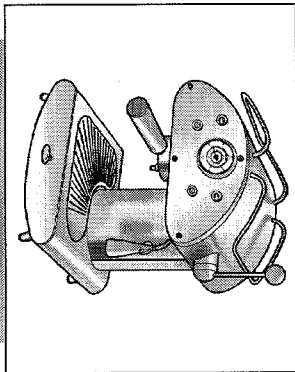


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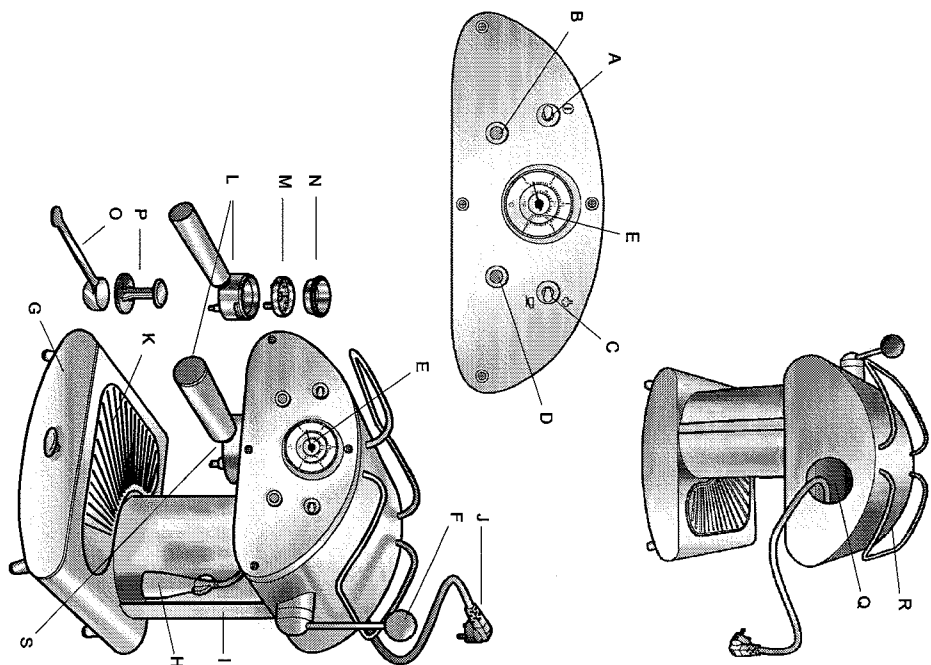


KENWOOD

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## DESCRIPTION OF THE CONTROLS AND COMPONENTS

- A. On/off switch  
 Raised up position (  ) espresso machine on  
 Lowered position: espresso machine off
- B. Power indicator light
- C. Coffee brewer/steam switch  
 Central position: standby  
 Position (  ): steam distribution  
 Position (  ): coffee distribution
- D. Heating unit indicator light
- E. Heating unit thermostat (°C and °F)
- F. Steam lever
- G. Water drip tray
- H. MAXI CAPPUCCINO attachment and nozzle for water and steam supply
- I. Removable water tank
- J. Cord + plug
- K. Removable grill
- L. Filter holder
- M. Thermocream® disc
- N. Thermocream® filter
- O. Measure scoop
- P. Coffee presser
- Q. Power cord housing
- R. Espresso cup warming area
- S. Shower head

## GETTING STARTED

Check that the mains voltage is the same as the one indicated on the appliance plate containing technical information. Place the espresso machine on a flat surface. Remove the tank and fill with cold, filtered water, 0.7 litres (MAX), then replace the tank carefully back into its housing. Remove the cord from its housing (Q) and unwind it completely. Insert the plug into the power supply socket, which must be equipped with an earth connection.

Start the espresso machine by lifting switch (A) unto the raised (  ) position. The power indicator light (B) will illuminate, indicating that the espresso machine is on and the heating unit will begin heating. The first time you use the appliance: place a pitcher under the filter holder (L), put switch (C) onto the (  ) position until water comes out of the filter holder. **Allow for at least the equivalent of one cup of water to drain from the system.** Once finished put switch (C) onto the centre position and wait until the warning light (D) goes off. At this point the espresso machine is ready to brew coffee.

## HOW TO MAKE ESPRESSO COFFEE

Kenwood's Thermocream® system has been specifically designed to best meet the needs of the consumer. It is composed of two parts: the Thermocream® filter (N) and the Thermocream® disc (M) which can be used as follows:

- Inserting both in the filter holder you obtain coffee with thinner crème.

Using only the filter (N) you obtain coffee with a thicker crème. Ensure that the filter is firmly placed into position, ensuring that the alignment detailing is adhered to and turn clockwise to secure.

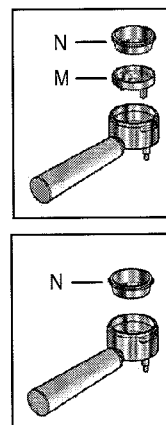
Measure out the coffee into the filter: For two cups of coffee use two measures (O), whilst for just one cup of espresso use only one measure. Press the grounds in using (P) Insert the filter holder into its position using the larger outer alignment detailing on the filter holder and the shower/ filter holder housing. Turn the filter anti clockwise 40-45 degrees as far as possible, without exerting excess force. If too much coffee is put into the filter it may be difficult to turn the filter holder into position, or coffee may leak out of the sides of the filter whilst brewing. The status light (D) will go on and off at regular intervals indicating that the boiler's thermostat is keeping the water at the optimum temperature (approximately 100°C for brewing coffee and around 150°C for making steam).

When using the espresso machine, wait for the heating unit indicator light (D) to turn off before brewing coffee. Position the switch (C) to coffee brewing (☞); the coffee will begin coming out of the spouts in the filter holder. To stop the flow move the switch back to the central position.

The optimum recommended dose for one cup is 50 ml.

N.B. As with professional espresso machines, do not remove the filter holder when switch (C) is turned on (in coffee brewing position ☞); After making the coffee, gradually loosen the filter holder by turning it clockwise.

No special operation is necessary when the water in the tank runs out, because the espresso machine is equipped with a special self-priming valve. Just unplug the espresso machine, pull out the tank and fill it with filtered water again.

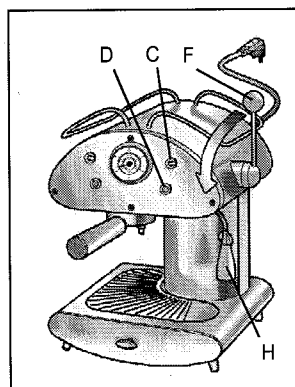


## HOW TO MAKE A CAPPUCCINO

To make cappuccino, hot chocolate or heat any beverage,

move switch (C) to the steam position (☞) and wait until the warning light (D) goes off, which indicates that the heating unit has reached the right temperature to produce steam (approximately 150° C).


**Warning: if small spurts of steam come out of the shower holder (S) while waiting for the steam, this is completely normal.** At this point, slowly pull the steam lever (F) down, making sure to position a cup under the MAXI CAPPUCCINO device (H): at first a little water will come out immediately followed by a strong jet of steam.



Lift lever (F) to stop the steam and place a pitcher of milk to froth under the MAXI CAPPUCCINO device. Immerse the nozzle into the pitcher of milk down to the bottom and lower the lever (F) again to obtain the desired froth.

During these operations you will notice that the warning light (D) goes on and off at regular intervals indicating that the boiler is keeping the water required for the steam supply at the right temperature. It is best to start steam flow only when the warning light is off.

### **REVERTING BACK TO ESPRESSO MODE (POST STEAM/FROTHING)**

Move the switch (C) to the central position to allow the heating unit to cool off naturally, from approximately 150°C to 100 °C. To cool the heating unit more quickly, proceed as follows: after placing an empty pitcher under the nozzle (H), move switch (C) to position (  ) (for coffee brewing) and immediately lower the lever (F) (for making steam): this will cause water to flow out, until the warning light (D) turns back on. At this point, lift lever (F) to its upright position and move the right switch (C) to the central position. The espresso machine is now ready to make espresso again.


### **USEFUL ADVICE FOR OBTAINING A GOOD ITALIAN ESPRESSO**

**(Finer ground=stronger coffee – coarser ground=lighter coffee)**

The ground coffee in the filter holder must be lightly pressed. The strength of the coffee depends on the degree of grinding of the coffee, the quantity placed in the filter holder and the pressing. Only a few seconds are needed for the coffee to flow into the cups. If it takes any longer it means that the grind is too fine or the coffee has been pressed too much.

**To obtain coffee with a finer crema, use filter (N) with disc (M); to obtain a thicker crema use only the filter (N) after removing the disc (M) from the filter holder.**

### **HOW TO MAKE TEA OR HERBAL INFUSIONS**

After proceeding with the operations described in the GETTING STARTED paragraph, put the cup under the nozzle (H) and move the coffee brewer switch (C) to the position (  ), immediately lower lever (F); hot water will now flow out of the spout. The maximum dose for two cups is 200 ml.

### **PERIODICAL CLEANING**

**Warning: all cleaning operations must only be carried out, once the appliance has been turned off, is cold and has been unplugged from the power supply socket.**

**Cleaning the filter containing the ground coffee,** ensure that the filter holder is removed clockwise, tap out the contents of the used coffee, and remove the Thermocream® disc (M) and filter (N) using the alignment detailing.

**Cleaning the filter holder housing.** With use, a sediment of coffee grounds may form in the housing where the filter holder is placed. They can be removed with a toothpick. Periodically clean the perforated disc by running water through the machine without putting filter holder in its housing.

**Cleaning the MAXI CAPPUCCINO attachment.**

**Carry out this operation when the chromed tube is cool to avoid getting burned.** Unscrew the device (H) from the nozzle and rinse under running water. The nozzle can be cleaned using a non-

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abrasive cloth. If necessary clean the hole where the steam comes out from with a pin. Rescrew the cappuccino attachment until it reaches the end.

**Cleaning the tank.** It is advisable to periodically clean the inside of the tank with a sponge or damp cloth.

**TROUBLESHOOTING**

PROBLEMS	CAUSE	SOLUTIONS
The espresso machine does not supply boiling water for herbal infusions	Air has probably entered the system and deactivated the pump.	Make sure the tank is properly inserted and that the water is not below the minimum level. Repeat the operations described in the "Getting started" paragraph.
The espresso machine does not supply steam.		Use a pin to unclog the nozzle. Make sure there is adequate water in the tank.
Coffee overflowing from the edges of the filter holder	Probably an excess amount of ground coffee has been placed in the filter holder preventing the filter holder from being correctly tightened into its housing.	Repeat the operation placing the correct quantity of coffee in the filter. Residues of coffee grounds have remained on the seal. If the problem persists after carrying out the above operations, go to an Authorised Service Agent.
Outflow of the first coffee does not occur or occurs too slowly.	It is possible that the scarce outflow of coffee depends on the insufficient emission of water from the perforated showerhead type disc in the filter holder housing. After a few months of use, grease or limescale residues can obstruct the disc. There is not enough water and the pump does not draw water.	<ol style="list-style-type: none"> <li>1) Check the water level in the tank (I) is sufficient.</li> <li>2) Check the water tank (I) is inserted correctly.</li> <li>3) Check the filter holder containing the grounds. If the holes are clogged, clean them with a brush.</li> <li>4) Operate the espresso machine without the filter holder in place. If the water does not flow out uniformly from all the holes it means that the disc is clogged, in this case go to an Authorised Service Agent to have it cleaned.</li> </ol>
The coffee is too watery and cold.	The blend has been ground too coarsely.	A more finely ground blend must be used to obtain a more concentrated and hotter coffee. The problem can be eliminated by using the Thermocream® Disc which always ensures an extremely hot coffee and rich crema, even with coarsely ground coffee.

## SERVICE AND CUSTOMER CARE

If the cord is damaged it must, for safety reasons, be replaced by Kenwood or an authorised Kenwood repairer.

### UK

If you need help with:

- using your machine or
- servicing, spare parts or repairs (in or out guarantee)

call Kenwood on **023 92392333** and ask for Customer Care. **Have your model number ready:** it's on the underside of your machine. Alternatively, contact your authorised Kenwood repairer: look in **YELLOW PAGES** under "Electrical appliance repairs".

### Eire

See our advertisement in Golden Pages

### Other countries

Contact the shop where you bought your machine.

### Guarantee (UK only)

If your espresso machine goes wrong within one year from the date of your bought it, we will repair it (or replace it if necessary) free of charge provided

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is no second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.