



CLASSICO

TCM-107M
Espresso Coffee Maker



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SECTION A

IMPORTANT SAFEGUARDS

Before using any electrical appliance, the following basic precautions must be read and understood:

1. Read all instructions carefully
2. Before use check that the voltage of wall outlet corresponds to rated voltage marked on the rating plate.
3. This appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
4. To Protect against fire, electric shock and injury to persons do not immerse cord, plug in water or any liquids.
5. Remove plug from wall outlet before cleaning and when not in use. Allow appliance to cool down completely before detaching from the mains.
6. Do not operate any appliance with a damaged cord or plug.
If the appliance malfunctions, or is dropped or damaged in any manner, take the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Place appliance on flat surface or table, do not hang power cord over the edge of table or counter.
9. Ensure the power cord does not touch the hot surface of the appliance.
10. Do not place the coffee maker on the surface or beside an open flame.
11. To disconnect, remove plug from wall outlet. Always hold the plug. Never pull the cord.
12. Do not use appliance for other than intended use and place it in a dry environment.
13. Close supervision is necessary when your appliance is being used near children.
14. Be careful when using the steam function to avoid burns due to negligence.
15. Do not touch any hot surface of the appliance.
16. Do not let the coffee maker operate without water in tank.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliances by a person responsible for their safety.
18. Children should be supervised to ensure that they do not play with appliance.
19. Do not use outdoors.
20. Save these instructions.
This appliance is intended for domestic use only.
This appliance is not a commercial appliance.
This appliance is not a vending machine.

SECTION B

KNOW YOUR COFFEE MAKER



1. Mains Power (On/Off)

Turns the machine on or off. Please make sure to turn off the mains immediately after every use. Even if the machine is to be used within minutes of the first operation, it is advisable to switch off to avoid overheating. The water in the boiler retains heat and will quickly heat up on switching on again. So, please switch off the mains after each use.

2. Temperature Control (Brew/Steam)

Switches the boiler temperature between two preset settings – Brew temperature and Steam temperature. The brew temperature in the boiler is set so that the brew in your cup is around 70 to 74 degrees centigrade. The temperature for steaming is set a little beyond 90 degrees to generate steam for frothing. The button in the standby position is set for brewing temperature. Pressing it down toggles the steam temperature and the heating coil is activated to heat up the water in the boiler.

3. Pump Control (On/Off)

This button switches the pump on and off. On switching on, the pump is activated, drawing water from the pump into the group head through the coffee powder to give you an espresso shot. The pump pressure is 15 bar and the operating pressure at the point of the coffee puck is 9 bar.

Main Power Switch With Auto-shut Function

This is a spring loaded switch. Press to turn on and press continuously for a count of two to turn off. If not turned off manually, the machine will switch off automatically after 25 minutes.*

* The auto shut off function is a precaution, not a standard procedure. Always, manually switch off the machine immediately after use to prevent overheating. Use Power wisely

Temp Selector Switch

Manage the water temperature in the boiler with this switch. Toggle between temperature for brewing espresso or higher temperature to generate steam for milk frothing.*

* After steaming, always toggle the switch to the espresso temperature to avoid overheating the boiler. This will also lower the temperature for your next espresso.

Pump control Switch

Press start to activate the pump for your espresso. Press off when you've reached your desired quantity.



4. **Portafilter**

This resembles a 'shower handle' and holds the filter basket. This is then inserted into the group head (or brewing head). The coffee brew flows out through this Portafilter. The basket clamp is a lever that can be flipped to clamp the basket, holding it in place when you empty the basket and prevent it from falling out. This is helpful when you are making consecutive espresso shots and you need to empty the used coffee grounds and fill in the next fresh dose of coffee powder. You may choose to remove the basket completely too.



5. **Portafilter Basket – Single espresso**

This is a stainless steel vessel which holds the coffee powder and is inserted into the portafilter. This is a pressurised basket which means it is a double walled, specially perforated basket to create adequate pressure for full flavour extraction of the espresso shot. This basket can hold upto 7 grams of finely ground coffee powder.



7. **Portafilter Basket – Double espresso**

The same as the single shot basket, only having a greater depth for holding twice the amount of coffee powder for a double shot of espresso. This basket can hold upto 14 grams of finely ground coffee powder.



8. **Removable Drip Tray**

To collect any residual brew that drips from the portafilter after your espresso shot.

9. **Steam Wand**

The steam generated in the boiler is released through this wand.

10. **Panarello**

A plastic sleeve that slides over the steam wand. Used to assist in milk frothing.

11. **Steam Control Knob**

Regulates the flow of steam from the steam wand.

12. **Detachable Water Tank**

Holds 1.5 ltrs of water, good for 30 cups of espresso, easily detachable by sliding upwards.

13. **Tank Cover**

A flip lid. Open to pour water into the tank.



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SECTION C

BEFORE THE FIRST USE

(MUST DO before you install your machine for regular use or long periods of unuse)

To ensure the first cup of coffee tastes excellent, you should flush the internal water pathways of the coffee maker with hot water as follows:

STEP 1.

Pour water into water tank, the water level should not exceed the "MAX" mark in the tank.

Note: this tank is detachable and can be pulled out for cleaning.

STEP 2.

Set the portafilter basket into the portafilter (4). Do not fill with coffee. Insert the portafilter into the brewing head and lock it in place - The principle is similar to the locking of the cover of a pressure cooker, only in the case of an espresso coffee maker it is upside down and anti clockwise

STEP 3.

Place an empty cup on the drip tray (8) below the portafilter and ensure the steam control knob (11) is in the minimum position and the Temperature button (2) is set to the Brew position

STEP 4. Connect to power source, turn the mains power button (1.) to on

, the power indicator light will illuminate.

Wait a few minutes until the temperature indicator light illuminates in a green color. This indicates that water is heated up to the brew temperature and the machine is ready for an espresso.

Press down the pump

STEP 5.

After pressing the pump button, a whirring sound will be heard indicating that the pump is functioning and drawing water from the water tank. Water will begin to flow from the portafilter and fall into the cup. You can stop the flow of water by pressing the pump control button and bringing it back to standby position.

Note: There may be noise when pumping the water for the first time, This is normal, since the air is being released from the pump and this results in a loud whirring sound. After about 30 seconds, the noise will reduce to a normal humming sound.

STEP 6.

For Steaming, toggle the temperature control button to steam position to begin heating up the water to a higher temperature. The green light will turn off and a few minutes later turn on again indicating a higher temperature has been reached to allow steaming.

STEP 7.

VERY GENTLY, turn the steam knob anticlockwise, releasing steam through the steam wand.

There will be a sharp release of hot water at first followed by steam.

Note: Never turn the steam control button rapidly, as the steam will gush out with force which may increase the potential risk of burns.



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SECTION D

PRE HEATING

THIS IS AN IMPORTANT PROCEDURE TO ENSURE PERFECT RESULTS. ALWAYS PERFORM THIS PROCEDURE BETWEEN CONSECUTIVE ESPRESSO SHOTS AND WHEN SWITCHING FROM STEAMING TO BREWING TEMPERATURE.

To make a good cup of Espresso, correct temperature is of importance. Preheating is a procedure to ensure optimum water temperature for that perfect tasting espresso. Preheating simply means releasing some hot water through any portafilter basket. This allows fresh water from the tank to flow into the boiler, bringing the temperature down and firing up the heater coil to begin maintaining the water temperature to the programmed setting. This is temperature regulation. Also, the hot water keeps the portafilter basket warm so that the coffee powder which you place in it also absorbs some of the heat before coming in contact with the hot water in the boiler. This adds to the flavour of the espresso shot. We recommend to follow the preheating procedure everytime you make an espresso shot and inbetween espresso shots as well as after an over shut off or after long periods during the day. Preheating is extremely important after switching from steam to brewing temperatures. Always preheat the coffee maker after you have finished steaming and the temperature button has been toggled to brew.

STEP 1.

For preheating, repeat steps 1 to 5 as listed in Section D For 'The First Use'.

SECTION E

MAKING AN ESPRESSO

STEP 1.

After Preheating, remove the portafilter by turning it clockwise (right to left), clamp the basket to prevent it from falling off and turn the portafilter down to remove excess water from the basket. Add coffee powder to the basket with the measuring spoon provided, then gently press the ground coffee powder using the tamping disc on the opposite end of the spoon to compact the powder. For a single espresso shot, use the single espresso portafilter basket and fill with one spoon (flattened, not heaped) of coffee powder. For a double shot of espresso, fill the basket with two spoons (flattened, not heaped) and place two espresso cups below the portafilter, one below each spout.

STEP 2.

Insert the portafilter into the brewing head as explained above.

STEP 3.

For a single shot, place an empty cup below the portafilter in the centre, such that the brew from both spouts will fall into the cup. For a double shot, place two cups side by side, one below each spout such that the brew from each spout falls into the respective cup.

STEP 4.

Make sure the brew/steam button is in the brew mode and the temperature indicator light has turned green (photo). The green light indicates the temperature is ideal for brewing. Now, start the pump to allow water to be pumped through the portafilter. In a few seconds, coffee will start flowing out from the Portafilter.

Note: During brewing coffee or making steam, it is normal that the green indicator in the temperature button is likely to intermittently turn off and turn green again, it only means that the heater coil is working to keep the temperature at the desired range.

STEP 5.

Stop the pump by pressing the pump button again after about 30ml of coffee has poured out. 30ml of coffee is an ideal espresso shot from one spoon (about 7-8 grams of ground coffee powder). Twice the quantity for a double espresso i.e. 60 ml from two spoons (about 16 grams of coffee powder).

STEP 6.

Release the portafilter from the brewing head, discharge coffee powder residue, rinse the steel mesh and you are ready to make your next espresso.



SECTION F

MAKING CAPPUCCINO

STEP 1.

First prepare a shot of espresso.

Toggle the temperature control button to the steam position.

STEP 2.

ion.

STEP 3.

The green light will turn off and light up again after a minute indicating that the machine is ready to generate steam. Toggling the temperature button to steam triggers the boiler to raise the water temperature for steam generation and the green light switches off the brew position and comes on again after the higher temperature has been achieved.

STEP 4.

Fill a small jug (preferably a frothing jug) with the desired quantity to milk (usually 50 to 100ml depending on personal choice). Always fill jug maximum halfway as the frothing is going to raise the volume of the milk considerably.

STEP 5.

Place the jug below the steam wand such that the steam wand is inserted into the milk to a depth of about 2cms from the top. VERY GENTLY turn the steam knob clockwise, releasing the steam into the milk. Gently raise and lower the jug allowing the steam to run throughout the volume of the milk. Place the tip of the wand just below the surface of the milk for extra froth. With the little practice, you will get knack of perfect frothing.

Note: Never turn the steam control button rapidly, as the steam will gush out with force which may increase the potential risk of burns.

Note :There is an initial release of water (about 5-10 ml) from the steam wand before the steam starts to come out.

STEP 6.

When the required purpose is reached, you can turn the steam control knob to the minimum position (see fig.2) and toggle the temperature control button to the brew position to avoid overheating.

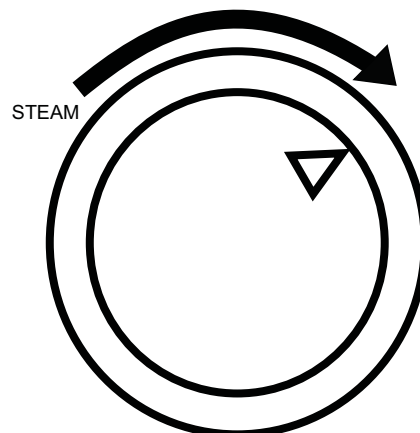


Fig.2



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Note: Clean the steam wand with a damp cloth immediately after steaming and also release some steam to clean the insides of the steam wand for any droplets of milk that might have entered the steam wand. This is known as Purging. Purging is important every time you froth milk to keep the insides clean of any milk residue and to avoid the formation of milk solids in the steam wand.

STEP 7.

Pour the frothed milk onto the espresso prepared, your cappuccino is ready.

STEP 8.

Press and release the ON/OFF button to switch off the machine.

Note: You can use the steam generating function of this machine for heating up other liquids as well, like plain water for tea, or premix soups.

After steaming, if you would like to make another espresso, please perform the preheating procedure as explained in Section C.

IMPORTANT

AFTER STEAMING, IF YOU WOULD LIKE TO MAKE ANOTHER ESPRESSO, PLEASE PERFORM THE PREHEATING PROCEDURE AS EXPLAINED IN SECTION C. DURING STEAMING, THE WATER TEMPERATURE IS HIGH AND FAILURE TO RELEASE HOT WATER AND REGULATE THE TEMPERATURE WILL RESULT IN THE HIGH TEMPERATURE WATER RUINING THE COFFEE TASTE.

SECTION G

PURGING EXPLAINED IN DETAIL

Purging is the procedure to clean the insides of the steam wand frothing milk, with the purpose of eliminating any droplets of milk that might have entered the steam tip during frothing. This is extremely important to prevent the formation of milk solids in the steam tip and prevent clogging as well as to eliminate the risk of bacteria. When you turn off the steam knob to stop the flow of steam after frothing is completed, a vacuum is created in the steam wand which draws a little amount of milk. This is what we attempt to clean by purging. Make sure the portafilter (empty filled with coffee) is loaded into the brewing head when performing the purging procedure.

STEP 1.

Turn the temperature control knob from steam to brew.

STEP 2.

Place an empty cup below the steam wand

STEP 3.

Release the residual steam in the boiler by gently turning the steam control knob to open completely. Let the steam flow out for about 10 to 15 seconds.

STEP 4.

Keeping the steam knob open, switch on the pump. Hot water will flow out of the steam wand. Allow the water to flow until the temperature indicator light switches off.

STEP 5.

Stop the pump and close the steam knob.
Switch the machine off or make your next espresso.

HINTS FOR GREAT TASTING COFFEE

1. The secret of great coffee is using freshly roasted and f in small batches and on a regular basis. This way you ensure that you are always getting a supply of fresh Coffee every time they roasted a batch. Typically, if you drink one coffee a day, you would need to order a pack of 250 gms per month.
2. Ask for a fine grind or espresso grind. The particle size you are looking for is the size of table salt or sand.
3. If you plan to grind coffee beans at home, get a burr grinder - manual or electric.
4. Do not re-use the coffee after brewing, once brewed, the coffee loses it's oils that impart flavour and what is left are the acids which impart a bitter, weak taste.

For more information and loads of articles and videos on coffee brewing, please visit:
WWW.TECNORA.IN



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SECTION H

CLEANING AND MAINTENANCE

1. Cut off the power source and let the coffee maker cool down completely before cleaning.
2. Clean the body of the espresso coffee maker with damp cloth and clean the water tank, drip tray and removable shelf regularly with clean water and keep dry.

Note: Do not clean with alcohol or solvent cleanser. Never immerse the machine in water for cleaning.

3. Clean all the attachments in water and dry thoroughly

SECTION I

CLEANING MINERAL DEPOSITS

- * To make sure your coffee maker operates efficiently, in the piping, that is the paths of water flow inside the machine should be free of any mineral deposits so the correct flavour of coffee is maintained.
- * Just as other appliances in your home, the frequency of descaling will depend on the quality of water in your area.
Descaling can be done with commercially available descaler. The recipe would depend on the instructions provided. Descaling can also be done with 1:4 part vinegar or citric acid with filtered water.

Step 1.

Fill the water tank half way with the correct proportion of the descaling agent or the vinegar infused water.

Step 2.

Place the empty portafilter with the basket inserted in the brewing head.

STEP 3.

Turn on the machine and place a cup below the portafilter.

STEP 4.

Press the pump button like you would be making an espresso. Remove about 150-200 ml of water.

STEP 5.

Press the temperature button to steam and release steam. Perform the wand continuously for about a minute.

STEP 6.

Perform steps 4 and 5 totally three times.

By following this procedure all the water pathways have been cleaned or flushed with the descaling agent. Fill the tank with fresh water again and run the same cycle as above to remove any residual traces of the descaling agent. Taste the hot water to check for any trace of vinegar or descaling agent and make sure to make your espresso only if you can taste pure hot water.

SECTION J

TROUBLE SHOOTING

SYMPTOM	CAUSE	CORRECTIONS
Water leaks from the bottom of the coffee maker.	Please check the drip tray of excess water. Water tank is not inserted properly.	Empty drip tray. Check if the water tank is inserted properly into place. It should be pressed down completely, snugly into place.
Water leaks from shower head.	Coffee powder is clogged in the steel filter mesh	Place the steel filter in boiling water for 10 min. The excess coffee will dissolve.
There is an acidic taste in the coffee.	There could be still traces of vinegar after mineral deposit cleaning procedure. The coffee powder has been oxidised due to improper storage in damp environment.	Follow procedure as explained in "Before first use" several times. Always use fresh coffee. Store in refrigerator if unused.
The steam is unable to froth milk.	The steam is passing out with too much force.	Control the steam knob so that steam is passing gently.
There is no steam released from the steam wand	The steam tip is clogged with milk solids	Let the machine cool down completely remove the panarello. Unscrew the steam tip. Clean the milk solids with a pin through the hole, wash under water. Screw the tip back and perform the purging Procedure as in section G.

**Please do not attempt to repair the appliance by yourself.
Contact the service center.**