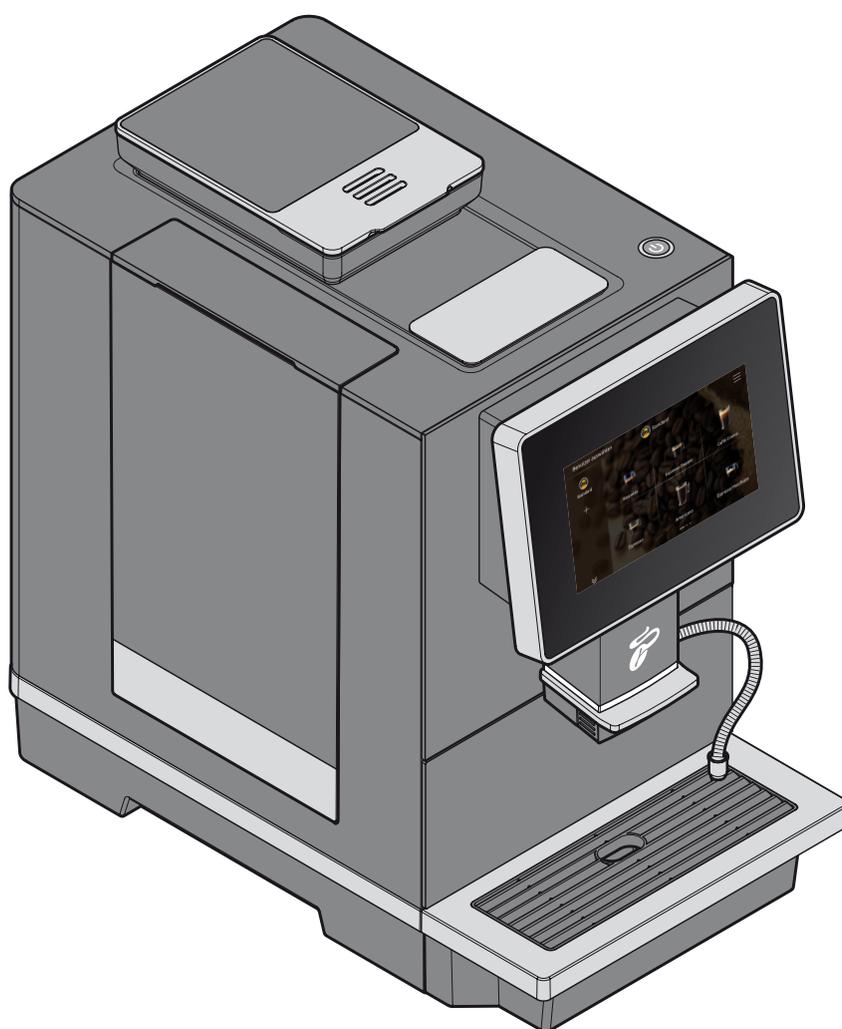




# Tchibo Vario Pro



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

**en** Original instructions and warranty

Tchibo GmbH D-22290 Hamburg · 138835AB6X6V · 2025-12



## 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 the product. To learn more about the individual settings (user accounts, drinks settings, background images, LED colours, etc.), scan this QR code for a detailed

description or enter the product number of your Tchibo Vario Pro in the product search at [www.tchibo.de](http://www.tchibo.de) and scroll down to the download link for the instructions in the product view.

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



[www.tchibo.de/instructions](http://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 and other places offering accommodation,
- ... in bed and breakfasts.

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 where safety and hygiene are concerned, 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).
- When filling the machine, observe basic hygiene measures for handling food (wash your hands, wear gloves if necessary, etc.).
- The products must no longer be used after the expiry date. Dispose of spoiled products immediately. If products spoil in the machine, they must be removed and the machine must then be thoroughly cleaned.
- 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 cleaning agents and descalers and the relevant cleaning utensils that are suitable for use with automatic coffee machines to clean this appliance. The use of other cleaning agents can result in health risks.
- The milk system cleaner and the brew group 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.

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## 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.

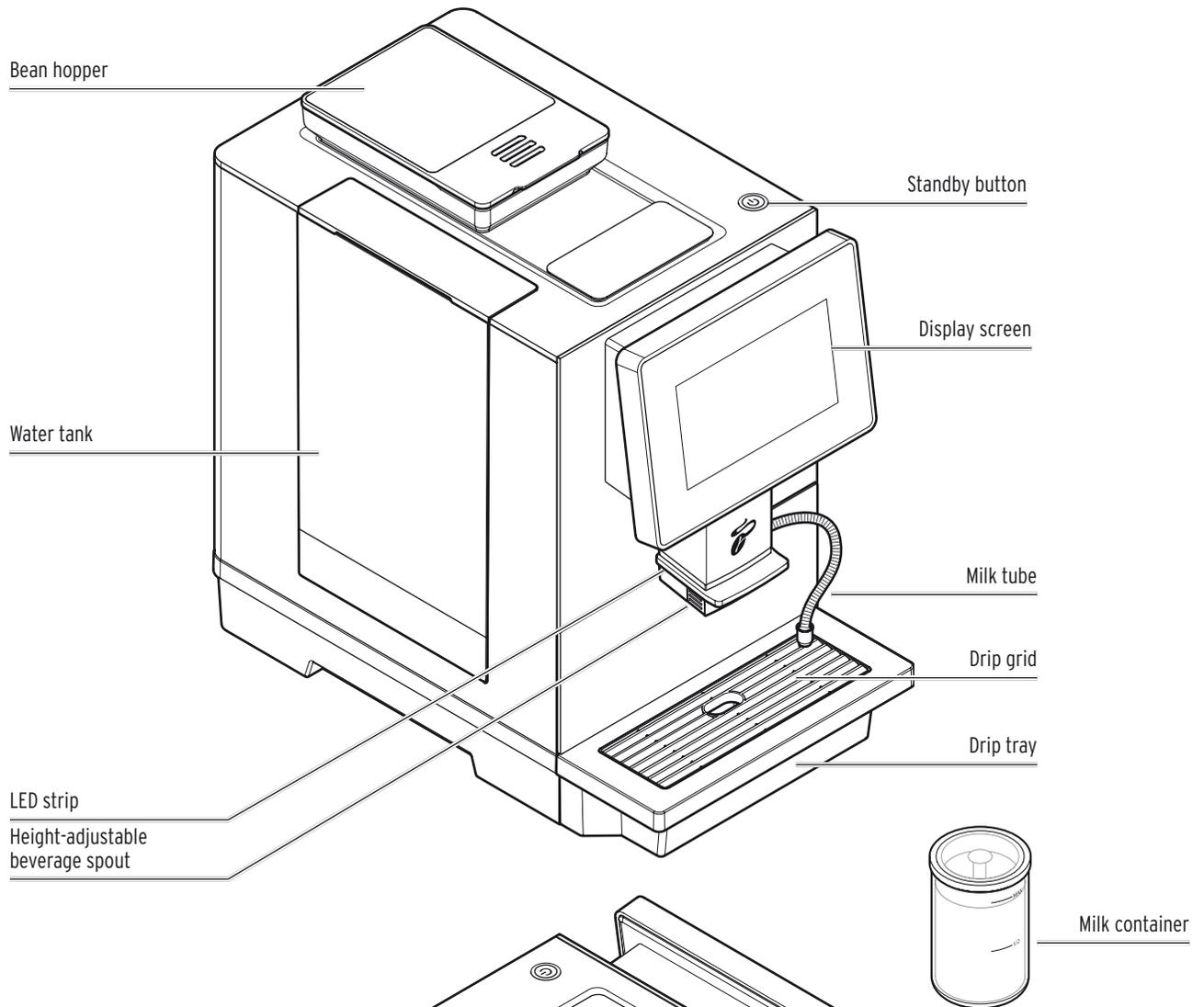
Dispose of the **packaging** at a recycling point which sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and lightweight packaging.



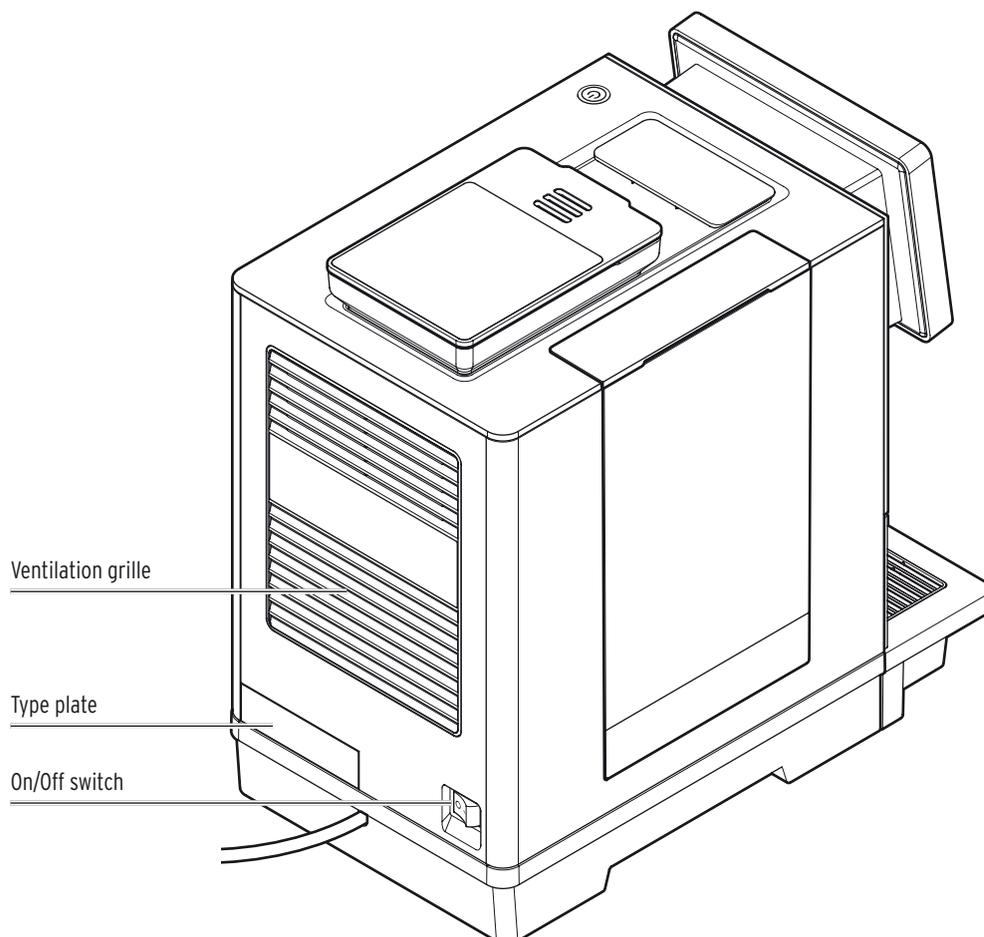
**Appliances** marked with this symbol must not be disposed of along with normal household waste!  
You are legally obliged to dispose of old appliances separately from household waste. Electronic appliances contain hazardous substances and, if stored or disposed of improperly, may cause harm to health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

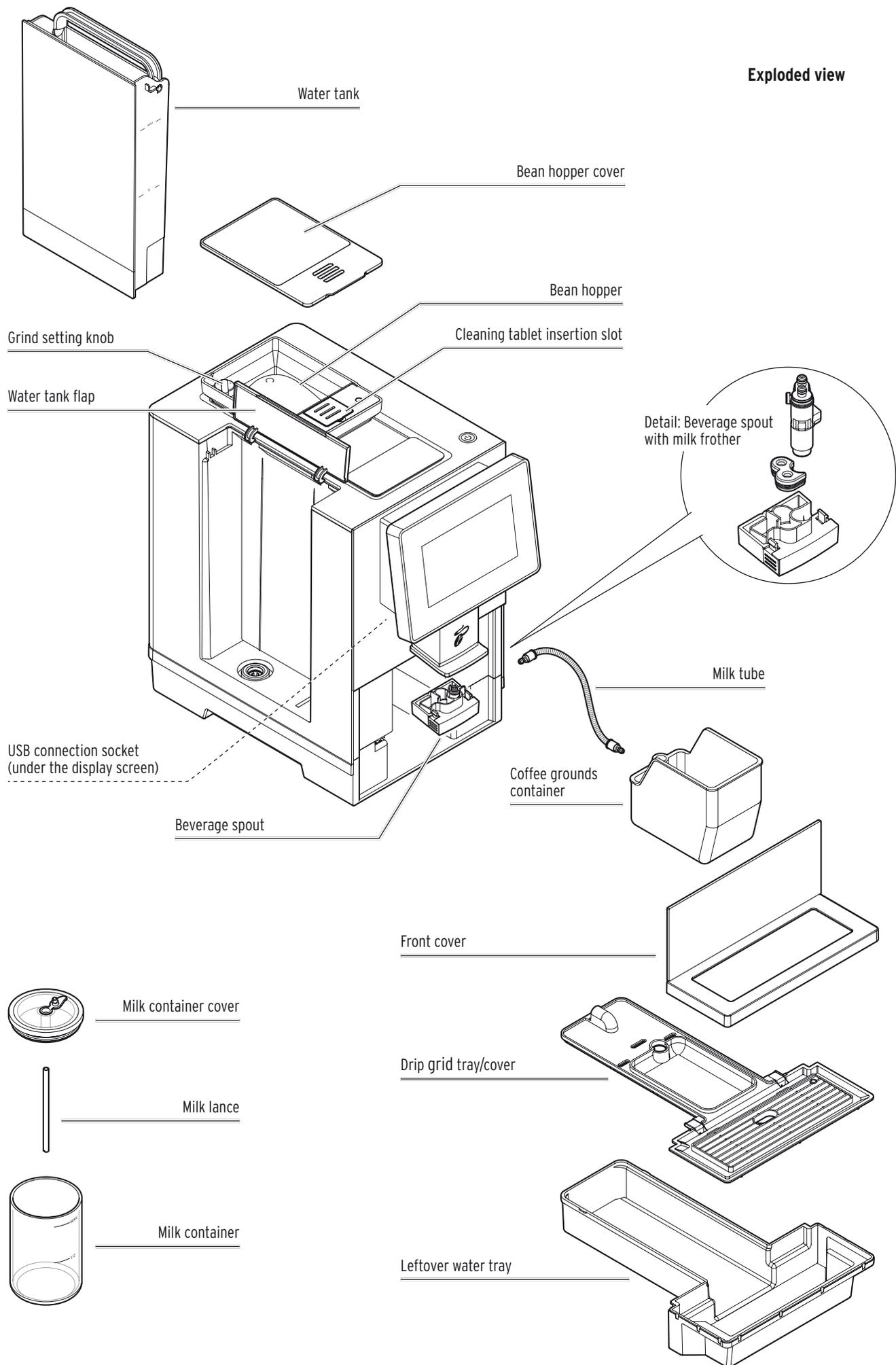
## Product description

### Machine



### Back

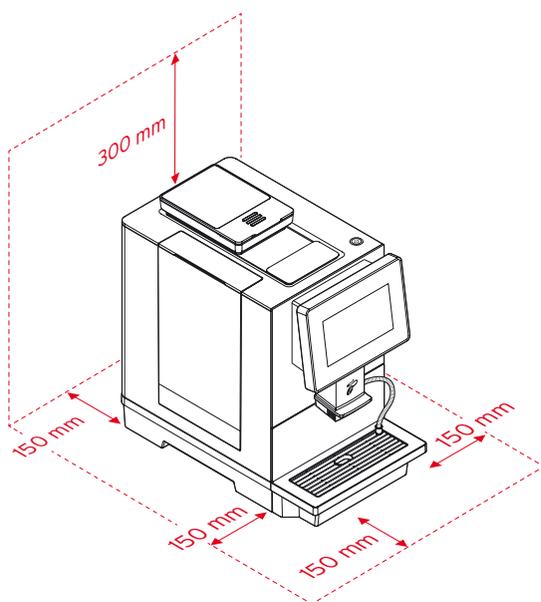




## Setup and installation

### 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.

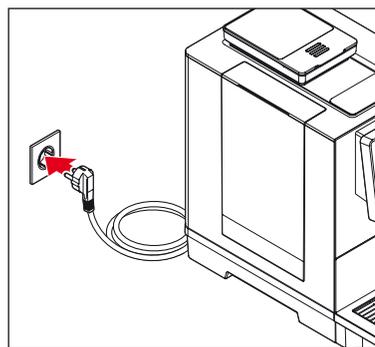
To do so, follow the instructions in the chapter "Manual cleaning".

### 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.

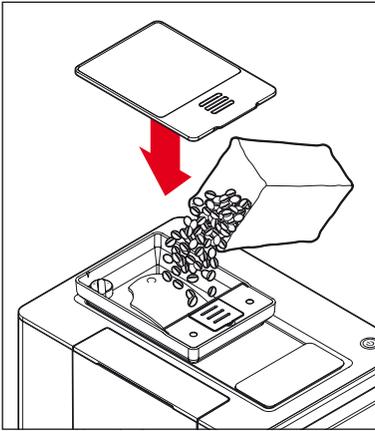
Do not use an extension cable.



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

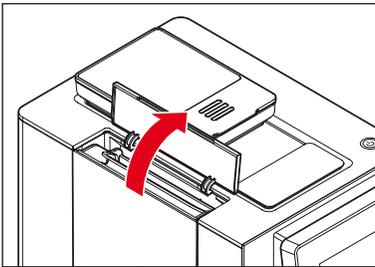
## Filling the machine

### Filling the bean hopper

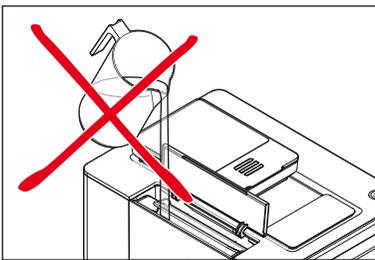


1. Remove the bean hopper cover.
2. Fill the bean hopper with coffee beans.  
**Note: Foreign objects can damage the grinder. Make sure that no foreign objects get into the bean hopper.**
3. Replace the cover firmly.

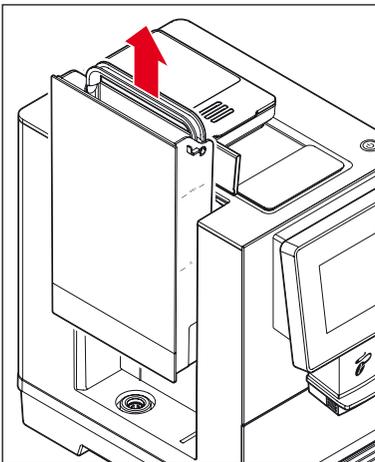
### Filling the water tank



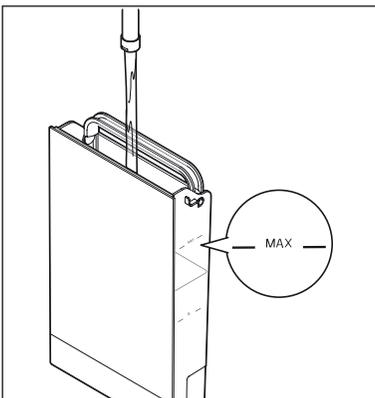
1. Open the flap on the left side of the machine.



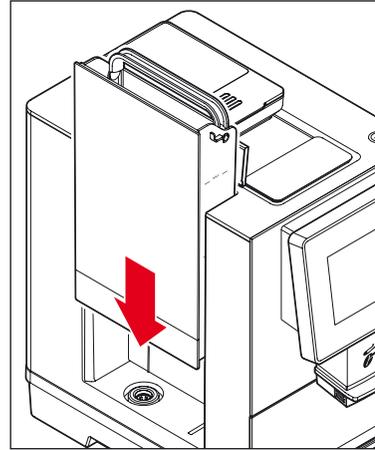
**Never pour water directly into the water tank while it is still in the machine.**



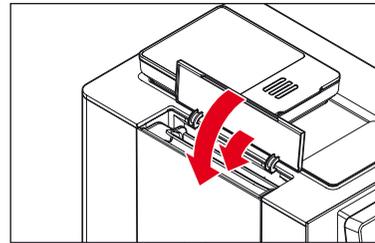
2. Pull the water tank straight up by the handle and take it out.



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.**



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.

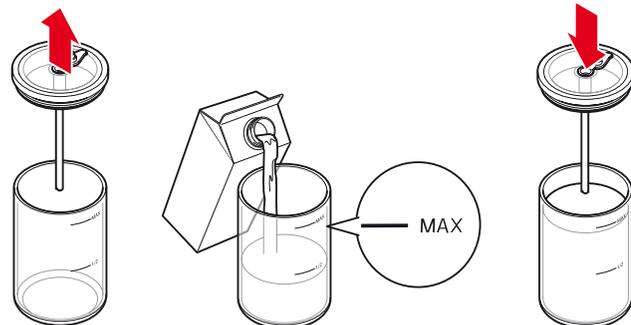
### Connecting the milk system

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.

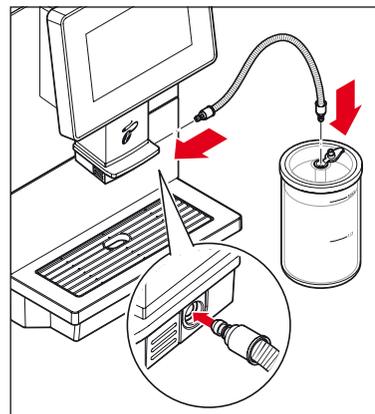


#### **WARNING** - health risk

- 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.



1. 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. If you do not intend to prepare any milk-based drinks for a while, place the milk container in 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.

## Switching the machine on/off



### WARNING - risk of scalds/burns

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

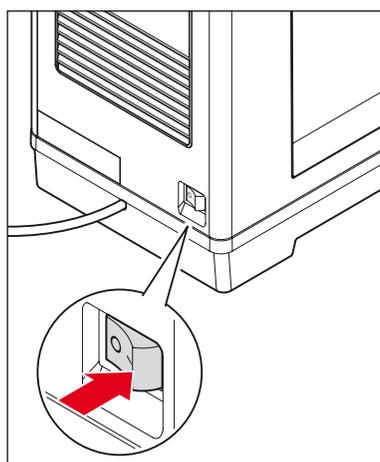
- Do not reach into the area under the beverage spout. In addition, do not touch the beverage spout immediately after the rinse process.



**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.

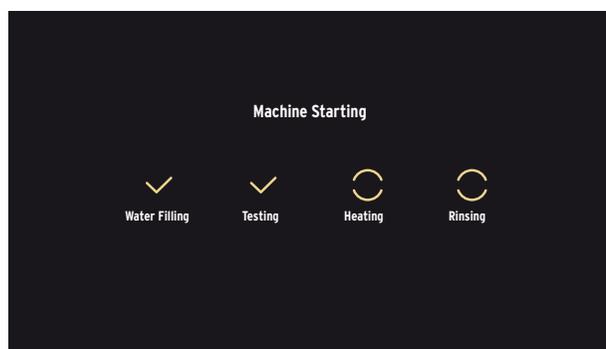
### Switching on

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

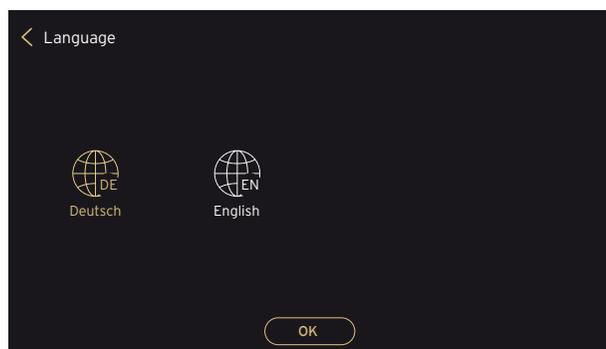


- ▷ To **switch** the machine **on**, flip the On/Off switch on the rear of the machine to **I**.

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.



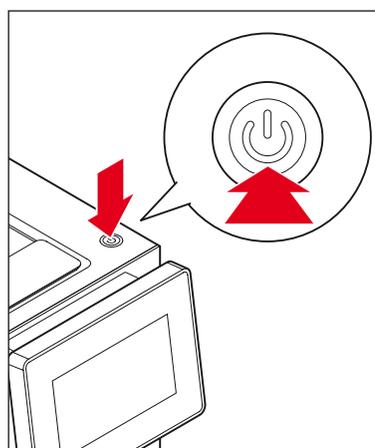
- ▷ To see more drinks, swipe the screen to the left with your finger.



**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").

You can find out how to change the preset time until standby in the online instructions. You can access these via the QR code or via the product page at [www.tchibo.de](http://www.tchibo.de).

### 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. Follow the instructions on the display screen.



**Note:** You can also set the machine to standby mode from the User menu by selecting **Standby Mode** (see chapter "Preparing drinks", section "Notes on the menu").

### 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 flushing 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 **O**.

## Preparing drinks

### Notes on the menu

- ▷ Tap and hold the desired button to open a submenu, set parameters, save settings, cancel, return to the previous menu or return to the Start screen. Follow the instructions on the display screen.
- ▷ Refer to the online instructions for information on how to create users, customise drinks to your taste and configure other settings on the machine. You can access these instructions via the QR code or via the product page at [www.tchibo.de](http://www.tchibo.de).

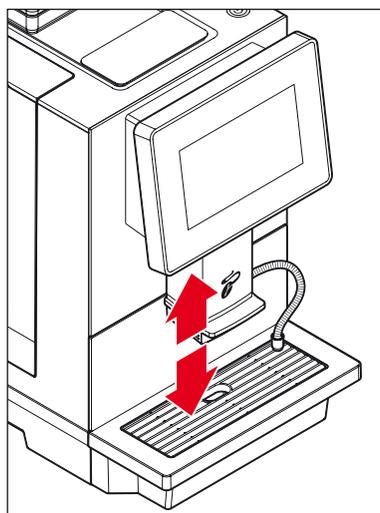
### Selecting a drink

 **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.



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 sliding the beverage spout up or down.
3. Place the cup or glass under the beverage spout.



- ▷ Swipe your finger horizontally across the display screen to see more options.
- ▷ 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. You can find more details in the online instructions.
- 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.

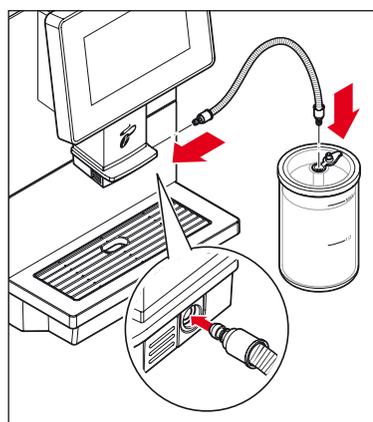
### Milk-based drinks

 **WARNING** - health risk

- **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.

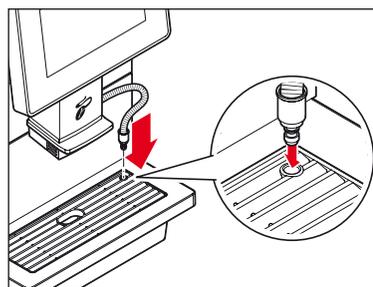
### Immediately before preparing a drink

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.

 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 (see chapter "Setting the milk/steam mixture").

## 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.



**Allow the machine to cool down sufficiently before performing manual cleaning.**

### 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.

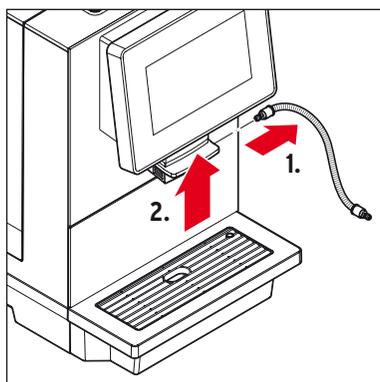
### NOTICE - material damage

Incorrect cleaning or lack of cleaning can damage the machine.

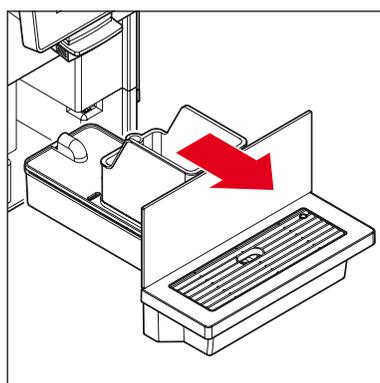
- Do not use any caustic, aggressive or abrasive products for cleaning.
- The machine itself as well as all detachable parts must not be cleaned in the dishwasher.

### 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.

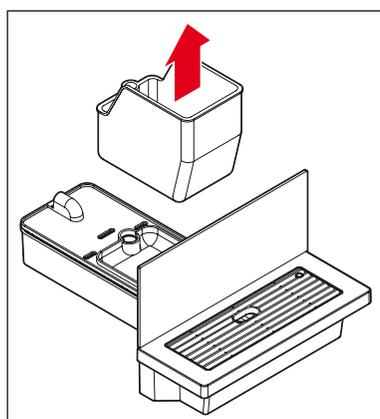


2. Grasp the drip tray with both hands and pull it straight out of the machine towards the front.

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

Continue with "Emptying and cleaning the coffee grounds container".

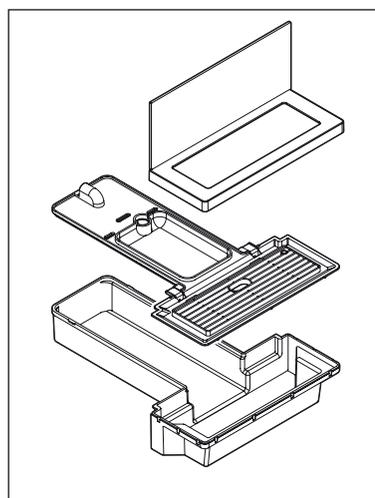
### Emptying and cleaning the coffee grounds container



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



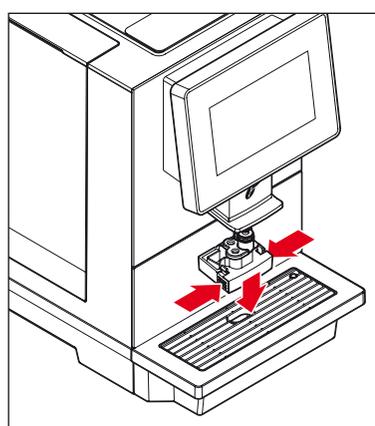
### WARNING - risk of scalds/burns

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

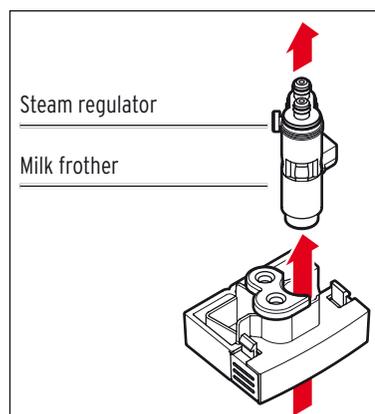


- Allow the beverage spout and milk frother to cool sufficiently before removing them.
- Never turn the steam regulator beyond the stop or remove it completely.

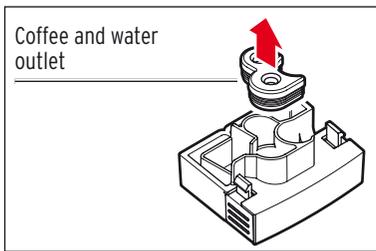
▷ Remove the milk tube.



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.

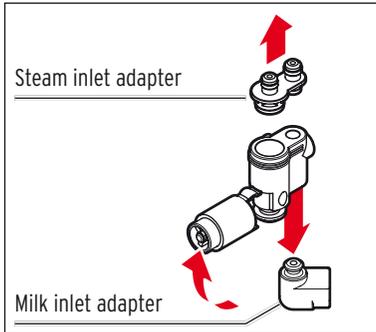


**Attention! Do not accidentally turn the small wheel on the milk frother (steam regulator), as this changes the temperature and the mixing ratio of steam and milk and the milk may no longer froth properly.**



Coffee and water outlet

5. Remove the coffee and water outlet.



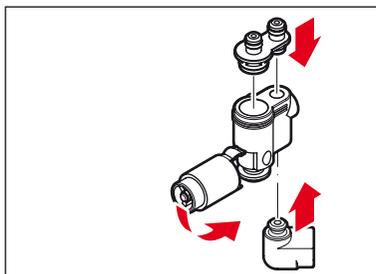
Steam inlet adapter

Milk inlet adapter

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

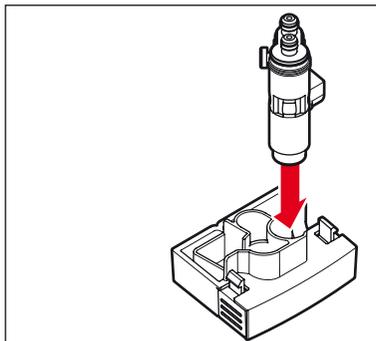
7. Open the milk frother.

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

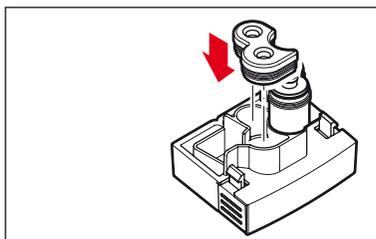


9. Close up the milk frother again.

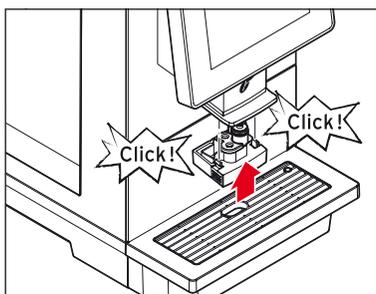
10. Replace the steam inlet adapter and the milk inlet adapter and press both down firmly.



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



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

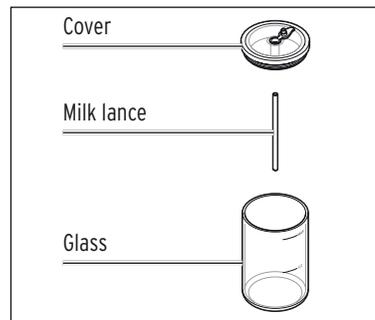


13. Push the insert straight up into the beverage spout from below until you hear and feel it click into place.

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.

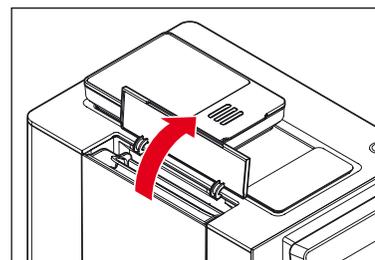


▷ Remove the cover and milk lance out of the glass and clean all parts thoroughly in warm water with washing-up liquid.

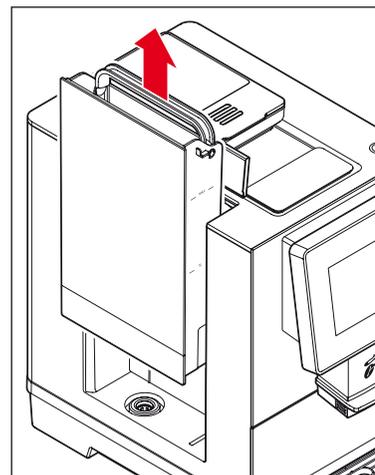
The milk lance is dishwasher-safe - the glass and cover are not.

### 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.

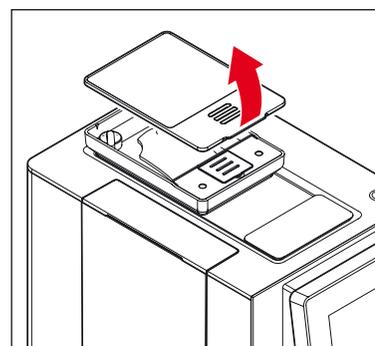
4. Then rinse it thoroughly with fresh water.

5. Dry the outside thoroughly before putting it back in place.

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 hot 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.

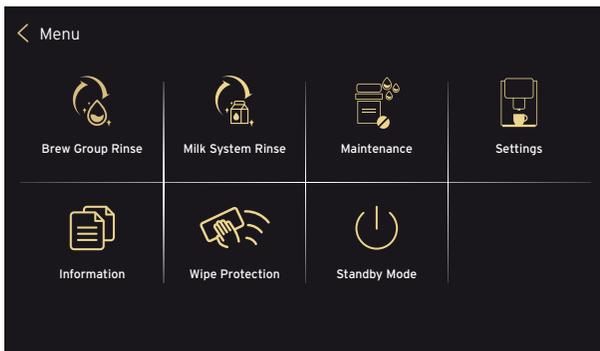
- Do not reach into the area under the beverage spout. In addition, do not touch the beverage spout immediately after the rinse process.

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.**

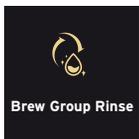
- ▷ Select the menu icon at the top right of the Start screen. The **User menu** appears.



### Brew group rinse

Duration: approx. 20 seconds

1. If necessary, place an empty container under the beverage spout.
- 2.

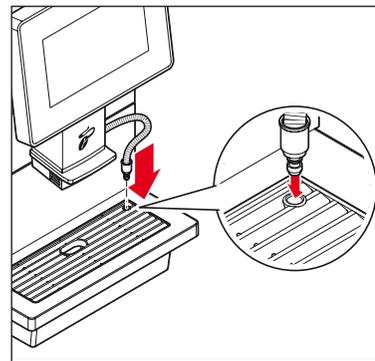


3. To start the rinse process directly, select **OK**.  
The display shows the progress of the rinse process. When the rinse process has completed, the display shows the User menu again.

- ▷ 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.



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](http://www.tchibo.de).



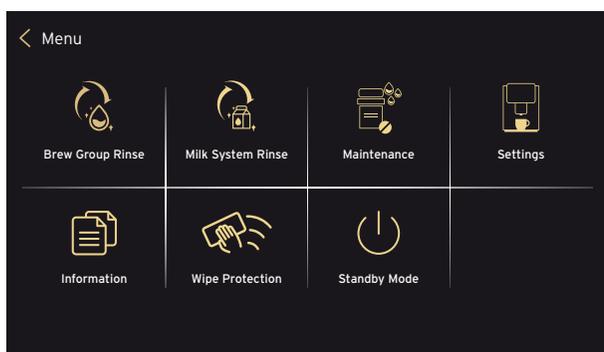
**WARNING** - risk of scalds/burns



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

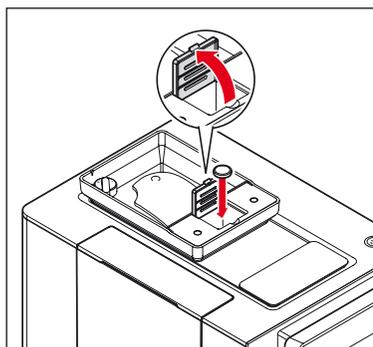
You will need suitable cleaning tablets for fully automatic coffee machines and a container that holds approximately 500 ml. Have your cleaning tablet ready. If necessary, fill the water tank beforehand.

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

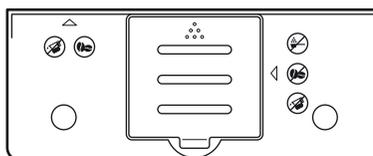
- Step 1: Empty the drip tray and the coffee grounds container.
- Step 2: Brew group rinse.
- Step 3: Empty the drip tray and the coffee grounds container.
- Step 4: Place the cleaning tablet in the insertion slot.
- Step 5: Brew group rinse (approx. 10 minutes).
- Step 6: Empty the drip tray and the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

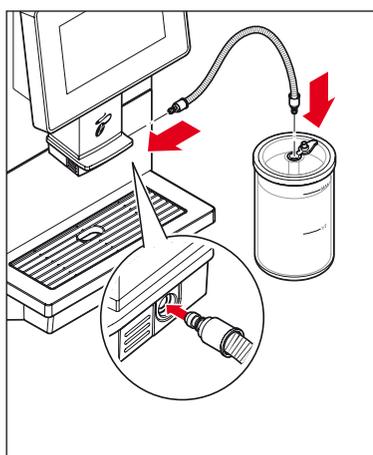
You will need a suitable milk system cleaner and a container that holds approximately 500 ml. If necessary, fill the water tank beforehand.

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 1 litre.

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.

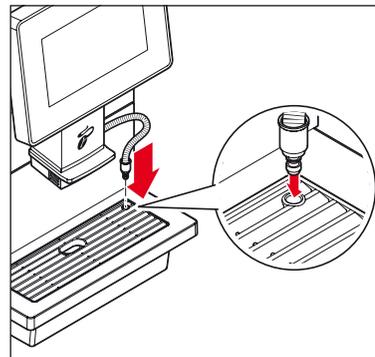
Step 5: System rinse (approx. 8 minutes).

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.

## Setting the milk/steam mixture

If you want to change the consistency of the milk foam or have accidentally adjusted the steam regulator during cleaning, proceed as follows.



**WARNING** - risk of scalds/burns

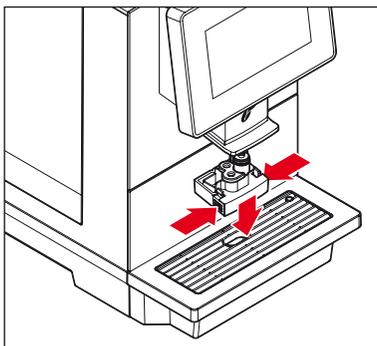
Hot liquid or hot steam from the beverage outlet openings may cause scalding.



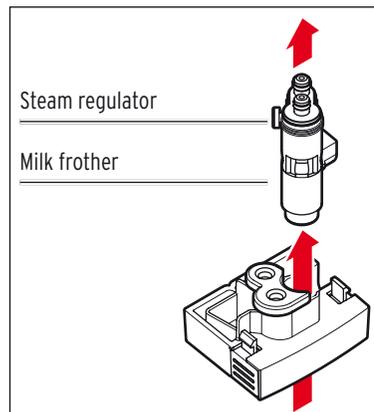
• Allow the beverage spout and milk frother to cool sufficiently before removing them.

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

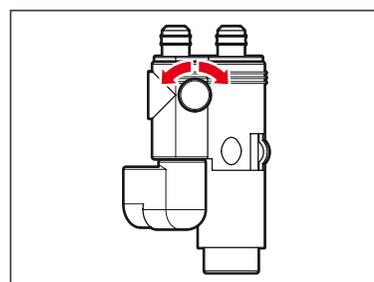
▷ Remove the milk tube.



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/  
higher temperature =  
firmer, courser foam,  
... anti-clockwise for less  
steam/lower temperature  
= less foam, finer consist-  
ency.

## Error messages during operation

**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 online instructions for possible solutions. 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
<div style="text-align: center; background-color: #333; color: white; padding: 5px; font-weight: bold;">Water tank empty!</div>  <p style="font-size: small; text-align: center;">Note: Water tank is empty, please refill water!</p> <p>Example 1: Water is tank empty.</p>	<p>These messages inform you about ...</p> <ul style="list-style-type: none"> <li>... missing materials required for operation (water, coffee, milk)</li> <li>... containers that need emptying (coffee grounds container, drip tray)</li> <li>... incorrectly inserted machine parts (water tank, container, etc.).</li> </ul> <p><b>If the solutions shown do not help, a part may be defective.</b></p>	<ol style="list-style-type: none"> <li>1. Refill the material required for operation.</li> <li>2. There may be a blockage that needs to be cleared.</li> <li>3. Empty the container indicated.</li> <li>4. Check whether the parts indicated are correctly inserted.</li> <li>5. <b>Inform customer care service.</b></li> </ol>
<p><b>Level 2 (yellow warning message):</b> Level 2 messages relate to faults that require greater prior knowledge to remedy and may require a specialist.</p>		
<div style="background-color: #ffc107; padding: 5px; text-align: center; font-weight: bold;">Temperature too high!</div> <div style="background-color: #fff; padding: 5px; margin-top: 5px;"> <p style="font-size: small; color: #ffc107;">Switch off the machine and let it cool down for approx. 30 minutes!</p> </div>	<p>Example 2: The machine temperature is too high.</p> <p><b>If the solutions shown do not help, a part may be defective.</b></p>	<ol style="list-style-type: none"> <li>1. Follow the instructions on the display screen or the procedure in the chapter indicated.</li> <li>2. <b>Inform customer care service.</b></li> </ol>
<p><b>Level 3 (red warning message):</b> 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>		
<div style="background-color: #dc3545; padding: 5px; text-align: center; color: white; font-weight: bold;">Timeout for steam boiler heating time</div> <div style="background-color: #fff; padding: 5px; margin-top: 5px;"> <p style="font-size: small; color: #dc3545;">System error, please contact customer care service!</p> </div>	<p>Example 3: The heating time has been exceeded.</p> <p><b>If the solutions shown do not help, a part may be defective.</b></p>	<ol style="list-style-type: none"> <li>1. Follow the instructions on the display screen or the procedure in the chapter indicated.</li> <li>2. <b>Inform customer care service.</b></li> </ol>

## 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

## 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

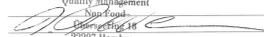
VO (EG) 1275/2008

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](http://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.

TCHIBO GmbH - Überseering 18 - 22297 Hamburg -  
  
 Tchibo GmbH  
 Quality Management  
  
 Thorsten Tiedemann / Head of Quality Management

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.

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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.

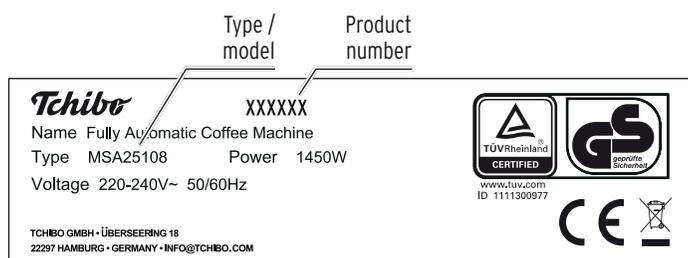
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## Customer care service

Email: [service@tchibo.de](mailto:service@tchibo.de)

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## Product number



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.