

# ELEKTRA

ITALIAN ESPRESSO COFFEE MACHINES SINCE 1947

## USER MANUAL

Translation of the original instructions

HOUSEHOLD COFFEE MACHINES AND GRINDERS

# GB



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# A INTRODUCTION

This manual applies to the entire range of home coffee machines and grinders manufactured by ELEKTRA.

Each topic has been specifically treated in a separate paragraph for each model belonging to the range, indicating the title of the paragraph itself and the models to which it refers, using the letters shown below:

|     |                                  |                       |
|-----|----------------------------------|-----------------------|
| - N | = NIVOLA model                   | items W / W-R         |
| - L | = MICROCASA A LEVA model         | items S1 / S1C / S1CO |
| - S | = MICROCASA SEMIAUTOMATICA model | items SX / SXC        |
| - V | = MINIVERTICALE model            | items A1 / A1C        |
| - M | = COFFEE GRINDER model           | items MS / MSC        |

## B GENERAL RECOMMENDATIONS AND SAFETY REGULATIONS

### IMPORTANT SAFEGUARDS

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

1. This booklet is an essential and integral part of the product and must be given to the user. It contains basic safety instructions that must be carefully followed for the installation, operation and maintenance of the appliance. Save this booklet for any future reference. Read all instructions.
2. Do not touch hot surfaces. Use handle or knobs.
3. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
4. After having unpacked the appliance, make sure it is intact.  
If in doubt, do not use the appliance and contact a qualified technician. The packing elements (plastic bags, polystyrene foam, nails, etc.) should not be left within reach of children since they are potential sources of danger.
5. Before connecting the appliance, check that the mains electricity supply corresponds to the data given on the rating plate.  
The rating plate is located under the base of the machine.  
The appliance should be installed by a qualified technician according to the manufacturer's instructions and in compliance with current safety regulations. Incorrect installation could cause injury to persons or animals and damage to property, for which the manufacturer cannot be held liable.

 **This appliance is only electrically safe when it has been connected to an efficient grounding system in compliance with current safety regulations** .

Make sure that this fundamental safety requirement has been observed and if in doubt request a thorough check of the system by a qualified electrician.

The manufacturer cannot be held liable for any damage that may be caused by failure to ground the appliance.

Check that the current carrying capacity of the system is adequate for the maximum rated output of the appliance (as indicated on the rating plate).

If in doubt, contact a qualified technician.

Such technician should also make sure that the section of the cables is adequate for the power

absorbed by the appliance.

Do not use adapters, multiple current taps or extension cables.

If it is absolutely necessary, only use plugs, simple or multiple adapters and extensions that comply with current safety regulations. Make sure, however, that the limit of current carrying capacity does not exceed that indicated on the simple adapter and extensions or the maximum power value indicated on the multiple adapter.

6. This appliance must only be used for the purpose for which it was designed.  
Any other use is to be considered as unsuitable and therefore dangerous.  
The manufacturer cannot be held liable for any damage or injury caused by improper, wrong or unreasonable use.
7.  When using electrical appliances, to protect persons against fire, electric shock and injury, basic safety precautions should always be followed:
  - **Do not dip the appliance, its cord and plugs in water or other liquid to clean it;**
  - **Do not touch the appliance when hands or feet are wet or damp;**
  - **Do not operate the appliance barefoot;**
  - **Do not use extension cables in bathrooms or shower-rooms;**
  - **Do not let cord hang over edge of table or counter, or touch hot surfaces.**
  - **Do not place on or near a hot gas or electric burner, or in a heated oven.**
  - **Do not tug the power supply cable to disconnect the appliance from the mains supply;**
  - **Do not use outdoors;**
  - **Do not expose the appliance to the elements (rain, sun, etc.), unless expressly allowed;**
  - **The machine can only be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they are supervised or have been instructed on the safe use of the equipment and understand the hazards involved. Children are not allowed to play with the device or to carry out cleaning and maintenance operations without the supervision of trained personnel .**
8. Disconnect the appliance from the mains electricity supply before carrying out any maintenance, by pulling out the plug or by switching off at the mains switch.  
Allow to cool before putting on or taking off parts, and before cleaning the appliance.  
To clean the appliance, strictly follow the instructions in this booklet.

9. In the event of failure or malfunctioning of the appliance, switch it off and under no circumstances try to repair it yourself. Always request service by a qualified technician.  
Any repair, electrical or mechanical adjustment must only be carried out at the factory or by an authorized service center using only original spare parts. Failure to comply with these instructions could jeopardize the safety of the appliance, and could occur result in fire, electric shock or injury to persons.
10. The appliance should be connected to the electricity supply through a multipolar linked switch having a contact separation of at least 3 mm in all poles, in compliance with current safety regulations.
11. Unwind the whole power supply cable to prevent dangerous overheating.
12. Do not obstruct the intake and outlet grilles. In particular do not cover the upper cup tray with a cloth or such like.
13. The supply cable of this appliance must not be replaced by the user. Should the cable or plug be damaged, or if the appliance malfunctions, switch off it and contact solely the nearest authorized service or a qualified electrician for replacement, repair or adjustment.
14. Should the machine no longer be used, it must be made inoperative by cutting the supply cable after having disconnected it from the electrical power supply.  
Moreover, make sure that all those parts which could be possible sources of danger are made harmless.
15. Do not use appliance for other than intended use.

# SAVE THESE INSTRUCTIONS

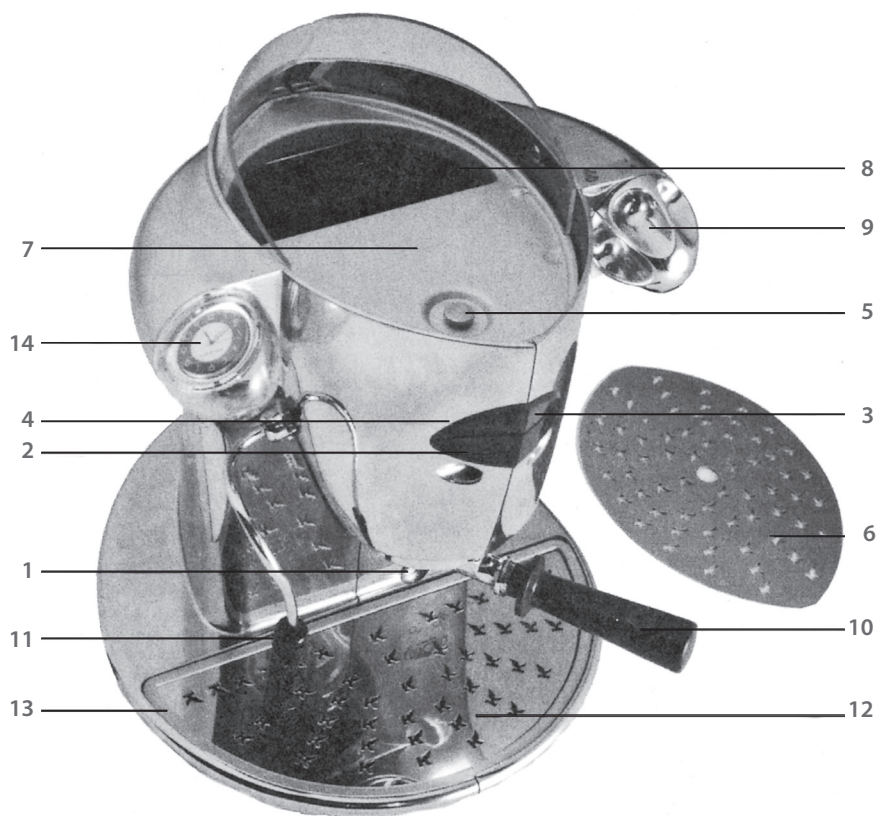
## ATTENTION CALIFORNIA RESIDENTS

### Proposition 65 WARNING

Consuming beverages that have been prepared in this espresso machine will expose you to lead, a chemical known to the State of California to cause birth defects and other reproductive harm.

## C DESCRIPTION OF THE APPLIANCE

### NIVOLA (N)



19



18



17



16

- 1 Main switch
- 2 Power light
- 3 Water level warning light
- 4 Stand-by light
- 5 Water tank extraction screw
- 6 Cup-warming grille
- 7 Cup-warmer cover
- 8 Water tank
- 9 Coffee/stop/cappuccino selection knob
- 10 Filter-holder
- 11 Cappuccino foamer
- 12 Cup-rest grille
- 13 Drip tray
- 14 Clock glass

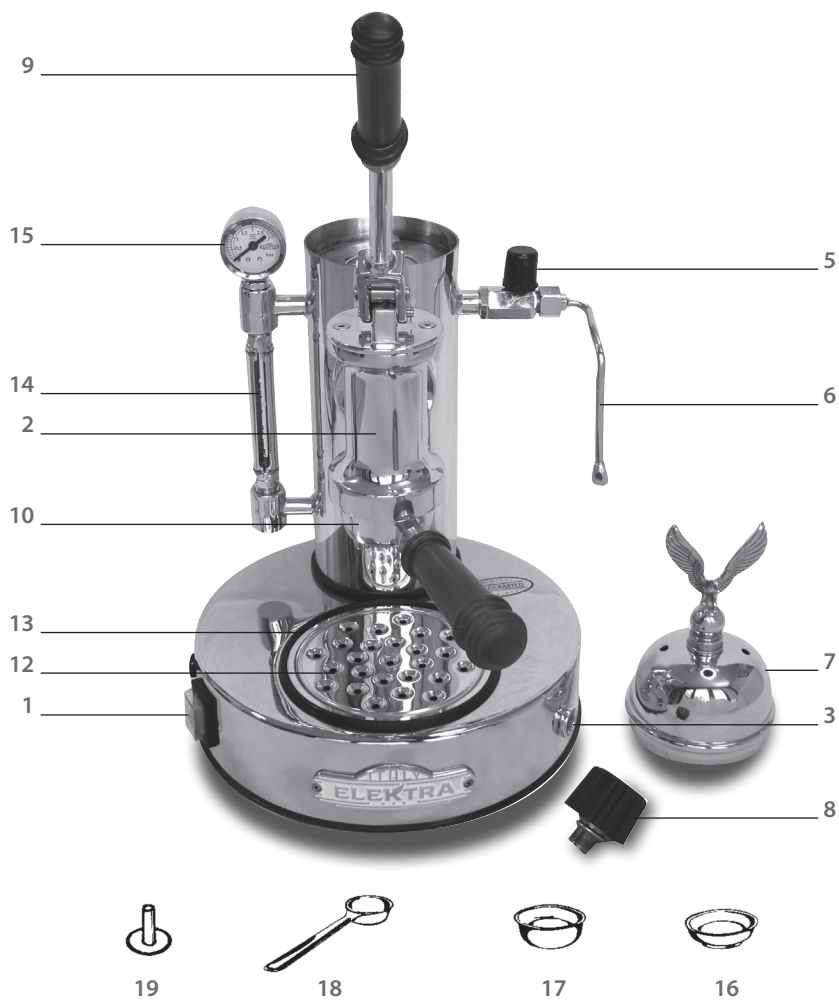
#### **ACCESSORIES:**

- 16 1-cup filter
  - 17 2-cup filter
  - 18 Doser spoon
  - 19 Coffee press
- Instructions manual with guarantee card  
"Home Division Collection" brochure

#### **DIMENSIONS:**

Weight: Kg 9  
Tank capacity: Lt 1,5  
Height: cm 37,5  
Width: cm 30  
Depth: cm 35

## MICROCASA PISTON & LEVER (L)



- 1 Main switch
- 2 Boiler
- 3 Heating warning light
- 5 Knob of steam wand
- 6 Steam wand
- 7 Boiler cover
- 8 Boiler pressure safety valve
- 9 Coffee dispensing lever
- 10 Filter-holder
- 12 Cup-rest grille
- 13 Drip tray
- 14 Boiler water level indicator
- 15 Boiler pressure gauge

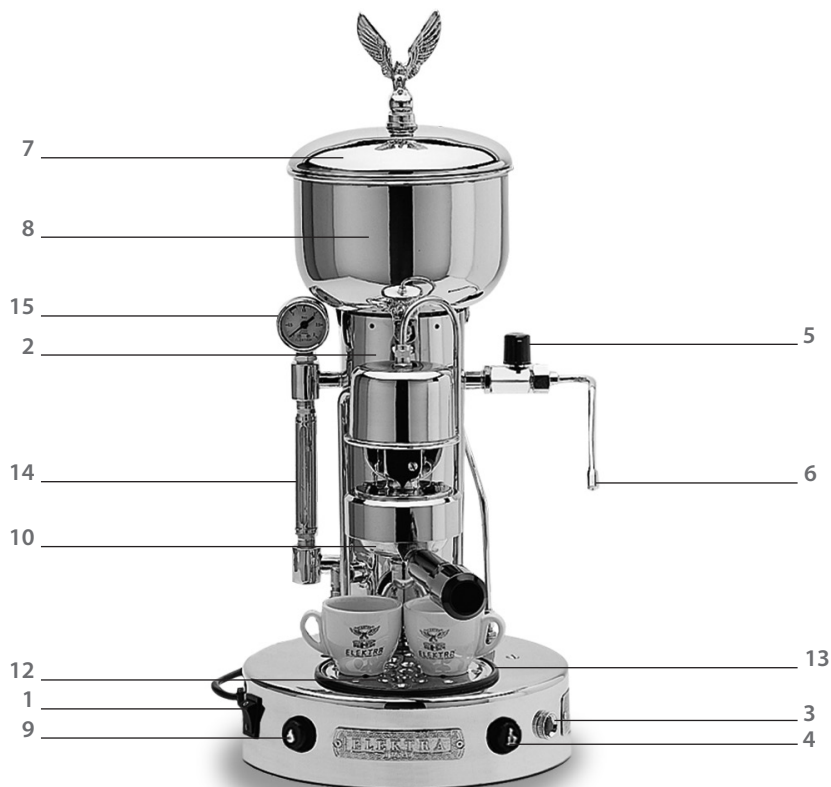
#### **ACCESSORIES:**

- 16 1-cup filter
  - 17 2-cup filter
  - 18 Doser spoon
  - 19 Coffee press
- Instructions manual with guarantee card.  
"Home Division Collection" brochure

#### **DIMENSIONS:**

Weight: Kg 10  
Boiler capacity: Lt 1,8  
Height: cm 45  
Base diameter: cm 26

## MICROCASA SEMIAUTOMATIC (S)



19



18



17



16

- 1 Main switch
- 2 Boiler
- 3 Heating warning light
- 4 Coffee dispensing button
- 5 Knob of steam wand
- 6 Steam wand
- 7 Water tank cover
- 8 Water tank
- 9 Boiler water supply button
- 10 Filter-holder
- 12 Cup-rest grille
- 13 Drip tray
- 14 Boiler water level indicator
- 15 Boiler pressure gauge

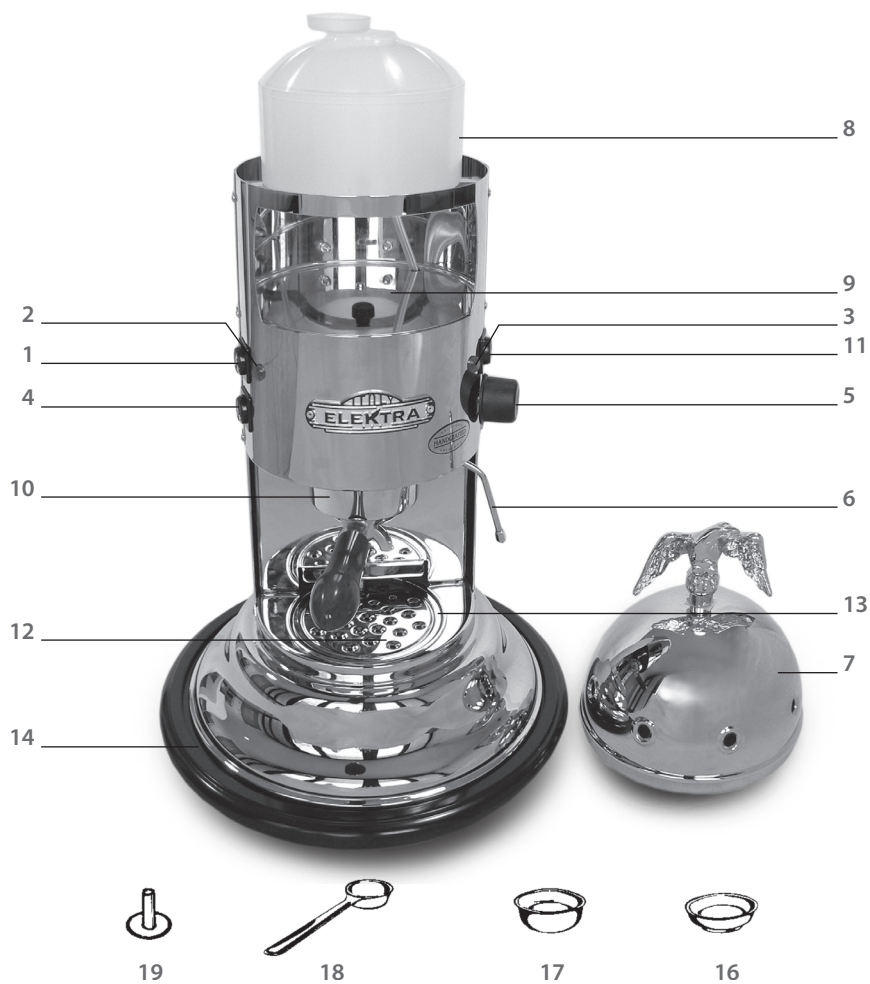
#### **ACCESSORIES:**

- 16 1-cup filter
  - 17 2-cup filter
  - 18 Doser spoon
  - 19 Coffee press
- Instructions manual with guarantee card.  
"Home Division Collection" brochure

#### **DIMENSIONS:**

Weight: Kg 12  
Tank capacity: Lt 2  
Boiler capacity: Lt 2  
Height: cm 58  
Base diameter: cm 26

## MINIVERTICALE (V)



- 1 Main switch
- 2 Power light
- 3 Heating warning light
- 4 Coffee dispensing button
- 5 Knob of steam wand
- 6 Steam wand
- 7 Water tank cover
- 8 Water tank
- 9 Cup-warming compartment
- 10 Filter-holder
- 11 Steam button
- 12 Cup-rest grille
- 13 Drip tray
- 14 Black wooden base

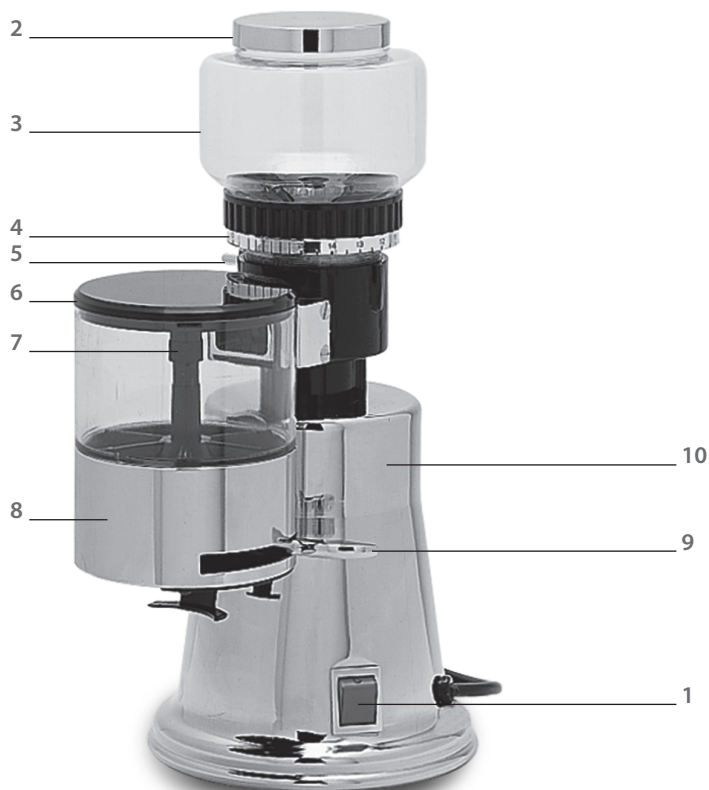
#### **ACCESSORIES:**

- 16 1-cup filter
  - 17 2-cup filter
  - 18 Doser spoon
  - 19 Coffee press
- Instructions manual with guarantee card.  
"Home Division Collection" brochure

#### **DIMENSIONS:**

Weight: Kg 13  
Tank liters: Lt 2  
Height: cm 69  
Base diameter: cm 26

## COFFEE GRINDER (M)



19

- 1 Main switch
- 2 Beans hopper cover
- 3 Beans hopper assembly
- 4 Grinding adjustment ring
- 5 Adjustment ring locking pin
- 6 Ground-coffee hopper cover
- 7 Dose adjustment pin
- 8 Ground-coffee hopper
- 9 Leva dosatore
- 10 Dose lever

#### **ACCESSORIES:**

- 19 Coffee press
- Instructions manual with guarantee card.  
"Home Division Collection" brochure

#### **DIMENSIONS:**

Weight: Kg 8

Height: cm 38

Depth: cm 26

Base diameter: cm 18

## D UNPACKING

Packaging is carried out with the aim of protecting the machine from damage during transportation. The packaging materials used are recyclable.

They are therefore chosen according to environmental protection criteria and ease of disposal, the latter process being geared at further integration in productive cycle materials. Thanks to this mechanism, not only is the volume of waste reduced but a more rational use of non renewable resources is also ensured.

- 1) Open the top of the box and remove the machine, carefully taking out the accessories and the present manual contained inside it and keeping these items close at hand for the later phases of use of the appliance.
- 2)  **Remove the nylon bag covering the upper part of the machine and put it in a safe place out of the reach of children** .
- 3) Grasp the base of the machine from inside the box and remove it by lifting it upwards.
- 4) Remove any other packaging and protection materials attached to the machine.
- 5)  **Hand the packaging materials over to an authorized company for disposal and recycling** .
- 6) Store the packaging box in a safe place.
- 7) In the case of removal or service, the machine or the grinder should be moved only in its original packaging box in order to avoid any damage during transport.

 **DO NOT CONNECT THE ELECTRIC POWER PLUG OF THE MACHINE BEFORE HAVING READ THE INSTRUCTIONS CONTAINED IN CHAPTER "E STARTING UP THE NEW MACHINE FOR THE FIRST TIME"**  
.

## E STARTING UP THE NEW MACHINE FOR THE FIRST TIME

### 1 WATER SUPPLY (N)

- 1) Lift up the cup-warming tray 6.
- 2) Pour the water into the tank 8 with a jug, to a maximum level of 4 or 5 centimetres below the upper rim, in order to prevent overflowing.
  - Water shortage in tank 8 is signalled by an intermittent buzzer and by the flashing of warning light 3.
  - While there is no water in the machine, all functions are automatically interrupted for safety reasons (e.g. coffee brewing stops).
  - Once it has been filled up with water, the machine automatically starts working again (e.g. coffee brewing starts again).

### 2 WATER SUPPLY (L)

- 1) Fill 3/4 of the boiler 2 with cold, drinkable water, lifting the cover 7 and loosening the safety valve 8.

**Before filling the tank again:**

- **Turn the machine off by putting the main switch into the "OFF" position,**
- **Turn the knob 5 of the steam wand 6 and wait for all the steam to go out and for the pressure gauge 15 pointer to be on zero.**

### 3 WATER SUPPLY (S-V)

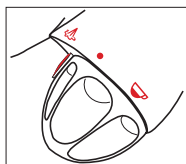
- 1) Fill the tank 8 with cold, drinkable water, lifting the cover 7.

#### 4 FIRST START UP (N)

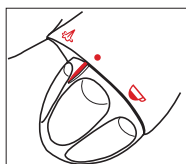
**The following instructions must always be carried out for any new machine or after any long periods of non-use of machine; failure to carry out the instructions shall render the product guarantee null and void.**

- 1) Make sure that the button 1 is on the OFF position.
- 2) Supply the machine with water as indicated in chapter 1.
- 3) Put the cappuccino foamer 11 in a jug with water, until the two lateral steam outlet holes are covered. The latter operation is necessary to avoid splashing during the following automatic cycle carried out by the machine.
- 4) Select the cappuccino function 20 with knob 9.
- 5) Connect the electric power plug of the machine.
- 6) Turn on the machine by pressing the main switch 1 into the ON position.  
The machine will emit a 5-second audible sound and will then carry out a 24-second automatic starting-up cycle with the stand-by light 4 coming on.  
This cycle has the purpose of filling the hydraulic circuit with water, as it is emptied after factory testing to prevent damage during machine storage and transport.
- 7) Wait for the start-up cycle to end, which is signalled by the stand-by light 4 going off.
- 8) Stop the cappuccino function 20 bringing knob 9 on the STOP position 21:  
at this point the machine is operative and ready for use.

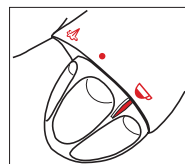
#### FUNCTION KNOB 9



CAPPUCCINO FUNCTION 20



STOP FUNCTION 21



COFFEE FUNCTION 22

## 5 FIRST START UP (L)

**The following instructions must always be carried out for any new machine or after any long periods of non-use of machine; failure to carry out the instructions shall render the product guarantee null and void.**

- 1) Supply with water as indicated in paragraph 2.
- 2) Connect the electric power plug of the machine.
- 3) Turn on the machine by pressing the main switch 1: light 3 will turn on.  
(To turn it off press the same switch the other way).

## 6 FIRST START UP (S)

**The following instructions must always be carried out for any new machine or after any long periods of non-use of machine; failure to carry out the instructions shall render the product guarantee null and void.**

- 1) Supply with water as indicated in paragraph 3.
- 2) Connect the electric power plug of the machine.
- 3) Turn on the machine by pressing the main switch 1: light 3 will turn on.  
(To turn it off press the same switch the other way).
- 4)  **Immediately press the water supply button 9; with this operation the machine takes water from the tank 8 and fills the boiler 2.** 
- 5) Check proper filling of the boiler via the boiler water level indicator 14 until the water reaches 3/4 of glass height making sure not to fully fill the boiler in order to avoid overloading it.
- 6) Check the amount of water in the tank 8 again and if necessary fill it to at least over half of its total capacity.

## 7 FIRST START UP (V)

**The following instructions must always be carried out for any new machine or after any long periods of non-use of machine; failure to carry out the instructions shall render the product guarantee null and void.**

- 1) Supply with water as indicated in paragraph 3.
- 2) Connect the electric power plug of the machine.
- 3) Turn on the machine by pressing the main switch 1: light 3 will turn on.  
(To turn it off press the same switch the other way).
- 4)  **Immediately press the dispensing button 4 until water comes out of the filter-holder 10; with this operation the machine takes water from the tank 8 and fills the boiler.** 

## F ADJUSTMENTS

### 1 SETTING THE TIME (N)

- 1) Turn the clock glass 14 clockwise and remove it from its lodging by pulling it towards you.
- 2) Remove the clock from its lodging by pulling it towards you.
- 3) Adjust the time, as is usually carried out on all quartz clocks.
- 4) Insert the clock in its lodging again.

### 2 ADJUSTING THE GRINDING (M)

- 1) Lower the stopping pin 5 of the adjustment ring 4.
- 2) Turn the ring 4 clockwise for finer coffee.
- 3) Turn the ring 4 anti-clockwise for coarser coffee.

### 3 ADJUSTING THE DOSE OF GROUND COFFEE (M)

- 1) Turn the pin 7 inside the ground coffee hopper 8 clockwise (less coffee) or anti-clockwise (more coffee).

## G USE

### 1 SWITCHING ON (N)

- 1) Make sure the coffee/cappuccino selection knob 9 is on the stop position 21.
- 2) Turn on the machine by pressing the main switch 1 into the ON position.  
The machine signals it is on when light 2 comes on.

### 2 SWITCHING ON (L-S-V)

- 1)  **Check if there is water in the boiler via the water level indicator 14 (L-S) and in the water tank 8 (S-V), if not, fill with water as indicated in paragraph 2 or 3 of chapter "E STARTING UP THE NEW MACHINE FOR THE FIRST TIME"** .
- 2) Press the main switch 1: the heating light 3 will turn on.  
(To turn it off press the same switch the other way).
- 3) Wait for the machine to reach optimum pressure indicated by the gauge 15 (L-S) and the light 3 which will go off.
- 4) To help reach the optimum pressure turn the knob 5 to blow out for a second and then bring the knob again in closed position.
- 5) Pull the dispensing lever 9 down until some drops of water come out of filter holder 10; this operation has the purpose of bringing the brewing group (L) to a perfect temperature level.

While reaching the operating pressure, the machine may make soft boiling sounds which diminish once the pressure is reached.

### 3 MAKING COFFEE WITH GROUND (N-L-S-V)

- 1) Mount on filter-holder 10 the one-cup filter 16 or the two-cup filter 17 depending on whether you wish to make just one espresso or two at the same time.
- 2) Fill the filter with ground coffee using the doser spoon 18.
- 3) Press the ground coffee in the filter with the tamp 19; after this operation the pressed coffee surface should be about 1 centimetre below the filter edge.
- 4) Insert the filter holder in its lodging and lock it securely by turning it from left to right.
- 5) Place one or two cups under the coffee output spouts of the filter holder.

In order to obtain a good Italian-style espresso coffee, grinding is of fundamental importance. The espresso must be dispensed in approx. 25 seconds and must have, on average, a volume equivalent to approx. 25 cc (single short button). If the grinding is too coarse, it will produce an overheated espresso with very little froth. If the grinding is too fine, it will produce an espresso with little froth. Good quality coffee is obtained by using a fresh, evenly ground blend (only obtainable if the coffee grinder has sharp blades) used in the correct quantities (approx. 7 grams per dose).

It is important to have coffee that has been freshly ground because otherwise it rapidly loses its aroma and the fatty substances contained in it go rancid.

Warm cups contribute considerably to maintaining the quality of the espresso.

### 4 MAKING COFFEE WITH PODS (N-S-V)

The machine can be set up for using single-dose paper pods by mounting a specific kit supplied by ELEKTRA.

- 1) Extract a pod from its protective wrapping and insert it in the filter-holder 10.

- 2) Insert the filter holder 10 in its lodging and lock it securely by turning it from left to right.
- 3) Place one cup under the coffee output spout of the filter holder 10.
- 4) Once the coffee has been served, remove filter-holder 10 from its lodging by turning it anti-clockwise and dispose of the used coffee pod as organic refuse.

## 5 COFFEE DISPENSING (N)

- 1) Select the coffee function 22 by turning the selection knob 9 clockwise.
  - At this point, if the machine is in optimum condition it will start to make perfect coffee.
  - If conditions are not optimum, the stand-by warning light 4 will come on; after a short interval, which is required in order to give the machine time to optimise conditions, brewing will start automatically.
- 2) Once the cups contain the desired amount of coffee, stop dispensing by selecting the STOP function 21, i.e. turning selection knob 9 anti-clockwise.
  - The coffee function 22 is equipped with an automatic stop after 40 seconds of dispensing, which can be used to obtain long coffee.
  - When making the first coffee after having turned on the machine, we recommend you pre-heat the filter-holder 10 by selecting the coffee function 22 for a short interval before filling it with the ground coffee or the pod.

## 6 COFFEE DISPENSING (L)

Pull lever 9 down, wait and release it only when the first drops of coffee start coming out. The lever will slowly return to its starting position while the coffee will continue coming out. For perfect coffee, pull the lever down again before it gets to the end of its run. Repeat this operation until you obtain the amount of coffee required.

## 7 COFFEE DISPENSING (S-V)

- 1) Press the button 4.
- 2) When you have obtained the required amount of coffee in the cup/cups you must press the button 4 again to stop dispensing.

## 8 MAKING CAPPUCCINO (N)

** Make sure that the cappuccino foamer 11 has been left in a jug of water to prevent any milk encrustation from clogging the steam outlet holes: this procedure is important for the safety of the user .**

When the steam starts discharging it also produces a small amount of condensate: you must therefore discharge a small amount of steam before dipping the foamer in the milk in order to obtain the highest quality cappuccino and avoid any condensate from going into the milk.

- 1) Prepare a long espresso in a cappuccino cup.
- 2) Dip the cappuccino foamer 11 into a jug of milk until the milk covers the two lateral steam outlet holes.
  - This is carried out in order to avoid splashes during automatic steam production.
- 3) Select the cappuccino function 20 with the knob 9 turning it anti-clockwise,
  - At this point, if the machine is in optimum condition to whip the milk and create perfect froth, the steam will start being produced.

- If instead conditions are not optimum, the stand-by warning light 4 comes on; after an interval going from a few seconds to a maximum of around one minute, which is the time the machine needs to optimise conditions, steam starts being produced automatically.
  - During the interval the filter-holder 10 will inevitably trickle water, due to water expanding in the tank as a consequence of the temperature rise needed to produce steam.
- 4) Once the required amount of froth has been obtained and the milk has reached the required temperature, stop the steam production by selecting the STOP function 21, i.e. turning selection knob 9 clockwise,
    - The cappuccino function 20 is equipped with automatic stop after 2 minutes, which can be used to whip larger amounts of milk.
  - 5) Gently pour milk and froth into the coffee cup with the help of a teaspoon until the cup is filled to the required level.
  - 6) Sprinkle the froth with cocoa powder as required. Your delicious cappuccino is ready.
  - 7) **Keep the cappuccino foamer nozzle 11 in a jug of water so that at least the two lateral steam outlet holes are covered.**  
**Select the cappuccino function 20 with knob 9 for a few seconds in order to prevent any milk encrustation from clogging the steam outlet holes.**

## 9 MAKING CAPPUCCINO, MILK AND OTHER HOT DRINKS (L-S)

The machines are equipped with a steam wand to make cappuccino, punch, hot chocolate and tea.

### 9.1 CAPPUCCINO

- 1) Turn the knob 5 of the steam wand 6 and let any condense run off.  
When this operation is over, turn the knob of the steam wand in the opposite direction and stop the flow of steam.
- 2) Place a tall, narrow container under the steam wand 6 in such a way that the nozzle touches the bottom; then turn the knob of the steam wand and bring the milk to the required temperature.
- 3) Lower the container so that the nozzle is near the surface of the milk, then move the container up and down so the nozzle dips in and out of the milk.  
Perform this operation several times until the milk has frothed.
- 4) Add the warm frothed milk to a long espresso coffee.

### 9.2 HOT DRINKS

- 1) Turn the knob 5 of the steam wand 6 and let any condense run off.  
When this operation is over, turn the knob of the steam wand in the opposite direction and stop the flow of steam.
- 2) Place the container with the milk or the water to be heated under the steam wand 6 in such a way that the nozzle touches the bottom; then turn the knob of the steam wand and bring the milk or water to the required temperature.

## 10 MAKING CAPPUCCINO, MILK AND OTHER HOT DRINKS (V)

### 10.1 CAPPUCCINO

- 1) Press the steam button 11: the heating light 3 will turn on.
- 2) When the light 3 goes off, turn the knob 5 of the steam wand 6 and let any condense run off. When this operation is over, turn the knob of the steam wand in the opposite direction and stop the flow of steam.
- 3) Place a tall, narrow container under the steam wand 6 in such a way that the nozzle touches the bottom; then turn the knob of the steam wand and bring the milk to the required temperature.
- 4) Lower the container so that the nozzle is near the surface of the milk, then move the container up and down so the nozzle dips in and out of the milk. Perform this operation several times until the milk has frothed.
- 5) Turn the knob of the steam wand in the opposite direction and stop the flow of steam.
- 6) Press the steam button 11 taking it back to stand-by position.
- 7)  **Press the coffee dispensino button 4 until some drops of water come out of filter holder 10, in such way as to fill the boiler again with water** .
- 8) Add the hot and frothy milk to a long espresso coffee.

### 10.2 HOT DRINKS

- 1) Press the steam button 11: the heating light 3 will turn on.
- 2) When the light 3 goes off, turn the knob 5 of the steam wand 6 and let any condense run off. When this operation is over, turn the knob of the steam wand in the opposite direction and stop the flow of steam.
- 3) Place the container with the milk or the water to be heated under the steam wand 6 in such a way that the nozzle touches the bottom; then turn the knob of the steam wand and bring the milk or water to the required temperature.
- 4) Turn the knob of the steam wand in the opposite direction and stop the flow of steam.
- 5) Press the steam button 11 taking it back to stand-by position.
- 6)  **Press the coffee dispensino button 4 until some drops of water come out of filter holder 10, in such way as to fill the boiler again with water** .

## 11 WARMING THE CUPS (N-V)

In order to obtain best results when preparing coffee and cappuccino it is essential that all parts they come in contact with are warm, especially the cups.

The machine is equipped with a cup-warming grille 6 (N) or cup-warming compartment 9 (V) which reaches a temperature of around 50°C.

It is advisable to keep some espresso and cappuccino cups on the grille or inside the compartment all the time so they are always ready for use.

## 12 COFFEE GRINDING (M)

- 1) Put coffee beans in the hopper 3.
- 2) Press switch 1 until you obtain the required amount of ground coffee:  
 **never fill the ground coffee hopper 8 beyond 2/3 of its capacity** .
- 3) Extract doses by pulling the dosing lever 9 to its end of run and then releasing it.

## H MAINTENANCE AND CLEANING

### 1 CLEANING THE FILTERS AND FILTERHOLDERS (N-L-S-V)

After every machine use it is advisable to clean the shower and gasket of the dispensing assembly with a cloth or a sponge, and to rinse the filters and filter holder in hot water in order to remove greasy deposits of coffee.

Wash the inside of the filter-holder and filters with a view to avoiding any sediments or deposits of coffee falling off during coffee making, forming grounds in the cup.

- 1) Put a measure of detergent for coffee machines in a heat-resistant container filled with about half a litre of hot water.
- 2) Place the filters and filter-holder in the water and soak them for about 20/30 minutes.
- 3) Rinse thoroughly with running water.

### 2 CLEANING THE DRIP TRAY (N-L-S-V)

You must empty out and clean the drip-tray 13 regularly in order to remove any accumulated water and coffee residues:

- 1) Lift the cup-rest grille 12.
- 2) Remove the tray 13 by lifting it upwards, holding it by the supports.
- 3) Clean the tray; if it is made of plastic you can also wash it in the dishwasher.  
If you clean it by hand take care not to use abrasive sponges or materials.

### 3 CLEANING THE WATER TANK (N)

You must clean the water tank 8 regularly to remove all limestone or silt deposits due to water evaporation and stagnation:

- 1) Switch off the machine by turning the switch 1 on the OFF position, and pull out the electric plug from the socket.
- 2) Lift up the cup-warming grille 6.
- 3) Loosen the screw 5 and remove the drip-tray cover 7.
- 4) Remove the water tank 8 by lifting it upwards with the handle.

The tank can be removed without causing any dripping even if it contains water because it is equipped with a self-closing valve.

- 5) Disconnect the electric wire from the tank with the specific connector.
- 6) Clean the tank, preferably by washing it in the dish-washer.

If you clean it by hand take care not to use abrasive sponges or materials and not to damage the valve located at the bottom of the tank.

- 7) Re-connect the electric wire from the tank with the specific connector.
- 8) Re-fit the tank into the machine again. Make sure you fit it into its inner lodging without forcing it.

- 9)  **Mount the cover 7 again making sure that the furthest end is inserted under the lug located in the machine body before positioning the nearest end: do not force it down; never use the screw 5 to force the cover into place.** 

- 10) Tighten the screw 5 again securely.
- 11) Put the grille 6 back in place.

#### 4 CLEANING THE CAPPUCCINO FOAMER (N)

 **The cappuccino foamer 11 must be cleaned each time it has been used and in particular if it has not been used for some time or if the nozzle has not been left in a jug containing water, as described above.** 

- 1) Remove the outer part by pulling it downwards and lightly turning it slide it out.
- 2) Unscrew the upper ring nut.
- 3) Remove the inner part by pulling it downwards.
- 4) Put all the parts into lukewarm water and thoroughly clean all the holes and surfaces, removing any encrusted milk: it is extremely important that the end nozzle hole remains unobstructed/open.
- 5) When re-assembling the parts, make sure that the upper ring nut is firmly screwed on.

#### 5 CLEANING THE STEAM WAND (L-S-V)

The steam wand 6 used for heating the drinks must be cleaned immediately after use in order to prevent encrustations from forming which could clog the holes of the nozzle and moreover prevent diverse kinds of drinks heated beforehand from altering the taste of the drink currently being heated.

#### 6 CLEANING THE BODY (N-L-S-V-M)

All the parts in aluminium, copper and brass are coated with a protective transparent paint. To clean them, simply use a damp non-abrasive cloth .

 **Do not use alcohol or solvents on written or painted parts as they could be damaged: use only a damp non-abrasive cloth.** 

#### 7 MAINTENANCE AND CLEANING (M)

- 1) **Pull out the plug from the electric power socket.**
- 2) Remove the moveable parts 2 - 3 - 6 of the grinder and wash them with plenty of water and a bland detergent (never wash them in the dish-washer).
- 3) Make sure that no deposits of ground coffee are formed inside the ground coffee hopper 8. If any, remove them with a brush and a completely dry cloth, and by pulling mill glass lever 9.
- 4) Clean the mills and their housing with a brush and a completely dry cloth.

# I DATA MANAGEMENT

## 1 TIME DISPLAY (N)

The machine is equipped with a quartz clock located behind the glass 14.

## 2 BOILER PRESSURE DISPLAY (L-S)

Check for correct pressure in the boiler via the gauge 15, whose pointer must stay between the green mark and the red mark, and the heating light 3, which goes off only after the correct pressure has been reached.

# J TROUBLESHOOTING

## 1 THE MACHINE DOES NOT HEAT UP (N)

If the machine was switched on by mistake without having filled the water circuit (see chapter "E STARTING UP THE NEW MACHINE FOR THE FIRST TIME"), the heating element safety device might have been activated.

This device protects the electric heating element against damage due to momentary overheating caused by lack of water.

Proceed as follows:

- 1) Proceed as indicated in chapter "E STARTING UP THE NEW MACHINE FOR THE FIRST TIME".
- 2) Check that the machine heats up correctly: if it does not, switch off the machine by putting the on/off button 1 to OFF and pull out the plug.
- 3) Remove the cup-warming grille 6.
- 4) Remove the cup-warming tray 7 after loosening the screw 5.
- 5) Insert a sharp pointed object into the hole and use it to press the small underlying button.
- 6) Refit the tray 7, the screw 5 and the grille 6.
- 7) Connect the plug to the power socket and switch on the machine by putting the on/off button 1 to ON. Check that the machine heats up correctly: if it still does not work properly this means that the heating element has been damaged; have the machine repaired by an ELEKTRA Service Centre.

## 2 THE MACHINE DOES NOT HEAT UP (L-S)

If the machine was switched on by mistake without having filled the water circuit, the heating element safety device might have been activated.

This device protects the electric heating element against damage due to momentary overheating caused by lack of water.

Proceed as follows:

- 1) Proceed as indicated in chapter "E STARTING UP THE NEW MACHINE FOR THE FIRST TIME".
- 2) Check that the machine heats up correctly: if it does not, switch off the machine by putting the on/off button 1 to OFF and pull out the plug.
- 3) Insert a sharp pointed object into the hole and use it to press the small underlying button.
- 4) Connect the plug to the power socket and switch on the machine by putting the on/off button 1 to ON. Check that the machine heats up correctly: if it still does not work properly this means that the heating element has been damaged; have the machine repaired by an ELEKTRA Service Centre.

### 3 THE MACHINE DOES NOT HEAT UP (V)

If the machine was switched on by mistake without having filled the water circuit, the heating element safety device might have been activated.

This device protects the electric heating element against damage due to momentary overheating caused by lack of water.

Proceed as follows:

- 1) Proceed as indicated in chapter "E STARTING UP THE NEW MACHINE FOR THE FIRST TIME".
- 2) Check that the machine heats up correctly: if it does not, switch off the machine by putting the on/off button 1 to OFF and pull out the plug.
- 3) Wait a few minutes for the heating element safety device to reset automatically.
- 4) Connect the plug to the power socket and switch on the machine by putting the on/off button 1 to ON. Check that the machine heats up correctly: if it still does not work properly this means that the heating element has been damaged; have the machine repaired by an ELEKTRA Service Centre.

### 4 CLOCK NOT WORKING (N)

If the clock does not work you must replace the battery:

- 1) Turn the clock glass 14 clockwise and take it out of its lodging by pulling it towards you.
- 2) Remove the clock from its lodging by pulling it towards you.
- 3) Replace the battery Mod. SR626SW.
- 4) Insert the clock in its lodging again and press it until it adheres to the body.
- 5) Insert the clock glass 14 in its lodging again and turn it anti-clockwise until it clicks, which means it is properly locked:

**The clock glass 14 will only fit in one position. Please take care that all four lugs are aligned with the slots in the casing: do not force the glass into place.**

### 5 INCREASED GRINDING TIME AND NOISE (M)

Said problem is caused by the wear of the mills, which in best conditions can grind approximately 600 kilos of coffee before needing to be replaced.

Contact an ELEKTRA Service Centre.

## K DISPOSAL OF THE APPLIANCE

The European Directive 2002/96/EC (WEEE) covering the disposal of electric and electronic equipment dictates that such equipment must not be disposed of through normal solid urban waste channels.

 **When such equipment has reached the end of its useful life, the user is bound take to deliver it to authorized segregated waste collection centres or return it to the dealer on purchasing a new equivalent type of appliance, on a one-to-one ratio .**

For further information on segregated waste collection centres, contact the dealer or the appropriate public authorities.

Effective segregated waste collection designed to subject the disposed equipment to environmentally compatible recycling, processing and disposal processes contributes to the avoidance of negative effects on the environment and on health, and enables the re-use of the materials of which the appliance is composed.

Improper disposal of the product by the user is punishable according to the penalties laid down in the legislation in force.

The crossed-out wheelie bin symbol indicates that the product must be handled as described above.



# L APPROVALS

## 1 EUROPEAN APPROVALS (N-L-S-V-M)

All models are in compliance with the applicable European Directives in force and, as such, are marked with the following symbol:



All products bearing this mark can be sold directly in all the member states of the European Community. To be entitled to apply the CE mark, the manufacturer must draw up a technical file which ELEKTRA will place at the disposal of its customers for all the various types of technical controls.

The products are in compliance with the following Directives:

|                       |                                                                     |
|-----------------------|---------------------------------------------------------------------|
| 2001/95/EEC           | General safety                                                      |
| 2006/42/EEC           | Machinery                                                           |
| 2011/65/EEC           | Restriction of the use of certain hazardous substances              |
| 2012/19/EEC           | Waste electric and electronic equipment                             |
| 2014/35/EEC           | Electrical Equipment designed for use within certain voltage limits |
| 2014/30/EEC           | Electromagnetic compatibility                                       |
| 2006/42 - 2014/35/EEC | Electrical safety                                                   |

## 2 AMERICAN APPROVALS (N-L-S-V)

These models have been UL approved for the United States and Canada with the following file number:

- UL E 238582

Said models are marked with the following symbol:



## 3 AUSTRALIAN APPROVALS (N)

This model has been QAS approved for Australia with the following file number:

- QAS TE 4945/1

Said models are marked with the following symbol:



## 4 SOUTH KOREAN APPROVALS (N)

This model has been KETI approved for South Korea with the following file number:

- SGS 01.30.75.010

Said models are marked with the following symbol:



**ELEKTRA**  
ITALIAN ESPRESSO COFFEE MACHINES SINCE 1947

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