

cremesso
CAPSULE SYSTEM

BRAVA
SMART LINE

READY TO USE IN
15
SEC.

USER MANUAL



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Safety instructions

General information

This manual is an integral part of your product.

- ▶ Please read this manual thoroughly before erection, installation and commissioning the machine, and keep it for future reference.
- ▶ Always hand this manual over to future owners or users of the product.

The manufacturer cannot be held responsible for damage or defects caused by disregarding this instruction manual.

- ▶ Only operate the machine with the appropriate capsules.

Intended use

This machine may be used only as described in this manual. Using it for other purposes is abusive and dangerous.

This machine is intended for domestic use and in other similar areas, such as:

- in kitchens for use by employees
- in offices and other commercial areas

- in agricultural holdings
- in hotels, motels, boarding houses and similar residential type environments

The machine is not suitable for commercial use.

The machine is not designed for use outdoors.

The machine must not be used in a non-stationary location (e.g. on ships, in vehicles, in trains, etc.).

The manufacturer assumes no liability for consequences resulting from improper use.

Requirements on the location

- ▶ Use the machine only in dry rooms.
- ▶ Do not use the machine inside a cupboard.
- ▶ Maintain a distance of 60 cm from the sink and 50 cm from an open flame (a mains water connection is not permitted).
- ▶ Ensure the machine and its power cable are not located next to hobs, gas cookers, naked flames or similar hot surfaces.
- ▶ Never place the machine on a hot surface.

- ▶ Place the machine on a dry, horizontal, stable and flat surface. The surface must be resistant to heat and liquids such as water, coffee, descaling fluid or the like.
- ▶ Do not place on marble surfaces or untreated / oiled woodwork (no liability in the event of non-removable coffee or descaler stains).

Requirements for the target group

This machine can be used by children aged 8 years and above under supervision, if they have been given instruction concerning use of the appliance in a safe way and understand the hazards involved.

Cleaning and maintenance must not be carried out by children unless they are 8 years or older and are supervised.

The machine and its power cable must not be accessible to children under 8 years old.

Persons with limited physical, sensory or mental abilities, or lack of experience and knowledge, must be supervised or given instruction concerning use of the appliance in a safe way. They must

have understood the dangers associated with its use.

Children must not play with the machine. The machine must be kept out of reach of children.

Requirements for the user

- ▶ Do not move the machine whilst it is in operation.
- ▶ Never operate the machine without water in the tank.
- ▶ Fill the water tank with fresh, cold water only. Do not use mineral water or carbonated water in the machine.
- ▶ Disconnect the plug from the power socket and empty the water tank if the machine is not to be used for a long period.
- ▶ Keep packaging materials (plastic bags, film, cardboard boxes, etc.) away from children.
- ▶ Before setting up the machine, check it for any visible damage. Never put a damaged machine into use.
- ▶ Before connecting the machine to the mains supply, make sure that the rating on the data

plate corresponds to the voltage and frequency of the household supply. These data must correspond in order to avoid the risk of damage to the machine. Consult a qualified electrician if in any doubt.

- ▶ The electrical safety of this machine can be guaranteed only when it is correctly earthed. If in any doubt, have the electrical installation tested by a qualified electrician.
- ▶ Do not connect the machine to the mains electricity supply by an extension lead or multiple socket.
- ▶ Use the machine only at ambient temperatures between +16°C and +38°C.
- ▶ Only use genuine original accessories and spare parts. Using accessories or spare parts from other manufacturers will invalidate the guarantee and product warranty liability.

Requirements for cleaning

- ▶ Withdraw the power plug and allow the machine to cool down completely before

re-positioning it, cleaning it or carrying out maintenance work.

- ▶ Never immerse the machine completely or partially in water or any other liquid.
- ▶ Never hold the machine under running water.
- ▶ Use only clean cleaning materials to clean the machine.
- ▶ Do not use strong cleaning detergents or solvents.
- ▶ Use a soft, damp cloth to clean the surface of the machine.
- ▶ Only use cleaning and descaling agents recommended by the manufacturer. Avoid contact with eyes, skin and other surfaces.

Residual risks

Risk of injury from electric shock

- ▶ Ensure that the power supply cable is not pinched and does not rub against sharp edges.
- ▶ Never touch the power plug with wet hands.
- ▶ If you want to pull the plug from the power outlet, always pull directly on the plug. Never pull on the cable.
- ▶ Damaged power cables must be replaced immediately and only by the customer service centre.

Risk of injury from sharp edges and crushing

- ▶ Close the lever before operating. Never open the lever when the machine is in operation (dispensing coffee, descaling).
- ▶ Do not put your finger into the capsule compartment or capsule chute. Parts of the machine can be pointed and sharp.
- ▶ When closing the operating lever, do not reach underneath it.
- ▶ Do not insert fingers or objects into the openings of the machine.

Risk of injury from scalding

Machine parts and capsules can become very hot during and after operation. Risk of burning and scalding at the outlets. The emerging liquids and the steam are very hot.

- ▶ Do not touch.
- ▶ Do not operate the operating lever until the dispensing or descaling process is completely finished.

Risk of injury from stumbling

- ▶ Make sure that the power cable does not hang.

Risk of injury by touching live parts

- ▶ Do not open the housing of the machine.
- ▶ Do not alter the electrical and mechanical design.

Risk of injury due to damage to the machine

- ▶ Do not use the machine after it has been dropped, if it is exhibiting a malfunction, has a damaged power cable or is damaged in any other way.

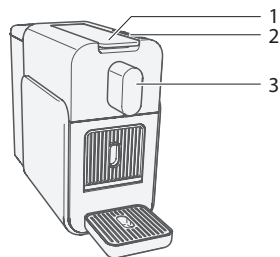
- ▶ Pull out the power plug immediately if malfunctions, damage or anomalies (e.g. smell of burning) occur.
- ▶ In the event of a malfunction, have the machine checked by the customer service centre.

Risk of damage to the machine due to overheating

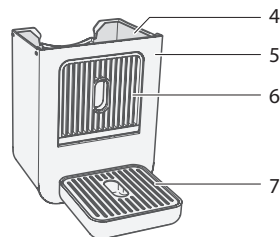
- ▶ Ensure there is adequate ventilation and exhaust extraction from the machine. Do not cover the machine with cloths or similar whilst it is in operation.

Overview

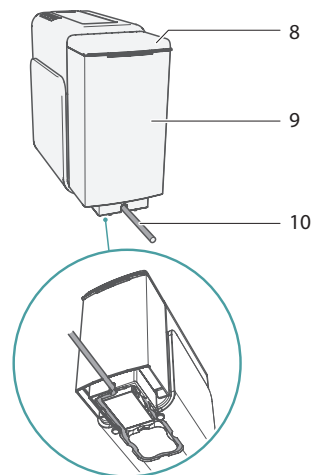
- 1 **Operating lever** for loading capsules
- 2 **Operating keys** functions (→ PAGE 8)
- 3 **Output**



- 4 **Capsule container**, removable
- 5 **Drainage tank**
- 6 **Cup tray**, fold-out
- 7 **Drip tray** with drain grill, removable



- 8 **Water tank cover**, removable
- 9 **Water tank** 1.3 litres
- 10 **Power cable** with cable winder



Key functions

Cleaning key

Flushes out piping.

Coffee keys

Espresso key

Medium cup (50 ml)

Lungo key

Large cup (110 ml)

Lungo Grande key

Very large cup (200 ml)



Key illumination


All keys

Light up: Coffee machine is ready for use.

Coffee key

Lights up: Brewing.

Flashing: Warm-up, programming of coffee quantity in progress.

Lungo Grande key  **and cleaning key**  **flash:** Steaming out in progress.

Cleaning key

Lights up blue: Lack of water.

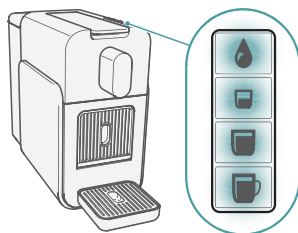
Flashes red during preparation:
Descal the machine.

Lights up red: Electronic or temperature error.

Flashes purple: Descaling in progress.

Lights up purple: Indicates water tank change during descaling.

Flashes purple/red: Descaling stopped due to power interruption. Flush machine.



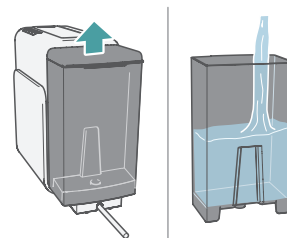
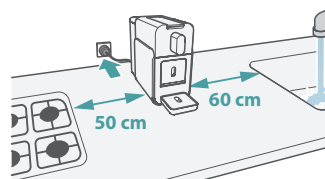
Starting up

- ▶ Place the coffee machine on a dry surface that is waterproof and heat-proof.
- ▶ Do not place the coffee machine directly on marble or wood (risk of coffee or descaler stains).
- ▶ Maintain a distance of 60 cm from the sink and 50 cm from an open flame.
- ▶ Clean the water tank and fill with cold water.
- ▶ Insert power plug in an earthed socket.

The cleaning key  flickers.

- ▶ Press any key.

Flush out piping at least 5 times
(→ PAGE 10).



If the temperature of the coffee machine is below 5 °C or very high, the machine cannot be started and all keys flash.


Temperature of coffee machine below 5°C:

- ▶ Allow the coffee machine to warm up for 30 minutes at room temperature.

Temperature of coffee machine very high:

- ▶ Allow the coffee machine to cool down.


Flush out piping

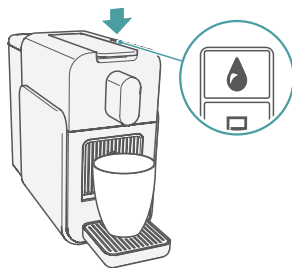
- ▶ Place a cup under the output.
- ▶ Press the cleaning key .

The flushing process starts.


50 ml of water is used per flushing cycle.

On completion of the flushing process the machine will switch to ready mode.

- ▶ When starting up for the first time, repeat this process.
- ▶ To end the flushing process prematurely, press the cleaning key  again.



If the flushing process does not start:

- ▶ Remove the water tank and re-insert.
- ▶ Press the cleaning key .

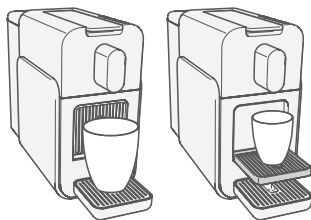
Coffee preparation

One capsule is required for each cup of coffee.

- ▶ After long pauses, flush out the piping.

Depending on the size of the cup, adjust the cup tray:

- ▶ Fold the cup tray forward.
- ▶ Place a cup under the output.



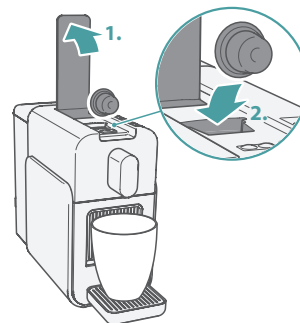
Tips:

- Crema – The closer the cup is to the outlet, the better the crema.
- Preheat the cup – Press the espresso key (without capsule) and fill the cup with water.

Load capsule

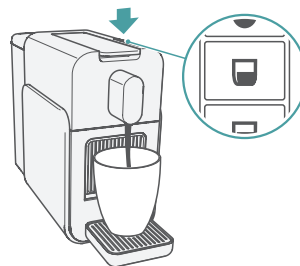
- ▶ Push the operating lever upwards.
- ▶ Drop the capsule into the opening.
- ▶ Push the operating lever downwards.

The capsule is pierced.



Coffee output

- ▶ Press the coffee key:
 - Espresso: medium cup (50 ml)
 - Lungo: large cup (110 ml)
 - Lungo grande: very large cup (200 ml)



Preinfusion function

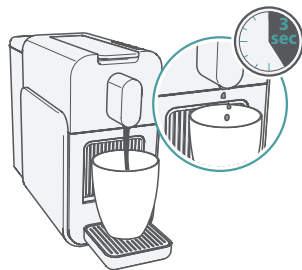
The preinfusion function gives your coffee more aroma.

For coffee quantities up to 80 ml, a small amount of coffee is dispensed first.

The preinfusion function starts and the output stops for 3 seconds.

The output then continues.

Output stops automatically or press the key again to stop earlier.



The preinfusion function depends on the output quantity and is not associated with the individual keys.

When the keys (→ PAGE 12) are programmed, the preinfusion function remains unchanged for output quantities up to 80 ml. For output quantities over 80 ml, the preinfusion function is not carried out.

Eject capsule

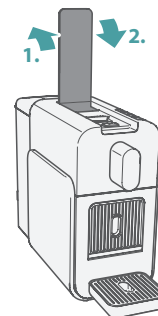
Tip: To prevent drips from the outlet – eject the capsule after the coffee output.

- Push the operating lever upwards. The used capsule drops into the capsule container.
- Pull operating lever down.

Forgotten capsules may stick in the opening.

Caution! Risk of injury due to sharp opening point inside the machine!

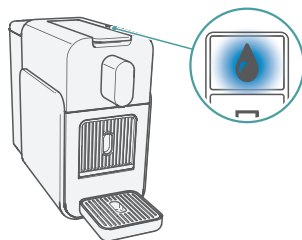
- Push capsule down carefully.



Low water indicator

The water tank is equipped with a low water indicator.

If the water tank is empty, the cleaning key lights up blue.



Programming the coffee quantity

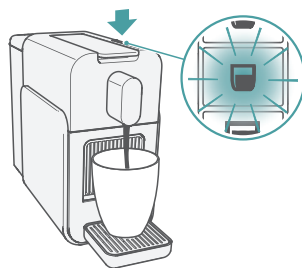
The output quantities can be adjusted for each coffee key.

The default settings are:

- Espresso: 50 ml
- Lungo: 110 ml
- Lungo Grande: 200 ml

The programmable output quantity is 30–250 ml.

- ▶ Place a cup under the output.
 - ▶ Check the level of the water tank. Fill with water, if required.
 - ▶ Load capsule.
 - ▶ Hold down the key to be programmed (e.g. Espresso) for at least 3 seconds, until it flashes rapidly three times.
 - ▶ Release the key.
- Coffee output starts.



- ▶ When your cup is full enough: Press the key to be programmed (e.g. espresso) again.

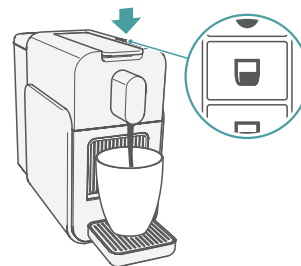
Coffee output stops.

All keys light up.

The new programmable quantity setting is applied.

If the water tank empties during programming:

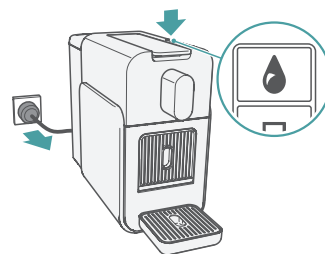
- ▶ Repeat the programming with a full water tank.



Programming reset

- ▶ Pull out the power plug.
- ▶ Hold down the cleaning key and re-insert power plug.
- ▶ Release the key.

Cleaning key flashes rapidly three times. The default settings are restored.

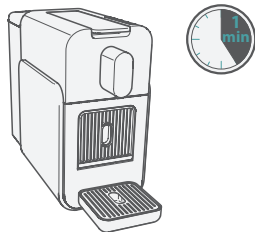


Energy-saving mode

When the coffee machine is not used for 1 minute or the cleaning key ☘ is pressed for 3 seconds, the coffee machine switches to energy-saving mode.

The key illumination goes out.

- To exit energy-saving mode, press any key.



Cleaning for the best coffee quality

When preparing coffee, deposits of water as well as coffee oils and fats are left behind in the piping of the coffee machine.

These residues have a negative effect on the coffee taste.

Regular descaling of the machine can remove these residues.

Coffee machines which are calcified invalidates the warranty.

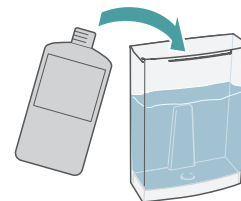
Descaling



After 40 l of drinks, the cleaning key ☘ flashes red during dispensing.

- Descal the machine thoroughly.

Attention! Only use descalers for coffee machines. Never use vinegar.

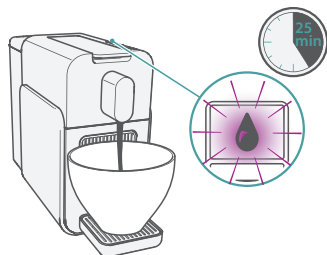
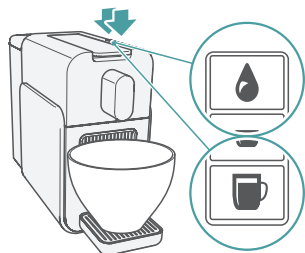
- Use descaler (min. 0.5 l) according to manufacturer's instructions and fill the water tank.




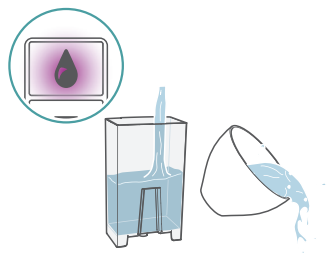
- ▶ Remove all capsules from the coffee machine.
- ▶ Pull the lower drip tray upwards and remove.
- ▶ Place a large bowl (min. 1.2 litres) under the output.
- ▶ Press the cleaning key  and the Lungo Grande key  simultaneously.

The cleaning key  flashes purple, the descaling process starts.

This process takes approximately 25 minutes.




- ▶ If the cleaning key  lights up purple, rinse water tank, fill with water and replace.

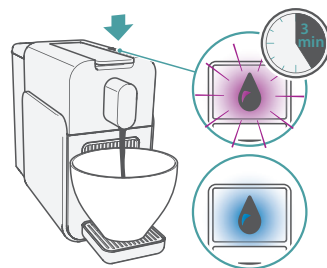


- ▶ Empty the descaler fluid bowl and place it under the output.

- ▶ Press the cleaning key .


The flushing process starts and the cleaning key  flashes purple.

If the water tank is empty, after 3 minutes the cleaning key  lights up blue.





- ▶ Fill water tank and insert.

The machine is now ready for use.

If power is interrupted during descaling, the cleaning key  flashes purple/red.

- ▶ Flush the lines with 300 ml (→ PAGE 10).

Attention! Interrupt the descaling process only if there is no descaling fluid in the water tank.

- ▶ To interrupt the descaling process, press the cleaning key  and Lungo Grande key  simultaneously.

Cleaning the machine

Caution! Always pull out the power plug first before cleaning!

Attention! Never immerse the coffee machine in water!
Never wash under running water!

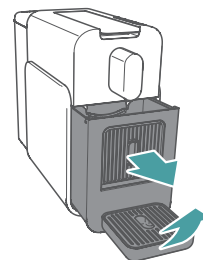
- Clean the coffee machine and output with a damp cloth. Never rub dry or use abrasive detergents.



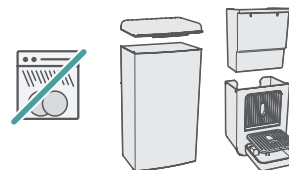
Empty the drip tray, capsule container and water tank daily

The capsule container holds approx. 10-12 capsules and the drainage tank approx. 150 ml residual water (equivalent to approx. 12 beverages).

- Lift the drainage tank with capsule container slightly and pull it forward.
- Pull the drip tray forward, remove the drain grille and clean both.
- Pull capsule container upward.



- Empty the capsule container and clean.
- Empty the drainage tank and clean it.
- Re-insert the capsule container, drainage tank, drip tray and the drain grille into the coffee machine in reverse order.
- Empty the water tank and clean it.

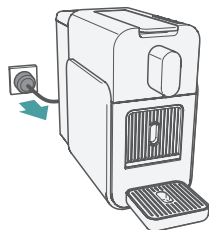




The capsule container can be washed in the dishwasher.
The remaining machine components are not dishwasher safe!



Transport / storage

During transport and storage, no water must be present in the coffee machine.

- ▶ Pull out the power plug.
- ▶ Empty the water tank and replace it.

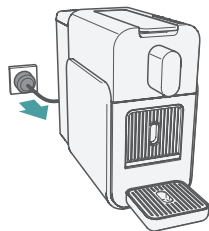
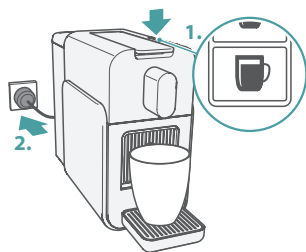


- ▶ Place a cup under the output.
- ▶ Hold down the Lungo Grande key  and re-insert the power plug.
- ▶ Release the Lungo Grande key  after approx. 2 seconds.

The pump starts and the cleaning key  and the Lungo Grande key  flash. The residual water is pumped out of the coffee machine.

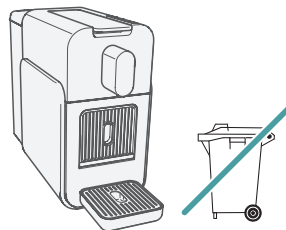
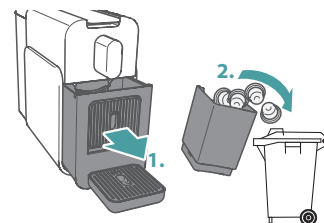
As soon as the pump stops, the key lights extinguish and emptying out is finished.

- ▶ Pull out the power plug.
- ▶ Allow the coffee machine to cool down.
- ▶ Store the coffee machine in the original packaging in a dry, dust-free place, out of reach of children.
- ▶ Flush out the machine and piping before using again.



Disposal

- ▶ Dispose of used capsules and worn-out machines according to the regulations in your country.
- ▶ Machines can be returned to your dealer for professional disposal free of charge.
- ▶ The option to return machines for free is not limited to new purchases.
- ▶ Immediately take machines with dangerous defects to the service centre or dispose of them and ensure that they can no longer be used.
- ▶ Do not dispose of machines with household waste (environmental protection!).



Technical data

| Parameter | Value |
|--------------------------------|-----------------|
| Rated voltage | 230 V, 50 Hz |
| Rated power | 1450 W |
| Energy-saving mode | 0.3 W |
| Dimensions (mm) (W × H × D) | 130 × 252 × 353 |
| Weight | 2.75 kg |
| Water tank capacity | 1.3 litres |

Troubleshooting

If this troubleshooting guide does not help you solve your problem, please contact your nearest service centre.

The machine may be repaired only by an authorised service centre.

No liability will be accepted for any damage due to unprofessional repairs and use of non-original spare parts, which may endanger the user and will render the guarantee null and void.

Caution! Immediately disconnect the power supply to a machine that is faulty or defective, or if you suspect damage after it has been dropped.

| Troubleshooting | Remedial action | Troubleshooting | Remedial action |
|--|---|---|---|
| Coffee output is interrupted | The preinfusion function interrupts the coffee output (→ PAGE 11) | Capsule remains in opening | ▶ Eject capsule (→ PAGE 11) . |
| Occasional drips from the outlet | Used capsule in machine. ▶ Eject capsule (→ PAGE 11). | Pump sounds very loud | Water tank empty. ▶ Fill water tank and insert. |
| Water drips continuously from the outlet | Machine calcified. ▶ Descale the machine (→ PAGE 13). | Cup filling not as programmed | Programming changed. ▶ Repeat programming (→ PAGE 12). |
| Not working | Power plug not inserted. ▶ Insert power plug. | Programmed cup filling is no longer correct | Water tank empty. ▶ Fill water tank and insert. |
| | Keys blocked. ▶ Pull out power plug and reinsert after 10 seconds. | | Machine calcified. ▶ Descale the machine (→ PAGE 13). |

Troubleshooting

Coffee tastes sour

Remedial action

Inadequate flushing after descaling.
▶ Flush out piping (→ PAGE 10).

No water sucked in after tank was empty

Used capsule in machine.
▶ Eject capsule (→ PAGE 13).
▶ Flush out piping (→ PAGE 10).
▶ Try again without capsule after 30 minutes.
▶ If water is sucked in: Descale the machine (→ PAGE 13).
▶ If still no water sucked: contact service centre.

Long Espresso output time

The preinfusion function extends the coffee output time for full aroma.

All keys flash

▶ Wait 30 minutes.
If the problem persists:
▶ Contact service centre.

Troubleshooting

No coffee output, or insufficient output

Remedial action

Water tank empty.
▶ Fill water tank and insert.

Defective capsule.

▶ Insert a new one.
▶ Close operating lever as far as the stop.

Operating lever not fully closed.

▶ Close operating lever as far as the stop.

Machine calcified.

▶ Descale the machine (→ PAGE 13).

Use water from softening device (increased processing time).

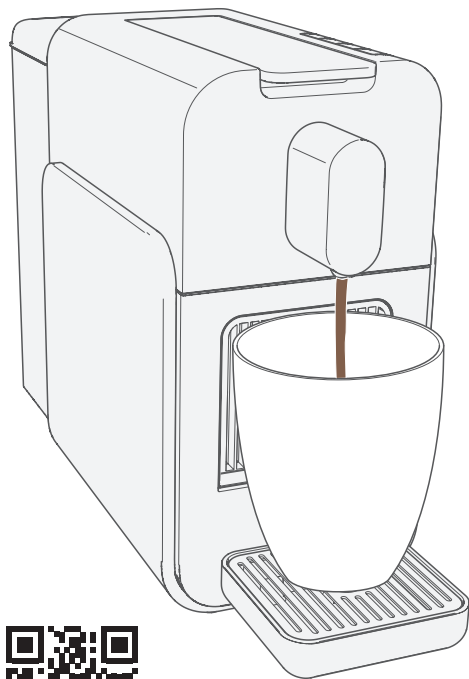
▶ Monitor/adjust softening device or use water before it passes through the device.

Pump defective.

▶ Contact service centre.

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Quickstart Guide



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