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GmbH & Co. KG

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Bruksanvisning
Brugsanvisning
Bruksanvisning
Käyttöohje
Operating Instructions

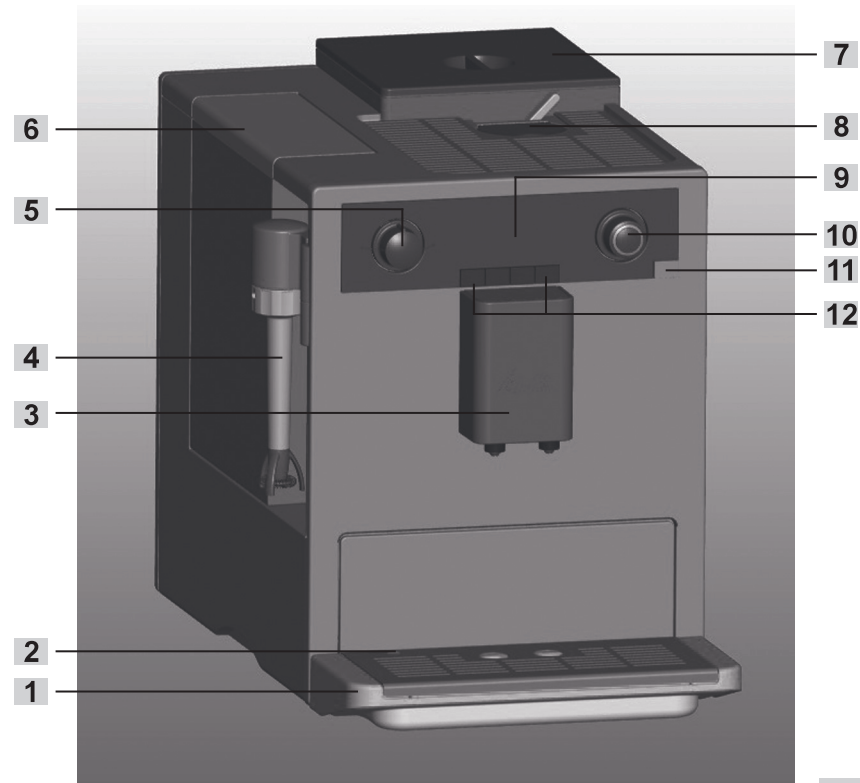
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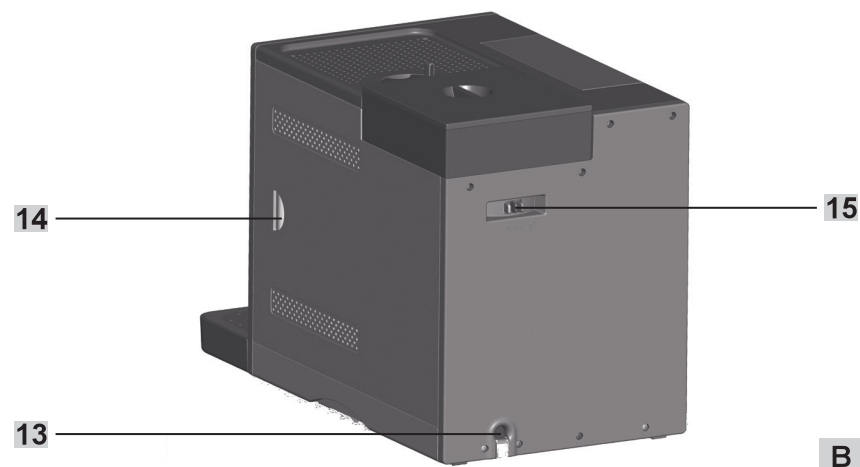
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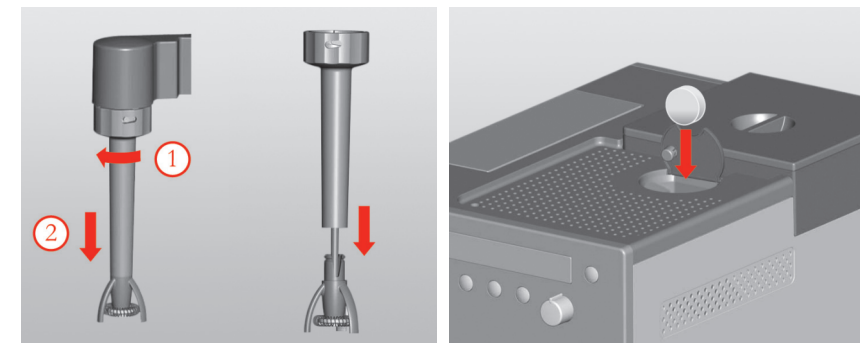
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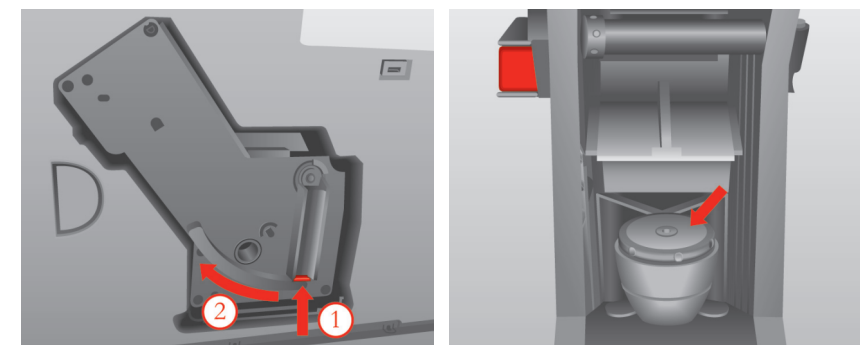
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Dear Customer,

Congratulations on buying your Melitta® CAFFEO® Gourmet.

We would like to welcome you as a coffee lover and enthusiast of a variety of speciality coffees.

With your new Melitta® CAFFEO® Gourmet quality product, you will experience plenty of special coffee moments. With the Perfect Cappuccino milk frother, you can prepare fantastic milk froth for various coffee specialities, and with the 2-chambered Bean Select bean container, you can select from two different bean types, ensuring unique coffee enjoyment.

In order that you and your guests can enjoy the Melitta® CAFFEO® Gourmet for a long time to come, please read these operating instructions carefully and thoroughly and keep them stored in a safe place.

Should you require more information or if you have any questions on this product, please contact us directly or visit us on the Internet at *www.melitta.de*.

We hope you enjoy your new fully automatic coffee maker.

Your Melitta® CAFFEO® team

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1 Information about these operating instructions

For a clearer overview, unfold the fold-out pages on the front and back of these operating instructions.

1.1 Symbols in the text of these operating instructions

The symbols in these operating instructions indicate specific hazards associated with operating your Melitta® CAFEEO® Gourmet, or provide you with useful tips.

Warning!

Sections with this symbol contain information for your safety and indicate possible accident and injury hazards.

Caution!

Sections with this symbol contain information about incorrect operation that should be avoided and indicate possible material damage hazards.

Note

Sections with this symbol contain valuable additional information for operating your Melitta® CAFEEO® Gourmet appliance.

1.2 Intended use

The Melitta® CAFEEO® Gourmet is intended exclusively for the preparation of coffee and speciality coffees, as well as for heating water and heating milk outside of the appliance. The appliance is intended for home use only and not for commercial purposes.

Proper use means

- that you carefully read, understand, and comply with the operating instructions.
- that you especially comply with the safety instructions.
- that you use the Melitta® CAFEEO® Gourmet within the operating conditions specified in these operating instructions.

1.3 Non-intended use

Non-intended use is defined as using the Melitta® CAFEEO® Gourmet in a manner that differs from the use described in these operating instructions.

Warning!

Non-intended use can cause injury or scalding with hot water or steam.

Note

The manufacturer bears no liability for damage that is attributed to non-intended use.

2 General safety instructions



The appliance conforms to the following European directives:

- 2006 / 95 / EC (low voltage),
- 2004 / 108 / EC (electromagnetic compatibility),
- 2011 / 65 / EU (RoHS),
- 2009 / 125 / EC (eco-design / ErP).

The appliance has been built using the latest technology. Residual dangers nevertheless exist.

You must observe the safety instructions to avoid dangers. Melitta® accepts no liability for damage caused by failure to observe the safety instructions.

Please carefully read the following instructions all the way through. Failure to comply with the instructions can affect your own safety and the safety of the appliance.

Warning!

Danger due to electrical current

If the appliance or the power cable is damaged, the risk of a fatal electric shock is run.

Observe the following safety instructions to avoid dangers due to electrical current:

- Do not use a damaged power cable.
- A damaged power cable may only be replaced by the manufacturer, its customer service or a similarly qualified person.
- Do not open any covers firmly screwed onto the appliance housing.
- Only use the appliance when it is in a technically flawless condition.
- A defective appliance may only be repaired by an authorised workshop. Do not repair the appliance yourself.
- Do not undertake any changes to the appliance, its components or its accessories.
- Do not immerse the appliance in water.

Warning!

Risk of burning and scalding

Escaping fluids and steam may be very hot. Parts of the appliance also become very hot.

Observe the following safety instructions to avoid scalds and burns:

- Prevent skin from coming into contact with escaping fluids and steam.
- Do not touch any nozzles on the outlet during operation.

Warning!


General safety

Observe the following safety instructions to avoid personal injury and material damage:

- Do not reach into the interior of the appliance during operation.
- The appliance and its power cable must be kept out of the reach of children under 8 years of age.
- This appliance may be used by children over 8 years of age and by persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge if they are supervised or have been instructed in using the appliance safely and understand the resulting risks.
- Children must not play with the appliance. Cleaning and maintenance must not be undertaken by children younger than 8 years of age. Children over 8 years of age must be supervised during cleaning and maintenance.
- Disconnect the appliance from the power supply when it is left unsupervised for a long time.

3 Appliance description

3.1 Legend for Figure A

Fig. number	Explanation
1	Drip tray with cup plate and coffee grounds container (internal)
2	Float for the water level indicator in the drip tray
3	Height-adjustable outlet
4	"Perfect Cappuccino" steam nozzle
5	Valve switch for steam and hot water dispensing
6	Water tank
7	2-chamber „Bean Select“ bean container
8	Ground coffee chute with lid
9	Graphic display
10	Rotary switch
11	ON/OFF button 
12	Buttons (see page 172)





3.2 Legend for Figure B

Fig. number	Explanation
13	Power cable
14	Brewing unit and identification label (behind the cover)
15	Grinding fineness adjustment

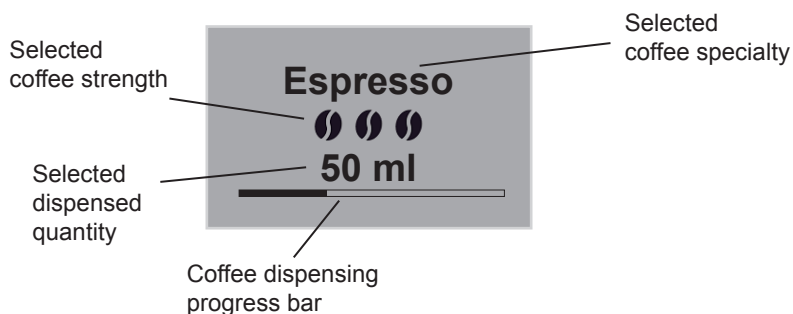
3.3 Accessories

- 1 Coffee scoop with screw-in aid for the water filter

3.4 Overview of buttons

button	Meaning	function
	Espresso	Press to dispense an espresso.
	Café crème	Press to dispense a café crème.
	Steam dispensing	Press to activate steam dispensing.
	Coffee strength	Press to adjust the coffee strength to one of five possible levels. The strength level is shown on the graphic display.

3.5 Graphic display (example with espresso)



4 Starting up

Please follow the steps listed below before starting up the appliance. The individual steps are explained on the following pages.

- Placement
- Connection
- Switching on for the first time
 - Selecting a language
 - Setting the time
 - Filling the bean container
 - Filling the water tank

Once you have completed these steps, the appliance is ready for operation. You can now prepare coffee.

We recommend pouring away the first two cups of coffee after the first start up.

4.1 Placement

- Place the appliance on a stable, level, and dry surface. Ensure that there is a sufficient distance of 10 cm to the wall and to other objects.



Caution!

- Never place the appliance on hot surfaces or in damp areas.
 - Do not transport or store the appliance in vehicles or rooms at low temperatures, as the remaining water could freeze or condense and thereby damage the appliance. Follow the instructions on page 200.
-
- The coffee grounds container is located in the drip tray. Please ensure that the drip tray is pushed into the appliance all the way to the stop.



Notes

- Keep the packaging material, including hard foam elements, in order to avoid damage during transport or in case of return shipments.
- It is normal to find traces of coffee and water in the machine before it is started up for the first time. This is because the appliance was tested for faultless function at the factory.

4.2 Connection

- Plug the power cable into an appropriate power socket.




Warning!

Danger of fire and electric shock due to incorrect supply voltage, incorrect or damaged connections and power cable.

- Ensure that the supply voltage corresponds to the supply voltage specified on the identification label of the appliance. The identification label is on the right side of the appliance behind the cover (Fig. B, No. 14).
- Ensure that the power socket meets the applicable standards for electrical safety. If in doubt, contact a qualified electrician.
- Never use damaged power cables (damaged insulation, bare wires).
- During the guarantee period, only have the damaged power cable replaced by the manufacturer; after the guarantee period only have it replaced by qualified specialists.

4.3 Switching on for the first time

- Press the ON/OFF button  (Fig. A, No. 11), to switch the appliance on.
 - The rotary switch is illuminated. The prompt to select a language appears on the graphic display.
- Turn the rotary switch to select the desired language and press it to save the selected language.
 - The prompt to set the time will appear on the graphic display.
- Turn the rotary switch to select the desired hour and press it to save the selected hour.

- Turn the rotary switch to select the desired minutes and press it to save the selected minutes.
→ The prompt to fill the bean container will appear on the graphic display.
- Fill the bean container (see page 176) and press the rotary switch to confirm.
→ The prompt to fill the water tank will appear on the graphic display.



Note

Please note that the water filter should only be inserted **after** all the steps for the first starting up have been completed!

- Fill the water tank and reinsert it into the appliance (see page 176).
→ The rotary switch flashes and *System Start* appears on the graphic display.
- Place a vessel under the Perfect Cappuccino and push the Perfect Cappuccino downwards until it is positioned below the brim of the vessel.
- Turn the valve switch (Fig. **A**, No. **5**) clockwise up to the mark at the right to open the valve, and press the rotary switch to start filling the system.
→ The appliance is then vented and filled with water.
→ The appliance performs an automatic rinse and hot water flows out of the Perfect Cappuccino into the vessel. The appliance is ready for operation.

4.4 Filling the bean container

Thanks to the 2-chamber „Bean Select“ bean container, you can use two different types of coffee at the same time. For example, fill one chamber with espresso beans, and the other with café crème beans. Then you can conveniently switch between the two types using the tilt lever.

- Fill the bean container (Fig. **A**, No. **7**) with fresh coffee beans. Each of the two chambers can be filled with a maximum of 135 g of coffee beans.



Caution!

- Fill the bean container with coffee beans only.
 - Never fill the bean container with ground, freeze-dried, or caramelised coffee beans.
-
- Select the desired bean type by setting the tilt lever to the appropriate chamber.



Warning!

Hazard for persons allergic to caffeine.

Since a residual quantity of the previously used beans remains above the grinder, the two types of beans mix when changing to a different bean type. Consequently, when switching over to decaffeinated beans the first two cups may still contain coffee that is not decaffeinated. This means that only the third cup of coffee prepared after the switchover is free of caffeine.



Note

When the tilt lever is vertical during the brewing process, no beans fall into the grinder.


4.5 Filling the water tank

- Lift the lid of the water tank (Fig. **A**, No. **6**) and pull the water tank up and out of the appliance.
- Fill the water tank to the max. mark with fresh tap water and reinsert it.


5 Switching on and off

For switching on when starting up the appliance for the first time:
see page 174.

5.1 Switching on the appliance

- Place a vessel under the outlet and press the ON/OFF switch .
 - A greeting text appears on the graphic display. The appliance heats up, performs an automatic rinse and hot water flows out of the outlet. The appliance is ready for operation.

5.2 Switching off the appliance


- Place a vessel under the outlet and press the ON/OFF switch .
 - The appliance performs an automatic rinse and hot water flows out of the outlet. The appliance then switches off.
- In the menu, you can adjust different settings for the energy-saving mode and the automatic switch-off function (see page 182).

6 Preparing beverages

6.1 AromaAdjust function





This function serves to adjust your individual coffee strength before and during the grinding process.



Prerequisite: The appliance must be ready for operation.

- Press the button for coffee strength  to select among the following settings:
 - *Extra mild*: Particularly mild coffee enjoyment through deactivated pre-brewing phase
 - *Mild*
 - *Normal*
 - *Strong*
 - *Extra strong*: Particularly strong coffee enjoyment through maximum grinding time

6.2 Preparing espresso or café crème

Prerequisite: The appliance must be ready for operation.

- Place a suitable vessel under the outlet.
- To prepare one cup, press the button for dispensing espresso  or café crème  **once**.
- To prepare two cups, press the button for dispensing espresso  or café crème  **twice** in rapid succession.
 - If you have pressed two times, 2x is shown on the text display.
 - The (double) grinding process and the dispensing of coffee start.
Dispensing ends automatically when the set dispensed quantity is reached.
- Turn the rotary switch to adjust the dispensed quantity while the coffee is being dispensed.
 - The dispensed quantity is displayed in millilitres.

- To stop dispensing before the programmed amount is reached, press the button for espresso  or for café crème  or the rotary switch.

6.3 Preparing espresso or café crème with ground coffee

Prerequisite: The appliance must be ready for operation.

- Open the lid of the ground coffee chute (Fig. A, No. 8).
- Fill **max. one coffee scoop** (included with the appliance) of fresh ground coffee into the ground coffee chute.




Note

When preparing beverages with ground coffee, it is not possible to prepare 2 cups.



Caution!

- Only fill the ground coffee chute with ground coffee. Instant products can clog up the brewing unit.
 - Never fill more than one coffee scoop (supplied with the appliance) of ground coffee, otherwise the brewing unit will be overfilled.
- Close the lid of the ground coffee chute.
 - Place a suitable vessel under the outlet.
 - Press the button for the beverage you wish to prepare, e.g. the button for café crème  (see also page 178).




Note

If you do not dispense coffee from the appliance within 90 seconds after opening the ground coffee chute, the appliance will automatically switch to operation with coffee beans and will dispose of the ground coffee into the coffee grounds container to prevent later risk of overfilling the brewing chamber.

7 Preparing milk froth

Prerequisite: The appliance must be ready for operation.

- Place a vessel with milk under the Perfect Cappuccino. Ensure that the whisk of the Perfect Cappuccino is immersed in the milk.
- Fill the appliance to one third maximum, as the volume of milk increases significantly when frothed.
- Press the button for steam dispensing .
 - The appliance heats up. When the steam temperature has been reached, *Open valve* appears on the text display.

Warning!

There is danger of burn injuries and scalding due to the hot steam pipe, steam hose and hot whisk.

Never touch the steam pipe, the steam hose, or the whisk of the Perfect Cappuccino frother.

- To open the valve, turn the valve switch (Fig. **A**, No. **5**) clockwise up to the mark at the right.
 - The whisk froths the milk and heats it at the same time. You will achieve better frothing results if you move the whisk up and down while frothing.
- Turn the valve switch anti-clockwise to its original position to close the valve and thereby end the frothing process. The volume of milk should have about doubled and the vessel should be warm to the touch.
- Press any dispensing button to switch from steam mode to the normal operating mode.
- Wait until the steam pipe has cooled down and then turn the steam pipe with whisk anti-clockwise away from the Perfect Cappuccino (Fig. **C**).
- Pull the whisk of the Perfect Cappuccino downward to remove it from the steam pipe (Fig. **D**).
- Rinse the steam pipe and the whisk under running water or in the dishwasher.

- Turn the cleaned steam pipe with whisk clockwise onto the Perfect Cappuccino until it locks into place.



Note

We recommend using cold milk with a high protein content. It is not the fat content, but rather the protein content that is the determining factor for good milk froth.

8 Preparing hot water

Prerequisite: The appliance must be ready for operation.

- Place a cloth under the Perfect Cappuccino to catch any residual water that may escape.
- Pull the whisk of the Perfect Cappuccino downward to remove it from the steam pipe (Fig. **D**).
- Place a vessel under the steam pipe and slide the steam pipe downward until it is below the edge of the vessel.
- To open the valve, turn the valve switch (Fig. **A**, No. **5**) clockwise up to the mark at the right.
→ *Hot water* will appear on the graphic display. Hot water will start dispensing.
- To close the valve, turn the valve switch anti-clockwise to its original position.
- Wait until the steam pipe cools down and slide the whisk form below onto the steam pipe, from below, until it locks into place.

9 Overview and operation of menus

9.1 Accessing the main menu

Prerequisite: The appliance must be ready for operation.

- Press and hold the rotary switch for more than two seconds.
→ The main menu will appear on the graphic display.
- Press the rotary switch to access the selected sub-menu or to exit the menu with *Exit*. The selection is highlighted.

9.2 Overview of sub-menus

Sub-menu	Meaning
"Exit"	To exit the main menu
"Espresso"	To enter personal coffee settings, page 183
"Café Crème"	To enter personal coffee settings, page 183
"Care"	Rinsing, cleaning, descaling, inserting a filter, page 183
"Energy-Saving Mode"	To change energy-saving mode settings, page 184
"Clock"	To change the time, page 184
"Auto OFF"	To change settings for automatic switch-off, page 185
"Water hardness"	To set the water hardness, page 186
"Language"	To change the language, page 186
"Statistics"	To display the total number of dispensed beverages, page 187
"System"	To reset the default settings, to vent the appliance, page 187



Note

By pressing any of the dispensing buttons, you can exit every sub-menu directly and return to standby mode.

9.3 "Espresso" or "Café crème" sub-menus

In this sub-menu, you can set and save your personal coffee settings for the dispensed quantity, coffee strength and brewing temperature.

- Select the *Espresso* or *Café Crème* sub-menu.
- Turn the rotary switch until the beverage preference is highlighted for which you wish to save a setting e.g. *Coffee strength*, and press the rotary switch to confirm the selection.
- Turn the rotary switch until the desired setting is highlighted, e.g. *Extra strong*, and press the rotary switch to confirm the selection.



Note

The default setting is applied for all preferences for which you enter no settings.

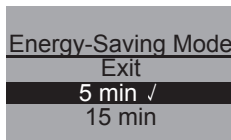
9.4 "Care" sub-menu

In this sub-menu, you can start various integrated care and cleaning programmes.

Menu option	Meaning
"Exit"	To exit the sub-menu
"Rinsing"	To rinse the coffee unit, page 191
"Cleaning"	To start the integrated cleaning programme, page 191
"Descaling"	To start the integrated descaling programme, page 193
"Filter"	To insert, change and remove the water filter, page 197

9.5 "Energy-saving mode" sub-menu

In this sub-menu, you can set how much time elapses before the appliance switches to the energy-saving mode.



- Select the *Energy-Saving Mode* sub-menu.
 - Turn the rotary switch to highlight the time you wish to elapse before the appliance switches to energy-saving mode, and press the rotary switch to confirm the selection.
- **Or** select *Inactive* if you do not want the appliance to switch to energy-saving mode.



Note

In energy-saving mode, the appliance consumes much less energy. However, we recommend switching the appliance off using the ON/OFF button ① if it will not be used for an extended period (e.g. overnight).

9.6 "Clock" sub-menu

You can change or deactivate the time in this sub-menu.

- Select the *Clock* sub-menu.
 - Turn the rotary switch to select the desired hour and press it to confirm.
 - Turn the rotary switch to select the desired minutes and press it to confirm.
- The time is saved. The appliance automatically returns to the main menu.

Deactivating the time display

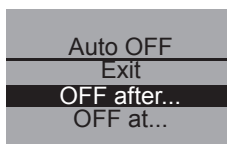
- Select *Enabled/disabled* in the menu.
 - Turn the rotary switch until *Disabled* is highlighted and press the rotary switch to confirm the selection.
- No time is displayed when the appliance is ready for operation.

9.7 "Auto-OFF" sub-menu

In this sub-menu, you can set how much time elapses before the appliance switches off automatically. From the factory, the appliance is set at 30 minutes. You can also enter a specific time at which the appliance switches off automatically.

- Select the *Auto OFF* sub-menu.

Auto OFF after



- Turn the rotary switch until *OFF after...* is highlighted if you want to program an elapsed time, and press it to confirm the selection.
- Turn the rotary switch to set how much time elapses before the appliance switches off automatically.
- Press the rotary switch to confirm the selected time, e.g. "1 hour".
→ The time is saved. The appliance automatically returns to the main menu.

Auto OFF at

- Turn the rotary switch until *OFF at...* is highlighted if you want to program a switch-off time.
- Turn the rotary switch to select the desired hour and press it to confirm.
- Turn the rotary switch to select the desired minutes and press it to confirm.
→ The time is saved. The appliance automatically returns to the main menu.

9.8 "Water hardness" sub-menu

In this sub-menu, you can set the water hardness.

Use the test strip provided to determine the water hardness in your area. Comply with the instructions on the test strip package. The appliance is factory-adjusted to „very hard“ water hardness

Water hardness range	°d	°e	°f
soft	0-10	0-13	0-18
medium	10-15	13-19	18-27
hard	15-20	19-25	27-36
very hard	> 20	> 25	> 36

Water hardness
Exit
Hard
Very hard ✓

- Select the *Water hardness* sub-menu.
- Turn the rotary switch until the desired water hardness level is highlighted, e.g. *Very hard*.
- Press the rotary switch to save the selected water hardness level.

→ The appliance automatically returns to the main menu.

9.9 "Language" sub-menu

In this sub-menu, you can set the language for the graphic display.

- Select the *Language* sub-menu.

Language
Exit
English ✓
Français

- Turn the rotary switch until the desired language is highlighted and press it to save the selected language.

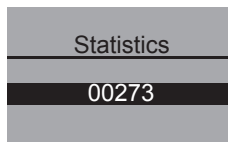
→ The question *Change language?* is displayed.

- Turn the rotary switch until *Yes* is highlighted and press it to confirm the selection.

→ The selected language is saved. The appliance automatically returns to the main menu.

9.10 "Statistics" sub-menu

In this sub-menu, you can display the total number of coffee specialities prepared since the appliance was first started up.

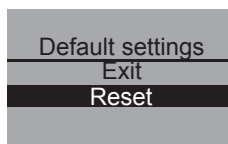


- Select the *Statistics* sub-menu.
- The total number of all prepared beverages is displayed.

9.11 "System" sub-menu

In this sub-menu, you can reset the appliance to the default settings and vent the appliance.

Resetting the appliance to the default settings

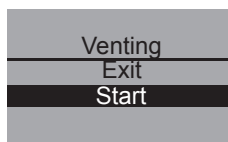


- Select the *System* sub-menu.
- Turn the rotary switch until *Default settings* is highlighted and press it to confirm the selection.
- Turn the rotary switch until *Reset* is highlighted and press it to confirm the selection.

Venting the appliance

We recommend that you vent the appliance if it will not be used for an extended period of time and before transport. This also protects the appliance from frost damage.

- If necessary, remove the water filter, see page 197.
- Place a vessel under the Perfect Cappuccino.
- Select the *System* sub-menu.



- Turn the rotary switch until *Venting* is highlighted and press it to confirm the selection.
- Turn the rotary switch until *Start* is highlighted and press it to confirm the selection.

Venting

Remove
water tank

- The prompt *Remove water tank* will appear on the graphic display.
- Lift the lid of the water tank (Fig. **A**, No. **6**) and pull the water tank up and out of the appliance.
 - The appliance heats up. *Open valve* will appear on the graphic display.
- To open the valve, turn the valve switch (Fig. **A**, No. **5**) clockwise up to the mark at the right.
 - The appliance is vented. *Close valve* will appear on the graphic display.
- To close the valve, turn the valve switch anti-clockwise to its original position.
 - The appliance then automatically switches off completely.



Warning!

Danger of burning and scalding from hot steam

The machine releases hot steam when it is vented. Never allow any part of your body, e.g. your face to come into contact with the hot steam.



Note

The Melitta® Claris® water filter should not remain dry over an extended period of time. We therefore recommend storing the Melitta® Claris® water filter in a glass of water in the refrigerator if the appliance will not be used for an extended period.

10 Care and maintenance

10.1 General cleaning

- Clean the outside of the appliance with a soft, damp cloth and ordinary dishwashing liquid.
- **Empty and clean the drip tray regularly; at the latest, however, when the float (Fig. A, No. 2) projects out of the cup plate.**
- Clean the coffee grounds container regularly.



Caution!

- To avoid damage to the appliance surface, do not use scouring cloths, sponges or cleaning products.
- Do not clean the drip tray in the dishwasher; this could cause deformation.

10.2 Cleaning the Perfect Cappuccino

- Place a cloth under the Perfect Cappuccino to catch any residual water that may escape.
- Turn the steam pipe with whisk anti-clockwise, away from the Perfect Cappuccino (Fig. C).
- Pull the whisk of the Perfect Cappuccino downward to remove it from the steam pipe (Fig. D).
- Rinse off the steam pipe and the whisk under running water or wash them in the dishwasher.
- Slide the whisk onto the steam pipe from below until it locks into place.
- Turn the cleaned steam pipe with whisk clockwise onto the Perfect Cappuccino until it locks into place.



Note

Frequent washing in the dishwasher can cause slight discolouration on the coffee grounds container and on the Perfect Cappuccino.

10.3 Cleaning the brewing unit

Prerequisite: The appliance must be switched off.



Note

For optimal protection of your appliance, we recommend that you clean the brewing unit under running tap water once a week.

- Reach into the recess on the right side of the appliance (Fig. **B**, No. **14**) and pull off the cover to the right.
- Press and hold the red button on the handle of the brewing unit (Fig. **F**) and turn the handle clockwise to the stop (about 75°).
- Use the handle to pull the brewing unit out of the appliance.
- Leave the brewing unit as it is (do not move or twist the components of the brewing unit).
- Thoroughly rinse off the entire brewing unit from all sides under running water. Particularly ensure that the surface shown in Fig. **G** is free of coffee residues.



Caution!

Never clean the brewing unit in the dishwasher.

- Let the brewing unit drip dry.
- If necessary, remove coffee residues from the surfaces in the interior of the appliance where the brewing unit is inserted.
- Reinsert the brewing unit into the appliance and turn the handle of the brewing unit anti-clockwise to the stop to lock.
- Insert the two catches of the cover into the back of the appliance and swing the cover to the left until it locks into place.

10.4 Rinsing the coffee unit (Rinsing)

The appliance automatically rinses the coffee unit when it is switched on and, if a beverage has been prepared, when it is switched off. You can also rinse the coffee unit in between.

- Place a vessel under the outlet.
- Select the *Care* sub-menu.
- Turn the rotary switch until *Rinsing* is highlighted and press it to confirm the selection.
- Turn the rotary switch until *Start* is highlighted and press it to confirm the selection.

→ Rinsing begins. Hot water will flow out of the outlet.

10.5 Integrated cleaning programme

The integrated cleaning programme removes residues, including coffee oil residues, that cannot be eliminated by hand. It runs for a total of approximately 15 minutes. You can check the progress of the programme at any time on the progress bar on the graphic display.

For optimal cleaning results, we recommend that you clean the brewing unit beforehand (see page 190).

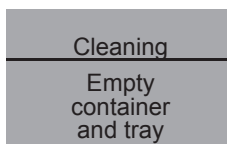
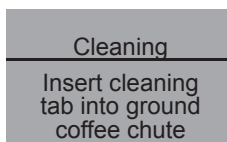
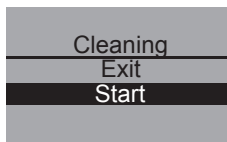


Caution!

- Run the integrated cleaning programme every 2 months or after approximately 200 brewed cups of coffee; at the latest, however, when the symbol for cleaning appears on the graphic display.
- Only use Melitta® cleaning tabs for fully automatic coffee makers. These cleaning tabs are specifically designed for the Melitta® CAFFEO® Gourmet. Use of other cleaning agents may cause damage to the appliance.

Run the integrated cleaning programme as follows:

- 1 **Remove the Melitta® Claris® water filter – if used – from the water tank (see page 197).**
- 2 Lift up the lid of the water tank (Fig. A, No. 6) and pull the water tank up and out of the appliance.
- 3 Fill the water tank to the max. mark with fresh tap water and reinsert it.



- 4 Select the *Care* sub-menu.
- 5 Turn the rotary switch until *Cleaning* is highlighted and press it to confirm the selection.
- 6 Turn the rotary switch until *Start* is highlighted and press it to start the programme.
- 7 Empty the drip tray and coffee grounds container.
- 8 Reinsert the drip tray **without** the coffee grounds container and place the coffee grounds container under the outlet.
- 9 Press the rotary switch to continue with the integrated cleaning programme.
 - First, two rinsing processes will be carried out. The prompt *Insert cleaning tab into ground coffee chute* will then appear on the graphic display.
- 10 Open the lid of the ground coffee chute, throw in a cleaning tab (Fig. E) and close the lid of the ground coffee chute.
 - The integrated cleaning programme is continued. This stage takes approximately 5 minutes. Water flows out of the outlet as well as in the interior of the appliance into the drip tray. The prompt *Empty container and tray* then appears on the graphic display.
- 11 Empty the drip tray and coffee grounds container.
- 12 Reinsert the drip tray **without** the coffee grounds container and place the coffee grounds container under the outlet.
- 13 Press the rotary switch to continue with the integrated cleaning programme.

Cleaning

Empty
container
and tray

- The integrated cleaning programme is continued. This stage takes approximately 5 minutes. Water flows out of the outlet as well as in the interior of the appliance into the drip tray. The prompt *Empty container and tray* then appears on the graphic display.

14 Empty the drip tray and the coffee grounds container and then reinsert them.

- The integrated cleaning programme is finished. The appliance is ready for operation.

10.6 Integrated descaling programme

The integrated descaling programme removes lime residues from the interior of the appliance. It takes a total of approximately 25 minutes. You can check the progress of the programme at any time on the progress bar on the graphic display.

! Caution!

- Run the integrated descaling programme every 3 months; at the latest, however, when a prompt appears on the graphic display.
- Only use the Melitta® ANTI CALC Espresso Machines descaling agent. These descaling agents are specifically designed for the Melitta® CAFFEO® Gourmet.
- Never use vinegar or other descaling agents.

Run the integrated descaling programme as follows:

Care
Cleaning
Descaling
Filter

Descaling
Exit
Start

- 1 Select the *Care* sub-menu.
- 2 Turn the rotary switch until *Descaling* is highlighted and press it to confirm the selection.
- 3 Turn the rotary switch until *Start* is highlighted and press it to start the programme.

Descaling

Empty
container
and tray

→ The prompt *Empty container and tray* will appear on the graphic display.

- 4 Empty the drip tray and coffee grounds container.
- 5 Reinsert the drip tray **without** the coffee grounds container, and place the coffee grounds container under the Perfect Cappuccino.

Descaling

Remove
water tank

→ The prompt *Remove water tank* will appear in the graphic display.

- 6 Lift the lid of the water tank (Fig. **A**, No. **6**) and pull the water tank up and out of the appliance and then empty it completely.

7 If you are using a water filter, remove it from the water tank.

- 8 Add the descaling agent (e.g. Melitta® ANTI CALC Espresso Machines liquid descaling agent) to the water tank according to the instructions on the packaging.



Warning!

The descaling agent can cause skin irritations

Comply with the safety instructions and the dosing information specified on the descaling agent packaging.

- 9 Reinsert the water tank.
- 10 Pull the whisk of the Perfect Cappuccino downward and off of the steam pipe (Fig. **D**).
- 11 Turn the Perfect Cappuccino so that the steam pipe is inside the coffee grounds container.
- 12 Press the rotary switch to confirm.
 - The integrated descaling programme is continued. This stage takes approximately 10 minutes. The prompt *Open valve* will then appear on the graphic display.
- 13 To open the valve, turn the valve switch (Fig. **A**, No. **5**) clockwise until the mark at the right.

Descaling

Empty container and tray

- The integrated descaling programme is continued. This stage takes approximately 10 minutes. Water flows out of the Perfect Cappuccino as well as in the interior of the appliance and into the drip tray. The prompt *Empty container and tray* will appear on the graphic display.

14 Empty the drip tray and coffee grounds container.

15 Reinsert the drip tray **without** the coffee grounds container, and place the coffee grounds container under the Perfect Cappuccino.

Descaling

Refill water tank

- The prompt *Refill water tank* will appear on the graphic display.

16 Lift the lid of the water tank (Fig. **A**, No. **6**) and pull the water tank up and out of the appliance.

17 **Thoroughly** rinse the water tank, fill it to the max. mark with fresh tap water, and reinsert it.

- The integrated descaling programme is continued. This stage takes approximately 5 minutes. Water flows out of the Perfect Cappuccino as well as in the interior of the appliance into the drip tray.

- *Close valve* will appear on the graphic display.

18 Turn the valve switch anti-clockwise to its original position to close the valve.

19 Empty the drip tray and the coffee grounds container and then reinsert them.

- The integrated descaling programme has finished. The appliance is ready for operation.

10.7 Adjusting grinding fineness

The grinding fineness level was optimally adjusted prior to delivery. Consequently, we recommend that you only readjust grinding fineness after approximately 1,000 coffee preparation processes (about 1 year).

You can only set the grinding fineness **while** the mill is running. Thus, adjust grinding fineness directly after coffee dispensing starts.

If the coffee flavour is not intense enough, we recommend that you set a finer grinding fineness.

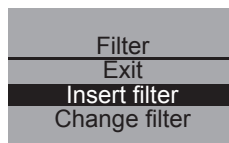
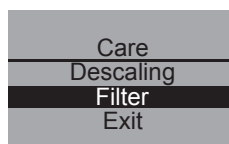
- Place the lever (Fig. **B**, No. **15**) in one of the three positions (as viewed from the rear of the appliance).

Lever position	Grinding fineness
Left	Fine
Centre	Medium
Right	Coarse

11 Inserting, changing and removing the water filter

The Melitta® Claris® water filter removes lime and other harmful substances from the water. Using the filter helps to reduce the required frequency of descaling. The service life of your appliance will be extended thanks to the reliable protection from limescale. If you do not wish to use a water filter, the appliance can, of course, also be used without a water filter. The water filter should be changed regularly, however; at the latest, when the appliance prompts you to do so. When the water filter is inserted, changed or removed, this must be confirmed in the *Filter* sub-menu. Once the water filter is inserted or changed, the appliance resets the water filter cycle to zero and is able to prompt you to change the water filter again at the right time. The water filter is available in specialised shops.

11.1 Inserting the water filter

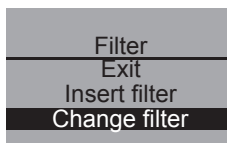
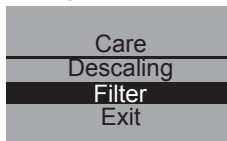


- Select the *Care* sub-menu.
- Turn the rotary switch until *Filter* is highlighted and press it to confirm the selection.
- Turn the rotary switch until *Insert filter* is highlighted and press it to confirm the selection.
- Turn the rotary switch until *Start* is highlighted and press it to confirm the selection.
- Lift the lid of the water tank (Fig. **A**, No. **6**) and pull the water tank up and out of the appliance.
- Carefully screw the Melitta® Claris® water filter into the thread on the base of the water tank using the screw-in aid at the bottom end of the coffee scoop provided.
- Fill the water tank to the max. mark with fresh tap water and reinsert it.
- Place a vessel under the Perfect Cappuccino and push the Perfect Cappuccino downwards until it is positioned below the brim of the vessel.
- Press the rotary switch to confirm.
 - *Open valve* will appear on the graphic display.

- To open the valve, turn the valve switch (Fig. **A**, No. **5**) clockwise up to the mark at the right.
→ Water runs into the vessel under the Perfect Cappuccino.
→ *Close valve* will appear on the graphic display.
- To close the valve, turn the valve switch anti-clockwise to its original position.
- Empty the drip tray and the coffee grounds container and then reinsert them.
→ The water hardness is automatically set to *soft*. The appliance is ready for operation.

11.2 Changing the water filter

Change the water filter when a prompt to do so appears on the graphic display.



- Select the *Care* sub-menu.
- Turn the rotary switch until *Filter* is highlighted and press it to confirm the selection.
- Turn the rotary switch until *Change filter* is highlighted and press it to confirm the selection.
- Turn the rotary switch until *Start* is highlighted and press it to confirm the selection.
- Proceed exactly as described in section „Inserting the water filter“.

11.3 Removing the water filter

- Lift the lid of the water tank (Fig. **A**, No. **6**) and pull the water tank up and out of the appliance.
- Unscrew the water filter from the thread on the base of the water tank.
- Fill the water tank to the max. mark with fresh tap water and reinsert it.
- Select the *Remove filter* menu option from the sub-menu.
- Turn the rotary switch until *Start* is highlighted and press it to confirm the selection.
 - The prompt *Filter has been removed, set water hardness* is shown.
- Press the rotary switch.
- Turn the rotary switch until the required water hardness level is highlighted, e.g. *Very hard*, and press it to confirm the selection.
 - The appliance returns to the main menu.



Note

The Melitta® Claris® water filter should not remain dry over an extended period of time. We therefore recommend storing the Melitta® Claris® water filter in a glass of water in the refrigerator if the appliance will not be used for an extended period.

12 Transport and disposal

12.1 Transport

- Clean the drip tray and coffee grounds container.
- Vent the appliance, page 187.
- Empty the bean container.
- Secure loose parts (cup plate etc.) with suitable adhesive tape.
- Transport the appliance in the original packaging if possible, including the hard foam elements, to prevent transport damage.



Caution!




Do not transport or store the appliance in vehicles or rooms at low temperatures, as the remaining water could freeze or condense and thereby damage the appliance.

12.2 Disposal

- Please dispose of the appliance in an environmentally responsible manner by means of suitable collection systems.

13 Troubleshooting

Problem	Cause	Solution
Coffee only flows drop by drop.	Grinding fineness is too fine.	Set the grinding fineness coarser. Clean the brewing unit. Descale, if necessary. Run the integrated cleaning programme, if necessary.
Coffee does not flow.	Water tank not filled or incorrectly inserted.	Fill the water tank and make sure it is inserted correctly.
	Brewing unit is obstructed.	Clean the brewing unit
Grinder does not grind the coffee beans.	Beans do not drop into the grinder (beans are too oily).	Tap lightly on the bean container.
	The tilt lever is vertical.	Move the tilt lever to the right or left.
	Foreign objects in the grinder	Call the hotline.
Loud grinder noise	Foreign objects in the grinder	Call the hotline.
The "Fill beans" display appears, although the bean container is filled	Insufficient quantity of ground beans in the brewing chamber.	Dispense a coffee.

Problem	Cause	Solution
The brewing unit can no longer be reinserted after removal.	The brewing unit is not properly locked.	Check whether the handle for locking the brewing unit is correctly engaged.
	The drive is not in the proper position.	Insert the drip tray and close the cover (Fig. B, No. 14). Turn on the appliance. Simultaneously press the button for steam dispensing  , coffee strength  and the ON/OFF button  . The appliance now runs the initialisation process.
System error appears on the graphic display	System error	Switch the appliance off and on again via the power switch, if this does not work, send the appliance to the service department.

Please contact the Melitta® hotline, if the above mentioned solutions do not help to solve the problem: +49 571/ 86 1900.



Warning!

Risk of crushing injury

Never reach into the interior of the appliance when it is in operation.