

CafeRomantica

720/725
& 740

Fully automatic coffee centre
Operating Instructions and Useful Tips



NIVONA

A passion for coffee.



Operating Instructions and Useful Tips

Dear Customer,

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

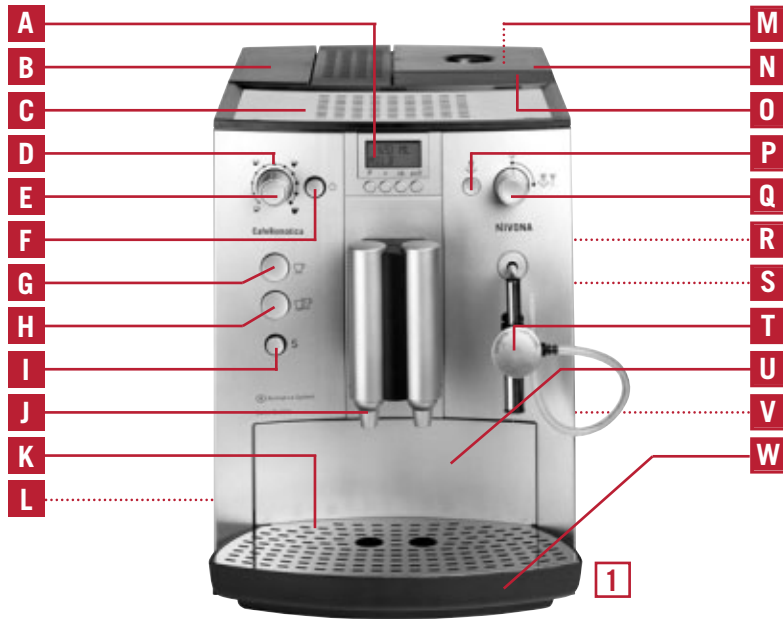
Please keep this manual in a safe place. You may want to use it as reference guide or hand it on to any further users of your machine.

Purchase made at

Place, date



Equipment



A Text display screen with control keys

B Removable water reservoir

C Cupwarming / holding plate

D Water quantity control knob

E Coffee strength button

F On / Off (stand-by) button

G 1-cup button

H 2-cup button

I Service button 'S'

J Height-adjustable coffee spout

K Drip grill

L Cup-warming function (On / Off switch, NICR 740 only)

M Grinder settings control knob (inside)

N Bean container with lid

O Pre-ground coffee chamber

P Steam warm-up button

Q Steam / hot water jet control knob

R Document compartment (on rear)

S Mains supply switch (on rear)

T Steam / hot water jet and 'spumatore' (milk frother)

U Used coffee tray (inside)

V Power cord storage compartment (on rear)

W Drip tray



Equipment



2



3



4



5



6



7



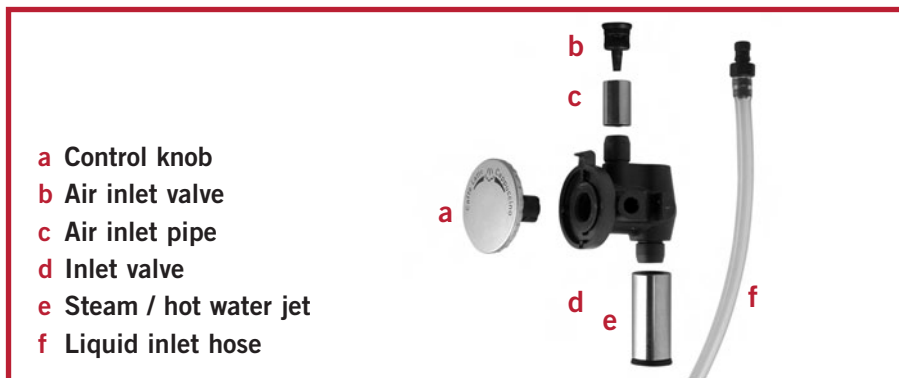
8



9



10



11



Contents

1. Safety instructions

2. Set up

- 2.1 Preparing the machine
- 2.2 Getting started
- 2.3 Grinder settings
- 2.4 Cup-warming function

3. Making coffee

- 3.1 Selecting coffee strength
- 3.2 Selecting water quantity
- 3.3 Making one cup
- 3.4 Making two cups
- 3.5 Using pre-ground coffee
- 3.6 Drawing hot water
- 3.7 Drawing steam
- 3.8 Frothing up milk

4. Programming functions

- 4.1 Filter – Inserting a filter, Operating without a filter
- 4.2 Water hardness
- 4.3 Temperature
- 4.4 Time – Current time, Automatic start-up, Automatic stand-by
- 4.5 Language
- 4.6 Statistics

5. Maintenance and care

- 5.1 Inserting a filter
- 5.2 Changing a filter – Washing a filter manually
- 5.3 Cleaning program – Manual cleaning
- 5.4 Descaling – Manual descaling
- 5.5 General cleaning – Cleaning the brewing unit

6. System messages

7. Troubleshooting

8. Further instructions



1. Safety instructions

- This machine may only be used for the intended purpose (domestic use) and is not for commercial application (more than 3000 brewing cycles per year) – see guarantee conditions.
- Operating voltage must be the same as mains voltage. Please note the model nameplate / sticker on the machine.
- Do not operate the machine if the power cord or machine case is damaged.
- Keep the power cord away from hot parts.
- Do not unplug the machine by pulling on the power cord.
- Observe the descaling instructions provided.
- Make sure to switch off and unplug the machine before maintenance or cleaning.
- Place the machine on a firm, level surface and use it indoors only.
- Do not place the machine on a hot surface or near open flames.
- Keep the machine away from children.
- Always unplug the machine during extended periods of absence.
- Do not leave the machine switched on unnecessarily.
- Never submerge the machine in water.
- Do not put the machine or individual parts in the dishwasher.
- Unplug immediately if there is a defect (do not pull the cord or machine to unplug).
- Liability for damages cannot be accepted if the machine is incorrectly operated, subject to improper use or non-professional servicing. In such cases, services will not be provided under the guarantee.
- Use the integrated coffee grinder for grinding roasted coffee beans only. Never use for other foods. Always make sure there is nothing but coffee beans in the beans container, otherwise the guarantee will not apply.
- This machine is not suitable for individuals (including children) with physical, sensory or mental impairments, including individuals who do not have sufficient



... 1. Safety instructions

experience or knowledge, unless they are shown how to operate the machine or initially supervised by someone responsible for their safety.

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

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

Caution: Using the mains switch (fig. 1/S) during brewing can damage the machine. Only switch off at the mains when the On / Off switch (fig. 1/F) is switched to Off (stand-by).

Caution: Risk of scalding!

- Then you draw steam or hot water, watch out for splashes from the jet / frother (fig. 1/T): risk of scalding!

- Only touch the plastic parts of the steam jet (fig. 1/T) and never point it at people.
- The steam jet (fig. 1/T) becomes VERY HOT during use. Leave to cool for a few minutes before touching.

CE – This machine conforms to the following EC guidelines:

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

Specifications

Mains voltage: 220 - 240 V
Power input: 1350 W

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



2. Set up

2.1 Preparing the machine

Carefully remove the machine and all parts from the packaging.

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

- Remove the water reservoir (fig. 1/B and 2) and wash it out with cold, fresh tap water.
- Then fill the reservoir up to the “max.” mark and replace it in the machine. Make sure that it clicks into place.

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

- Open the lid of the coffee container (fig. 1/N) and add coffee beans.

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

Please make sure the steam / hot water valve control knob (fig. 1/Q and 7) is turned to ‘0’!

2.2 Getting started

- Remove the plug from the power cord compartment (fig. 1/V) and plug the machine in.
- Switch the mains supply on (fig. 1/S). The On / Off button (fig. 1/F) lights up.
- Press the On / Off button (fig. 1/F). „SYSTEM HEIZT“ (“SYS. IS HEATING”) appears in the display.
- After the machine has warmed up, the service button (fig. 1/I) flashes. The instruction „BITTE SPÜLEN“ (“PLEASE RINSE”) flashes in the display.
- Now place a cup under the height-adjustable coffee spout (fig. 1/J and 5) and press the service button (fig. 1/I). The system is then filled with water and completely rinsed out via the coffee spout (fig. 1/J and 5).
- The machine is now operational.

Note: Please see point 4.5 to change language!

Note: For manufacturing reasons, the machine hoses may still be empty when the machine is first operated. The machine indicates this as follows:

- After the machine has been switched on using the On / Off but-



... 2. Set up

ton (fig. 1/F), “FILL UP PIPE-SYS” and “TURN VALVE” appear alternately in the display.

→ Open the steam / hot water control valve (fig. 1/Q and 7) by turning knob to the right. The system now fills up and some water may come out of the jet (fig. 1/T).

→ As soon as the “TURN VALVE” signal reappears, you can turn the valve control knob (fig. 1/Q and 7) back to the left to shut.

→ After the machine has warmed up, the service button (fig. 1/I) flashes. The instruction “PLEASE RINSE” flashes in the display.

→ Press the service button (fig. 1/I) and the system is rinsed out via the coffee spout (fig. 1/J and 5).

→ The machine is now operational.

2.3 Grinder settings

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

→ Open the lid of the bean container (fig. 1/N).

→ Turn the control knob (fig. 1/M and 3) to the desired position while the grinder is running. The smaller the dot, the finer the coffee is ground.

Remember:

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

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

2.4 Using the cup-warming function

Your fully automatic coffee centre CafeRomantica is equipped with a ‘passive’ cup-warming function – the operating heat of the machine is transferred to the cup-warming plate on top of the machine to warm any cups placed there (only when the machine is turned on).

Model NICR 740 only: This machine is equipped with a high-quality ‘active’ cup-warming function which can be switched on and off independently by pressing the “cup warming” button (fig. 1/L and 10) on the side of the machine, provided that the machine is either switched on or in stand-by mode (the mains supply switch fig. 1/S must be switched on).

The cup-warming function can be switched off by pressing the “cup-warming” On / Off button (fig. 1/L and 10) a second time.

The light in the switch indicates whether the warming function is switched on or off.

Use the warming function to optimise the temperature and aroma of your coffee to suit your personal preference.



3. Making coffee

Note: The machine is preset for immediate use. However, we recommend that first you adjust the most important settings to suit your personal preferences. Please follow the instructions in chapter 4 (“Settings / program functions”) for **language**, filter, and water hardness settings.

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

3.1 Selecting coffee strength

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

“**MILD**”, about 7g of ground coffee, e.g. for café latte or cappuccino

“**NORMAL**”, about 9g of ground coffee, e.g. for American coffee

“**STRONG**”, about 11g of ground coffee, e.g. for espresso or very strong coffee.

→ As soon as the machine is operational, the display shows the default setting “**NORMAL**”.

→ You can change this setting by pressing the button (fig. 1/E and 6) repeatedly until the desired coffee strength appears in the display (fig. 1/A and 4).

3.2 Selecting water quantity

You can freely select the quantity of water used by turning the water quantity control knob (fig. 1/D and 6), the dot scale indicating the current setting. The little cup bottom left represents less water, the large cup bottom right represents more water.

→ The selected quantity of water is displayed in the upper line of the display screen.

→ Water quantity can be adjusted in 10ml steps from 20ml to 240ml by turning the water quantity control knob from left to right.

20ml to 70ml for espresso or cappuccino

80ml to 130ml for American coffee

140ml to 240ml for café latte

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



... 3. Making coffee

3.3 Making one cup of coffee

- Place your (pre-heated) cup under the coffee spout (fig. 1/J or 5). The coffee spout is height-adjustable and can be raised or lowered to best suit the cup size.
- Set the water quantity and coffee strength.
- Press the 1-cup button (fig. 1/G).
- The machine now starts the grinding and brewing operation.

The brewing operation can be cancelled at any point by pressing the 1-cup (fig. 1/G) or 2-cup button (fig. 1/H).

Caution: The grinding chamber is empty the first time you brew a coffee. “FILL BEANS” may therefore appear in the display after the first grinding, and no coffee is brewed. If this occurs, simply press the 1-cup button (fig. 1/G and 6) again and the operation is repeated.

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

- Turn the water quantity control knob (fig. 1/D and 6) to one of the following positions:
 - ‘100ml’ for a small (espresso) cup.
 - ‘240ml’ for a large cup.
- Press the 1-cup button (fig. 1/G).
- The machine starts brewing.
- Shortly before the desired amount of coffee is reached, turn the water quantity control knob (fig. 1/D and 6) **slowly** to the left, until the machine stops running.
- You can now read in the display how much water is required for your desired cup / coffee quantity.

3.4 Making two cups of coffee

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

- Place both (pre-heated) cups under the coffee spout (fig. 1/J and 5).
- Select the desired coffee strength and water quantity settings for one cup (with the buttons see fig. 1/D and 1/E).
- Press the 2-cup button (fig. 1/H).
- The machine now starts the grinding and brewing operation and produces two consecutive cups of coffee.



... 3. Making coffee

Note:

- The brewing operation can be stopped at any point by pressing the 1-cup (fig. 1/G) or 2-cup buttons (fig. 1/H).
- If the water or beans supply runs out or the trays need emptying between brewing the first cup and the second, the appropriate message will appear in the display and the second coffee will not be made. Follow the display screen and then press the 1-cup button (fig. 1/G) for the second cup.

3.5 Using pre-ground coffee

- First turn the water quantity control knob (fig. 1/D and 6) to the desired amount for one cup.
- Open the lid of the pre-ground coffee chamber (fig. 1/O).
- Add a level measuring spoon of ground coffee and close the lid again. “POWDER READY” appears in the display.
- Place a cup under the coffee spout (fig. 1/J and 5) and press the ‘1-cup’ button for one cup (fig. 1/G).

Note: If the pre-ground coffee chamber is left open by accident or the ‘1-cup’ button is not

pressed after ground coffee is added, the machine will automatically be rinsed out via the coffee spout (fig. 1/J and 5) a minute after the lid is closed. It is then operational again.

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

3.6 Drawing hot water

(e.g. for making tea)

- Hold a cup under the jet (fig. 1/T).
- Turn the steam / hot water valve control knob (fig. 1/Q and 7) to the right. Hot water comes out of the jet and the display reads “HOT WATER”
- Fill the cup up to the desired level and turn the valve control knob (fig. 1/Q and 7) back to ‘0’.

Caution: Risk of scalding!

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



... 3. Making coffee

3.7 Drawing steam

- Then press the steam warm-up button (fig. 1/P and 7).
- As soon as the system is ready, “STEAM IS READY” and “TURN VALVE” appear alternately in the display.
- Hold a container with the liquid to be heated under the jet (fig. 1/T).
- Dip the jet (fig. 1/T) into the container with the liquid to be heated.
- Make sure that the ‘spumatore’ control knob (fig. 11a) is pointing to the neutral position (steam symbol).
- Turn the steam / hot water valve control knob (fig. 1/Q and 7) to the right. Caution: A little water will come out before the steam.
- The operation is completed by turning the control knob back to ‘0’ (fig. 1/Q and 7).

Note:

- Steam can be drawn for about 2 minutes. Then the machine will automatically switch the operation off. You can prolong the operation by turning the control knob (fig. 1/Q and 7) back and forth.

· **Caution: Risk of scalding!**

- The steam which comes out is very hot. Only touch the black plastic parts of the jet.
- It is hard to remove dried milk left on the jet after frothing. Therefore clean the equipment as soon as it has cooled down – ideally repeat the steam drawing operation with fresh, cold water in a cup.

3.8 Frothing milk, hot milk and cappuccino

With the special ‘spumatore’ / frothing device (fig. 1/T and 8) you can heat up milk straight from the carton or container and then froth it into the cup.

- Dip the inlet hose (fig. 11f) straight into the milk carton or container.
- Place a cup under the ‘spumatore’ jet (fig. 1/T and 8).
- Then press the steam warm-up button (fig. 1/P and 7).
- As soon as the system is ready, “STEAM IS READY” and “TURN VALVE” appear alternately in the display screen.



... 3. Making coffee

→ For cappuccino: now turn the 'spumatore' control knob (fig. 11a) to the left so that it points to 'cappuccino'.

→ For hot milk, turn the 'spumatore' control knob (fig. 11a) to the right so that it points to 'café latte'.

→ Now turn the steam / hot water valve control knob (fig. 1/Q and 7) slowly to the right.

→ As soon as the desired amount of milk foam or hot milk has been drawn, turn the steam / hot water valve control knob (fig. 1/Q and 7) back to the left into the '0' position.

→ Press the steam warm-up button again (fig. 1/P and 7).

→ Now place the cup with the frothed up or hot milk under the coffee spout (fig. 1/J and 5) and fill with coffee as explained above.

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

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

→ Place an empty container under the 'spumatore' jet (fig. 1/T and 8).

→ Now draw steam (as described in points 3.7 and 3.8) until only clean water / steam comes out.

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

Cleaning: For optimal cleaning the 'spumatore' must be dismantled from time to time and its parts rinsed under fresh, cold water. The 'spumatore' is easy to take apart and reassemble (see fig. 11).

Note: Steam can be drawn for about 2 minutes. Then the machine will automatically switch the operation off. You can prolong the operation by turning the control knob (fig. 1/Q and 7) back and forth.



4. Programming functions

The function keys under the text display screen are used to program functions (fig. 1/A and 4):

- P** = Programming mode
- >** = Selection key
- ok** = Confirmation key
- exit** = Cancel or end programming

Important: Please note that you can only program functions if the On / Off button (fig. 1/F) is switched to ON (stand-by mode, display lit up).

The following functions are programmable:

- Operation with / without filter
- Water hardness
- Temperature
- Language
- Time
- On / Off time (timer and automatic stand-by)

4.1 Filter

Inserting a filter

A special filter for the water reservoir is included in the machine accessories. **If you use this filter correctly you will not need to descale your coffee machine as often (recommended: descale about twice per year, see point 5.4, ‘descaling’)**. You must change the

filter setting to “FILTER YES” so that the machine knows that the filter has been inserted. The default setting is “FILTER NO”.

The current setting is indicated in the display screen.

- Press the program key ‘P’ to enter programming mode.
- Press the > key until “PROGRAM FILTER” appears in the display.
- Press the ‘ok’ key.
- Press the > key until “FILTER YES” appears in the display.
- Press the ‘ok’ key to confirm.
- “FILTER CHANGE” and “TURN VALVE” appear alternately in the display.
- Empty the water tank (fig. 1/B and 2) and screw the filter into the bracket provided in the water reservoir using the assembly tool on the end of the measuring spoon.
- Fill up the reservoir with fresh water and put it back in the machine.
- Hold a container under the steam / hot water jet (fig. 1/T) and turn the control knob (fig. 1/Q and 7) to the right to open. The system will now be rinsed out.



... 4. Programming functions

→ Wait until no more water comes out of the jet for a short time and turn the control knob (fig. 1/Q and 7) back to the left to close.

(Caution: If water continues to come out of the jet after a short while, the system is also ready. If this occurs, turn the control knob back to the left anyway.)

→ The system briefly warms up (“SYS. IS HEATING” appears in the display), and is then operational again.

→ **Note:** The service button (fig. 1/I) may still flash. Press the button (fig. 1/I) and the system will briefly be rinsed out through the coffee spout (fig. 1/J and 5).

Important: If you use a filter for your machine and have changed the function setting to “FILTER YES” the water hardness and manual descaling functions will no longer be shown. The filter loses its efficiency after processing about 50 l of water (for changing filter, see chapter 5.2).

Caution: If the machine is rarely used and the “FILTER CHANGE” signal does not appear in the display, the filter must be re-

placed anyway after no longer than two months (see chapter 5.2 “Washing filter manually”).

Operating without a filter:

If you no longer wish to use a filter, the filter setting must be changed back to “FILTER NO”. This is important, as without a filter the machine must be descaled (the machine is delivered in the default setting “FILTER NO”).

→ Press the program key ‘P’ to enter programming mode.

→ Press the > key until “PROGRAM FILTER” appears in the display.

→ Press the ‘ok’ key.

→ Press the > key until “FILTER NO” appears in the display.

→ Press the ‘ok’ key to confirm. The display reads: “PROGRAM FILTER”.

→ You can now either continue in programming mode to change other function settings or press ‘exit’ to leave programming mode.

Note: Do not forget to set the water hardness now (see point 4.2).



... 4. Programming functions

4.2 Water hardness

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

The default setting is **level 3**.

First, test your water with the test strips provided:

- Dip the strip into the water and then shake it lightly off.
- After about a minute you can read the result by counting the red dots on the test strip.
- The settings corresponding to the different levels of hardness are as follows:

Test strip / hardness level

= Display

- 1 red dot / 1–7°
= “HARDNESS LEVEL 1”
- 2 red dots / 8–14°
= “HARDNESS LEVEL 2”
- 3 red dots / 15–21°
= “HARDNESS LEVEL 3”
- 4 red dots / > 21°
= “HARDNESS LEVEL 4”

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

- Press the program key ‘P’ to enter programming mode.
- Press the > key until “PROGRAM W. HARD.” appears (it will not appear if the filter setting is on “FILTER YES” – see chapter 4.1).
- Press the ‘ok’ key.
- Press the > key until the appropriate level appears in the display.
- Press the ‘ok’ key to confirm. The display reads: “PROGRAM W HARD.”.
- You can now either continue in programming mode to change other function settings or press ‘exit’ to leave programming mode.

4.3 Temperature

You can change the coffee temperature to “NORMAL”, “HIGH” or “MAXIMUM” as desired. The default setting is “HIGH”:

- Press the program key ‘P’ to enter programming mode.
- Press the > key until “PROGRAM TEMP.” appears
- Press the ‘ok’ key.
- Press the > key until the desired setting appears.



... 4. Programming functions

- Press the 'ok' key to confirm. The display reads: "PROGRAM TEMP."
- You can now either continue in programming mode to change other function settings or press 'exit' to leave programming mode.

4.4 Time

Current time:

It is necessary to enter the current time to program an automatic start-up time.

- Press the program key 'P' to enter programming mode.
- Press the > key until "PROGRAM TIMES" appears
- Press the 'ok' key. The display reads: "TIME SETTING".
- Press the 'ok' key to confirm. The display reads: "HOURS > 00:00" (the arrow flashes).
- Press the > key until the correct hour appears.
- Press 'ok' to confirm. Now the arrow < flashes behind the minute display.
- Press the > key until the desired minute appears.
- Confirm your selection by pressing 'ok'. The display reads "TIME SETTING".

- You can return to programming mode "PROGRAM TIMES" by pressing the 'exit' key.
- You can now either continue in programming mode to change other function settings or press 'exit' to leave programming mode.

Note: The current time setting is lost if the mains supply (fig. 1/S) is switched off, the machine is unplugged or if there is power failure.

Automatic start-up:

This function allows you to program a time for your machine to switch itself on automatically.

Note: You can only program an automatic start-up time if you have entered and saved the current time before.

- Press the program key 'P' to enter programming mode.
- Press the > key until "PROGRAM TIMES" appears
- Press the 'ok' key.
- Press the > key until "UNIT ON AT" appears.
- Press the 'ok' key to confirm. The display reads: "HOURS > 00:00" (the arrow flashes).
- Press the > key until the desired hour appears.



... 4. Programming functions

→ Press 'ok' to confirm. Now the arrow < flashes behind the minute display.

→ Press the > key until the desired minute appears.

→ Confirm your selection by pressing "ok". The display reads "UNIT ON AT".

→ You can return to programming mode "PROGRAM TIMES" by pressing the 'exit' key.

→ You can now either continue in programming mode to change other function settings or press 'exit' to leave programming mode.

Note: The automatic start time is not lost if there is a power failure or the mains supply is switched off.

Automatic stand-by:

This function allows you to program the machine to switch automatically to stand-by mode a given number of hours after the last brewing operation. The default setting is 5 hours.

→ Press the program key 'P' to enter programming mode.

→ Press the > key until "PROGRAM TIMES" appears

→ Press the 'ok' key.

→ Press the > key until "UNIT OFF AFTER" appears.

→ Press the 'ok' key to confirm.

→ Press the > key until the desired number of hours (1 – 12 hours are possible) appears.

→ **Tip:** If you never want the machine to switch off automatically, select "OFF AFT. NEVER".

→ Confirm your selection by pressing 'ok'. The display reads "UNIT OFF AFTER".

→ You can return to programming mode "PROGRAM TIMES" by pressing the 'exit' key.

→ You can now either continue in programming mode to change other function settings or press 'exit' to leave programming mode.

4.5 Language

You can set 8 different languages: German, English, French, Italian, Spanish, Dutch, Russian and Portuguese.

The default setting is German.

→ Press the program key 'P' to enter programming mode.

→ Press the > key until "PROGRAMM SPRACHE" ("PROGRAM LANGUAGE") appears

→ Press the 'ok' key.

→ Press the > key until your desired language appears.



... 4. Programming functions

- Confirm your selection by pressing 'ok'. The display reads "PROGRAM LANGUAGE".
- You can now either continue in programming mode to change other function settings or press 'exit' to leave programming mode.

4.6 Statistics

This program allows you to read how often the following functions have been used since the machine started operating:

"1 CUP" / "2 CUPS" / "POWDER" / "TOTAL" (number of coffees served) "WATER" / "STEAM" / "CLEANING" / "DESCAL." / "F CHNG."

- Press the program key 'P' to enter programming mode.
- Press the > key until "PROGRAM STATIST." appears.
- Press the 'ok' key.
- Press the > key until the desired statistic appears.
- You can return to "PROGRAM STATIST." at any stage by pressing ok.
- You can now either continue in programming mode to change other function settings or press 'exit' to leave programming mode.



5. Maintenance and Care

5.1 Inserting filter

Note: See chapter 4.1 'Inserting filter'

5.2 Changing filter

Filters lose their efficiency after processing about 50 l of water. "FILTER CHANGE" appears in the display alternately with the normal

operating message, and the service button (fig. 1/l) flashes.

Tip: Only press the service button (fig. 1/l) when you wish to change filter. You can continue to make coffee, hot water or steam. However, we recommend that you replace the filter immediately.



... 5. Maintenance and Care

- Empty the water reservoir (fig. 1/B and 2) and replace the filter (see point 4.1).
- Press the service button (fig. 1/I). The display reads “FILTER CHANGE / TURN VALVE”.
- Hold a container under the steam / hot water jet (fig. 1/T) and turn the valve control knob (fig. 1/Q and 7) to the right to open. The system will now be rinsed through.
- Wait until no more water comes out of the jet for a short time and turn the valve control knob (fig. 1/Q and 7) back to the left to close. (**Caution:** If water continues to come out of the jet, the system is ready anyway. If this occurs, still turn the control knob back to the left.)
- The system briefly warms up and is then immediately operational again. The normal coffee-brewing message appears in the display.

Changing/ washing filter manually:

Caution! If you use the machine infrequently, you must change the filter after two months at most. No message will appear in the display and you must rinse the new filter manually. You can set the replacement date using the special rotat-

ing disk at the top of the filter (scale in months).

- Empty the water reservoir (fig. 1/B and 2) and replace the filter.
- Fill the tank with fresh water and replace it in the machine.
- Press the program key ‘P’ to enter programming mode.
- Press the > key until “PROGRAM FILTER” appears.
- Press the ‘ok’ key. The display reads “MANUAL RINSING”
- Press the ‘ok’ key to confirm.
- “FILTER CHANGE” and “TURN VALVE” appear alternately in the display.
- Hold a container under the steam / hot water jet (fig. 1/T) and turn the control knob (fig. 1/Q and 7) to the right to open. The system is rinsed out.
- Wait until no more water comes out of the jet for a short time and turn the control knob (fig. 1/Q and 7) back to the left to close. (**Caution:** If water continues to come out of the jet, the system is ready anyway. If this occurs, still turn the control knob back to the left.)
- The system briefly warms up and is then immediately operational again. The normal coffee-brewing message appears in the display.



... 5. Maintenance and Care

5.3 Cleaning program

When the machine needs to be cleaned, “PLEASE CLEAN” appears in the display and the service button (fig. 1/I) flashes.

Tip: Only press the service button (fig. 1/I) when you wish to start the cleaning program. You can continue to make coffee, hot water or steam. However, we recommend that you start the cleaning program as soon as possible.

Caution: Once running, the cleaning program must not be interrupted. Only add cleaning tablet when the machine instructs you to.

→ Press the service button (fig. 1/I). The display reads “EMPTY TRAYS” alternately with “FILL WATER”.

→ Remove the drip tray and used coffee tray (fig. 1/W and 1/U) and clean them both.

→ Fill the reservoir (fig. 1/B and 2) with fresh water and replace it and the tray (fig. 1/W) in the machine.

→ The machine rinses briefly and the display shows “CLEANING TAB. INTO / POWDER SHAFT”.

Tip: Place a sufficiently large container (about 0.5 l) under the coffee spout (fig. 1/J and 5).

→ Put a cleaning tablet into the ground coffee chamber (fig. 1/O) and shut the lid. The display reads “PRESS S KEY”.

→ Press the service button (fig. 1/I).

→ The machine starts the cleaning operation.

→ The cleaning operation runs automatically and lasts about 10 minutes. As soon as the cycle is complete, the display shows “EMPTY TRAYS”.

→ Empty, clean and replace the drip tray (fig. 1/W).

→ Fill up the water reservoir (fig. 1/B and 2) again with fresh water if required.

→ The machine warms up briefly and is then immediately operational.

Manual cleaning

If required, the cleaning program can also be started even if no indication has been displayed by the machine that this is necessary:

→ Press the program key ‘P’ to enter programming mode.



... 5. Maintenance and Care

- Press the > key until “PRGRAM CLEANING” appears.
- Press the ‘ok’ key. The display reads “MANUAL CLEANING”
- Press the ‘ok’ key. “EMPTY TRAYS” appears alternately with “FILL WATER” in the display.
- Continue as described above, from Point 5.3, ‘Remove the drip tray ...

Tip: If you start the manual cleaning program by accident, you can cancel the operation at the start by pressing and holding the On / Off button (fig. 1/F) for about 4 seconds.

5.4 Descaling

Note: The descaling function does not work if the filter program is set to ‘operation with filter’ (see point 4.1 ‘Operating without a filter’). When the machine needs descaling, the message “SYSTEM CALCIF.” appears in the display and the service button (fig. 1/I) flashes. However, you can start the descaling program manually at any time (see under ‘Descaling manually’).

Tip: Only press the service button when you wish to start the descaling program. Please strictly observe the order of the following instructions when descaling your machine. You can continue to make coffee, hot water or steam, but we do recommend that you complete the descaling program as soon as possible.

Caution: Once started, the descaling program cannot be interrupted. **Never** use vinegar or acetic acid based agents for descaling. Use standard liquid products available in specialist retailers and recommended for use on fully automatic coffee centres.

- Press the service button (fig. 1/I) for about 4 seconds. The display reads “EMPTY TRAYS”.
 - Empty the drip tray (fig. 1/W) and replace it in the machine. The display reads “DESCALER IN TANK”.
 - Remove the water reservoir (fig. 1/B and 2) and fill with water up to the 0.5 l mark before adding the descaling agent.
- (Caution:** never the other way round – consult the manufacturers’ instructions).



... 5. Maintenance and Care

→ Replace the water reservoir in the machine. The display reads “TURN VALVE”.

Tip: Place a fairly large container (about 0.5 l) under the coffee spout (fig. 1/J and 5) and under the steam / hot water jet (fig. 1/T and 8).

→ Open the steam / hot water valve (fig. 1/Q and 7) by turning the control knob to the right.

→ The machine descales automatically and the descaling solution now flows out at intervals through the steam / hot water jet (about 10 mins.).

→ Wait for the next instruction in the display, “TURN VALVE”, then turn the valve control knob (fig. 1/Q and 7) back to the left.

→ The descaling solution now flows out at intervals through the inside spout (about 15 mins.).

→ Please wait for the next instruction in the display, “EMPTY TRAYS”.

→ Remove and empty the drip tray (fig. 1/W). The display reads “FILL WATER”.

→ Fill the reservoir with fresh water and replace it and the drip tray in the machine. The display reads “TURN VALVE”.

→ Open the steam / hot water valve (fig. 1/Q and 7) by turning the control knob to the right.

→ The system is rinsed out in intervals once more through the steam / hot water jet (fig. 1/T) (about 5 mins.).

→ As soon “TURN VALVE” appears in the display, you can turn the valve control knob (fig. 1/Q and 7) back to the left to close.

→ The system is rinsed out at intervals through the inside spout (about 5 minutes).

→ As soon as the rinse is completed, “EMPTY TRAYS” appears in the display.

→ Empty the drip tray (fig. 1/W) and replace it in the machine.

→ The system warms up briefly. The display reads “PLEASE RINSE” and the service button flashes (fig. 1/I).

→ Press the service button (fig. 1/I) and the system is rinsed out through the coffee spout (fig. 1/J and 5)

→ The machine is now operational again.



... 5. Maintenance and Care

Manual descaling

If required, the descaling program can also be started even if no indication has been displayed by the machine that this is necessary:

- Press the program key 'P' to enter programming mode.
- Press the > key until "PROGRAM DESCAL." appears.
- Press the 'ok' key. The display reads "MAN. DE-SCALING".
- Press the 'ok' key. "EMPTY TRAYS" appears in the display.
- Continue as described above, from Point 5.4, step 'Empty the drip tray ...

Tip: If you start the manual descaling program by accident, you can cancel the operation at the start by pressing and holding the On / Off button (fig. 1/F) for about 4 seconds. The machine may ask you to change the water.

5.5 General cleaning

Caution: Never submerge the machine in water. Do not use abrasive materials to clean the machine.

- Wash the case inside and out with a soft, damp cloth only.

- Empty the drip tray (fig. 1/W) and the used coffee tray (fig. 1/U) only when instructed to do so by the display. From time to time use soapy water to clean.

Important: When cleaning the drip tray (fig. 1/W), make sure that the two contacts on the back of the tray are always clean and dry.

- The water reservoir (fig. 1/B and 2) should be rinsed out and refilled with fresh, cold water daily.
- Clean the hot water and steam jet (fig. 1/T) with a damp cloth or flush it out with fresh, cold water until it is completely clean (see also cleaning note under point 3.8).

Cleaning the brewing unit

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

- The machine must be in stand-by mode for this operation!
- Remove the right cover by unscrewing both screws (e.g. with a 5-cent coin).



... 5. Maintenance and Care

→ Unlock the brewing unit by pressing the red switch and turning the handle to the left until it blocks (see fig. 9).

→ Then extract the brewing unit carefully by the handle (fig. 9).

→ Wash the brewing unit under running water and then let it dry.

→ Replace and lock the brewing unit with equal care by pressing the red lever switch and turning the handle to the right until it clicks.

→ Replace the cover and screw the screws back in. Press the stand-by button to switch the machine to normal coffee-brewing mode.



6. System messages

| Message | → Meaning | → What to do |
|---------------------|---|---|
| FILL-UP PIPE-SYS | → Fill or rinse out water hoses | → Turn hot water control knob(fig. 1/Q and 7) to the right to open valve |
| FILL WATER | → Water reservoir (fig. 2) is empty → Water reservoir (fig. 2) is absent or incorrectly positioned | → Add fresh water → Correctly position water reservoir |
| FILL BEANS | → Not enough coffee beans → Coffee beans do not fall into grinder (stuck) | → Add beans to the container (fig. 3) → Stir beans, e.g. with a spoon, to loosen |
| | → Note: The message “FILL BEANS” only disappears when coffee has been brewed after refilling! | |



... 6. System messages

| Message | → Meaning | → What to do |
|----------------|--|--|
| EMPTY TRAYS | → Drip tray (fig. 1/W) and / or used coffee tray (fig. 1/U) are full | → Empty drip and / or used coffee tray |
| TRAYS MISSING | → Drip tray (fig. 1/W) and used coffee tray (fig. 1/U) are absent or not correctly positioned → Contacts on back of drip tray are not clean | → Position water and used coffee trays correctly → Clean contacts |
| SYSTEM TOO HOT | → Machine is over-heating | → Cool machine by drawing hot water (see point 3.6) |
| PLEASE CLEAN | → Cleaning is needed | → Clean machine (see point 5.3) |
| SYSTEM CALCIF. | → Descaling is needed | → Descale the machine (see point 5.4) |
| FILTER CHANGE | → Filter is no longer efficient | → Replace filter (see point 5.2) |
| CLOSE THE DOOR | → Doors to the brewing unit are open → Brewing unit is incorrectly positioned | → Shut doors properly and lock securely → Check and lock brewing unit |



7. Troubleshooting

| Fault | → Meaning | → What to do |
|---|--|--|
| No hot water / steam comes out of jet | → Jet (fig. 1/T) is blocked | → Clean jet thoroughly |
| Too little milk foam or foam too liquid | → Unsuitable milk → Jet is blocked | → Use cold milk → Take jet apart and clean |
| Coffee only comes out in drips | → Grinder setting is too fine → Pre-ground coffee is too fine | → Select coarser grinder setting → Use coarser pre-ground coffee |
| Coffee without 'crema' | → Unsuitable coffee type → Beans no longer fresh → Grinder settings not adjusted to coffee beans | → Change coffee type → Use fresh beans → Optimise grinder settings |
| Grinder makes loud noise | → Other substances in grinder, e.g. little stones | → Call service hotline, meanwhile pre-ground coffee can be used |
| Descaling program does not start | → Filter program set to "ON" | → Change filter setting to "OFF" |



... 7. Troubleshooting

| Fault | → Meaning | → What to do |
|---------------------------------|---|---|
| “ERROR 1” appears in display | → Circular light around On / Off button (fig. 1/F) flashes → Machine is too cold | → Let the machine warm up at room temperature for one to two hours |
| “ERROR 2” appears in display | → Circular light around On / Off button (fig. 1/F) flashes → Machine has not reached operating temperature | → Let the machine warm up at room temperature for one to two hours |
| “ERROR 3” appears in display | → Circular light around On / Off button (fig. 1/F) flashes → Brewing unit is blocked or not correctly positioned | → Call the Service Hotline |

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



8. Further instructions

Transport and storage

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

- Remove water reservoir.
- Turn steam / hot water valve control knob to the right (fig. 1/Q and 7).
- When no more steam comes out, turn steam / hot water valve control knob to the left (fig. 1/Q and 7).
- Turn off the machine.

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

Replacement parts / accessories

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

Customer service

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

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

Guarantee and customer service conditions

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

Protecting the environment



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



Original NIVONA accessories

Professional care and maintenance

Your love of coffee is here to stay.



The CLARIS filter cartridge NIRF 700 is specifically designed for NIVONA fully automatic coffee centres (CafeRomantica models). It is screwed directly into the water tank. It is filled with purely organic material, without chemical additives. With CLARIS filter cartridges you can protect your appliance and improve its durability. The CLARIS filter cartridge, if changed regularly, ensures that you will have to descale your NIVONA machine less often.

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



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

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

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



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

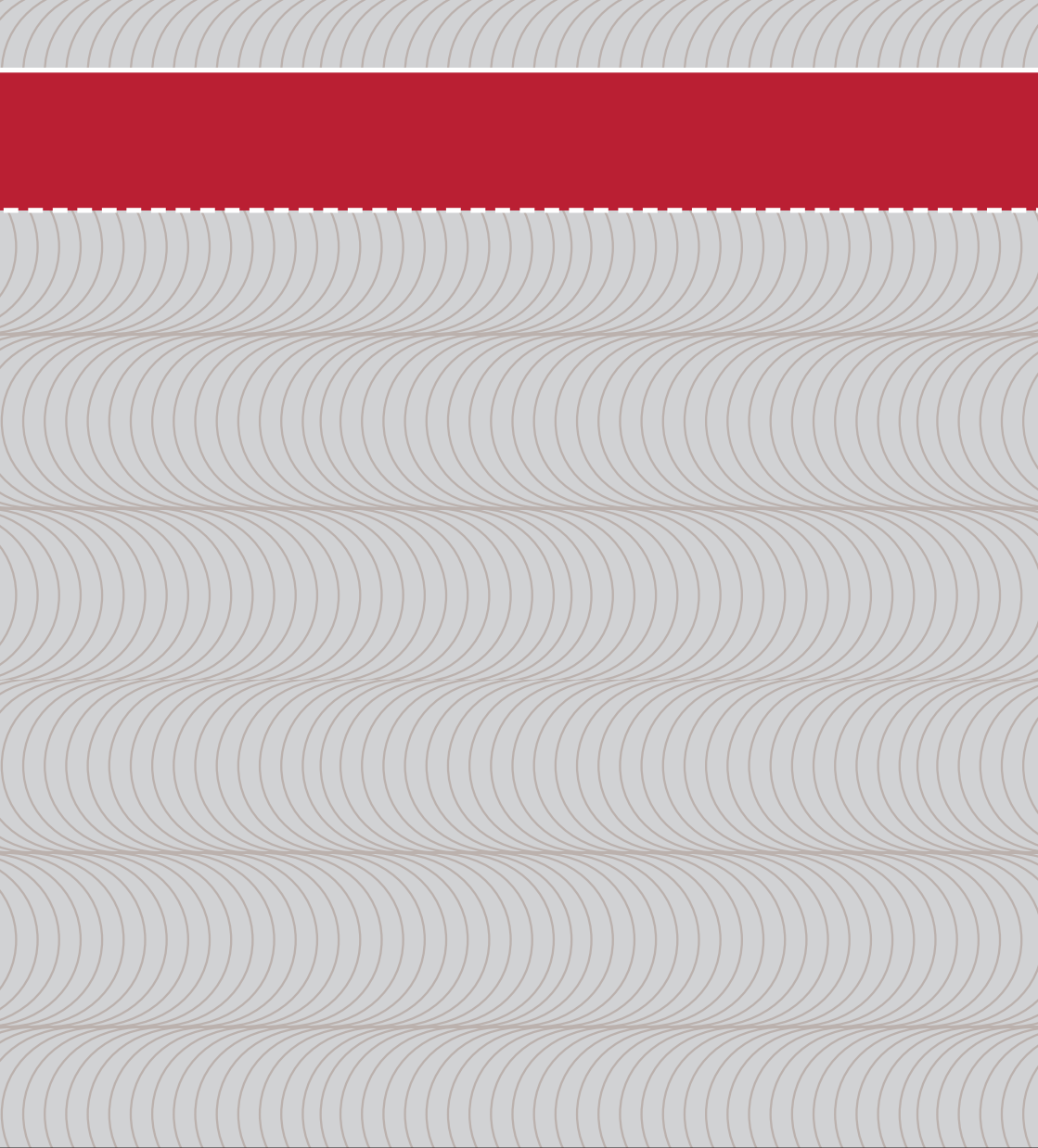
Your NIVONA fully automatic coffee centre provides an integrated descaling programme. The NIVONA descaler is designed especially for our machines and will reliably remove limescale without damaging the machine. The special NIVONA descaler leaves no residue! Regular descaling protects your machine and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

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

Subject to replacement with similar designs and technical alterations.







Nivona Apparate GmbH
Fritz-Haber-Straße 10
D-90449 Nürnberg
www.nivona.com

© 2008 by NIVONA