

CafeRomantica

610
620

Fully automatic coffee centre
Operating Instructions and Useful Tips



NIVONA

A passion for coffee.



Operating Instructions and Useful Tips

Dear Customer,

Congratulations and many thanks for choosing a high-quality NIVONA product. To get the most out of your NIVONA machine, please read this manual carefully before use. Please start by reading the safety notes.

Please keep this manual in a safe place. You may want to use it as reference guide or hand it on to any further users of your machine.

Purchase made at

Place, date



Equipment



- | | | |
|---|---|--|
| A Bean container with lid | H Drip grill | P Grinder settings (on rear) |
| B Symbol display screen | I Fill level indicator for drip tray | Q Steam / hot water jet or 'spumatore' (depending on model) |
| C Removable water tank | J Drip tray | R Mains switch (on rear) |
| D Water quantity control knob | K Pre-ground coffee chamber | S Power cord storage compartment (on rear) |
| E On / Off (Stand-by) button | L Cup warming / holding plate | T Used coffee tray (inside) |
| F 1-cup button | M Steam warm-up / rinse button | |
| G Height-adjustable coffee spout | N Steam / hot water valve control knob | |
| | O 2-cup button | |



Equipment



2



3



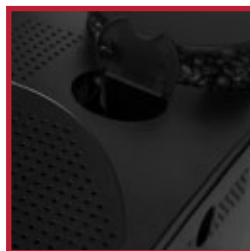
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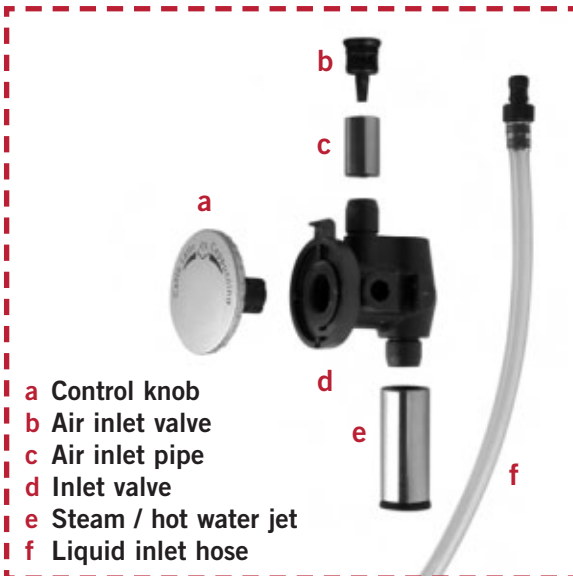
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8













9



10



Symbols

Symbol	Number	Brief description
	9	Coffee strength MILD
	10	Coffee strength NORMAL
	11	Coffee strength STRONG
 Flashing	12	Not enough coffee beans – fill container
	13	Fill water tank
	14	Pre-ground coffee
	16	Hot water / steam, open / closed
	17	Empty used coffee tray / drip tray
	18	Descale machine
	19	Clean machine



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1. Safety instructions

- The machine is for domestic use only and is not suitable for commercial applications.
- Operating voltage must be the same as mains voltage. Please note the model nameplate / sticker on the underside of the machine.
- Do not operate the machine if the power cord or machine case is damaged.
- Keep the power cord away from hot parts.
- Do not unplug the machine by pulling on the power cord.
- Observe the descaling instructions given!
- Make sure to switch off and unplug the machine before maintenance or cleaning.
- Place the machine on a firm, level surface and use it indoors only.
- Do not place the machine on a hot surface or near open flames.
- Keep the machine away from children.
- Always unplug the machine during extended periods of absence.
- Do not leave the machine switched on unnecessarily.
- Do not submerge the machine in water.
- Do not put the machine or individual parts in the dishwasher.
- Unplug immediately if there is a defect (do not pull the cord or machine to unplug).
- Liability for damages cannot be accepted if the machine is incorrectly operated, subject to improper use or non-professional servicing. **In such cases, services will not be provided under the guarantee.**
- Use the coffee grinder for grinding roasted coffee beans only – do not use with other foods. Always make sure there is nothing but coffee beans in the beans container – **otherwise the guarantee will not apply.**
- This machine is not suitable for individuals (including children) with physical, sensory or mental impairments, including individuals who do not have sufficient experience or knowledge, unless they are shown how to



... 1. Safety instructions

operate the machine or initially supervised by someone responsible for their safety.

If repair services are required, including replacement of the power cord, please send the machine to the dealer from whom it was purchased – or to NIVONA Central Customer Services.

Caution! Electrical appliances must be repaired by qualified personnel! Non-professional repairs can expose the user to significant risks. Liability for damages cannot be accepted if the machine is used for any other than the intended purpose, incorrectly maintained or serviced.

Caution! Using the mains switch (fig. 1/R) while the machine is brewing can cause damage! Only switch off at the mains when the On / Off switch (fig. 1/E) is switched to Off (Stand-by).

Caution! Risk of scalding!

- Then you produce steam or hot water, watch out for splashes from the jet / 'spumatore' (fig. 1/Q): risk of scalding!

- Only touch the plastic parts of the steam jet or 'spumatore' (fig. 1/Q) and never point it at people!

- The steam jet or 'spumatore' (fig. 1/Q) becomes VERY HOT during use. Leave to cool for a few minutes before touching.

CE – This machine conforms to the following EC guidelines:

- 73/23/EEG dated 19/02/1973 "Low Voltage Directive", including amendment 93/68/EEG.
- 89/336/EEG dated 03/05/1989 "EMV Directive", including amendment 92/31/EEG.

Specifications

Mains voltage: 230 V

Power input: 1400 W

Note: Your fully automatic coffee centre has a cord storage compartment – if the power cord is too long, any surplus can be accommodated in the storage area on the rear of the machine (fig. 1/S).



2. Set up

2.1 Preparing the machine

→ Carefully remove the machine and all parts from the packaging.

Note: If you need to return your machine for servicing, it can be sent by post in the original packaging. Please keep all packaging and protective material for this purpose.

→ Remove the water reservoir (fig. 1/C and 2) and wash it out with clean, cold tap water.

→ Then fill the reservoir up to the “max.” mark and replace it in the machine. Make sure that it clicks into place.

Note: Only ever fill the reservoir with fresh, cold water. Do not use carbonated water or other liquids!

→ Open the lid of the coffee container (fig. 1/A) and fill it with coffee beans.

Note: Do not use beans which have been treated with supplements, such as sugar, during or after the roasting. Supplements can damage the grinding mechanism and any repair costs arising as a result are not covered by the guarantee.

Please make sure the steam / hot water valve control knob (fig. 1/N and 5) is turned to ‘O’!

2.2 Getting started

→ Plug the machine in.

→ Switch the mains supply on (fig. 1/R). The On / Off button (fig. 1/E) lights up.

→ Press the On / Off button (fig. 1/E) for about 1 second. The ‘Beans’ symbol appears in the display and the On / Off button (fig. 1/E) light flashes.

→ After a short time the On / Off button (fig. 1/E) light remains on, while the steam / rinse button ‘S’ (fig. 1/M) light flashes.

→ Place a cup under the height-adjustable coffee spout (fig. 1/G and 3) and press the steam / rinse button ‘S’ (fig. 1/M).

→ The system is then filled with water and completely rinsed out via the coffee spout (fig. 1/G). This operation must always be carried out when the machine is started from cold to preserve the aroma of the coffee. It ensures that no stale water or coffee left over from previous brews is used.



... 2. Set up

→ All four operating buttons (fig. 1/E, F, M, O) then light up, and the selected coffee strength is shown in the display by the corresponding number of beans (fig. 4).

→ The machine is now operational.

Note: As a protective measure, the pipes are not filled with water when the machine is first operated. The machine indicates this as follows:

→ When the machine has been turned on with the On / Off button (fig. 1/E), Symbol 16 'Open hot water / steam valve' flashes.

→ Place a cup under the steam / hot water jet (fig. 1/Q).

→ Turn the steam / hot water valve control knob (fig. 1/N and 5) to the right to open the valve. The system then fills up and some water may come out of the jet (fig. 1/Q).

→ As soon as the symbol 'Water / Steam Open / Close' (Symbol 16) lights up without flashing and the filling operation has stopped automatically, you can turn the valve control knob (fig. 1/N and 5) back again to close it.

→ Then follow the steps in '2.2 Getting started'.

→ The machine is now operational.

2.3 Grinder settings

Caution: Grinder settings can only be adjusted when the grinder is in operation. You can adjust the grinder settings to suit the roast of your coffee beans. We recommend that you leave the grinder on a medium setting.

→ Slide the regulator on the rear side (fig. 1/P) into the desired position while the grinder is running. The smaller the dot, the finer the coffee is ground. Remember:

- a light roast requires a finer grind
- a dark roast requires a coarser grind

Try out the different settings to find the one that best meets your personal preferences.



3. Making coffee

Note: The machine is preset for immediate use. However, we recommend that first you adjust the most important settings to suit your personal needs. Please follow the instructions in chapter 4 (Programming functions) for filter, temperature and water hardness settings.

Note: When the machine is brand new or has not been used for an extended period, the first cup of coffee does not have the full aroma and should not be drunk.

3.1 Select water quantity

You can freely select the quantity of water used by turning the water quantity control knob (fig. 1/D and 4). The little cup bottom left represents less water, the large cup bottom right represents more water.

Tip: The water quantity can be adjusted while the machine is running. Try out various cup sizes and quantities to find the setting that best suits your personal preferences.

3.2 Selecting coffee strength

There are three levels of coffee strength to which you can adjust the brewing unit. They are shown in the display as follows:

MILD, symbol **9**, '1 bean' uses about 7g of ground coffee e.g. for cafe latte or cappuccino

NORMAL, Symbol **10**, '2 beans' uses about 9g of ground coffee e.g. for American coffee

STRONG, Symbol **11**, '3 beans' uses about 11g of ground coffee e.g. for espresso or very strong coffee.

→ As soon as the machine is operational, the display shows the default setting (Symbol **10**, '2 beans').

→ You can change this by pressing and holding the 1-cup or 2-cup button (fig. 1/F, O) until the desired coffee strength appears in the display (fig. 1/B). Brewing begins as soon as you release the button.

Caution: Pressing / releasing the button automatically starts the brewing operation!



... 3. Making coffee

3.3 Making one cup

- Place your (pre-heated) cup under the coffee spout (fig. 1/G and 3). The coffee spout is height-adjustable and can be raised or lowered to suit the cup size.
- Select the water quantity setting as described in 3.1.
- Press and hold the 1-cup button (fig. 1/F) until the desired coffee strength appears. Then release the button.
- The machine now starts the grinding, pre-brewing and brewing operation. It can be stopped at any time by pushing any button.

Caution: The first time you brew coffee, the grinding chamber is still empty. The symbol for 'not enough beans' (Symbol **12**, '3 beans') may therefore start to flash after the first grinding and no coffee is produced. If this occurs, press the 'start' button (1 or 2-cup, fig. 1/F or 1/O) a second time and the operation is repeated.

Tip: To determine the ideal quantity of water for your taste or cup size, make your first cup of coffee as follows:

- Turn the water quantity control knob (fig. 1/D and 4) to one of the following positions:
 - middle for an espresso cup,
 - far right for a large cup.
- Press the 1-cup button (fig. 1/F).
- The machine starts brewing.
- Shortly before the desired amount of coffee is reached, turn the water quantity control knob (fig. 1/D and 4) **slowly** to the left, until the machine stops brewing.
- For future use, note where the water quantity control knob is now pointing.

3.4 Making two cups of coffee

In the 2-cup operation, two cups of coffee are produced consecutively.

- Place both (pre-heated) cups under the coffee spout (fig. 1/G and 3).
- Select the desired water quantity settings for **one** cup (fig. 1/D and 4).
- Press and hold the 2-cup button (fig. 1/O) until the desired coffee strength appears in the display.
- Release the button.



... 3. Making coffee

→ The machine now starts the grinding, pre-brewing and brewing operations and produces two consecutive cups of coffee.

Tip:

- Brewing can be stopped at any point by pressing any button.
- If the water or beans supply runs out or the trays need emptying between brewing the first cup and the second, the appropriate symbol will appear in the display (Symbol **12**, **13** or **17**) and the second coffee will no longer be made. Follow the display screen and then press the **1-cup** button (fig. 1/F) for the second cup.

3.5 Using pre-ground coffee

→ First turn the water quantity control knob (fig. 1/D and 4) to the desired level for 1-cup.

→ Open the lid of the pre-ground coffee chamber (fig. 1/K and 7). Symbol **14** flashes.

→ Add a level measuring spoon of ground coffee and close the lid again (Symbol **14** stops flashing and is lit up).

→ Place a cup under the coffee spout (fig. 1/G and 3) and press the 1-cup button (fig. 1/F). A cup of coffee is now brewed without grinding.

Note: If the pre-ground coffee chamber is left open by accident or no button is pressed after coffee is added, the machine will automatically ask to be rinsed out a minute after the lid is closed. Press the flashing rinse button (fig. 1/M) to confirm, and the machine will be rinsed out via the coffee spout (fig. 1/G and 3). It is then operational again.

Caution: The pre-ground coffee chamber is not a storage container. **Never** add more than one measure at a time to the chamber, and use only fresh grinded or vacuum-packed coffee ground. **Do not use instant coffee powder.**

3.6 Drawing hot water

→ Hold a cup under the steam / hot water jet or 'spumatore' (fig. 1/Q).

→ Note: When drawing hot water from the 'spumatore' (fig. 1/Q on models numbered 620 and



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above), make sure the control knob is in the central position.

→ Turn the steam / hot water valve control knob (fig. 1/N and 5) to the right. Fill the cup up to the desired level and turn the valve control knob (fig. 1/N and 5) back to '0'.

Caution: Risk of scalding!

Watch out for splashes. The jet becomes very hot during use. Leave to cool for a few minutes before touching, or only touch the plastic parts.

3.7 Drawing steam / frothing milk (models up to 610)

→ Press the steam warm-up button (fig. 1/M).

→ The On / Off button (fig. 1/E) lights up and the steam warm-up button (fig. 1/M) flashes for a short warm-up period.

→ As soon as the steam warm-up button stops flashing (after a few seconds), steam can be drawn.

→ Dip the jet (fig. 1/Q) into the cup / container with the milk to be frothed.

→ Now turn the steam / hot water valve control knob (fig. 1/N and 5)

to the right. Caution: a little water comes out before the steam.

→ The steam warm-up button (fig. 1/M) flashes as you draw steam.

→ Turn the valve control knob (fig. 1/N and 5) back to the left to the '0' position to stop drawing steam.

→ Press the steam warm-up button again (fig. 1/M and 5) to switch the machine back to normal coffee brewing mode.

Note:

- Steam can be drawn for about 3 minutes. Then the machine will automatically switch the operation off. You can prolong the operation by turning the control knob back and forth (fig. 1/N and 5).

- To froth milk, the metal pipe of the steam jet must be in the lowest position.

- It is difficult to remove dried milk left on the jet after frothing. Therefore clean the equipment as soon as it has cooled down – ideally repeat the steam drawing operation with a cup filled with fresh, cold water.

Caution: Risk of scalding!

The steam which comes out is very hot. Do not touch the jet until it has cooled down or only touch the black plastic parts.



... 3. Making coffee

3.8 Drawing steam / frothing milk (models 620 and above)

3.8.1 Drawing steam

(models 620 and above)

→ Press the steam warm-up button (fig. 1/M).

→ The On / Off button (fig. 1/E) lights up and the steam warm-up button flashes for a brief warm-up period.

→ As soon as the steam warm-up button stops flashing (after a few seconds), steam can be drawn.

→ Dip the jet (fig. 1/Q) into the cup / container with the milk to be frothed. Make sure the control knob is in the central position.

→ Now turn the steam / hot water valve control knob (fig. 1/N and 5) to the right. Caution: a little water comes out before the steam.

→ The steam warm-up button (fig. 1/M) flashes while you draw steam.

→ Turn the valve control knob (fig. 1/N and 5) back to the left, to the '0' position, to stop drawing steam.

→ Press the steam warm-up button again (fig. 1/M and 5) to switch the machine back to normal coffee brewing mode.

3.8.2 Frothing milk, hot milk and cappuccino (models 620 and above)

With the special 'spumatore' frothing device (fig. 1/Q and 10) you can heat up milk straight from the carton or bottle and then froth it into the cup.

→ Dip the inlet hose (fig. 10/F) straight into the milk carton or bottle.

→ Now place a cup under the 'spumatore' jet (fig. 1/Q).

→ Then press the steam warm-up button (fig. 1/M).

→ The On / Off button lights up (fig. 1/E) and the steam warm-up button (fig. 1/M) flashes for a brief warm-up period.

→ As soon as the steam warm-up button stops flashing (after a few seconds), steam can be drawn.

→ For a cappuccino: turn the spumatore control knob (fig. 10a) to the left so that it points to 'cappuccino'.

→ For hot milk, turn the spumatore control knob (fig. 10a) to the right so that it points to 'caffè latte'.

→ Now turn the steam / hot water valve control knob (fig. 1/N and 5) to the right. Caution: a little water comes out before the steam.



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→ As soon as the desired amount of milk foam or hot milk has been drawn, turn the steam valve control knob (fig. 1/N and 5) back to the left into the '0' position.

→ Press the steam warm-up button again (fig. 1/M and 5) to switch the machine back to normal coffee brewing mode.

→ Now place the cup with the frothed up or hot milk under the coffee spout (fig. 1/G and 3) and fill up with coffee by pressing the button as described above (point 3.3 / 3.4).

Caution: It is hard to remove dried milk left on the jet after frothing. Please therefore clean the equipment as soon as it has cooled down!

→ To do this, fill a container with fresh, cold water, and dip the inlet hose into it.

→ Place an empty container under the spumatore / jet (fig. 1/Q).

→ Now draw steam as described above until only clean water / steam flows out.

→ Now the whole 'spumatore' mechanism is clean and operational again.

Cleaning: For optimal cleaning the 'spumatore' must from time to time be dismantled and its parts rinsed under cold clear water. It is easy to take apart and reassemble (fig. 10).

Note: Steam can be drawn for about 3 minutes. Then the machine will automatically switch the operation off. You can prolong the operation by turning the control knob back and forth (fig. 1/N and 5).



4. Programming functions

The following buttons are used for programming:

Stand-by button (fig. 1/E)

1-cup button (fig. 1/F)

2-cup button (fig. 1/O)

Steam warm-up button (fig. 1/M)

4.1 Filter

Inserting filter

You can purchase a special filter for the water reservoir in specialist shops (included accessory for models 620 and above). If you use this filter correctly, you will not need to descale your coffee machine as often. After the filter was inserted, please adjust the water hardness setting on level 1 (see chapter 4.2).

→ Empty the water tank (fig. 1/C and 2).

→ Set the insertion and replacement date on the date ring (months) at the top end of the filter cartridge.

→ Screw the filter into the bracket provided in the water reservoir using the assembly tool on the end of the measuring spoon (fig. 6).

→ Fill up the reservoir with fresh water and put it back in the machine.

→ Hold a container under the steam / hot water jet (fig. 1/Q) and turn the valve control knob (fig.

1/N and 5) to the right to open. The system will now be rinsed through.

→ Wait until no more water comes out of the jet and turn the valve control knob (fig. 1/N and 5) back to the left to close.

→ The system can briefly heat up and is then operational again.

Once you have inserted the filter, adjust the water hardness setting to level 1 (see point 4.2).

Note: Make sure to remove the filter when the expiry date set on the date ring is reached. Also make sure to take the filter out the machine for descaling when instructed to do so (see 5.3).

Operating without a filter

If you no longer wish to use the filter, do not forget to adjust the water hardness settings.

Important: Please note that the following programs can only be set if the On / Off button (fig. 1/E) is switched to Off (Stand-by mode).

You can program the following settings:

water hardness, temperature level, automatic stand-by.



... 4. Programming functions

4.2 Water hardness

According to the water hardness in your region, or if you have not inserted a filter (see chapter 4.1), sooner or later the machine needs descaling. So that the system can indicate accurately when descaling is necessary, you must enter the correct water hardness settings before first use.

The default setting is level 3.

First, test your water with the test strips provided:

→ Dip the strip into the water and then shake it lightly off.

→ After about a minute you can read the result by counting the red dots on the test strip.

→ The settings corresponding to the different levels of hardness are as follows:

Note: If none of the dots turn red on the test strip, please set to level 1.

→ Switch your machine to Stand-by mode.

→ Press the steam warm-up button (fig. 1/M) for about 4 seconds.

→ The water hardness is indicated by the number of buttons lit up as detailed below.

→ Press the steam warm-up button repeatedly until the buttons which indicate your level of water hardness light up.

→ Press the Stand-by button to confirm.

→ To confirm your settings, the buttons which indicate the level selected flash twice consecutively.

→ The programming operation is then complete and the system is restored to coffee-brewing mode.

Note: If you interrupt your programming operation for more than 1½ minutes, your machine goes automatically back into coffee-brewing mode.

Test strip	Hardness level	Symbol for setting
1 red dot	1–7°	Stand-by button is lit up
2 red dots	8–14°	Stand-by button + 1-cup button are lit up
3 red dots	15–21°	Stand-by button + 1-cup button + 2-cup button are lit up
4 red dots	>21°	Stand-by button + 1-cup button + 2-cup button + S/steam button are lit up



... 4. Programming functions

4.3 Temperature

You can change the coffee temperature as desired (the default setting is 'normal'):

Normal = Stand-by button is lit up

High = Stand-by button and
1-cup button are lit up

→ Switch the machine to Stand-by mode.

→ Press and hold the 1-cup button (fig. 1/F) for about 4 seconds.

→ The buttons which indicate the current temperature setting light up as detailed above.

→ You can change to the other temperature setting by pressing the 1-cup button.

Press the Stand-by button to confirm the desired temperature setting. The buttons which indicate the setting flash briefly to confirm the selection.

Note: If you interrupt your programming operation for more than 1½ minutes, your machine automatically switches back into coffee-brewing mode.

4.4 Automatic Stand-by

This function allows you to program the machine to switch automatically to Stand-by mode a

given number of hours after the last brewing operation. The following settings are possible. After:

→ **1 hour** = Stand-by button is lit up.

→ **3 hours** = Stand-by button + 1-cup button are lit up.

→ **5 hours** = 'Stand-by button + 1-cup button + 2-cup button are lit up.

The default setting is level 2, '3 hours'. To change this setting, follow the instructions below:

→ Switch your machine to Stand-by mode.

→ Press and hold the 2-cup button (fig. 1/O) for about 4 seconds.

→ The buttons which indicate the current automatic stand-by settings light up.

→ You can select a different automatic Stand-by setting by pressing the 2-cup button.

Press the Stand-by button to confirm the desired automatic Stand-by setting. The buttons which indicate the setting flash twice to confirm the selection.

Note: If you interrupt the programming operation longer than 1½ minutes, the machine will switch automatically back into the coffee-brewing mode.



5. Maintenance and care

5.1 Changing filter

The filter loses its efficiency and must be replaced after at most two months.

→ To change filter, empty the water reservoir (fig. 1/C and 2) and unscrew the old filter from the bracket in the water reservoir. It can be discarded with the usual household rubbish.

→ Set the insertion and replacement dates on the date ring (months) at the upper end of the new filter cartridge.

→ Screw the new filter into the bracket provided in the water reservoir using the assembly tool on the end of the measuring spoon (fig. 6).

→ Refill the water reservoir with fresh water and replace it in the machine.

→ Hold a container under the steam / hot water jet (fig. 1/Q) and turn the valve control knob (fig. 1/N and 5) to the right to open. The system will now be rinsed out.

→ Wait until no more water comes out of the jet and then turn the valve control knob (fig. 1/N and 5) back to the left to close.

→ The system can briefly heat up and is then operational again.

5.2 Cleaning program

When the machine must be cleaned, Symbol **19** 'Clean machine' appears in the display.

Note: You can continue to brew coffee and draw hot water or steam. However, we recommend that you carry out the cleaning program as soon as possible, otherwise operation may be adversely affected and the guarantee may be invalidated.

Caution: Once running, the cleaning program must not be interrupted. **Symbol 19 'Clean machine' flashes during the whole cleaning operation. Please follow the instructions in the exact order given below:**

→ Switch the machine to Stand-by mode.

→ Press and hold the Stand-by button and 1-cup button simultaneously for about 4 seconds.

→ Symbol **17** 'Empty trays' lights up and Symbol **19** 'Clean machine' continues to flash.

→ Remove the drip and used coffee trays (fig. 1/J) and clean thoroughly.

→ Replace the drip and used coffee trays. Symbol **14** 'pre-ground coffee chamber' now also lights up.



... 5. Maintenance and care

→ Open the lid of the pre-ground coffee chamber. Symbol **14** 'pre-ground coffee chamber' starts flashing.

→ Add the cleaning tablet to the pre-ground coffee chamber and shut the lid.

→ Symbol **13** 'Fill water reservoir' flashes and the 1-cup button also flashes.

→ Remove the water reservoir (fig.1/C and 2), fill it with fresh water and replace it in the machine. The symbols given above continue to flash at first.

→ Place a fairly large container (about 0.5 l) under the coffee spout.

→ Press the flashing 1-cup button.

→ The machine starts the cleaning operation.

→ The cleaning cycle is automatic and lasts about 10 minutes. As soon as it is completed, Symbol **17** 'Empty drip tray' lights up.

→ Remove, empty and replace the drip tray.

→ The machine warms up briefly (the Stand-by button flashes) and the bean symbol lights up.

→ When the Stand-by button, the bean symbol in the display and all operating buttons are lit up

without flashing, the machine is operational again.

Manual cleaning

If required, the cleaning programme can be started and run as described above even if no indication has been displayed by the machine that this is necessary.

5.3 Descaling

If the machine needs to be descaled, Symbol **18** 'Descale' appears in the display.

You can continue to brew coffee and draw hot water or steam.

However, we recommend that you carry out the descaling program as soon as possible, otherwise operation may be adversely affected and the guarantee may be invalidated.

Caution!

- Once running, the descaling program must not be interrupted.

- **Never** use vinegar or acetic acid based agents for descaling. Use standard liquid products available in specialist retailers and recommended for use on fully automatic coffee centres.



... 5. Maintenance and care

Symbol 18, 'Descale', flashes during the whole descaling operation.

Please follow the instructions in the exact order given below:

- Please switch the machine to Stand-by mode.
- Press and hold the Stand-by button and 2-cup button simultaneously for about 4 seconds.
- Symbol **17** 'Empty trays' lights up and Symbol **18** 'Descale' continues to flash.
- Remove the drip tray and used coffee tray (fig. 1/J) and clean thoroughly.
- Replace the drip tray and used coffee tray.
- Symbol **13** 'Fill water reservoir' and the 1-cup button flash.
- First remove and fill the water reservoir with fresh water up to the 0.5 l mark. Replace the water reservoir in the machine.
- Then add the descaling agent to the water (never the other way round – please note the manufacturer's instructions).
- Now press the flashing 1-cup button.
- The machine starts the descaling program (water flows in).

- The first stage of the descaling program lasts about 12 minutes.
- Symbol **16** 'hot water / steam, open / closed' flashes.
- Now place a fairly large container (about 0.5 l) under the steam / hot water jet.
- Turn the steam / hot water valve control knob right to open.
- The second stage of the descaling program starts and runs for about 10 minutes.
- As soon as the cycle is completed, Symbol **17** 'Empty used coffee tray / drip tray' lights up.
- Remove, empty and replace the drip tray.
- Symbol **13** 'fill water tank' and the 1-cup button both flash.
- Remove and clean the water reservoir and fill it up with fresh water.
- Replace the water reservoir.
- Now place a fairly large container (about 0.5 l) under the steam / hot water jet.
- Press the flashing 1-cup button.
- The rinsing operation via the hot water jet begins.
- When the rinsing operation is completed, Symbol **16** 'hot water / steam, open / closed' flashes.
- Turn the hot water / steam knob to the left to close.



... 5. Maintenance and care

- The internal rinsing operation begins and lasts about 1 minute.
- Symbol **17** 'Empty used coffee tray / drip tray' lights up.
- Remove and empty the drip and used coffee trays.
- Clean them and replace them in the machine.
- The machine warms up briefly (Stand-by button flashes) and is operational again when the Stand-by button, the bean symbol in the display and all operating buttons light up without flashing.

Manual descaling

If required, the descaling program can be started and run as described above even if no indication has been displayed by the machine that this is necessary. See point 5.3.

5.4 General cleaning

Caution: Never submerge the machine in water! Do not use abrasive materials to clean the machine. Do not put the removable components of the machine in the dishwasher.

- Wash the case inside and out with a soft, damp cloth only.
- Empty the drip tray (fig. 1/J) and the used coffee tray (fig. 1/T) only when instructed to do so by the display. Always empty the used coffee compartment when it is removed. Occasionally use soapy water to clean.
- Empty the used coffee tray thoroughly whenever the machine has been switched off at the mains power switch (fig. 1/R).
- When the red fill level indicator for the drip tray (fig. 1/I) becomes visible, please remove, empty, clean and replace the drip tray.
- The water reservoir (fig. 1/C and 2) should be rinsed out and filled up with fresh cold water on a daily basis.
- It is hard to remove dried milk left on the jet (fig. 1/Q) after frothing. Please therefore clean the equipment as soon as it has cooled down – ideally repeat the steam drawing operation in a cup with fresh, cold water and wipe with a damp cloth.
- **Note:** From time to time, the steam jet should be completely unscrewed, dismantled into pieces and given a thorough clean under flowing water.



... 5. Maintenance and care

Cleaning the brewing unit

If required, the brewing unit can be removed and cleaned under running water. Please only use water to do this, not cleaning agents!

→ **The machine must be in Stand-by mode for this operation.**

- Remove the right cover by unfixing it at the opening (fig. 8).
- Unlock the brewing unit by pressing the red switch and turning the handle to the left until it blocks (fig. 9). Stand-by button and steam warm-up button flash.
- Withdraw the brewing unit carefully by the handle (fig. 9).
- Wash the brewing unit under running water and then let it dry.

→ Carefully replace the brewing unit and lock by pressing the red lever switch and turning the handle to the right until it clicks.









→ Now only the Stand-by button remains lit.

→ Replace the cover.

→ Press the Stand-by button to restore the machine to normal operating mode.



6. System messages

Message	→ Meaning	→ What to do
Symbol 16 flashes 	→ Fill or rinse out water pipes	→ Turn hot water control knob (fig. 1/Q and 7) to the right to open valve
Symbol 13 flashes 	→ Water reservoir (fig. 2) empty → Water reservoir absent or incorrectly positioned	→ Fill reservoir with fresh water → Position water reservoir correctly
Symbol 12 flashes 	→ Not enough coffee beans or beans not yet in the grinding chamber	→ Add beans to the container (fig. 1/A) or press button to restart brewing operation
Symbol 17 flashes 	→ Used coffee tray (fig. 1/T) full	→ Empty trays
Symbol 17 lights up 	→ Drip tray (fig. 1/J) and Used coffee tray (fig. 1/T) absent or incorrectly positioned	→ Position drip tray and used coffee tray correctly
Symbol 19 lights up 	→ Cleaning required	→ Clean the machine (see point 5.2)
Symbol 18 lights up 	→ Descaling required	→ Descale the machine (see point 5.3)
Symbol 14 flashes 	→ Ground coffee chamber (fig. 1/K) open	→ Close lid



7. Trouble-shooting

Fault	→ Reason	→ What to do
No hot water or steam comes out of the jet / 'spumatore'	→ Jet (fig. 1/Q) blocked → 'Spumatore' blocked / stuck	→ Clean the jet thoroughly → Take 'spumatore' (fig. 1/Q) apart and clean thoroughly (fig. 10)
Too little milk froth or froth too liquid	→ Unsuitable milk → 'Spumatore' is blocked / stuck	→ Use cold milk → Take 'spumatore' (fig. 1/Q) apart and clean thoroughly (fig. 10)
Coffee only comes out in drips	→ Grinder setting too fine → Pre-ground coffee too fine	→ Select a coarser grinder setting → Use coarser pre-ground coffee
Coffee without 'crema'	→ Unsuitable coffee type → Beans not freshly roasted → Grinder settings not adjusted to coffee beans used	→ Change coffee type → Use fresh beans → Optimise grinder settings
Grinder makes loud noise	→ Other substances in grinder, e.g. little stones	→ Call service hotline, meanwhile pre-ground coffee can be used
Stand-By-steam warm-up buttons flash simultaneously	→ Brewing unit incorrectly positioned or locked	→ Check brewing unit positioning and lock

If you are unable to correct a fault yourself, call the service hotline – please consult the notes in the accompanying guarantee and customer service information booklet.



8. Further instructions

Transport and storage

The steam must be evacuated from the machine if it is to be transported or stored in cold rooms.

- Remove water reservoir.
- Press steam warm-up button and wait until it lights up without flashing.
- Turn steam / hot water valve control knob to the right (fig. 1/N and 5).
- When no more steam comes out, turn steam / hot water valve control knob to the left (fig. 1/N and 5).
- Turn off the machine.

Please keep the original packaging and protective material for storage and transport purposes.

Replacement parts / accessories

You can purchase new water filters, cleaning tablets and descaling agents from any well-stocked specialist retailer.

Customer service

NIVONA products are designed to meet the highest quality standards. However, if questions do arise while you operate your machine, we


would like to hear from you. Your support is essential to our mission to further develop and improve our products so that they fully meet your needs.

Guarantee and customer service conditions

Please consult the detailed guarantee and customer service conditions in the appropriate information booklet.

Protecting the environment



Electric and electronic appliances often contain valuable or harmful materials  which should not be processed in the same way as normal household waste. If incorrectly processed, they can harm human health and the environment. Please therefore do not put your machine in the dustbin with normal waste. Instead submit it to the “collection point for the disposal and recycling of electric and electronic appliances” provided by your local council. You can obtain further information from your local council, the waste collection services or the specialist retailer who sold you the product.



Original NIVONA accessories

Professional care and maintenance

Your love of coffee is here to stay.



The CLARIS filter cartridge NIRF 700 is specifically designed for NIVONA fully automatic coffee centres (CafeRomantica models). It is screwed directly into the water tank. It is filled with purely organic material, without chemical additives. With CLARIS filter cartridges you can protect your appliance and improve its durability.

The CLARIS filter cartridge, if changed regularly, ensures that you will have to descale your NIVONA machine less often.

Model: NIRF 700, ANR: 390 700 100,
EAN: 42 600 8346 701 5



Cleaning tablets NIRT 700 for CafeRomantica models, includes 10 tablets per pack. Your NIVONA fully automatic coffee centre provides an integrated cleaning programme. NIVONA cleaning

tablets are specifically designed for this purpose and completely loosen staining such as coffee residues. Regular cleaning protects your machine and preserves the coffee's full flavour.

Model: NIRT 700, ANR: 390 700 200,
EAN: 42 600 8346 702 2



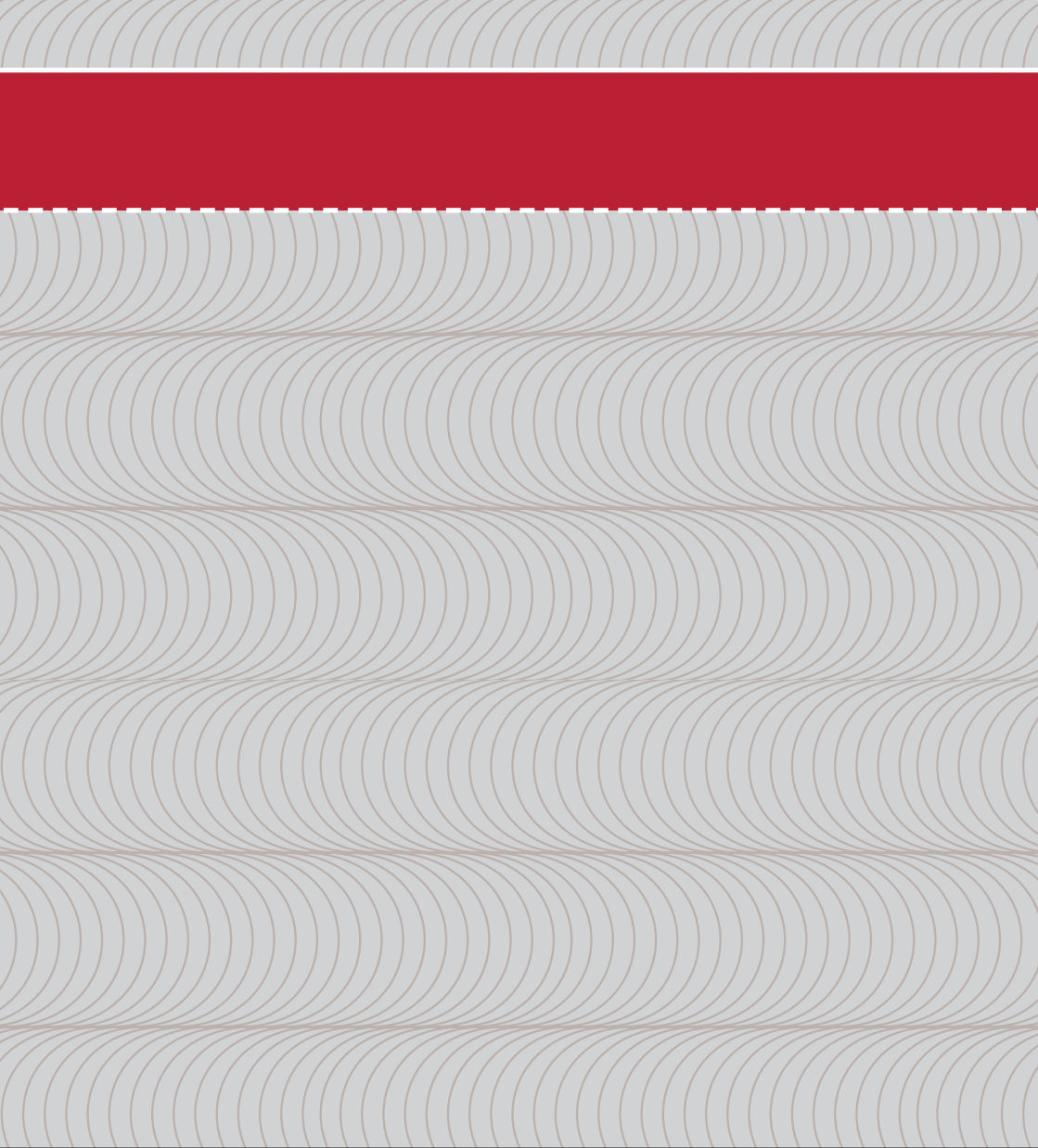
SPECIAL Fluid descaler NIRK 703 for CafeRomantica models, includes 500 ml, enough for 5 treatments.

Your NIVONA fully automatic coffee centre provides an integrated descaling programme. The NIVONA descaler is designed especially for our machines and will reliably remove limescale without damaging the machine. The special NIVONA descaler leaves no residue! Regular descaling protects your machine and preserves the coffee's full flavour.

Model: NIRK 703, ANR: 390 700 300,
EAN: 42 600 8346 703 9

Subject to replacement with similar designs and technical alterations.





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