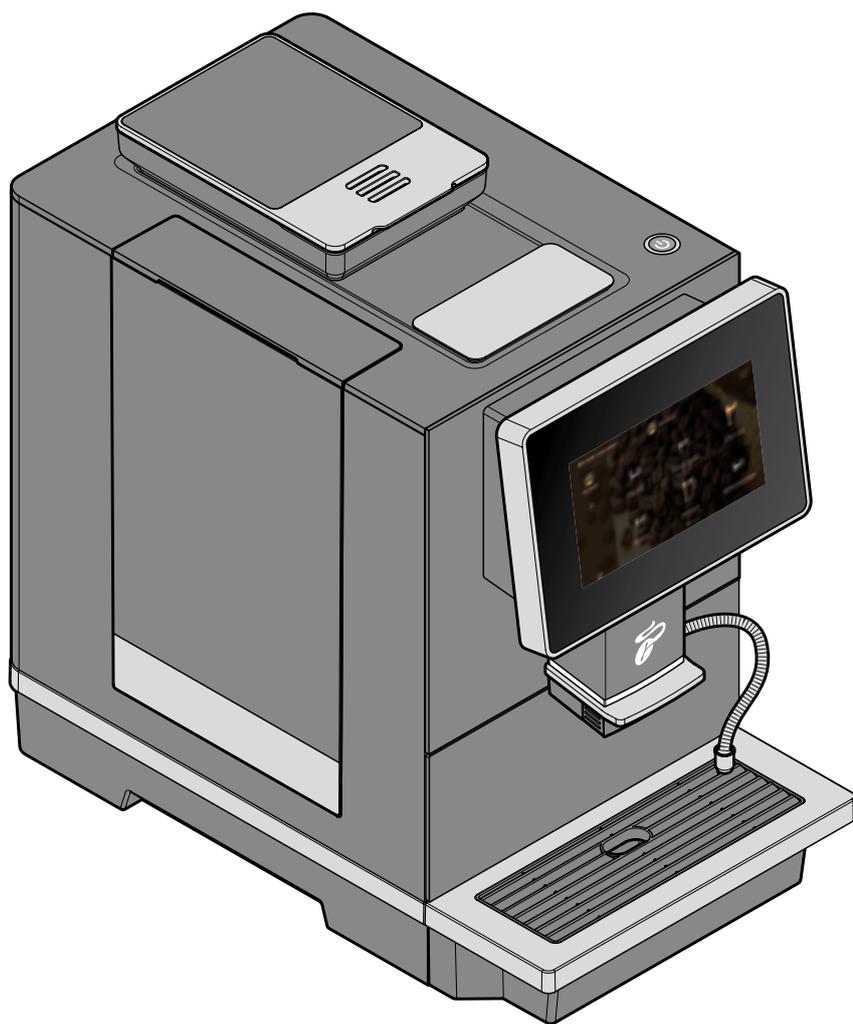


Tchibo Vario Pro



Read the instructions - especially the safety warnings - carefully before use. Disregarding the safety warnings can result in serious injuries.

en Original instructions and warranty

Dear Customer

With your Tchibo Vario Pro, you can enjoy the full range of perfectly prepared coffee and coffee-and-milk drinks: from a ristretto to a latte macchiato.

For coffee-lovers, this machine offers a wide range of options for tailoring coffee creations to individual tastes, for up to eight individuals, each of whom can have their own user account.

We hope you enjoy using your new Tchibo Vario Pro coffee machine.

Your Tchibo Team

These instructions for use provide you with basic instructions on how to operate this product, as well as information on the individual setting options (user accounts, drinks settings, background images, LED colours, etc.).

The product number can be found on the type plate on the back of the housing.

 We check every machine carefully and test it with coffee and water. Despite thorough cleaning, you may still find minimal amounts of coffee or water residue in the machine. This is not a sign of poor quality or hygiene - the machine is in perfect condition.



www.tchibo.de/instructions

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About these instructions

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

Keep these instructions for future reference.

If you give this product to another person, remember also to include these instructions.

Symbols used in these instructions:



This symbol warns you about the risk of injury.



This symbol warns you about the risk of injury caused by electricity.



This symbol warns you about the risk of burns caused by hot surfaces.



This symbol warns you about the risk of scalding caused by hot steam.



This symbol warns you about health risks caused by poor hygiene.

Signal words used in these instructions:

DANGER warns about the imminent risk of serious or fatal injury.

WARNING warns about the potential risk of serious or fatal injury.

CAUTION warns about the potential risk of minor injury.

NOTICE warns about the potential risk of material damage.



This indicates additional information.

Safety warnings

Intended use

The coffee machine has been designed for the following uses:

- Preparation of coffee drinks from roasted, whole coffee beans, also in combination with hot milk and milk foam from chilled milk.

The machine has been designed for household use and use in household-like environments, e.g.

- ... in shops, offices or similar work areas,
- ... in agricultural buildings,
- ... by guests in hotels, motels, bed and breakfasts and other places offering accommodation.

If the machine is used for commercial purposes, it must be supervised and cleaned by instructed personnel to avoid hazards, especially those caused by poor hygiene. Maintenance that goes beyond cleaning and descaling is not necessary for this machine.

Location

Set up the machine in a dry, indoor room. Avoid rooms with high levels of humidity or a high dust content. The machine is suitable for use at ambient temperatures of +10 °C to +35 °C.

Danger to children and people with limited ability to operate appliances

- Children must not be allowed to play with the appliance. Keep the product and its connection cable out of the reach of children under 8 years and animals.
- This appliance may 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 trained in the safe use of the appliance and understand the potential dangers.
- Children must not be allowed to clean the appliance unless they are aged 8 and over and supervised while doing so. This appliance is maintenance-free.

- Set up the machine out of the reach of children.

- Keep the packaging materials out of the reach of children. They pose several risks, including the risk of suffocation!

Danger due to electricity

There is a high mains voltage inside the coffee machine!

- Never open the housing other than by using the doors/covers described in these instructions. Never loosen any screws or remove any housing parts.
- Do not use the machine if the machine, connection cable or mains plug is damaged or if the machine has been dropped.
- Do not make any modifications to the machine, connection cable or other parts. Electrical appliances must only be repaired by qualified electricians as improper repairs can cause considerable damage. Have repairs carried out only by a specialist workshop or our customer care service.
- If the connection cable becomes damaged, it must be replaced by the manufacturer, its customer care service or a similarly qualified person in order to avoid danger.
- Never immerse the machine, mains plug or connection cable in water, as this could cause an electric shock. Never touch the mains plug with wet hands. Do not use the machine outdoors.
- Do not clean the machine using a water jet and do not position it where water jets are in use.
- Do not place drinks or other containers filled with liquids on top of the machine.
- Only connect the machine to a properly installed power socket with earthed contacts. The mains voltage must comply with the requirements stated in the machine's technical specifications.
- Do not kink or crush the connection cable. Keep it away from sharp edges and sources of heat.

- To disconnect the machine from the mains completely, remove the mains plug from the power socket.
- Remove the mains plug from the power socket ...
 - ... during thunderstorms,
 - ... if a fault occurs,
 - ... if the machine will not be used for a prolonged period of time,
 - ... before you remove any parts of the machine for cleaning,
 - ... before you wipe the machine housing clean.
 Always pull on the mains plug, not the connection cable.

Risk of injury

- Never leave the machine to operate unattended.
- Route the connection cable in such a way that it is not a tripping hazard. Do not let the cable hang down from the surface where the machine is located so that the machine cannot be accidentally pulled down by the cable.
- Only use the coffee machine after it has been fully assembled. The coffee machine must not be used ...
 - ... if it is not working properly.
 - ... if the machine or the mains cable is damaged.
 The built-in safety equipment must not be modified or bypassed under any circumstances.

Safety equipment

The machine is equipped with safety equipment to prevent accidents. This equipment must not be bypassed or modified. The safety equipment prevents further use of the machine if correct operation is affected by a malfunction.

- The drip tray, water tank and coffee grounds container are monitored by sensors that prevent the machine from being used if a component is not inserted correctly or needs to be filled or emptied.
- Inside the machine, sensors monitor if water is leaking.

Danger of fire/burns/scalds

- Position the machine in such a way that it is freestanding for use; never place it directly against a wall, in a corner, in a cupboard, against curtains, etc.
- Do not cover the machine while it is in use (e.g. with newspapers, blankets, clothes, etc.).
- Do not touch any hot machine parts.
- During an ongoing brewing process, do not open any doors or covers or remove any parts of the machine such as the drip tray, containers, water tank, etc. Do not reach into the machine!
- The brew group becomes hot when preparing drinks. Do not touch the brew group during or immediately after use. Other surfaces inside the machine are also hot during and immediately after machine operation due to residual heat from the heating element behind them. Avoid contact.
- Do not touch the beverage outlet openings during or immediately after use.
- Always place a suitable container under the outlet before dispensing drinks. If there is too little water in the tank during drink preparation, the machine stops the brewing process. Do not remove the cup or glass from the machine. The brewing process will automatically resume once the water tank has been filled and reinserted in the

machine. Avoid coming into contact with the drink coming out of the beverage spout.

- During the cleaning process, hot cleaning liquid and hot water flow out of the beverage spouts in alternation. Never reach into the area below the beverage spouts during the cleaning process. Also keep those not involved in the process away from the area.
- Proceed with care when removing the drip tray and the coffee grounds container. The liquid or coffee grounds they contain may still be hot. Move the drip tray carefully.

Health risk ...

... due to poor hygiene

The machine processes perishable food - in particular, milk - which can be harmful to health if hygiene guidelines are not followed. Refer to the cleaning schedule in the chapter "Cleaning schedule".

- Only use the machine to process products that are suitable for consumption and for use with the machine (see section "Intended use" in this chapter).
- The products must no longer be used after the expiry date.
- Milk is a perishable foodstuff and therefore susceptible to bacterial growth. For this reason, pay particular attention to absolute cleanliness when preparing coffee specialities with milk. Clean all parts of the milk system thoroughly after each use.
- To prevent mould forming in the brewing system, the deep cleaning programme must be carried out regularly (see chapter "Cleaning schedule").
- Change the water in the water tank daily to prevent germs from collecting.
- Empty and clean the coffee grounds container, the drip grid tray and the leftover water tray regularly.
- If you will not be using the machine for a prolonged period, empty the water tank, bean hopper, drip grid tray, leftover water tray and coffee grounds container.
- Before and after long periods of non-use, rinse all parts of the machine according to the instructions (see chapter "Quick rinse programmes").

... due to irritating/toxic substances

- Use only the cleaning and descaling agents listed in these instructions as well as the relevant cleaning utensils to clean this machine. The use of other cleaning agents can result in health risks.
- The milk system cleaner and the cleaning tablets are irritants. Follow the manufacturer's instructions for safe use when handling milk system cleaners, cleaning tablets and cleaning agents.
- Only place the cleaning tablet into the intended insertion slot when prompted to do so on the display screen.
- Do not leave the machine unattended during the rinsing, cleaning and descaling processes. Prevent unauthorised persons from accessing the machine while it is being cleaned so that nobody accidentally drinks the cleaning agent.

Material damage

- Only use the machine with the coffee grounds container and the drip tray inserted.
- Pour only fresh, cold tap water or other drinking water into the water tank. Do not use carbonated mineral water or any other liquids.

- Never fill the bean hopper with raw coffee (green, unroasted beans), beans that are caramelised or sugar-coated, beans mixed with raw coffee, or loose ground coffee. Doing so could damage the machine.
- Descale the machine as soon as it indicates that this is necessary.
- To move the machine, always hold it by the outer housing.
- To use the machine, place it on a stable, flat, level surface that is well lit and not sensitive to heat or moisture.
- To ensure that the housing does not melt, do not place the machine on a hob or immediately next to a hot oven, radiator or anything similar.
- 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 feet on the appliance and soften them.
- The machine must not be exposed to temperatures below +5 °C. Residual water in the heating system could freeze and cause damage.
- Always use the original transport box for transport. Secure moving parts with adhesive tape, for example. Keep the original transport box for later use.
Always drain all residual water from the machine before transport.

Disposal

The product and its packaging have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and preserves the environment.

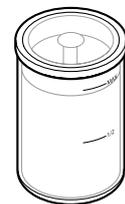
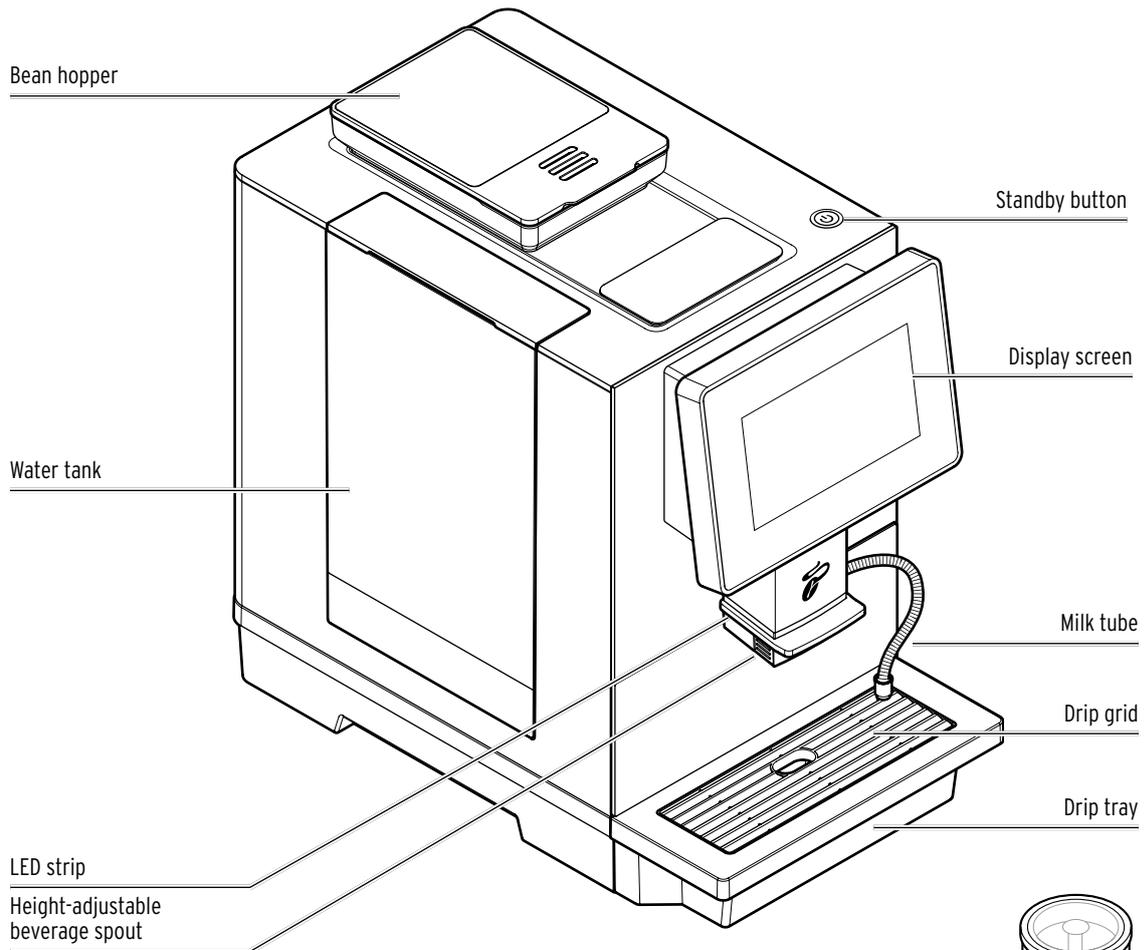
Dispose of the **packaging** at a recycling point which sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



Appliances marked with this symbol must not be disposed of along with normal household waste!
You are legally obliged to dispose of old appliances separately from household waste. Electronic appliances contain hazardous substances and, if stored or disposed of improperly, may cause harm to health and the environment. Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

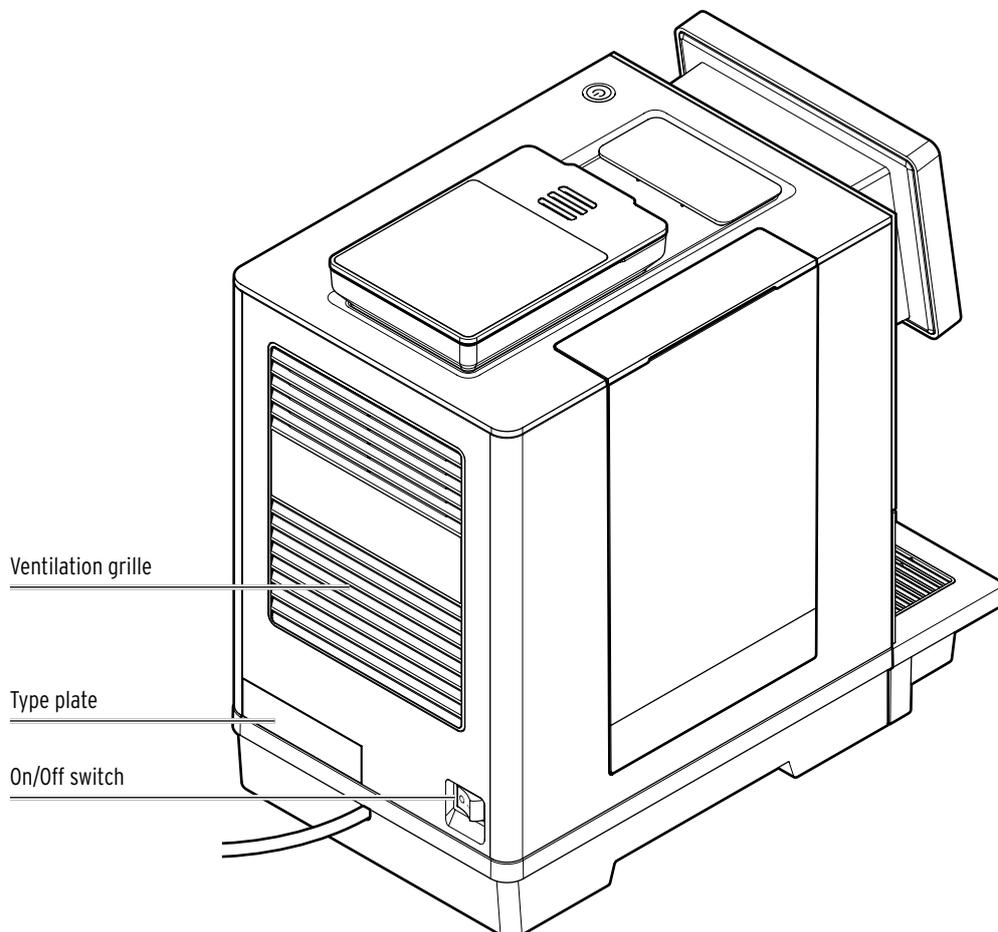
Product description

Machine

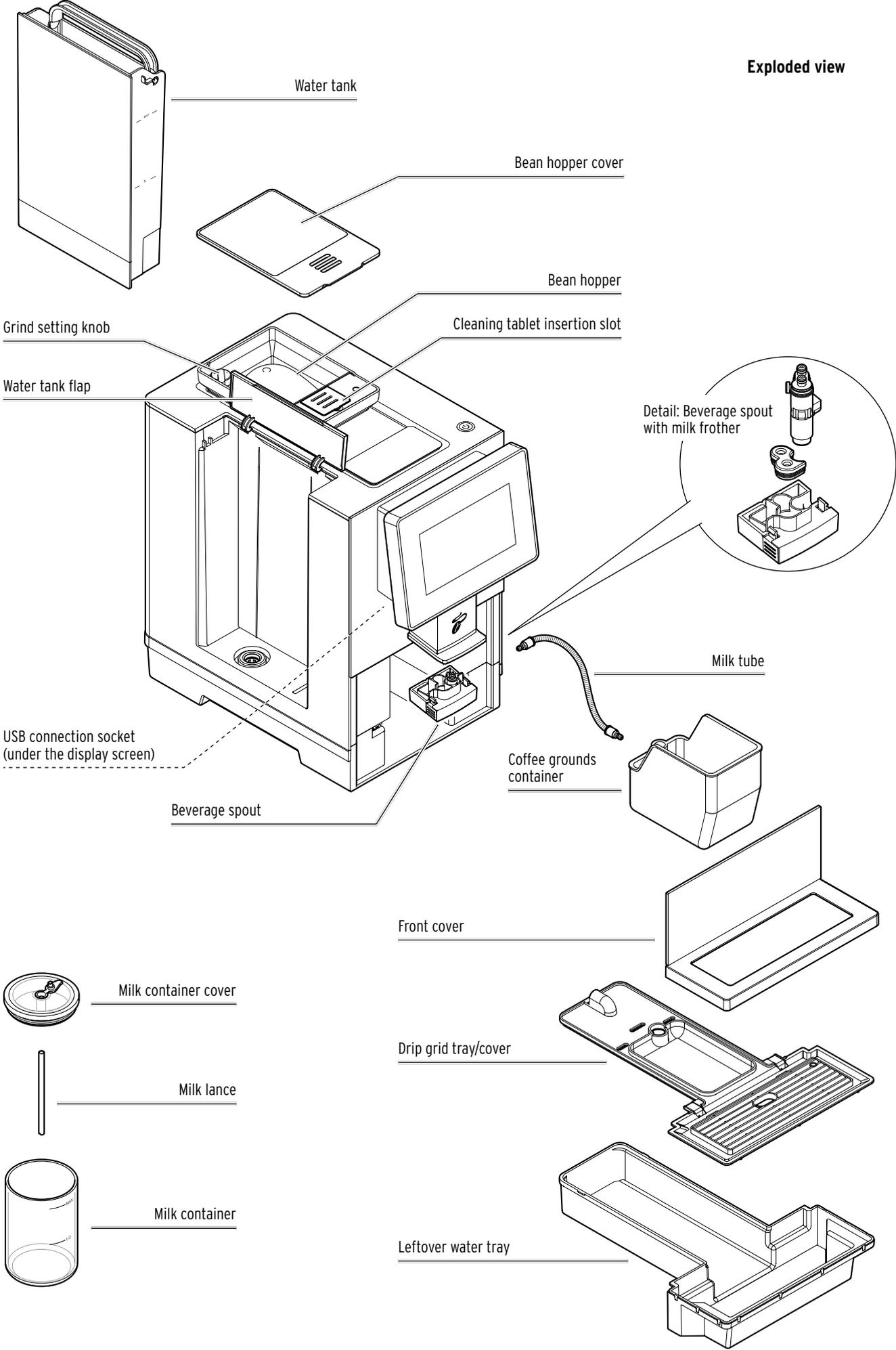


Milk container

Back



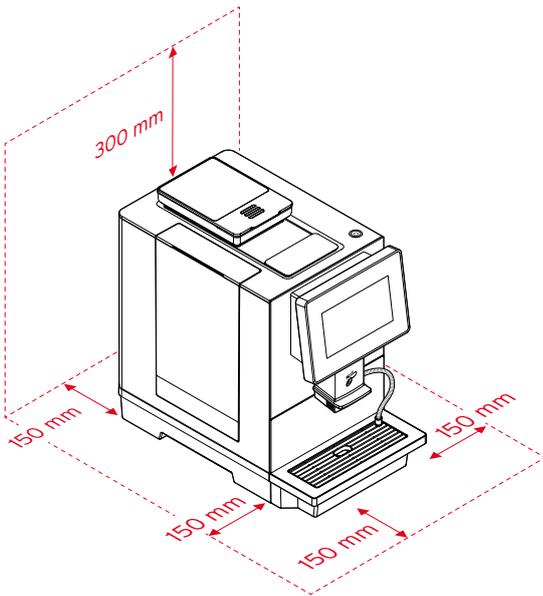
Exploded view



Setup and installation

Requirements for the installation site

- The ambient temperature must be between +10 °C and +35 °C. Ambient temperatures below +5 °C may cause frost damage.
- The maximum permissible humidity is 80% RH.
- The distance between the power connection and the machine should be less than 1 m.
- The installation site must be stable, level and firm enough to support the weight of the machine without damage.
- The installation site must be dry and protected against splashes of water. Some condensation, water or steam can always be discharged from a coffee machine.
- The rear of the machine should be at least 15 cm away from the wall (to allow air circulation).
- Position the machine away from heat sources (stove, oven).
- The installation site should be easily accessible and easy to clean.
- Place the machine on a worktop or surface that is resistant to heat and moisture. If necessary, use a suitable protective cover, as splashes are unavoidable during use.
- 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 feet on the appliance and soften them.



i The figure above shows the space required for machine operation when the drip tray is in place. Pay attention to this when selecting the installation location for the machine.

Note when unpacking

- Check that the coffee machine does not show any signs of damage on the outside. If in doubt, do not put the coffee machine into operation and contact customer care service.
- Keep the original packaging in case you need to return the product.
- Remove all protective films (display, bean hopper cover) and adhesive strips from the machine.
- The milk tube is in the milk container which is wedged under the beverage spout in a box of its own. Pull the beverage spout up slightly to remove the milk container.

Cleaning before use



WARNING - health risk

- Before filling, thoroughly rinse all parts of the machine that come into contact with food.

NOTICE - material damage

- With the exception of the milk lance, the removable parts of the appliance are not dishwasher-safe.

Clean prior to first use:

- the water tank
- the beverage spout and the integrated milk frother
- the bean hopper
- the milk container and its cover.

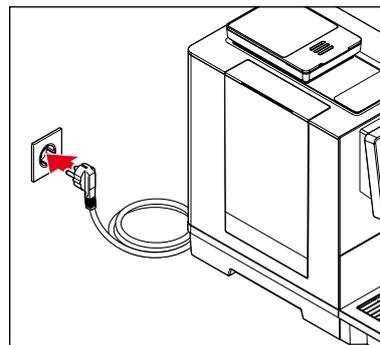
To do so, follow the instructions in the chapter "Manual cleaning".

Connecting to the electrical supply

The supply voltage must match the specifications on the type plate. The socket must be easily accessible during operation so that the plug can be pulled out in the event of a fault.

Due to the high load, a separate power socket is required for the machine and for each additional appliance.

Do not use an extension cable.



- ▷ Insert the mains plug into a suitable earthed power socket.

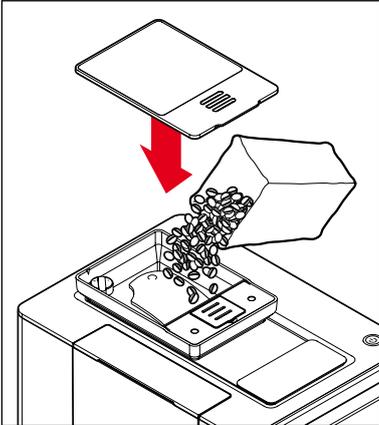
Filling the machine



WARNING - health risk

• Before filling, thoroughly rinse all parts of the machine that come into contact with food. To do so, follow the instructions in the chapter "Manual cleaning".

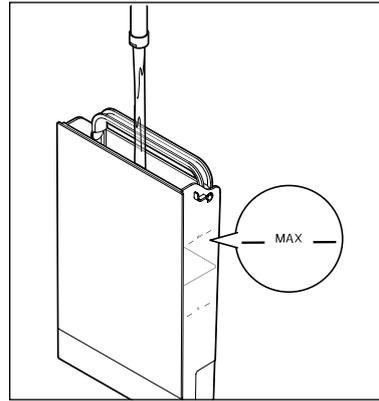
Filling the bean hopper



1. Remove the bean hopper cover.
2. Fill the bean hopper with coffee beans.

Note: Foreign objects can damage the grinder. Make sure that no foreign objects get into the bean hopper.

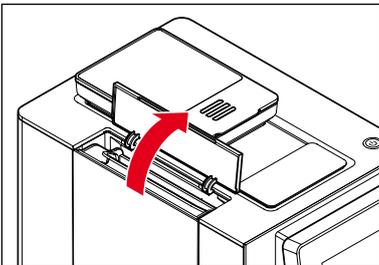
3. Replace the cover firmly.



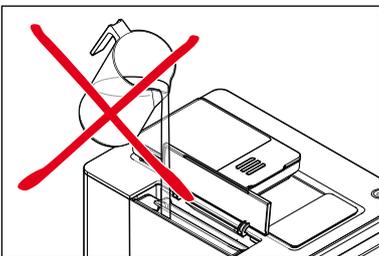
3. Fill the water tank to the **MAX** mark with fresh, cold drinking water.

Note: Keep the outside of the water tank dry, otherwise the fill level detection system will not work.

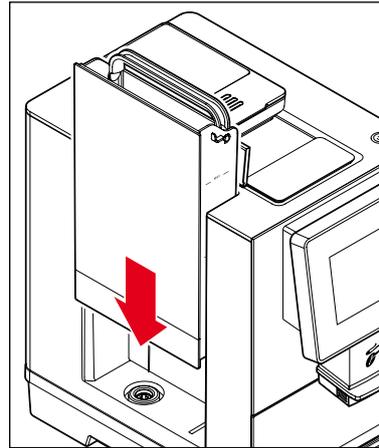
Filling the water tank



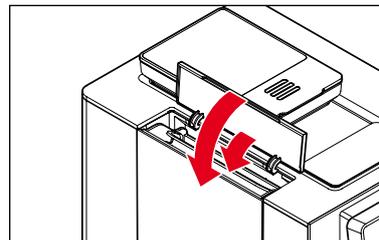
1. Open the flap on the left side of the machine.



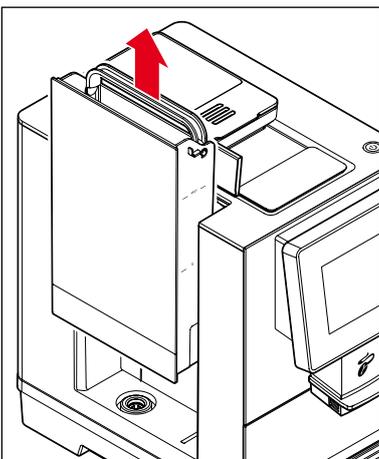
Never pour water directly into the water tank while it is still in the machine.



4. Lower the water tank back into the machine from above. Ensure that it clicks noticeably into position.



5. Fold the handle down.
6. Close the cover.



2. Pull the water tank straight up by the handle and take it out.

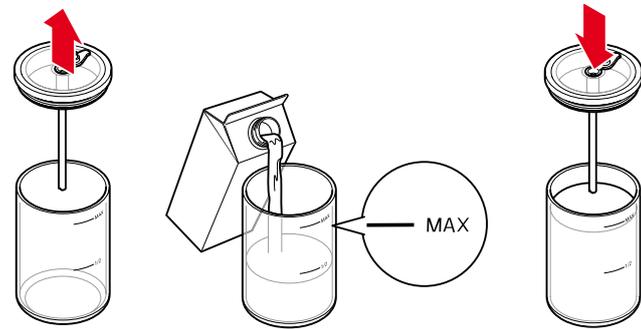
Connecting the milk system

In order to use fresh milk with the machine, you must connect and activate the milk system. To do this, you will need the milk tube and milk container supplied.



WARNING - health risk

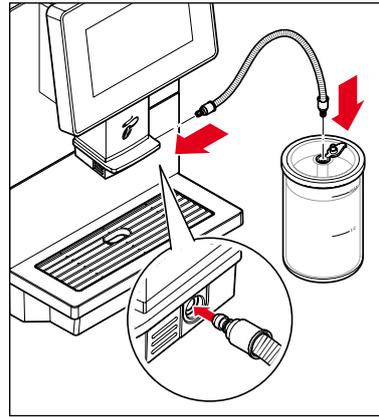
- When using fresh milk, be sure to pay attention to hygiene. The milk system must be rinsed after each use (see chapter "Quick rinse programmes") and cleaned daily.
- **Store the filled milk container in the fridge.** Only connect it to the machine to prepare milk-based drinks. Put the milk container back in the fridge afterwards.
- After preparing the drink, reconnect the milk tube to the drip grid to ensure that no water is flushed into the milk container while the milk system is automatically rinsed.



- ▷ Remove the cover from the milk container and fill it only with as much milk as you will consume in the immediate future - but no more than the **MAX** mark. Store the filled milk container in the fridge.

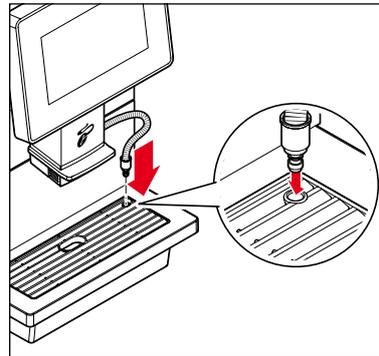
Immediately before preparing a drink

1. Remove the filled milk container from the fridge.



2. Connect the milk tube to the side of the beverage spout.
3. Attach the other end to the top of the milk container cover.

After preparing a drink



1. Remove the milk tube from the milk container.
2. Insert the end of the milk tube into the opening in the drip grid.
3. Place the milk container back in the fridge.

Switching the machine on/off



WARNING - risk of scalds/burns

During start-up and shutdown, the machine automatically rinses the pipes and hot liquid or hot steam comes out of the beverage spout.

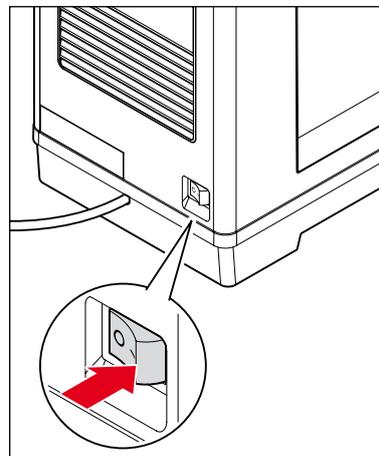
- Do not reach into the area under the beverage spout. In addition, do not touch the beverage spout immediately after the rinse process.



Note: Before switching off the machine, always put it into standby mode first using the Standby button (see section "Switching off"). This ensures the brewing and/or milk system is rinsed once, depending on which drinks you have prepared previously.

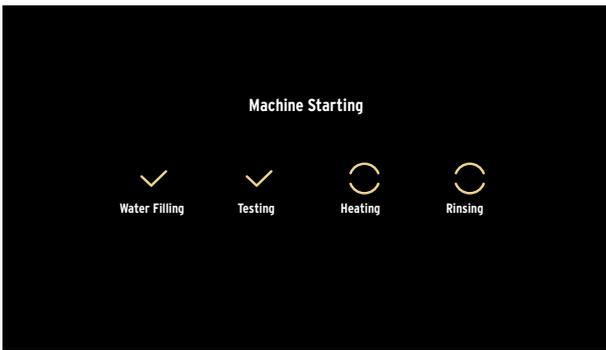
Switching on

Tip: To collect the water from the rinse process, place a small container (approx. 50-100 ml) under the beverage spout if required.

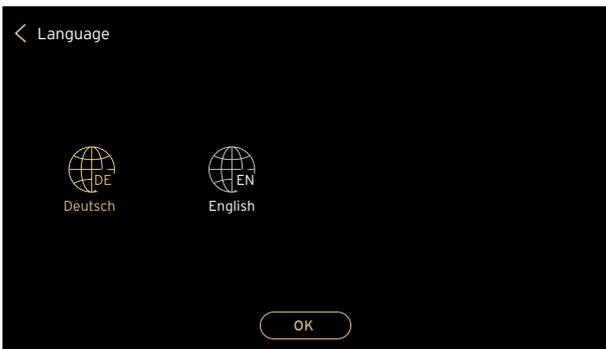


- ▷ To **switch** the machine **on**, flip the On/Off switch on the rear of the machine to **I**.

After switching on, the machine fills the internal pipes, heats up the system and performs a rinse process.



This takes approx. 2-3 minutes.



▷ On **initial start-up** select a language by tapping on the corresponding globe. Confirm with **OK**.

The **Start screen** with the drink selection will then appear.

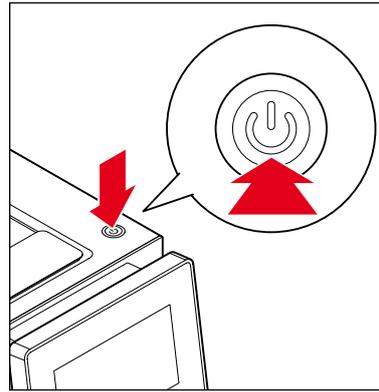


▷ To see more drinks, swipe the screen to the left with your finger.

i Note: If you do not perform any actions with the machine for approx. 15 minutes (preset), it will automatically go into standby mode (to reactivate it, see section "Activating from standby mode").

For information on how to change the preset time until standby, see the chapter titled "Setting the standby time".

Switching to standby mode



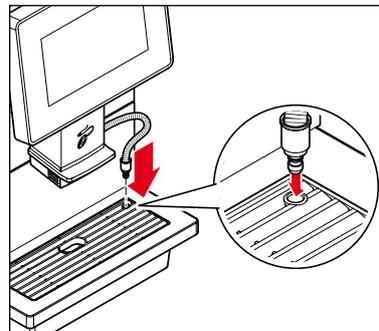
1. First, put the machine into standby mode by pressing the Standby button on the top of the appliance for 1-2 seconds.

You will be asked whether you want to switch to standby mode.

2. Confirm with **Yes**.

▷ If the screen saver is already active, you will need to tap on the display to see the prompt.

If you have previously prepared coffee drinks, the machine will rinse the brewing system. If you have also prepared drinks with milk/milk foam, you will be prompted to remove the milk tube from the milk container and connect it to the drip grid.



3. Follow the instructions on the display screen.

Remove the milk tube from the milk container if necessary.

Insert the end of the milk tube into the opening in the drip grid.

4. Confirm with **Yes**.

The machine will now also rinse the milk system and then go into standby mode.

i Note: You can also set the machine to standby mode from the User menu by selecting **Standby Mode** (see chapter "Menu overview").

Activating from standby mode

▷ To activate the machine **from standby mode**, press and hold the Standby button for approx. 5 seconds.

The machine performs the start-up procedures if necessary, including rinsing the pipes (see section "Switching on").

Switching off

1. Always switch the machine to standby mode first as described so that the machine can carry out the necessary rinse processes.
2. To **switch** the machine **off** completely from standby mode, flip the On/Off switch on the rear of the machine to **0**.

Preparing drinks



WARNING - risk of scalds/burns

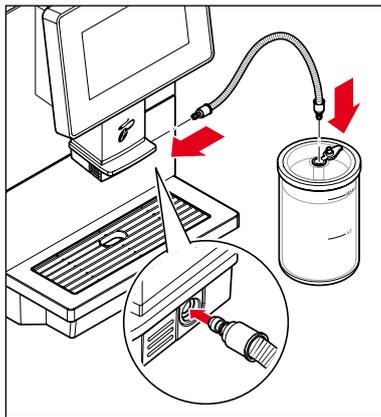
Hot liquid or hot steam from the beverage outlet openings may cause scalding.



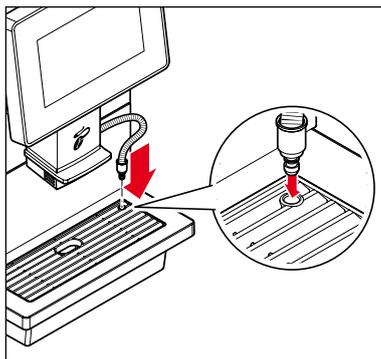
- Do not touch the beverage spout while the machine is dispensing a drink or immediately thereafter. Avoid coming into contact with the drink or steam coming out of the beverage spout.

Prerequisite: The machine is switched on and ready for use.

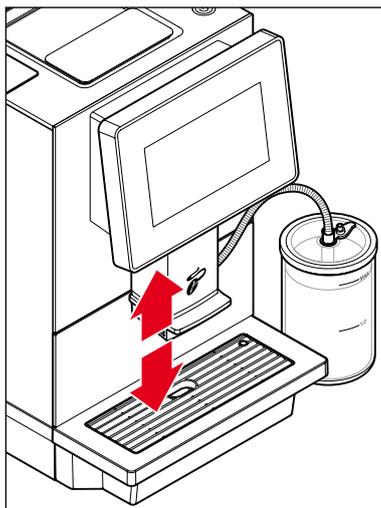
The various drinks available are shown on the display screen (Start screen).



- ▷ For milk-based drinks, take the milk container out of the fridge and connect it to the milk tube.



- ▷ If you have not connected the milk container, insert the end of the milk tube into the opening in the drip grid.



1. Select a cup or glass to suit the drink you want to prepare.
2. Set the height of the beverage spout according to the height of your cup or glass by moving the beverage spout up or down.
3. Place the cup or glass under the beverage spout.

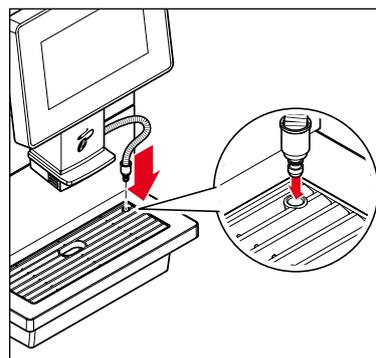
- ▷ When the screen saver is active (single photo with no buttons), tap the display once briefly to return to the Start screen.



- ▷ Swipe your finger horizontally across the display screen to see more options. The bars at the bottom of the screen show how many pages there are and which one you are currently on.
- ▷ To adjust the drink parameters before dispensing, hold your finger on the button (drink icon) for a few seconds. A menu will open allowing you to change the drink parameters. For more information, refer to the chapter titled "Making one-off changes to drink parameters".



4. Tap the button for the desired drink. The drink is prepared and dispensed.
- ▷ If you want to abort drink dispensing prematurely, select **Cancel** under the progress symbol.



5. Remove the milk tube from the milk container afterwards if necessary.
6. Insert the end of the milk tube into the opening in the drip grid.
7. Place the milk container back in the fridge.

The following chapters explain how to create your own users and permanently change drinks to suit your taste.

Menu overview

 At the top right of the Start screen, you will see a button consisting of three horizontal bars. Tap here to open the menu.

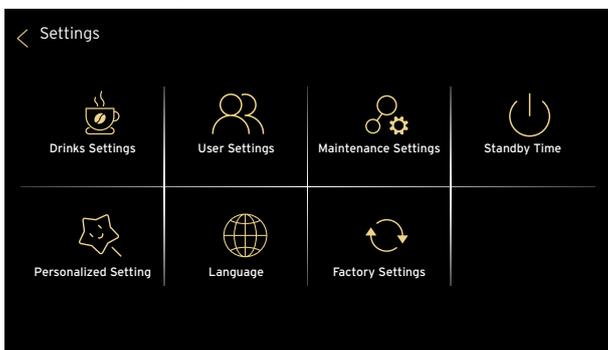


▷ Tap the menu icon .
The **User menu** appears.



This menu shows you the various rinsing, cleaning and descaling programmes, as well as the **Settings** menu, information about your machine and an alternative button to put the machine into standby mode.

In the **Settings** menu you will find various options for configuring the machine according to your preferences.



▷ Select the desired button to open a submenu, set parameters, save the settings, cancel, return to the previous menu or return to the Start screen. Follow the instructions on the display screen.

▷ To activate a function, select .
The button turns green .

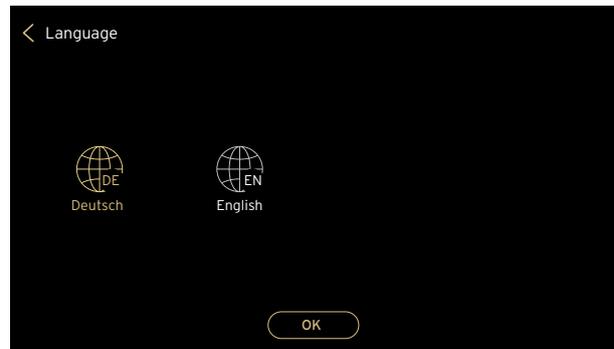
▷ To deactivate a function, select .
The button turns grey .

▷ Fields that allow an input are indicated by the keypad symbol .
When you tap the field, a keypad appears so you can enter the desired text. You can switch the keypad between German (QWERTZ) and British English (QWERTY) using the language key . Press the  button at the bottom right to hide the keypad again.

Setting the language

You set the menu language during initial start-up. If you wish to change the language later, proceed as follows:

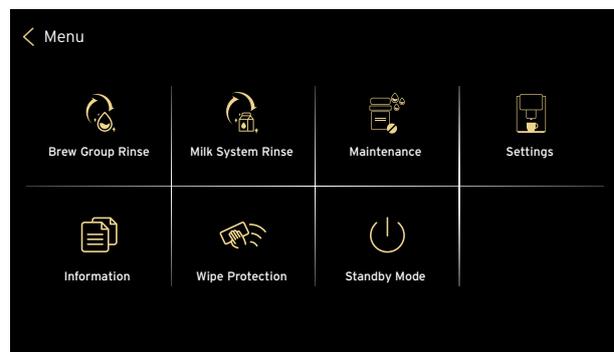
1. Tap the menu icon .
The **User menu** appears.
2. Select the **Settings** symbol .
The **Settings menu** appears.
3. Select the **Language** symbol .
The language settings page appears.



4. Select the language icon above the desired language, **German** or **English** and confirm with **OK**.

Switching the machine to standby mode

The **User menu** also displays the button to put the machine into standby mode.



1. Select the button for **Standby Mode** .
2. When prompted, respond to the request **Please check whether you want to enter standby mode!** by selecting **Yes** or **No**.

If you have not used the machine since it was last switched on or since the last quick rinse, it will automatically switch to standby mode. If you have prepared a drink, the machine first performs a quick rinse before switching to standby mode.

 The machine is preset to switch automatically to standby mode after 15 minutes of inactivity. You can change this default time under  **Settings** >  **Standby Time** (see also chapter "Setting the standby time").

Setting the standby time

You can choose how long the machine waits before going into standby mode: **5 minutes - 15 minutes - 30 minutes - 60 minutes - 120 minutes.**



Note: Extending the time until standby increases the machine's power consumption.

1. In the **Settings** menu, select **Standby Time**.
2. Tap the drop-down box next to **Standby time (min)** and then select the desired time.
3. Select **Save**.

Adjusting the maintenance settings

You can adjust some maintenance settings to suit your needs:

- **Brew Group Preheating: Yes/No**
For private households, we recommend always preheating the brew group to ensure that drinks are heated uniformly.
- **Milk Rapid Rinse Setting (for rinsing the milk system):**
No - Immediate - 5 min later - 10 min later - 15 min later - 20 min later - 2 hr later
To prevent any germs forming, we recommend setting the rinse cycle to **Immediate**.

If the machine is in constant use (e.g. for a breakfast buffet), the pipes inside will not cool down, so preheating may not be necessary. During periods of high utilisation, it may be sufficient for the milk system to rinse automatically every 15 to 20 minutes.

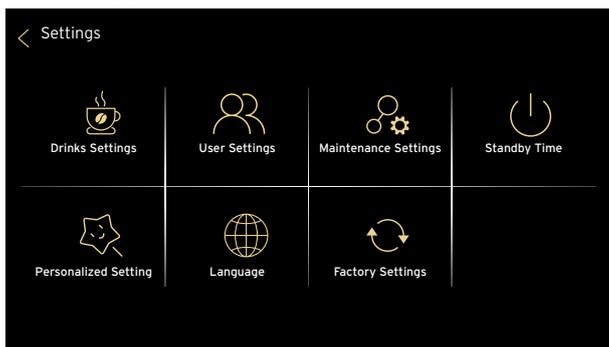
- **Water hardness at the machine's installation site: *Soft water - Medium water - Hard water***
If necessary, ask your water supplier what the hardness grade of your water is. The correct water hardness setting is important to ensure your machine is descaled at the right intervals.

1. On the Start screen, select the menu icon .
The **User menu** appears.



2. Select **Settings**.

The menu appears.



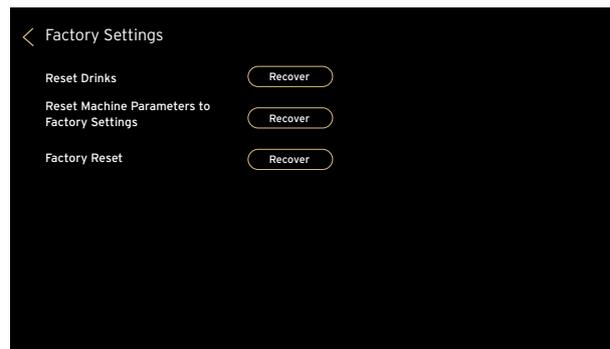
3. Select **Maintenance Settings**.

The menu appears.



4. To activate **Brew Group Preheating**, select the button. The button turns green .
To deactivate **Brew Group Preheating**, select the button. The button turns grey .
5. Tap the drop-down box next to **Milk Rapid Rinse Setting** and then select the desired time.
6. Tap the drop-down box next to **Water Hardness Setting** and then select the desired hardness.
7. Once you have made all the settings you need, select **Save**. To exit the menu without saving, select the arrow in the top left corner .

Resetting maintenance settings



You can reset the maintenance settings to the **Factory Settings** (see also chapter "Problems / solutions", section "Resetting to factory settings").

This will delete all the changes to the settings:

1. Beside **Reset Machine Parameters to Factory Settings**, select **Recover**.
A confirmation window will appear.
2. Confirm with **OK** or abort the operation with **Cancel**.

This will help your coffee taste its best ...

A number of factors affect the prepared coffee, influencing its strength, intensity and aroma.

We have preset your coffee machine to the ideal Tchibo standards.

However, depending on your personal taste and the coffee used, it may

be advisable to adjust the settings to suit your preferences.

In addition to the type of coffee, milk and water (water hardness, mineral content, etc.), the following factors will influence the taste of the drink:

Parameter	Setting	Desired effect	Adverse effect	Action
Grind setting	Finer	More intense, stronger, more crema	Bitter	Set on the grinder, see chapter "Hardware settings"
	Coarser	Milder	Too little flavour, too weak, sour, less crema	
Grounds (for the same output quantity)	More	More intense, stronger	Bitter	In the Drinks Settings, see chapter "Setting user drink preferences"
	Less	Milder	Too little flavour, too weak, sour, "wheaty"	
Output quantity (for the same ground coffee amount)	More	Milder	Too little flavour, too weak, sour, "wheaty"	
	Less	More intense, stronger	Bitter	
Temperature	High	More intense	Burnt	
	Low	Milder	Tasteless, sour	
Pre-brewing	Yes	The water can distribute more evenly if the coffee is damp: this increases the extraction and effectiveness for the same ground coffee amount		
Pause when making milk-based coffee	Yes	Causes the milk and coffee to create separate layers instead of mixing: the milk is dispensed first and is allowed to cool down slightly so the milk foam settles underneath the milk.		
Brew group preheating	Yes	Preheating ensures that the coffee is always prepared at the same temperature, even during longer breaks between brews when the machine cools down inside.		Set this in the Maintenance Settings, see chapter "Adjusting the maintenance settings"
Milk/steam mix	More steam	Higher temperature = firmer foam	Milk "burns"	Adjust the steam nozzle, see chapter "Hardware settings"
	Less steam	Lower temperature = creamier foam	Milk remains liquid	

Hardware settings

Grind setting

The grind setting affects the aroma of the coffee.

If the grind is fine, the water flows more slowly through the coffee, allowing for more contact time and surface contact, resulting in a more aromatic, stronger coffee. Set a finer grind if your coffee tastes too weak.

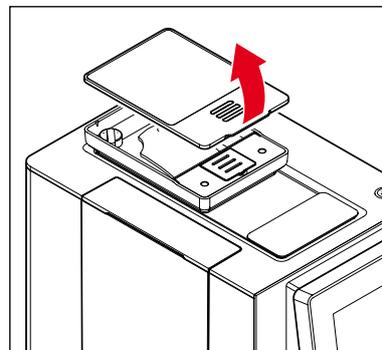
With a coarser grind setting, the water flows through the coffee more quickly, with less contact time and less surface contact, resulting in a milder coffee. Set a coarser grind if your coffee tastes too strong or bitter.

▷ You can adjust the grind from 1 to 9:

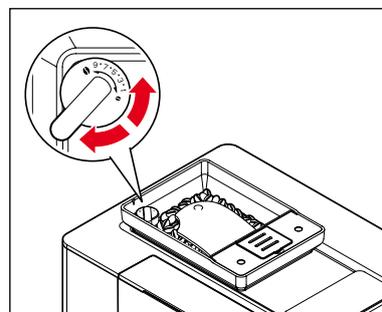
1 = very fine 5 = recommended 9 = very coarse

The classification from 1 to 9 only applies to espresso coffee that has been ground for preparing espresso in a fully automatic machine. It is not possible to set a really coarse grind, such as for a filter coffee machine or similar.

To avoid damaging the grinder in the long term, always adjust the grind setting while the grinder is running.



1. Remove the bean hopper cover.
2. Start coffee drink preparation.



3. With the **grinder running**, turn the grind setting knob ...
... **clockwise** towards **1** to set a finer grind,
... **anti-clockwise** towards **9** to set a coarser grind.



CAUTION - risk of crushing

- Moving parts in the grinder could injure fingers.
Never reach **into the grinder** when the coffee machine is in operation and the cover has been removed.

Milk-based drinks

i The consistency of milk foam depends on many factors: the fat and protein content of the milk, whether you use long-life, fresh, extended-life milk or vegan milk alternatives (barista version), the temperature of the milk, the brand you choose, and the fill level of the milk container.

We recommend cold milk from the fridge with a fat content of 3.5%. If necessary, adjust the mixing ratio of milk and steam using the steam regulator on the milk frother. The ratio can be changed in the drinks settings.

Setting the milk/steam mixture

To generate **a lot of milk foam with a coarser consistency**, the milk must be heated to a higher temperature by injecting more steam. If the milk tastes burnt, too much steam has been injected.

For **lightly frothed milk with a finer consistency**, the milk must be heated to a lower temperature by using less steam. If the milk tastes watery, too little steam has been used.

We recommend you set the steam regulator to a medium setting initially and observe the consistency of the milk foam each time. Turn the steam regulator in small increments until you find the ideal setting.



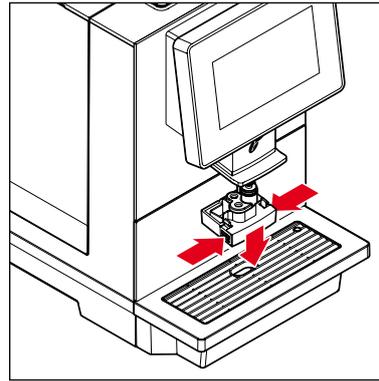
WARNING - risk of scalds/burns

Hot liquid or hot steam from the beverage outlet openings may cause scalding.

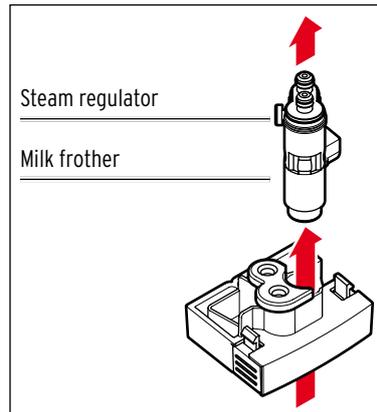


- Allow the beverage spout and milk frother to cool sufficiently before removing them.
- **Never** turn the steam regulator beyond the stop or remove it completely.

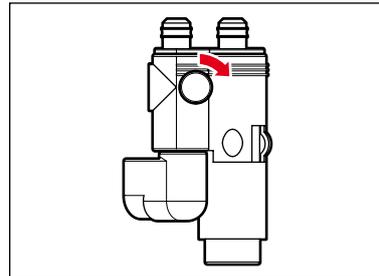
▷ Remove the milk tube.



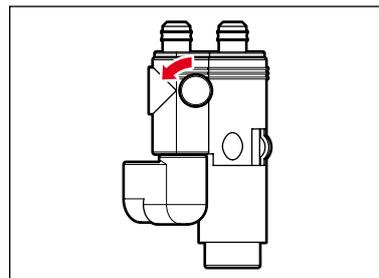
1. Pull the beverage spout down as far as it will go.
2. Press and hold the unlock buttons on both sides of the beverage spout.
3. Pull the insert straight down and off.



4. Pull out the milk frother. If necessary, push it out from underneath.



5. Turn the steam regulator ...
... clockwise for more steam and a higher temperature = more milk foam.

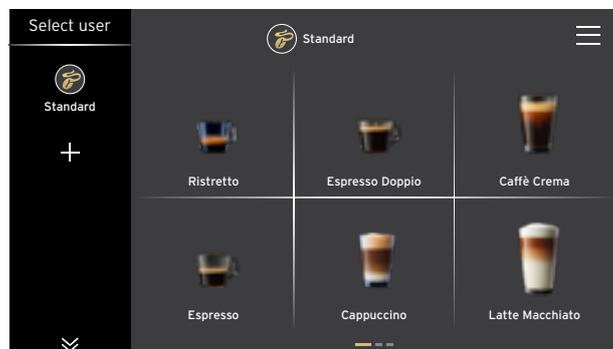


- ... anti-clockwise for less steam and a lower temperature = less milk foam.

Making one-off changes to drink parameters

You can apply one-off changes to suit your taste, e.g. add more milk or use less coffee, or adjust the quantities to suit a different cup size. If you wish to use these settings long-term, it is advisable to create a user account and enter the new parameters here permanently (see chapter "Creating a user account").

All the drinks created by default are displayed on the Start screen.

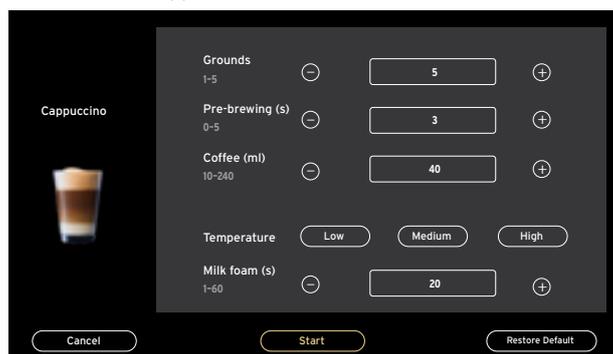


 The Tchibo standard drinks are preset. We recommend that you do not change these **permanently** so that you always have a reference setting.

To modify a drink, proceed as follows:

1. Press and hold the button (drink icon) for a few seconds, in this case the cappuccino glass.

A submenu appears.



2. Select the box for the parameters that you wish to change and enter the new values on the keypad that appears.

Under the setting name, you will find the possible settings, e.g. you can set the **Grounds** (ground coffee amount) from **1** to **5** (see also chapter "Setting user drink preferences").

3. Select ...

... **Start** to prepare your drink now.

... **Cancel** to abort changing the drink.

... **Restore Default** to reset any changes made without aborting the process.

Setting range for drink parameters

Coffee

- Grounds (ground coffee amount) 1-5 (with no unit)
- Pre-brewing (duration) 0-5 seconds (s)
- Coffee (output quantity) 10-240 millilitres (ml)
- Temperature low - medium - high

Hot milk

- Hot milk (duration) 1-60 seconds (s)

Milk foam

- Milk foam (duration) 1-60 seconds (s)

Hot water

- Hot water 0-300 millilitres (ml)

Pause

- Pause (duration) 1-60 seconds (s)

Creating a user account

You can create a separate profile for each user and set individual drinks. Up to eight users can be defined.

The Start screen displays all the users on the left and the current user above the drinks icons.

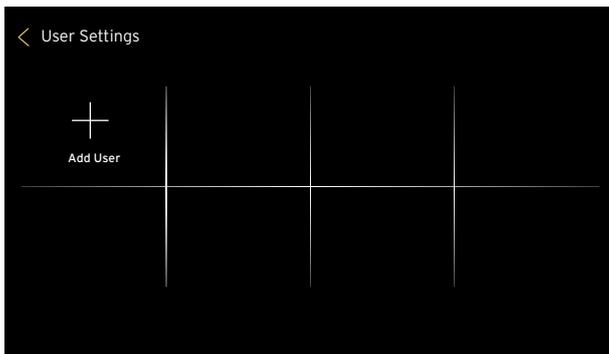


 The Tchibo standard drinks are preset. We recommend that you do not change these so that you always have a reference setting.

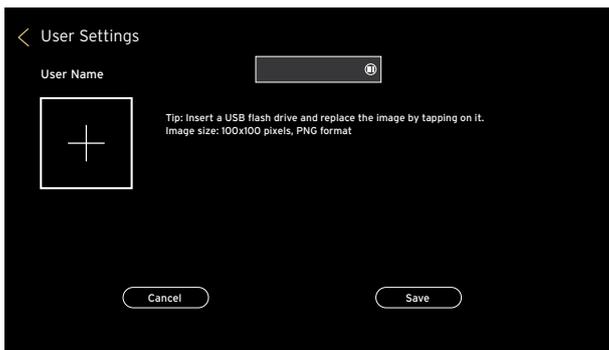
To create a new user account, proceed as follows:

1. Select the **+** button on the left under **Select user**.

The **User Settings** appear.

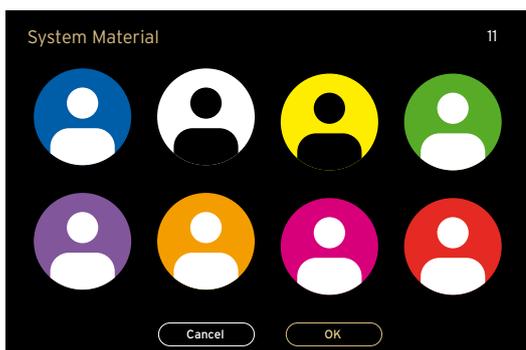


2. Select the **+** sign above **Add User**.



3. On the next screen, tap the plus sign **+**.

A screen with a number of different coloured user icons appears.



The number in the top right corner indicates how many avatars have been defined here. If necessary, swipe down to see more user icons. You can also upload your own avatar images via a USB stick (see chapter "Uploading your own images"). The images must be in **PNG format, size 100x100 pixels**. They will then appear under the **Own pictures** tab.

4. Select your desired colour combination and confirm with **OK**.

The display returns to the previous menu, and the user icon is inserted.



5. In the field beside the **User Name** prompt, enter the name for the user profile, here e.g. **Bee**.
6. Confirm your details by selecting **Save**.
7. At the top of the screen, select **User Settings** to return to the Start screen.
8. The new user has been added.



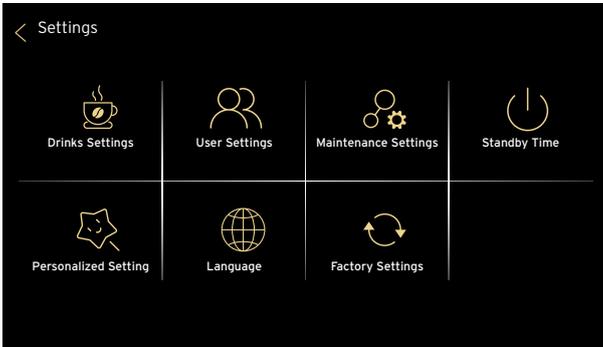
9. To select the new user **Bee**, select **Bee's** user icon on the left side of the user selection screen.

The selected avatar and name will now appear above the drinks; all the drinks prepared from now on will be based on **Bee's** drinks settings (see chapter "Setting user drink preferences").

Creating a new user account or modifying an existing one in the user settings

 You can also create a new user account or modify an existing one via the *Settings* menu.

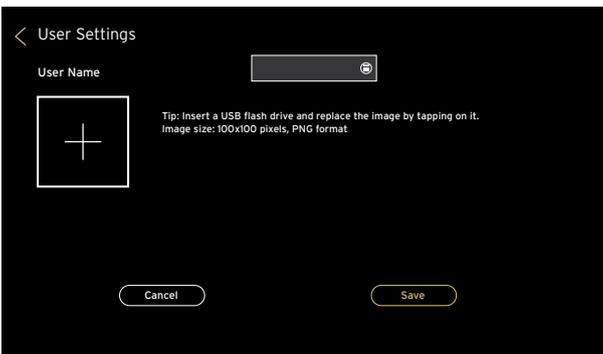
1. To do so, select *Settings*  > *User Settings* .



Creating a new user account

1. To create a new user, select the button with the plus sign + above *Add User*.

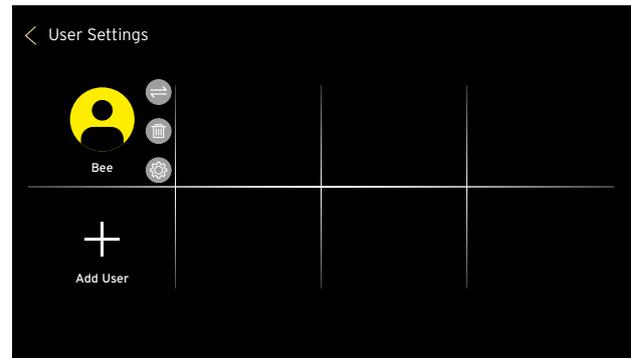
A submenu appears.



2. Proceed as described at the beginning of this chapter.

Modifying a user account

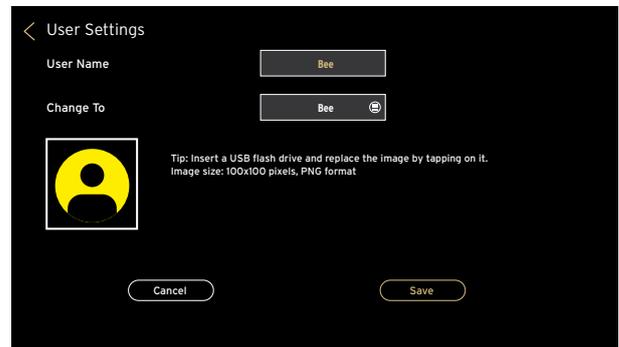
▷ To modify a user account, select the corresponding button with the user icon.



The edit symbols appear next to the user icon.

-  Changing the user's position on the Start screen:
 1. Select the symbol beside the user.
 2. Select the user who you want to swap positions with the current user.
-  Deleting a user:
 1. Select the symbol beside the user.
 2. On the new screen, confirm with *Delete* or abort the delete action with *Cancel*.
-  Editing a user:
 1. Select the symbol beside the user.

A submenu appears.



2. The top line next to *User Name* is automatically filled in by the system.
In the field beside *Change To*, you can enter the new name for the user account. To do this, select the relevant box.
To insert a different image, tap the user icon.
A selection of existing images will appear.
To find out how to upload new images to the machine, refer to the chapter titled "Uploading your own images".

Setting user drink preferences

Once you have created a user account, you can configure individual drinks for the user - either by modifying existing drink parameters or creating a completely new drink.

You can apply one-off changes to suit your taste, e.g. add more milk or use less coffee, or adjust the quantities to suit a different cup size. If you wish to use these settings long-term, it is advisable to create a user account and enter the new parameters here permanently for that user (see chapter "Creating a user account").

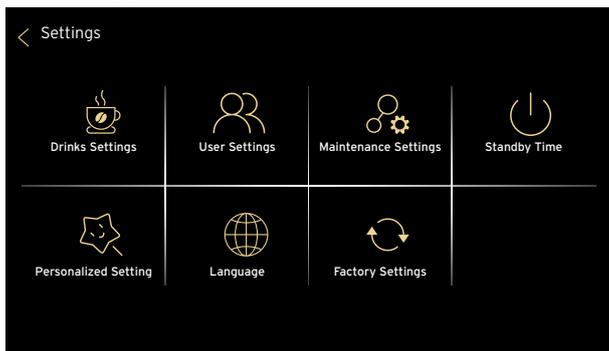
To configure a drink, proceed as follows:

1. On the Start screen, select the menu icon . The **User menu** appears.



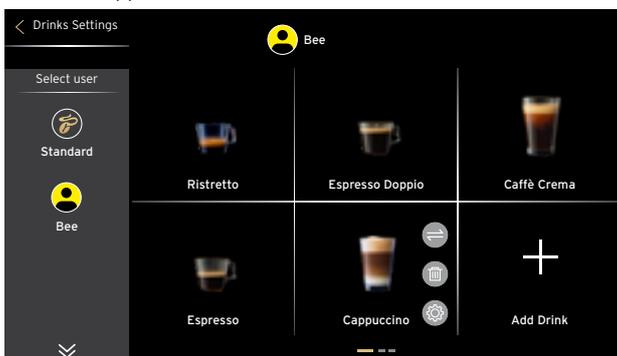
2. Select  **Settings**.

The menu appears.



3. Select  **Drinks Settings**.

The menu appears.



4. First, select the user for whom you want to create drinks by selecting the relevant user under **Select user** on the left-hand side. The profile appears above the drinks.

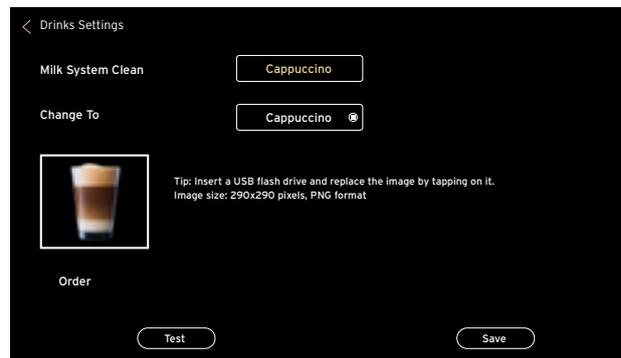
You can now either modify a drink by selecting the corresponding button, or create a new drink by tapping the plus sign **+** above **Add Drink**.

Modifying a drink

► To modify a drink, tap the corresponding button, e.g. Cappuccino. The edit symbols appear next to the drink image.

-  Changing the drink's position on the Start screen:
 1. Select the symbol beside the drink.
 2. Select the drink that you want to swap positions with the current drink.
-  Deleting a drink:
 1. Select the symbol beside the drink.
 2. On the new screen, confirm with **Delete** or abort the delete action with **Cancel**.
-  Modifying a drink:
 1. Select the symbol beside the drink.

A submenu appears.



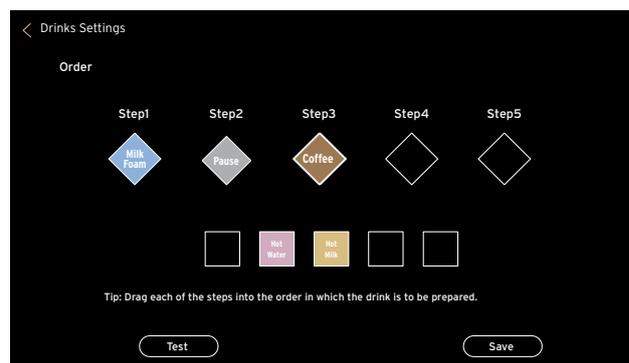
2. The top line next to **Milk System Clean** is automatically filled in by the system.

In the field beside **Change To**, you can enter the new name for the drink. To do this, select the relevant box.

To insert a different image, tap the drink image.

A selection of existing images will appear. To find out how to upload new images to the machine, refer to the chapter titled "Uploading your own images". The images must be in **PNG format, size 290x290 pixels**. They will then appear under the **Own pictures** tab.

3. Scroll down the screen.

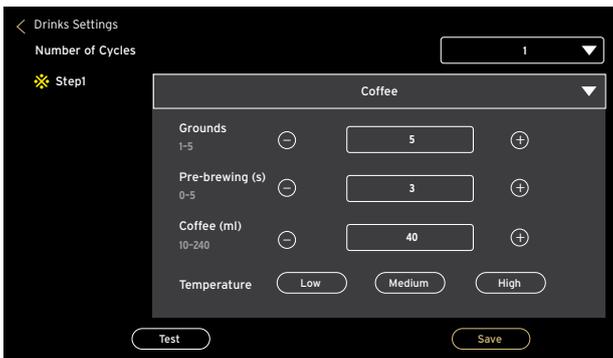


Here you can change the order of preparation, e.g. first milk foam, a short pause to stabilise the foam, then coffee.

Select the upper lozenge icons to remove the components from the step list first.

Then drag the **Milk Foam** symbol onto **Step1**, the **Pause** symbol onto **Step2** and the **Coffee** symbol onto **Step3**.

4. Scroll down the screen.



First, set the number of cups to produce (cycles).

If, for example, you select **2**, when the drink is selected later, two cups will automatically be produced, one after the other. In this way, you can apply your usual coffee settings to a double-sized cup or fill a small pot.

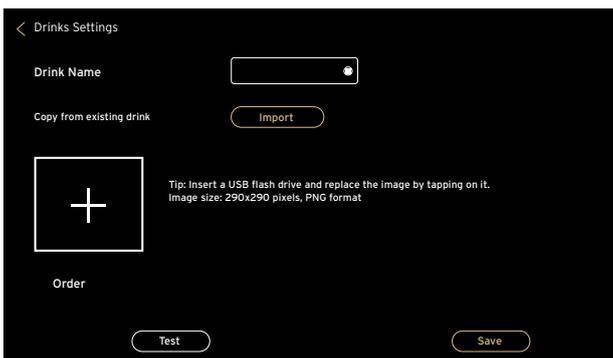
5. Select the drop-down box next to **Number of Cycles** and then select the required number (**1-5**).

Then set the parameters for the components from **Step1**, **Step2** and **Step3**; in the example, this is the coffee.

6. Select the box for the parameters that you wish to change and enter the new values on the keypad that appears.
The possible values are specified under each parameter.
7. Select ...
... **Test** to produce the drink as a test without leaving the menu.
... **Save** to confirm the changes.
The display returns to the Drinks Settings. You can now create or modify more drinks.

Creating a new drink

- ▷ To create a new drink, scroll to the right until you see a button with a plus sign and **Add Drink**.
- ▷ Select the button.
A submenu appears.



1. Assign a new drink name. To do so, type in the box to the right.
2. To avoid having to create the new drink from scratch, you can also copy an existing drink and modify it.
To do this, select **Import** and then choose the corresponding drink in the list that appears.
3. Adjust the settings as described under **Modifying a drink**.

Setting range for drink parameters

Coffee

- Grounds (ground coffee amount) 1-5 (with no unit)
- Pre-brewing (duration) 0-5 seconds (s)
- Coffee (output quantity) 10-240 millilitres (ml)
- Temperature low - medium - high

Hot milk

- Hot milk (duration) 1-60 seconds (s)

Milk foam

- Milk foam (duration) 1-60 seconds (s)

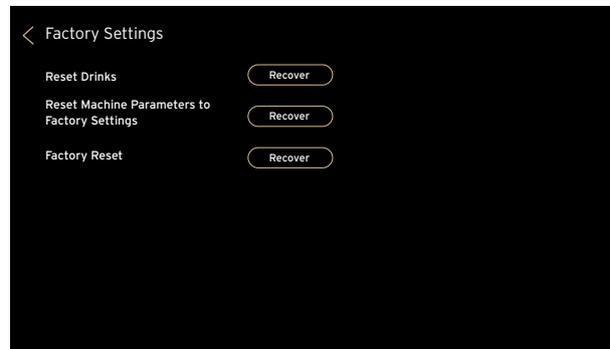
Hot water

- Hot water 0-300 millilitres (ml)

Pause

- Pause (duration) 1-60 seconds (s)

Resetting drinks settings



You can reset the drinks settings to the **Factory Settings** (see also chapter "Problems / solutions", section "Resetting to factory settings"). This will delete all the newly created drinks and changes to existing drinks:

1. Beside **Reset Drinks**, select **Recover**.
A confirmation window will appear.
2. Confirm with **OK** or abort the operation with **Cancel**.

Personalised settings

Here you can customise the appearance of your machine to suit your taste.

1. On the Start screen, select the menu icon . The **User menu** appears.



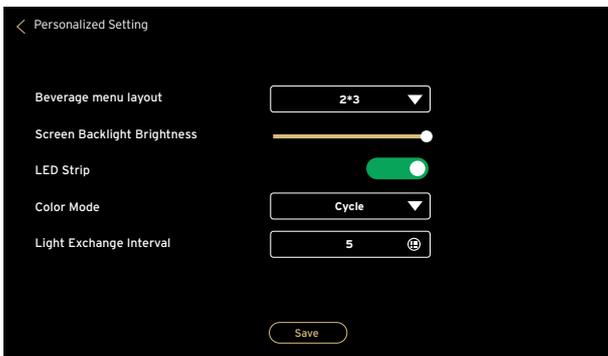
2. Select  **Settings**.

The menu appears.



3. Select  **Personalized Setting**.

The menu appears.



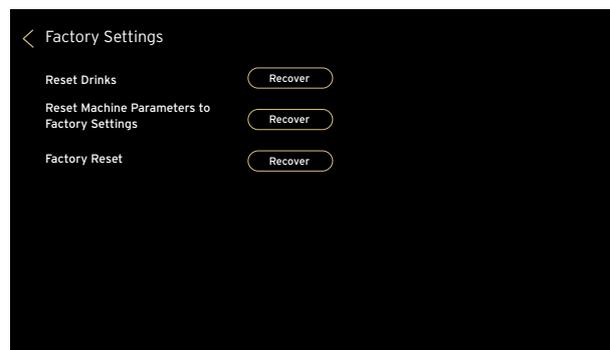
Configure the settings:

- **Beverage menu layout** to define the arrangement of the icons: **1*4** or **2*3**.
Select the drop-down box and then choose the desired value.
- **Screen Backlight Brightness**: Drag the dot along the line to change the screen brightness.
- **LED Strip**: To activate the LED strip, select . The button turns green .
To deactivate the LED strip, select . The button turns grey .
- **Color Mode** (only active when the LED strip is switched on) for the colour of the LED strip: **Blue - Green - Yellow - Cyan - Violet - White - Cycle** (colours alternate).
Select the drop-down box and then choose the desired colour.
- **Light Exchange Interval** (only active if cycle is set for the LED strip) to set the time until the next colour change between **1** and **120** seconds: Select the box and enter the new value on the keypad that appears.
- **Image During Start Process**: To use a different start-up image, tap the image.
A selection screen showing any available images will appear. Start-up images must be in **BMP format, size 1024x600 pixels**.
- **Screen Setting**: To use other images for the screen saver, tap on the image you wish to replace.
A selection screen showing any available images will appear. The images must be in **PNG format, size 1024x600 pixels**.
- **Image During Drink Preparation**: To use other images, tap on the image you wish to replace.
A selection screen showing any available images will appear. The images must be in **PNG format, size 620x540 pixels**.

 To find out how to upload new images to the machine, refer to the chapter titled "Uploading your own images". The uploaded images will then appear under the **Own pictures** tab.

4. Once you have made all the settings you need, select **Save**.

Resetting personalised settings



You can reset the personalised settings to the **Factory Settings** (see also chapter "Problems / solutions", section "Resetting to factory settings").

This will delete all the changes to the settings:

1. Beside **Reset Machine Parameters to Factory Settings**, select **Recover**.
A confirmation window will appear.
2. Confirm with **OK** or abort the operation with **Cancel**.

Uploading your own images

Requirements for using a USB stick

You will need a USB stick, formatted as standard FAT or FAT32 and with a storage capacity of not more than 32 GB, compatibility: USB 1.0 or USB 2.0

Image size and format: see details in the table and in the menu, file size: less than 1 MB

- ▷ **Do not** create a folder for the images you want to import. Copy the images from your computer straight to the top level (root directory) of the USB stick. Only use English words or numbers for the file names.
- ▷ Depending on where they are to be used, images must have the following formats so that they can be displayed without appearing distorted:

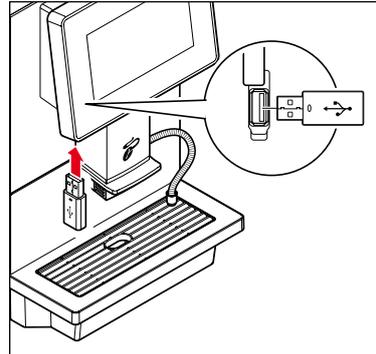
User	PNG	100x100	<i>Settings > User Settings</i>
Drink	PNG	290x290	<i>Settings > Drinks Settings</i>
Start screen	BMP	1024x600	<i>Settings > Personalized Setting</i>
Screen saver	PNG	1024x600	<i>Settings > Personalized Setting</i>
Drink preparation	PNG	620x540	<i>Settings > Personalized Setting</i>

 This information also appears on the machine display next to the button for uploading an image.

Depending on the menu item, only one image or several images may be displayed as active.

Connecting the USB stick

The USB connection socket is located at the bottom of the display screen at the side.



1. Pull off the cover cap.
2. Connect the USB stick.

3. Go to the menu item where you want to import the images.
4. In the respective menu, select an existing image or, as appropriate, an unoccupied area.
A screen appears with a selection of images, arranged under two tabs:
 - **System Material** with images stored on the machine ex works.
 - **Own pictures** with suitable images from the USB stick.
5. Select the **Own pictures** tab and then tap the image you want to use.
6. Confirm with **OK**.
The screen closes.
7. Confirm with **Save**.

 If the selected image cannot be used at this point, the following error message will appear after saving: **Failed to update the boot image, please check the image format and size**. Then select a suitable alternative image, see table. A brief confirmation message appears if the image is accepted.

8. Remove the USB stick.
9. Carefully close off the USB connection socket again with the cover cap.



NOTICE - material damage due to short circuit

Steam or splashes of liquid penetrating the machine can cause a short circuit. To ensure that the USB connection socket is steam- and watertight, it must always be correctly sealed with the cover cap when the machine is in use.

Cleaning schedule

 **WARNING** - risk of fatal electric shock
Electric shock can cause serious injuries and/or death.

- Remove the mains plug from the power socket before cleaning the appliance.
- Never immerse the appliance, mains plug or connection cable in water or any other liquids.
- Do not clean the appliance with a water jet. Clean it only as described in the following instructions.

 **WARNING** - risk of scalds/burns
• Take care not to come into contact with hot machine parts, hot liquids or steam. Follow the instructions in this chapter.

 **NOTICE** - material damage
Incorrect cleaning or lack of cleaning can damage the machine.

- Do not use any caustic, aggressive or abrasive products for cleaning.
- The machine itself as well as all detachable parts must not be cleaned in the dishwasher.

Cleaning schedule*						
		Daily	Weekly	After a display screen prompt	When switching off	As required
Cleaning programmes**	Milk system deep clean	✓		✓		✓
	Brewing system deep clean		✓			✓
	Descaling			✓		
Automatic rinsing/quick rinse programmes	Brewing system rinse (every 2 hours)				✓	✓
	Milk system rinse (15 min. after dispensing the last drink)***				✓	✓
Manual cleaning	Empty and clean the drip tray	✓				✓
	Empty and clean the coffee grounds container	✓				✓
	Clean the beverage spout/milk frother	✓				✓
	Empty and rinse the water tank	✓				✓
	Clean the water tank		✓			✓
	Clean the bean hopper					✓
	Clean the display screen					✓
	Clean the outer surfaces of the machine					✓

* In commercial operations, cleaning must be performed in accordance with HACCP principles.

** Guided by instructions on the display screen using cleaning chemicals if required.

*** Preset

Manual cleaning



WARNING - risk of fatal electric shock

Electric shock can cause serious injuries and/or death.

- Do not clean the appliance with a water jet. Clean it only as described in the following instructions.

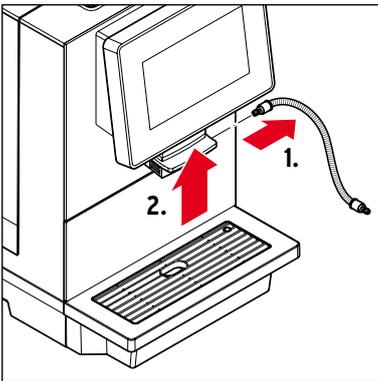
NOTICE - material damage

Incorrect cleaning or lack of cleaning can damage the machine.

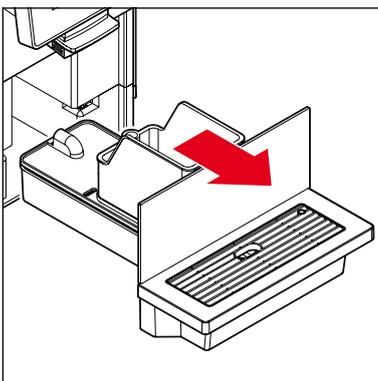
- Do not use any caustic, aggressive or abrasive products for cleaning.
- The machine itself as well as all detachable parts must not be cleaned in the dishwasher.

Emptying and cleaning the collection containers

- ▷ It is advisable to carry out these cleaning tasks in one go.



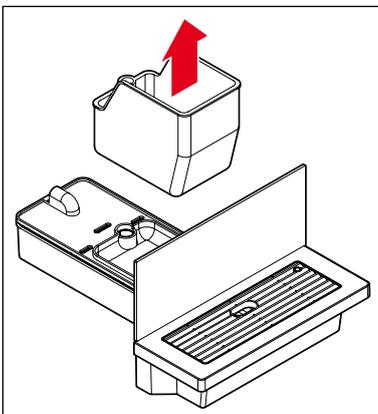
1. Remove the milk tube and push the beverage spout up as far as it will go.



2. Grasp the drip tray with both hands and pull it straight out of the machine towards the front.

Take care so that no liquid spills out. It can still be hot!

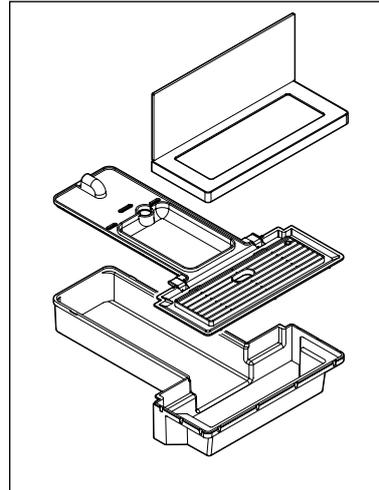
Emptying and cleaning the coffee grounds container



3. Remove and empty the coffee grounds container.
4. Clean the coffee grounds container with warm water and a commercially available washing-up liquid.
5. Wipe it dry with a soft, lint-free cloth.

Continue with "Emptying and cleaning the drip tray".

Emptying and cleaning the drip tray



6. Remove the cover and drip grid tray from the leftover water tray and empty the trays.
7. Clean all of the parts with warm water and a commercially available washing-up liquid.
8. Wipe all of the parts dry with a soft, lint-free cloth.
9. Refit the leftover water tray, drip grid tray, cover and coffee grounds container.

10. Wipe out the inside of the machine.

11. Push the assembled drip tray straight into the machine towards the back until you hear and feel it click into place.

12. This prompt appears on the display screen: **Confirm the coffee grounds container is completely empty?** Then select **Empty**.

Cleaning the beverage spout



WARNING - risk of scalds/burns

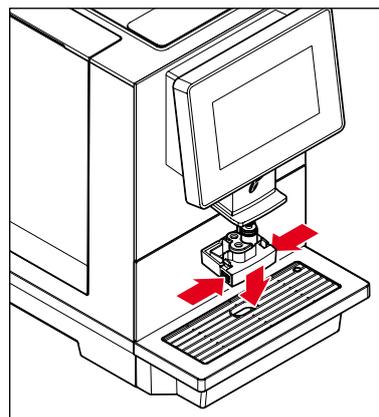
Hot liquid or hot steam from the beverage outlet openings may cause scalding.



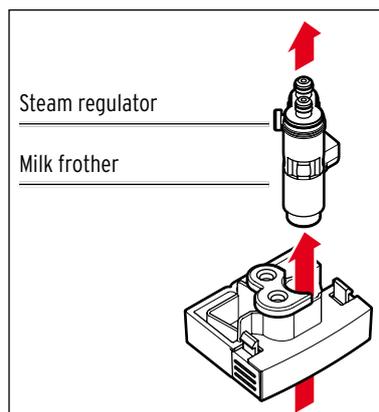
• Allow the beverage spout and milk frother to cool sufficiently before removing them.

- Never turn the steam regulator beyond the stop or remove it completely.

- ▷ Remove the milk tube.

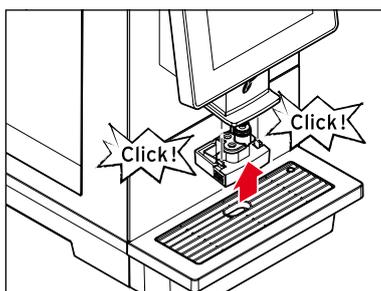
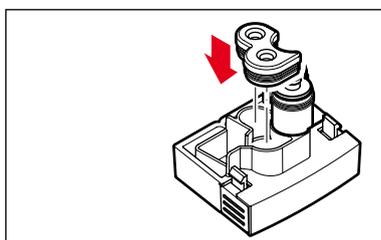
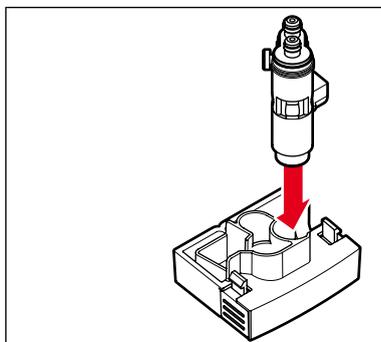
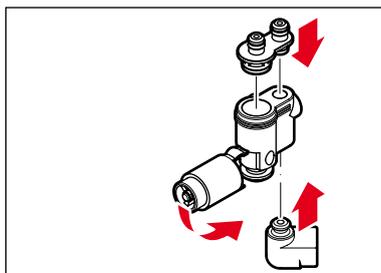
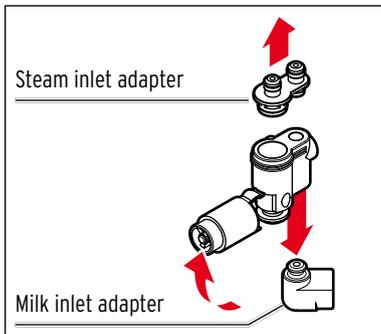
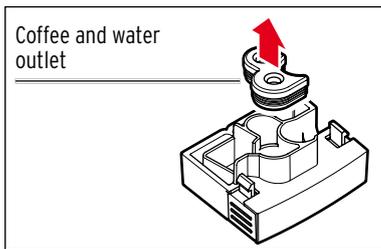


1. Pull the beverage spout down as far as it will go.
2. Press and hold the unlock buttons on both sides of the beverage spout.
3. Pull the insert straight down and off.
4. Pull out the milk frother. If necessary, push it out from underneath.



Attention! Do not accidentally turn the small wheel on the milk frother (steam regulator), as this changes the temperature and the mixing ratio of steam and milk and the milk may no longer froth properly.

If you have accidentally adjusted the steam regulator: For information on how to set the mixing ratio, refer to the chapter titled "Hardware settings".



5. Remove the coffee and water outlet.

6. Remove the steam inlet adapter (top) and the milk inlet adapter (bottom) from the milk frother.

7. Open the milk frother.

8. Clean all of the parts thoroughly with warm water and a commercially available washing-up liquid.

9. Close up the milk frother again.

10. Replace the steam inlet adapter and the milk inlet adapter and press both down firmly.

11. Press the milk frother completely back into the insert.

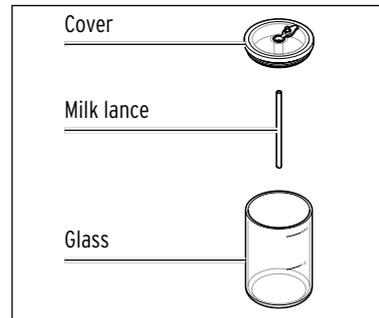
12. Press the coffee and water outlet back onto the insert.

13. Push the insert straight up into the beverage spout from below until you hear and feel it click into place.

14. Slide the beverage spout back up.

Cleaning the milk container

When the machine is not in use, place the filled milk container in the fridge. Check at least once a day to see that the milk is still fresh. Clean the milk container thoroughly after use and before refilling it.

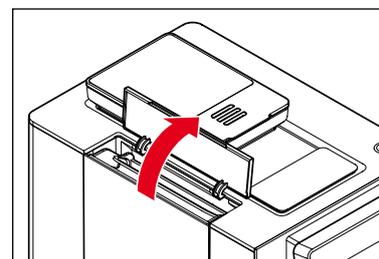


▷ Remove the cover and milk lance out of the glass and clean all parts thoroughly in warm water with washing-up liquid.

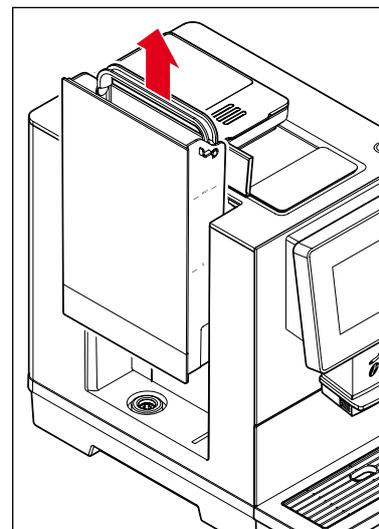
The milk lance is dishwasher-safe - the glass and cover are not.

Cleaning the water tank

▷ Empty any residual water daily and then rinse the water tank with fresh water before refilling it.



1. Open the flap on the left side of the machine.



2. Pull the water tank straight up by the handle and take it out.

3. Rinse the water tank thoroughly with warm water and a commercially available washing-up liquid.

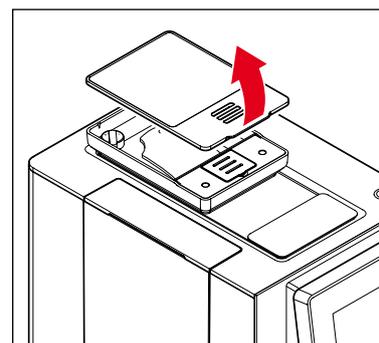
4. Then rinse it thoroughly with fresh water.

5. Dry the outside thoroughly before putting it back in place. Otherwise, the water level detection may not work.

The water tank is not dishwasher-safe.

Cleaning the bean hopper

Clean the bean hopper when there are no more beans left in it.



1. Remove the bean hopper cover.

2. Wipe the inside of the bean hopper with a damp cloth.

3. Rinse the cover with warm water and a commercially available washing-up liquid. Then rinse it thoroughly with fresh water and dry it.

Cleaning the display screen



In the User menu: **Wipe Protection**

To make it easy to wipe the display screen, touch sensitivity can be turned off for 10 seconds.

1. On the Start screen, select the menu icon
2. In the User menu, select **Wipe Protection**.

Ten seconds are counted down on the display screen with a prompt for you to clean the screen during this time.

3. Wipe the display screen clean with a special display screen cleaner.

After 10 seconds, the display returns to the User menu and the display screen is touch-sensitive again.

Cleaning the outer surfaces of the machine

- ▷ Wipe off the coffee machine with a damp cloth as needed.

Quick rinse programmes



WARNING - risk of scalds/burns

During the automatic rinse process, hot liquid and steam are discharged from the beverage spout.

- Do not reach into the area under the beverage spout. In addition, do not touch the beverage spout immediately after the rinse process.

The quick rinse processes for the brew group and the milk system are performed automatically by the machine after a preset time interval or when the machine starts up or is switched to standby.

If required, you can also start these processes manually in the User menu. **In that case, follow the instructions on the display screen.**

- ▷ Select the menu icon at the top right of the Start screen. The **User menu** appears.



Brew group rinse

Duration: approx. 20 seconds

1. If necessary, place an empty container under the beverage spout.

2. In the User menu, select **Brew Group Rinse**.

Brew Group Rinse

3. To start the rinse process directly, select **OK**.

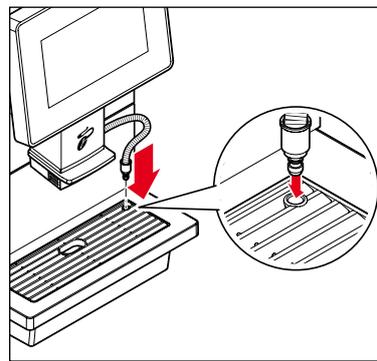
The display shows the progress of the rinse process. When the rinse process has completed, the display shows the User menu again.

- ▷ To abort the process and return to the User menu, select **Cancel**.

If you do not tap any of the buttons, the function will automatically terminate after approximately 5 seconds and the User menu will be displayed again.

Milk system rinse

Duration: approx. 20 seconds



1. Remove the milk tube from the milk container.
2. Insert the end of the milk tube into the opening in the drip grid.
3. If necessary, place an empty container under the beverage spout.

4. In the User menu, select **Milk System Rinse**.

5. To start the rinse process directly, select **OK**.

The display shows the progress of the rinse process. When the rinse process has completed, the display shows the User menu again.

- ▷ To abort the process and return to the User menu, select **Cancel**.

If you do not tap any of the buttons, the function will automatically terminate after approximately 5 seconds and the User menu will be displayed again.

Deep clean programmes

You can obtain cleaning agents for fully automatic coffee machines from our service centre or at www.tchibo.de.



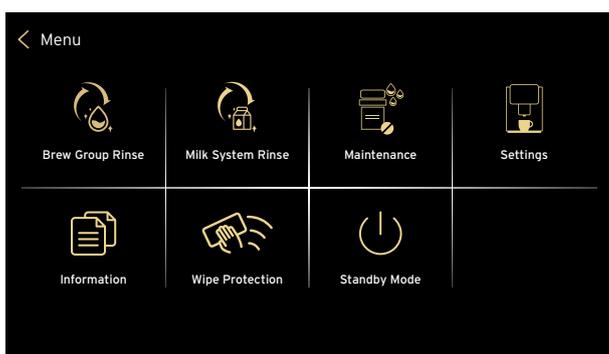
WARNING - risk of scalds/burns



During the automatic cleaning process, hot liquid and steam are discharged from the beverage spout.

- Do not reach into the area under the beverage spout. Follow the instructions on the display screen.
- During automatic cleaning of the milk system, the milk tube also becomes hot. Do not touch it.

1. Select the menu icon at the top right of the Start screen. The **User menu** appears.



2. Select **Maintenance**. The **Maintenance menu** appears.



Brew group deep clean

Duration: approx. 15 minutes

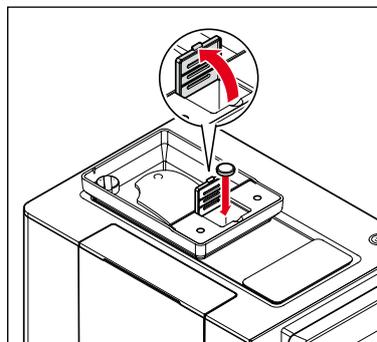
You will need suitable cleaning tablets for fully automatic coffee machines and a container that holds approximately 500 ml. Have your cleaning tablet ready. If necessary, fill the water tank beforehand.

The cleaning programme runs through seven steps and cannot be cancelled once started:

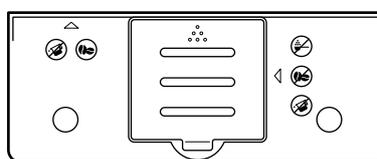
- Step 1: Empty the drip tray and the coffee grounds container.
- Step 2: Brew group rinse.
- Step 3: Empty the drip tray and the coffee grounds container.
- Step 4: Place the cleaning tablet in the insertion slot.
- Step 5: Brew group rinse (approx. 10 minutes).
- Step 6: Empty the drip tray and the coffee grounds container.
- Step 7: Deep cleaning completed.

1. In the Maintenance menu, select **Brew Group Deep Clean**.

2. Select **OK** to start the cleaning programme.
3. Follow the instructions on the display screen.



- ▷ When prompted by the machine, remove the bean hopper cover and place the cleaning tablet in the top of the insertion slot.



NOTICE - damage to the machine

Do not fill the insertion slot with ground coffee, coffee beans or water.

Milk system deep clean

Duration: approx. 15 minutes

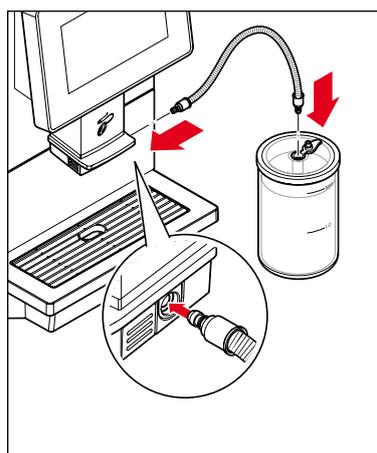
You will need a suitable milk system cleaner and a container that holds approximately 500 ml. If necessary, fill the water tank beforehand.

The cleaning programme runs through six steps and cannot be cancelled once started:

- Step 1: Fill the milk container with approx. 50 ml of milk system cleaner and hot water (according to the dosage instructions for the cleaner).
- Step 2: Connect the machine and milk container with the milk tube.
- Step 3: Milk system rinse (approx. 3 minutes).
- Step 4: Rinse out the milk container and fill it with water.
- Step 5: Milk system rinse (approx. 3 minutes).
- Step 6: Deep cleaning completed.

1. In the Maintenance menu, select **Milk System Deep Clean**.

2. Select **OK** to start the cleaning programme.
3. Follow the instructions on the display screen.



- ▷ When the machine prompts you to do so, connect the milk tube to the beverage spout and the milk container.

Descaling

NOTICE - damage to the machine due to limescale deposits

Limescale can damage the machine. Damage caused by insufficient descaling is excluded from the warranty.

• **Descal the machine as soon as the machine indicates that this is necessary.**

This increases its service life and saves energy.

- Do not use any descaling agents made on the basis of formic acid.
- Use a standard liquid descaling agent suitable for coffee and espresso machines. Other agents may damage materials in the machine and/or have no effect.

Duration: approx. 30 minutes

You will need a suitable liquid descaler for coffee and espresso machines and a container that holds approximately 700 ml.

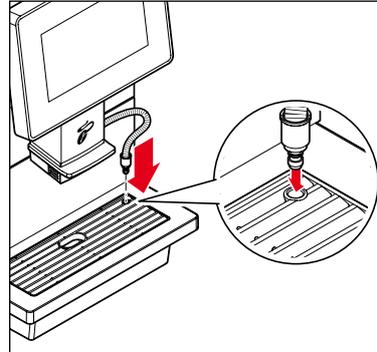
The descaling programme runs through six steps and cannot be cancelled once started:

- Step 1: Fill the water tank with water and descaler as per the dosage instructions provided by the descaler manufacturer.
- Step 2: Connect the milk tube to the drip grid.
Place a collection container underneath.
- Step 3: Descaling begins (approx. 22 minutes).
- Step 4: Clean the water tank and refill it.
Empty the collection container.
- Step 5: System rinse (approx. 8 minutes).
- Step 6: Descaling finished.

1.  In the Maintenance menu, select **Descaling**.



2. Select **OK** to start the descaling programme.
3. Follow the instructions on the display screen.



- ▷ When the machine prompts you to do so, connect the milk tube to the beverage spout and the opening in the drip grid.

Problems / solutions

Error messages on the display



Note: These messages inform you about typical errors during operation. Follow the instructions on the display screen.

If this does not resolve the issue, refer to the possible solutions here.

If the measures listed there do not help either, inform customer care service.

A part of the machine may be faulty and need to be repaired or replaced.

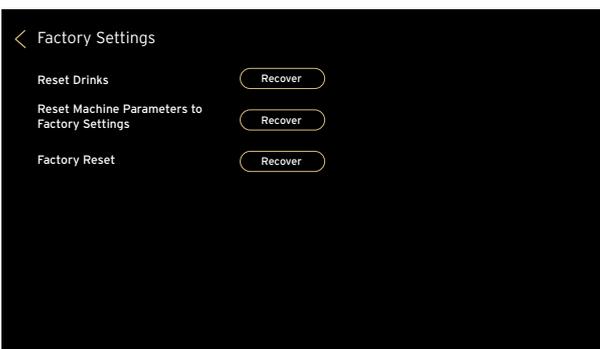


WARNING - risk of injury and material damage

• Repairs must be carried out only by service technicians authorised by the manufacturer.

Message	Cause	Solution
 <p>Example 1: Water tank is empty.</p>	<p>These messages inform you about ...</p> <ul style="list-style-type: none"> ... missing materials required for operation (water, coffee, milk) ... containers that need emptying (coffee grounds container, drip tray) ... incorrectly inserted machine parts (water tank, container, etc.). <p>If the solutions shown do not help, a part may be defective.</p>	<ol style="list-style-type: none"> 1. Refill the material required for operation. 2. There may be a blockage that needs to be cleared. 3. Empty the container indicated. 4. Check whether the parts indicated are correctly inserted. 5. Inform customer care service.
 <p>Level 2 (yellow warning message): Level 2 messages relate to faults that require greater prior knowledge to remedy and may require a specialist.</p>		
	<p>Example 2: The machine temperature is too high.</p> <p>If the solutions shown do not help, a part may be defective.</p>	<ol style="list-style-type: none"> 1. Follow the instructions on the display screen or the procedure in the chapter indicated. 2. Inform customer care service.
 <p>Level 3 (red warning message): Level 3 messages relate to malfunctions that require specialised knowledge to resolve and can only be resolved by service technicians authorised by customer care service.</p>		
	<p>Example 3: The heating time has been exceeded.</p> <p>If the solutions shown do not help, a part may be defective.</p>	<ol style="list-style-type: none"> 1. Follow the instructions on the display screen or the procedure in the chapter indicated. 2. Inform customer care service.

Resetting to factory settings



If you are experiencing problems with your machine, you can reset it to the **Factory Settings**: either just the drinks settings, just the machine parameters or all factory settings (see also the relevant sections in the chapters “Setting user drink preferences”, “Adjusting the maintenance settings” and “Personalised settings”).

1. Select **Recover** beside the appropriate option.

A confirmation window will appear.

2. Confirm with **OK** or abort the operation with **Cancel**.

Technical specifications

Machine specifications	
Model number	MSA25108
Dimensions (W*D*H)	260*460*445 mm
Weight	17 kg
Voltage	220-240 V ~ 50/60 Hz
Power	1450 W
Protection class	I
Power consumption when turned off	0.4 W (on standby/automatic) 0.0 W (On/Off switch)
Automatic switch-off in standby mode	after 5, 15, 30, 60 or 120 minutes
Pump pressure	max. 15 bar
Sound pressure level	<70 dB(A)
Ambient temperature	10-35 °C

Capacity	
Water tank capacity	2 litres
Bean hopper capacity	approx. 280 g
Coffee grounds container capacity	approx. 15 cups

Information about your machine

You can also find information about your machine through the User menu.

1. Select the menu icon .
The **User menu** appears.

2. Select the **Information** symbol .
The information details appear:

- **Mainboard Version**
- **HMI Version**
- **Machine S/N**
- **Daemon Version**

Declaration of Conformity

Tchibo GmbH hereby declares that this product is in compliance with the essential requirements and other relevant provisions of the following directives at the time of its being placed on the market:

2014/35/EU - Low Voltage Directive

2014/30/EU - EMC Directive

2012/19/EU - WEEE

2009/125/EG - Ecodesign Directive

VO (EG) 1275/2008

VO(EU) 801/2013

2011/65/EU - Restriction of the use of certain hazardous substances in electrical and electronic equipment



The complete Declaration of Conformity can be found at www.tchibo.de: Enter the product number (on the back of the housing), the order number (on your invoice) or the name Vario Pro in the search field in the Tchibo online shop.

The product page appears. Scroll down to "Downloads". Here you can download the digital instructions and the Declaration of Conformity.

Made exclusively for:

Tchibo GmbH, Überseering 18,
22297 Hamburg, Germany

Warranty

Tchibo GmbH grants a **24 month warranty** from the date of purchase.
Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

We will remedy all defects in workmanship or materials **within the warranty period**. In order for the warranty to be granted, all warranty claims must be accompanied by proof of purchase from Tchibo or from an authorised Tchibo distribution partner. This warranty is valid within the EU, Switzerland and Turkey.

The warranty does not cover worn parts, consumables, or damage resulting from improper use or inadequate descaling. Parts and consumables can be ordered from our customer care service.

This warranty does not restrict **statutory warranty rights**. Statutory warranty rights can be asserted free of charge.

Service and repair

If, contrary to our expectations, a defect is found, please contact our customer care service. Our customer consultants will be happy to advise you on further procedure.

If you have any questions relating to product information, ordering accessories or servicing, please contact our customer care service. Please have the product number to hand in case of any queries.

Customer care service

Email: service@tchibo.de

Product number

Type / model	Product number
Tchibo Name Fully Automatic Coffee Machine Type MSA25108 Power 1450W Voltage 220-240V~ 50/60Hz	XXXXXX

TCHIBO GMBH • ÜBERSEERING 18
22297 HAMBURG • GERMANY • INFO@TCHIBO.COM

 
www.tuv.com
ID 1111300977

You can find the product number of your coffee machine on the type plate on the back of the housing.

Before packing the fully automatic coffee machine, empty the water tank, drip tray and coffee grounds container. Protect the surface underneath with a mat, as residual coffee/water may drip out.