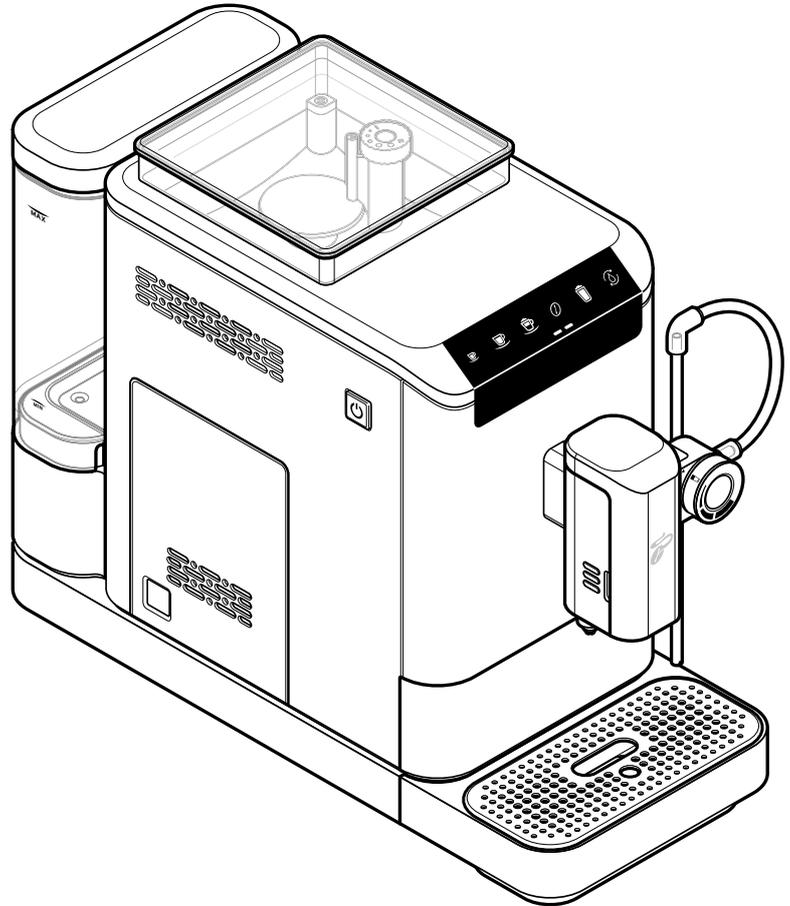


Tchibo

Esperto2 Milk



en Original instructions for use and warranty

Tchibo GmbH D-22290 Hamburg · 109404HB · 2023-05 · V2

Dear Customer

With your Esperto 2 Milk, you can enjoy the perfect espresso, caffè crema and delicious coffee/milk specialities such as cappuccino and latte macchiato at the push of a button.

For over 35 years, our Tchibo coffee experts have been developing coffee machines that are designed especially for our Tchibo coffees. Even with these fully automatic coffee machines, every cup is a combination of the perfect grind, the perfect amount of water, the perfect water temperature and the perfect brewing pressure. With its high-quality stainless steel conical burr grinder and a design that is easy to clean thanks to the removable brewing unit and automatic descaling programme, this fully automatic coffee machine is durable and incredibly easy to maintain.

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. The information provided there is available in several languages.

We hope you will be entirely satisfied with this product.

Your Tchibo Team



We check every machine carefully prior to delivery and test them with coffee and water. For this reason, despite thorough cleaning, you may still find minimal amounts of coffee or water residue in the machine. This is not a sign of poor quality - the machine is in perfect working order.



www.tchibo.de/instructions

(Please enter the product number in the box labelled "Bedienungsanleitungssuche" and click on "Suchen")

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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 pass this product on to another person, remember to give them these instructions.

Symbols used in these instructions:



This symbol warns you about the risk of injury.



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

Signal words 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 injuries.

NOTICE warns about the potential risk of material damage.



This symbol indicates additional information.

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 specialities.
- It has been designed for use in households and household-like environments, e.g.
 - in shops, offices and similar work spaces,
 - in agricultural buildings,

- by 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 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 over 8 years of age and supervised while doing so. This appliance 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. In the case that 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 a water jet and do not position it anywhere it could be cleaned with a water jet.
- Never leave the machine to operate unattended.
- Only connect the machine to a properly installed, grounded power 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.
- Never place any drinks or other objects on top of the machine.
- 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 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 power socket ...
 - ... if a fault occurs,
 - ... if the machine is not going to be used for a prolonged period,
 - ... before you remove any parts of the machine for cleaning,
 - ... before you wipe the machine casing clean.Always pull on the plug, not on the mains cable.
- To disconnect the machine from the mains completely, remove the mains plug from the power socket.

Danger – risk of injury

- Route the connection cable in such a way that it is not a tripping hazard. Do not let the cable hang down from the surface the machine is put on in order to ensure that the machine cannot be pulled down by it.

Danger of fire/burns/scalds

- Position the machine in such a way that it is free-standing for use; never place it directly against a wall, in a corner, in a cupboard, against curtains, etc.
- Do not cover the machine while it is in use (e.g. with newspapers, blankets, clothes, etc.).
- Do not touch the coffee or milk outlets during or immediately after use. Please note that the machine stops the brewing process if there is too little water in the water tank during preparation. The brewing process will automatically resume once the water tank has been filled and reinserted in the machine. Avoid coming into contact with the beverage coming out of the outlet.
- The brewing unit becomes hot when preparing beverages. Do not remove the brewing unit during or shortly after use.
- Do not touch the casing during or immediately after use. The heating element under the casing will still emit residual heat after use.
- 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.

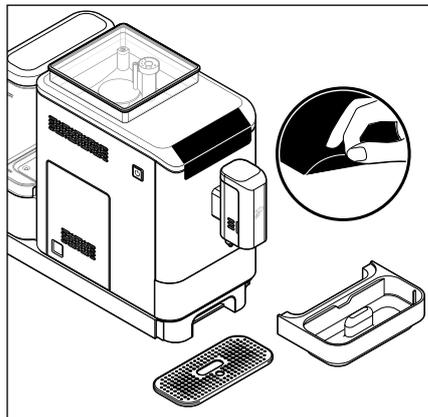
Danger - damage to health

- Empty and clean the leftover water tray, the container for the coffee grounds and the drip tray regularly.
- If you will not be using the machine for a prolonged period, empty the water tank, coffee bean compartment, drip tray, leftover water tray and container for the coffee grounds.
- Change the water in the water tank daily to prevent germs from collecting.
- 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 as well as the relevant cleaning utensils to clean this machine. The use of other cleaning agents can lead to health hazards.

Material damage

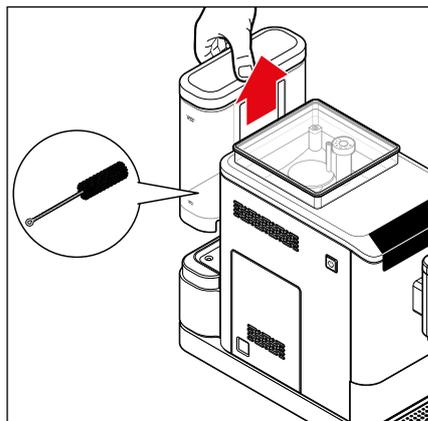
- Only use the machine with the container for the coffee grounds and the leftover water tray inserted.
- Only pour fresh, cold tap water or other drinking water into the water tank. Do not use carbonated mineral water or any other liquids.
- Never fill the coffee bean compartment with raw coffee (green, 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.
- Descal the machine as soon as it indicates that this is necessary.
- To move the machine, always hold it by the outer casing.
- To use the machine, place it on a stable, flat, level surface that is well lit and not sensitive to heat or moisture.
- To ensure that the casing does not melt, do not place the machine on a hob or immediately next to a hot oven, radiator or anything similar.
- Keep all cards with magnetic strips, such as credit cards, debit cards, etc. away from the drip tray and the cover for the brewing unit (i.e. away from the magnets built into these parts). The cards could otherwise become damaged. You should also keep magnetic memory storage media and any devices that could be affected or functionally impaired by magnetism away from the machine.
- The machine is equipped with non-slip feet. Work surfaces often have varnished or plastic finishes and are treated with a variety of care products. Some of these may contain substances that react adversely to the 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: <70 dB(A).

Removing protective films and packaging materials

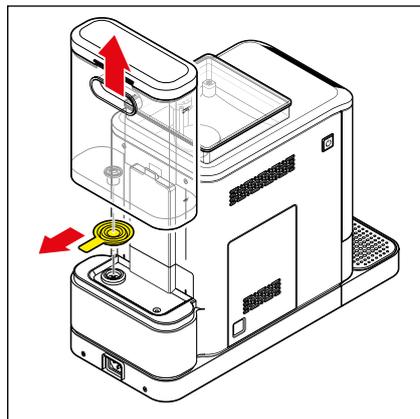


1. Take the machine out of the packaging.
2. Pull all protective films off the machine and remove all packaging materials.

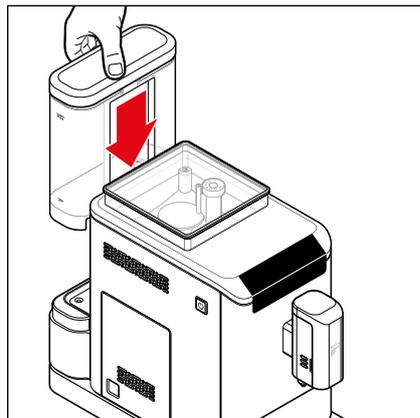
 The packaging materials protect the machine during transport. Keep the packaging in case you need to transport the machine or return it if it suffers damage.



3. Pull the water tank up and out of the machine. The water tank contains the cleaning brush. Take the cleaning brush out of the water tank.

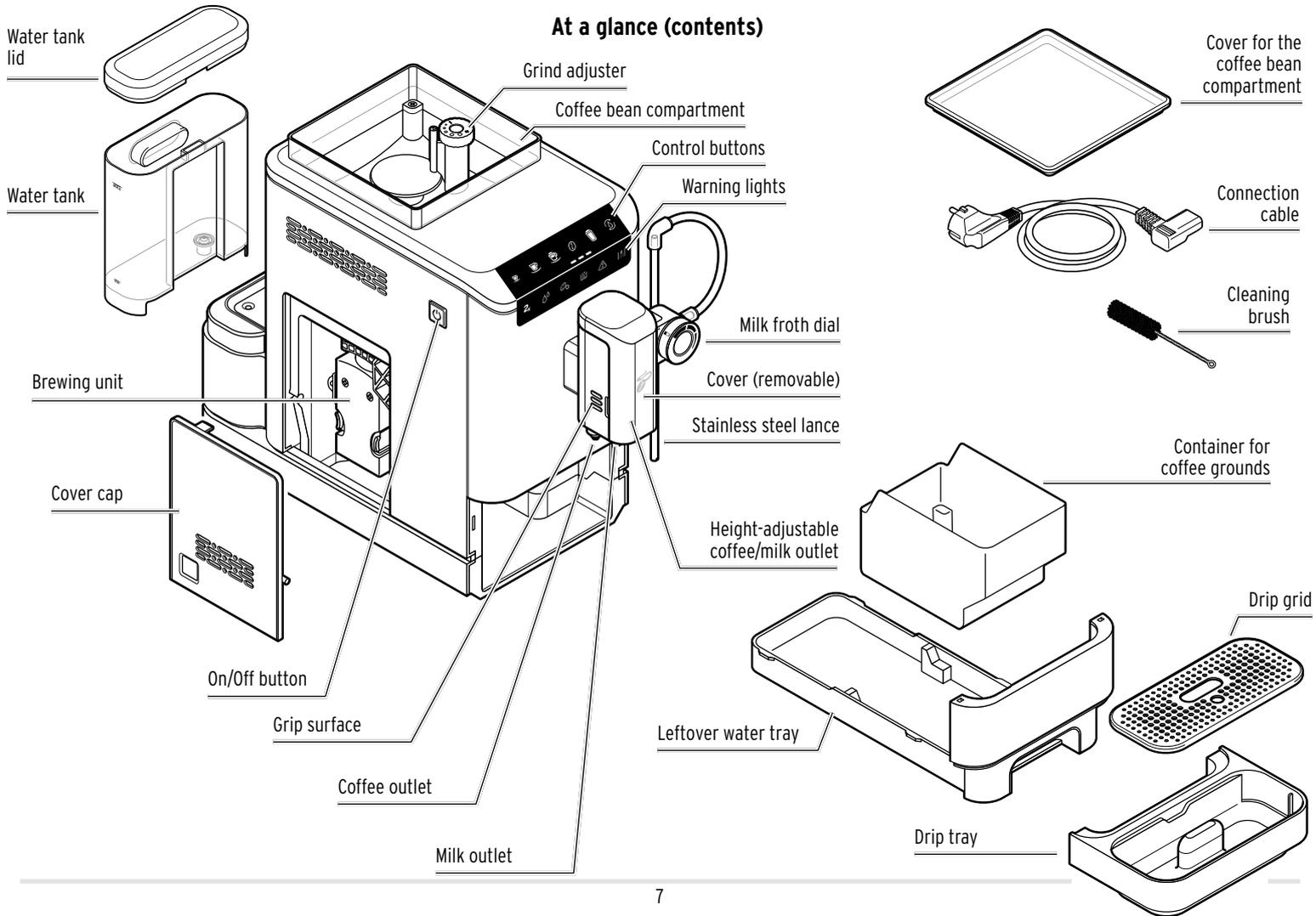


4. Remove the transport protection piece underneath the water tank.
5. Clean the water tank in water with a little washing-up liquid. Then rinse it out thoroughly under running water and dry it.



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

At a glance (contents)



Control buttons



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



Beverage button
Espresso



Beverage button
Caffè Crema



Beverage button
Cappuccino



Intense
function



Beverage button
Milk Froth



EasyClean
rinsing
function

Warning lights



The warning lights illuminate only if the machine requires specific action to be taken or if the machine is making double the amount of beverage.



Double
beverage
quantity



Refill
water



Refill
beans



Empty coffee
grounds



Brewing unit



Descal

Initial operation - prior to first use

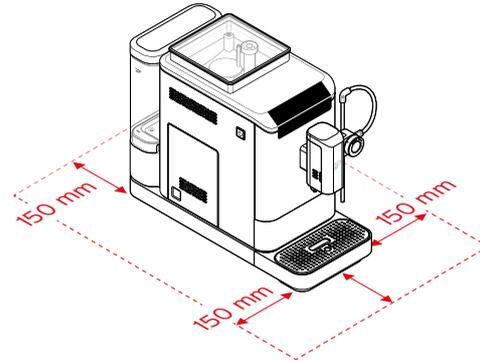
1. Set up the machine ...

... on a level worktop or surface that is not sensitive to moisture.

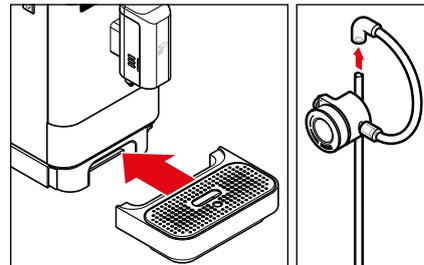
... near a power socket. The length of the connection cable is approx. 80 cm.

... at a distance of at least 1 m from hot, flammable surfaces (hobs, ovens, radiators, etc.).

... 150 mm away from walls.



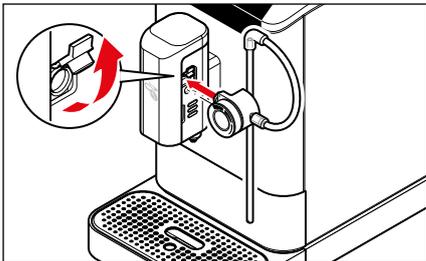
The figure above shows the space required for machine operation when the drip tray and drip grid are in place. Pay attention to this when selecting the installation location for the machine.



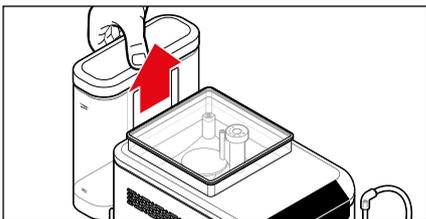
2. Push the drip tray and drip grid all the way into the machine as illustrated.

The drip tray is held in place by magnets.

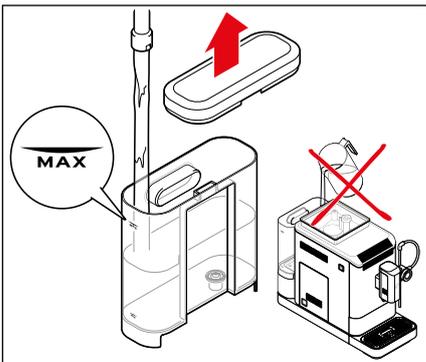
3. Insert the stainless steel lance into the silicone tube on the milk froth dial.



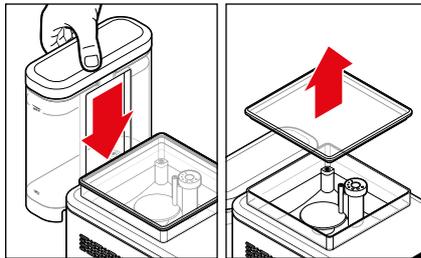
4. Open the cover cap on the coffee/milk outlet.
5. Insert the milk froth dial into the connection point as shown, keeping it at a straight angle. Push it in as far as it will go.



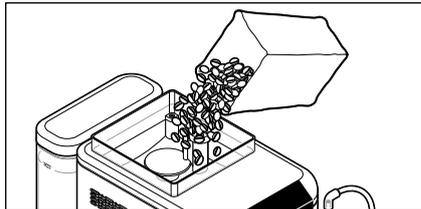
6. Pull the water tank up and out of the machine.



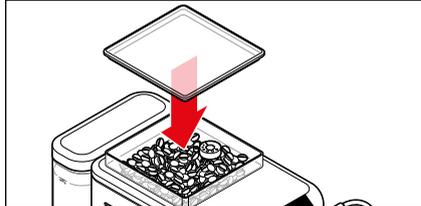
7. Fill the water tank with fresh, cold tap water or drinking water up to the MAX mark.
Never pour water directly into the tank while the water tank is still in the machine!



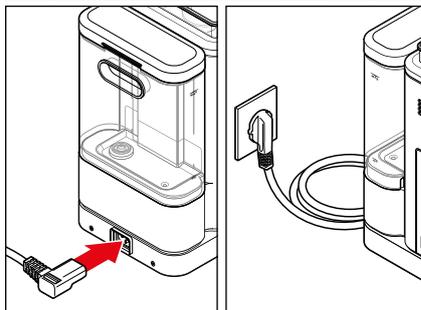
8. Reinsert the water tank into the machine. Press it down as far as it will go.
9. Remove the cover from the coffee bean compartment.



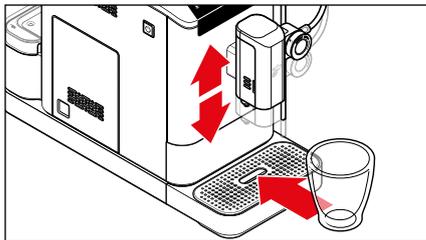
10. Pour as many coffee beans into the coffee bean compartment as you will need for one day. The coffee bean compartment holds approx. 300 g of coffee beans.



11. 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.



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



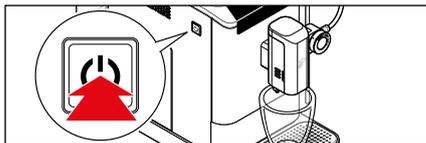
14. Using the grip surfaces, slide the coffee/milk outlet up or down as required.
15. Place an empty glass or empty cup under the coffee/milk outlet.



CAUTION - risk of burns/scalds

Hot water or hot steam coming from the coffee/milk outlet can cause burns.

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



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



The **EasyClean** button will flash and the heating up process will start.

The pump will start after a few seconds. A small amount of water will first be flushed through the milk outlet opening, then through the coffee outlet openings before it is finally collected in the container placed underneath.

17. Empty the container underneath the coffee/milk outlet.
18. Rinse out the machine twice as described in the "Rinsing the machine" chapter. The machine is then ready for use.

Rinsing the machine



CAUTION - risk of burns/scalds

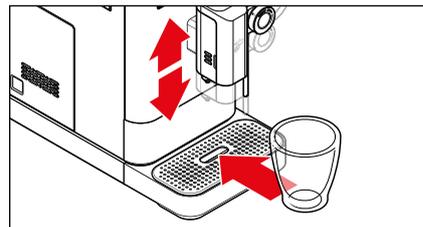
Hot water or hot steam coming from the coffee/milk outlet can cause burns.

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

When switching the machine on for the first time or if you have not used the machine for longer than two days, rinse the machine by allowing two cups of water to flow through it.

Requirements:

- The machine is switched on and ready for use.



1. Using the grip surfaces, slide the coffee/milk outlet up or down as required.
2. Place an empty glass or empty cup under the coffee/milk outlet.



3. As soon as all the buttons are illuminated, press the **EasyClean** button and hold it down for approx. 5 seconds. You will hear 2 beeps. The pump will flush water through the pipes to be dispensed into the container below.
4. Pour the water away.
5. Repeat steps 3 and 4. The machine will then be ready to use again.

Switching the machine on/off



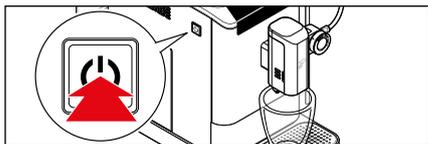
CAUTION - risk of burns/scalds

Hot water or hot steam coming from the coffee/milk outlet can cause burns.

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

Requirements:

- The mains plug is plugged into the power socket.
- The machine is switched off.
- The water tank is full.
- The coffee bean compartment is full.
- There is a cup or glass placed underneath the coffee/milk outlet.



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



The **EasyClean** button will flash and the heating up process will start.

The pump will start after a few seconds. A small amount of water is flushed through the pipes and dispensed into the container underneath.

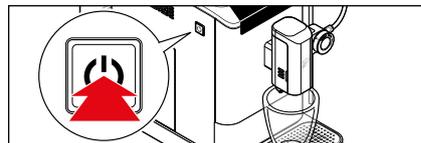


The machine is ready for use as soon as all the buttons are lit up continuously.



If the machine has previously been in operation shortly before being switched on again and is therefore still warm, the machine will not flush water through the pipes again. A new rinsing process will only be triggered when it has sufficiently cooled down.

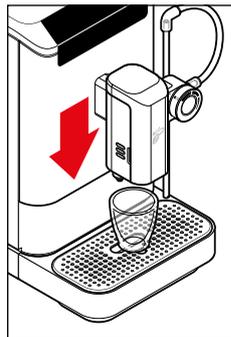
Refer to the chapter titled "Adjusting the automatic rinsing process".



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

Adjusting the height of the coffee/milk outlet

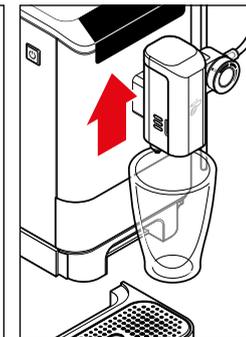
The coffee/milk outlet is infinitely adjustable to suit different cup sizes.



For espresso cups, push the coffee/milk outlet as far downwards as necessary (using the grip surfaces).

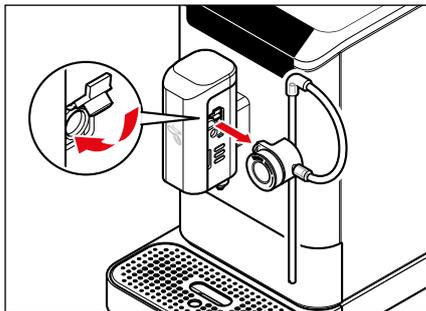


For large cups, push the coffee/milk outlet as far upwards as necessary (using the grip surfaces).



For tall glasses, push the coffee/milk outlet upwards as far as it will go (using the grip surfaces) and remove the drip tray.

Making beverages without milk



If you would like to prepare a coffee without milk, you can leave the milk froth dial connected or you can remove it as follows:

- ▶ Pull the milk froth dial to the side.
- ▶ Close the cover cap on the coffee/milk outlet to protect the connection point from dust.



CAUTION - risk of burns/scalds

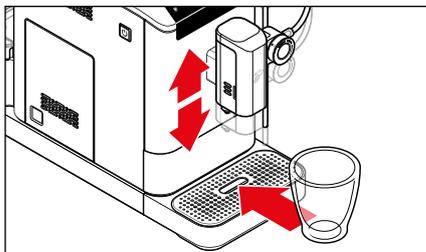
Hot water, hot coffee or hot steam coming from the coffee/milk outlet can cause burns.

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

Preparing espresso or caffè crema

Requirements:

- The machine is switched on and ready for use.
- The milk froth dial can be connected to or disconnected from the coffee/milk outlet.



1. Using the grip surfaces, slide the coffee/milk outlet up or down as required.
2. Place an empty glass or empty cup under the coffee/milk outlet.

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.



- 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

Making beverages containing milk



CAUTION - risk of burns/scalds

Hot water, hot coffee, hot steam or hot milk froth coming from the coffee/milk outlet can cause burns.

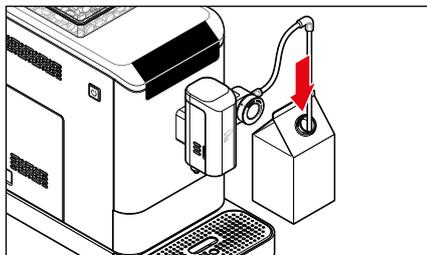
- Do not touch the outlet openings during or immediately after use.
- Avoid coming into contact with the beverage coming out of the outlet.

Requirements:

- The machine is switched on and ready for use.
- The milk froth dial must be attached to the coffee/milk outlet. While the milk froth is being prepared, you can turn the milk froth dial clockwise or anti-clockwise to adjust the amount/consistency of the milk froth.

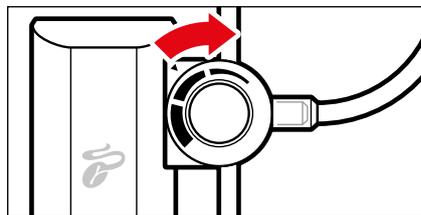


- The consistency of the milk froth will depend on several factors, including the fat content in the milk, whether the milk is fresh, UHT or vegan, the temperature of the milk, the milk brand used, the size of the carton holding the milk, the amount of milk inside the milk carton.
- We recommend using chilled milk with a fat content of at least 1.5% (semi-skimmed or whole milk).
- We recommend that you first set the milk froth dial to the medium setting. Then observe the milk froth consistency with every beverage you subsequently make and, working in small steps, adjust the dial accordingly until you find the optimum setting.

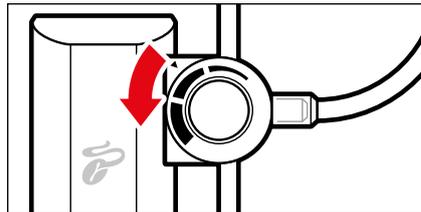


- ▶ Insert the stainless steel lance into a milk carton or into the Tchibo milk carafe (not included).

Setting the milk froth consistency

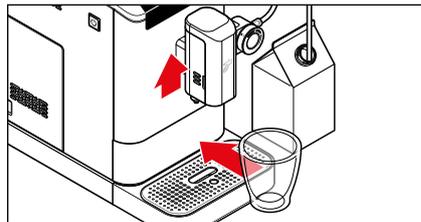


- ▶ For lots of milk froth with a macrofoam consistency, turn the milk froth dial clockwise to a higher dial setting. The coarser the milk froth, the more heat the milk was subjected to.



- ▶ For only slightly frothed milk with a microfoam consistency, turn the milk froth dial anti-clockwise to a lower dial setting. The finer the consistency of the milk froth, the less heat the milk was subjected to.

Making cappuccino



1. Using the grip surfaces, slide the coffee/milk outlet all the way up.
2. Place a tall glass underneath the coffee/milk outlet.
3. Briefly press the **Cappuccino** button once.



The **Cappuccino** button will light up and the process of heating the milk to create froth will begin.

The frothing and brewing process starts and stops automatically. After it has finished frothing the milk, the machine will immediately begin brewing the espresso.

Interrupting the heating process



▷ Press the **Cappuccino** button again while the heating process is still underway.

Stopping the frothing and brewing process prematurely



▷ Press the **Cappuccino** button again while the frothing process and/or brewing process is still underway.

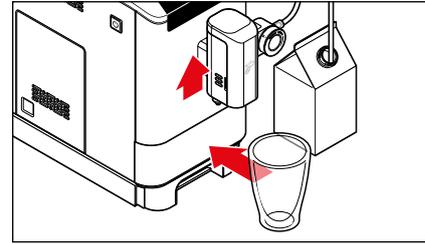
Default settings upon purchasing the machine:

Cappuccino Milk froth approx. 90 ml (depending on the position of the dial)
Espresso approx. 40 ml

i We recommend that you always rinse the milk system **immediately after preparing** beverages using milk. See section "Rinsing the milk system".

Tip: You can adjust the strength of the beverage by adjusting the quantity of beverage or milk froth. Learn more about how to do this in the chapter titled "Adjusting the beverage quantity".

Frothing milk



1. Slide the coffee/milk outlet all the way up (using the grip surfaces) and remove the drip tray.
2. Place a tall glass underneath the coffee/milk outlet.



3. Briefly press the **Milk Froth** button once.

The **Milk Froth** button lights up and the heating process for frothing milk begins.

The frothing process starts and stops automatically.



Interrupting the heating process



▷ Press the **Milk Froth** button again during the heating process.

Stopping the frothing process prematurely



▷ Press the **Milk Froth** button again during the frothing process.

Default settings upon purchasing the machine:
Milk froth approx. 130 ml (depending on the position of the dial)

i We recommend that you always rinse the milk system **immediately after preparing** beverages using milk. See section “Rinsing the milk system”.

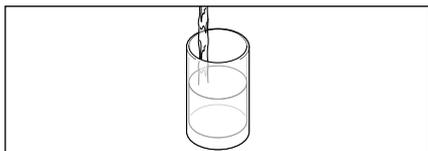
Tip: You can customise the amount of milk froth. Learn more about how to do this in the chapter titled “Adjusting the beverage quantity”.

Rinsing the milk system

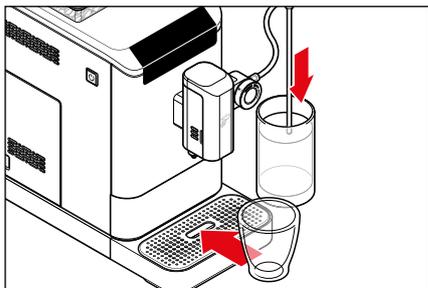
Milk is a perishable item. To achieve perfect milk froth and ensure optimum hygiene, always rinse the milk system **immediately after preparing** beverages using milk. Rinsing the milk system is never a substitute for cleaning it daily. Clean the milk system at the end of the day as described in the section titled “Cleaning”.



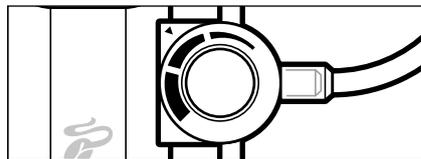
Every time the machine prepares a beverage containing milk, the **EasyClean** button will flash for a few seconds afterwards. This is to signal that the milk system needs rinsing.



1. Fill a cup or glass with fresh, clear tap or drinking water.



2. Inset the stainless steel lance into the water.
3. Place an empty glass or empty cup under the coffee/milk outlet.



4. Turn the milk froth dial to the middle setting.



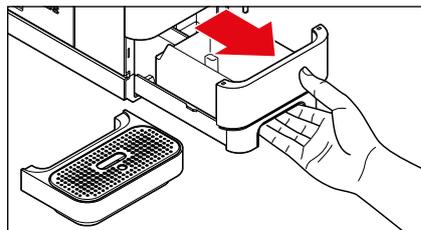
5. Briefly press the **EasyClean** button once to flush water through the pipes and connecting tubes leading to the milk outlet opening.

The heating and rinsing processes will begin and end automatically.

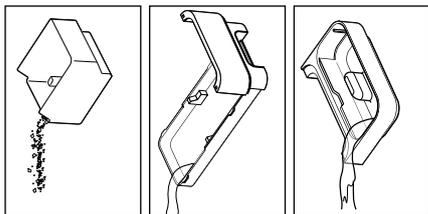
Emptying the container for the coffee grounds, the leftover water tray and the drip tray



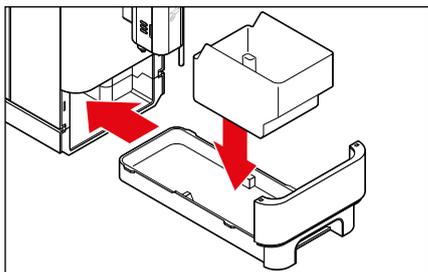
When the container for the coffee grounds is full (after 10 brewings), the “Empty coffee grounds” symbol will light up. **In order for the displayed symbol to disappear, the machine must be switched on and the container for coffee grounds must be removed for at least 5 seconds.**



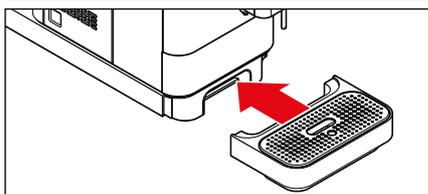
1. Empty the leftover water tray, the container for the coffee grounds and the drip tray regularly. To do this, remove the drip tray. Pull the leftover water tray with the container for the coffee grounds out of the machine.



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.

Adjusting the strength of the coffee - Intense+ technology

The **Intense** button allows you to adjust the strength of the coffee to taste. You can do this for one single brewing procedure or save the setting.

- The **Intense** function can only be used together with the **Espresso**, **Caffè Crema** or **Cappuccino** button.
- To find out how to restore the **Intense** button to its original settings, refer to the chapter "Resetting to factory settings".

Adjusting the strength of the coffee for the current brewing process (without saving the setting)

Requirements:

- The machine is switched on and ready for use.
- There is a cup or a glass underneath the coffee/milk outlet.



1. If you wish to make the coffee stronger or milder, press the **Intense** button the relevant number of times before you press one of the beverage buttons:



Mild



Normal / medium



Strong



- Then press the button for the beverage you would like. The coffee is prepared with more or fewer beans.



While the coffee is being prepared, the beverage button and the **Intense** button light up.

Setting the strength of the coffee permanently (saving the setting)

Requirements:

- The machine is switched on and ready for use.



- Press and hold down the **Intense** button for approx. 3 seconds until ...



... the button flashes and you hear two beeps.



- Select the desired coffee strength by repeatedly pressing the **Intense** button.



- To save the setting, press and hold down the **Intense** button for approx. 3 seconds or wait for approx. 5 seconds without pressing a button.

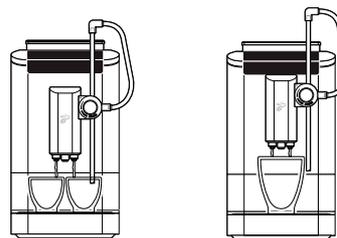
The **Intense** button stops flashing and two beeps sound to confirm the setting has been made.

Double beverage quantity

i The double beverage quantity can only be used with the **Espresso** button or the **Caffè Crema** button.

Requirements:

- The machine is switched on and ready for use.



- There are two small cups or one large cup under the coffee/milk outlet.



- If you wish to prepare double the beverage quantity, press and hold down the relevant beverage button until ...



... the 2x symbol in the lower display flashes.



- Briefly press the same beverage button to start the preparation.

The machine performs two brewing processes one after the other (espresso approx. 80 ml and caffè crema approx. 250 ml).

i If you wish to make the coffee stronger or milder, press the **Intense** button the relevant number of times (see chapter "Adjusting the strength of the coffee - Intense technology") before starting the preparation with the relevant beverage button.

Adjusting the beverage quantity

Default settings upon purchasing the machine:

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

Cappuccino Milk froth approx. 90 ml (depending on the position of the dial),
Espresso approx. 40 ml

Milk Froth approx. 130 ml (depending on the position of the dial)

You can permanently change the factory settings for the beverage and milk froth quantities. You can customise one setting for each beverage button: one setting each for espresso, caffè crema, cappuccino and milk froth.



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

Requirements:

- The machine is switched on and ready for use.
- There is a cup or a glass underneath the coffee/milk outlet.

Espresso and caffè crema



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



2. Wait until the beans have been ground.
3. As soon as coffee starts to flow out of the coffee outlet opening, press and hold the beverage button.
4. Release the button as soon as the desired quantity of coffee has been dispensed into the cup.

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

Cappuccino



1. Press the **Cappuccino** button to start the frothing, grinding and brewing process.

The machine will first make the milk froth.



2. As soon as milk froth starts to flow out of the milk outlet opening, press and hold the **Cappuccino** button.
3. Release the button as soon as the desired quantity of milk froth has been dispensed into the cup.

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

The grinding and brewing process will then start.



4. Wait until the beans have been ground.
5. As soon as coffee starts to flow out of the coffee outlet opening, press and hold the **Cappuccino** button again.
6. Release the button as soon as the desired quantity of coffee has been dispensed into the cup.

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

Milk froth



1. Press the **Milk Froth** button to start the frothing process.



2. As soon as milk froth starts to flow out of the milk outlet opening, press and hold the **Milk Froth** button.

3. Release the button as soon as the desired quantity of milk froth has been dispensed into the cup.

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

Adjusting the grind setting

NOTICE - material damage

Incorrectly adjusting the grind adjuster can damage the grinder!

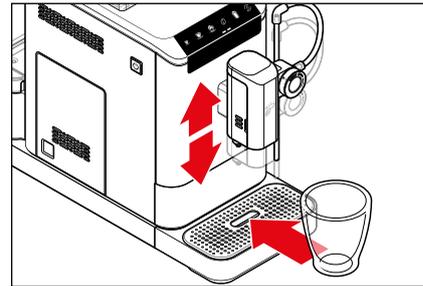
Grind settings may only be adjusted while the grinder is in operation.



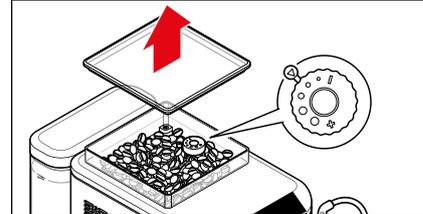
Adjust the grind settings in small increments only and observe the changes in taste after a few cups of coffee before carrying out any new adjustments.

Requirements:

The machine is switched on and ready for use.



1. Using the grip surfaces, slide the coffee/milk outlet up or down as required.
2. Place an empty glass or empty cup under the coffee/milk outlet.



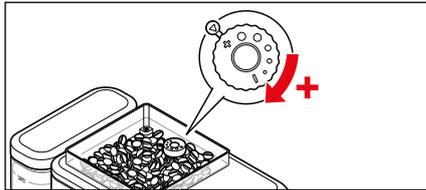
3. Remove the cover from the coffee bean compartment.
The grind adjuster is located in the coffee bean compartment. It has been preset to level 2 as default.

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**).



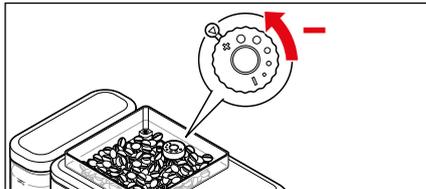
5. **While the coffee is being ground**, turn the grind adjuster clockwise towards to a larger dot ●.

Increasing the fineness of the grind

Increase the fineness of the grind when you want the coffee to flow more slowly, 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 a smaller dot ●.



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

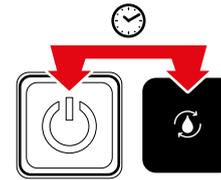
Adjusting the automatic rinsing process

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

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

Requirements:

- The machine is switched on and ready for use.



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

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

▷ To find out how to restore the original, temperature-dependent settings, refer to the chapter "Resetting to factory settings" or proceed as described above.

Standby mode

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

If no button is pressed for about ten 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 switching the machine on or off, press and hold the **On/Off** button for approx. 5 seconds until two beeps sound.

One of the four buttons lights up, while the other three buttons flash. The illuminated button shows the currently set switch-off time:



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



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



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



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



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

Cleaning



WARNING - risk of fatal electric shock

Electric shock can cause serious injuries and/or death.

- Remove the mains plug from the power socket before cleaning the appliance.
- Never immerse the appliance, 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.



WARNING - risk of damage to health

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.

NOTICE - material damage

Incorrect cleaning or lack of cleaning can damage the machine.

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

	Daily	Weekly	As required
Machine casing		X	X
Cleaning the water tank		X	X
Rinsing the water tank	X		X
Container for coffee grounds, leftover water tray, drip tray	X		X
Brewing unit		X	X
Milk system	X		X

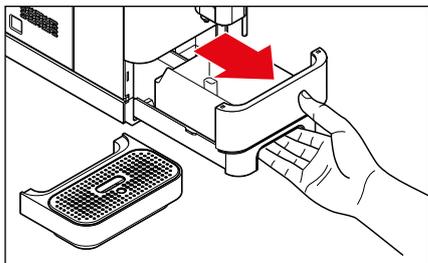
Cleaning the casing

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

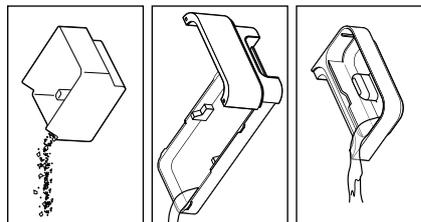
Cleaning the water tank

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

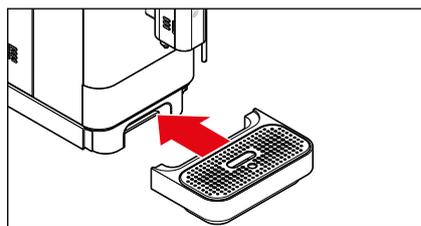
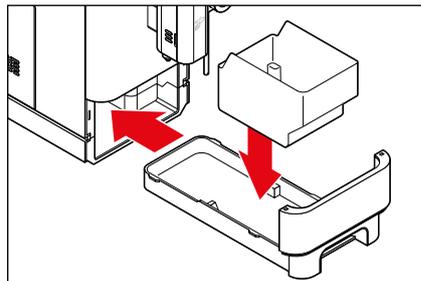
Cleaning the leftover water tray, container for coffee grounds and drip tray/grid



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



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

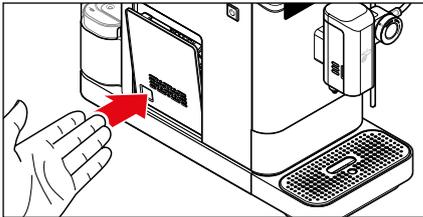
Cleaning the brewing unit



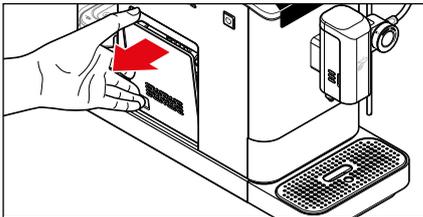
CAUTION - risk of burns/scalds

The brewing unit becomes hot during use.

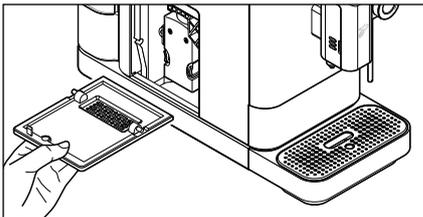
- Do not clean the brewing unit immediately after using the machine. Allow the machine to cool down before removing the brewing unit for cleaning.



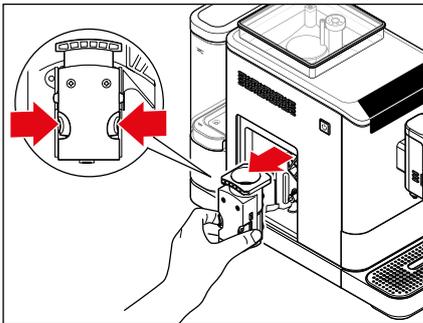
1. Press on the lower part of the cover cap for the brewing unit as shown.



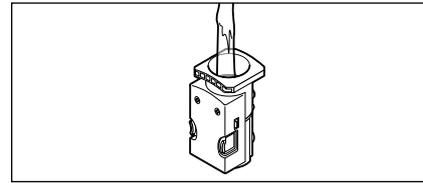
2. Take hold of the cover cap at the top...



... and pull it off the machine.

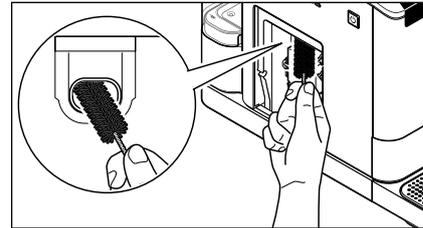


3. Firmly press and hold the two orange-coloured buttons and pull the brewing unit straight out of the machine.

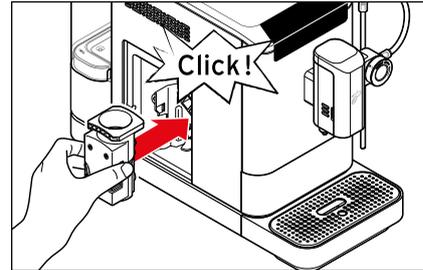


4. Rinse the brewing unit under warm running water.

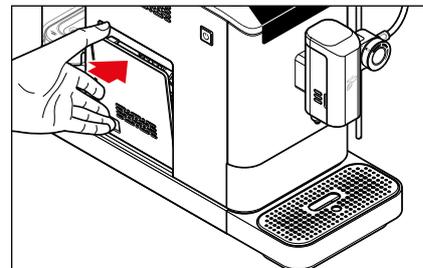
5. Then let the brewing unit dry completely.



6. Remove all leftover ground coffee in the brewing unit compartment with the cleaning brush provided. Then wipe the brewing unit compartment clean.



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

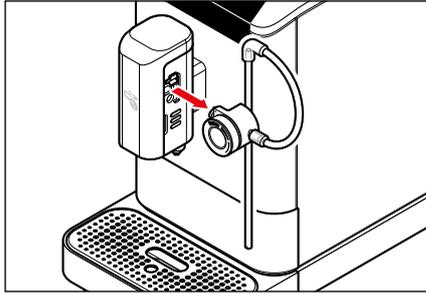


8. Place the cover cap back into the machine in front of the brewing unit. It is held in place by magnets.

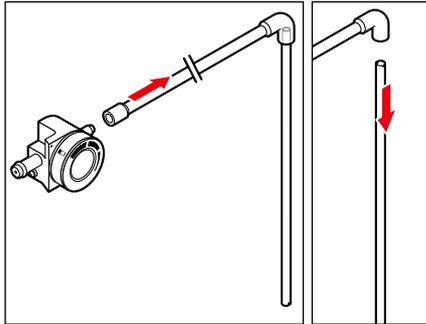
Cleaning the milk system

If you froth milk, you must take the milk system apart, as shown in the following steps, and clean **all of the parts using warm water and a little washing-up liquid**. You will need to do this **once a day (preferably after using the machine for the last time on the day in question)**. These parts are not dishwasher-safe. This is the only way to ensure the best level of hygiene, high-quality milk froth and a long service life for the machine. It must be cleaned in addition to regular rinsing of the milk system.

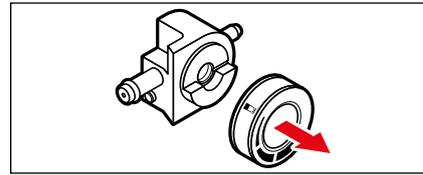
Taking apart and cleaning the milk system



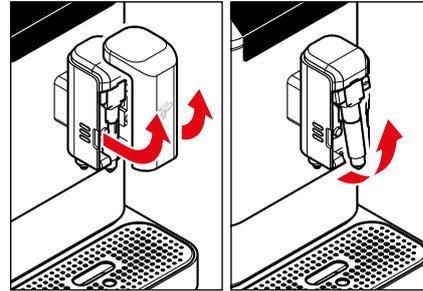
1. Pull the milk froth dial to the side.



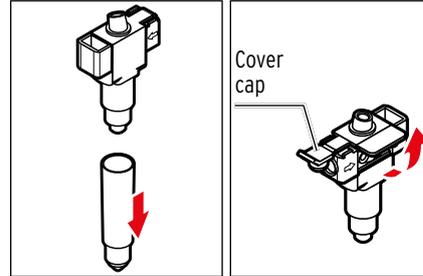
2. Pull the silicone tube out of the milk froth dial.
3. Detach the stainless steel lance from the tube.



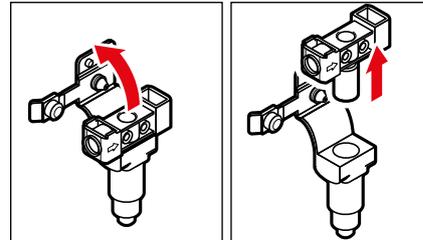
4. Pull off the dial from the milk froth dial.



5. Remove the cover from the coffee / milk outlet.
6. Fold the milk outlet to the front and remove it.



7. Pull the milk outlet off the adapter.
8. Turn the adapter in such a way as to have the cover cap pointing to the left.
9. Open the silicone cover as illustrated and ...



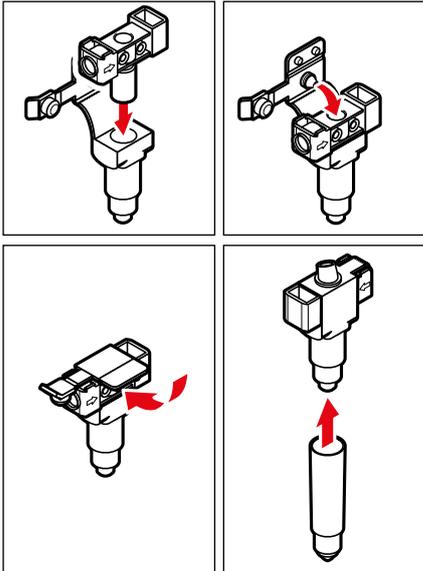
- 10.... fold it backward.
11. Pull the adapter up and out of the silicone cover. As you do, turn it from right to left and back again. This will make it easier to remove.

12. Wash all individual parts carefully using warm water and washing-up liquid. Use the cleaning brush provided.
13. Then rinse all parts with clean, cold water. Dry all parts carefully and leave them to dry over night.

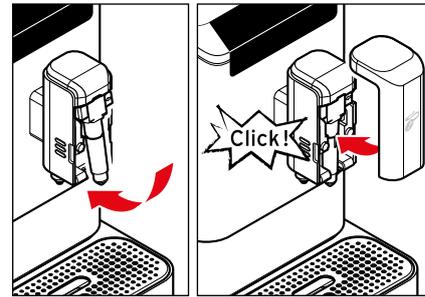


To ensure optimal cleaning of the milk system, we recommend regularly soaking all parts (**apart from the knob on the milk froth dial**) for some time in warm water and adding a commercially available milk system cleaner, which you can purchase from any Tchibo branch and from specialist retailers.

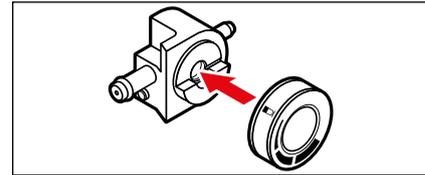
Assembling the milk system



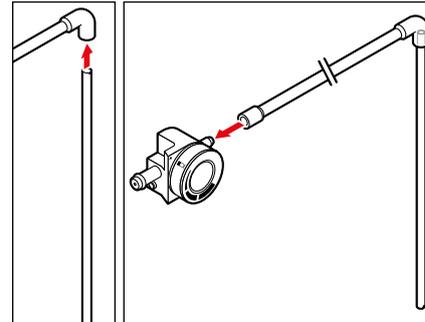
1. Insert the adapter straight into the silicone cover, pushing it in as far as it will go.
2. Fold the silicone cover down onto the adapter (as shown), pushing it as far as it will go, then ...
3. ... close it carefully.
4. Push the milk outlet onto the adapter.



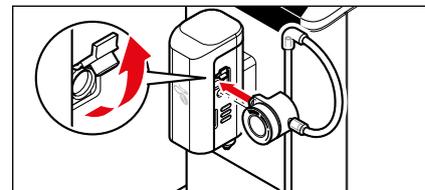
5. Reinsert the milk outlet.
6. Place the cover back on the coffee /milk outlet. It is held in place by magnets.



7. Put the knob back on the milk froth dial. Push it in as far as it will go.



8. Insert the stainless steel lance into the silicone tube as shown.
9. Insert the silicone tube onto the milk froth dial as shown.



10. Open the cover cap on the coffee/milk outlet.
11. Insert the milk froth dial straight into the connection point as shown, pushing it in as far as it will go.

Descaling

NOTICE - damage to the machine due to limescale deposits

Limescale can damage the machine.

- **Descale 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 be used again until the process is completed.



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

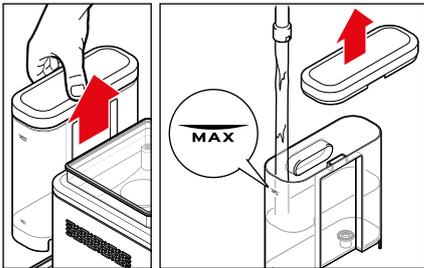
Descal the machine within a few days. Do not wait any longer, otherwise the limescale build-up may become too extensive for a descaling agent to have any effect.

Descaling takes about 15 minutes.

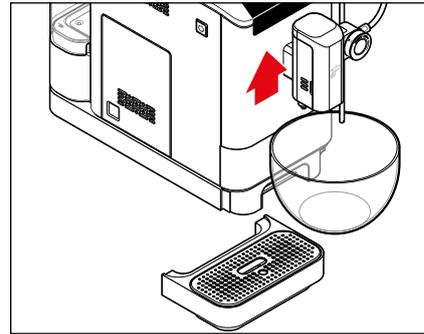
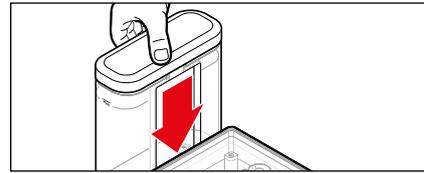
Do not leave the machine unattended during the descaling process.

Requirements:

- The machine is switched on and ready for use.

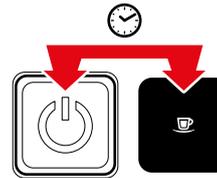


1. Pull the water tank up and out of the machine.
2. Pour a standard, liquid, descaling agent suitable for coffee and espresso machines into the empty water tank. Pour in water up to the MAX mark. Please observe the manufacturer's instructions.



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

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



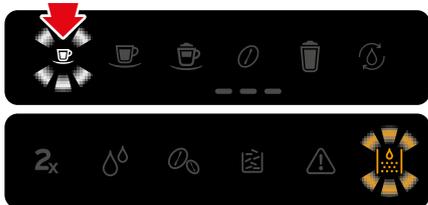
5. Press and hold both the **On/Off** button and the **Espresso** button at the same time (for approx. 5 seconds) until two beeps sound.
6. Release the buttons.



The **Espresso** button flashes and ...



... the “Descale” symbol lights up.



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

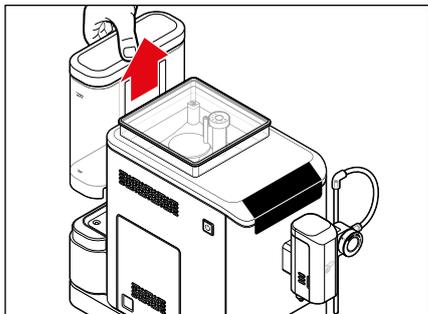
The descaling process begins. **Descaling takes approx. 15 minutes.** The machine pumps descaling solution into the pipes several times in 40-second intervals. Each time, approx. 50 ml is dispensed into the container.



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

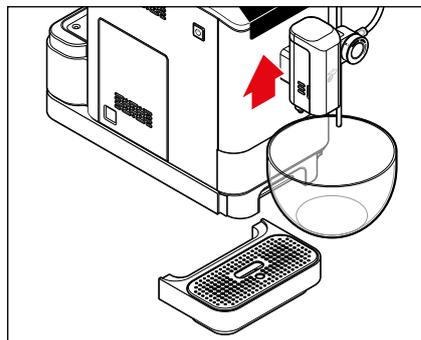
Once all of the descaling solution has passed through the system, the **Espresso** button and ...

... the "Refill water" symbol flash. The "Descale" symbol is lit up continuously.

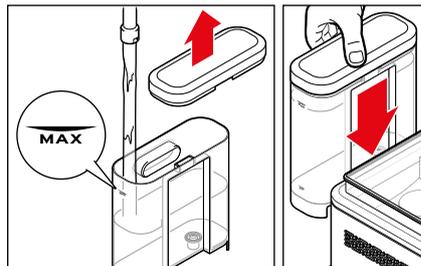


9. Remove the water tank from the machine.
10. Clean the water tank thoroughly as described in the chapter titled "Cleaning", section "Cleaning the water tank". The rinsing phase will now start.

Rinsing phase



11. Once again place an empty container (with a capacity of at least 500 ml) under the coffee/milk outlet. **This container will need to be emptied several times during the rinsing process.**



12. Fill the water tank up to the **MAX** mark again with cold tap water.
13. Insert the water tank into the machine.



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

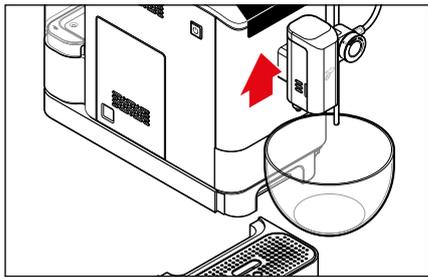
A large amount of water in the water tank is passed through the pipes of the machine. **The machine will then pause for approx. 1 minute.** Then the remaining water in the water tank is passed through the machine. **Afterwards, the machine will automatically switch into standby mode.** The descaling 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, for hygiene reasons, we recommend that you clean all parts of the machine as described in the "Cleaning" chapter and empty all of the water out of the machine's pipes.

Requirements:

- The machine is switched on and ready for use.



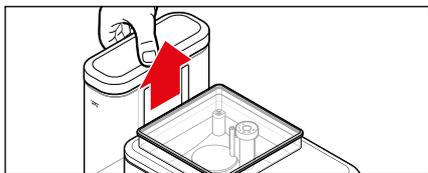
1. Place an empty container (with a capacity of at least 250 ml) under the coffee outlet. Remove the drip tray if necessary.



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



The "Refill water" symbol lights up continuously.



4. Remove the water tank from the machine.



The "Refill water" symbol goes out.

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 outlet.

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".

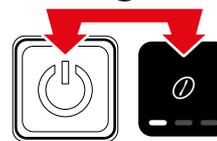
Resetting to factory settings

Resetting the coffee strength and beverage quantity to factory settings

You can restore the factory coffee strength settings and the original water quantities (see chapter "Adjusting the strength of the coffee - Intense technology" or "Adjusting the beverage quantity").

Requirements:

- The machine is switched on and ready for use.



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

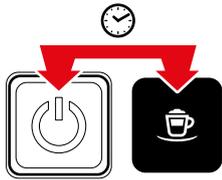
The factory coffee strength settings and the original water quantities have been reset.

Resetting the automatic rinsing process and standby mode to factory settings

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

Requirements:

- The machine is switched on and ready for use.



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

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

Problems / solutions



The "Refill water" symbol is flashing.

Is the water tank empty?
Fill the water tank with tap 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 flashing.

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



The "Empty coffee grounds" symbol is lit up.

Is the container for the coffee grounds full?
Empty the container for the coffee grounds and wait for a minimum of approx. 5 seconds before putting it back into the machine together with the leftover water tray (see chapter titled "Emptying the container for the coffee grounds, the leftover water tray and the drip tray").



The "Empty coffee grounds" symbol is flashing.

Is the leftover water tray with the container for the coffee grounds correctly inserted in the machine?
Put it back into the machine (see chapter titled "Emptying the container for the coffee grounds, the leftover water tray and the drip tray").



The "Brewing unit" symbol is lit up.

Is the brewing unit or the cover cap correctly 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 EasyClean 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 **EasyClean** button. The machine will now flush water through the pipes to rectify the fault. When the machine is next switched on, it may perform the rinsing process again or it may end the descaling process depending on the progress of the descaling process.

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.

The coffee is too weak.

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

The coffee flows very slowly out of the coffee outlet.

Adjust the grinder to a coarser 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".

The consistency of the milk froth is unsatisfactory.

Make sure that all parts of the milk system have been thoroughly cleaned. In addition, check whether all parts of the milk system have been correctly connected (see chapter "Cleaning", section "Cleaning the milk system").

Turn the milk froth dial clockwise or anticlockwise to adjust the milk froth consistency (see chapter "Making beverages containing milk", section "Setting the milk froth consistency".)

When you switch the machine off or run a rinse cycle, hot water sprays from the milk outlet.

To ensure that the pipes are cleaned thoroughly, the machine flushes very hot water through them. At the very beginning of this procedure, water may spray from the milk outlet. You should therefore always place an empty container underneath the coffee/milk outlet.

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 product number (see section "Product number") at www.tchibo.de/instructions.

Technical specifications

Model number:	MSA23104
Product number:	see chapter "Product number"
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:	up to 19 bar
Sound pressure level:	<70dB(A)
Automatic switch-off:	after 10, 20, 30 or 120 minutes
Preset brew quantities:	Espresso approx. 40 ml Caffè crema approx. 125 ml Cappuccino (approx. 40 ml espresso, approx. 90 ml milk) Milk froth approx. 130 ml
Container for coffee grounds:	approx. 10 portions
Ambient temperature:	+10 to +40 °C
Made exclusively for:	Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

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



Disposal

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

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



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

Warranty

Tchibo GmbH grants a **24 month warranty** from the date of purchase.

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

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

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

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

Service and repair

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

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

Customer care service

Email: service@tchibo.de

Product number



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.