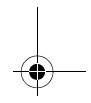
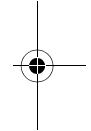
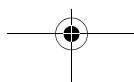
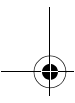
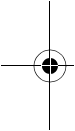


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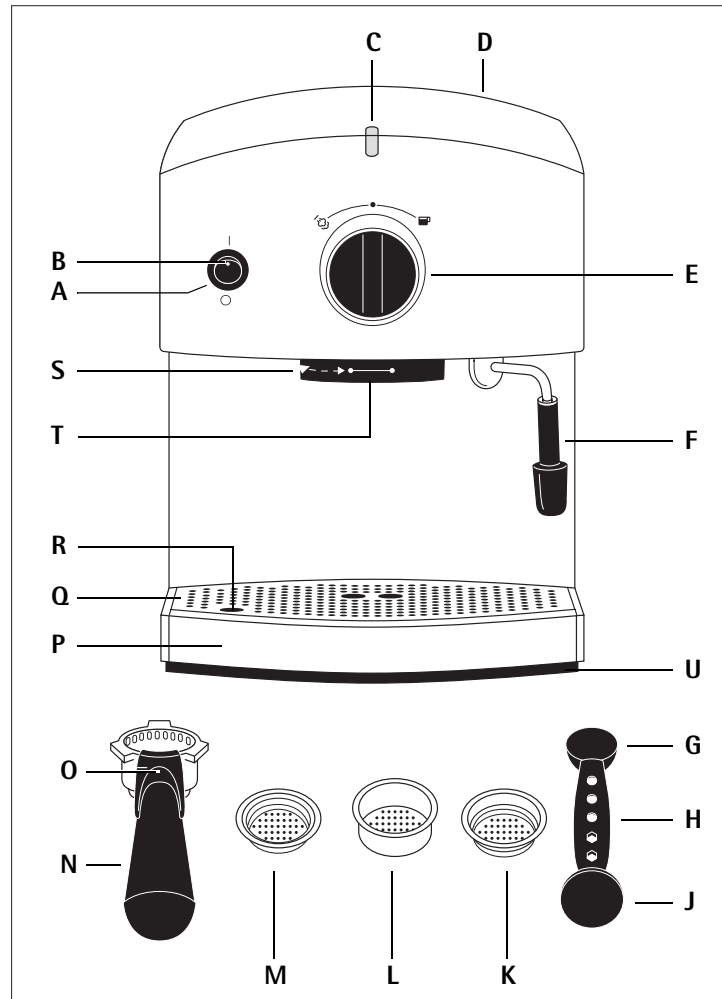
Espressoautomat
Automatic Espresso Machine
Máquina de espresso
Máquina de Café Espresso Automática
Automatisk espresso maskin
Espressoautomaatti
Автоматическая кофеварка эспрессо
Automat na espresso
Ekspres ciśnieniowy
Automata presszókávéfőző-gép
Αυτόματη συσκευή παρασκευής εσπρέσο

Gebrauchsanweisung
Operating Instructions
Instrucciones de uso
Manual de Instruções
Bruksanvisning
Käyttöohje
Инструкция по эксплуатации
Návod k použití
Instrukcja obsługi
Használati utasítás
Εγχειρίδιο οδηγιών χρήσης

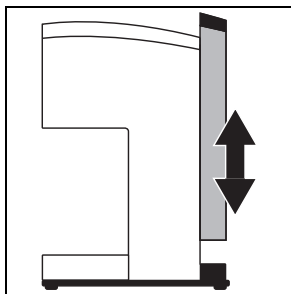


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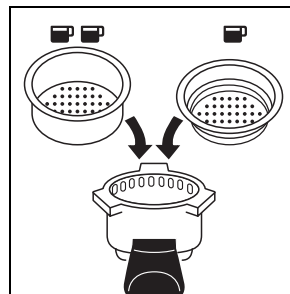
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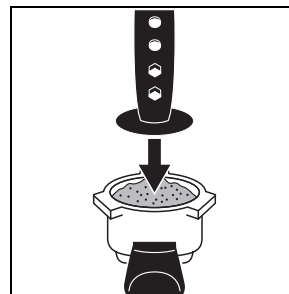
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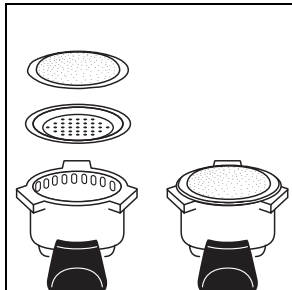
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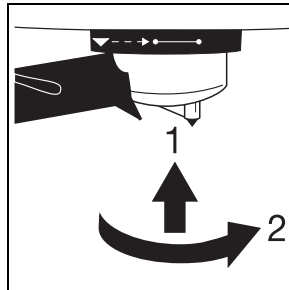
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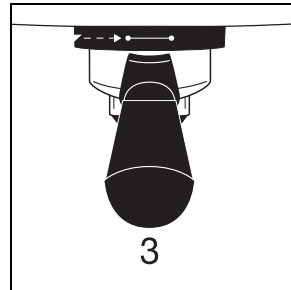




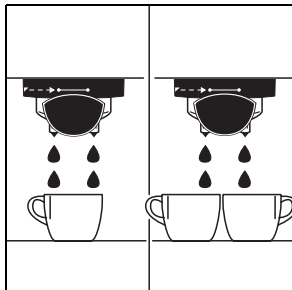
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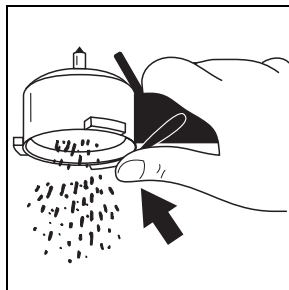
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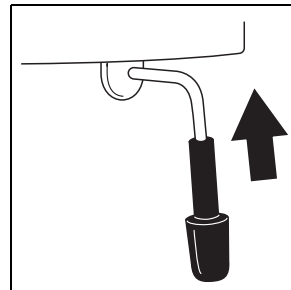
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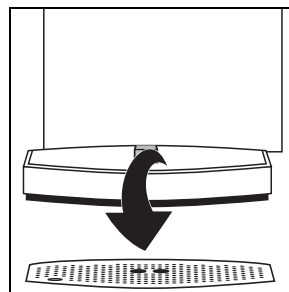
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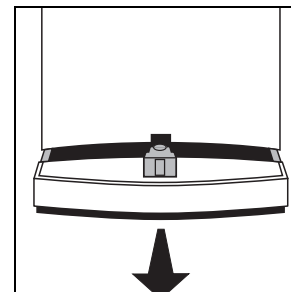
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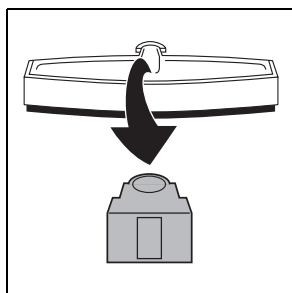
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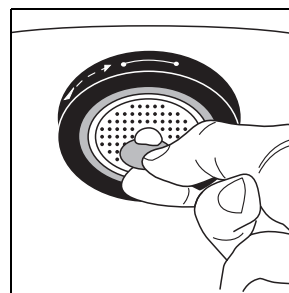
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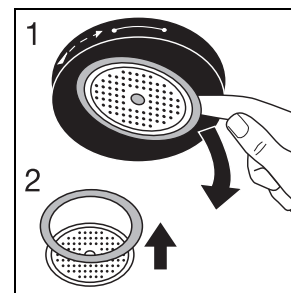
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Dear Customer,

Please read this instruction manual carefully. Please pay particular attention to the safety instructions. Retain it for future reference.

Give the instruction manual to any future owner of the machine.

Equipment (Figure 1)

- A On/off switch
- B Power indicator light
- C Temperature indicator light
- D Water tank (at the rear)
- E Selector dial for coffee or steam
- F Steam nozzle (with attachment)
- G Measuring spoon
- H Maintenance tool
- J Ground coffee presser
- K 1-cup filter
- L 2-cup filter
- M Filter for prepacked portions (only EA130)
- N Filter holder
- O Finger protector
- P Drip catcher
- Q Drip grating
- R Fill level indicator
- S Brew head with filter holder retainer
- T Filter in brew head (inside)
- U Rating plate

**Safety instructions****Safety when setting up the appliance**

- The appliance must be stable when standing. Check that the site at which the appliance is to be installed is even and level.
- The appliance may only be connected to a mains supply which has a voltage, electricity type and frequency that complies with the specifications on the rating plate (see underside of the appliance).

Safety when operating the appliance

- Never bring the electrical cord in contact with hot components of the appliance.
- Never remove the power plug from the power point by pulling on the cord.
- Do not use the appliance if:
 - the cord is damaged or
 - there is visible damage to the housing.
- The steam nozzle, filter, filter holder and retainer necessarily become hot during use.
- Ensure that children are kept away.
- The housing will necessarily become warm during use.
- Do not remove the filter holder during the brewing process as the appliance is pressurised. **The risk of burns exists.**
- Fill the water tank only with cold water, never with distilled water, mineral water, milk or other liquids.
- Do not use the appliance if the water tank has not been filled.
- Do not use the appliance without the drip tray or the drip grating.

Safety during cleaning

- Prior to maintenance or cleaning ensure that the appliance has been switched off and that the power plug has been disconnected.

- Follow the instructions referring to decalcification.
- Do not immerse the appliance in water.

Safety during repairs

In the event that the appliance needs to be repaired, including changing the electrical cord, send the appliance to the dealer (as the use of special tools is required) from which the appliance was purchased, or to any AEG Customer Service centre (see the last page for addresses).


Repairs to electrical appliances may only be carried out by qualified service engineers. Improper repairs can give rise to significant hazards for the user. If the appliance is used for purposes other than those for what it was intended or is operated wrongly, no liability for possible damages can be accepted.

CE This appliance conforms with the following EU Directives:

- 73/23/EEC dated 19.02.1973 "Low Voltage Directive", including Modification Directive 93/68/EEC
- 89/336/EEC dated 03.05.1989 "EMC Directive", including Modification Directive 92/31/EEC

Prior to using the appliance for the first time

Please read the safety instructions in order to prevent danger to yourself and damage to the appliance.

-  Insert the power plug into the power outlet.


Prior to preparing an espresso for the first time you should rinse out the heating system once by filling the tank. Proceed exactly as described in the section "Making an espresso" and "Frothing milk", but without placing any ground coffee in the filter. Place a container that is as large as possible in the middle of the drip grating (figure 1/Q) and under the steam nozzle (figure 1/F).


Making an espresso


After having been brewed, the espresso should be covered with a dense frothy layer, the so-called crema.

To achieve an aromatic espresso with crema, fresh, clear water, the correct size grounds and the water temperature are important.


1. Adding water (Figure 2)


-  Pull the water tank upwards and out of the appliance (figure 2).


-  Open the tank lid.

-  Fill the water tank with cold, clear water **only**.


Ensure that the water line does not lie below the MIN (minimum) line or above the MAX (maximum) line.

-  Close the tank lid.

-  Replace the water tank and press it downwards so that it is sitting firmly in the appliance.

-  You can also lift the tank lid and fold it to the side. This enables you to fill the water tank directly when it is in the appliance, e.g. with a jug.


2. Switching on the appliance


-  Switch the appliance on using the on/off switch (figure 1/A). The power indicator (figure 1/B, red) will illuminate and the temperature indicator (figure 1/C, green) will start to blink.


As soon as the operating temperature has been attained, the temperature indicator light will be on. The temperature indicator may blink again while the appliance is being used to indicate that the appliance is re-heating.

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3. Adding espresso grounds (figures 3, 4)


-  Take the filter holder, fold back the finger protector and place the 1-cup filter or the 2-cup filter into the filter holder (figure 3).

 **Only EA 130:** When using prepacked portions, insert the filter for prepacked portions (figure 1/M and figure 5).

-  Fill the filter with espresso grounds. Use:



1 full measuring spoon for the 1-cup filter, 2 full measuring spoons for the 2-cup filter.

-  **Lightly** press the espresso grounds into the filter (figure 4) using the ground coffee presser (figure 1/J). Ensure that after pressing the coffee, the filter is still filled to the rim with espresso grounds. Clean any espresso grounds away from the rim of the filter.


 Do not press the espresso grounds too firmly into the filter. In such an event the flow of water through the coffee can decrease significantly. (See also "What to do if...")

 If you grind espresso grounds yourself, choose the "middle" fineness level.


4. Screwing on the filter holder (Figures 6, 7)



-  Position the filter holder in the filter retainer such that the handle of the filter holder is located below the left white triangle (figure 6,"1").
-  Twist the filter holder to the right as far as it will go (figure 6,"2"), so that the handle is pointing forwards and is located beneath the white line between the two points (figure 7,"3").


5. Placing cup(s) underneath (Figure 8)


-  Place one or two cups under the openings in the filter holder (figure 8).


6. Brewing an espresso

 The appliance must have attained its operating temperature (green light figure 1/C is on).




-  Turn the selector dial (figure 1/E) to the symbol . The water will now be forced through the espresso grounds under high pressure.


 Prior to the actual brewing process, the ground coffee is moistened to extract its full aroma. The brewing process is then continued.

-  When the desired amount of espresso has been brewed, turn the selector dial left again to the "•" position.

 Each time after making an espresso or after using steam when the selector dial is turned to the "•" position, any remaining water is directed to the drip tray. Each additional cup is brewed using fresh water. This is how to obtain the total enjoyment out of espresso. This is why the drip tray must be emptied regularly.

7. Removing the filter holder (Figure 9)



-  Twist the filter holder to the left and out of the retainer.
-  Fold the finger protector forwards and hold it down. Tap the used espresso grounds out of the filter holder and out of the filter (figure 9).
-  Rinse the filter holder and the filter with warm water. Do **not** clean the filter holder in the dishwasher!

 If the appliance is not going to be used for a longer period of time, do not screw the filter holder back in. This will increase the life of the seal located on the brew head.




Creating steam/frothing milk (Figures 10, 11)

The hot steam can be used to froth milk for a cappuccino or to heat liquids.



1. Switch on the appliance

-  Place the attachment provided onto the steam nozzle (figure 10).
-  Switch on the appliance using the on/off switch (figure 1/A). Wait until the appliance has attained its operating temperature and the green temperature indicator (figure 1/C) is on.

2. Creating steam/frothing milk

-  Pour some milk or other liquid to be heated into a heat-proof container.
-  Immerse the steam nozzle into the milk or liquid to be heated (figure 11).
-  Turn the selector dial (figure 1/E) to the left onto the ☺ symbol. The green temperature indicator (figure 1/C) is blinking and the appliance will begin to create steam. At the beginning some drops of water may drip out of the nozzle as well.

Important: So as not to prevent the steam from exiting, the steam nozzle must not touch the base of the container.

-  Stop steam from being emitted by turning the selector dial (figure 1/E) back to the right into the "●" position.
-  Place the steamed liquid to one side and turn the steam selection switch back to the ☺ symbol for a couple of seconds. This will remove any milk residue or residue from other liquids out of the nozzle. **Caution: The steam is hot.**



To achieve a fine, creamy milk froth it is best to use cool low-fat milk.



Making a cappuccino

Fill a large coffee cup from 1/2 to 3/4 full of espresso. Pour the frothed milk over the top. Sprinkle a little cocoa over the milk froth.

Cleaning and care

Daily care

We recommend that, each day prior to the first and after the last espresso, you rinse out the system for approx. 10 seconds without espresso grounds in order to prevent particles coffee from becoming lodged in the appliance. Proceed as for making an espresso, but without using espresso grounds.




-  Afterwards, turn the selector dial (figure 1/E) briefly to the ☺ position.
-  Pour any remaining water out of the water tank.

Cleaning (figures 12 – 16)





Prior to cleaning the appliance, switch it off and disconnect the power plug.

Do not clean any part of the appliance in the dishwasher.



-  Wipe all the appliance's surfaces using a damp cloth. Do not use harsh or scratching cleaning agent.
-  Rinse out the water tank at least once a week in normal rinse water.
-  Clean the 1-cup filter and the 2-cup filter from time to time using a brush.

Steam nozzle

-  Remove the attachment from the steam nozzle and rinse the attachment in normal rinse water.
-  Wipe the steam nozzle clean using a damp cloth. You can use the maintenance tool (figure 1/H) to screw off the nozzle head to clean it or decalcify it.

Drip grating and drip tray

The drip tray must be emptied when the level indicator (figure 1/R) is protruding above the drip grating.

-  Insert your fingers into the holes in the drip grating. Remove the drip grating and rinse it under running water (figure 12).
-  To empty it, hold the drip tray on both sides and pull it forwards and out of the appliance (figure 13).

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- ✎ Remove the plastic attachment and rinse both under running water (figure 14).
- ✎ Place the plastic attachment back into the drip tray.
- ✎ Push the clean drip tray back into the appliance and place the drip grating back in.

Cleaning the brew filter

From time to time check the brew filter to ensure that the holes in the filter have not become blocked by coffee particles. The brew filter is located on the underside of the brew head.

If the holes have become blocked:

- ✎ Unscrew the brew filter using a coin (figure 15).
- ✎ Remove the brew filter and seal (figure 16/1) and remove the brew filter's seal (figure 16/2).
- ✎ Clean the brew filter with warm water and a brush.
- ✎ Rinse the seal with warm rinse water.
- i** If the appliance is to be transported at temperatures below zero:
- ✎ Empty the water tank.
- ✎ Turn the selector dial (figure 1/E) to the ☺ position and let the appliance dry.

Decalcifying

If the espresso is flowing through the filter at a slower rate than usual, it is time for the appliance to be decalcified.

We recommend that you decalcify the machine once every three months. If you live in an area with hard water the decalcifying procedure may have to be carried out more often.

- i** We recommend to use only the original AEG decalcifying tabs PNC 900 195 537/7.

Important: Prior to decalcifying, remove the brew filter (figure 1/T) and the brew filter's seal, as described in

the section "Cleaning the brew filter" (figures 15, 16).

First pour the water into the water tank, then add the decalcifier; never in the reverse order. At least 0.5 litres of water must be used. The decalcifier should be added accordingly.

- ✎ Remove the power plug from the power point and allow the appliance to cool.
 - ✎ Place the filter holder in position without the filter.
 - ✎ Place a sufficiently large container under the filter holder.
 - ✎ Insert the power plug into the power point and switch on the appliance.
 - ✎ Afterwards, turn the selector dial (figure 1/E) to the ☐ position and let approx. 1/3 of the decalcifier flow through the system.
 - ✎ Then switch off the appliance and allow the decalcifying solution to act for approx. 10 minutes.
 - ✎ Allow the rest of the decalcifying solution to rinse the brew head.
 - ✎ Then thoroughly clean the water tank.
 - ✎ Fill the water tank with fresh water and allow all of the water to flow over the brew head.
- Repeat the procedure if there is a lot of limescale.
- ✎ After decalcifying the appliance, replace the brew filter and seal.

What to do if...

- the espresso temperature is too low:
 - Carry out the brewing procedure without using espresso grounds, but using the filter and filter holder, in order to preheat the system.
 - Preheat the cups.
 - Decalcify the appliance.
- the flow speed decreases noticeably:
 - Do not press the espresso grounds too firmly into the filter.
 - Do not grind the espresso grounds too finely ("medium" fineness).
 - Decalcify the appliance.

- the espresso is flowing out of the side of the filter holder:
 - Ensure that the filter holder has been placed in the retainer correctly.
 - Twist the filter holder a little more firmly into the retainer.
 - Clean any espresso grounds away from the rim of the filter holder.
- no espresso is coming out:
 - Ensure that the water tank has been filled and is correctly in place.
 - Ensure that the filter holder has been placed in the retainer correctly.
 - Ensure that the selector dial (figure 1/E) has been turned right to the ☐ position.
 - Do not press the espresso grounds too firmly into the filter.
 - Clean the brew filter.
 - Decalcify the appliance.
- the crema is no longer being produced as it should:
 - Ensure that there are enough espresso grounds in the filter.
 - Always use fresh espresso grounds.
 - Press the espresso grounds lightly.
- too little milk froth is created when steaming milk:
 - Always use cool, fresh and low-fat milk.
 - Clean the steam nozzle.
- the flow increases:
 - the espresso grounds have been ground too rough:
 - Ensure that there are enough espresso grounds in the filter.
- the coffee machine switches itself off while operating:

The appliance pump is equipped with a temperature fuse that protects it from overheating. The temperature fuse interrupts the machine's operation, if the machine is operated for too long or if the pump is run without water.

 - Set the on / off switch to "off" and remove the plug from the mains socket.
 - Leave the machine to cool for at least 20 minutes. Fill up with water.
 - Plug the appliance into the mains again and switch it on. If the appliance still does not work, please contact our Customer Care Department.

Technical data

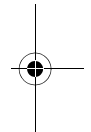
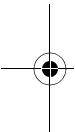
- Mains voltage: 230–240 V, 50 Hz
- Power consumption: 1250 W
(See rating plate on the underside of the appliance.)



Disposal

Packaging material

- Place the packaging cardboard in the waste paper collection.
- The plastic bag made of polyethylene (PE) and the CFC-free foam parts can be deposited at a collection point or a recycling centre.



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<http://www.aeg.hausgeraete.de>

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Med reservation för ändringar
Oikeus muutoksiin pidätetään
Право на изменения сохраняется
Změny vyhrazeny
Może ulec zmianie bez powiadomienia
A változtatások jogát fenntartjuk
Με την επιφύλαξη τροποποιήσεων

