

IAG
integrated coffee machine

fast and friendly guide to a good espresso coffee

HOW TO MAKE A PERFECT ESPRESSO COFFEE

1.1. Before using for the first time and not using for a while Wash the removable plastic water tank, the coffee filter and the filter holder in hot soapy water. Rinse several times with clean fresh water

- Fill the water tank (fig. 6 and 7). Be sure to insert the two tubes (fig. 8)



integrated coffee machine

fast and friendly guide to a good espresso coffee

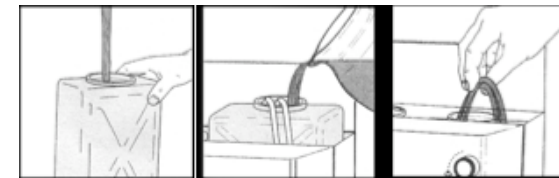


Fig. 6

Fig. 7

Fig. 8

1.2. Espresso coffee

Tasty Espresso coffee is best served in special small-sized cups (+/- 30 ml)

- **Your Espresso coffee will be at the best temperature (very hot!), if the filter holder is screwed into place when the machine is heated up**
- **You can pre-heat your cups by rinsing them with hot tap water**
- Be sure that there is enough fresh cold water in the tank
- Switch on by setting the main ON/OFF switch to position "on". The corresponding led light will be on. The appliance is now heating up (fig.9)

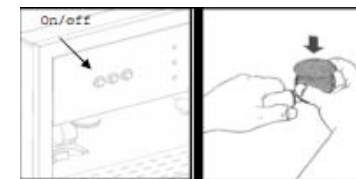


Fig. 9

Fig. 10

- Insert the filter (O) into the filter holder (P) (fig.10)
- Press the coffee switch "on" and discharge +/- one glass of water to heat the machine

If you use ground Espresso coffee, spoon ground coffee into the filter. Preferably use a special espresso coffee. Never fill the grinder with ground coffee.

If you use Espresso coffee beans:

Open the lid (E) of the grinder (F). Fill the coffee grinder with Espresso coffee beans (fig.11) Replace the lid (fig.12). **Please take note of the correct position.** The indications on the lid

Mod. IKI 6SE1

correspond to the set granularity ("fineness")

If required, set the coffee regulator by turning the control knob placed on the left side of the machine (G) (fig.13)

^^^ = coarse

*** = fine

(also refer to "tips")



Fig. 11

Fig.12

Fig.13

- Push the filter holder against the ON/OFF switch of the grinder (I) (fig.14). The grinder starts operating and the ground coffee flows into the filter
- As soon as there is enough ground coffee in the filter, withdraw the filter holder. The grinder stops automatically.
- **For 1 cup fill up to the indentation**
- **For two cups fill up to the top**
- Press a little bit the ground using the pressing device (R) (fig.15)
- If necessary, clean traces of coffee off the edge of the filter
- Position the filter holder (fig.16) and screw in from left to right (fig.17)

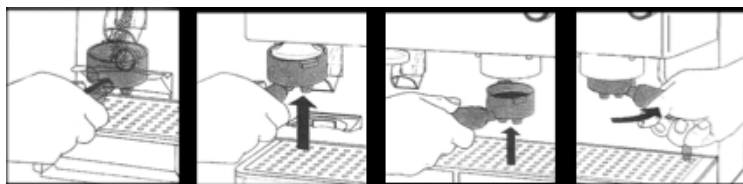


Fig. 14

Fig. 15

Fig. 16

Fig. 17

- Place one or two espresso cup(s) (small size, approx 50 ml.) under the spouts of the filter holder (fig.18)
- As soon as the coffee led (K) is on, you can press the coffee switch "on" (fig.19). Hot water will be pumped through the ground coffee and in a few the Espresso will start flowing into the cup(s) (fig.20)
- Set the coffee switch (K) in position "off" as soon as there is enough coffee in the cup(s) (fig.19)
- **Serve and savour your Espresso hot.**

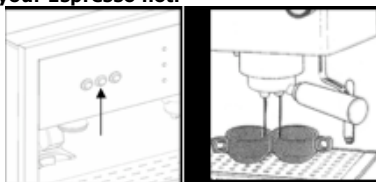


Fig. 19

Fig. 20

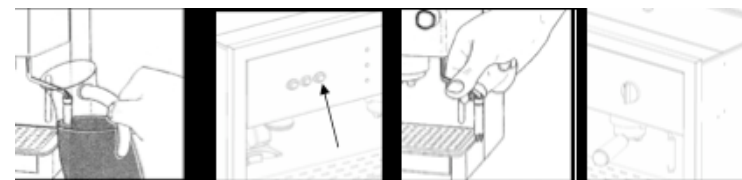
1.3 American coffee

- For getting the best American coffee you should set the coffee regulator by turning the control knob placed on the left side of the machine on position ^^^ = coarse
- Follow all instructions as per espresso coffee placing one or two mug(s) instead and pressing the coffee switch "on" (fig.19)
- Set the coffee switch (K) in position "off" as soon as there is enough coffee in the mug(s) (fig.19)
- **Serve and savour your American hot.**

1.4 Cappuccino

"Cappuccino" is the Italian name for Espresso with frothy milk. The froth is made from cold milk in a jug using the steam lance. The froth, together with a little milk, is added to the Espresso coffee in a cappuccino cup. The steam lance of the machine is equipped with a device called "good cappuccino". This device helps you to have excellent milk froth for cappuccino, simply and effectively.

- **First prepare the milk froth then the Espresso coffee**
- **Use the cappuccino cups (120/150 ml) for the same quantity of coffee!**
- Switch on the machine (J) (fig.9). The corresponding led will light
- Fill a jug about half full with cold milk
- Push the steam switch (L) to position "on" (fig.22). As soon as all three led are lighted the appliance is ready for making steam. **When making cappuccino the filter holder should not be inserted!**
- You can swing the steam lance (Q) to bring it to the most suitable position (fig.23)
- Keep the jug under the steam lance. **Please note:** the air outlet holes of the lance should remain under the milk level (fig.21)
- Open the steam control knob (M) turning anti-clockwise (fig.24). At the beginning the steam condensates into water and some drops come out of the lance. You can collect those drops into the drip basin (T). Afterwards steam will come out of the lance, making the milk bubbling (fig.25). Using the steam control knob (M) you can adjust the steam output



Fig, 21

Fig, 22

Fig, 23

Fig, 24

- When the milk froth has been formed, close the steam control knob (fig.24)
- Push the steam switch (L) to position "off" (fig.22)
- Remove the milk jug
- Move the steam lance backwards into a position over the grid.

1.5. Hot water

- Switch on the machine (J) (fig. 9). The corresponding led will light
- Open the steam control knob (M) turning anti-clock wise (fig.24)
- Press the coffee switch on (fig.19)
- When you have the quantity of hot water desired, press the coffee switch off (fig.19), then close the steam control knob (M) to position closed (Fig.24)

AFTER USE

- Switch off the machine pushing the main ON/OFF switch (J) to position "off" (fig.10).
- unscrew the filter holder (fig.27)
- tap the filter holder to remove the ground coffee out of the filter (fig.28). Using a brush is better (painting brush is perfect)

CLEANING

- Wash the filter, the filter holder, the water tank, the "cremacaffé" valve, the drip basin and grid regularly. The drip basin and grid can easily be removed.
- Regularly clean the location for filter holder connection (N) removing all stuck grains of coffee
- Regularly clean the water outlet opening, removing any stuck grains of coffee

Always clean "good cappuccino" device on the steam lance after making cappuccino:

- Remove the external pipe pulling in the direction of arrow (fig.29)
- Rinse the external pipe under tap (fig.30)
- Let some steam escape to clean inner section (fig 31)
- Finish cleaning with a damp cloth (fig.32)
- Push the external pipe back into place. Push firmly to ensure that it fits well at the top (fig.33)

IF THE APPLIANCE DOES NOT FUNCTION PROPERLY

If your coffee machine does not work properly, as expected, you may in most cases, find the cause and solution in the section below.

The pump is too noisy

- there is no water in the water tank. Refill with water
- the water tank is not placed correctly

The machine does not make Espresso

- there is no water in the water tank
- the water tank is not placed correctly
- the coffee has been ground too finely
- the ground in the filter has been pressed too much
- the water outlet opening is clogged
- the machine needs descaling

Water leaks from the water outlet opening and/or the steam lance

- It is quite normal that the water inside the appliance expands when boiling. Swing the steam lance into a position over the grid
- If excessive leaking occurs: **descale or clean the valve**

The "crema" crest on the Espresso is too thin or there is not at all

- The coffee ground in the filter has not been pressed enough

- There is not enough coffee in the filter
- the machine was not heated-up sufficiently (was the led on?)
- the coffee has been ground too coarsely
- the "cremacaffé" valve is missed from the filter

The "crema" is too dark and/or the coffee has a burning taste

- the machine is too heated-up (is the steam push button on?)
- the coffee has been ground too finely
- the coffee has been tapped down too much

IMPORTANT TIP

When making cappuccino or heating water or getting hot water, the filter holder should not be inserted. This precaution avoid to have a bitter espresso, with a "burnt" taste, if it is made immediately after; or a steam sprinkle if the filter holder is removed too early.

please refer to the instruction book for installation, use and maintenance

mod. **IKI 6SE1**
IAG integrated coffee machine
240V 50Hz 1200W
approval n. CS 06046V
C TICK 6561

product service phone number: **1800 805 300**

made in italy