Table of Contents

Overview of the machine ...........................................................................................................8
Introduction ....................................................................................................................................8
Control panel and display ............................................................................................................9
  One touch beverage buttons ....................................................................................................9
  Navigation buttons ..................................................................................................................9
  AROMA STRENGTH button .....................................................................................................9
  MENU button ..........................................................................................................................10
First installation ............................................................................................................................10
Measuring the water hardness ....................................................................................................12
"INTENZA+" Water Filter ..........................................................................................................13
  “INTENZA+“ Water Filter Installation ..................................................................................13
  Replacing the “INTENZA+“ Water Filter .............................................................................14
Types of beverage .......................................................................................................................14
  Types of beverages ................................................................................................................14
Brewing coffee .............................................................................................................................15
  Brewing coffee with beans .....................................................................................................15
  Brewing coffee with pre-ground coffee .................................................................................15
Dispensing milk-based coffee beverages and milk froth ............................................................16
  Filling the Milk Carafe ..........................................................................................................16
  Inserting the Milk Carafe .......................................................................................................17
  Removing the Milk Carafe .....................................................................................................17
  Dispensing Milk-based Beverages .........................................................................................17
Special Beverages and Hot Water ...............................................................................................18
  How to Select Special Beverages .........................................................................................18
  Dispensing Hot Water ............................................................................................................18
Beverage Customization ..............................................................................................................19
  Adjusting Coffee and Milk Amount .......................................................................................19
  Adjusting the Aroma Strength ...............................................................................................19
  Adjusting Grinding Settings ..................................................................................................20
Cleaning and Maintenance .........................................................................................................20
  Cleaning table .......................................................................................................................20
Brew Group Cleaning ..................................................................................................................22
  Brew Group Cleaning under Running Water ..........................................................................22
  Cleaning the brew group with the Coffee Clean tablets .......................................................22
  Reinserting the Brew Group .................................................................................................23
  Lubrication ..................................................................................................................................24
Cleaning the Milk Carafe ............................................................................................................25
  Quick Clean of the Carafe ......................................................................................................25
  Thorough Cleaning of the Milk Carafe ................................................................................25
  Weekly Cleaning of the Milk Carafe .....................................................................................26
  Monthly Cleaning of the Milk Carafe ..................................................................................27
Descaling procedure ...................................................................................................................28
  What to do if the descaling procedure is interrupted ............................................................29
Warning Icons and Error Codes ...............................................................................................30
  Meaning of the Warning Icons ............................................................................................30
  Meaning of the Error Codes ..................................................................................................31
Troubleshooting ..........................................................................................................................32
Technical specifications ..............................................................................................................35
IMPORTANT SAFETY INFORMATION

This machine is equipped with safety features. Nevertheless, read and follow the safety instructions carefully and only use the machine as described in these instructions, to avoid accidental injury or damage due to improper use of the machine. Keep this safety booklet for future reference.

Warning

General
- Check if the voltage indicated on the machine corresponds to the local mains voltage before you connect the appliance.
- Connect the machine to an earthed wall socket.
- Do not let the power cord hang over the edge of a table or worktop and do not let it touch hot surfaces.
- To avoid the danger of electric shock, never immerse the machine, mains plug or power cord in water or any other liquid.
- Do not pour liquids on the power cord connector.
- To avoid the danger of burns, keep body parts away from hot water jets produced by the machine.
- Do not touch hot surfaces. Use handles and knobs.
- Switch off the machine with the main switch located on the back (if present) and remove the mains plug from the wall socket:
  - If a malfunction occurs.
  - If you are not going to use the appliance for a long time.
  - Before you clean the machine.
- Pull at the plug, not at the power cord.
- Do not touch the mains plug with wet hands.
- Do not use the machine if the mains plug, the power cord or the machine itself is damaged.
- Do not make any modifications to the machine or its power cord.
- Only have repairs carried out by a service center authorized by Gaggia to avoid a hazard.
- The machine should not be used by children younger than 8 years old.
- This machine can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experi-
ence and knowledge if they have been given supervision or instruction concerning use of the machine in a safe way and if they understand the hazards involved.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the machine and its cord out of the reach of children aged less than 8 years.
- Children should be supervised to ensure that they do not play with the machine.
- Never insert fingers or other objects into the coffee grinder.
- Be careful when you dispense hot water. Dispensing may be preceded by small jets of hot water. Wait until the end of the dispensing cycle before you remove the hot water dispensing spout.

**Caution**

**General**
- This machine is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments.
- Always put the machine on a flat and stable surface. Keep it in upright position, also during transport.
- Do not place the machine on a hotplate or directly next to a hot oven, heater or similar source of heat.
- Only put roasted coffee beans in the bean hopper. Putting ground coffee, instant coffee, raw coffee beans or any other substance in the coffee bean hopper may cause damage to the machine.
- Let the machine cool down before you insert or remove any parts. The heating surfaces may retain residual heat after use.
- Never fill the water tank with warm, hot or sparkling water, as this may cause damage to the water tank and the machine.
- Never use souring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the machine. Simply use a soft cloth dampened with water.
- Descale your machine regularly. The machine indicates when descaling is needed. Not doing this will make your appliance stop working properly. In this case repair is not covered by your warranty.

- Do not keep the machine at temperatures below 0°C/32°F. Water left in the heating system may freeze and cause damage.

- Do not leave water in the water tank when you are not going to use the machine for a long period of time. The water can become contaminated. Use fresh water every time you use the machine.

- Never use any accessories or parts from other manufacturers or that Gaggia does not specifically recommend. If you use such accessories or parts, your warranty becomes invalid.

- Regular cleaning and maintenance prolongs the lifetime of your machine and ensures optimum quality and taste of your coffee.

- The machine is exposed continuously to moisture, coffee and scale. Therefore it is very important to regularly clean and maintain the machine as described in the user manual and shown on the website. If you do not perform these cleaning and maintenance procedures, your machine eventually may stop working. In this case repair is not covered by warranty.

- Do not clean the brew group in the dishwasher and do not use washing-up liquid or a cleaning agent to clean it. This may cause the brew group to malfunction and may have a negative effect on the coffee taste.

- Do not dry the brew group with a cloth to prevent fibers from collecting inside the brew group.

- Never drink the solution dispensed during the descaling process.

- Only put preground coffee into the preground coffee compartment. Other substances and objects may cause severe damage to the machine. In this case, repair is not covered by your warranty.

- The machine shall not be placed in a cabinet when in use.
Machines with milk carafe

Warning
- To avoid the danger of burns, be aware that dispensing may be preceded by jets of milk and steam. Wait until the end of the cycle before you remove the milk carafe.

Caution
- Make sure that the milk carafe is installed and the milk dispensing spout is open before you select a milk-based coffee beverage or milk froth.
- Do not put any other liquids in the milk jug/carafe than water (for cleaning) or milk.
- Do not clean the milk carafe in the dishwasher.

Electromagnetic fields (EMF)
This machine complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

Recycling
- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU).
- Follow your country’s rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

Warranty and support
For service or support, contact your local dealer or an authorized service center.
Contact details are included in the warranty booklet supplied separately or visit www.gaggia.com or www.gaggia.it.
Introduction

Congratulations on your purchase of a Gaggia fully automatic coffee machine!

In this user manual you will find all the information needed for installing, using, cleaning and descaling your machine. Before using your machine for the first time, please read carefully the safety norms included in this manual.
Control panel and display

This espresso coffee machine has a self-explaining display for easy use. For a quick overview of the buttons, please read the following sections.

One touch beverage buttons

Press the beverage buttons only once (ESPRESSO, ESPRESSO LUNGO, CAPPUCCINO and LATTE MACCHIATO) to quickly make one of the predefined beverages.

- Ensure that the carafe is in position and ready to use when you select the CAPPUCCINO or LATTE MACCHIATO options.
- To stop the dispensing before the machine has finished dispensing the amount of preset coffee or milk, simply press the OK button.
- After the preparation of a milk-based beverage, the display will request you whether you wish to perform a quick clean of the carafe.

Navigation buttons

Some of the one touch buttons have a double function. Namely, they can also be used to navigate the menu:

- ESPRESSO button = ESC button: press this button to return to the main menu.
- CAPPUCCINO button = UP button: press this button to scroll upwards in the display menu.
- AROMA STRENGTH button = OK button: press this button to select, confirm or stop a function.
- MENU button = DOWN button: press this button to scroll downwards in the display menu.

AROMA STRENGTH button

Use the AROMA STRENGTH button to regulate the intensity of the coffee aroma (see “Adjusting the aroma strength”) or to brew a coffee using pre-ground coffee (see “Brewing coffee with pre-ground coffee”).
First installation

Note: This machine has been tested with coffee. Although properly cleaned, it may show residues of said substance. In any case, we can guarantee that the machine is brand new.

Remove the machine from the packaging.

For best use, we recommend to:
- choose a safe and level surface, where there will be no danger of overturning the machine or being injured;
- choose a location that is sufficiently well-lit, clean and near an easily reachable socket;
- allow for a minimum distance from the machine sides as shown in the figure.

Remove the water tank, rinse it and fill it with running water up to the MAX level. Make sure that the water tank is fully inserted into the compartment.

MENU button

Use the MENU button to prepare other beverages, such as hot water or frothed milk. You can also use the MENU button to modify the following settings:
- Coffee temperature;
- Stand-by time: this is the period of time after which the machine enters stand-by mode;
- Display contrast;
- Water hardness: this adjusts the machine settings depending on the water strength in your area;
- To activate the "INTENZA+" filter;
- To start descaling.
Lift the coffee bean hopper lid.

Pour the coffee beans and close the lid.

Insert the plug into the socket located on the back of the machine and the other end of the power cord into a wall socket with suitable power voltage.

Switch the main power button to "I".

Place a container under the coffee dispensing spout and under the water dispensing spout.

The standby button will blink. Press the button to switch on the machine.

Press the **OK** button to start the circuit priming.

The machine indicates to install the water dispensing spout. Press the **OK** button to confirm.
The machine will start dispensing hot water.

The bar under the icon shows the operation progress. When the operation is complete, the machine stops dispensing automatically and starts warming up.

Measuring the water hardness

Use the supplied stripe for measuring the water hardness.

1. Immerse the stripe provided into running water for 1 second.
2. Remove the stripe from water and wait for 1 minute.
3. Count the number of small squares which have turned red and compare the result to the following table.

<table>
<thead>
<tr>
<th>Number of red small squares</th>
<th>Value to set</th>
<th>Water hardness</th>
<th>INTENZA+</th>
</tr>
</thead>
<tbody>
<tr>
<td>□□□□□□□</td>
<td>1</td>
<td>very soft water</td>
<td>A</td>
</tr>
<tr>
<td>□□□□□□□</td>
<td>2</td>
<td>soft water</td>
<td>A</td>
</tr>
<tr>
<td>□□□□□□□</td>
<td>3</td>
<td>hard water</td>
<td>B</td>
</tr>
<tr>
<td>□□□□□□□</td>
<td>4</td>
<td>very hard water</td>
<td>C</td>
</tr>
</tbody>
</table>

4. Press the MENU and the OK buttons, select the menu and scroll until selecting the water hardness. Select the preferred water hardness setting and press the OK button in order to confirm.
"INTENZA+" Water Filter

We recommend that you install the “INTENZA+” water filter as this prevents limescale build-up in your machine and preserves a more intense aroma of your coffee.

The “INTENZA+” water filter can be purchased separately.

Water is a crucial part of every coffee, so it is very important to always have it professionally filtered. Using the “INTENZA+” water filter will prevent mineral deposits from building up and improve your water quality.

“INTENZA+” Water Filter Installation

Remove the small white filter from the water tank and store it in a dry place.

Immerse the “INTENZA+” water filter vertically in cold water (with the opening positioned upwards) and gently press its sides to let the air bubbles out.

Set the “INTENZA+” water filter according to the measurements performed (see “Measuring the water hardness”) and indicated on the base of the filter:

A = soft water – equals 1 or 2 small squares
B = hard water (standard) – equals 3 small squares
C = very hard water – equals 4 small squares

Insert the “INTENZA +” water filter in the empty water tank and push it down to the lowest point.

Fill the water tank with running water and put it back into the machine.

Dispense all the water in the water tank by using the hot water function (see the “Dispensing Hot Water” chapter).

Then, fill the tank again.

1. Press the MENU and the OK buttons to confirm. Scroll until selecting the water filter. Press the OK button.

2. Select ON, then press OK and finally exit from the menu.
**Replacing the “INTENZA+” Water Filter**

When the “INTENZA+” water filter needs to be replaced, the filter icon is displayed.

Replace the water filter by scrolling the menu until selecting the water filter as described in the “INTENZA+ Filter Installation” chapter.

Select **RESET** and confirm with the **OK** button.

The machine is now programmed to manage a new “INTENZA+” water filter.

---

**Types of beverage**

**Types of beverages**

<table>
<thead>
<tr>
<th>Name of the beverage</th>
<th>Description</th>
<th>Selection mode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>Coffee with dense crema served in a small cup.</td>
<td>One touch beverage button on the control panel.</td>
</tr>
<tr>
<td>Espresso lungo</td>
<td>Longer espresso with dense crema served in a medium-sized cup.</td>
<td>One touch beverage button on the control panel.</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>1/3 espresso, 1/3 hot milk and 1/3 milk froth served in a big cup.</td>
<td>One touch beverage button on the control panel.</td>
</tr>
<tr>
<td>Latte Macchiato</td>
<td>Long shot of hot milk froth with a shot of espresso served in a tall glass.</td>
<td>One touch beverage button on the control panel.</td>
</tr>
<tr>
<td>Frothed milk</td>
<td>Hot milk froth.</td>
<td>MENU/DRINKS</td>
</tr>
<tr>
<td>Hot water</td>
<td></td>
<td>MENU/DRINKS</td>
</tr>
</tbody>
</table>
Brewing coffee

Brewing coffee with beans

**Warning**: Only use espresso coffee beans. Do not use ground coffee, unroasted coffee, freeze-dried coffee or instant coffee in the coffee bean hopper, as they may damage the machine.

1. Place 1 or 2 cups under the coffee dispensing spout by manually lifting or lowering the coffee dispensing spout to adjust its height depending on the size of the cups.

2. To prepare a coffee, press the Espresso or the Espresso Lungo button. Coffee dispensing stops automatically when the set level is reached; however, it is possible to stop it earlier by pressing the OK button.

**Note**: to prepare two cups of Espresso or Espresso lungo, press the button of the preferred beverage twice. The machine performs two consecutive grinding cycles automatically.

Brewing coffee with pre-ground coffee

To prepare coffee using pre-ground coffee, use the measuring scoop provided to insert the correct dose in the pre-ground coffee compartment.

1. Lift the pre-ground coffee compartment lid.
2. Add a measuring scoop of pre-ground coffee in its compartment and close the lid.

**Warning**: do not insert substances other than pre-ground coffee in the pre-ground coffee compartment, as they may damage the machine.

3. Place a cup under the dispensing coffee spout.
4. Press the AROMA STRENGTH button and select the pre-ground coffee function.
5 Press the button of the preferred beverage and the machine will start dispensing automatically.

**Note:** with pre-ground coffee, it is possible to prepare just one cup of coffee at a time.

---

**Dispensing milk-based coffee beverages and milk froth**

**Warning:** before selecting a milk-based coffee beverage or milk froth, ensure the milk carafe is installed and the milk dispensing spout is open. If the milk carafe is not correctly installed, the milk dispensing spout may spray steam or hot milk.

---

**Filling the Milk Carafe**

**Before using the milk carafe, clean it thoroughly as described in the “Cleaning and Maintenance” chapter.**

The milk carafe can be filled before or during use.

1 Lift the lid of the milk dispensing unit.

2 Pour the milk into the milk carafe: the milk level must be between the minimum (MIN) and the maximum (MAX) level indicators shown on the carafe. Put the lid back on.
**Inserting the Milk Carafe**

If installed, remove the water dispensing spout:
1. Press the two side buttons to unlock the dispensing spout and lift it slightly.
2. Pull the water dispensing spout to remove it.
3. Slightly tilt the milk carafe. Insert it all the way into the guides of the machine.
4. Push the carafe downwards while rotating it at the same time until it is locked onto the drip tray.

*Do not force the carafe while inserting it.*

**Removing the Milk Carafe**

Rotate the carafe upwards until it is naturally released from the insert in the drip tray. Then, remove the carafe.

**Dispensing Milk-based Beverages**

1. Pull out the milk dispensing spout to the right up to the icon.

*Note:* if the carafe dispensing spout has not been pulled all the way out, milk may not be properly frothed.

2. Place a cup under the open milk dispensing spout.
3. Choose your milk-based beverage.
   - Press the **CAPPuccino** or the **LATTE MACchiato** buttons just once to prepare immediately one of these two milk-based beverages.
   - Press the **MENU** button, select **DRINKS**, confirm with **OK**, scroll until selecting **MILK FROTH** and press the **OK** button again in order to dispense frothed milk.

The machine will remind you to install the milk carafe and open the milk dispensing spout.
3 The machine pours in the cup or in the tumbler a preset amount of milk froth first and then a preset amount of coffee.

**Note**: press the OK button to interrupt milk or coffee dispensing.

4 After the preparation of coffee and milk-based beverages, the display requests you whether you wish to perform a quick clean of the milk carafe. This operation can be enabled within 10 seconds (see “Quick Clean of the Carafe”). This operation can be performed with the carafe containing milk. It is recommended to perform the quick clean at least once a day. Press the OK button to confirm or the ESC button to perform the quick clean later.

---

**Special Beverages and Hot Water**

**How to Select Special Beverages**

1. Press the **MENU** button and select **DRINKS**.
2. Press the **OK** button to confirm.
3. Scroll through the menu and select the preferred beverage.

**Dispensing Hot Water**

**Warning**: when the preparation of hot water starts, the hot water dispensing spout may spray steam and hot water. Before removing the hot water dispensing spout, wait until the end of the preparation.

1. Insert the hot water dispensing spout.
2. Press the **MENU** button, select **DRINKS**, confirm and scroll through the menu to select “**HOT WATER**”.

**Warning**: select **HOT WATER** in the menu just when the hot water dispensing spout is installed.

3. Press the **OK** button to confirm. The display reminds you to insert the hot water dispensing spout: press the **OK** button to confirm. The machine will start dispensing hot water.
4. To stop hot water dispensing, press the **OK** button.
Beverage Customization

Adjusting Coffee and Milk Amount

It is possible to adjust the amount of the beverage to your taste and the size of the cups.

1. To adjust the amount of espresso, hold the ESPRESSO button until the display shows the MEMO icon.

The machine enters the programming stage and starts preparing the selected beverage.

2. When the cup contains the desired amount of espresso, press the OK button.

The tick on the display indicates that at every pressing the machine will prepare the set amount of espresso.

Note: to set the amount of ESPRESSO LUNGO, CAPPuccino and LATTE MACCHIATO, follow the same operation: hold the button which corresponds to the selected beverage and press the OK button when the cup contains the desired amount. To adjust the amount of the coffee and milk-based beverages, insert the milk carafe and save the amount of milk first and then the amount of coffee.

Adjusting the Aroma Strength

To modify the intensity of the coffee, press the AROMA STRENGTH button. Every time you press the AROMA STRENGTH button, the aroma strength changes of one degree. The display shows the selected strength which will be saved by preparing a cup of coffee.

1. Very mild
2. Mild
3. Normal
4. Strong
5. Very strong

Note: you can also use the AROMA STRENGTH button to prepare coffee with pre-ground coffee.
Adjusting Grinding Settings

You can adjust the grinding settings using the grinder adjustment key. For every selected setting, the ceramic coffee grinder guarantees a perfect and even grinding for the preparation of every cup of coffee. The aroma is preserved and every cup ensures a perfect flavour.

**Note:** you can adjust the grinding settings only when the machine grinds the coffee beans.

**Warning:** do not turn the coffee grinder more than one notch at a time to prevent damage.

1. Place a cup under the coffee dispensing spout.
2. Open the coffee bean hopper lid.
3. Press the **ESPRESSO** button.
4. When the coffee grinder starts working, press and turn the grinder adjustment knob placed inside the coffee bean hopper one notch at a time. Use the grinder adjustment key. The reference marks in the coffee bean hopper compartment indicate the grinding setting. There are 5 different grinding settings to choose from, from position (A) for coarse grind - lighter taste to position (B) for fine grind - stronger taste.

Cleaning and Maintenance

Regular cleaning and maintenance keep the machine in perfect conditions and ensure a perfect coffee flavour, a constant coffee flow and an excellent milk froth. Refer to the following table to know when and how to clean the removable parts of the machine. For more detailed information, please read the relevant chapters.

**Cleaning table**

<table>
<thead>
<tr>
<th>Part description</th>
<th>When to clean</th>
<th>How to clean</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brew group.</td>
<td>Weekly.</td>
<td>Remove the brew group and wash it under running water.</td>
</tr>
<tr>
<td></td>
<td>Depending to the type of use.</td>
<td>Lubricate the brew group.</td>
</tr>
<tr>
<td></td>
<td>Monthly.</td>
<td>Clean the brew group with the GAGGIA coffee clean tablets.</td>
</tr>
<tr>
<td>Part description</td>
<td>When to clean</td>
<td>How to clean</td>
</tr>
<tr>
<td>----------------------------------------</td>
<td>--------------------------------------</td>
<td>-----------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Milk carafe.</td>
<td>After every use.</td>
<td>After preparing a milk-based beverage, start the QUICK CLEAN operation</td>
</tr>
<tr>
<td></td>
<td></td>
<td>according to indications of the machine.</td>
</tr>
<tr>
<td></td>
<td>Daily.</td>
<td>Clean the milk carafe thoroughly.</td>
</tr>
<tr>
<td></td>
<td>Weekly.</td>
<td>Disassemble the milk carafe and clean all its parts under running water.</td>
</tr>
<tr>
<td></td>
<td>Monthly.</td>
<td>For this cleaning cycle, use the “Milk circuit cleaner” for the cleaning</td>
</tr>
<tr>
<td></td>
<td></td>
<td>of milk circuits.</td>
</tr>
<tr>
<td>Full Drip tray.</td>
<td>When the red “Full drip tray”</td>
<td>Empty the drip tray and clean it under running water.</td>
</tr>
<tr>
<td></td>
<td>indicator emerges from the</td>
<td></td>
</tr>
<tr>
<td></td>
<td>drip tray grill.</td>
<td></td>
</tr>
<tr>
<td>Coffee grounds drawer.</td>
<td>At machine’s request.</td>
<td>Empty the coffee grounds drawer and wash it under running water.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Ensure the machine is switched on while you empty and clean the coffee</td>
</tr>
<tr>
<td></td>
<td></td>
<td>grounds drawer.</td>
</tr>
<tr>
<td>Water tank.</td>
<td>Weekly.</td>
<td>Wash it under running water.</td>
</tr>
<tr>
<td>Pre-ground coffee compartment/coffee</td>
<td>Weekly.</td>
<td>Clean the upper part using the handle of a spoon, as shown below.</td>
</tr>
<tr>
<td>outlet duct.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

![Diagram of coffee grounds drawer cleaning](image-url)
Brew Group Cleaning

**Warning:** do not wash the brew group in the dishwasher and do not use washing-up liquids, since they may cause the malfunctioning of the brew group and alter the coffee flavour.

**Brew Group Cleaning under Running Water**

1. Switch off the machine and unplug it.
2. Remove the drip tray and the coffee grounds drawer.
3. Open the maintenance door.
4. Press the PUSH lever (1) and pull the handle of the brew group to remove it from the machine (2).
5. Rinse the coffee grounds drawer thoroughly using lukewarm water. Wash the upper filter thoroughly.
6. Let the brew group dry in the air.

**Note:** do not dry the brew group with clothes in order to avoid the build-up of fibres in the interior.

Cleaning the brew group with the Coffee Clean tablets

**Warning:** use Gaggia tablets for the removal of fat coffee residues, since they do not perform a descaling action.

1. Place a container under the coffee dispensing spout.
2. Press the AROMA STRENGTH button and select pre-ground coffee.
3. Insert a tablet for the removal of fat coffee residues in the compartment of pre-ground coffee.
4. Press the ESPRESSO LUNGO button. The machine dispenses water from the coffee dispensing spout.
5. When the progress bar is halfway, switch the main power button on the back of the machine to “0”.
6. Let the solution for the removal of fat coffee residues act for about 15 minutes.
7 Switch the main power button to “1”. Press the Stand-by button.
8 Wait for the machine to perform an automatic rinse cycle.
9 Perform the “Brew Group Cleaning under Running Water” operation.
10 Remove the drip tray and the coffee grounds drawer. Empty them and insert them in the machine again.
11 Press the **AROMA STRENGTH** button and select pre-ground coffee.
12 Press the **ESPRESSO LUNGO** button. The machine dispenses water from the coffee dispensing spout.
13 Repeat steps 11 and 12 twice. Throw away dispensed water.

Reinserting the Brew Group

1 Before reinserting the brew group into the machine, ensure the two yellow reference indicators on the side coincide. If this is not the case, perform the following step:

Ensure that the lever is in contact with the brew group base.

2 Ensure that the yellow locking hook of the brew group is in the right position.

To correctly position the hook, push it upwards to the highest position.
Lubrication

In order to ensure perfect performances of the machine, it is necessary to Lubricate the brew group. Refer to the following table for the frequency of lubrication.

<table>
<thead>
<tr>
<th>Frequency of use</th>
<th>Number of daily prepared beverages</th>
<th>Frequency of lubrication</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low</td>
<td>1-5</td>
<td>Every 4 months</td>
</tr>
<tr>
<td>Regular</td>
<td>6-10</td>
<td>Every 2 months</td>
</tr>
<tr>
<td>High</td>
<td>&gt;10</td>
<td>Every month</td>
</tr>
</tbody>
</table>

1 Switch off the appliance and unplug it.
2 Remove the brew group and rinse it using lukewarm water (see “Brew Group Cleaning under Running Water”).
3 Spread a thin layer of lubricant around the inserting pin in the lower part of the brew group.

If the hook is still in a lower position, this means that it has not been correctly positioned.

3 Slide the brew group along the side guides into the machine until it locks in the right position with a click.

**Warning:** do not press the PUSH lever.

4 Close the maintenance door.

4 Spread a thin layer of lubricant onto the guides on both sides (see the figure).
5 Reinsert the brew group (see “Reinserting the Brew Group”).

*You can use the tube of lubricant many times.*
Cleaning the Milk Carafe

Quick Clean of the Carafe

After preparing a milk-based beverage, the display shows the icon for the cleaning of the carafe.
1. When the display shows the icon for the cleaning of the carafe, press the OK button if you wish to perform a cleaning cycle. The cycle can be enabled within 10 seconds.
2. Remove the cup with the beverage and place a container under the milk dispensing spout.

Note: ensure that the milk dispensing spout has been removed.

3. Press the OK button to start dispensing hot water.

Thorough Cleaning of the Milk Carafe

To clean the milk carafe thoroughly, you have to perform these operations regularly:

1. Remove the lid from the milk dispensing unit.

2. Remove the milk dispensing spout from its dispensing unit.
3. Remove the milk tube from the dispensing spout.
4. Rinse the milk tube and its dispensing spout thoroughly using lukewarm water.
Weekly Cleaning of the Milk Carafe

The milk dispensing spout is composed by 5 components. Remove all components once a week and wash them under the tap. You can also wash all components in the dish washer, apart from the milk container.

1. Milk tube
2. Rubber holder
3. Pannarello
4. Pannarello Connector
5. Milk Dispensing Spout Housing

Disassembling the Milk Dispensing Spout

1. Press the releasing buttons on both sides of the upper part of the milk dispensing unit (1) and pull out the upper part of the milk container (2).

2. Overturn the milk dispensing unit and hold it firmly in the hand. Pull out the milk tube from the holder.

3. Press the release buttons on the Pannarello and remove the Pannarello from the rubber holder.

4. Pull out the connector from the Pannarello.

5. Wash all the components with lukewarm water.
Reassembling the Milk Carafe

1. To reassemble the milk dispensing spout, follow the steps from 2 to 4 in “Disassembling the Milk Dispensing Spout” the opposite way.
2. Put the milk dispensing spout back in the upper part of the milk carafe.
3. Put the upper part of the milk carafe back in the milk carafe.

**Note:** before putting the milk dispensing spout back in the upper part of the milk carafe, place the pin inside the upper part in its right position. If the pin is not in its right position, you cannot put the milk dispensing spout back in the upper part of the milk carafe.

Monthly Cleaning of the Milk Carafe

For this cleaning cycle, use the “Milk circuit cleaner” for the cleaning of milk circuits.

1. Pour a bag of milk circuit cleaning product in the milk carafe. Fill the milk carafe using water up to the MAX level indication.
2. Insert the milk carafe in the machine and place a container under the milk dispensing spout.
3. Press the **MENU** button, select **DRINKS**, confirm with the **OK** button and scroll down to **MILK FROTH**. Press the **OK** button to start dispensing the cleaning solution.
4. Repeat step 3 until emptying the milk carafe.
5. When the carafe is empty, remove the container and the milk carafe from the machine.
6. Wash the milk carafe thoroughly and fill it using running water up to the MAX level indication.
7. Insert the milk carafe into the machine.
8. Place the container under the milk dispensing spout.
9. Press the **MENU** button and select **MILK FROTH** in the **DRINKS** menu to start the rinse cycle of the carafe.
10. Repeat step 9 until emptying the milk carafe.

**Note:** never ingest the solution dispensed at this stage.

11. Repeat steps from 6 to 10.
12. When the machine does not dispense water anymore, the cleaning cycle is over.
13. Disassemble all components and wash them using running water. The machine is ready for use.
Descaling procedure

When the display shows **START CALC CLEAN**, you have to descale the machine. If you do not descale the machine when the display shows this message, the machine will stop functioning correctly. In this case, any repair is not covered by the guarantee.

Only use Gaggia descaling solution to remove scale from the machine. Gaggia descaling solution has been designed to ensure excellent performances of the machine. The use of other products may damage the machine and leave residues in the water.

The descaling procedure lasts for about 30 minutes and consists of a descaling cycle and a rinse cycle. You can pause the descaling cycle or the rinse cycle by pressing the **ESC** button. To continue the descaling cycle or the rinse cycle press the **OK** button.

**Note:** during the descaling procedure, do not remove the brew group.

**Warning:** do not ingest the descaling solution or the water dispensed during the descaling procedure.

1. Remove “INTENZA+” filter.
2. Remove the drip tray and the coffee grounds drawer, empty, clean and insert them into the machine again.
3. Place a large container (1.5 l) under the coffee dispensing spout.
4. When the display shows **START CALC CLEAN**, press the **OK** button to start the descaling procedure. Remove the hot water dispensing spout, if any.

- The display indicates to insert the carafe.
- The display indicates to open the milk dispensing spout.

**Note:** you can press **ESC** to postpone the descaling. If you wish to start the the descaling procedure later, press the **MENU** button, select **MENU**, press **OK** and scroll until selecting **START CALC CLEAN**. Press **OK** to confirm.
4 Pour the Gaggia descaling solution in the water tank. Fill the tank using clean water up to the **CALC CLEAN** level indication. Put the tank back in the machine. Press the **OK** button to confirm. The first stage of the descaling starts. The machine will start dispensing the descaling solution at regular intervals. The display shows the descaling icon, stage and duration. The first stage lasts for 20 minutes.

5 Let the machine dispense the descaling solution until the water tank is empty.

6 Remove the water tank and rinse it.

7 Fill the tank using clean water up to the **CALC CLEAN** level indication. Put the tank back in the machine and press **OK**.

8 Remove the milk carafe and wash it. Fill the milk carafe with water up to the **MIN** level indication. Insert the milk carafe into the machine and open the milk dispensing spout.

9 Remove the container, empty it and put it back under the coffee dispensing spout. Press **OK** to confirm.

10 The second stage of the cleaning cycle starts, that is the rinse cycle. This stage lasts for 3 minutes. The display shows the rinse icon and the duration of this stage.

**Note:** if the water tank is not filled up to **CALC CLEAN** level, it may be necessary to repeat the rinse cycle.

11 Wait until the machine does not dispense water anymore. The descaling procedure is finished when the display shows a tick.

12 To exit the descaling cycle, press the **OK** button. The machine starts warming up and performs an automatic rinse cycle.

13 Remove the container and empty it.

14 Perform the “Weekly Cleaning of the Milk Carafe” operation to clean the carafe after descaling.

15 Clean the brew group as described in the “Brew Group Cleaning under Running Water” chapter.

16 Install a new "**INTENZA+**" filter into the water tank.

**Tip:** the "**INTENZA+**" filter reduces the frequency of descaling.

**What to do if the descaling procedure is interrupted**

You can exit the descaling procedure pressing the STAND-BY button on the control panel. In case the descaling procedure stops before its completion, perform the following operations:

1 Empty the water tank and wash it thoroughly.

2 Fill the water tank using running water up to the **CALC CLEAN** level indication and switch on the machine again. The machine will warm up and perform an automatic rinse cycle.
3 Before preparing any beverage, perform a manual rinse cycle. To perform a manual rinse cycle, dispense half a tank of hot water, then prepare 2 cups of pre-ground coffee without adding ground coffee.

**Note:** if this operation is not complete, it is necessary to perform another descaling procedure as soon as possible.

### Warning Icons and Error Codes

#### Meaning of the Warning Icons

Warning icons are red. The list below reports the warning icons that the display can show along with their meanings.

<table>
<thead>
<tr>
<th>Icon</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>✖️</td>
<td>Fill the tank using running water up to the MAX level indication.</td>
</tr>
<tr>
<td>🥤</td>
<td>The milk carafe is not installed. Insert the milk carafe into the machine.</td>
</tr>
<tr>
<td>✖️</td>
<td>The coffee bean hopper is empty. Insert the coffee beans in the coffee bean hopper.</td>
</tr>
<tr>
<td>🥥</td>
<td>The coffee grounds drawer is full. Check that the machine is on. Remove the coffee grounds drawer and empty it.</td>
</tr>
<tr>
<td>💥</td>
<td>The brew group is not in the machine or it has not been inserted correctly. Insert the brew group.</td>
</tr>
<tr>
<td>🪤</td>
<td>The brew group is clogged by coffee powder. Clean the brew group.</td>
</tr>
<tr>
<td>✅</td>
<td>The hot water dispensing spout is not installed. Insert the hot water dispensing spout.</td>
</tr>
<tr>
<td>🟢</td>
<td>Insert the drip tray and close the maintenance door.</td>
</tr>
<tr>
<td>🔧</td>
<td>If an error is shown on the display, refer to the “Meaning of the Error codes” section to check the meaning of the code shown and how to proceed. You cannot use the machine when the display shows this icon.</td>
</tr>
<tr>
<td>🛑</td>
<td>Empty the coffee grounds drawer. Wait about 5 seconds before reinserting it.</td>
</tr>
</tbody>
</table>
### Meaning of the Error Codes

The list below reports the warning icons that the display can show, their meanings and how to solve the problem. If the indicated solutions are ineffective because the display keeps on showing the error code icon and the machine does not function correctly, please contact the Gaggia customer service.

In case other error codes are shown, please take the machine to an authorized after-sale service centre. The contacts are listed in the guarantee brochure or on the www.gaggia.com and www.gaggia.it websites.

<table>
<thead>
<tr>
<th>Error codes</th>
<th>Problem</th>
<th>Cause</th>
<th>Possible solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>The coffee grinder is clogged.</td>
<td>The coffee outlet duct is clogged.</td>
<td>Switch off the machine using the main power button and remove the brew group. Clean the coffee outlet duct thoroughly using the handle of the measuring scoop or the handle of a spoon. Switch on the appliance again.</td>
</tr>
<tr>
<td>03 - 04</td>
<td>A problem occurred in the brew group.</td>
<td>The brew group is dirty or it is not well lubricated.</td>
<td>Switch off the machine using the main power button. Remove the brew group and clean it thoroughly. (refer to the “Cleaning the Brew Group” chapter).</td>
</tr>
<tr>
<td></td>
<td></td>
<td>The brew group is not correctly positioned.</td>
<td>Switch off the machine using the main power button. Remove the brew group and reinsert it again. Ensure the brew group is in its right position before inserting it. Refer to the “Reinserting the Brew Group” chapter.</td>
</tr>
<tr>
<td>05</td>
<td>A problem occurred in the water circuit.</td>
<td>There is air in the water circuit.</td>
<td>Remove and reinsert the tank in the machine twice. Ensure to insert the tank correctly in the machine. Check that space of the water tank is clean.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>If you use a “INTENZA+” filter: pull out the filter from the water tank and shake it to remove all air from the filter. Reinsert the “INTENZA+” filter into the water tank.</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>The machine is overheated.</td>
<td>There may be multiple causes.</td>
<td>Switch off the machine and switch it on again after 30 minutes. Perform this operation 2 or 3 times.</td>
</tr>
</tbody>
</table>
## Troubleshooting

This chapter summarises the most common problems you may encounter while using the machine. If you are not able to solve the problem following the information below, visit the www.gaggia.com or www.gaggia.it websites for FAQs or contact the Customer Service Centre in your country.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The machine does not switch on.</td>
<td>The machine is not plugged in or the main power button is in the &quot;off&quot; (0) position.</td>
<td>Check that the power cord has been correctly inserted.</td>
</tr>
<tr>
<td>Ensure the main power button is in the &quot;on&quot; (I) position.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>The machine is in DEMO mode.</td>
<td>You have pressed the Standby button for more than 8 seconds.</td>
<td>Switch off the machine and switch it on again using the main power button on the back part of the machine.</td>
</tr>
<tr>
<td>The drip tray fills quickly.</td>
<td>It is a normal phenomenon. The machine uses water to rinse the internal circuit and the brew group. Part of the water flows through the internal system directly into the drip tray.</td>
<td>Empty the drip tray when the indicator is shown through the drip tray grate.</td>
</tr>
<tr>
<td>Place a cup under the dispensing spout to gather rinse water.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>The display continuously shows the “full coffee grounds drawer” icon.</td>
<td>The coffee grounds drawer has been emptied when the machine was off.</td>
<td>Always empty the coffee grounds drawer when the machine is on. If you empty the coffee grounds drawer when the machine is off, the coffee cycle counter does not reset. In this case, the display shows the icon even if the container is not full.</td>
</tr>
<tr>
<td>Always empty the coffee grounds drawer when the machine is on. If you empty the coffee grounds drawer when the machine is off, the coffee cycle counter does not reset. In this case, the display shows the icon even if the container is not full.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>The coffee grounds drawer has been put back too quickly.</td>
<td>Always wait about 5 seconds when you put back the coffee grounds drawer. So doing, the coffee ground counter will reset to zero.</td>
<td></td>
</tr>
<tr>
<td>The coffee grounds drawer is too full and the “Empty the coffee grounds drawer” message is not shown.</td>
<td>The drip tray has been removed without emptying the coffee grounds drawer.</td>
<td>When removing the drip tray, empty the coffee grounds drawer completely, even if it is almost empty. So doing, the coffee ground counter will reset to zero and start to count the coffee grounds correctly again.</td>
</tr>
<tr>
<td>The machine requests to empty coffee grounds drawer even if the drawer is not empty.</td>
<td>The machine has not reset the counter last time the coffee grounds drawer has been emptied.</td>
<td>Always wait about 5 seconds when you put back the coffee grounds drawer. So doing, the coffee ground counter will reset to zero.</td>
</tr>
<tr>
<td>Always wait about 5 seconds when you put back the coffee grounds drawer. So doing, the coffee ground counter will reset to zero.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Impossible to remove the brew group.</td>
<td>The brew group is not in its correct position.</td>
<td>Close the maintenance door. Switch off the machine and switch it on again. Wait for the display to show the ready message, then remove the brew group.</td>
</tr>
<tr>
<td>The coffee grounds drawer has not been removed.</td>
<td>Remove the coffee grounds drawer before removing the brew group.</td>
<td></td>
</tr>
<tr>
<td>Problem</td>
<td>Cause</td>
<td>Solution</td>
</tr>
<tr>
<td>----------------------------------------------</td>
<td>------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------</td>
</tr>
<tr>
<td>The brew group cannot be inserted.</td>
<td>The brew group is not in its correct position.</td>
<td>The brew group has not been placed in its right position before being put back. Ensure that the lever is in contact with the base of the brew group and the hook of the brew group is in its right position (see: “Reinserting the Brew Group”).</td>
</tr>
<tr>
<td>The machine is still performing the descaling cycle.</td>
<td></td>
<td>To reset the machine: put the drip tray and the coffee grounds drawer back. Do not inset the brew group. Close the maintenance door, switch off the machine and switch it on again. Try to reinsert the brew group.</td>
</tr>
<tr>
<td>Coffee does not have enough crema or it is watery.</td>
<td>The coffee grinder is set to a coarse grinding.</td>
<td>Adjust the coffee grinder to a finer grinding.</td>
</tr>
<tr>
<td>Coffee drops leak from the dispensing spout.</td>
<td>The coffee dispensing spout is clogged.</td>
<td>Clean the coffee dispensing spout and its holes with a bottlebrush.</td>
</tr>
<tr>
<td>Coffee is not hot enough.</td>
<td>The cups that have been used are cold.</td>
<td>Pre-heat the cups washing them under hot water.</td>
</tr>
<tr>
<td>Coffee is dispensed slowly.</td>
<td>The coffee grinder is set to a too fine grinding.</td>
<td>Set the coffee grinder to a coarser grinding.</td>
</tr>
<tr>
<td>The machine grinds coffee beans, but the coffee is not dispensed.</td>
<td>The coffee outlet duct is clogged.</td>
<td>Clean the coffee outlet duct using the handle of the measuring scoop or the handle of a spoon. Switch off the appliance and switch it on again.</td>
</tr>
<tr>
<td>You have added milk.</td>
<td></td>
<td>Adding hot or cold milk always lowers the coffee temperature to some extent.</td>
</tr>
<tr>
<td>The machine circuit is clogged by limescale.</td>
<td></td>
<td>Perform the descaling.</td>
</tr>
<tr>
<td>The brew group is dirty.</td>
<td></td>
<td>Clean the brew group.</td>
</tr>
<tr>
<td>The coffee dispensing spout is dirty.</td>
<td></td>
<td>Clean the coffee dispensing spout and its holes with a bottlebrush.</td>
</tr>
<tr>
<td>Coffee is dispensed slowly.</td>
<td>The coffee grinder is set to a too fine grinding.</td>
<td>Use a different coffee blend or adjust the coffee grinder.</td>
</tr>
<tr>
<td>The brew group is dirty.</td>
<td></td>
<td>Clean the brew group.</td>
</tr>
<tr>
<td>The coffee outlet duct is clogged.</td>
<td></td>
<td>Clean the coffee outlet duct using the handle of the measuring scoop or the handle of a spoon.</td>
</tr>
<tr>
<td>The machine circuit is clogged by limescale.</td>
<td></td>
<td>Perform the descaling.</td>
</tr>
<tr>
<td>Problem</td>
<td>Cause</td>
<td>Solution</td>
</tr>
<tr>
<td>---------</td>
<td>-------</td>
<td>----------</td>
</tr>
<tr>
<td>Frothed milk is cold.</td>
<td>The cups are cold.</td>
<td>Preheat the cups using hot water.</td>
</tr>
<tr>
<td>The milk does not contain froth.</td>
<td>The milk carafe is dirty or it has not been inserted correctly.</td>
<td>Clean the carafe and ensure to place and insert it correctly.</td>
</tr>
<tr>
<td></td>
<td>The milk dispensing spout is completely open.</td>
<td>Check that the milk dispensing spout is in its right position.</td>
</tr>
<tr>
<td></td>
<td>The milk carafe has not been mounted with all its parts.</td>
<td>Ensure that all components (especially the milk tube) have been correctly mounted.</td>
</tr>
<tr>
<td></td>
<td>The type of milk does not produce froth.</td>
<td>The amount and the quality of froth vary depending on the type of milk. We have tested the following types of milk and obtained satisfying results of froth: semi-skimmed or whole cow’s milk, soy milk and lactose-free milk. We have not tested other types of milk because they may produce a scarce amount of froth.</td>
</tr>
<tr>
<td>The “INTENZA+” filter icon is shown on the display after the filter has been replaced.</td>
<td>The RESET has not been confirmed through the machine menu.</td>
<td>Confirm the activation of the filter using the machine menu (see “Enabling the “INTENZA+” filter”).</td>
</tr>
<tr>
<td>The “INTENZA+” filter cannot be inserted.</td>
<td>Remove air from the filter.</td>
<td>Let air bubble flow out from the filter.</td>
</tr>
<tr>
<td></td>
<td>The tank still contains some water.</td>
<td>Empty the water tank before installing the filter.</td>
</tr>
<tr>
<td></td>
<td>You have tried to install a filter other than “INTENZA+” filter.</td>
<td>“INTENZA+” filter is the only one that can be inserted into the machine.</td>
</tr>
<tr>
<td></td>
<td>The rubber O-ring is not connected to the “INTENZA+” filter.</td>
<td>Check the O-ring packaging and connect it to the “INTENZA+” filter.</td>
</tr>
<tr>
<td>There some water under the machine.</td>
<td>The drip tray is too full and has spilled over.</td>
<td>Empty the drip tray when the indicator appears though the tray. Always empty the drip tray before starting the descaling procedure.</td>
</tr>
<tr>
<td></td>
<td>The machine has not been placed on a horizontal surface.</td>
<td>Place the machine on a horizontal surface so as that the “drip tray full” indicator works correctly.</td>
</tr>
</tbody>
</table>
## Technical specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOUSING MATERIAL</strong></td>
<td>THERMOPLASTIC MATERIAL</td>
</tr>
<tr>
<td><strong>SIZE</strong></td>
<td>221 x 340 x 430 mm</td>
</tr>
<tr>
<td><strong>WEIGHT</strong></td>
<td>7.5 kg</td>
</tr>
<tr>
<td><strong>POWER CORD LENGTH</strong></td>
<td>1200 mm</td>
</tr>
<tr>
<td><strong>CONTROL PANEL</strong></td>
<td>FRONT PANEL</td>
</tr>
<tr>
<td><strong>CUP SIZE</strong></td>
<td>UP TO 152 mm</td>
</tr>
<tr>
<td><strong>WATER TANK</strong></td>
<td>1.8 litres - Removable type</td>
</tr>
<tr>
<td><strong>COFFEE BEAN HOPPER CAPACITY</strong></td>
<td>250 g</td>
</tr>
<tr>
<td><strong>COFFEE GROUNDS DRAWER CAPACITY</strong></td>
<td>15</td>
</tr>
<tr>
<td><strong>PUMP PRESSURE</strong></td>
<td>15 bar</td>
</tr>
<tr>
<td><strong>BOILER</strong></td>
<td>Inox Boiler</td>
</tr>
<tr>
<td><strong>SAFETY DEVICES</strong></td>
<td>Thermal Fuse</td>
</tr>
</tbody>
</table>
## 目录

### 咖啡机概述 .............................................................. 42

### 介绍 ........................................................................... 42

### 操作面板和显示屏 .................................................. 43
  - 一键制作饮品按钮 ................................................. 43
  - 导航按钮 ................................................................... 43
  - AROMA STRENGTH 按钮 ......................................... 43
  - MENU 按钮 ............................................................. 44

### 初次安装 .................................................................... 44

### 测定水质硬度 ........................................................... 46

### “INTENZA+”滤水器 ................................................ 47
  - “INTENZA+”滤水器安装 ........................................... 47
  - 更换“INTENZA+”滤水器 .......................................... 48

### 饮品类型 .................................................................... 48
  - 饮品类型 ................................................................... 48

### 冲泡咖啡 ................................................................... 49
  - 用咖啡豆冲泡咖啡 .................................................. 49
  - 用预磨咖啡粉冲泡咖啡 ............................................ 49

### 冲泡含奶咖啡饮品和奶泡 ........................................ 50
  - 向奶壶注入鲜奶 ...................................................... 50
  - 插入奶壶 ................................................................... 51
  - 卸除奶壶 ................................................................... 51
  - 放流出含奶饮品 ...................................................... 51

### 特别饮品和热水 ....................................................... 52
  - 如何选择特别饮品 .................................................. 52
  - 排出热水 ................................................................... 52

### 饮品自定义 ............................................................... 53
  - 调整咖啡和鲜奶量 .................................................. 53
  - 调整咖啡粉量 ........................................................ 53
  - 调整研磨设置 ........................................................ 54

### 清洁与维护 ............................................................... 54
  - 清洁表 ..................................................................... 54

### 清洁咖啡冲泡器 ....................................................... 56
  - 用自来水清洁咖啡冲泡器 ........................................ 56
  - 使用咖啡清洁片剂清洁咖啡冲泡器 ......................... 56
  - 重新插入咖啡冲泡器 .............................................. 57
  - 润滑 ......................................................................... 58

### 清洁奶壶 ................................................................. 59
  - 快速清洁鲜奶壶 ...................................................... 59
  - 彻底清洁奶壶 ........................................................ 59
  - 奶壶的每周清洁 ...................................................... 60
  - 奶壶的每月清洁 ...................................................... 61

### 除垢程序 ................................................................. 62
  - 除垢程序中断时采取的措施 .................................... 63

### 警告图标和错误代码 ................................................ 64
  - 警告图标的含义 ...................................................... 64
  - 错误代码的含义 ...................................................... 65

### 故障排查 ................................................................. 66

### 技术规格 ................................................................. 69
重要安全信息

本咖啡机配备安全防护功能。请仔细阅读安全说明并按照指示使用咖啡机，以免因不当使用造成意外伤害或损害。请保留本安全手册以备日后参考。

警告

一般
- 在连接咖啡机之前，请检查咖啡机上指示的电压是否与当地市电电压相吻合。
- 将咖啡机连接到接地的壁式插座。
- 请勿将电源线垂悬于桌面或工作台面之外，亦不可使之接触高温表面。
- 为避免遭电击的危险，切勿将咖啡机、电源插头或电源线浸入水或任何其他液体中。
- 请勿将液体撒到电源线接头上。
- 为避免烫伤的危险，避免身体任何部位接触咖啡机产生的热水柱。
- 请勿触碰高温表面。请使用手柄或旋钮。
- 请使用咖啡机背后的主开关（如果有）关闭咖啡机，然后将电源插头从墙壁插座上拔掉：
  - 咖啡机出现故障。
  - 长时间内不会使用咖啡机。
  - 清洁咖啡机之前。
- 切断电源请拔插头，切勿拔电源线。
- 请勿用湿手触碰电源插头。
- 若电源插头、电源线或咖啡机自身损坏，请勿使用咖啡机。
- 请勿改装咖啡机或其电源线。
- 请将咖啡机送交 Gaggia 授权的服务中心进行维修，以免发生危险。
- 不满 8 岁的儿童不能使用本咖啡机。
- 8岁及以上儿童以及身体、感官或智力功能不健全者或缺乏经验和知识者可使用本咖啡机，前提是有人监督或提供关于安全使用咖啡机的指导，并且他们了解所涉及的危险。
- 除非已年满8周岁且有人监督，儿童不得执行清洁和用户维护。
- 将本咖啡机及其电源线置于不足8岁儿童的可触及范围之外。
- 请看管好儿童，避免其将咖啡机当作玩具。
- 切勿将手指或其他物体插入咖啡研磨器。
- 当排出热水时，请小心谨慎。
  饮品流出之前可能会有少许热水飞溅。在取下热水冲泡管之前，等待直至冲泡程序结束。

小心

一般
- 本咖啡机专为正常家庭使用而设计。本咖啡机不适合在商店员工餐厅、办公室、农场等工作环境下使用。
- 请始终将咖啡机置于水平固定的平面上。使之保持竖直，在运输过程中也应如此。
- 请勿将本咖啡机置于高温平面上，或者高温烤箱、加热器等热源附近。
- 只可将烘焙咖啡豆放入咖啡豆槽。将预磨咖啡粉、速溶咖啡粉、生咖啡豆或任何其他材料放入咖啡豆槽可能损坏咖啡机。
- 在插入或移除任何部件前，使咖啡机先行冷却。使用后，加热表面可能还有余热。
- 切勿向水箱内注入温水、热水或有泡沫的水，因为这可能损坏水箱和咖啡机。
- 切勿使用酸性垫、研磨性清洁剂或腐蚀性液体（如汽油或丙酮）清洁机器。使用沾湿的软布擦拭即可。
请定期为咖啡机除垢。需要除垢时，咖啡机会发出提示信息。如果一直不进行除垢，将导致您的咖啡机无法正常工作。由此导致的维修不在质保范围内。

- 不要将咖啡机放在低于 0°C/32°F 的环境中。加热装置内残留的水可能结冰，对咖啡机造成损害。

- 如果打算长期闲置咖啡机，水箱中请勿留水。水可能会变质。每次使用咖啡机请添加干净的水。

- 切勿使用其他制造商生产的或者 Gaggia 不特别推荐的任何附件或零件。如果您使用此类附件或零件，您的质保会失效。

- 定期清洁和维护可延长咖啡机的使用寿命，确保您的咖啡具有最优品质和口味。

- 咖啡机持续与湿气、咖啡以及水垢接触。因此，务必要按照用户手册中的说明和网站上显示的说明定期清洁和保养机器。如果您不执行这些清洁与维护程序，咖啡机最终会出现故障。由此导致的维修不在质保范围内。

- 不要用洗碗机清洁咖啡冲泡器，也不要使用洗涤液或清洁剂来清洁咖啡冲泡器。这可能导致咖啡冲泡器出故障，并对咖啡口味造成负面影响。

- 不要使用布料擦干咖啡冲泡器，以免纤维聚集在咖啡冲泡器内部。

- 切勿饮用除垢程序中排出的溶液。

- 仅可将预磨咖啡粉放入预磨咖啡粉格。其他物质和物体可能严重损坏咖啡机。由此导致的维修不在质保范围内。

- 闲置时，不应将咖啡机放在橱柜中。
带奶壶的咖啡机

**警告**
- 为避免烫伤的危险，请注意，冲泡前可能出现鲜奶和蒸汽喷射。等待该程序完成，再卸除奶壶。

**小心**
- 在选择含奶咖啡饮品或奶泡之前，确保已安装奶壶且鲜奶出口已打开。
- 除了水（用于清洁目的）或鲜奶之外，不要将任何其他液体装入鲜奶罐/鲜奶壶。
- 不要用洗碗机清洁奶壶。

**电磁场（EMF）**
本咖啡机符合与电磁场暴露相关的所有适用标准和规范。

**回收**
- 此符号意味着本产品不应按照正常家庭废物处置（2012/19/EU）。
- 遵守您所在国针对单独收集电气和电子产品制定的法规。正确处置有助于防止对环境和人类健康造成负面影响。

**保修与支持**
要获得服务或支持，请联系您当地的经销商或授权服务中心。
详细联系信息包含在单独提供的保修手册中，您也可以在 www.gaggia.com 或 www.gaggia.it 中找到。
## 咖啡机概述

<table>
<thead>
<tr>
<th>序号</th>
<th>功能描述</th>
<th>功能描述</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>用户接口</td>
<td>研磨器调整旋钮</td>
</tr>
<tr>
<td>2</td>
<td>ESPRESSO 按钮</td>
<td>研磨器调节匙和预磨咖啡粉量匙</td>
</tr>
<tr>
<td>3</td>
<td>ESPRESSO LUNGO 按钮</td>
<td>咖啡豆槽</td>
</tr>
<tr>
<td>4</td>
<td>AROMA STRENGTH 按钮</td>
<td>咖啡冲泡器</td>
</tr>
<tr>
<td>5</td>
<td>Standby 按钮</td>
<td>维护门内部</td>
</tr>
<tr>
<td>6</td>
<td>MENU 按钮</td>
<td>咖啡流出通道</td>
</tr>
<tr>
<td>7</td>
<td>LATTE MACCHIATO 按钮</td>
<td>咖啡渣槽</td>
</tr>
<tr>
<td>8</td>
<td>CAPPUCCINO 按钮</td>
<td>咖啡粉槽</td>
</tr>
<tr>
<td>9</td>
<td>保护盖</td>
<td>滴水盘格栅</td>
</tr>
<tr>
<td>10</td>
<td>可调整咖啡流出口</td>
<td>热水冲泡管</td>
</tr>
<tr>
<td>11</td>
<td>水箱盖</td>
<td>用于安装热水冲泡管的开口</td>
</tr>
<tr>
<td>12</td>
<td>咖啡豆槽盖</td>
<td>水箱</td>
</tr>
<tr>
<td>13</td>
<td>预磨咖啡粉容器盖</td>
<td>盛奶器皿</td>
</tr>
<tr>
<td>14</td>
<td>电源开关</td>
<td>鲜奶冲煮系统</td>
</tr>
<tr>
<td>15</td>
<td>电源线插座</td>
<td>鲜奶冲煮系统盖</td>
</tr>
<tr>
<td>16</td>
<td>维护门</td>
<td>鲜奶流出口</td>
</tr>
<tr>
<td>17</td>
<td>滴水盘已满指示灯</td>
<td>“INTENZA+” 滤水器</td>
</tr>
<tr>
<td>18</td>
<td>滴水盘</td>
<td>水质硬度试纸</td>
</tr>
<tr>
<td>19</td>
<td>滴水盘松锁按钮</td>
<td>润滑剂管</td>
</tr>
<tr>
<td>20</td>
<td>电源线</td>
<td>清洁刷</td>
</tr>
</tbody>
</table>

## 介绍

祝贺您购买 Gaggia 全自动咖啡机！

本用户手册包含了咖啡机安装、使用、清洁和除垢所需的全部信息。首次使用咖啡机之前，请仔细阅读本手册内含的安全规范。
操作面板和显示屏

本意式浓缩咖啡机配备自说明显示屏以便于使用。要获得按钮的快速概述，请阅读下列章节。

一键制作饮品按钮

仅按饮品按钮一次（ESPRESSO、ESPRESSO LUNGO、CAPPUCINO 和 LATTE MACCHIATO）可快速制作预设定的饮品。
- 当您选择 CAPPUCINO（卡布奇诺）或 LATTE MACCHIATO（拿铁玛奇朵）选项时，确保鲜奶壶已就位且准备好使用。
- 要在咖啡机完成冲泡预设量的咖啡或鲜奶之前停止冲泡，只需按下 OK 按钮。
- 制作含奶饮品之后，显示屏将询问您是否希望执行鲜奶壶的快速清洁。

导航按钮

某些触摸按钮有两种功能。也就是说，它们也可用来进行菜单导航：

| ESPRESSO 按钮 = ESC 按钮：按下此按钮可回到主菜单。 | CAPPUCINO 按钮 = UP 按钮：按下此按钮可在显示屏菜单中向上滚动。 |
| AROMA STRENGTH 按钮 = OK 按钮：按下此按钮可选择、确认或停止某功能。 | MENU 按钮 = DOWN 按钮：按下此按钮可在显示屏菜单中向下滚动。 |

AROMA STRENGTH 按钮

使用 AROMA STRENGTH 按钮来调节咖啡粉量（参见“调整咖啡粉量”）或使用预磨咖啡粉冲泡咖啡（参见“使用预磨咖啡粉冲泡咖啡”）。
初次安装

请注意：本咖啡机已使用咖啡进行过测试。尽管经过正确清洁，咖啡机上可能存在上述残留物。任何情况下，我们均可保证咖啡机是全新的。

从包装中取出咖啡机。

要最有效使用，我们建议：
- 选择安全、水平的表面，以免咖啡机翻倒或造成人员伤害；
- 选择照明充足、干净且临近插座的位置；
- 根据图示，在咖啡机周边至少保留最短边距。

取出水箱，冲洗水箱并重新加入自来水，直至达到 MAX（最大）刻度线。确保将水箱充分插入舱位。

使用 MENU 按钮制作其他饮品，例如热水或发泡鲜奶。您还可以使用 MENU 按钮来修改下列设置：
- 咖啡温度；
- 待机时间：这是咖啡机进入待机模式之前等待的时间；
- 显示对比度；
- 水质硬度：这可调整咖啡机设置，具体取决于您所在地区的水质硬度；
- 激活“INTENZA+”滤水器；
- 开始除垢。
提起咖啡豆槽盖。
倒出咖啡豆并合上盖子。

将插头插入咖啡机后侧插座，将电源线的另一端插入电压合适的墙壁插座中。
将电源开关切换到“I”位置。

在咖啡流出口和水龙头下方分别放置一个容器。

待机按钮将闪烁。按下此按钮打开咖啡机。

按下 OK 按钮，开始回路上水。

咖啡机将提示安装水龙头。
按下 OK 按钮确认选择。
咖啡机将开始排出热水。

图标下的刻度条显示操作进度。当该操作完成时，咖啡机会自动停止冲泡，并开始预热。

测定水质硬度

使用随附的试纸测量水质硬度。

1 将随附的试纸浸入自来水 1 秒钟。
2 将试纸从水中取出，然后等待 1 分钟。
3 计数变成红色的小方格的数量，然后将结果与下表对照。

<table>
<thead>
<tr>
<th>红色方格数量</th>
<th>要设定的值</th>
<th>水质硬度</th>
<th>INTENZA+</th>
</tr>
</thead>
<tbody>
<tr>
<td>■■■■■■■</td>
<td>1</td>
<td>水质非常软</td>
<td>A</td>
</tr>
<tr>
<td>■■■■■</td>
<td>2</td>
<td>软水</td>
<td>A</td>
</tr>
<tr>
<td>■■■■■</td>
<td>3</td>
<td>硬水</td>
<td>B</td>
</tr>
<tr>
<td>■■■■■■</td>
<td>4</td>
<td>水质非常硬</td>
<td>C</td>
</tr>
</tbody>
</table>

4 按下 MENU 和 OK 按钮，选择菜单并滚动，直至选中水质硬度。选择首选的水质硬度设置，然后按下 OK 按钮以确认选择。
“INTENZA+”滤水器

取出水箱中的白色小滤水器，并将其存放至干燥处。

将“INTENZA+”滤水器垂直浸入冷水中（开口朝上），轻轻按压两侧，挤压出气泡。

“INTENZA+”滤水器安装

我们建议您安装“INTENZA+”滤水器，因为这可以防止您的咖啡机内部积累水垢，让您的咖啡拥有更加浓郁的芳香。

“INTENZA+”滤水器可单独购买。

水会直接影响您冲泡的每一杯咖啡的品质，因此通过专业的滤水器提高水的质量非常重要。使用“INTENZA+”滤水器可避免矿物杂质沉积，提高水的质量。

根据完成的水质测量结果（请参阅“测量水质硬度”）和滤水器底座上的标注设置“INTENZA+”滤水器：
A = 软水 – 等于 1 到 2 个小方格
B = 硬水（标准）– 等于 3 个小方格
C = 水质非常硬 – 等于 4 个小方格

将“INTENZA+”滤水器插入空水箱，然后将其往下按，直至抵达最低点。

在水箱中重新注入自来水，并将其重新放回到咖啡机上。

通过热水功能排出水箱中的所有水（请参阅“排出热水”章节）。

然后，再次给水箱注水。

1  按下 MENU 和 OK 按钮以确认。滚动直至选中滤水器。按下 OK（确定）按钮。

2  选择 ON，然后按下 OK，最终退出菜单。
更换“INTENZA+”滤水器

在需要更换新的“INTENZA+”滤水器时，显示屏上会出现滤水器图标。

更换滤水器时，按照“INTENZA+滤水器安装”章节中的说明，滚动菜单直至选中滤水器。

选择RESET，然后按下OK按钮以确认选择。

现在可以对咖啡机进行编程，以管理新的“INTENZA+”滤水器。

饮品类型

饮品类型

<table>
<thead>
<tr>
<th>饮品名称</th>
<th>描述</th>
<th>选择模式</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>用小杯装的乳脂含量高的咖啡。</td>
<td>操作面板上的一键制作饮品按钮。</td>
</tr>
<tr>
<td>Espresso lungo</td>
<td>用中等大小的杯子装的乳脂含量高的意式浓缩咖啡。</td>
<td>操作面板上的一键制作饮品按钮。</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>用大杯装的1/3意式浓缩咖啡、1/3热牛奶和1/3奶泡。</td>
<td>操作面板上的一键制作饮品按钮。</td>
</tr>
<tr>
<td>Latte Macchiato</td>
<td>用高脚杯装的长管热奶泡和意式浓缩咖啡。</td>
<td>操作面板上的一键制作饮品按钮。</td>
</tr>
<tr>
<td>发泡鲜奶</td>
<td>热奶泡。</td>
<td>菜单(MENU)/饮品(DRINKS)</td>
</tr>
<tr>
<td>热水</td>
<td></td>
<td>菜单(MENU)/饮品(DRINKS)</td>
</tr>
</tbody>
</table>
冲泡咖啡

用咖啡豆冲泡咖啡

警告：仅使用意式浓缩咖啡咖啡豆。不要在咖啡豆槽中使用咖啡粉、未烤熟的咖啡、冻干的咖啡或速溶咖啡，因为它们可能损坏机器。

1. 将1或2只杯子放置在咖啡流出口下面，方法是手动提升或降低咖啡流出口，以调整其高度 - 具体取决于杯子的尺寸。

2. 要制作咖啡，请按下Espresso或Espresso Lungo按钮。达到设置量之后，咖啡冲泡自动停止，但也可以通过按下OK按钮提前停止咖啡冲泡。

注意：要制作两杯Espresso或Espresso lungo，请按下首选饮品按钮两次。咖啡机自动执行连续两个研磨循环。

用预磨咖啡粉冲泡咖啡

要用预磨咖啡粉制作咖啡，请使用随附的量匙，在预磨咖啡粉格中插入正确量的预磨咖啡粉。

1. 打开预磨咖啡粉格盖。
2. 将一量匙的预磨咖啡粉添加到咖啡粉格，然后合上盖子。

警告：除预磨咖啡粉之外，不要将其他材料插入预磨咖啡粉格，因为这会损坏咖啡机。

3. 在咖啡流出口下方放置一个杯子。
4. 重复按下AROMA STRENGTH按钮，然后选择预磨咖啡粉功能。
5 按下首选饮品按钮，咖啡机将自动开始冲泡。

注意：使用预磨咖啡粉，一次只能冲泡一杯咖啡。

冲泡含奶咖啡饮品和奶泡

警告：在选择含奶咖啡饮品或奶壶之前，确保奶壶已安装且鲜奶流出口已打开。如果未正确安装奶壶，鲜奶流出口可能喷出蒸汽或热牛奶。

向奶壶注入鲜奶

使用奶壶之前，按照“清洁与维护”章节彻底清洁。

可在奶壶使用前或在使用过程中向其注入鲜奶。

1 打开鲜奶冲煮系统的盖子。

2 将鲜奶倒入奶壶中：鲜奶的液位必须在奶壶上的 MIN（最小）和 MAX（最大）刻度之间，将壶盖盖好。
插入奶壶

如安装了水龙头，请将其拆下。
1 按下两个侧面按钮，将流出口解锁并稍稍抬起。
2 拉动水龙头以便将其卸除。
3 稍微倾斜奶壶。将其完全插入咖啡机的导轨。
4 一边旋转一边朝下推鲜奶壶，直到它被锁在滴水盘上。
插入鲜奶壶时不要用力。

卸除奶壶

向上旋转鲜奶壶，直至自然离开滴水盘上的底座。然后，取出鲜奶壶。

放流含奶饮品

1 向右将鲜奶流出口拉至图标。

**注意**: 如果鲜奶壶嘴没有完全拉出，将不能使鲜奶适当发泡。

2 在鲜奶流出口下方放置一个杯子。
3 选择您的含奶饮品。
   - 仅按压 CAPPUCINO 或 LATTE MACCHIATO 按钮一次，可立即制作这两种含奶饮品中的一种。
   - 按下 MENU 按钮，选择 DRINKS，然后按 OK 确认，滚动直至选择 MILK FROTH，然后再次按压 OK 按钮以冲泡发泡鲜奶。

咖啡机将提醒您安装奶壶并打开鲜奶流出口。
3 咖啡机首先向杯子或平底玻璃杯内倒入预设量的奶泡，然后倒入预设量的咖啡。

**注意：**按下 OK 按钮以中止鲜奶或咖啡冲泡。

4 制作咖啡和含奶饮品之后，显示屏将询问您是否希望执行鲜奶壶的快速清洁。此操作可以在 10 秒内启用（参见“鲜奶壶的快速清洁”）。在鲜奶壶内有鲜奶的情况下可执行此操作。

建议每天执行至少一次快速清洁。按下 OK 按钮以确认，或按下 ESC 按钮以在稍后执行快速清洁。

特别饮品和热水

如何选择特别饮品

1 按下 MENU 按钮，然后选择 DRINKS。
2 按下 OK 按钮以确认。
3 滚动菜单并选择首选饮品。

排出热水

**警告：**当开始制备热水时，热水冲泡管可能喷出蒸汽和热水。等待热水制备完成，再卸除热水冲泡管。

1 插入热水冲泡管。
2 按下 MENU 按钮，选择 DRINKS（饮品），确认并滚动菜单以选择 “HOT WATER（热水）”。

**警告：**仅当安装了热水冲泡管时才能选择 菜单中的HOT WATER（热水）。

3 按下 OK 按钮以确认选择。显示屏提醒您插入热水冲泡管：按下 OK 按钮以确认。咖啡机将开始排出热水。
4 要停止排出热水，按下 OK 按钮。
饮品自定义

调整咖啡和鲜奶量

可以根据您的口味和杯子的大小调整饮品的量。

1. 要调整意式浓缩咖啡的量，按住 ESPRESSO 按钮直至显示屏显示 MEMO 图标。

咖啡机进入编程阶段并开始制作选定的饮品。

2. 当杯子包含想要的意式浓缩咖啡量时，按下 OK 按钮。

显示屏上的勾号表示，每当按下该按钮时，咖啡机都会制作设定量的意式浓缩咖啡。

注意：要设置 ESPRESSO LUNGO（意式淡咖啡）、CAPPUCINO（卡布奇诺）和 LATTE MACCHIATO（拿铁玛奇朵）的量，按住对应于选定饮品的按钮，然后当杯子包含想要的量时，按下 OK 按钮。要调整咖啡和含奶饮品的量，请插入奶壶，首先保存饮品量，然后保存咖啡量。

调整咖啡粉量

要修改咖啡浓度，请按下 AROMA STRENGTH 按钮。每当您按下 AROMA STRENGTH 按钮时，咖啡粉量改变一度。显示屏显示选定的咖啡粉量，这个粉量将通过制作一杯咖啡来保存。

1. 极少量
2. 淡
3. 正常
4. 浓
5. 极大量

注意：您也可以使用 AROMA STRENGTH 按钮，使用预磨咖啡粉来制作咖啡。
您可以使用研磨器调节匙调整研磨设置。对于每一个选定的设置，陶瓷咖啡研磨器可保证制作每一杯咖啡时获得完美的且均匀的研磨。粉量得以保存，每一杯都可确保完美的口味。

注意：只有当咖啡机研磨咖啡豆时，您才能调整研磨设置。

警告：请不要将咖啡研磨器一次转动超过一格，以防造成损坏。

1. 将一个咖啡杯放在咖啡流出口的下方。
2. 打开咖啡豆槽盖。
3. 按下 ESPRESSO 按钮。
4. 当咖啡研磨器开始工作时，按下并转动咖啡豆槽内部的研磨器调整旋钮，每次转动一格。使用研磨器调节匙。咖啡豆槽粉格中的刻度代表研磨器设置。共有 5 种不同的研磨设置可供选择，从位置 (A)（表示粗磨）— 口感较淡到位置 (B)（表示细磨）— 较浓口味。

清洁与维护

定期清洁和维护可以让咖啡机保持完美状况，确保完美的咖啡口味、始终如一的咖啡流量和出色的奶泡。请参考下表，了解何时以及如何清洁可拆卸咖啡机零件。要了解更详细的信息，请阅读相关章节。

清洁表

<table>
<thead>
<tr>
<th>零件描述</th>
<th>何时清洁</th>
<th>如何清洁</th>
</tr>
</thead>
<tbody>
<tr>
<td>咖啡冲泡器</td>
<td>每周。</td>
<td>取出咖啡冲泡器，并用自来水清洗。</td>
</tr>
<tr>
<td></td>
<td>具体取决于使用类型。</td>
<td>润滑咖啡冲泡器。</td>
</tr>
<tr>
<td></td>
<td>每月。</td>
<td>使用 GAGGIA 咖啡清洁片剂清洁咖啡冲泡器。</td>
</tr>
<tr>
<td>零件描述</td>
<td>何时清洁</td>
<td>如何清洁</td>
</tr>
<tr>
<td>------------------------</td>
<td>-------------------</td>
<td>----------------------------------------------------------</td>
</tr>
<tr>
<td>奶壶。</td>
<td>每次使用之后。</td>
<td>制作含奶饮品之后，根据咖啡机的指示启动快速清洁操作。</td>
</tr>
<tr>
<td></td>
<td>每日。</td>
<td>彻底清洁奶壶。</td>
</tr>
<tr>
<td></td>
<td>每周。</td>
<td>拆解奶壶，然后使用自来水清洁其所有零件。</td>
</tr>
<tr>
<td></td>
<td>每月。</td>
<td>对于此清洁程序，请使用“鲜奶回路清洁剂”来清洁鲜奶回路。</td>
</tr>
<tr>
<td>完整的滴水盘。</td>
<td>当滴水盘格栅上的红色“滴水盘已满”指示灯点亮时。</td>
<td>倒空滴水盘，然后用自来水清洗。</td>
</tr>
<tr>
<td>咖啡粉槽。</td>
<td>按照咖啡机提示。</td>
<td>清空咖啡粉槽并用自来水清洗。当您清空并清洁咖啡粉槽时，确保咖啡机已开启。</td>
</tr>
<tr>
<td>水箱。</td>
<td>每周。</td>
<td>用自来水清洗。</td>
</tr>
<tr>
<td>预磨咖啡粉格/咖啡流出通道。</td>
<td>每周。</td>
<td>如下所示，使用一把勺子的手柄清洁上部的零件。</td>
</tr>
</tbody>
</table>
清洁咖啡冲泡器

警告：不要用洗碗机清洗咖啡冲泡器，不要使用洗涤液，因为这些做法可能导致咖啡冲泡器出现故障和改变咖啡口味。

用自来水清洁咖啡冲泡器

1 关闭咖啡机并拔下其电源插头。
2 取下滴水盘和咖啡粉槽。
3 打开维护门。
4 按下 PUSH 杆 (1)，推咖啡冲泡器的手柄，将其从咖啡机上取下 (2)。
5 使用微温水冲洗咖啡粉槽。彻底冲洗上侧滤水器。
6 让咖啡冲泡器风干晾干。

注意：不要用布料擦干咖啡冲泡器，以免纤维在内部积聚。

使用咖啡清洁片剂清洁咖啡冲泡器

警告：使用 Gaggia 片剂去除咖啡渣，因为该片剂没有除垢的作用。

1 在咖啡流出口下放置一个器皿。
2 按下 AROMA STRENGTH 按钮，然后选择预磨咖啡粉。
3 插入一粒片剂以去除预磨咖啡粉格中厚厚的咖啡渣。
4 按下 ESPRESSO LUNGO 按钮。咖啡机将从咖啡流出口排水。
5 当进度条到中间位置时，将咖啡机背后的电源开关拨到“0”位置。
6 让用来去除厚厚的咖啡渣的溶液作用大约 15 分钟。
重新插入咖啡冲泡器

1 在将咖啡冲泡器重新插入咖啡机之前，确保侧面的两个黄色参考指示灯颜色一致。如果不一致，则执行下列步骤：

确认调节杆与咖啡冲泡器的底座接触。

2 确保咖啡冲泡器的黄色锁钩处于正确的位置。

要正确调整锁钩的位置，请将其向上推到最高位置。
为了确保咖啡机的完美性能，有必要润滑咖啡冲泡器。请参考下表了解润滑频率。

<table>
<thead>
<tr>
<th>使用频率</th>
<th>每天制作的饮品数量</th>
<th>润滑频率</th>
</tr>
</thead>
<tbody>
<tr>
<td>低</td>
<td>1-5</td>
<td>每 4 个月</td>
</tr>
<tr>
<td>定期</td>
<td>6-10</td>
<td>每 2 个月</td>
</tr>
<tr>
<td>高</td>
<td>&gt;10</td>
<td>每月</td>
</tr>
</tbody>
</table>

1 关闭咖啡机并拔下其电源插头。
2 拆下咖啡冲泡器，然后使用微温水冲洗（参见“用自来水清洁咖啡冲泡器”）。
3 在咖啡冲泡器下部的插销周围涂上薄薄的一层润滑剂。
4 在两侧的导轨上涂上薄薄的一层润滑剂（参见插图）。
5 重新插入咖啡冲泡器（参见“重新插入咖啡冲泡器”）。

您可以多次使用润滑剂管。

警告：不要按 PUSH 杆。

3 沿侧面导轨滑动咖啡冲泡器，使之滑入咖啡机，直至其锁定到位，并听到咔哒声。

4 关闭维护门。

如果锁钩依然处于较低的位置，这说明其尚未正确定位。
### 清洁奶壶

#### 快速清洁鲜奶壶

在制作含奶饮品之后，显示屏将显示清洁鲜奶壶的图标。
1. 当显示屏显示清洁鲜奶壶的图标时，如果您希望执行清洁程序，则按下 OK 按钮。该程序可在 10 秒内启用。
2. 移除带有饮品的杯子，在鲜奶流出口下放置一个器皿。

**注意：** 确保已取下鲜奶流出口。

3. 按下 OK 按钮，开始排出热水。

#### 彻底清洁奶壶

要彻底清洁奶壶，您必须定期执行这些操作：

1. 取下鲜奶冲煮系统的盖子。

2. 将鲜奶流出口从其冲泡系统上取下。
3. 将鲜奶管从流出口上取下。
4. 使用微温水彻底冲洗鲜奶管及其流出口。
奶壶的每周清洁

鲜奶流出口由 5 个组件组成。每周拆下所有组件，并用自来水清洗。除了盛奶器皿之外，您还可以用洗碗机洗涤所有组件。

1 鲜奶管
2 橡胶托架
3 Pannarello（手动奶泡器）
4 Pannarello（手动奶泡器）连接器
5 鲜奶流出口外壳

拆解鲜奶流出口

1 按下鲜奶冲煮系统 (1) 上部两侧的释放按钮，然后拔出盛奶器皿 (2) 的上部。

2 翻转鲜奶冲煮系统并将其牢固地握在手中。将鲜奶管从托架拔出。

3 按下 Pannarello（手动奶泡器）上的释放按钮，将 Pannarello（手动奶泡器）从橡胶托架上取下。

4 将连接器从 Pannarello（手动奶泡器）拔出。

5 用温水冲洗各零部件。
重新组装奶壶
1 要重新组装鲜奶流出口，请遵照“拆解鲜奶流出口”步骤 2 到 4 的相反顺序执行。
2 将鲜奶流出口放回奶壶的上部。
3 将奶壶的上部放回奶壶。

注意：在将鲜奶流出口放回奶壶的上部之前，将销钉置于上部的正确位置。如果销钉未处于正确的位置，则您不能将鲜奶流出口放回奶壶的上部。

奶壶的每月清洁
对于此清洁程序，请使用“鲜奶回路清洁剂”来清洁鲜奶回路。

1 将一袋鲜奶回路清洁用品倒入奶壶。向奶壶注入饮用水，直到 MAX（最大）刻度线。
2 将奶壶插入咖啡机，在咖啡流出口下放置一个器皿。
3 按下 MENU 按钮，选择 DRINKS（饮品），按下 OK 按钮确认，然后向下滚动到 MILK FROTH（奶泡）。按下 OK 按钮，开始排出清洁用的溶液。
4 重复步骤 3，直至清空奶壶。
5 当鲜奶壶清空后，将器皿和奶壶从咖啡机取出。
6 彻底冲洗奶壶并重新加入自来水，直至达到 MAX（最大）刻度线。
7 将奶壶插入咖啡机。
8 在鲜奶流出口下放置一个器皿。
9 按下 MENU 按钮并选择 DRINKS（饮品）菜单中的 MILK FROTH（奶泡）以启动鲜奶壶的冲洗程序。
10 重复步骤 9，直至清空奶壶。

注意：切勿摄取在这个阶段排出的溶液。
11 重复步骤 6 到 10。
12 当咖啡机不再排出水时，清洁程序结束。
13 拆解所有组件，然后用自来水清洗它们。咖啡机已准备就绪。
当显示屏显示 START CALC CLEAN（开始清除水垢）时，您必须对咖啡机除垢。如果您在显示屏显示此消息时不对咖啡机除垢，咖啡机将不能正常运行。由此导致的任何维修均不在质保范围内。

仅使用 Gaggia 除垢剂来对咖啡机除垢。Gaggia 除垢剂的用途是确保咖啡机的卓越性能。使用其他产品可能损坏咖啡机以及在水中留下残留物。

除垢程序持续大约 30 分钟，包括除垢程序和冲洗程序。您可以按下 ESC 按钮，暂停除垢程序或冲洗程序。要继续除垢程序或冲洗程序，按下 OK 按钮。

**注意:** 除垢程序执行期间，不要取下咖啡冲泡器。

**警告:** 除垢程序执行期间，不要摄取排出的除垢剂或水。

1. 取出 “INTENZA+”滤水器。
2. 取下滴水盘和咖啡粉槽，然后将它们清空并进行清洁，然后将它们重新插入咖啡机。
3. 在咖啡流出口下放置一个的大器皿（1.5 升）。
4. 当显示屏显示 START CALC CLEAN（开始清除水垢）时，按下 OK 按钮以启动除垢程序。取下热水冲泡管（如果有）。

- 显示屏提示插入鲜奶壶。
- 显示屏提示打开鲜奶流出口。

**注意:** 您可以按下 ESC 以延迟除垢。如果您希望稍后启动除垢程序，则按下 MENU 按钮，选择 MENU（菜单），按下 OK，滚动直至选中 START CALC CLEAN（开始清除水垢）。按下 OK 进行确认。
4 将 Gaggia 除垢剂倒入水箱。用洁净的水填充水箱, 直至到达 CALC CLEAN (清除水垢) 刻度线。将水箱放回咖啡机。按下 OK 按钮确认选择。除垢的第一阶段开始。咖啡机开始以固定的时间间隔排出除垢剂。显示屏显示除垢图标、阶段和持续时间。第一阶段持续 20 分钟。

5 让咖啡机排出除垢剂, 直至水箱清空。

6 取出水箱并冲洗。

7 用洁净的水填充水箱, 直至到达 CALC CLEAN (清除水垢) 刻度线。将水箱放回咖啡机，然后按下 OK。

8 卸除奶壶并清洗。向奶壶注入水, 直到 MIN (最小) 刻度线。将奶壶插入咖啡机, 然后打开鲜奶流出口。

9 取出器皿, 将其清空, 再将它放回到咖啡流出口下方。按下 OK 进行确认。

10 清洁程序的第二阶段开始, 也就是冲洗程序。这个阶段持续 3 分钟。显示屏显示冲洗图标和此阶段的持续时间。

注意: 如果水箱未充满至 CALC CLEAN (清除水垢) 刻度线，则可能有必要重复冲洗程序。

11 等待直至咖啡机不再排出水。当显示屏显示一个勾号时, 除垢程序结束。

12 按下 OK 按钮, 退出除垢程序。咖啡机开始预热, 然后执行自动冲洗程序。

13 取出器皿并倒空。

14 执行 “每周一次的奶壶清洁” 操作, 在除垢后清洁鲜奶壶。

15 按照 “用自来水清洁咖啡冲泡器” 章节的描述清洁咖啡冲泡器。

16 将新的“INTENZA+”滤水器装入水箱。

提示: “INTENZA+” 滤水器可降低除垢频率。

除垢程序中断时采取的措施

您可以按下操作面板上的 STAND-BY 按钮, 退出除垢程序。如果除垢程序在完成之前停止, 则执行下列操作:

1 清空水箱并彻底清洗。

2 用自来水充注水箱, 直至到达 CALC CLEAN (清除水垢) 刻度线, 然后重新打开咖啡机。咖啡机将预热, 然后执行自动冲洗程序。
3 在制作任何饮料之前，执行手动冲洗程序。要执行手动清洗程序，请排出水箱中一半的热水，然后在不添加研磨咖啡粉的情况下制作2杯预磨咖啡粉。

**注意**：如果此操作未完成，有必要尽快执行另外一次除垢程序。

### 警告图标和错误代码

#### 警告图标的含义

警告图标是红色的。以下列表报告了显示屏可以显示的警告图标以及它们的含义。

<table>
<thead>
<tr>
<th>图标</th>
<th>含义</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="水箱注水" /></td>
<td>向水箱注入自来水，直到MAX（最大）刻度线。</td>
</tr>
<tr>
<td><img src="image" alt="未安装奶壶" /></td>
<td>未安装奶壶。将奶壶插入咖啡机。</td>
</tr>
<tr>
<td><img src="image" alt="咖啡豆槽空" /></td>
<td>咖啡豆槽空。将咖啡豆插入咖啡豆槽。</td>
</tr>
<tr>
<td><img src="image" alt="咖啡粉槽满" /></td>
<td>咖啡粉槽满。检查咖啡机是否处于打开状态。取下咖啡粉槽，并将其清空。</td>
</tr>
<tr>
<td><img src="image" alt="咖啡冲泡器不在咖啡机内" /></td>
<td>咖啡冲泡器不在咖啡机内或未将其正确插入。插入咖啡冲泡器。</td>
</tr>
<tr>
<td><img src="image" alt="咖啡冲泡器被咖啡粉阻塞" /></td>
<td>咖啡冲泡器被咖啡粉阻塞。清洁咖啡冲泡器。</td>
</tr>
<tr>
<td><img src="image" alt="未安装热水冲泡管" /></td>
<td>未安装热水冲泡管。安装热水冲泡管。</td>
</tr>
<tr>
<td><img src="image" alt="插入滴水盘，并关闭维护门" /></td>
<td>插入滴水盘，并关闭维护门。</td>
</tr>
<tr>
<td><img src="image" alt="显示屏显示错误消息" /></td>
<td>如果显示屏显示错误消息，则参考“错误代码的含义”章节，了解所示代码的含义以及如何处理。当显示屏显示此图标时，您不能使用咖啡机。</td>
</tr>
<tr>
<td><img src="image" alt="清空咖啡粉槽" /></td>
<td>清空咖啡粉槽。将其放回之前，等候大约5秒钟。</td>
</tr>
</tbody>
</table>


## 错误代码的含义

以下列表报告了显示屏可以显示的警告图标以及它们的含义以及如何解决问题。如果显示的解决方案无效，因为显示屏始终显示错误代码图标，并且咖啡机无法正常工作，请联系 Gaggia 客户服务部。

如果显示其他错误代码，请将机器交由授权售后服务中心处理。

联系人列于保证手册或 www.gaggia.com 和 www.gaggia.it 网站上。

<table>
<thead>
<tr>
<th>错误代码</th>
<th>问题</th>
<th>原因</th>
<th>可能的解决方案</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>咖啡研磨器阻塞。</td>
<td>咖啡流出通道堵塞。</td>
<td>使用电源开关关闭咖啡机，然后取出咖啡冲泡器。使用量匙或勺子的手柄彻底清洁咖啡流出通道。重新打开咖啡机。</td>
</tr>
<tr>
<td>03 - 04</td>
<td>咖啡冲泡器出现问题。</td>
<td>咖啡冲泡器变脏或润滑不良。</td>
<td>使用电源开关关闭咖啡机。取下咖啡冲泡器并彻底清洁。（参考“清洁咖啡冲泡器”章节。）</td>
</tr>
<tr>
<td></td>
<td></td>
<td>咖啡冲泡器位置不正确。</td>
<td>使用电源开关关闭咖啡机。取出咖啡冲泡器，然后重新插入。插入之前，确保咖啡冲泡器处于正确的位置。请参考“重新插入咖啡冲泡器”章节。</td>
</tr>
<tr>
<td>05</td>
<td>水回路出现问题。</td>
<td>水回路中有空气。</td>
<td>取出并重新插入咖啡机中的水箱两次。确保将水箱正确插入咖啡机。检查水箱内部是否清洁。</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>如果您使用“INTENZA+”滤水器：将滤水器从水箱拉出，摇晃直至从滤水器驱除所有的空气。将“INTENZA+”滤水器重新插入水箱。</td>
</tr>
<tr>
<td>14</td>
<td>咖啡机过热。</td>
<td>这可能有多种原因。</td>
<td>关闭咖啡机，然后在 30 分钟之后重新打开。执行此操作 2 到 3 次。</td>
</tr>
</tbody>
</table>
# 故障排查

本章概述了您在使用咖啡机时可能遇到的最常见问题。如果您不能在看到下列信息之后解决问题，请访问 www.gaggia.com 或 www.gaggia.it 网站，了解常见问题，或联络您所在国的客户服务中心。

<table>
<thead>
<tr>
<th>问题</th>
<th>原因</th>
<th>解决方案</th>
</tr>
</thead>
<tbody>
<tr>
<td>咖啡机无法启动。</td>
<td>未插入咖啡机的电源插头，或者电源开关处于“关”（0）位置。</td>
<td>检查是否正确插入了电源线。</td>
</tr>
<tr>
<td></td>
<td></td>
<td>确保电源开关处于“开”（1）位置。</td>
</tr>
<tr>
<td>咖啡机进入 DEMO（演示）模式。</td>
<td>您按住 Standby 按钮超过 8 秒钟。</td>
<td>关闭机器并使用机器后部的电源开关再次打开。</td>
</tr>
<tr>
<td>滴水盘迅速盛满。</td>
<td>这是正常现象。咖啡机使用水来冲洗内部回路和咖啡冲泡器。部分水通过内部系统直接流入滴水盘。</td>
<td>将一个咖啡杯放在流出口下方以收集冲洗用的水。</td>
</tr>
<tr>
<td>显示屏持续显示“咖啡粉槽已满”图标。</td>
<td>咖啡机关闭时，咖啡粉槽已清空。</td>
<td>始终在机器启动的情况下，清空咖啡粉槽。在关机状态下清空咖啡粉槽不会重置废弃咖啡渣计数器。在这种情况下，显示屏显示该图标，即便器皿未满。</td>
</tr>
<tr>
<td></td>
<td></td>
<td>放回咖啡粉槽的速度太快。当您放回咖啡粉槽时，总是等待大约 5 秒钟。这样做，咖啡渣计数器将重置为零。</td>
</tr>
<tr>
<td>咖啡粉槽太满，未显示“清空咖啡粉槽”消息。</td>
<td>在没有清空咖啡粉槽的情况下取出了滴水盘。</td>
<td>当您放回咖啡粉槽时，总是等待大约 5 秒钟。这样做，咖啡渣计数器将重置为零。</td>
</tr>
<tr>
<td></td>
<td></td>
<td>咖啡机提示清空咖啡粉槽，即便其不是空的。</td>
</tr>
<tr>
<td></td>
<td></td>
<td>当您放回咖啡粉槽时，总是等待大约 5 秒钟。这样做，咖啡渣计数器将重置为零。</td>
</tr>
<tr>
<td>无法取下咖啡冲泡器。</td>
<td>咖啡冲泡器未处于适当的位置。</td>
<td>关闭维护门。关闭咖啡机，然后重新打开。等待显示屏显示准备就绪消息，然后取出咖啡冲泡器。</td>
</tr>
<tr>
<td>咖啡粉槽已被取出。</td>
<td></td>
<td>卸下咖啡冲泡器之前先取出咖啡粉槽。</td>
</tr>
<tr>
<td>无法插入咖啡冲泡器。</td>
<td>咖啡冲泡器未处于适当的位置。</td>
<td>在放回咖啡冲泡器之前，未将其放置在正确的位置。确保杆与咖啡冲泡器底座接触，咖啡冲泡器的挂钩处于正确的位置（参见：“重新插入咖啡冲泡器”）。</td>
</tr>
<tr>
<td>问题</td>
<td>原因</td>
<td>解决方案</td>
</tr>
<tr>
<td>------</td>
<td>------</td>
<td>----------</td>
</tr>
<tr>
<td>重置咖啡机：放回滴水盘和咖啡粉槽。请勿插入咖啡冲泡器。关闭维护门，关闭咖啡机，然后重新打开。尝试重新插入咖啡冲泡器。</td>
<td>咖啡机仍然执行除垢程序。</td>
<td>当启用除垢程序时，无法取下咖啡冲泡器。等待除垢程序结束，然后取出咖啡冲泡器。</td>
</tr>
<tr>
<td>咖啡没有足够的乳脂或者是湿润的。</td>
<td>咖啡研磨器设为“粗磨”。</td>
<td>将咖啡研磨器调整为“细磨”。</td>
</tr>
<tr>
<td>咖啡拼配不合适。</td>
<td>更改咖啡拼配。</td>
<td></td>
</tr>
<tr>
<td>咖啡研磨器设为“粗磨”。</td>
<td>制作几杯咖啡。</td>
<td></td>
</tr>
<tr>
<td>咖啡冲泡器变脏或需要润滑。</td>
<td>清洁咖啡冲泡器。</td>
<td></td>
</tr>
<tr>
<td>咖啡滴从流出口渗漏。</td>
<td>咖啡流出通道堵塞。</td>
<td>用洗瓶刷清洁咖啡流出通道及其出口。</td>
</tr>
<tr>
<td>咖啡不热。</td>
<td>所使用的杯子是冷的。</td>
<td>预热杯子，用热水清洗杯子。</td>
</tr>
<tr>
<td>设定的温度太低。检查菜单设置。</td>
<td>将菜单温度设置为“MAX”。</td>
<td></td>
</tr>
<tr>
<td>您添加了牛奶。</td>
<td>加入热鲜奶或冷鲜奶总会在一定程度上降低咖啡的温度。</td>
<td></td>
</tr>
<tr>
<td>咖啡流出通道堵塞。</td>
<td>使用量匙的手柄或勺子的手柄清洁咖啡流出通道。关闭咖啡机，然后重新打开。</td>
<td></td>
</tr>
<tr>
<td>咖啡研磨器设为“超精细研磨”。</td>
<td>将咖啡研磨器设置为“粗磨”。</td>
<td></td>
</tr>
<tr>
<td>咖啡流出通道堵塞。</td>
<td>使用量匙的手柄或勺子的手柄清洁咖啡流出通道。</td>
<td></td>
</tr>
<tr>
<td>咖啡机回路被水垢堵塞。</td>
<td>执行除垢。</td>
<td></td>
</tr>
<tr>
<td>发泡鲜奶是冷的。</td>
<td>杯子太凉。</td>
<td>用热水预热杯子。</td>
</tr>
<tr>
<td>咖啡机执行自动调节操作。</td>
<td>制作几杯咖啡。</td>
<td></td>
</tr>
<tr>
<td>咖啡粉槽变脏或需要润滑。</td>
<td>清洁咖啡粉槽。</td>
<td></td>
</tr>
<tr>
<td>咖啡滴从流出口渗漏。</td>
<td>咖啡流出通道堵塞。</td>
<td>用洗瓶刷清洁咖啡流出通道及其出口。</td>
</tr>
<tr>
<td>咖啡不够热。</td>
<td>所使用的杯子是冷的。</td>
<td>预热杯子，用热水清洗杯子。</td>
</tr>
<tr>
<td>设定的温度太低。检查菜单设置。</td>
<td>将菜单温度设置为“MAX”。</td>
<td></td>
</tr>
<tr>
<td>您添加了牛奶。</td>
<td>加入热鲜奶或冷鲜奶总会在一定程度上降低咖啡的温度。</td>
<td></td>
</tr>
<tr>
<td>咖啡流出通道堵塞。</td>
<td>使用量匙的手柄或勺子的手柄清洁咖啡流出通道。关闭咖啡机，然后重新打开。</td>
<td></td>
</tr>
<tr>
<td>咖啡研磨器设为“超精细研磨”。</td>
<td>将咖啡研磨器设置为“粗磨”。</td>
<td></td>
</tr>
<tr>
<td>咖啡流出通道堵塞。</td>
<td>使用量匙的手柄或勺子的手柄清洁咖啡流出通道。</td>
<td></td>
</tr>
<tr>
<td>咖啡机回路被水垢堵塞。</td>
<td>执行除垢。</td>
<td></td>
</tr>
<tr>
<td>发泡鲜奶是冷的。</td>
<td>杯子太凉。</td>
<td>用热水预热杯子。</td>
</tr>
<tr>
<td>问题</td>
<td>原因</td>
<td>解决方案</td>
</tr>
<tr>
<td>------</td>
<td>------</td>
<td>----------</td>
</tr>
<tr>
<td>鲜奶不含奶泡。</td>
<td>奶壶脏污，或没有正确插入。</td>
<td>清洁鲜奶壶，并确保正确放置和插入。</td>
</tr>
<tr>
<td>鲜奶流出口完全打开。</td>
<td></td>
<td>检查鲜奶流出口是否处于正确的位置。</td>
</tr>
<tr>
<td>奶壶未安装所有零件。</td>
<td></td>
<td>确保已正确安装了所有组件（特别是鲜奶管）。</td>
</tr>
<tr>
<td>该鲜奶类型不产生奶泡。</td>
<td>奶泡的量和质量取决于鲜奶类型。我们测试了以下几种类型的鲜奶，并获得了令人满意的奶泡效果：半脱脂或全牛奶、豆浆和无乳糖牛奶。但我们未测试其他类型的鲜奶，因为它们可能产生少量的泡沫。</td>
<td></td>
</tr>
<tr>
<td>更换滤水器之后，“INTENZA+”滤水器图标会显示在显示屏上。</td>
<td>未通过咖啡机菜单确认 RESET (重置)。</td>
<td>使用咖啡机菜单确认激活滤水器（参见“启用“INTENZA+”滤水器”）。</td>
</tr>
<tr>
<td>无法插入“INTENZA+”滤水器。</td>
<td>驱除滤水器内的空气。</td>
<td>让气泡流出滤水器。</td>
</tr>
<tr>
<td>水箱里依然有水。</td>
<td></td>
<td>安装滤水器之前，清空水箱。</td>
</tr>
<tr>
<td>您已尝试安装除“INTENZA+”滤水器之外的滤水器。</td>
<td>“INTENZA+”滤水器是唯一可插入咖啡机的滤水器。</td>
<td></td>
</tr>
<tr>
<td>橡胶 O 型圈未连接到“INTENZA+”滤水器。</td>
<td>检查 O 型圈包装，将其连接到“INTENZA+”滤水器。</td>
<td></td>
</tr>
<tr>
<td>机器下面有水。</td>
<td>滴水盘太满并且溢出。</td>
<td>通过托盘显示指示器时，清空滴水盘。开始除垢程序前，请务必清空滴水盘。</td>
</tr>
<tr>
<td>未将咖啡机放置在水平表面。</td>
<td>将咖啡机放置在水平表面上，以便“滴水盘已满”指示器正常工作。</td>
<td></td>
</tr>
</tbody>
</table>
## 技术规格

<table>
<thead>
<tr>
<th>描述</th>
<th>规格</th>
</tr>
</thead>
<tbody>
<tr>
<td>外壳材料</td>
<td>耐热塑料</td>
</tr>
<tr>
<td>尺寸</td>
<td>221 x 340 x 430 毫米</td>
</tr>
<tr>
<td>重量</td>
<td>7.5 千克</td>
</tr>
<tr>
<td>电源线长度</td>
<td>1200 毫米</td>
</tr>
<tr>
<td>操作面板</td>
<td>前面板</td>
</tr>
<tr>
<td>杯子尺寸</td>
<td>最高 152 毫米</td>
</tr>
<tr>
<td>水箱</td>
<td>1.8 升 - 摘取式</td>
</tr>
<tr>
<td>咖啡豆槽容量</td>
<td>250 克</td>
</tr>
<tr>
<td>咖啡粉槽容量</td>
<td>15</td>
</tr>
<tr>
<td>泵压</td>
<td>15 巴</td>
</tr>
<tr>
<td>热水器</td>
<td>不锈钢热水器</td>
</tr>
<tr>
<td>安全装置</td>
<td>保险丝</td>
</tr>
</tbody>
</table>
中文