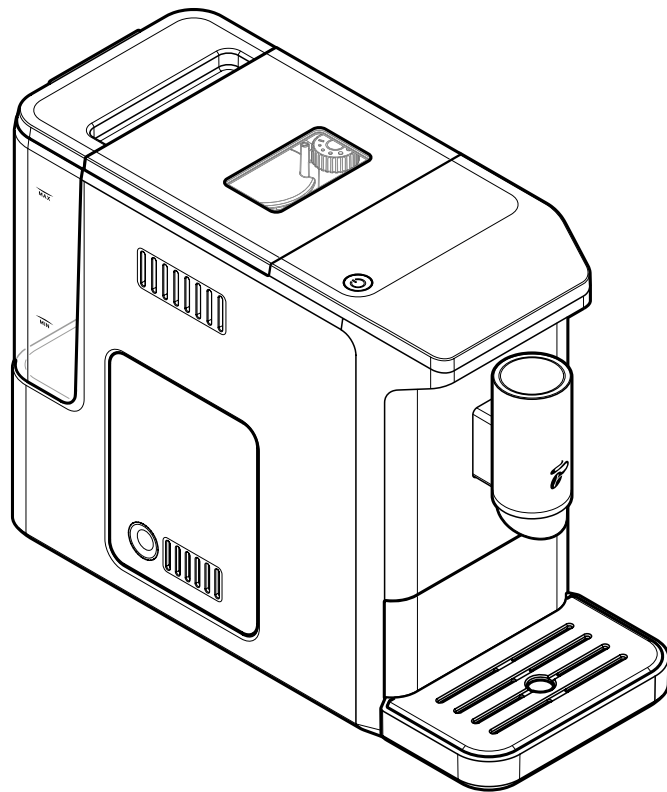




# Esperto mini



**en** Original instructions for use and warranty

### Dear Customer

With your new Esperto mini coffee machine, you can enjoy perfect Espresso or a small or extra-large cup of Caffè Crema at the touch of a button.

For over 40 years, our Tchibo coffee experts have been developing coffee machines specially designed to harmonise with Tchibo coffees. And this fully automatic machine is no exception: every cup it produces is the result of a perfect unison of grind, water quantity, water temperature and brewing pressure. Thanks to its high-quality stainless steel cone grinder, its removable, easy-clean brewing unit and its automatic descaling programme, this fully automatic machine is not only very easy to care for but also highly durable.

Visit [www.tchibo.de/kaffeeguide](http://www.tchibo.de/kaffeeguide) to stock up on your favourite coffee and get some useful tips on making coffee with the coffee machine. The information provided there is available in several languages.

We hope you enjoy using your new coffee machine.

### Your Tchibo Team



The quality of our products is very important to us! That's why we carefully check every single machine in the final quality inspection and test it with coffee beans and water. For this reason, 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 - the machine is in perfect working order and ready to treat you to the very best Tchibo coffee!



[www.tchibo.de/instructions](http://www.tchibo.de/instructions) (Please enter the product number in the box labelled "Bedienungsanleitungssuche" and click on "Suchen".)

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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 to also 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.

Signal words used in these instructions:

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

**CAUTION** warns about the potential risk of minor injuries.

**NOTICE** warns about the potential risk of material damage.



This indicates additional information.

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## Safety warnings



### Intended use

The coffee machine has been designed for the following uses:

- Preparing Espresso and Caffè Crema from whole (unground), roasted coffee beans.

It has been designed for use in households and household-like environments, e.g.

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

The machine is not designed for use in continuous operation.

If the machine is used for commercial purposes, it must be overseen and cleaned by trained personnel. Maintenance that goes beyond cleaning 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 +40 °C.

### **Danger to children and people with limited ability to operate appliances**

- Children must not be allowed to play with the machine. Keep the machine and connection cable away from pets and children under the age of 8.
- 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!
- 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 machine and understand the potential dangers.
- Children must not be allowed to clean the machine unless they are over 8 years of age and supervised while doing so. This machine is maintenance-free.

### **Danger due to electricity**

- 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 anywhere it could be cleaned with a water jet.
- Never leave the machine to operate unattended.
- 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.
- 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.
- Remove the mains plug from the power socket ...  
... 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 casing clean.  
Always pull on the mains plug, not the connection cable.
- To disconnect the machine from the mains completely, remove the mains plug from the power socket.

### **Risk of injury**

- 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.

### **Danger of fire/burns/scalds**

- Position the machine in such a way that it is free-standing 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 the beverage outlet opening during or immediately after use. Note that the machine stops the brewing process if there is too little water in the water tank during preparation. The brewing process will automatically resume once the water tank has been filled and reinserted in the machine. Avoid coming into contact with the beverage coming out of the beverage spout.



- The brewing unit becomes hot when preparing beverages. Do not remove the brewing unit during or shortly after use.
- Do not touch the casing during or immediately after use. The heating element under the casing will still emit residual heat after use.

### **Danger – damage to health**

- Empty and clean the leftover water tray, the container for the coffee grounds and the drip tray regularly.
- If you will not be using the machine for a prolonged period, empty the water tank, coffee bean compartment, drip tray, leftover water tray and container for the coffee grounds.
- Change the water in the water tank daily to prevent germs from collecting.
- 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 lead to health hazards.

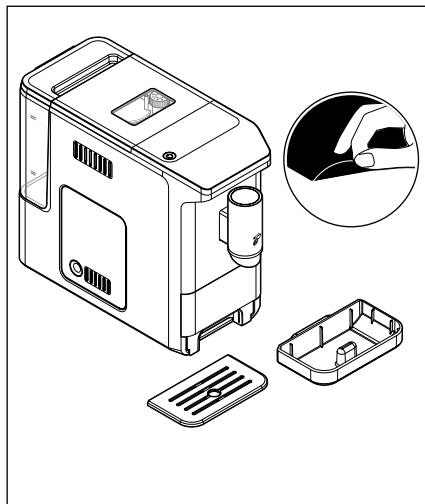
### **Material damage**

- Only use the machine with the container for the coffee grounds and the leftover water 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 coffee bean compartment 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.
- The grinder settings may only be adjusted while the grinder is in operation.
- Descale the machine as soon as it indicates that this is necessary.
- To move the machine, always hold it by the outer casing.
- 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 casing does not melt, do not place the machine on a hob or immediately next to a hot oven, radiator or anything similar.
- Keep all cards with magnetic strips, such as credit cards, debit cards, etc. away from the leftover water tray, i.e. away from the magnets built into this part. The cards could become damaged. You should also keep magnetic memory storage

media and any devices that could be affected or functionally impaired by magnetism away from the machine.

- 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 4 °C. Residual water in the heating system could freeze and cause damage.
- Sound pressure level <70 dB(A).

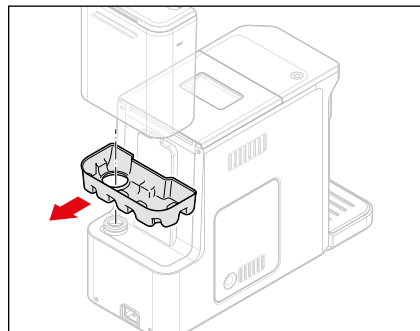
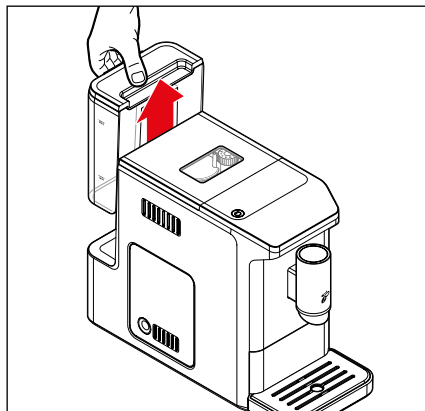
## Removing protective films and packaging materials



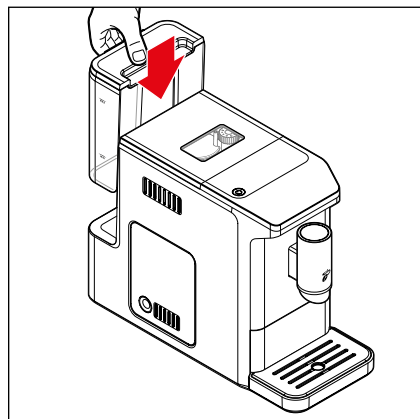
1. Take the machine out of the packaging.
2. Pull all protective films and adhesive strips off the machine and remove all packaging materials.

**i** The packaging materials protect the machine during transport. Moreover, we design the packaging to be as sustainable as possible and use recycled materials, for example. Keep the packaging in case you need to transport the machine or return it for repair if it suffers damage.

3. Pull the water tank up and out.



4. Remove the cardboard located underneath the water tank.
5. Clean the water tank in water with a little washing-up liquid. Then rinse it out thoroughly under running water and dry it.



6. Reinsert the water tank into the machine and push it down as far as it will go. The water tank must hook onto the casing.

Inspection window for checking the coffee bean fill level

Water tank lid

Water tank

## At a glance (contents)

Cover for the coffee bean compartment

Coffee bean compartment

Grind adjuster

Warning lights

Control buttons

Height-adjustable beverage spout

Cover cap (brewing unit)

Brewing unit

On/Off button

Beverage outlet opening

Leftover water tray

Container for the coffee grounds

Drip grid

Drip tray

Connection cable

Cleaning brush

## Control buttons (white)



The control buttons are only visible when the machine is switched on.



Beverage button  
**Espresso**



Beverage button  
**Caffè Crema**



Beverage button  
**XL Caffè Crema**



**Intense+**  
function



**Hot water**  
button  
(dispense  
hot water)

## Warning lights (orange)



The warning lights only light up if action is required.



Refill  
water



Refill  
beans



Empty  
coffee grounds



Brewing unit /  
Cover cap  
(brewing unit)



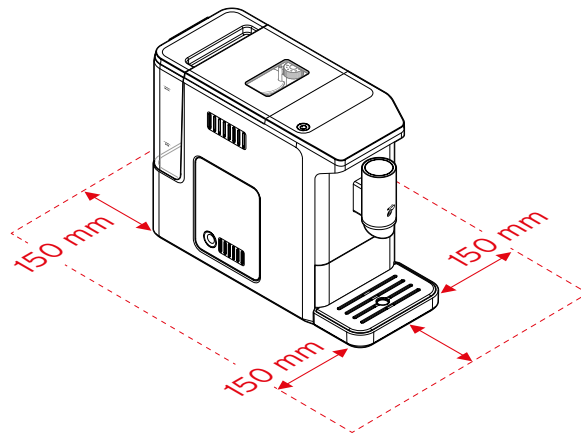
Descalc



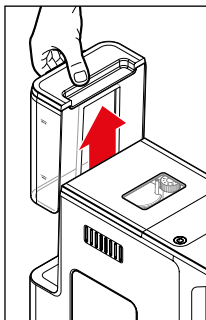
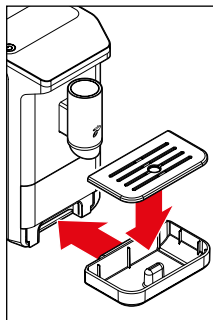
Empty system

## Initial operation - prior to first use

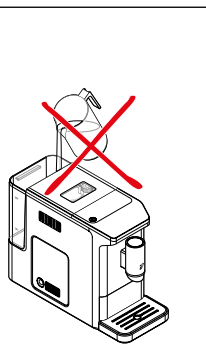
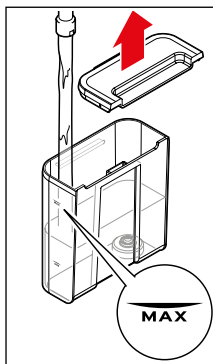
1. Set up the machine ...
  - ... on a level worktop or surface that is not sensitive to moisture.
  - ... close to a power socket. The length of the connection cable is approx. 80 cm.
  - ... at a distance of at least 1 m away from hot, flammable surfaces (hobs, ovens, radiators, etc.).
  - ... 150 mm away from walls.



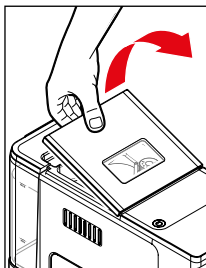
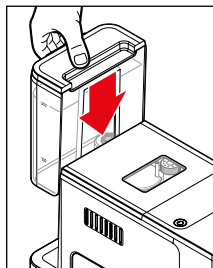
The figure above shows the space required for machine operation when the drip tray and drip grid are in place. Pay attention to this when selecting the installation location for the machine.



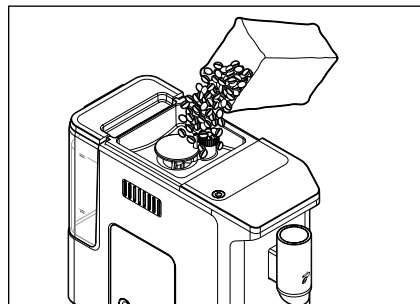
2. Push the drip tray and drip grid all the way into the machine as illustrated. You should feel it lock into place.
3. Remove the water tank from the machine.



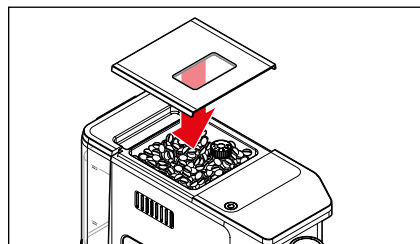
4. Fill the water tank with fresh, cold tap water or drinking water up to the MAX mark.  
**Never pour water directly into the water tank while it is still in the machine!**



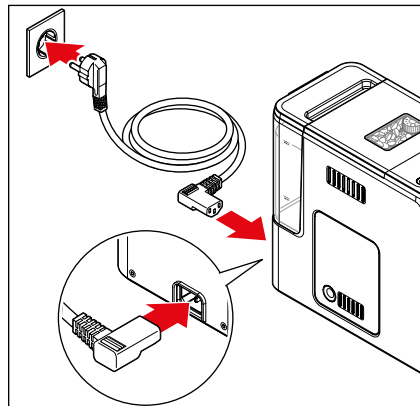
5. Reinsert the water tank into the machine and push it down as far as it will go. The water tank must hook onto the casing correctly.
6. Remove the cover from the coffee bean compartment.



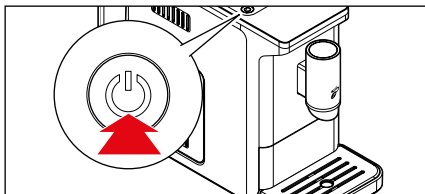
7. Pour as many coffee beans into the coffee bean compartment as you will need for one day.  
The coffee bean compartment holds approx. 150 g of coffee beans.



8. Place the cover back on the coffee bean compartment. Press the cover (with the window toward the machine front) in completely so that the aroma protection seal provides optimum bean aroma protection and you can check the fill level.



9. Plug the connection plug into the back of the machine.
10. Insert the mains plug into an easily accessible power socket.



11. Press the **On/Off** button to switch on the machine.



The **Hot water** button flashes and the heating up process starts.

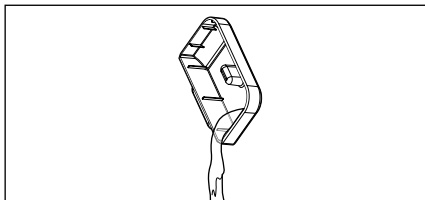


#### **CAUTION** - risk of scalds/burns

Hot water or hot coffee coming out of the beverage outlet opening can cause scalds.

Do not touch the beverage outlet opening during or immediately after use.  
Avoid coming into contact with the beverage coming out of the beverage spout.

The pump will start after a few seconds. A small amount of water is rinsed through the pipes and dispensed into the drip tray.



12. Pour out the water in the drip tray.
13. Rinse out the machine twice as described in the chapter titled "Rinsing the machine". The machine is then ready for use.

## Rinsing the machine



#### **CAUTION** - risk of scalds/burns

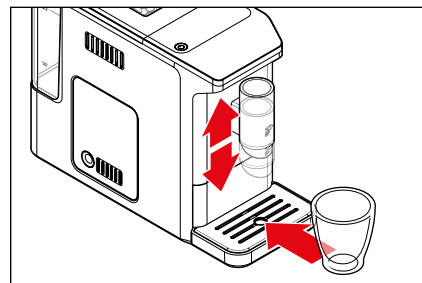
Hot water or hot coffee coming out of the beverage outlet opening can cause scalds.

Do not touch the beverage outlet opening during or immediately after use.  
Avoid coming into contact with the beverage coming out of the beverage spout.

After switching the machine on for the first time or if you have not used the machine for longer than two days, perform a rinse of the water pipes and of the brewing unit. To do so, proceed as follows:

Requirements:

- The machine is switched on and ready for use.



1. Slide the beverage spout up or down as required.
2. Place an empty container underneath the beverage spout.



3. **To rinse the water pipes:**  
Press the **Hot water** button. The pump will flush water through the water pipes and then dispense it into the container under the spout.
4. Pour the water away.

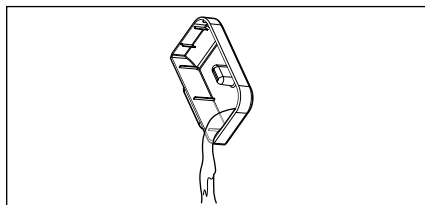


5. **To rinse the brewing unit:**  
Press and hold the **Hot water** button for approx. 3 seconds. The pump will flush water through the brewing unit and then dispense it into the container under the spout.

6. Pour the water away.

7. Pour out the water in the drip tray if necessary.

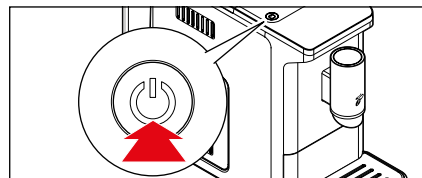
The machine is now ready for use again.



## Switching the machine on/off

Requirements:

- The mains plug is plugged into the power socket.
- The water tank is full.



▷ Press the **On/Off** button to switch on the machine.



The **Hot water** button flashes and the heating up process starts.

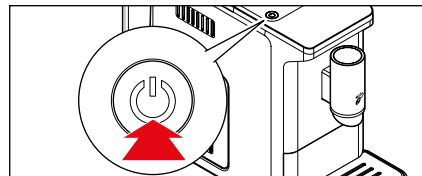
The pump will start after a few seconds. A small amount of water is rinsed through the pipes and dispensed into the drip tray.



The machine is ready for use as soon as all the buttons are lit up continuously.



If the machine has previously been in operation shortly before being switched on again and is therefore still warm, rinsing will not be performed again. A new rinsing process will only be triggered when it has sufficiently cooled down. If you want the automatic rinsing process to take place every time you switch the machine on, proceed as described in the chapter titled "Adjusting the automatic rinsing process".

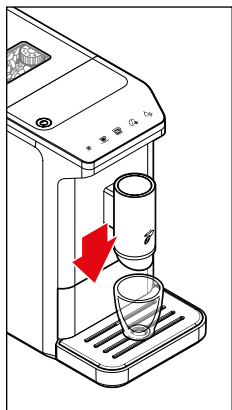


▷ Press the **On/Off** button to switch off the machine again.

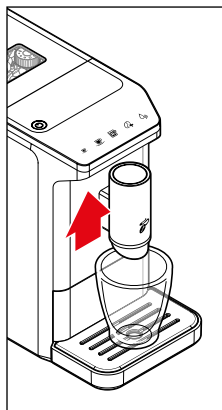
## Adjusting the height of the beverage spout

The beverage spout can be adjusted to suit different cup sizes.

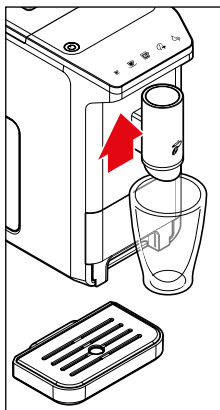
**Tip: The nearer the cup is to the beverage spout, the better the crema on the coffee will be.**



For small espresso cups, slide the beverage spout as far downwards as necessary.



For large cups, slide the beverage spout as far upwards as necessary.

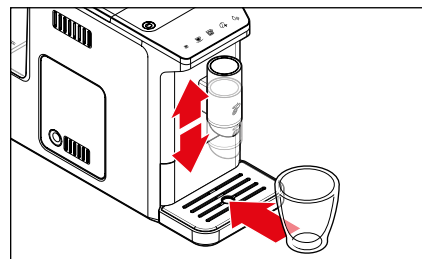


For tall glasses, slide the beverage spout upwards as far as it will go and remove the drip tray.

## Preparing beverages

Requirements:

- The machine is switched on and ready for use.
- The water tank is full.
- The coffee bean compartment is full.



1. Slide the beverage spout up or down as required.
2. Place an empty glass or empty cup under the beverage spout.

3. Press the button for the type of beverage you would like:



**Espresso** button,



**Caffè Crema** button or



**XL Caffè Crema** button  
(for a large cup of Caffè Crema).

The grinding and brewing process starts and stops automatically.





### CAUTION - risk of scalds/burns

Hot water or hot coffee coming out of the beverage outlet opening can cause scalds.

Do not touch the beverage outlet opening during or immediately after use. Avoid coming into contact with the beverage coming out of the beverage spout.



- A small amount of coffee is pre-brewed to allow its flavours to develop fully. This process can be identified by the short pause at the beginning of the brewing process.
  - If there is too little water in the tank during preparation, the machine will stop the brewing process. The brewing process will automatically resume once the water tank has been filled and reinserted in the machine.
- ▷ If you would like to stop the brewing process prematurely, press the same beverage button again while brewing.

**Tip:** You can change the amount of the beverage being brewed. Learn more about how to do this in the chapter titled "Adjusting the beverage quantity".

Default settings upon purchasing the machine: **Espresso** button approx. 40 ml  
**Caffè Crema** button approx. 125 ml · **XL Caffè Crema** button approx. 180 ml

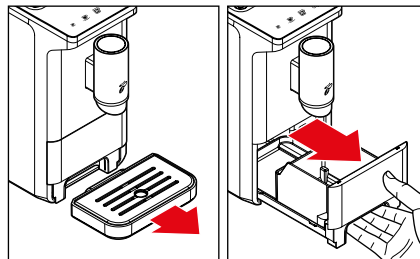
## Emptying the container for the coffee grounds, the leftover water tray and the drip tray



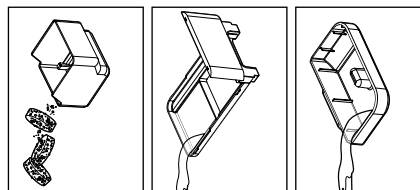
When the container for the coffee grounds is full (after 9 brewings), the "Empty coffee grounds" symbol will light up.

**In order for the symbol light to go out, the machine must be switched on and the container for the coffee grounds must be removed for at least 5 seconds.**

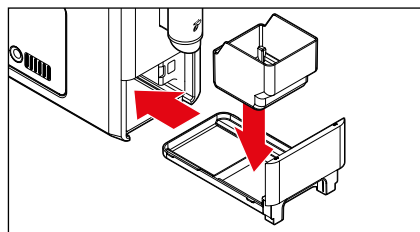
Empty the leftover water tray, the container for the coffee grounds and the drip tray regularly. To do so, proceed as follows:



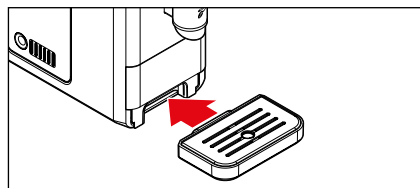
1. Remove the drip tray.
2. Pull the leftover water tray with the container for the coffee grounds out of the machine.



3. Empty the container for the coffee grounds, the leftover water tray and the drip tray as required.  
Then rinse all of the parts out thoroughly under hot, running water and dry them carefully.



4. Place the container for the coffee grounds back into the leftover water tray and push both parts into the machine.



5. Push the drip tray together with the drip grid all the way back into the machine. You should feel it lock into place.

## Preheating the cup

Fill the cup with hot water and pour it away shortly before using the cup. This will help your Espresso and Caffè Crema taste its best.

**i** The dispensed hot water is only suitable for preheating the cup. It is NOT suitable for preparing tea or other instant beverages!

Requirements:

- The machine is switched on and ready for use.
- The water tank is full.
- There is a cup or glass placed underneath the beverage spout.



- ▷ Press the **Hot water** button. A small amount of hot water will be dispensed into the cup below. Pour the water away before starting the brewing process.

## Adjusting the strength of the coffee - Intense+ technology

The **Intense+** button allows you to adjust the strength of the coffee to suit your personal taste. The coffee will then be prepared with more beans.

Requirements:

- The machine is switched on and ready for use.
- The water tank is full.
- The coffee bean compartment is full.
- There is a cup or glass placed underneath the beverage spout.



- ▷ Press the **Intense+** button first before pressing one of the beverage buttons.



The **Intense+** button will flash.



- ▷ Now press the button for the type of beverage you would like.

**i** If you do not press a beverage button after pressing the **Intense+** button to start a brewing process, the **Intense+** button stops flashing after a few seconds.

## Adjusting the beverage quantity

Default settings upon purchasing the machine: **Espresso** button approx. 40 ml  
**Caffè Crema** button approx. 125 ml · **XL Caffè Crema** button approx. 180 ml

You can also permanently change the factory settings for the beverage quantities. You can customise one setting for each beverage button: One each for the **Espresso** button, the **Caffè Crema** button and the **XL Caffè Crema** button.



- If the modified beverage quantity is not to your liking, simply repeat the process to change the setting again.
- Information on restoring the original beverage quantities can be found in the section titled "Resetting to factory settings".

Requirements:

- The machine is switched on and ready for use.
- The water tank is full.
- The coffee bean compartment is full.
- There is a cup or heat-resistant glass placed underneath the beverage spout.



1. Press the beverage button of your choice (e.g. **Caffè Crema**) to start the grinding and brewing process.

2. Wait until the beans have been ground.

3. As soon as coffee starts to flow out of the beverage outlet opening, press and hold the beverage button again.

4. Release the button as soon as the desired quantity of coffee has been dispensed in the cup.



The setting has been saved; two beeps sound in confirmation.

## Adjusting the grind setting

### NOTICE - material damage

Incorrectly adjusting the grind adjuster can damage the grinder.

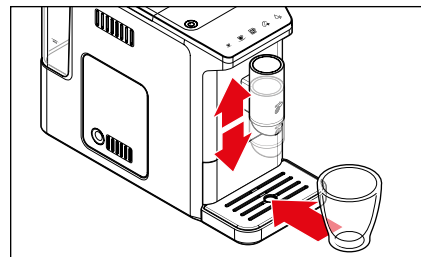
**The grind setting must be adjusted only while the grinder is in operation.**



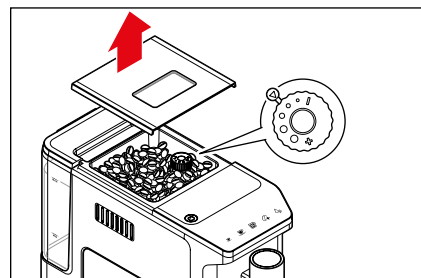
Adjust the grind setting in small increments only and observe the changes in taste after a few cups of coffee before carrying out any new adjustments.

Requirements:

- The machine is switched on and ready for use.
- The water tank is full.
- The coffee bean compartment is full.



1. Slide the beverage spout up or down as required.
2. Place an empty glass or empty cup under the beverage spout.



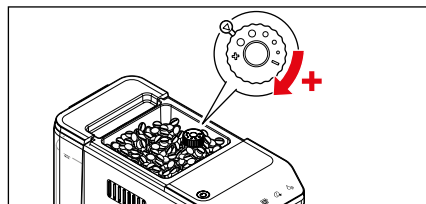
3. Remove the cover from the coffee bean compartment.  
The grind adjuster is located in the coffee bean compartment. It has been preset to level 2 as default.

## Increasing the coarseness of the grind

Increase the coarseness of the grind when you want the coffee to flow more quickly, for example if the coffee is too strong for your taste.



4. Press one of the three beverage buttons, e.g. **Caffè Crema**.



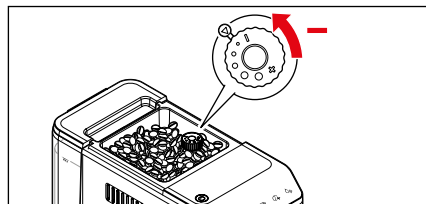
5. **While the coffee is being ground**, turn the grind adjuster clockwise to a larger dot •.

## Increasing the fineness of the grind

Increase the fineness of the grind when you want the coffee to flow more slowly and have more aroma, for example if the coffee is too weak for your taste.



4. Press one of the three beverage buttons, e.g. **Caffè Crema**.



5. **While the coffee is being ground**, turn the grind adjuster anti-clockwise to a smaller dot •.



If the grind setting is too fine, the coffee may flow very slowly or not at all.

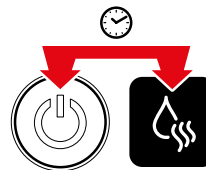
## Adjusting the automatic rinsing process

The factory settings for the machine mean that automatic rinsing only starts **when the machine is cold**. If the machine has previously been in operation shortly before being switched on again and is therefore still warm, rinsing will not be performed again. A new rinsing process will only be triggered when it has sufficiently cooled down.

If you want the automatic rinsing process to take place every time you switch the machine on, proceed as follows:

Requirements:

- The machine is switched on and ready for use.



1. Press and hold both the **On/Off** button and the **Hot water** button at the same time for approx. 5 seconds until two beeps sound.
2. Release the buttons.

The automatic rinsing process will now take place each time the machine is switched on.

- ▷ To restore the previous, temperature-dependent setting, follow the exact same procedure.

## Standby mode

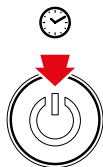
Always switch the machine to standby mode after use by pressing the **On/Off** button. The machine will then consume very little energy.

If no button is pressed for about 10 minutes, the machine will automatically switch to standby mode. This is both a safety function and a way to save energy.

## Changing the factory settings for switch-off time

You have the choice between five lengths of time after which the machine should switch off automatically: 2 minutes, 10 minutes, 20 minutes, 30 minutes or 120 minutes.

The different switch-off times can be set as follows:



1. When the machine is switched on, press and hold the **On/Off** button for approx. 5 seconds. Two beeps will sound.

One of the 5 buttons will light up permanently while the other 4 buttons flash. The permanently illuminated button shows the current switch-off time:



**Espresso** button lights up = machine switches to standby mode after **2 minutes**.



**Caffè Crema** button lights up = machine switches to standby mode after **10 minutes**.



**XL Caffè Crema** button lights up = machine switches to standby mode after **20 minutes**.



**Intense\*** button lights up = machine switches to standby mode after **30 minutes**.



**Hot water** button lights up = machine switches to standby mode after **120 minutes**.



2. Press the button with the required switch-off time (two beeps will sound). To keep the displayed switch-off time, briefly press the

**On/Off** button or wait approx. 10 seconds.

## Cleaning



**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 machine.
- Never immerse the machine, mains plug or connection cable in water or any other liquids.
- Do not clean the machine 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.

	Daily	Weekly	As required
Machine casing		X	X
Clean the water tank		X	X
Rinse the water tank	X		X
Container for the coffee grounds, leftover water tray, drip tray	X		X
Brewing unit		X	X

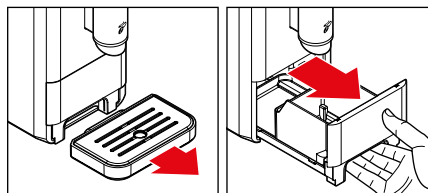
## Cleaning the casing

- ▷ Wipe the casing with a soft, damp cloth.
- ▷ You can also wipe the compartment for the leftover water tray with a soft, damp cloth as required.

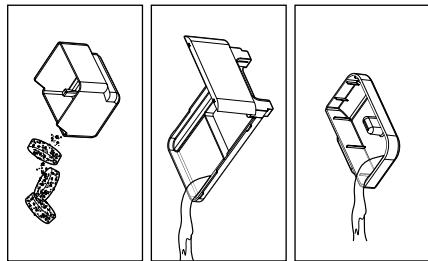
## Cleaning the water tank

- ▷ Wash the water tank in warm water with washing-up liquid. Then rinse it out thoroughly under running water and dry it.  
**The water tank is not dishwasher-safe.**

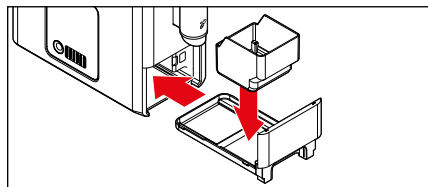
## Cleaning the leftover water tray, container for the coffee grounds and drip tray/grid



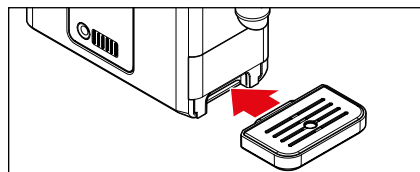
1. Remove the drip tray.
2. Pull the leftover water tray with the container for the coffee grounds out of the machine.



3. Empty the container for the coffee grounds, the leftover water tray and the drip tray as required.
4. Wash all individual parts with water and washing-up liquid. Dry all parts thoroughly.  
**These parts are not dishwasher-safe.**



5. Place the container for the coffee grounds back into the leftover water tray and push both parts into the machine.



6. Place the drip grid into the drip tray.
7. Push the drip tray all the way into the machine.

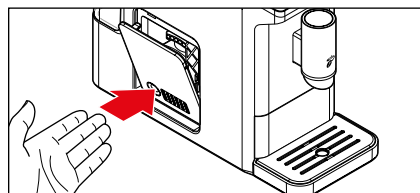
## Cleaning the brewing unit



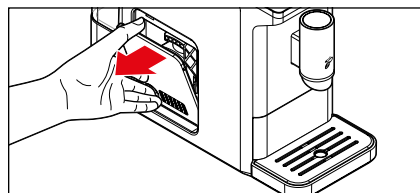
**CAUTION** - risk of burns

The brewing unit becomes hot during use.

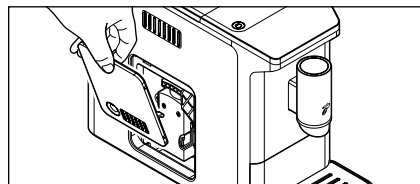
Do not clean the brewing unit immediately after using the machine.  
Allow the machine to cool down before removing the brewing unit for cleaning.



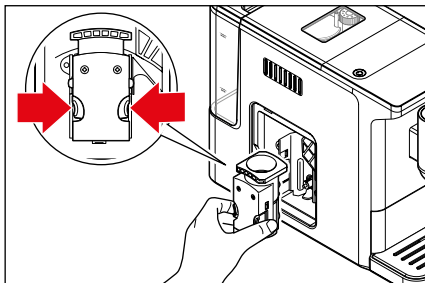
1. Press the lower part of the cover cap for the brewing unit as shown.



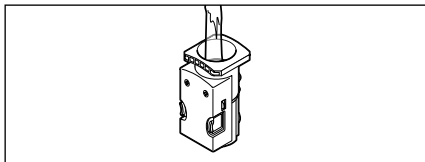
2. Take hold of the top of the cover cap ...



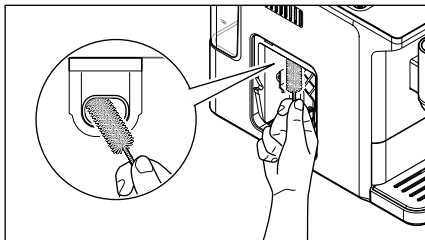
... and pull it off the machine.



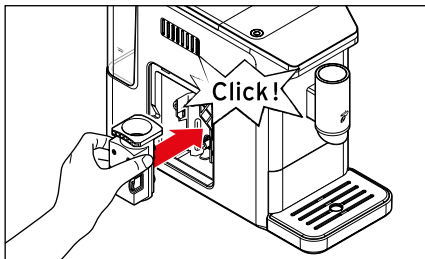
3. Firmly press and hold the two orange-coloured buttons and pull the brewing unit straight out of the machine.



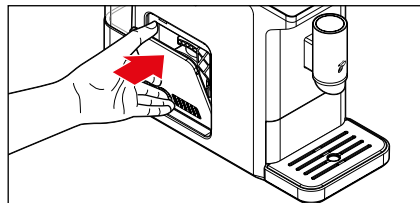
4. Rinse the brewing unit under warm, running water.
5. Then let the brewing unit dry completely.



6. Remove the remaining coffee powder from the compartment using the enclosed cleaning brush. Then wipe the brewing unit compartment clean.



7. Press the brewing unit back into the machine as far as it will go, using some force, **without** pressing the orange-coloured buttons. You should hear and feel the brewing unit lock into place.



8. Place the cover cap back into the machine in front of the brewing unit. You should feel it lock into place.

## Descaling

### NOTICE - damage to the machine due to limescale deposits

Limescale can damage the machine.

• **Descalc 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.



The descaling process cannot be interrupted. If the descaling process is interrupted (e.g. due to a power cut), it must be completed once the machine is switched on again. The machine will not be able to brew coffee again until the process is completed.



When the “Descalc” symbol is lit up, the machine needs to be descaled.

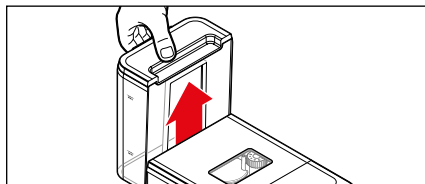
Descalc the machine within a few days. Do not wait any longer, otherwise so much limescale may collect that a descaling agent will no longer have any effect.

**Descaling takes about 15 minutes.**

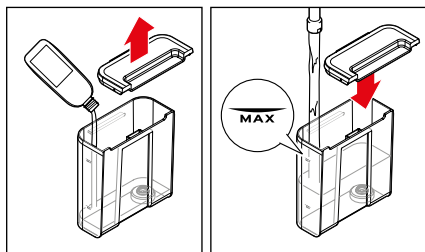
Do not leave the machine unattended during the descaling process.

Requirements:

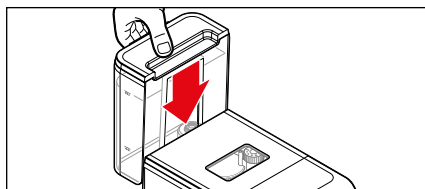
The machine is switched on and ready for use.



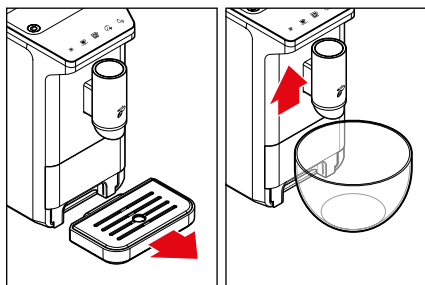
1. Pull the water tank up and out of the machine.



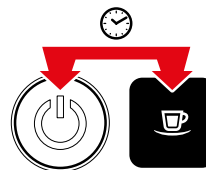
2. Pour a standard, liquid, descaling agent suitable for coffee and espresso machines into the empty water tank. Then pour in water up to the MAX mark. Observe also the manufacturer's instructions.



3. Reinsert the water tank into the machine and push it down as far as it will go. The water tank must hook onto the casing.



4. Remove the drip tray.
5. Place an empty container (with a capacity of at least 500 ml) under the beverage spout. **You will need to empty the container underneath several times during the descaling process.**



6. Press and hold both the **On/Off** button and the **Espresso** button at the same time for approx. 5 seconds until two beeps sound.

7. Release the buttons.

The "Descale" symbol is lit up and ...



... the **Espresso** button will flash.



8. Press the **Espresso** button to start the descaling process.

The descaling process begins. **Descaling takes approx. 15 minutes.**



During the descaling process, the "Descal" symbol flashes.

The machine pumps descaling solution into the pipes several times at 40-second intervals. Each time it does, a small amount of the solution is dispensed into the container underneath.

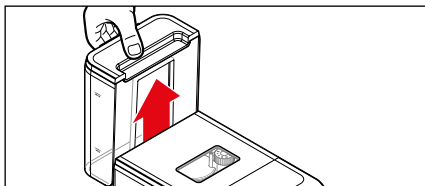
9. Pour out the dispensed descaling solution each time to ensure that the container does not overflow.



Once all of the descaling solution has passed through the system, the "Descal" symbol will light up continuously and the "Refill water" symbol and **Espresso** button will flash.

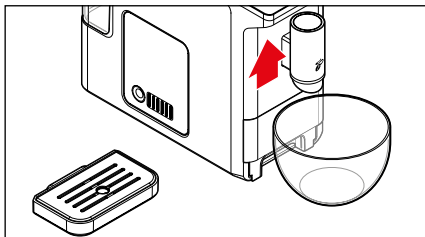




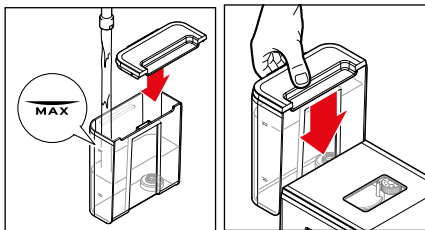


10. Remove the water tank from the machine.
11. Clean the water tank thoroughly as described in the chapter titled "Cleaning", section "Cleaning the water tank". The rinsing phase will now start.

## Rinsing phase

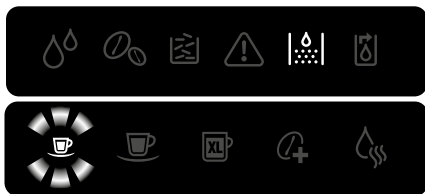


12. Place an empty container (with a capacity of at least 500 ml) under the beverage spout. **You will need to empty the container underneath several times during the rinsing process.**



13. Fill the water tank with cold tap water up to the MAX mark.
14. Reinsert the water tank into the machine and push it down as far as it will go. The water tank must hook onto the casing.

The "Refill water" symbol goes out. The "Descale" symbol will light up and **Espresso** button will flash. The rinsing phase begins automatically after a few seconds.



A large amount of water in the water tank is passed through the pipes of the machine. **The machine will then pause for approx. 1 minute.** Then the remaining water in the water tank is passed further through the pipes. **Afterwards, the machine will automatically switch into standby mode.** The descaling process is complete.

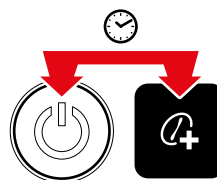
## Resetting to factory settings

### Resetting the beverage quantity to factory settings

You can restore the originally set beverage quantities (see chapter "Adjusting the beverage quantity").

Requirements:

- The machine is switched on and ready for use.



1. Press and hold both the **On/Off** button and the **Intense** button at the same time (for approx. 5 seconds) until two beeps sound.
2. Release the buttons.

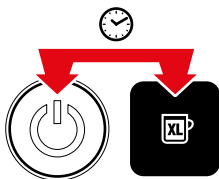
The factory settings for the beverage quantity have been restored.

### Resetting the automatic rinsing process and standby mode to factory settings

The automatic rinsing process triggered when the machine is switched on and the period of time after which the machine should switch to standby mode (see the chapters "Adjusting the automatic rinsing process" and "Standby mode") can be reset to factory settings.

Requirements:

- The machine is switched on and ready for use.



1. Press and hold both the **On/Off** button and the **XL Caffè Crema** button at the same time (for approx. 5 seconds) until two beeps sound.
2. Release the buttons.

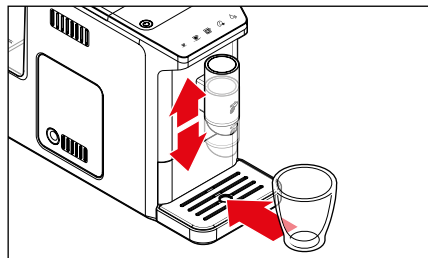
The automatic rinsing process triggered when the machine is switched on and the period of time after which the machine should switch to standby mode have been reset to factory settings.

### For a long period of non-use

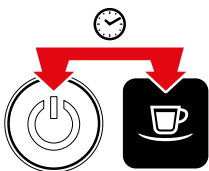
If you will not be using the machine for a longer period of time, e.g. when you go on holiday, we recommend for reasons of hygiene cleaning the machine as described in the "Cleaning" chapter and empty all the water out of the machine's pipes.

Requirements:

The machine is switched on and ready for use.



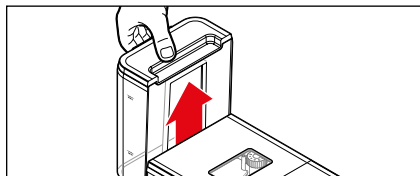
1. Slide the beverage spout up or down as required.
2. Place an empty glass or empty cup under the beverage spout.



3. Press and hold both the **On/Off** button and the **Caffè Crema** button at the same time (for approx. 5 seconds) until two beeps sound.
4. Release the buttons.



The "Empty system" symbol will flash.



5. Remove the water tank from the machine.



The "Empty system" symbol now lights up permanently.

The pump transports the remaining water out of the pipes of the machine. It stops automatically as soon as there is no more water inside.

The leftover water runs into the container below. **Afterwards, the machine will automatically switch into standby mode.**

When you wish to use the machine again at a later time, proceed as described in the chapter titled "Initial operation - prior to first use".

### Problems / solutions



**The "Refill water" symbol is lit up.**

Is the water tank empty?

Fill the water tank with fresh tap water and place it back in the machine. The pump starts automatically and continues e.g. with the brewing process (if it was interrupted).

Was the water tank pulled out of the machine during the brewing process? This will immediately stop the brewing process. Reinsert the water tank into the machine.

**The “Refill beans” symbol is lit up.**

Is the coffee bean compartment empty?

Pour beans into the coffee bean compartment. The coffee beans will automatically be pulled into the grinder and ground during the next grinding/brewing process.

**The “Empty coffee grounds” symbol is lit up.**

Is the container for the coffee grounds full?

Empty the container for the coffee grounds and put it back into the machine together with the leftover water tray after no sooner than approx. 5 seconds (see chapter titled “Emptying the container for the coffee grounds, the leftover water tray and the drip tray”).

**The “Empty coffee grounds” symbol is flashing.**

Is the leftover water tray with the container for the coffee grounds correctly inserted in the machine?

Put it back into the machine (see chapter titled “Emptying the container for the coffee grounds, the leftover water tray and the drip tray”).

**The “Brewing unit” symbol is lit up.**

Is the brewing unit positioned incorrectly?

Remove the cover cap and check that the brewing unit is securely in place (see chapter titled “Cleaning”, section “Cleaning the brewing unit”).

**The “Brewing unit” symbol is flashing.**

Is the cover cap not in place or positioned incorrectly?

Remove the cover cap and position it correctly (see the chapter titled “Cleaning”, section “Cleaning the brewing unit”).

**The “Descale” symbol is lit up.**

The machine needs to be descaled. Do this within the next couple of days. Do not wait any longer, otherwise so much limescale may collect that a descaling agent will no longer have any effect. A self-induced defect of this kind will not be covered by the warranty. Proceed as described in the chapter titled “Descaling”.

**The Hot water button lights up during the descaling process / The descaling process does not finish.**

Remove the water tank from the machine. Clean the water tank thoroughly as described in the chapter titled “Cleaning”, section “Cleaning the water tank”. Fill the water tank with cold tap water up to the MAX mark and put it back into the machine. Place an empty container (with a capacity of at least 500 ml) under the beverage spout. Press the **Hot water** button.

The machine will now flush water through the pipes in order to remedy the malfunction. Depending on the stage at which the descaling process was in, the machine will perform the rinsing phase again or finish descaling when it is next switched on.

**The coffee is not hot enough.**

Especially in the case of Espresso, the quantity of coffee is so small compared to the size of the cup that it cools down quickly.

Preheat the cup.

Proceed as described in the chapter titled “Pre-heating the cup”.

**The coffee is too weak.**

Adjust the grinder to a finer setting. If necessary, press the **Intense\*** button before pressing the beverage button in order to make the coffee stronger.

**The coffee flows very slowly out of the beverage outlet opening.**

Adjust the grinder to a coarser setting. Proceed as described in the chapter titled “Adjusting the grind setting”.

**The machine takes an unusually long amount of time to heat up. The coffee or hot water is only being dispensed in small amounts.**

The machine needs to be descaled even if the “Descale” symbol is not lit up. Proceed as described in the chapter titled “Descaling”.

## 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:

- 2006/42/EC - Machinery Directive
- 2014/30/EU - EMC Directive
- 2009/125/EC - Ecodesign Directive
- 2012/19/EU - WEEE
- 2011/65/EU - Restriction of the use of certain hazardous substances in electrical and electronic equipment



The complete Declaration of Conformity can be found by entering the product number (see chapter "Product number") at [www.tchibo.de/instructions](http://www.tchibo.de/instructions).

## Technical specifications

Model:	MSA23107
Product number:	see chapter "Product number"
Mains voltage:	220-240 V ~ 50-60 Hz
Power:	1420-1690 W
Power consumption when turned off:	<0.5 W
Protection class:	I
Pump pressure:	up to 19 bar
Sound pressure level:	<70 dB(A)
Automatic switch-off:	after 2, 10, 20, 30 or 120 minutes

Preset brew quantities:	Espresso button	approx. 40 ml
	Caffè Crema button	approx. 125 ml
	XL Caffè Crema button	approx. 180 ml

Container for the coffee grounds: approx. 10 portions

Ambient temperature: +10 to +40 °C

Made exclusively for: Tchibo GmbH, Überseering 18,  
22297 Hamburg, Germany

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



## Disposal

This 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.

## 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.

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## 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.

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## Customer care service

Email: **service@tchibo.de**

## Product number



Product  
number

Type /  
Model

You can find the product number of your coffee machine on the type plate on the bottom of the casing. Before laying the coffee machine on its side, remove the drip tray and pull out the water tank and leftover water tray with the container for coffee grounds. Place a cloth or mat underneath to protect surfaces from any residual coffee or water that may leak out.