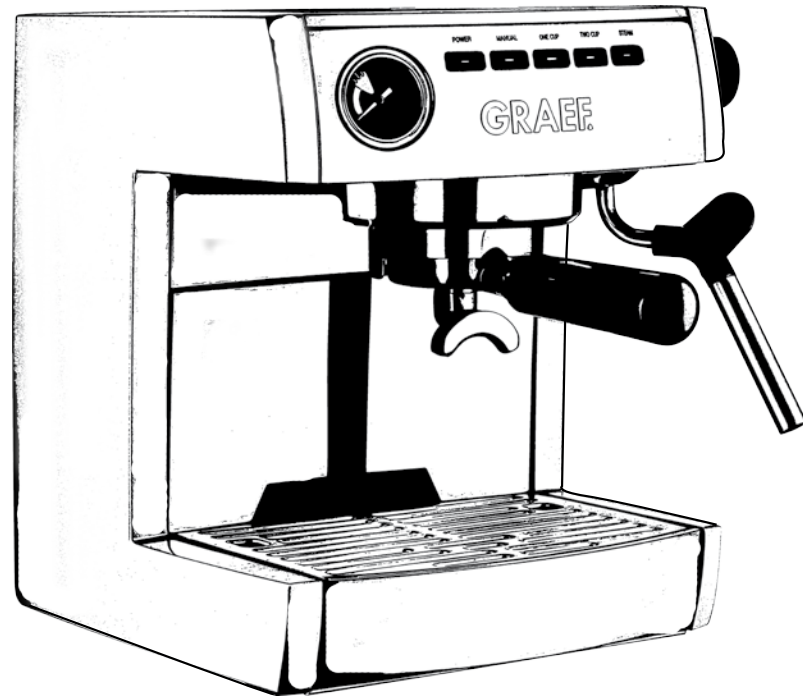


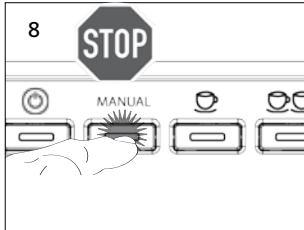
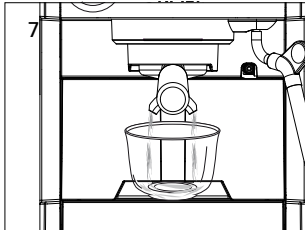
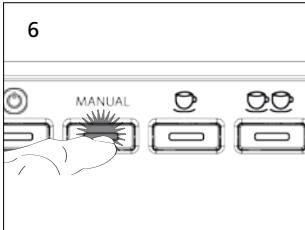
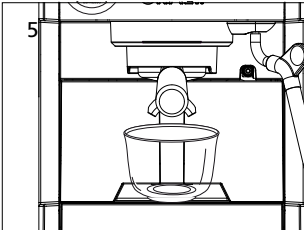
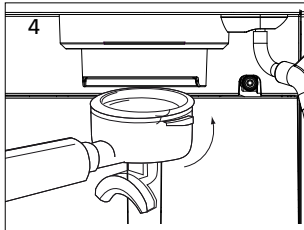
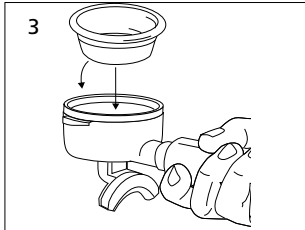
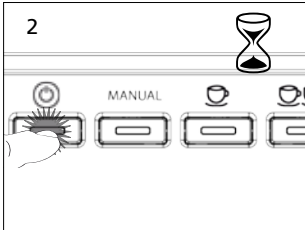
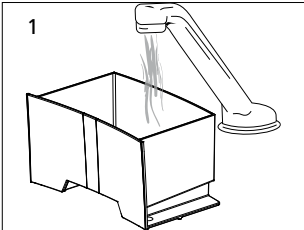
GRAEF.

EN Espresso Machine
Instruction Manual

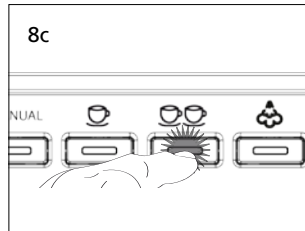
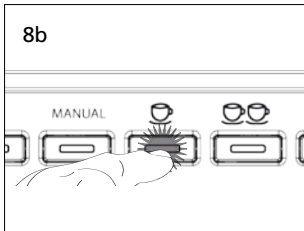
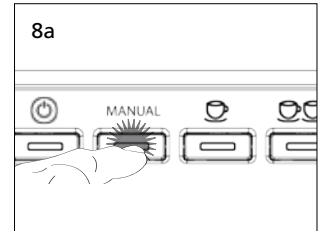
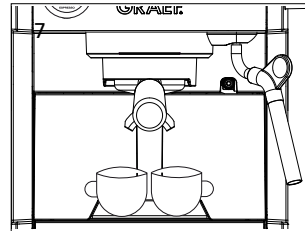
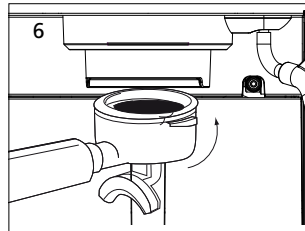
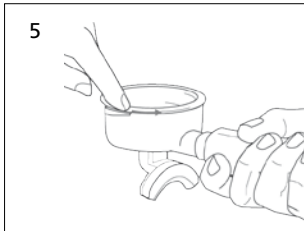
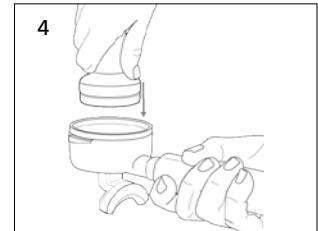
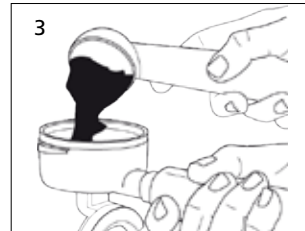
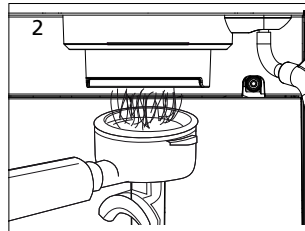
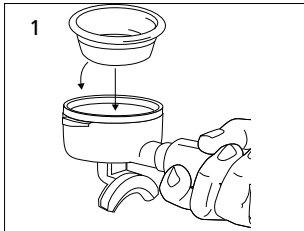


Espresso Machine ES 85 / ES 86

Vorbereitung / Preparation



Espressozubereitung / Making the espresso



Unpacking

To unpack the unit, proceed as below:

- Take the unit out of the carton.
- Remove all pieces of the packing.
- Remove any possibly extant labels on the unit. (not the rating plate).


Requirements for the installation location

For safe and flawless operation of the unit, the place of location must meet these prerequisites:

- The unit must be set up on a firm, flat, level, non-slip and heat resistant base that has sufficient load bearing capacity.
- Select the place of location so that children cannot reach the hot surfaces of the unit.
- The unit is not intended for installation in a wall or a built-in cupboard.
- Do not set up the unit in a hot, wet or moist environment.
- The electric socket must be readily accessible so that the power cord can be easily unplugged.

Operation

On-Off Switch

With the  button you turn the machine on and off.

MANUAL

With MANUAL function you can choose the desired amount of coffee by yourself.



Single Espresso

The single espresso function is programmed so that 30 ml espresso flow

into the cup


We recommend using the filter for 1 cup.

Double espresso

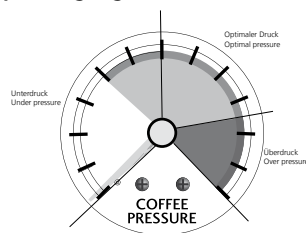
The double espresso function is programmed so that 60 ml espresso flow into the cup.

We recommend using the filter for 2 cup.

Steam

Press  button for frothing milk.

Espresso gauge






Low pressure: Coffee ground would not be pressed well enough / insufficient coffee ground / wrong coarseness settings



Optimal pressure: Optimal coffee ground pressing / optimal coffee amount, right coarseness settings

High pressure: Coffee ground would be pressed too strong / too much coffee ground / wrong coarseness settings

Water hardness setting


Turn off the unit.

Press and hold  and  buttons, then press and release  button

Release  and  buttons.



Select and save the desired water hardness:

MANUAL = 180 L (Soft)

 = 100 L (Moderately hard)

 = 50 L (Hard)


What happens if achieving the limit of water hardness setting

After the unit counted the water usage is over the limit of water hardness setting. In each time to power on, the unit will flash from  to  sequentially 4 cycles first, then back to normal working situation.

After users conducted the coffee and steam decalcification function, the unit will reset the counting of water usage and it would not flash again when power on until the water usage meet the limit of water hardness setting again.

Milk frothing with Pannarello

· Fill the enclosed container to 1/3 with cold milk.

· Press the  button

· Before using the milk frother nozzle, the condensate that has collected there should be drained off. To do that, aim it at the drain grate and briefly turn on the steam.

· Wait until only steam and no water escapes and close the control dial again.

· Now immerse the milk frother nozzle with the Pannarello into the milk to approx. 1 cm under the surface.

· Open the steam control dial to the limit.

· Hold the milk container at a slight angle while doing so.

· Lower the milk can as soon as the milk level rises.

PLEASE MAKE SURE that the milk should not be heated to more than 70°C during this process; otherwise, the froth will collapse and the beverage will taste too sweet or possibly even like burned milk!

· A good tip for the correct temperature is when the you cannot hold the container for more than 3 seconds.

· Turn off the control dial again.

By closing the valve and due to the steam cooling off a vacuum arises in the milk frother nozzle which then draws some more milk.



· For that reason, please wait a moment before you pull the milk frother nozzle out of the milk.

· After frothing, briefly knock the milk can on the table top to remove the last of the large air bubbles.

· Swirling also helps uniformly distribute the froth.

· Clean the milk frother nozzle immediately after finishing the process using a moist cloth. However, let the pipe cool down for a few moments as it becomes very hot.

Making hot water

· Make sure the light on  button is off. If not press the  button to turn off the steam function.

· Set a container under the milk frother/

hot water nozzle.

·Open the control dial.

Programming

This unit comes with the following factory settings:

Single espresso – 30 ml

Double espresso – 60 ml



In the following section you can also change them and set them however you like:

Programming “Single Espresso”

·Turn the unit off.

·Press and hold  button, then press and release  button


·Release  button.

·After realising  button, brewing will be started automatically. When desired coffee volume is achieved, then press  button again to stop brewing.

Programming “Double Espresso”

·Turn the unit off.

·Press and hold  button, then press and release  button.

·Release  button.

·After releasing  button, brewing will be started automatically. When desired coffee volume is achieved, press 2 cups button again to stop brewing and saving setting.



Programming “Temperature”

Make sure the unit is turned off!

Espresso temperature

·Press and hold MANUAL button, then press and release  button.



·Release MANUAL button.



·Press  button for decreasing the temperature. Press  button for increasing the temperature. 3 positive and 3 negative levels can be set.

·Press MANUAL button for 3 seconds to save and leave the program setting.

Steam

·Press and hold  &  buttons, then press and release  button.

·Release  &  buttons.

·Press  button for decreasing the flow rate. Press  button for increasing the flow rate. 3 positive and 3 negative levels can be set

·Press steam button for 3 seconds to save and leave the program setting.

Factory setting:


Press  button for 3 seconds.

Decalcification

·Please fill approx. 1.5 l of water into the water tank.

·Put a decalcification tab e.g. the Graef decalcification tab, art.-no. 145618, into the water tank and wait for approx. 5 minutes for the tab to dissolve.

·Place a big cup under the group handle.

·Press  button and wait for a few seconds.

·Press the “MANUAL” button.

·When the cup is completely filled, press the “MANUAL” button again to stop the extraction.

·Repeat this step approx. 4 times.

·Please wait for another 15 minutes and

repeat the abovementioned step until the water tank is empty.

·Refill the water tank and extract water 5 times.

·Now, you can proceed to prepare your espresso as normal.

Decalcification of the milk froth / hot water jet

·Please fill approx. 1 l of water into the water tank.



·Put a decalcification tab e.g. the Graef decalcification tab, art.-no. 145618, into the water tank and wait for approx. 5 minutes for the tab to dissolve.


·Place a big cup under the milk froth / hot water jet.

·Remove the pannarello and unscrew the jet.

·You can put the jet into the cup.

·Make sure the unit is turned off.

·Press and hold the “MANUAL” and  button for 3 seconds. Then, press and directly release the  button.

·Now, please release the “MANUAL” and  button.

·The water temperature gets reduced.

·Please open the control dial.

·Discontinue this step several times, so that the pump does not get strained too much.

Cleaning

·Clean the exterior of the unit with a soft, moist cloth. If heavily soiled, a mild detergent can be used.

·Pull out the drip dish.

·Remove the drip grate.

·Empty the drip dish.

·Clean the drip tray and the grate and the group handle under running water.

·Then replace the drip dish together with the grate.

Cleaningfunction

·Remove the water tank and dispose of the old water.

·Fill with approx. 1 Liter fresh, cold water.

·Put the filter insert for 2 cups into the group handle.




·Place the cleaning disk (with the smooth side facing down) into the filter insert.



·Also put a cleaning tab e.g. Graef cleaning tab article no 145614 into the filter insert.

·Now insert the group handle.

·Put a large container underneath the group handle.

·Make sure the unit is switched off.

·Press and hold  and  buttons for 3 seconds, then press and release  button.

·Release  &  buttons

·Cleaning procedure will be started automatically.

·After a while you will hear 4 beeps, it means cleaning is done.

·Remove the cleaning disc.

·Take out the filter insert and clean it with warm, soapy water.

·Your unit is now ready for use again.

Cleaning set

- Remove the drip dish.
- After you have removed the drip dish, you will find the cleaning set in the interior of the unit on the plastic.
- Take out the cleaning set.
- Clean the holes in the filter insert with the thin end of the cleaning pin.
- Use the thick end of the cleaning pin to clean the milk frother/hot water nozzle pipe.
- Then clean the pipe with a moist cloth.

Customer service

If your Graef unit becomes damaged, please contact your dealer or the Graef customer service department.

Safety instructions

This unit complies with the statutory safety regulations. Improper use can, however, lead to personal injury and property damage.

To handle the unit safely, follow the instructions below:

- Check the unit for external, visible damage to the housing, the supply cord and the plug before using it. Do not put a damaged unit into operation.
- Repairs are only allowed to be performed by a specialist or by the Graef customer service department. Improper repairs can lead to extreme hazards for the user. Furthermore, the warranty claim expires.
- Only Graef customer service is authorised to repair the unit during the warranty period, otherwise the warranty

expires for additional damages.

· Defective components must be replaced solely with genuine spare parts. Fulfilment of the safety regulations is only guaranteed if these parts are used.

· This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

- Keep the appliance and its cord out of the reach of children less than 8 years.
- The unit is not intended to be used with an external timer or a separate telecontrol system.
- This unit is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service or similarly qualified persons in order to avoid a hazard.
- Always pull the supply cord from the electric socket using the connector

plug, not the supply cord.

- Do not carry the unit by the supply cord.
- Never transport the unit during operation.
- Do not touch the plug with moist hands.
- Do not use the packing material as a toy. Danger of suffocation.
- Follow the instructions regarding the requirements for the place of installation and on the unit's electrical connection to prevent personal harm and property damage.
- Never aim the milk frother nozzle towards yourself or any other person. DANGER OF BURNS!
- Always use the handle to move the milk frother nozzle. Never touch the milk frother nozzle on the pipe after using. It becomes very hot!
- Never remove the group handle when it is filled with coffee grounds; it is pressurised.
- Use the unit only when the drip grid and drip tray are properly positioned.
- Before making coffee, make sure the group handle is tightened firmly.
- Switch the unit off before cleaning and pull the power cord from the electric socket.
- Let the unit cool off before cleaning.
- Do not use any aggressive or abrasive cleaning agents and do not use any solvents.
- Do not scratch off stubborn soiling

with hard objects.

- Do not put the unit in the dishwasher and do not hold it under flowing water.
- The appliance must not be immersed in water.

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Entsorgung

Dieses Produkt darf am Ende seiner Lebensdauer nicht über den normalen Hausmüll entsorgt werden, sondern muss an einem Sammelpunkt für das Recycling von elektronischen Haushaltsabfall entsorgt werden. Das Symbol auf dem Produkt und in der Gebrauchsanleitung weist darauf hin. Die Werkstoffe sind gemäß Ihrer Kennzeichnung wiederverwertbar. Mit der Wiederverwendung, der stofflichen Verwertung oder anderen Formen der Verwertung von Altgeräten, leisten Sie einen wichtigen Beitrag zum Schutze unserer Umwelt. Bitte fragen Sie bei Ihrer Gemeindeverwaltung nach der zuständigen Entsorgungsstelle.

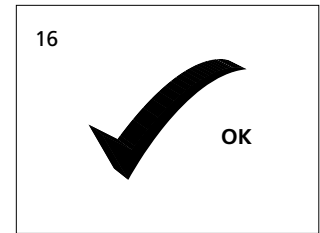
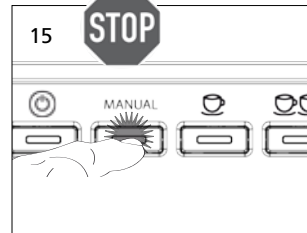
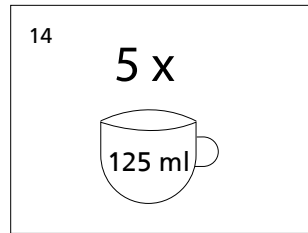
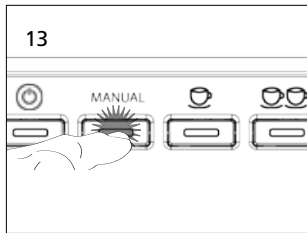
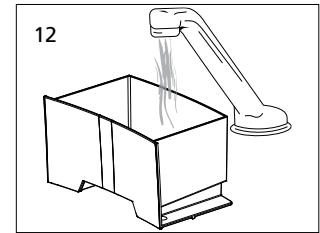
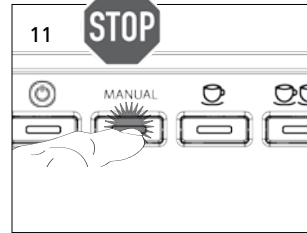
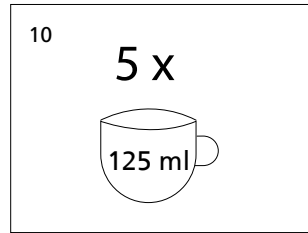
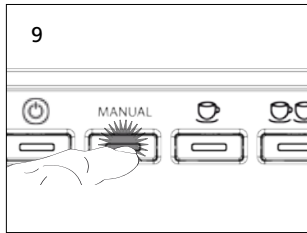
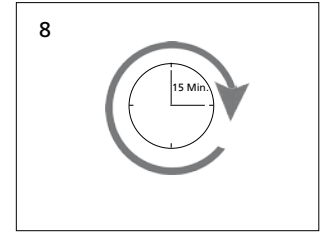
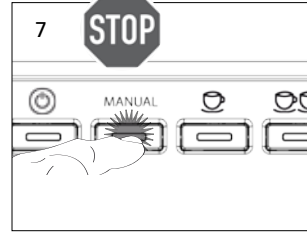
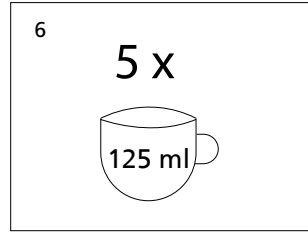
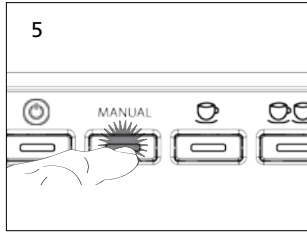
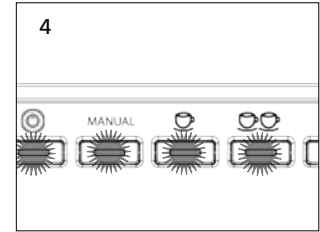
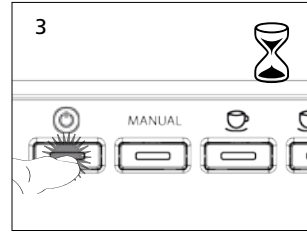
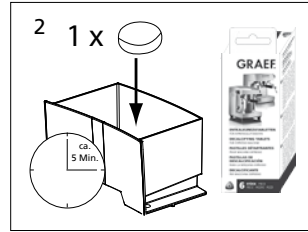
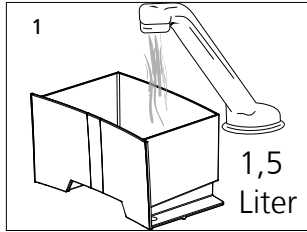
2 Jahre Garantie

Für dieses Produkt übernehmen wir beginnend vom Verkaufsdatum 24 Monate Herstellergarantie für Mängel, die auf Fertigungs- und Werkstofffehler zurückzuführen sind. Ihre gesetzlichen Gewährleistungsansprüche nach § 439 ff. BGB-E bleiben von dieser Regelung unberührt. In der Garantie nicht enthalten sind Schäden, die durch unsachgemäße Behandlung oder Einsatz entstanden sind sowie Mängel, welche die Funktion oder den Wert des Gerätes nur geringfügig beeinflussen. Darüber hinaus übernehmen wir für Schäden durch fehlende oder unzureichende Entkalkung und Pflege keine Haftung. In diesem Fall erlischt die Garantie ebenfalls. Weitergehend sind Transportschäden, soweit wir dies nicht zu verantworten haben, vom Garantieanspruch ausgeschlossen. Für Schäden, die durch eine nicht von uns oder eine unserer Vertretungen durchgeführte Reparatur entstehen, ist ein Garantieanspruch ausgeschlossen. Bei berechtigten Reklamationen werden wir das mangelhafte Produkt nach unserer Wahl reparieren oder gegen ein mängelfreies Produkt austauschen.



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Entkalkung / Decalcification



Reinigung / Cleaning

