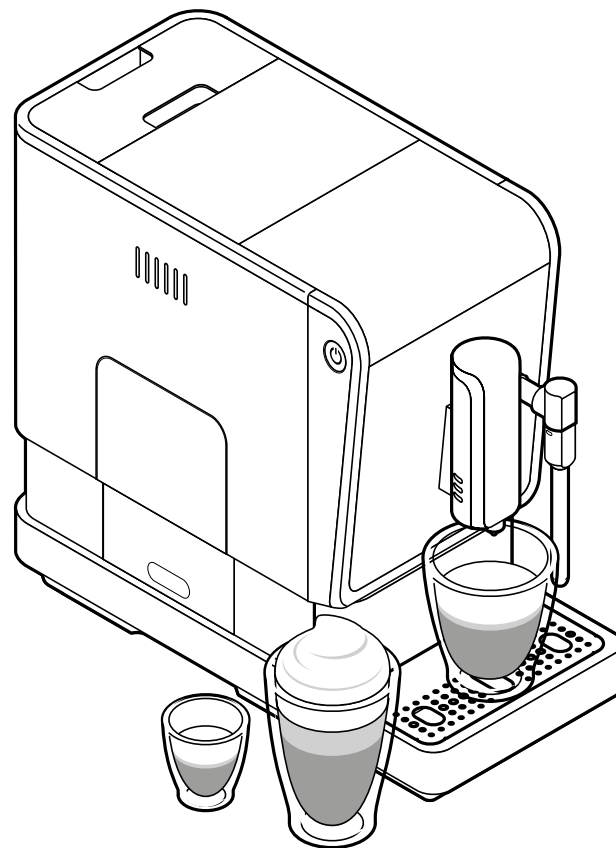




# Espresso Latte Coffee Machine



**en** Original instructions for use and warranty

## Dear Customer

Do you want to enjoy perfect espresso, caffè crema and delicious milk specialities such as cappuccino and latte macchiato? No problem with this fully automatic coffee machine by Tchibo, which comes preconfigured to harmonise perfectly with Tchibo coffees. To stock up on your favourite coffee and get some useful tips on making coffee with your new coffee machine, visit [www.tchibo.de/kaffeeguide](http://www.tchibo.de/kaffeeguide). The information provided there is available in several languages.

We hope you will be entirely satisfied with this product.

## Your Tchibo Team



All of our machines are subjected to careful checks, which involve tests with coffee and water. For this reason, despite our 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.



[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 in these instructions:



This symbol warns you of the danger of injury.



This symbol warns you of the danger of injury caused by electricity.

The term **DANGER** warns of possible severe injuries and danger to life.

The term **WARNING** warns of injury and severe material damage.

The term **CAUTION** warns of slight injuries or 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.

- Preparing coffee/milk specialties.

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

- in shops, offices or similar work spaces,
- agricultural buildings,
- by customers in hotels, motels, bed and breakfast establishments or other places offering accommodation.

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



- The drip tray and brewing unit cover contain magnets (to make it easier to fit the components into the machine). If one of these built-in magnets should come loose, keep it away from children. If magnets are swallowed or inhaled, seek medical advice immediately. Magnets connecting inside the body can lead to serious injuries.
- Keep the packaging materials out of the reach of children. They pose several risks, including the risk of suffocation!

### **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 pressure washers and do not position it anywhere it could be cleaned with a pressure washer.
- Never leave the machine to operate unattended.
- Only connect the machine to a properly installed, grounded wall socket. The mains voltage must comply with the requirements stated in the machine's technical specifications.
- Do not kink or squeeze 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. Only have repairs carried out by a specialist workshop or our customer care service.
- If the connection cable of this machine becomes damaged, it must be replaced by the manufacturer, the manufacturer's customer service or a similarly qualified person in order to avoid danger.

- Remove the mains plug from the wall socket...  
... if a fault occurs,  
... if the machine will not be used for a prolonged period of time,  
... before cleaning the machine.  
Always pull on the mains plug, not the connection cable.
- To disconnect the machine from the mains completely, remove the mains plug from the wall socket.

### **WARNING - fire hazard**

- 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.

### **WARNING - health hazards**

- 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.
- Milk is highly perishable, making it susceptible to contamination with germs. For this reason, the highest level of cleanliness is essential when preparing milk specialities. Clean all parts of the milk system thoroughly following each use.
- Use only the cleaning and descaling agents listed in these instructions, and only appropriate cleaning utensils to clean this machine. The use of other cleaning agents can lead to health hazards.

### **WARNING – risk of scalds/burns**

- Hot steam and hot water can cause scalding. Do not touch the coffee outlet opening during or immediately after use. Avoid coming into contact with the beverage coming out of the outlet. Do not touch any hot parts of the machine, such as **the steam wand or the metal on the frother nozzle**. Only use the steam/froth functions if a suitable, heat-resistant receptacle has been placed beneath the frother nozzle.
- The brewing unit becomes hot when preparing beverages. Do not remove the brewing unit during or shortly after use.
- The surfaces of the heating element stay warm after use.
- 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 into the machine.

### **CAUTION – risk of injuries or material damage**

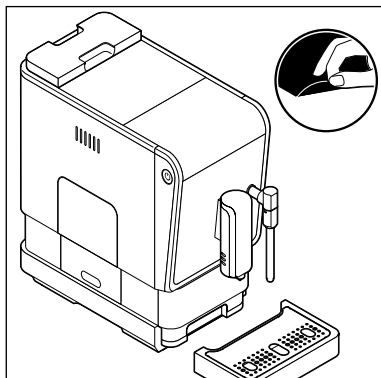
- Only use the machine with the container for the coffee grounds and the leftover water tray inserted.
- Always pour fresh, cold tap water or other drinking water into the water tank. Do not use carbonated mineral water or any other liquids.
- Never fill the coffee bean compartment with raw coffee (green, unroasted beans), beans that are caramelised or sugar-coated, beans mixed with raw coffee, or loose ground coffee. Doing so could damage the machine.
- 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.
- Place the machine on a solid, horizontal and level surface that is well illuminated and resistant to moisture and heat.

- 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.
- Route the connection cable in such a way that it is not a tripping hazard. Do not let it hang down from the surface the machine is put on in order to ensure that the machine cannot be pulled down by it.
- Keep all cards with magnetic strips, such as credit cards, debit cards, etc., away from the drip tray and the cover for the brewing unit (i.e. away from the magnets built into these parts). The cards could otherwise suffer damage. Also keep magnetic memory storage media and any devices that can 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 non-slip feet 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 <70dB(A).

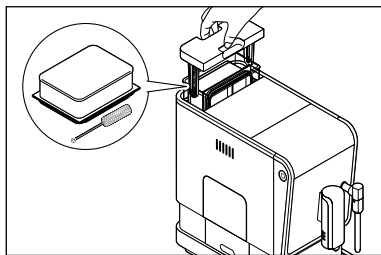
## Packaging materials

The packaging materials protect the machine during transport. Keep the packaging in case you need to transport or return the machine.

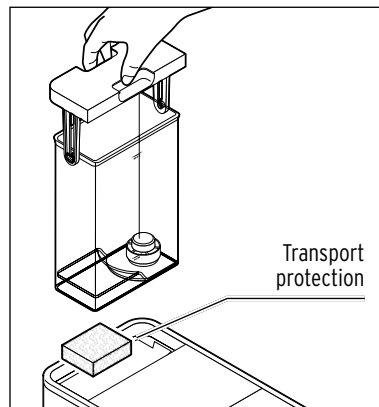
### Removing protective films and packaging materials



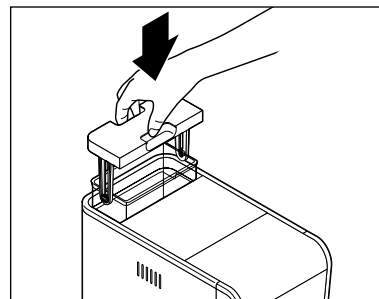
1. Take the machine out of the packaging.
2. Pull all protective films off the machine and remove all packaging materials.



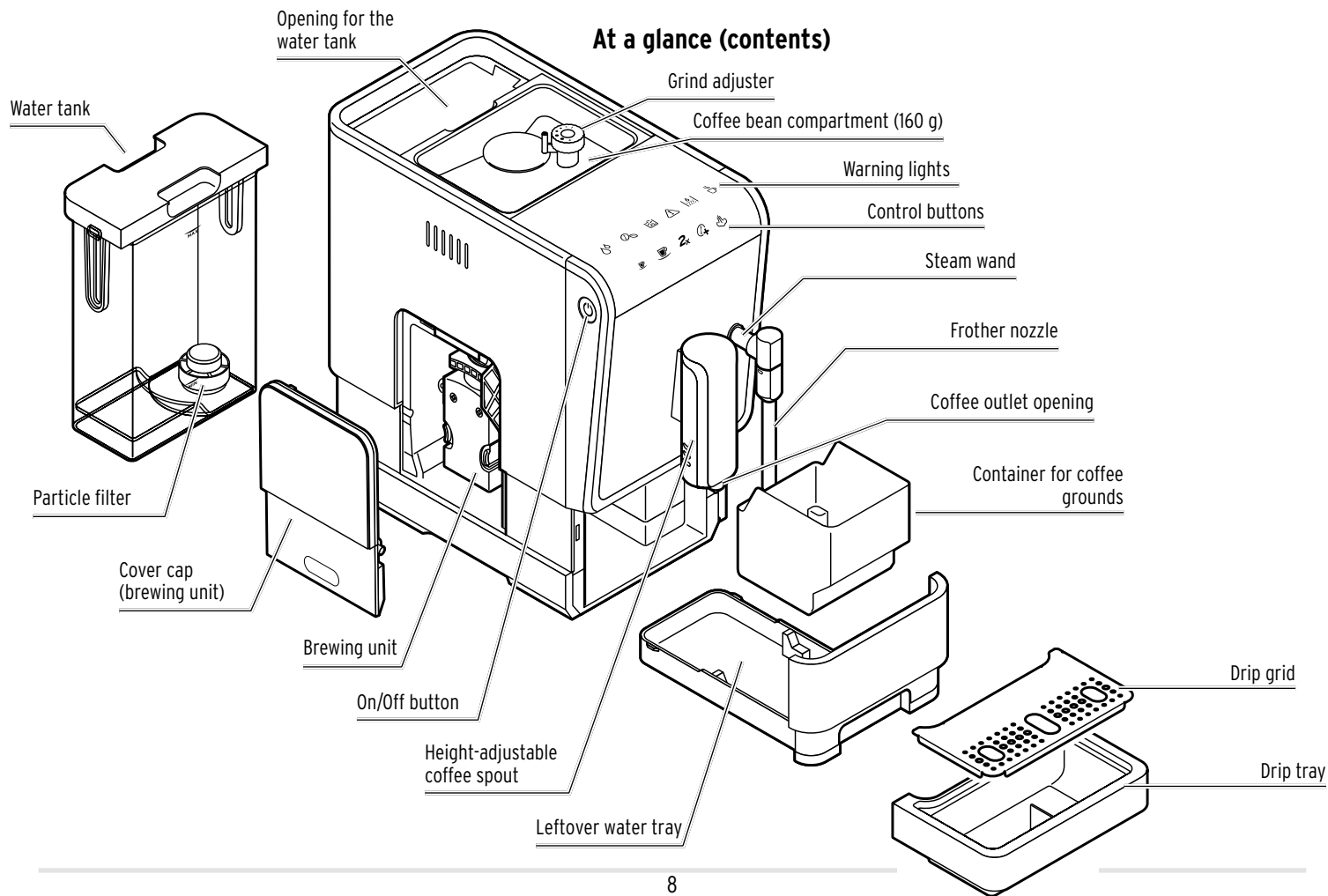
3. Pull the water tank up and out of the machine. In the water tank you will find the cleaning brush and extension piece for the coffee bean compartment. Remove both from the tank.

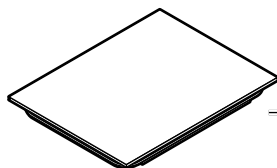


4. Remove the transport protection piece underneath the water tank.
5. Clean the water tank in water with a little washing-up liquid. Then rinse it out thoroughly under running water and dry it.

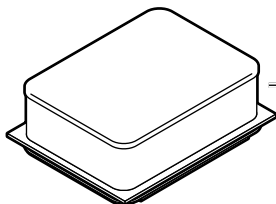


6. Reinsert the water tank into the machine and push it down as far as it will go.

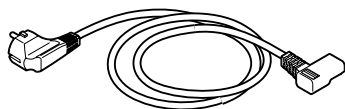




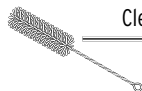
Cover for the  
coffee bean  
compartment



Extension for the coffee bean  
compartment (300 g)



Connection cable



Cleaning brush

## Control buttons (white)

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



Make  
espresso



Make  
caffè crema



Double  
beverage  
quantity



Intense<sup>+</sup>  
function



Froth milk/  
Remove hot  
water

## Warning lights (orange)

**i** The warning lights only light up when the machine requires maintenance.



Refill  
water



Refill  
beans



Empty coffee  
grounds



Brewing unit



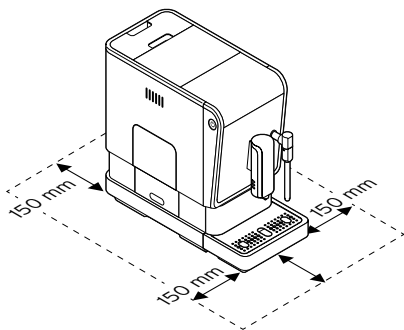
Descale



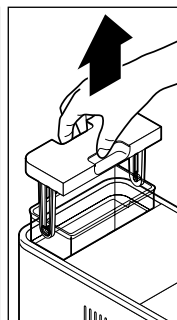
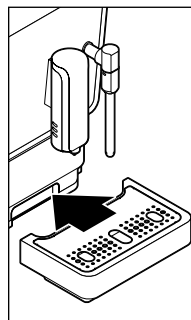
Hot water

## Initial operation - prior to first use

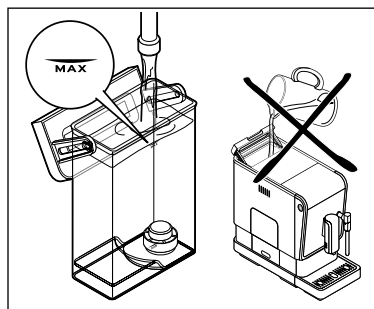
1. Set up the machine ...
  - ... on a level worktop or surface that is not sensitive to moisture.
  - ... close to a wall socket. The length of the connection cable is approx. 80 cm.
  - ... at a distance of at least 1 m away from hot, flammable surfaces (hobs, ovens, radiators, etc.).
  - ... at least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



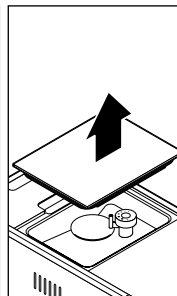
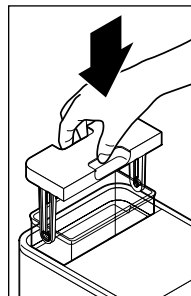
The figure above shows the space required for machine operation when the drip tray and drip grid are in place. Pay attention to this when selecting the installation location for the machine.



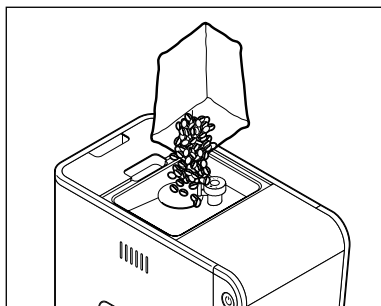
2. Push the drip tray and drip grid all the way into the machine as illustrated. The drip tray is held in place by magnets.
3. Pull the water tank up and out of the machine.



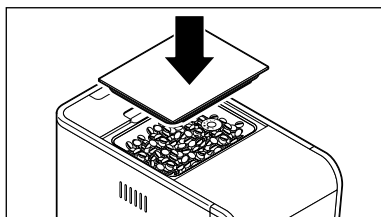
4. Fill the water tank with fresh, cold tap water or drinking water up to the MAX mark. Never fill water directly into the tank while the water tank is still in the machine!



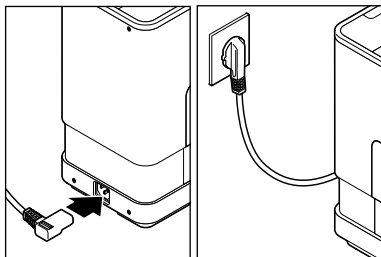
5. Reinsert the water tank into the machine. Press it down as far as it will go.
6. Remove the cover from the coffee bean compartment.



- 7 Pour as many coffee beans into the coffee bean compartment as you will need for one day. The coffee bean compartment holds approx. 160 g of coffee beans. The coffee bean compartment can also be extended to hold approx. 300 g (see chapter "Extension for the coffee bean compartment").



8. Place the cover back on the coffee bean compartment. Press the cover all the way on so that the aroma protection seal can protect the aroma of the coffee beans.



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



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



The coffee buttons will flash and the machine will begin to heat up.



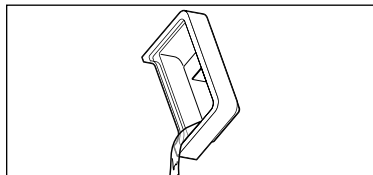
### WARNING

risk of scalds/burns

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

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

The pump starts after a few seconds. A small amount of water is flushed through the system and dispensed into the drip tray.



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

The machine is ready for use.

## Switching the machine on/off

Requirements:

- The mains plug is plugged into the socket.
- The machine is switched off.
- The water tank is full.
- The coffee bean compartment is full.



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



The coffee buttons will flash and the machine will begin to heat up.

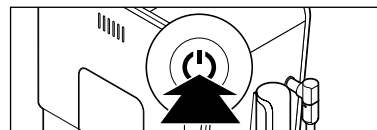
The pump starts after a few seconds. A small amount of water is flushed through the system and dispensed into the drip tray.



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



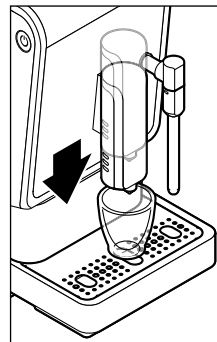
If, on being switched on, the machine is still warm from previous use, rinsing will not be performed again. A new rinsing process will only be triggered when it has sufficiently cooled down. Refer to the chapter titled "Adjusting the automatic rinsing process".



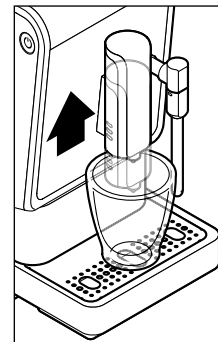
► Press the **On/Off** button to **switch off the machine** again.

## Adjusting the height of the coffee spout

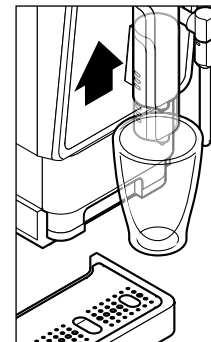
The coffee spout is infinitely adjustable to suit different cup sizes.



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



For large cups, slide the coffee spout as far up as required.



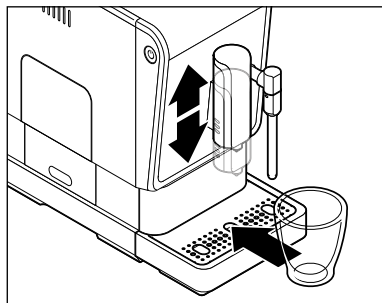
For tall glasses, slide the coffee spout all the way to the top and remove the drip tray.



## Preparing beverages

Requirements:

- The machine is switched on and ready for use.



1. Slide the coffee spout up or down as required.
2. Place an empty container underneath the coffee spout.
3. Press the button for the type of beverage you would like:



**Espresso** or



**Caffè Crema.**

The grinding and brewing process starts and stops automatically.



### WARNING

risk of scalds/burns

Hot water or hot coffee coming out of the coffee spout can cause scalds.

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

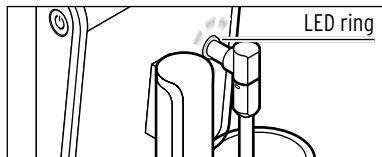
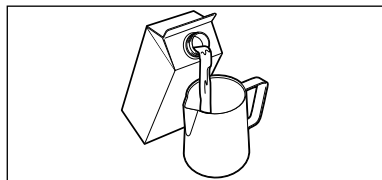
Default settings upon purchasing the machine:

**Espresso** approx. 40 ml - **Caffè crema** approx. 125 ml

## Frothing milk



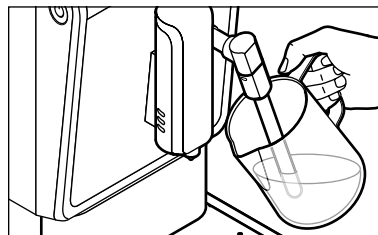
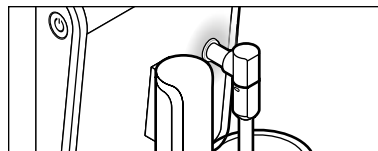
- The amount and quality of the milk froth produced depends on many factors: the fat content in the milk, whether it is fresh or UHT milk, the temperature of the milk or the chosen brand.
- Use milk from the refrigerator with a fat content of at least 1.5% (semi-skimmed or whole milk). Milk that has already been warmed does not froth well.
- When frothing the milk, make sure the froth does not get too hot. High temperatures will cause the froth to disintegrate again.
- If you stop the heating process for frothing, a small amount of hot water may leak out of the frother nozzle.



1. Fill a cup or small jug one third full with cold milk.

2. Briefly press the steam button once.

The LED ring on the steam wand will flash and the heating process for frothing milk will begin.



▷ Press the steam button once again to stop the heating process.

You will hear two beeps when the machine is ready to froth the milk. The LED ring on the steam wand will light up continuously...

... and the steam wand will flash.

3. Hold the container under the frother nozzle, ensuring that the frother nozzle is deeply immersed in the milk. While frothing, the frother nozzle must always stay under the surface of the milk!

4. Briefly press the steam button once. The machine will begin frothing milk after a few seconds.

5. As soon as the right amount of froth has been produced, press the steam button again to stop the milk frothing process.

If you do not press the steam button again, it will stop automatically after approx. 90 seconds. The milk froth is now ready to use. You can make your coffee directly afterwards. .

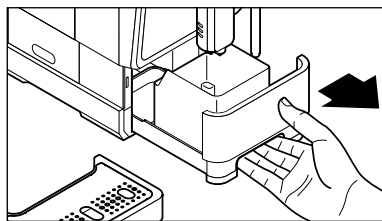
### Cleaning the frother nozzle

Do not wait too long before cleaning the steam wand and frother nozzle. It will be difficult to remove any residue later on (see chapter titled "Cleaning").

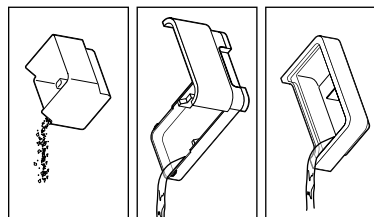
## Emptying the container for the coffee grounds, the leftover water tray and the drip tray



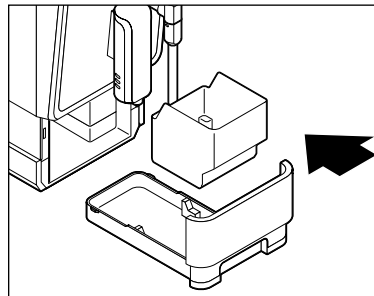
When the container for the coffee grounds is full (after 10 brewings), the "Empty coffee grounds" symbol will light up. In order for the symbol light to go out, the machine must be switched on and the container for the coffee grounds must be removed for at least 5 seconds.



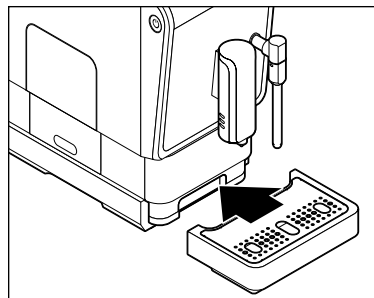
1. Empty the leftover water tray, the container for the coffee grounds and the drip tray regularly. To do this, remove the drip tray. Pull the leftover water tray with the container for the coffee grounds out of the machine.



2. Empty the container for the coffee grounds, the leftover water tray and the drip tray if necessary.




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



4. Place the drip grid into the drip tray and push the drip tray all the way into the machine.

## Preheating the cup

Fill the cup with hot water and pour it away shortly before using the cup. This will help your espresso or caffè crema taste its best.

 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.
- There is a cup placed underneath the frother nozzle.



### WARNING

risk of scalds/burns

Hot steam or hot water coming out of the frother nozzle can cause scalds.

- Never expose any part of the body to the steam or hot water jet.

**Do not touch any hot parts of the machine, such as the steam wand or the metal on the frother nozzle.** Only use the steam/froth functions if a suitable, heat-resistant container has been placed beneath the frother nozzle.



2. Briefly press the steam button once. The LED ring on the steam wand will light up. Hot water will run out of the frother nozzle and into the cup below.



3. As soon as the required amount of water has run into the cup, press the steam button again to stop the flow of water. If you do not press the steam button again, it will stop automatically after dispensing approx. 250 ml of hot water.

4. Pour the water away.

The "Preheat cup" process is complete. Now you can make your coffee.

## Double beverage quantity

Requirements:

- The machine is switched on and ready for use.
- There is a cup placed underneath the coffee spout.



- ▷ If you wish to prepare double the quantity, press the **2x** button first before pressing the button for your chosen beverage.



The **2x** button flashes.



- ▷ Press the beverage button of your choice. The machine carries out 2 brewing processes (Espresso approx. 80 ml and Caffè Crema approx. 250 ml).

**i** If you like your coffee a little stronger, press both the **2x** button and the **Intense+** button before preparing the beverage of your choice.

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

Requirements:

- The machine is switched on and ready for use.
- There is a cup placed underneath the coffee spout.



- ▷ If you wish to make the coffee stronger, press the **Intense+** button first before pressing one of the beverage buttons.

The **Intense+** button flashes.



- ▷ Press the beverage button of your choice. The coffee will then be made using more beans.

## Adjusting the beverage quantity

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

Default settings upon purchasing the machine:

**Espresso** approx. 40 ml | **Caffè Crema** approx. 125 ml

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

Requirements:

- The machine is switched on and ready for use.
- There is a cup or glass placed underneath the coffee 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 come out of the coffee spout, press and hold the beverage button.



4. Release the button as soon as the desired quantity has been dispensed into the cup.

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

### Restoring the factory settings for beverage quantities

You can restore the original settings for the water quantity.

Requirements:

The machine is switched on and ready for use.



1. Press and hold both the **On/Off** button and the **Intense+** button (for approx. 5 seconds) until 2 beeps sound.

2. Release the buttons.

The factory settings for the water quantity have been restored.

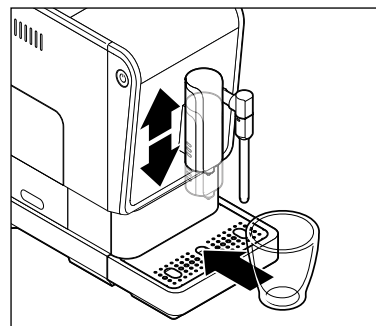
## Adjusting the grind setting

### CAUTION - material damage

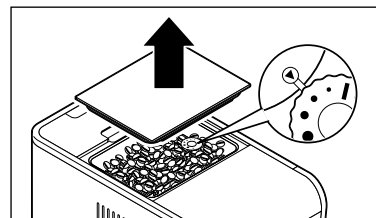
- Grinder settings may only be adjusted while the grinder is in operation.
- Adjust the grind settings in small increments, and observe the changes after 1 - 2 cups of coffee before carrying out any new adjustments.

Requirements:

The machine is switched on and ready for use.



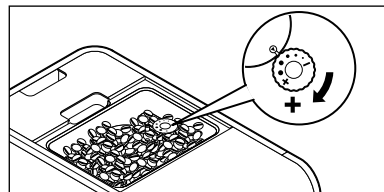
1. Slide the coffee spout up or down as required.
2. Place an empty container underneath the coffee spout.



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

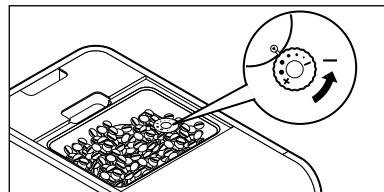
Increase the coarseness of the grind when you want the coffee to flow more quickly, for example if the coffee is too strong for your taste.



4. Press one of the two beverage buttons (Espresso or Caffè Crema).
5. While the coffee is being ground, turn the grind adjuster clockwise towards **+** 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.

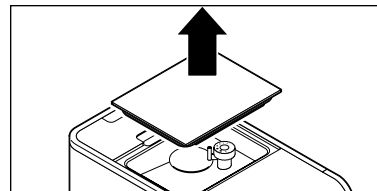


4. Press one of the two beverage buttons (Espresso or Caffè Crema).
5. While the coffee is being ground, turn the grind adjuster anticlockwise towards **-** to a smaller dot •.

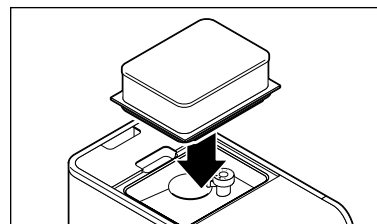
**i** If the grind setting is too fine, the coffee may flow very slowly or not at all.

## Extension for the coffee bean compartment

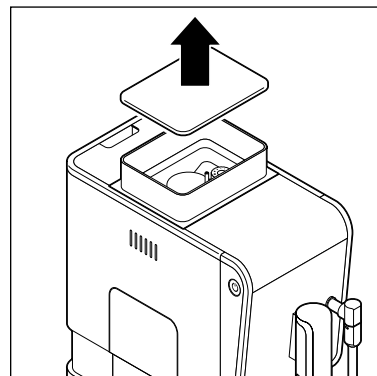
You can increase the capacity of the coffee bean compartment from 160 g to 300 g. Proceed as follows:



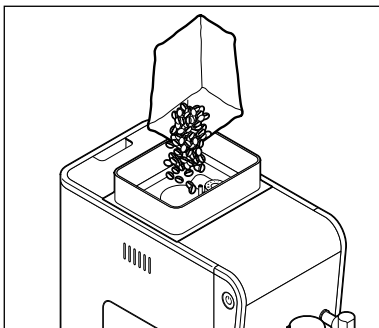
1. Remove the cover from the coffee bean compartment.



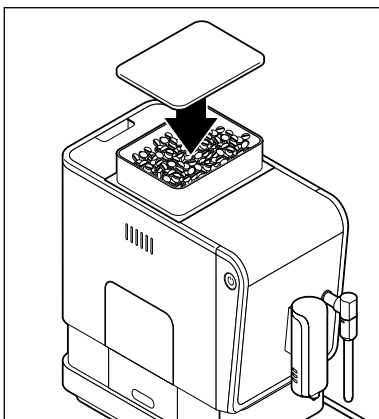
2. Insert the extension into the opening of the coffee bean compartment as illustrated. Press it all the way in.



3. Take the cover off the extension.



4. Pour in coffee beans.



5. Place the cover back on the extension.  
Press the lid all the way on so that the aroma protection seal can protect the aroma of the coffee beans.

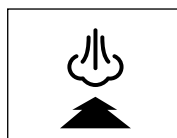
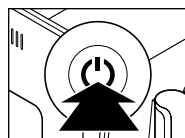
## Adjusting the automatic rinsing process

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.

You can adjust the rinsing process so that it takes place automatically after each time the machine is switched on.

Requirements:

The machine is switched on and ready for use.



1. Press and hold the **On/Off** button and the **steam** button for approx. 5 seconds until you hear 2 beeps.
2. Release the buttons.

The automatic rinsing process now takes place after each time the machine is switched on.

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

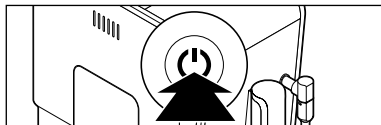


## Standby mode

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 buttons are 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. You can choose between four lengths of time after which the machine should switch off automatically:

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. 2 beeps will sound.

One of the 4 buttons will light up permanently while the other 3 buttons flash. The permanently illuminated button shows the currently set switch-off time:

|                               |  |  |  |  |  |
|-------------------------------|--|--|--|--|--|
| Machine off after 10 minutes  |  |  |  |  |  |
| Machine off after 20 minutes  |  |  |  |  |  |
| Machine off after 30 minutes  |  |  |  |  |  |
| Machine off after 120 minutes |  |  |  |  |  |

2. Press the button with the required switch-off time (2 beeps will sound) or wait approx. 10 seconds to keep the displayed switch-off time.

## Cleaning



**DANGER** - risk of fatal electric shock

Electric shock can cause serious injuries and/or death.

- Remove the mains plug from the wall 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.

**CAUTION** - 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 other detachable parts must not be cleaned in the dishwasher.

|  | Daily | Weekly | As required |
|--|-------|--------|-------------|
| Machine housing  |       | X      | X           |
| Clean the water tank   |       | X      | X           |
| Rinse the water tank   | X     |        | X           |
| Filter in the water tank                                     |       | X      | X           |
| Container for coffee grounds, leftover water tray, drip tray | X     |        | X           |
| Brewing unit   |       | X      | X           |
| Frother nozzle and metal tube                                | X     |        | X           |

### Cleaning the housing

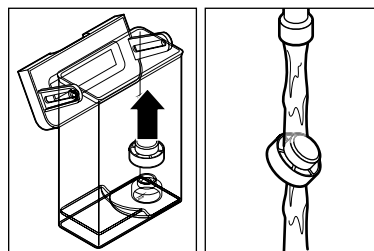
- ▷ Wipe the housing with a soft, damp cloth.
- ▷ You can also wipe the compartment for the leftover water tray with a soft, damp cloth as required.

### Clean the water tank

- ▷ Clean the water tank in water with a little washing-up liquid. Then rinse it out thoroughly under running water and dry it.

**The water tank is not dishwasher-safe.**

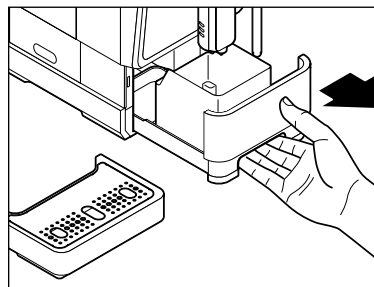
The particle filter in the water tank can be removed in order to remove limescale, etc:



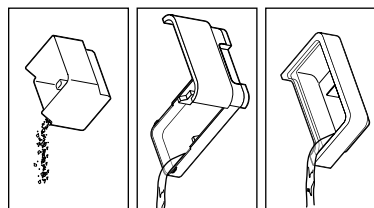
1. Pull the filter upwards and off.
2. Rinse it off under running water.

3. Then reinsert it into the opening in the water tank, pressing it in as far as it will go.

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



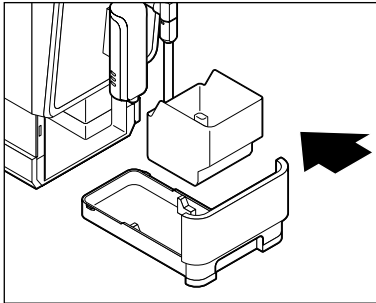
1. Remove the drip tray.
2. Pull the leftover water tray with the container for the coffee grounds out of the machine.



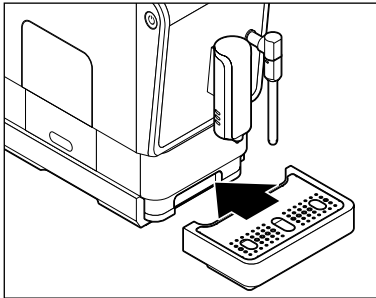
3. Empty the container for the coffee grounds, the leftover water tray and the drip tray if necessary.

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.



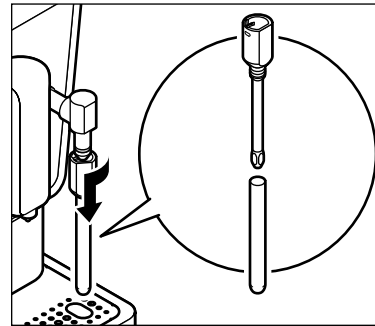
6. Place the drip grid into the drip tray.  
7. Push the drip tray all the way into the machine.

### Cleaning the steam wand and frother nozzle

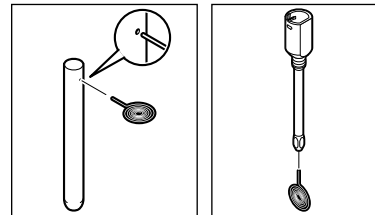


**WARNING** - risk of burns due to hot machine parts

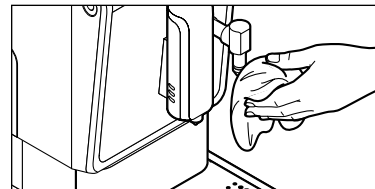
- Steam wand and frother nozzle are hot after use. Allow the machine to cool fully before cleaning it.



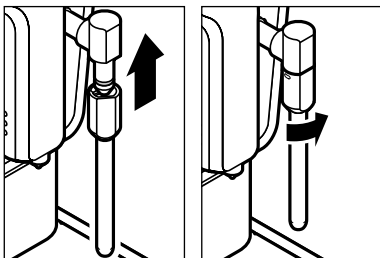
1. Turn the frother nozzle clockwise as illustrated and pull it down and off.
2. Remove the metal tube of the steam nozzle by pulling it downwards.
3. Rinse the frother nozzle and the metal tube thoroughly.



4. You can also use the enclosed cleaning needle to clean the air intake opening in the metal tube and the outlet in the frother nozzle.



5. Wipe the steam wand clean.
6. Reassemble the frother nozzle.



7. Slide the frother nozzle onto the steam wand as far as it will go and then twist it anti-clockwise as far as it will go.

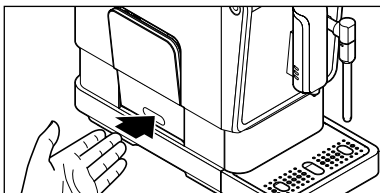
### Cleaning the brewing unit



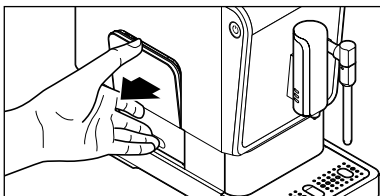
#### **WARNING** - risk of burns

The brewing unit becomes hot during use.

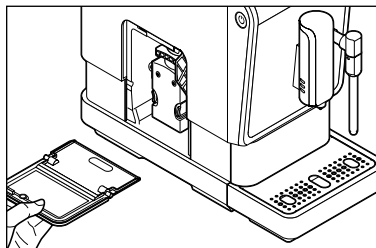
- Do not clean the brewing unit immediately after using the machine. Allow the machine to cool down before removing the brewing unit for cleaning.



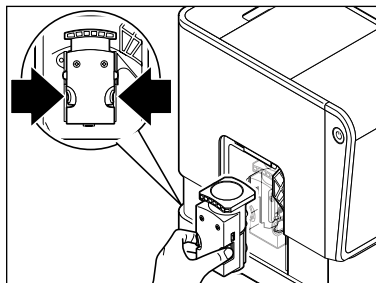
1. Press on the lower part of the cover cap for the brewing unit as shown.



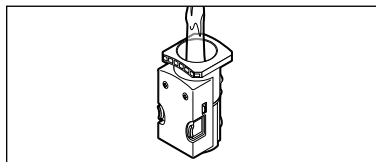
2. Take hold of the cover cap at the top...



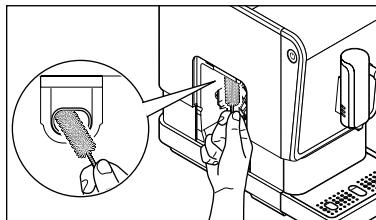
... and pull it off the machine.



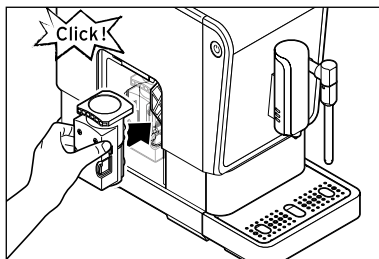
3. Firmly press and hold the two orange-coloured buttons and pull the brewing unit straight out of the machine.



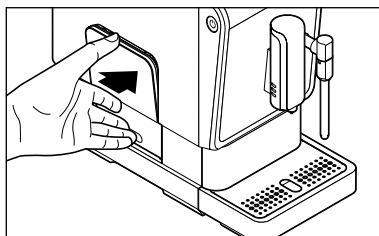
4. Rinse the brewing unit under warm, running water.
5. Then let the brewing unit dry completely.



6. Remove the remaining coffee powder from the tray using the enclosed cleaning brush.



7. Press the brewing unit back into the machine using some force, and 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. It is held in place by magnets.

## Descaling

**CAUTION** - 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.



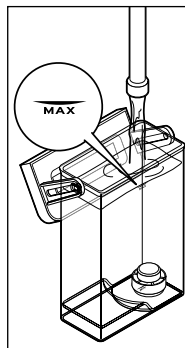
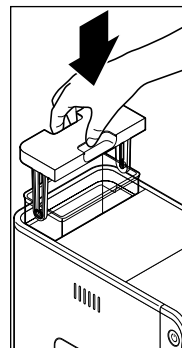
When the “Descalc” symbol appears on the display, the machine needs to be descaled.

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.**

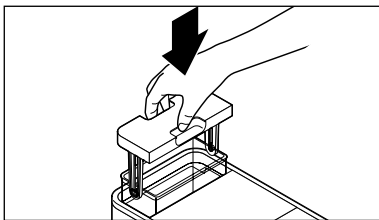
Do not leave the machine unattended during the descaling process.

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. Pour in water up to the MAX marking. Please observe the manufacturer's instructions.



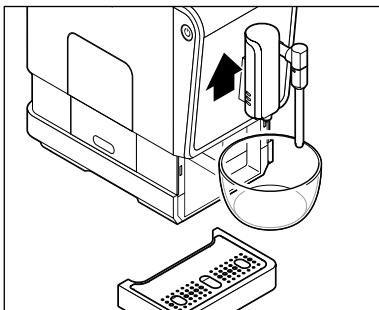
3. Reinsert the water tank into the machine. Press it down as far as it will go.



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



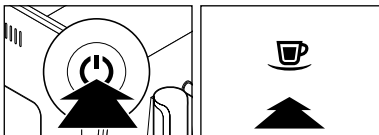
The "Descale" symbol will flash.



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

The descaling process begins. **Descaling takes approx. 15 minutes.** The machine pumps descaling solution into the pipes several times in 40-second intervals. Each time, a small amount is dispensed into the container underneath.

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



5. Press and hold the **On/Off** button and the **Espresso** button (for approx. 5 seconds) until you hear 2 beeps.



Once the process is complete, the "Descale" symbol and the "Refill water" symbol will appear and...

6. Release the buttons.



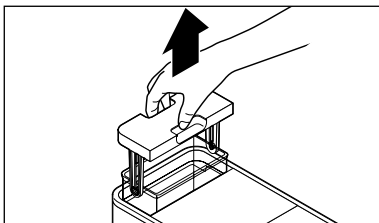
... the Espresso button will flash.



The "Descale" symbol and...

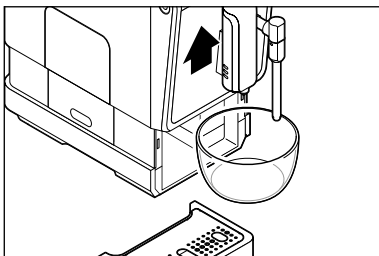


... the Espresso button will flash.

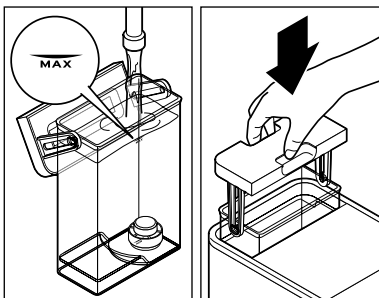


9. Remove the water tank from the machine.
10. Clean the water tank thoroughly as described in the chapter titled "Cleaning", section "Cleaning the water tank". The rinsing process will now start.

### Rinsing process



11. Place an empty container (with a capacity of at least 500 ml) under the coffee spout and frother nozzle. This container will need to be emptied several times during the rinsing process.



12. Fill the water tank with cold tap water up to the MAX mark.
13. Reinsert the water tank into the machine and push it down as far as it will go.



The "Refill water" symbol goes out and the rinsing phase begins automatically after a few seconds.

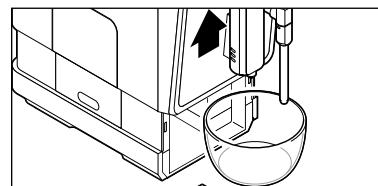
A large amount of water in the water tank is passed through the pipes of the machine. **The machine will then pause for approx. 1 minute.** Then the remaining water in the water tank is passed through the machine. **Afterwards, the machine will automatically switch into standby mode.** The descaling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

### 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 that you clean 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. Place an empty container (with a capacity of at least 250 ml) under the coffee spout. Remove the drip tray if necessary.

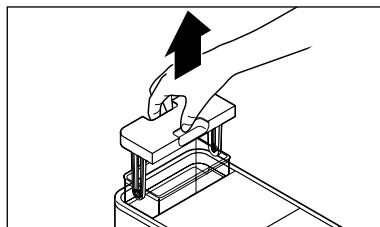


2. Press and hold the **On/Off** button and the **Caffè-Crema** button (for approx. 5 seconds) until you hear 2 beeps.

3. Release the buttons.



The “Refill water” symbol is lit up.



4. Remove the water tank from the machine.

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 residual water runs into the container beneath the spout.

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 drinking water and place it back in the machine. The pump will start automatically and continue 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 or flashing.

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”).

Is the leftover water tray with the container for the coffee grounds not inserted or incorrectly 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 or the cover cap incorrectly inserted? Remove the cover cap and check that the brewing unit is securely in place (see 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 Steam 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. Reinsert the water tank into the machine. Place an empty container (with a capacity of at least 500 ml) under the coffee/milk outlet. Press the Steam button. The machine will now flush water through the pipes to remedy the problem. When the machine is next switched on, it will either perform another rinse cycle or finish descaling, depending on how far along the descaling process it is.

### **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 “Preheating the cup”.

### **The coffee is too weak.**

Adjust the grinder to a finer setting. If necessary, press the **Intense**<sup>+</sup> button before pressing the beverage button in order to make the coffee stronger.

### **The coffee flows slowly out of the coffee spout.**

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

### **When hot water is dispensed, a large amount of steam comes out of the frother nozzle before the hot water.**

If you have frothed milk shortly before, it is normal for hot steam to come out first and then hot water.

This allows the machine to cool down to the temperature required for dispensing hot water.

### **There is too small a volume of milk froth or frothing takes too long.**

Is the milk too hot, too old or has a fat content that is too high, etc.? Use cold milk (max. 1.5% fat or semi-skimmed).

Is the frother nozzle dirty? Proceed as described in the chapter “Cleaning”, section “cleaning the steam wand and frother nozzle”.

There is limescale in the machine. Proceed as described in the chapter titled “Descaling”.

**When milk is frothed, water comes out of the frother nozzle before steam.**

If you have dispensed hot water shortly before in order to pre-heat the cup, residual water may come out of the frother nozzle before steam. To avoid diluting the milk, release the steam first without any milk. Once only steam is released, stop the steam and then froth the milk as described in the chapter "Frothing milk".

**Technical specifications**



|                                    |  |
|------------------------------------|--|
| Model:                             | 636 172  |
| Mains voltage:                     | 220-240 V ~ 50-60 Hz                                   |
| Power:                             | 1235-1470 watts  |
| Power consumption when turned off: | 0.5 watts  |
| Protection class:                  | I  |
| Pump pressure:                     | 19 bar   |
| Sound pressure level:              | <70 dB(A)  |
| Automatic switch-off:              | after 10, 20, 30 or 120 minutes                        |
| Preset brew quantities:            | Espresso approx. 40 ml<br>Caffè crema approx. 125 ml   |
| Container for coffee grounds:      | approx. 10 portions                                    |
| Ambient temperature:               | +10 to +40 °C  |
| Made exclusively for:              | Tchibo GmbH, Überseering 18,<br>22297 Hamburg, Germany |

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

## Declaration of Conformity

Tchibo GmbH hereby declares that this product complies 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 model number (**636 172**) at [www.tchibo.de/anleitungen](http://www.tchibo.de/anleitungen)

## Disposal

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

Dispose of the **packaging** at a recycling point that 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 refuse!

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.

## Service and repair

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

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

## Customer care service

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

### Product number



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.