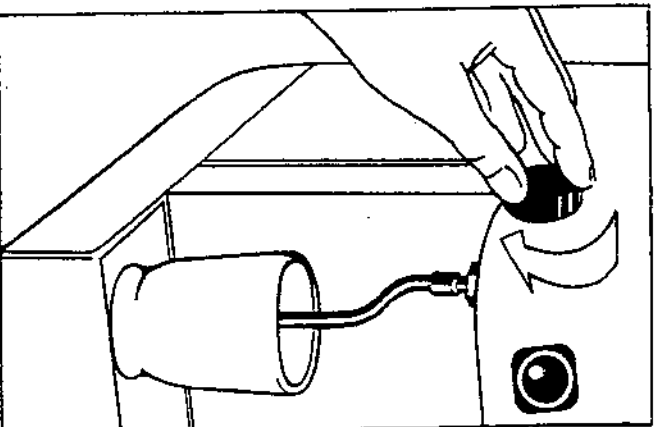


9. For steam

Press steam button. Green light goes on when steam can be drawn off. Hold an empty cup under swivelling nozzle.

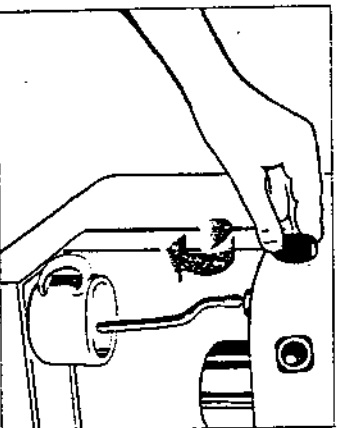


Open valve and allow water to run out of piping system until only steam escapes. Close valve and discard water in cup.

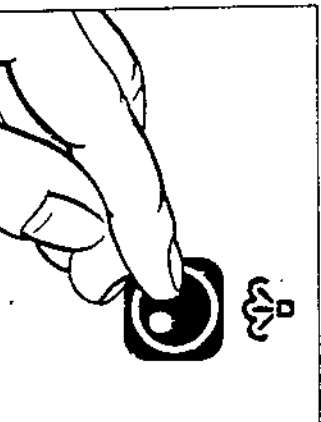


Place pitcher containing milk under nozzle. Dip nozzle in liquid and open valve until steam escapes.

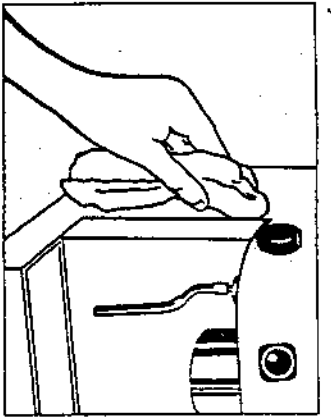
Close valve when beverage reaches desired temperature.



Should traces of beverage remain on nozzle, vent to remove them.

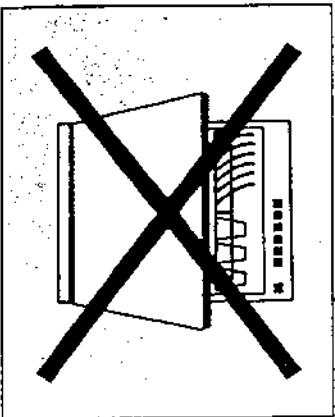


Before venting, press steam button to switch off steam function.

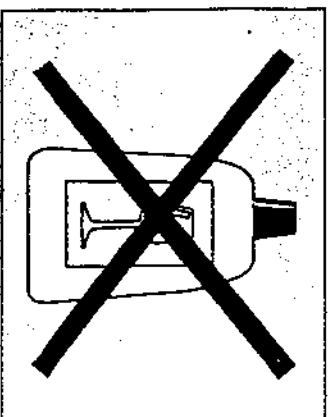


10. Cleaning

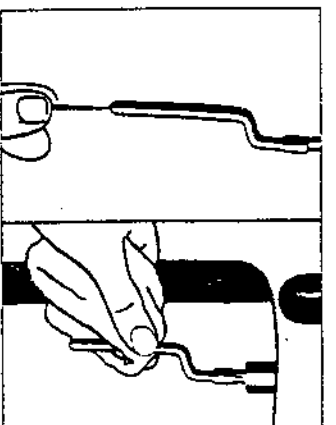
Wipe housing inside and out with a damp cloth.



Never put machine into a dishwasher. Never totally immerse it in water.

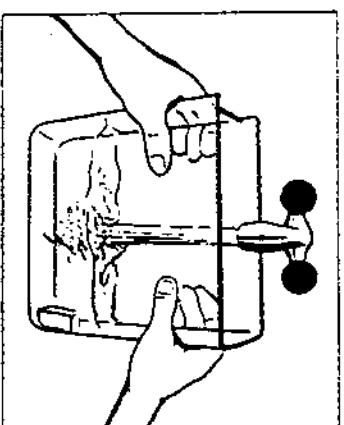


Please do not use liquid detergent since this contains perfumes which could impair coffee flavour.



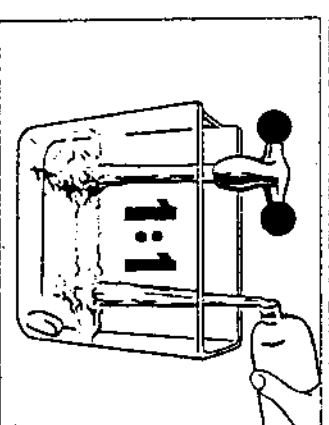
11. Cleaning nozzle

Clean nozzle after every use. Wipe exterior with a damp cloth; if necessary clean opening using a pin. Quick venting removes any sediment inside pipe.

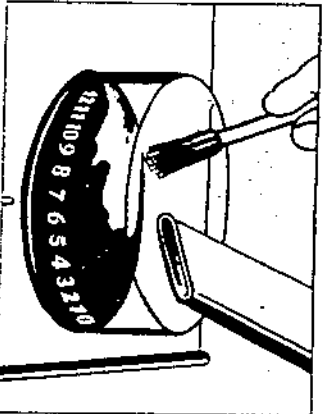


12. Cleaning water tank

Water tank should be rinsed and cleaned daily.

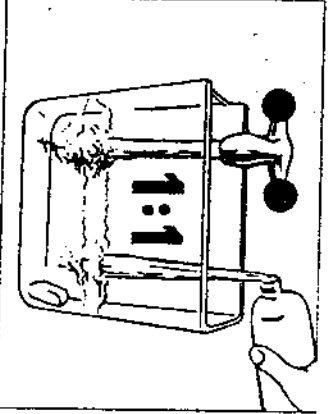


Descalcify once a month by filling tank with descaling solution (ratio 1:1 with water) and allowing tank to stand overnight. Rinse thoroughly with clean water. Remember to vent the machine!



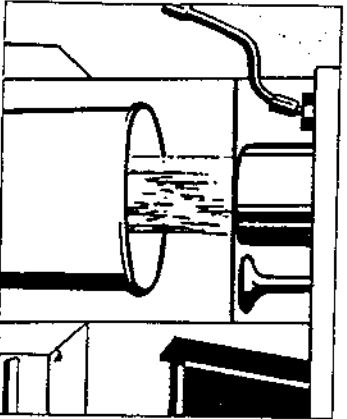
13. Cleaning grinder

The empty grinder should be cleaned once a month using the brush provided. Then remove any residue using your vacuum cleaner.



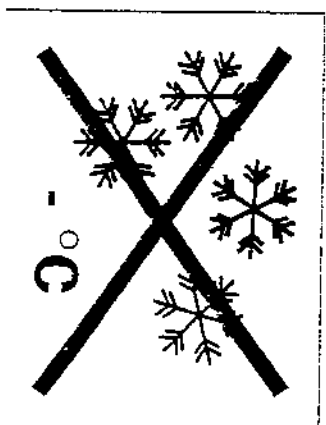
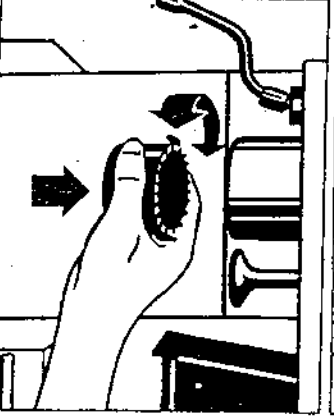
14. Descaling

The machine will develop scale. If you wish to descale machine yourself, never use vinegar for descaling purposes, but a commercial descaling agent. Mix descaling agent 1:1 with water in tank. Rinse tank contents through brewing head without sieve holder into a collecting vessel. Stop from time to time to allow descaler to act. Rinse with clean water. Then allow a complete tank filling to run through.



15. Cleaning brewing head

Clean brewing head once a month using the brewing head cleaner provided. Insert teeth uppermost and turn to remove ground coffee sediment.



16. Warning

Protect machine from frost. Never leave outside overnight in winter. Since machine contains water, freezing could cause damage.