



Welcome to Cafissimo

100% TCHIBO ARABICA INSIDE THE AROMA CAPSULE



en Original instructions for use and guarantee
for Cafissimo CLASSIC

Find it only at Tchibo



Experience the world of coffee with Cafissimo

We are happy to know that you have chosen Cafissimo, because Cafissimo alone offers you ultimate Tchibo coffee quality in combination with an easy-to-use capsule machine. You can now enjoy your coffee whenever and however you like - perfect espresso, caffè crema and filter coffee.

Just press a button and your Cafissimo CLASSIC will do the rest. Our team of experts have optimally harmonized the machine and capsules so that your coffee develops its full aroma.

For anyone who enjoys drinking cappuccino and latte macchiato, the Cafissimo CLASSIC is equipped with a milk frothing steam nozzle of Barista quality. This means that in next to no time you can delight both yourself and your guests with freshly brewed coffee specialities.

Thank you for your confidence.
Your Cafissimo team



The features of your Cafissimo CLASSIC at a glance:

- **Unique three pressure level system:**

Intelligent interaction between machine and capsule means every coffee is automatically perfect, as each type of coffee is prepared at the correct pressure.

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- **Individually programmable beverage size:**

Brew however strong a cup you like according to your personal taste.

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- **Energy saving** with a descaling reminder.

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- **We are there for you:**

To show you that we are completely convinced of the quality of our products, we grant you a full 40-month guarantee for the machine.

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At a glance

Control panel

Water tank

Steam knob for steam and hot water

Stop lever (metal bracket)

Capsule holder retainer

Steam wand

Capsule holder

Hinged tray for small cups

Frother nozzle

Red floater (indicates liquid in the drip tray)

Drip tray with grid



Control panel in detail – functions of the buttons

The colours of the buttons are visible when the machine is switched on.

Flashing buttons indicate that the machine is heating up, cooling down or preparing a beverage. Permanently lit buttons indicate that the machine is ready for use.

The steam button can light up (or flash) in white or red, all others in white. You can find an overview on the right.



Making filter coffee
(blue cup for blue capsule)



Making caffè crema
(yellow cup for yellow capsule)



Making espresso
(small grey cup for black capsule)



Steam On/Off
Lights up in red = steam
Lights up in white = hot water
Steam is required for frothing milk.
You can use hot water to preheat cups.



Coffee machine
On/Off



Indicator light
"water tank empty" or
"machine needs to be
descaled"



Overview of the indicator lights

 *			Machine is heating up to brew coffee					
						Machine is ready to brew coffee/dispense water		
 *			or		or		Brewing cycle is running	
 *							Machine is heating up to produce steam (for milk froth)	
 *							Machine is ready to dispense steam (for milk frothing)	
 *							The machine is cooling down from steam production temperature to lower coffee brewing temperature	
								Start-up is being carried out
			Water indicator light flashes evenly				Water needs to be replenished	
			Water indicator light flashes 3 times briefly every 3 seconds				Machine needs to be descaled	
			or		or			Water level decreases to below MINimum during use

* = depending on water level



Descaling programme:
waiting for the cleaning phase to start
(capsule holder is not fitted, stop lever is not pressed down,
steam valve is open, water tank empty, button not yet pressed)



Descaling programme:
waiting for the rinsing phase to start
(capsule holder is not fitted, stop lever is not pressed down,
steam valve is open, water tank empty, button not yet pressed)



Descaling programme: cleaning phase, rinsing phase
Cleaning phase: progress bar from right to left
Rinsing phase: progress bar from left to right



Error

* = depending on water level

Overview of the acoustic signals

The machine will indicate when it is ready to begin a process or when it has finished one.

Heating up / cooling down is completed

● 1 short acoustic signal

5 seconds after coffee has been brewed

(((●))) 1 long acoustic signal

Automatic switch-off after 2 hours of non-use

● 1 short acoustic signal

Water level decreases to below MIN mark during use

● 1 short acoustic signal

Descaling programme: refill the tank with water

(((●))) 1 long acoustic signal

Descaling is completed

(((●))) (((●))) 2 long acoustic signals

The unique three pressure level system

The Cafissimo CLASSIC has a unique three pressure level system meaning that it is optimally designed to brew your favourite type of coffee. This individual brewing pressure allows the respective types of coffee to unfold their full taste and aroma.

The three coffee selection buttons each represent a different brewing pressure. The colour of the cups matches the colour of the capsules. You can tell by just the colour of the capsule which button to press for preparation:



blue = filter coffee



yellow = caffè crema



small grey cup = espresso

The Cafissimo aroma capsules

In each and every Cafissimo aroma capsule you find the unique Tchibo Arabica quality. Sealed airtight, they preserve their full aroma until they are brewed. This means you can enjoy perfect coffee, cup after cup.

Try our Grand Classés as well as the large variety of coffee types from our permanent product range. These limited choice selections are available from us several times a year.

The advantages of the capsules:

- the airtight seal ensures aromatic, fresh coffee
- different varieties of taste
- individual portions
- quick and clean preparation
- immediately ready for use (insert the capsule just as it is)

Capsules can be purchased from Tchibo.

Intended use and location

The coffee machine has been devised for the following uses:

- Brewing filter coffee, caffè crema and espresso with Tchibo capsules.
- Frothing milk.
- Dispensing hot water.

It has been designed for use in households or for similar applications such as

- in shops, offices or other areas of work,
- in agricultural buildings,
- by customers in hotels, motels, bed and breakfast establishments or other places offering accommodation.

If the machine is used in a commercial setting, it must be supervised and cleaned by trained staff. Besides being cleaned regularly, the machine does not require any further servicing.

Do not use the machine outdoors. Set up the machine in a dry indoor room. Avoid rooms with a high air humidity or high dust content.

The machine is suitable for use at ambient temperatures of +10 to +40°C.

About these instructions

The machine is equipped with safety features. Nevertheless, read the safety warnings carefully and only use the machine as described in these instructions to avoid accidental injury or damage.

Keep these instructions for future reference.

If you pass the machine on to another person, remember to give them these instructions.

Symbols in these instructions:



This symbol warns you of the danger of injury.



This symbol warns you of the danger of injury caused by electricity.

Signal words:

DANGER warns of potential severe injury and danger to life,

WARNING warns of injury and severe material damage,

CAUTION warns of minor injury or material damage.



This indicates additional information.

Safety warnings

DANGER to children and people with a restricted capability of operating appliances

- Children must not be allowed to play with the appliance. Keep the appliance and mains cord away from children.
- This appliance can be used by children aged 8 and over or by people with reduced physical, sensory or mental capabilities, or who lack experience and/or knowledge, provided they are supervised or have been instructed in the safe use of the appliance and understand the potential dangers.
- Children must not be allowed to clean the appliance unless they are over 8 years of age and supervised by an adult. This appliance is maintenance free.
- Set up the machine out of the reach of children.
- Keep the appliance and packaging material out of children's reach. There is a danger of suffocation!

DANGER due to electricity

- Never immerse the coffee machine, mains plug or mains cord in water, as this could cause an electric shock. The machine must not be cleaned with water jets. Take care not to place it near water jets where it could be sprayed or splashed with water. Never touch the mains plug with

damp hands. Do not use the machine outdoors.

- Never leave the machine to operate unattended.
- Only connect the machine to a properly installed, grounded wall socket. Its mains voltage must comply with the technical specifications of the machine.
- The mains cord must not be kinked or squeezed. Keep it away from sharp edges and sources of heat.
- Do not use the machine if the machine, mains cord or mains plug is damaged or if the machine has been dropped.
- Do not make any modifications to the appliance, mains cord or other parts. Electrical appliances must only be repaired by qualified electricians, as improper repairs can cause considerable damage. Only have repairs carried out by a specialist workshop, or contact the customer care service.
- Remove the mains plug from the wall socket...
 - ... if a fault occurs,
 - ... if the machine will not be used for any length of time,
 - ... before cleaning the machine.Always pull the mains plug, not the mains cord.

WARNING – risk of scalds/burns

- Hot steam and hot water can cause scalds. Never expose

any part of the body to the steam or hot water jet. Do not touch any hot parts of the machine, such as **the steam wand or the metal of the frother nozzle**. Only use the steam/froth functions when a suitable receptacle has been placed beneath the frother nozzle.

- Do not fold up the stop lever while the machine is being used, and do not pull out the capsule holder.
- Never place any drinks or other objects on top of the machine.

CAUTION - risk of injuries or material damage

- Only use original Tchibo Cafissimo capsules. Neither use capsules from other manufacturers, nor damaged or misshapen capsules, and never fill capsules or the machine with ground coffee or instant coffee, as this would damage the machine. In these cases, any necessary repairs due to damage are not covered by the guarantee.
- Only use the machine with the drip tray and grid inserted, as otherwise water will leak out.
- Always pour fresh, cold tap or other drinking water into the water tank. Do not use carbonated mineral water or any other liquids.
- Descale the machine as soon as the machine indicates that this is necessary.

- There is one sharp point in the capsule holder and one in the capsule holder retainer. Both these points pierce through the capsule from the bottom and the top while it is being inserted. Never touch these sharp points.
- If you want to move the machine, hold it by the outer casing. Allow the machine to cool down before moving it.
- Place the machine on a solid, level surface which is well illuminated and resistant to water and heat.
- To ensure the casing does not melt, do not place the machine on a hob, immediately next to a hot oven, radiator or anything similar.
- Route the mains cord so that it cannot be tripped over. Do not let the mains cord hang down from the surface the machine is put on so that the machine cannot be pulled down by it.
- The machine is equipped with non-slip feet. Work surfaces often have varnished or plastic finishes and are treated with a variety of care products. Some of these may contain substances that react adversely to the non-slip feet and soften them. Place a non-slip mat under the machine, if necessary.
- The machine must not be exposed to temperatures below 4°C. Residual water in the heating system could freeze and cause damage.
- Sound pressure level <70 dB(A).

Initial operation - Before first-time use -



The image shows a red Tchibo Cafissimo coffee machine on the right side. On the left, there is a green background with the Tchibo logo in a blue box at the top left. Below the logo, the word "Cafissimo" is written in a large, white, sans-serif font. Underneath, there are five language-specific instructions for initial operation, each with a small circular icon containing the language code.

de **Inbetriebnahme**
Vor dem ersten Gebrauch:
In nur 10 Schritten einsatzbereit!

en **Initial operation**
Before first-time use:
Ready to use after just 10 easy steps!

cs **Uvedení do provozu**
Před prvním použitím:
Připraven k provozu pouze v 10 krocích!

pl **Przygotowanie do użytkowania**
Przed pierwszym użyciem:
Już po 10 krokach gotowy do użycia!

sk **Uvedenie do prevádzky**
Pred prvým použitím:
Pripravený na použitie len v 10 krokoch!

hu **Üzembe helyezés**
Az első használat előtt:
Csak 10 lépés, és a készülék üzemkész!

tr **Çalıştırma**
İlk kullanımdan önce:
Sadece 10 adımda kullanıma hazır!

IMPORTANT!

Before you can use the machine, water must be pumped into the piping system.

The separately enclosed leaflet explains how you should proceed.

Tips for use

Coffee strength

- Each capsule is portioned for one cup of filter coffee, caffè crema or espresso.
- How to adjust the strength of the coffee to suit your personal taste is described in the section "Adjusting the strength of the coffee".

Interrupting/stopping the brewing process

- You can take a pause at any time during preparation by pressing the (now flashing) button again. This may be necessary, for example, if you have inadvertently pressed the wrong button, or if you wish to use less water for brewing without changing the water quantity for subsequent occasions.
- If the coffee is too strong, press the button again to allow some more water to flow through. Press the button once again to stop the procedure.

Full aroma

- Insert a capsule only when you require it. The capsule is pierced as it is inserted. If it is not then used immediately, the aroma will fade.

- Espresso tastes best when served in a preheated cup. Also read the section "Hot water to preheat cups".

Residues of coffee grounds and capsule bases

There are two features particular to this system:

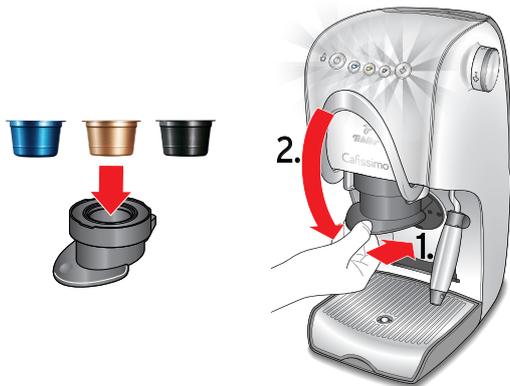
- A small residue of coffee grounds always remains at the bottom of the cup.
- The bases of the capsules vary in fabrication.

Changing the water after 2 days of non-use

If you have not used your machine for longer than 2 days, stale water will be trapped in the system. Fill fresh water into the water tank and let one cup of water flow through - see the section "Rinsing with water after a long period of non-use".

If the machine has not been used for an even longer period, the water in the system will evaporate. In this case, also proceed as described above.

Brewing coffee



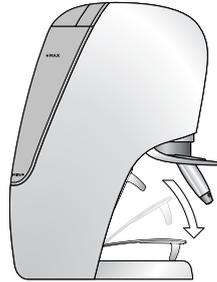
1. Press the On/Off button .
The button flashes and the heating up process starts.

 While the machine heats up a few drops of water may drip from the capsule holder. This is normal and harmless.

As soon as all the indicator lights remain permanently lit the machine is ready. Additionally, a short signal will sound.

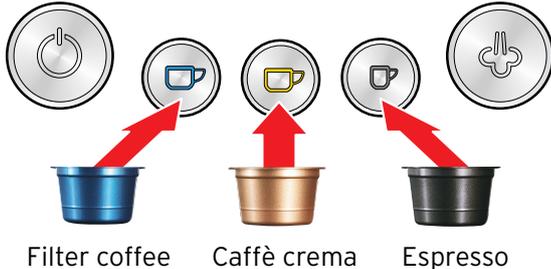
 If the indicator light “Water tank empty” flashes, fill water into the tank.

2. Insert a capsule into the capsule holder.
The capsule must be intact:
do **not** pierce it and do **not** remove the lid!
3. The stop lever must be folded up.
Slide the capsule holder into the machine and press the stop lever down as far as it will go.



4. Place the cup on the centre of the round opening of the drip tray.

Fold down the hinged tray if you are using small cups.
The tray is held by a magnet when it is folded up.



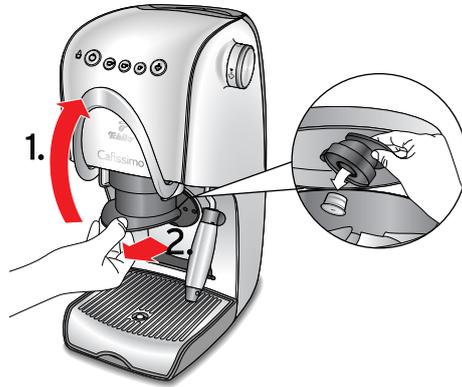
5. Press the button that corresponds to the capsule you have inserted.

Which coffee selection button you press depends on the capsule you have inserted. For example, if you have inserted a yellow capsule you must press the button with the yellow cup (caffè crema).

After you have pressed a button it will begin to flash and preparation will start.

As soon as preparation has been completed the buttons will light up permanently. A signal will sound approximately 5 seconds after the brewing process has ended.

You can now enjoy a cup of freshly brewed coffee.



Disposing of used capsules

1. Press the stop lever upwards. The capsule holder will be released and slightly lowered.
2. Now pull the capsule holder to the front out of the machine. If necessary, hold a dish underneath to catch possible drips.
3. Empty out the capsule holder by turning it upside down over a rubbish bin. The used capsule will fall out.



After use

1. If you do not wish to brew any further cups of coffee, press the On/Off button  to switch off the machine.
2. Clean the capsule holder as described in the section "Cleaning".
3. Reinsert the capsule holder, but keep the stop lever folded up. This prevents unnecessary strain to the machine.
4. The floater indicates when the drip tray is full. If it protrudes above the grid opening, empty the tray.

i Always remove used capsules from the machine.
If you should happen to forget a capsule in the machine for a number of days, clean the capsule holder as described in the section "Cleaning" and carefully wipe the sharp point in the capsule holder retainer.

Adjusting the strength of the coffee

Adjust the strength of the coffee to suit your personal taste by adjusting the quantity of water.

Adjusting the strength for the current brewing procedure (without saving the setting)

- ▷ If the coffee is too weak, you can stop the water flow by pressing the flashing coffee selection button.
- ▷ If the coffee is too strong, start the brewing procedure again without inserting a new capsule. Press the flashing coffee selection button as soon as sufficient water has run through.

Setting the strength permanently (saving the setting)

The factory settings for the water quantities used by the machine per capsule can be changed. This enables you to make a stronger or weaker brew of your favourite coffee. Please note that only **one** individual setting is possible for each coffee type.

Default setting when the machine is bought:

filter coffee: 125 ml
caffè crema: 125 ml
espresso: 40 ml

You can adjust the beverage quantity in the range of 30 – 300 ml.

1. Proceed as you would do for brewing coffee: insert a capsule, press the stop lever down, place a cup underneath.
2. As soon as all the buttons remain permanently lit, press the corresponding coffee selection button (depending on the capsule inserted) and keep the button pressed down.
3. Release the button as soon as the desired quantity has been dispensed into the cup. The chosen quantity will be stored.
4. If the setting is not to your taste, simply repeat the procedure to change it again.

Restoring the factory settings

After you have changed the quantity for one or more beverages, you can restore the original water quantities as follows:

1. Press the On/Off button  to switch the machine off.
2.  Press and hold the left and right coffee selection buttons and switch the machine on by pressing the On/Off button .
3. Release the buttons.
The factory settings have been restored.

Frothing milk



Tips for a perfect milk froth

- The milk has to be well cooled.
- Depending on your individual taste, use milk with a fat content of up to 3.5%.
- Milk that has already been warmed does not froth well.

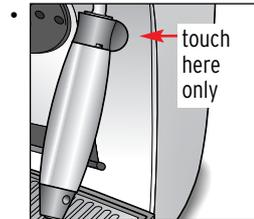
Dispensing steam

You will need steam to froth the milk.



WARNING - risk of scalding due to hot water or steam

- Never expose any part of the body to the steam or hot water jet. Do not touch any hot parts of the machine such as the steam wand or the metal parts of the frother nozzle. Only use the steam/froth functions when a suitable receptacle has been placed beneath the steam nozzle.



Only take hold of the frother nozzle by the black upper end. The metal parts become hot!



1. Press the On/Off button  to switch the machine on.



2. Press the button with the steam symbol . The button flashes red and the machine heats up to produce steam.



As soon as the button lights up permanently in red, a short signal will sound and the machine is ready for use.

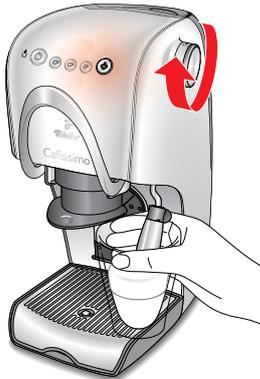
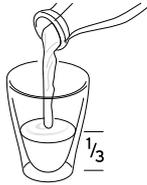


3. Hold a heat-resistant receptacle with a handle beneath the steam nozzle.
4. Slowly turn the steam knob anticlockwise beyond the resistance point. A small quantity of water will be discharged.



Do not be alarmed! The steam is emitted under pressure. To begin with, the steam may be emitted in short bursts. This is normal and harmless.

5. As soon as the water jet runs dry and only steam emanates, turn the steam knob clockwise as far it will go to close it.
The machine is then ready for frothing milk.



Frothing milk

6. Fill a cup or small jug one third full with cold milk.
7. Hold the receptacle under the steam nozzle, ensuring that the steam nozzle is deeply immersed in the milk.
8. Slowly turn the steam knob anticlockwise beyond the resistance point. Make circling movements with the receptacle, making sure that the steam nozzle is always below the surface of the milk.
9. When sufficient froth has developed, turn the steam knob clockwise to close it.
The milk froth is now ready to use.



After frothing – let off steam

To ensure that air does not get trapped in the system and to rinse the frother nozzle through, proceed as follows:

10. Press the steam button  to switch off the steam function. The steam button flashes white.

11. Hold a heat-resistant receptacle beneath the frother nozzle.

Tip: To avoid splashes, first pour a little water into the receptacle and immerse the frother nozzle in it.





12. Slowly turn the steam knob anticlockwise as far as it will go. The frother nozzle will first begin to emit steam and then hot water.

As soon as all buttons light up continuously, a short signal will sound. Turn the steam knob clockwise to close it.

As well as rinsing the frother nozzle through, the machine has now also cooled down sufficiently and you can brew the next cup of coffee.

13. Press the On/Off button  to switch the machine off.

Cleaning the steam nozzle

Do not wait too long before cleaning the steam wand and frother nozzle. It will be difficult to remove any residues later on (see "Cleaning").



WARNING - risk of burns due to hot machine parts

- Steam wand and frother nozzle are hot after use. Do not touch them with your bare hands. Always use oven gloves or something similar.

Brewing and frothing temperatures / heating and cooling the machine

Lower temperatures are needed to brew coffee and espresso than those required for dispensing steam to froth milk.

When you press the steam button, the machine will heat up in approximately 40 seconds from the brewing temperature to the highest temperature needed to produce steam.

Steam button displays

The steam button displays what kind of process is being carried out, or what the machine is ready to do:



flashes red = heating up for frothing milk (emitting steam)



lights up in red = ready for frothing milk



flashes white = cooling down for brewing coffee or for dispensing hot water



lights up in white = ready for brewing coffee or dispensing water

Have you accidentally pressed the steam button?

If the steam button has been pressed accidentally, simply press it again to switch it off. However, the machine may already have reached a high temperature, meaning that you may have to wait as long as 15 minutes before it has cooled back down to brewing temperature on its own. So you do not have to wait, cool down the machine quickly and easily as described below.

Cooling the machine down quickly - brewing coffee after frothing milk

Cool down the machine in approx. 20 seconds. Proceed as described on page 24/25, steps 10 to 12.

Hot water to preheat cups

This is a function that comes in handy when you want to preheat an espresso cup.



The machine is ready to dispense hot water when the steam button ☁️ lights up in white.

You can reach this stage in the following ways:

a) If the machine is switched off:

▷ Press the On/Off button ☰.

As soon as all the buttons remain permanently lit, a short signal will sound and the machine is ready.

b) If coffee or espresso has been prepared previously:

As soon as all the buttons remain permanently lit, a short signal will sound and the machine is ready.

c) If the steam function has been switched on previously:

▷ Press the steam button ☁️. The button flashes white.

▷ Release steam as described in the section "Frothing milk" in "After frothing – let off steam".

Dispensing hot water

▷ Place or hold a suitable receptacle beneath the frother nozzle and slowly turn the steam knob anticlockwise until it stops. Hot water is discharged from the frother nozzle.

▷ As soon as the desired quantity has been produced, turn the steam knob clockwise as far as it will go to close it.



Preparing coffee specialities

In this section we have put together a selection of delicious coffee recipes: to prepare these specialities you will need the following basic ingredients:

- frothed milk
- freshly brewed espresso

We have already explained how you can prepare espresso and milk froth earlier on in this manual. Here are a few recipes and tips.

Espresso Macchiato

A “stained” espresso for the hasty connoisseur.

Ingredients:

- 1 black espresso capsule (40 ml)
- 1 to 2 tablespoons of full cream milk

Preparation

1. Brew an espresso into a preheated espresso cup.
2. Froth the milk.
3. Add the frothed milk, a spoonful at a time, to give the espresso a “stained” (Italian: macchiato) appearance.

Cappuccino

The classic espresso speciality, which owes its name to the two-tone brown and white cowl of the monastic order of the Capuchin.

Ingredients:

- 1 black espresso capsule (40 ml)
- 50 to 80 ml full cream milk
- Cocoa powder to decorate (if desired)

Preparation

1. Brew an espresso into a preheated coffee or cappuccino cup.
2. Froth the milk.
3. Fill up the espresso with hot liquid milk.
4. Using a tablespoon, top up the espresso with a large scoop of milk froth.
5. Sprinkle the milk froth with a little of cocoa powder and serve the cappuccino immediately.



Coffee Mocha

The American version of chocolate coffee.

Ingredients:

- 1 black espresso capsule (40 ml)
- 100 to 120 ml full cream milk
- 20 to 30 ml chocolate syrup
- Cocoa powder to decorate (if desired)

Preparation

1. Brew an espresso into a preheated mug.
2. Add the chocolate syrup according to taste, and stir.

Tip: If you do not have any chocolate syrup at hand, you can mix cocoa powder with sugar instead.

3. Froth the milk.
4. Fill the mug with hot milk and top it with milk froth.
5. Sprinkle the milk froth with cocoa powder.

Latte Macchiato

This decorative treat is the latest trend.

Ingredients:

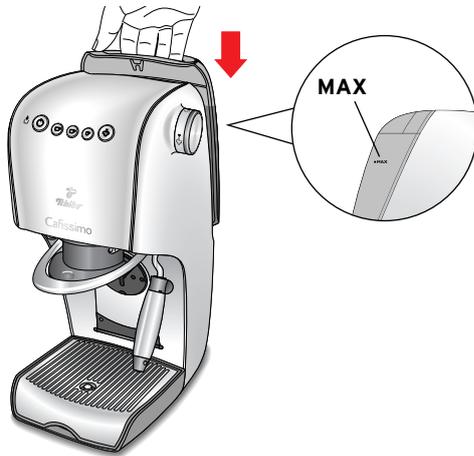
- 1 black espresso capsule (40 ml)
- 100 to 120 ml full cream milk

Preparation

1. Fill a tall, slender glass a good half full with cold milk. The glass must fit under the machine's capsule holder.
2. Froth the milk in the glass. When the milk is warm and sufficient froth has formed, the frothed milk is ready. To cool down the machine quickly for preparing espresso, proceed as described in "After frothing – let off steam", steps 10 to 12.
3. Brew an espresso straight into the glass. This will automatically create the layered effect. Serve with a long handled spoon to stir.

Alternatively: Put 20-30 ml caramel syrup into the glass. Froth the milk in a separate container and add milk and froth to the syrup. Then continue from step 3.

Rinsing with water after a long period of non-use



If the machine has not been used for more than 2 days, stale water and air will be trapped in the system.

In rare cases, air can also have entered the system while milk was being frothed. In this case, the next coffee that is brewed will be very strong because too little water flows through.

In these cases, the machine must be ventilated or rinsed with water. Proceed as follows:

1. Fill cold water into the water tank up to the MAXimum mark.
2. Press the On/Off button .





3.  **WARNING** - risk of scalds due to hot water splashes or steam
- The machine begins heating as soon as it has been switched on. If you proceed slowly, the water may already be hot.

Place a receptacle beneath the steam nozzle. Turn the steam knob anticlockwise until water is dispensed from the frother nozzle into the receptacle.

Provided that the machine has already heated up, it will begin by first emitting steam and then water.

4. As soon as the receptacle is filled with water, turn the steam knob clockwise as far as it will go. The water stops being dispensed. Pour the water away. The machine is ready for use again.

Automatic switch-off

The machine features an automatic switch-off function. It will switch off automatically if none of the buttons have been pressed for 2 hours and the steam knob has not been used. A signal will sound.

This is a safety function. Nevertheless, you should always switch the machine off after use with the On/Off button .

Cleaning



DANGER - risk of fatal electric shock

- Remove the mains plug from the wall socket before cleaning the machine.
- Never immerse the machine, mains plug or mains cord in water or any other liquids.
- Never expose the appliance to a water jet. Clean it only as described in the following instructions.



WARNING - risk of burns due to hot machine parts

- Let the machine cool completely before cleaning it.

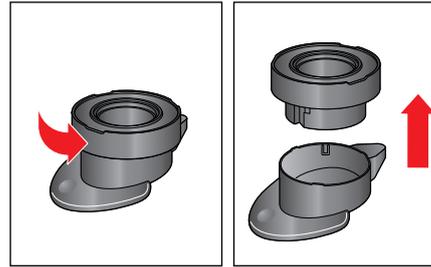
Frequency of cleaning

Clean the machine daily for hygienic reasons. Pay special attention to the parts that come into contact with milk (bacterial development).

Cleaning the capsule holder

The capsule holder is made up of two parts and must be taken apart before being cleaned.

1.



Turn the upper part of the capsule holder anticlockwise as far as it will go. Pull it upwards.

2. Rinse both parts with warm water and a little mild washing-up liquid. Rinse them thoroughly with clear water and dry them well. The capsule holder is not dishwasher safe.
3. Insert the upper part of the capsule holder into the lower part and turn it clockwise as far as it will go. Be sure that both parts are firmly connected to each other.
4. Slide the capsule holder into the machine. Keep the stop lever folded up.

Cleaning the steam wand and frother nozzle

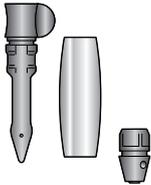


WARNING - risk of burns due to hot machine parts

The steam wand and the metal parts of the frother nozzle get very hot during use.

- Let the machine cool completely before cleaning it.

1.  Remove the frother nozzle from the steam wand by pulling it downwards.

2.  Dismantle the frother nozzle into its 3 parts and rinse them thoroughly.

3. Wipe the steam wand clean. If the steam wand is clogged, which seldom happens, clean the opening with the help of a pin or similar implement.

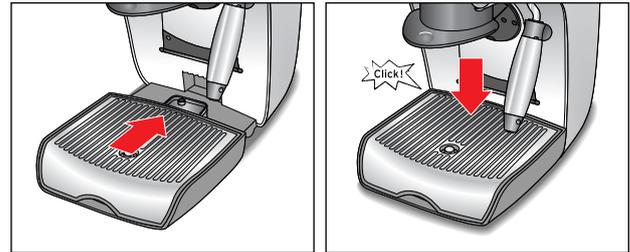
4.  Reassemble the frother nozzle.

5. Push the frother nozzle onto the steam wand as far as it will go.

Cleaning the floater, drip tray and grid

The floater, drip tray and grid can be washed up by hand or cleaned in the dishwasher. Put the floater into the cutlery basket.

1. Clean the floater, drip tray and grid and dry them.
2. Put the floater back into its mounting in the drip tray.



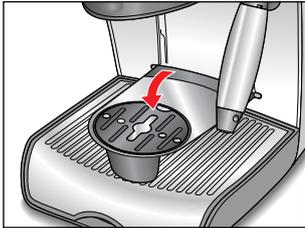
3. Fit the drip tray and grid back together again and place the drip tray as far back as possible into the machine. It must be pushed in as far as it will go. Ensure that it has been inserted properly.

Cleaning the hinged tray

The hinged tray can be detached for easy cleaning.

1. Fold the tray down.

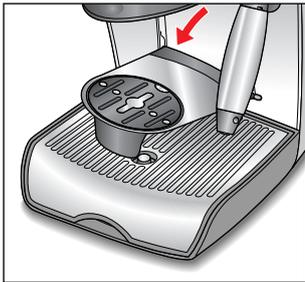
- 2.



Holding it on one side, pull the tray out to the front.

3. Wash up the tray either in the dishwasher or by hand and dry it.

- 4.



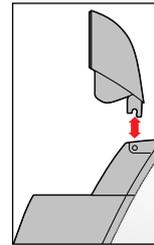
Insert the tray into the right-hand side of the holder, and carefully press it on the left, as illustrated, from above and into the guide.

Cleaning the water tank

The water tank should be cleaned once a week.

1. Pull the water tank up and out, keeping it vertical.
2. Rinse the water tank out thoroughly under running water and dry it. The tank is not dishwasher safe.
3. Reinsert the tank.

If necessary, you can remove the small lid from the water tank as follows:



To remove and replace the lid, it must be in an upright position, as illustrated. It cannot be removed or replaced otherwise.

Cleaning the casing

- ▷ Wipe the casing with a soft, damp cloth.

Descaling

Descal the machine regularly. This increases its service life and saves energy.

CAUTION - damage to the machine due to scale deposits

- Do not use any descaling agents made on the basis of formic acid.
- Only use the specified descaling agents. Other agents may damage materials in the appliance and/or have no effect.
- The machine must be cold when you start the descaling process. Otherwise, the descaling agent can cause damage.

How often must the machine be descaled?

The frequency with which you will need to descale your coffee machine depends on the amount of use and how hard the water is.



If this indicator light flashes briefly 3 times every 3 seconds the machine must be descaled.

Do this within the next couple of days. Do not wait any longer, otherwise so much limescale may collect that a descaling agent will no longer have any effect. A self-induced defect of this kind will not be covered by the guarantee.

Further indications of calcification starting:

- the brewing process takes significantly longer than usual,
- the brewing process is noisier than usual,
- there is not as much crema as usual,
- the coffee is not as aromatic as usual.

Descaling agent

- Use a standard, liquid, descaling agent suitable for coffee and espresso machines. We achieved very good results using durgol® swiss espresso® - a special descaling agent for coffee machines. durgol® swiss espresso® is available from any Tchibo branch and from specialist retailers. Please observe the manufacturer's instructions.

Descaling

1. Remove the water tank from the machine and pour one portion (125 ml) durgol® swiss espresso® into the empty water tank. Add 0.75 litres of water. Put the water tank back into the machine.

If you use a different descaler, be sure to follow the directions of the manufacturer and pour approx. 1 litre of descaling solution into the water tank.

2. Slide the capsule holder **without a capsule** into the machine and press the stop lever down as far as it will go.
3. Place a suitable receptacle with a minimum capacity of 1 litre on the drip grid under the opening of the capsule holder.
4. The steam valve must be closed. If necessary, turn the steam knob clockwise as far as it will go.
5. The machine must be switched off. Press and hold the steam button  and **press** the On/Off button  **additionally**. Release the buttons after approximately 5 seconds and the descaling procedure will begin.
6. The coffee selection buttons flash in a progress bar from right to left.
The pump transports the descaling solution into the boiler at regular intervals.

When the descaling procedure is completed, a signal will sound and the caffè crema and espresso buttons will flash.

This procedure takes between 45 and 60 minutes.

Empty the receptacle and place it back under the capsule holder opening.

7. For the rinsing phase, empty the water tank, rinse it out with fresh water and fill it with cold water to the MAXimum mark.
8. To start the rinsing phase, press one of the coffee selection buttons.
The coffee selection buttons flash in a progress bar from left to right.
When the rinsing procedure is completed (and also the descaling programme), two signals will sound.
9. Refill the water tank with cold water.
10. Place a suitable receptacle beneath the frother nozzle.
Turn the steam knob and draw hot water until a continuous water jet is emitted.

The machine is now descaled and ready for use again.

Problems / Solutions

The coffee drips out very slowly.
Too little/too much coffee/water is dispensed.

- The machine is calcified.
- Wrong button has been pressed (for espresso only 40 ml water are dispensed).
- Quantity of water has been incorrectly set. Refer to "Adjusting the strength of the coffee".

The machine does not react when the coffee selection buttons are pressed.

- Stop lever has not been properly pressed down.
 - Capsule holder is not inserted.
 - If neither of these apply, disconnect the mains plug for 10 seconds.
 - If the fault occurs before first-time use, turn the steam knob clockwise as far as it will go to close it.
- All buttons are flashing – refer to page 38 "All buttons are flashing".

The coffee does not taste good.
The coffee is too strong or too weak.

- Wrong button has been pressed. The colour of the capsule and button must match. Refer to "Brewing coffee", step 5.
- The capsule has already been used. Each capsule can only be used once.
- Quantity of water has been incorrectly set.
- Air is trapped in the system. Refer to "Rinsing with water after a long period of non-use".

The milk froth has too little volume or frothing takes too long.

- The milk is too hot, too old or its fat content too high, etc. Use cold milk (max. 3.5% fat).
- Frother nozzle and/or steam wand is clogged.
- The machine is calcified.

<p>No steam is generated. The frother nozzle does not dispense water.</p>	<ul style="list-style-type: none"> • The machine has not yet heated up. • Frother nozzle and/or steam wand is clogged.
<p>Too little or no coffee comes out, and the capsule cannot be removed.</p>	<ul style="list-style-type: none"> • In rare cases, the capsules are not correctly perforated by the machine. The capsule holder is then temporarily blocked. Wait for about 2 minutes and then try to remove the capsule again.
<p>The steam and espresso buttons flash but nothing else appears to happen.</p>	<ul style="list-style-type: none"> • The machine is cooling down from the steam production temperature to the lower coffee brewing temperature. To reduce the time this process takes to 20 seconds, proceed as described in the section "Frothing milk" in "After frothing - let off steam".
<p>Not possible to change the quantity of water.</p>	<ul style="list-style-type: none"> • The water quantity must not go below the minimum of 25 ml. Refer to "Adjusting the strength of the coffee".
<p>All buttons are flashing.</p>	<ul style="list-style-type: none"> • All buttons flash before first-time use. This is not an error. Proceed as described in the separately enclosed instructions "Initial operation". • A malfunction has occurred. Switch the machine off and then on again. • Ventilate the machine – refer to "Rinsing with water after a long period of non-use".

Technical specifications

Type / Model: Cafissimo 280191
Product number: You can find your Cafissimo machine's product number on the type plate on the bottom of the casing.



Before laying the Cafissimo on its side, remove the water tank, drip tray and capsule holder. Water and coffee residue may drip onto the work surface, so lay a protective mat underneath the machine.

Mains voltage: 220–240 V ~ 50 Hz
Power: 1050 watts
Power consumption when turned off: 0.04 watts
Protection class: I
Pump pressure: max. 15 bar
Sound pressure level: <70 dB(A)
Ambient temperature: +10 to +40°C
Made exclusively for: Tchibo GmbH, Überseering 18,
22297 Hamburg, Germany

In the course of product improvement, we reserve the right to make technical and optical modifications to the machine.



Declaration of Conformity

We herewith confirm compliance of the product with the following directives:

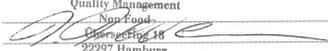
2006/42/EC - Machinery Directive

2004/108/EC - Electromagnetic Compatibility

2011/65/EU - Restriction of the Use

of Certain Hazardous Substances in Electrical and Electronic Equipment

TCHIBO GmbH - Überseering 18 - 22297 Hamburg -

Tchibo GmbH
Quality Management

Thorsten Tiedemann / Head of Quality Management

Disposal

The machine and its packaging have been manufactured from valuable materials that can be recycled.

Recycling reduces the amount of refuse and helps to preserve the environment.

Dispose of the **packaging** at a recycling point that sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



Appliances marked with this symbol must not be disposed of along with household refuse!

You are legally obliged to dispose of old appliances separately from household refuse. Information about where they can be deposited free of charge is available from your local authorities.

Guarantee

We grant a **40-month guarantee** from the date of purchase. This product was manufactured using the latest production techniques and has undergone thorough quality control inspection. We guarantee that the product is in perfect condition.

We will remedy all defects in workmanship or materials within the guarantee period. In order for the guarantee to be granted, all warranty claims must be accompanied by proof of purchase from Tchibo or from an authorised Tchibo distribution partner.

If, contrary to our expectations, a defect is found, please contact our customer care service at the following e-mail address:

service@tchibo.de

Our customer consultants will be pleased to advise you on further procedure.

Damage due to improper use, failure to decalcify as well as worn parts and consumables, are not covered by the guarantee.

Please have the product number at hand in case of any queries.

This guarantee does not restrict statutory warranty rights.

Product number



Product
number

You can find your Cafissimo machine's product number on

the type plate on the bottom of the casing. Before laying the Cafissimo on its side, remove the water tank, drip tray and capsule holder. Water and coffee residue may drip onto the work surface, so lay a protective mat underneath the machine.

Enjoy perfect coffee

There is even more to enjoying perfect coffee at the press of a button than coffee machine and capsules. For that very special Cafissimo experience we offer you a range of accessories, for example our capsule dispenser or our elegantly designed latte macchiato glasses.

You can now really make the most of your coffee.





Cafissimo

100% TCHIBO ARABICA INSIDE THE AROMA CAPSULE