

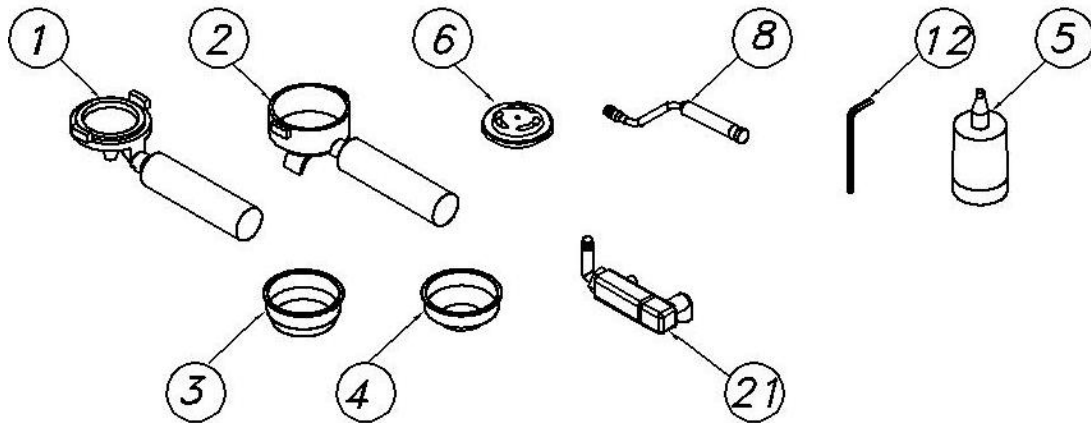
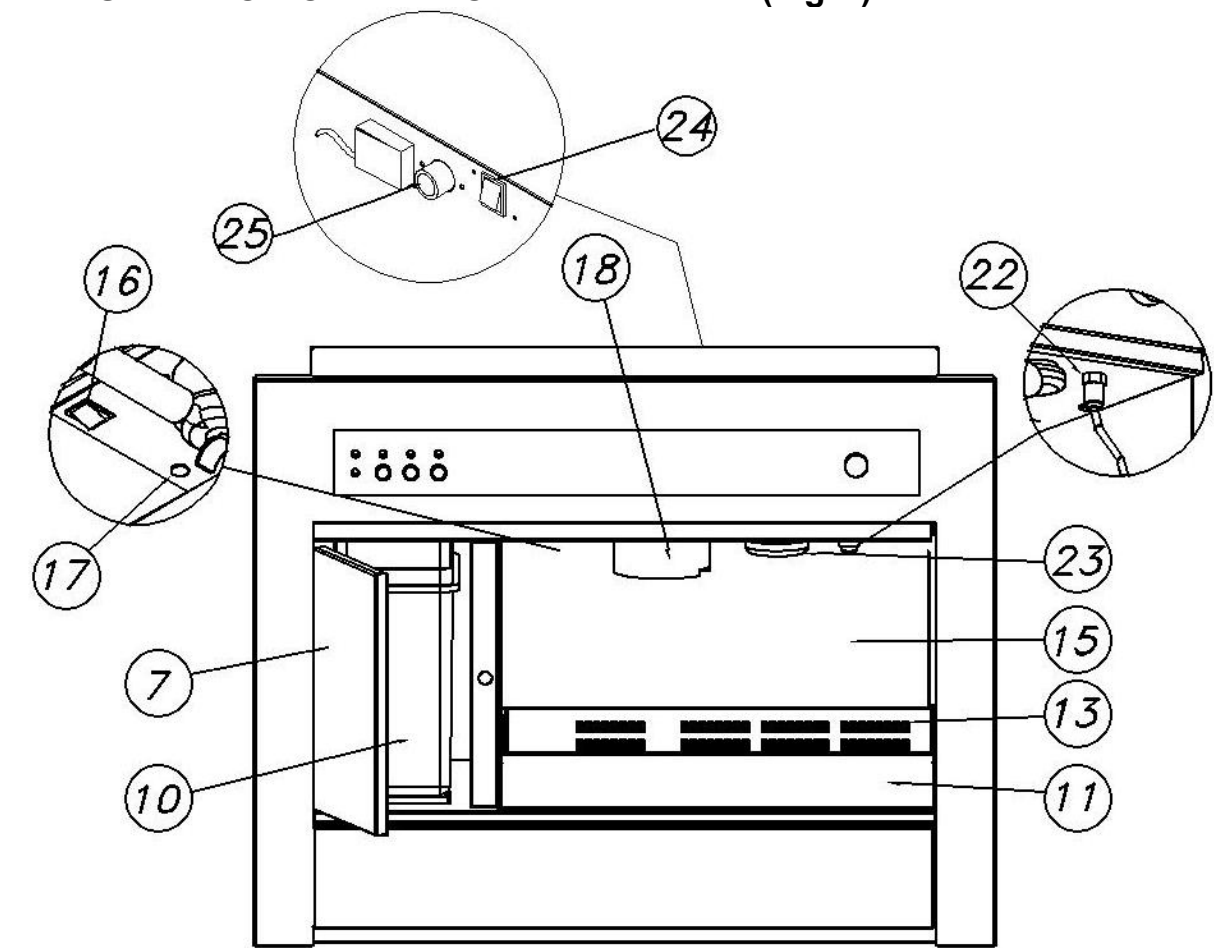
COFFEE MACHINE BEC2.1SS



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1. DESCRIPTION OF THE COFFEE MACHINE (Fig A)



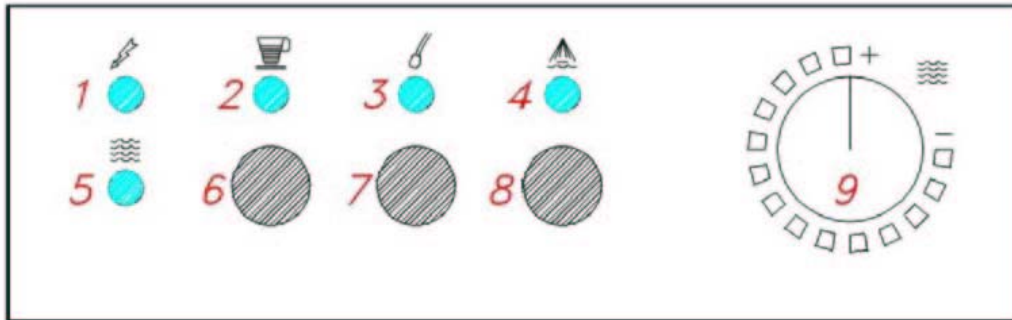
- 1. Filter Holder for Coffee Pods
- 2. Filter Holder for Ground Coffee
- 3. 1-cup Filter
- 4. 2-cup Filter
- 5. Water Filter
- 6. Coffee ground adapter
- 7. Water Reservoir Door
- 8. Steam Pipe
- 10. Water Reservoir
- 11. Drip Tray
- 12. Allen Key for screw blocking

- 13. Filter
- 15. Removable panel
- 16. Main switch 0/I
- 17. Operating lights
- 18. Filter-holder ring nut
- 21. Froth Maker
- 22. Steam Pipe Holder Nut
- 23. Coffe pressing tool
- 24. switch for water filling
- 25. electrovalve for water filling

TECHNICAL DATA:

Power supply: 230 V
Coffee pump pressure: 15 bar
Steam pump pressure: 2.5 bar
Coffee boiler power: 800 W
Steam boiler power: 800 W
Total power: 1665W
Water tank capacity: 2 l

2. DESCRIPTION OF THE CONTROL PANEL (Fig B)



Green light	[1]	Displays that the coffee machine has been switched on;
Green light	[2]	Displays that the Coffee boiler has heated up (flashing) or it is ready for use (remains on);
Green light	[3]	Displays that the steam boiler has heated up (flashing) or it is ready for use (remains on);
Green light	[4]	Steam releasing;
Red light	[5]	Water reservoir empty/ (appliance connected to the water plumb) filling of the water reservoir;
Push-button	[6]	Switches on/off the coffee boiler;
Push-button	[7]	Switches on/off the steam boiler;
Push-button	[8]	Switches on/off the dispensing from steam boiler;
Knob	[9]	Adjust the water flow from coffee boiler.

3. GENERAL

Please read carefully and thoroughly this instruction book before installing and operating your new coffee machine in order to get the best results.

Warning

To obtain good results the filtering unit has to be very hot, therefore please use the machine with extreme care to avoid accidental scalding.

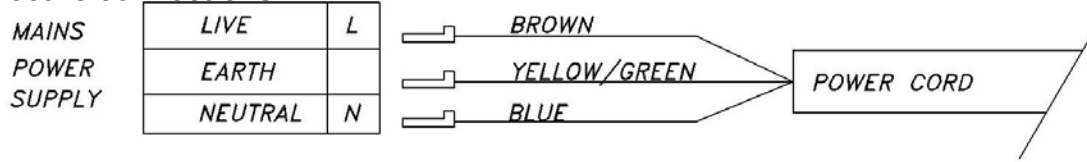
- This appliance must only be used by adults and placed out of reach of children.
- The external parts of this appliance become very hot while it is on and remain hot after the appliance is switched off for a short period.
- Before cleaning, make sure that the appliance is disconnected from the electricity supply.
- In the event that coffee machine is not functioning correctly and the information contained within the instruction book does not cover this, please contact the service department in order to arrange for an authorised engineer.
- Repairs must only be completed by an experienced engineer.
- Packaging materials used are environmentally friendly and can be recycled. Please discard of all packaging material with due regard for the environment.
- If the coffee machine has been connected to the plumbing, never extract the water reservoir when the appliance is switch on.



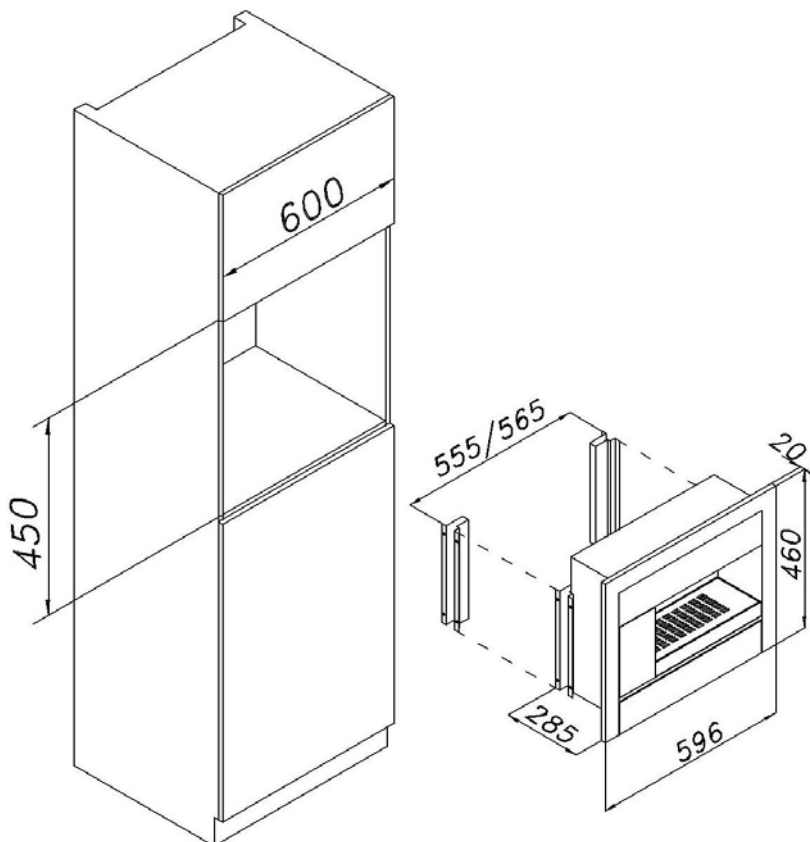
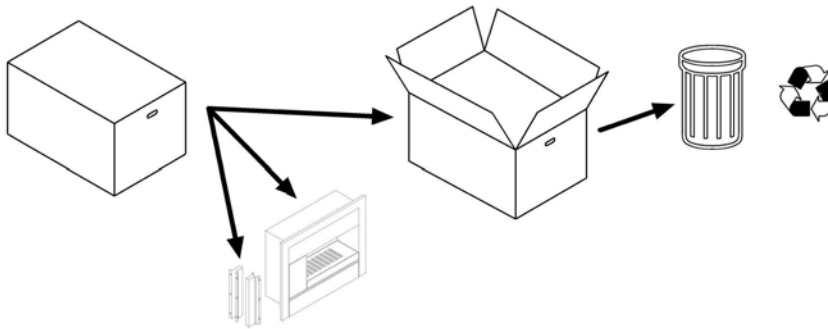
This appliance is marked according to the European directive 2002/96/EC on waste Electrical and electronic Equipment (WEEE). This guideline is the frame of a europeanwide validity of return and recycling on Waste electrical and electronic Equipment

4. INSTALLATION

Electric connections



- Check the details given on the rating plate situated on the coffee machine making sure that the rated mains voltage and power available are suitable for its operation.
- Before making the electric connections, check the efficiency of the earthing system. Earthing of the coffee machine is compulsory by law. The manufacturer will accept no liability for any personal injury or damage to property deriving from failure to comply with this requirement.
- For models without a plug, fit a standard plug capable of withstanding the specified load on the power cord. The cord's earthing conductor is colored yellow and green. The plug must be accessible.
- If you prefer to make a fixed connection to the mains, insert an all-pole circuit breaker with a breaking gap of at least 3 mm between the cook top and the mains.
- To connect the coffee machine power cord, loosen and remove the cover on the terminal block in order to access the contacts inside. Make the connection, blocking the cord in place with the cable clamp provided and then close the terminal block cover again immediately.
- If you have to change the cord, the earthing (yellow / green) conductor must always be 10 mm longer than the line conductors.



Fixing the coffee machine to the unit

- Mark on the piece of furniture the measure for the positioning of the blocking supports.
Fig. C-1
- Fix to the piece of furniture the blocking supports.
Fig. C-2, C-3, C-4
- Place the coffee machine on the piece of kitchen furniture so to be installed.
- The holes of the blocking screws are:
- Inside the area of the water reservoir.
On the back of the removable panel (Fig A-15). To remove it, follow the instructions given by the figures.
Fig. C-5, C-6, C-7, C-8
- Fix the coffee machine with the screws and the allen key given.
Fig. C-9, C-10

Connecting the coffee machine to the water plumbing

- The coffee machine is suitable to be connected directly to the water plumbing, allowing the automatic filling of the water reservoir (10).
- It is possible to realize the connection of the appliance to one tap of the water.
- This operation has to be worked out only by a qualified personnel according to the standards in force and the materials have to be suited for use for drinkable water.
- Ensure that the water plumbing provides a minimum pressure to allow the filling of the water reservoir.
- On the rear part of the appliance it is placed the input of the electrovalve (25) for water filling.
- Attached is placed the switch (24). This switch has 2 positions:
 1. manual filling of the water reservoir;
 2. automatic filling of the water reservoir through the electrovalve.
- The switch (24) is preset on position 1. If it is realized the connection to the water plumbing set the switch into position 2.
- Ensure that the water reservoir is correctly placed and insert the water filter.

5. INSTRUCTIONS FOR FIRST USE

Filling the water reservoir

- Push the reservoir door (Fig A-7) on the right hand side
- Remove reservoir from cabinet (Fig A-10)
- Fill up reservoir with fresh water and place back in the cabinet, shut door (Fig A-7)
- Ensure that the filter (Fig A-5) has been placed in cold water for a few minutes prior to first use.
Fig. D-1, D-2, D-3

If the coffee machine has not been used for long periods of time, change the water in the reservoir.

When the appliance is directly connected to the water plumbing, this operation is not required.

Starting the Coffee Machine

- Switch the coffee machine on by switching Main switch 0/I (Fig A-16)
- The green light warning light [B1] will illuminate
- If the coffee machine has been connected to the water plumbing, the red light [B5] will illuminate to display that the water reservoir is empty and the electrovalve will be turned on.
Warning, this electrovalve is adjusted to work for a preset time. If at the end of this period the reservoir would be not filled enough, the red light [B5] would remain turned on.
Therefore it would be necessary to switch off the appliance and turn it on again. The memory of the electronic board is erased and it would be realized a new filling operation.
As soon as the red light turns off, it would be activated the boiler's heating
- the coffee boiler green light [B2] will flash indicating the coffee boiler is heating up.
- The machine is ready for use when this LED stops flashing and remains on.

6. COFFEE DISPENSING

Press button (Fig B-6) to dispense coffee.

- Manually Dispensing Coffee: If the button is held down for less than one second, the machine will dispense coffee. Press the button again to stop dispensing.
- Automated Fixed Time Coffee Dispensing: If the button is held down for more than one second but less than five, the machine will dispense coffee for the length of time programmed.
- Dispensing/programming Time: If the button is held down for more than five seconds, the machine will dispense coffee for as long as the button is held down. When the button is released, the machine will memorise the new time it has just calculated (which will subsequently be used by Function B).

7. STEAM PUSH-BUTTON

- Press key (Fig B-7) to access the steam boiler. LED (Fig B-3) will flash to indicate the machine is heating up. When it stops flashing and remains on, the machine is ready to release steam. Press key (Fig B-8) for steam release.
- Manual steam release: If the button is held down for less than one second, the machine will release steam. Press the button again to stop this process.
- Fixed Time Automatic steam release: If the button is held down for more than one second but less than five, the machine will release steam for the length of time programmed.
- Steam release/programming: If the button is held down for more than five seconds, the machine will release steam for as long as the button is held down. When the button is released, the machine will memorise the new time it has just calculated (which will subsequently be used by Function B). LED (Fig B-4) lights up to indicate the steam release phase.

8. EMPTY WATER TANK

If the coffee machine is not connected to the water plumbing

- LED (Fig B-5) will illuminate when the tank is empty.
- All functions will stop automatically, including the steam boiler heating.
- Fill the tank and reselect the function which had previously been activated.

9. ADJUSTING THE FLOW OF WATER FROM THE BOILER

- Rotate knob (Fig B-9) anticlockwise from “+” towards “-“ in order to decrease the amount of water which flows out of the coffee boiler. This process is used to make drinks such as tea or tisanes which require a slower flow of water and less of it.

10. USE OF COFFEE PODS

- The use of coffee pods is an easy, practical and hygienic way to make a coffee. This is due to the special packaging that avoids coffee coming out and it can easily be removed after use.
- Switch On the machine (Fig A16).
- Insert one pod into the filter-holder (Fig A-1) and place into the ring nut (Fig A-18) making sure that it is correctly secured by turning the filter-holder handle from left to right.
- Put the cup underneath the nozzle.
- Check the red LED (Fig B-2) of the boiler is not flashing.
- Push the coffee button (Fig B-6).
- Pressing (Fig B-6) again will stop dispensing.
- Take the filter-holder out of the ring nut and remove the pod.

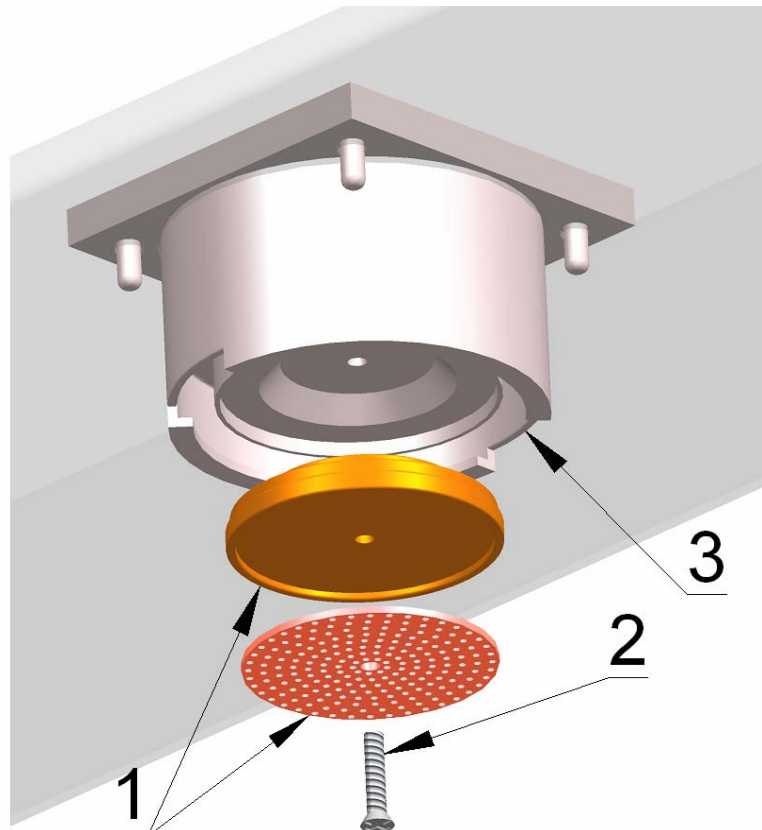
11. USE OF GROUND COFFEE

The coffee maker can be used with ordinary ground coffee. The Coffee boiler is set to hold coffee pods, but it is possible to install an adapter.

Proceed as follow:

- Switch the coffee machine off and to prevent to burns it is recommended to wait until the appliance get cold. However it is better to protect hands with gloves.

- Using a specific tool unscrew the screw (2) which the water filter (1) for coffee pods to the coffee boiler (3 - do not lose the old screw)
- Hook the adapter (fig 6- pag.3 to the dispensing unit, locking them together with the screw)



12. MAKING A CUP OF ESPRESSO

- Ensure the coffee machine is kept clean to get the best cup of espresso.
- Make sure the filter units are cleaned after each use.
- Warm the cups prior to filling.
- The quality and coarseness of the coffee grains can influence the flavour.
- Make sure the coffee is pressed in using (Fig A-6)

13. PREPARING A CAPPUCCINO

- This coffee machine enables the user to make froth for cappuccinos in two different ways.
- Method 1: use the “steam pipe” (Fig. A 8) and immerse the steam spout into a container of milk. Press button (Fig.B-7) to switch the steam boiler on. The flashing LED (Fig.B-3) indicates that the machine is heating up. When the LED stops flashing the machine is ready for use.
- Press the steam dispensing button (Fig.B-8) to dispense the steam either manually or automatically. When the steam starts coming out, move the container up and down slightly, until the milk makes the froth for the cappuccino.
- Other drinks, such as water, punch etc. can also be heated in this way.

Warning: the steam nozzle and dispensing spout must be cleaned every time they are used by discharging steam several times. Cleaning is best carried out when the components have cooled down and by separating the steam nozzle from the dispensing spout. Wipe them carefully using a clean sponge or cloth. When milk cools it creates impurities which block the steam discharge hole, causing the machine to function badly. Fig.E1

- Method 2: remove the steam pipe (Fig A8) and replace it with the special cappuccino maker (Fig A-21) available as an accessory. This operation is extremely simple as the various parts are interchangeable and the user simply has to use the connection set underneath the control panel (Fig.A-22).

- **Warning:** the various components remain extremely hot for some time after the machine has been switched off so may burn.
- Press button (Fig.B-7) to switch the steam boiler on. The flashing LED (Fig.B-3) indicates that the machine is heating. When the LED stays on the machine is ready for use.
- After having fitted the “cappuccino maker” onto the machine, immerse the small tube into a container of milk. Place the cup of coffee under the dispensing spout and then press the steam dispensing button (Fig.B-8) to dispense either manually or automatically. The spout will dispense the froth to make the cappuccino.

Warning: always clean the “cappuccino maker” after use by immersing the small tube in a container full of clean water and dispense several times. This will clear the tube of any residues. When milk cools, it creates impurities which block the steam discharge hole.

14. MAKING A CUP OF TEA USING LOOSE TEA LEAVES

- Use filter holder (Fig A-2) with Filter Cup(Fig A-3 or 4)
- Press the tea leaves with the press (Fig A23)
- Place filter holder (Fig A-2) to ring nut (Fig A-18) and twist from left to right ensuring it is in place.
- Adjust Coffee boiler water flow knob (Fig B-9) to required setting. The lower the setting the stronger the tea.
- Check the red LED light of the boiler (Fig B-2) is not flashing.
- Push the coffee button (Fig B-6).
- Pressing (Fig B-6) again will stop dispensing.
- Take the filter-holder out of the ring nut and clean filter holder.

15. MAKING TEA USING HOT WATER

- Place the steam nozzle (Fig A 8) onto the holding nut (Fig A-22)
- Put a cup filled with water underneath the steam pipe (Fig A 8)
- Turn machine on (Fig A-16)
- Push the steam button on/off (Fig B-7). An LED will flash (Fig B-3) while the boiler heats up. When solid it is ready to dispense.
- Push steam release button (Fig B-8) to begin.

16. CLEANING AND SERVICING

- If the coffee machine is connected to the water plumbing, it is advisable to clean monthly the water reservoir in order to prevent dirty or awful smells .
- **Before making any cleaning operation it is necessary to switch off the Coffe Machine.**
- Extract the water reservoir from its housing and do the cleaning operations. Finally put back the water reservoir paying attention to place the two plastic pipes.
- Outer parts of the coffee machine should only be cleaned with warm soapy water using either a sponge or soft cloth. No abrasive cleaners should be used.
- The Drip tray can be removed and should be cleaned periodically. It is also dishwasher proof.
- The filter will need changing when you can see white granules in the filter. This can be obtained from our Spares Department.
- When cleaning the filter holder or steam nozzle, ensure they have been left to cool down prior to cleaning.

17. ACCESSORIES

- The coffee machine is equipped with two filter holders (Fig A-1 and A-2). The filter (Fig A-2) is for use with 1-cup and 2-cup filter (Fig A-3 and A-4). The second one (Fig A-1) is for use with pods.
- The drawer can be used for holding cups and saucers and a compartment for all other accessories such as the filters.

BAUMATIC LTD. - CONDITIONS OF GUARANTEE.

Dear Customer,

The conditions of guarantee which apply to your Baumatic appliance are as follows: This product is guaranteed for 12 months from the date of original purchase. Baumatic Ltd will repair any defect that arises due to faulty materials or workmanship free of charge during this period.

- * In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.
- * An additional and annually renewable insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between twelve months and five years from purchase date, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

This guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturer's instructions for use.
- The replacement of cosmetic components or accessories.
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply.
- Incorrect installation.
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts.
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals .

In the course of the work carried out it may be necessary to remove the appliance from its operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic.

SALES	SERVICE	SPARES	TECHNICAL / ADVICE
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	TEL: 0118 9336933
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	FAX: 0118 9336942

For mainland UK and Northern Ireland, please contact one of the above numbers for further information or any other query you may have.

For ROI (Republic of Ireland), please contact one the numbers below:

TEL: 01 - 6266798 FAX: 01 - 6266634

Thank you for buying Baumatic.

- * Applies to UK, Scotland, Wales & Northern Ireland only. (Republic of Ireland has 1 year labour and 1 year parts warranty only)

FIG. C

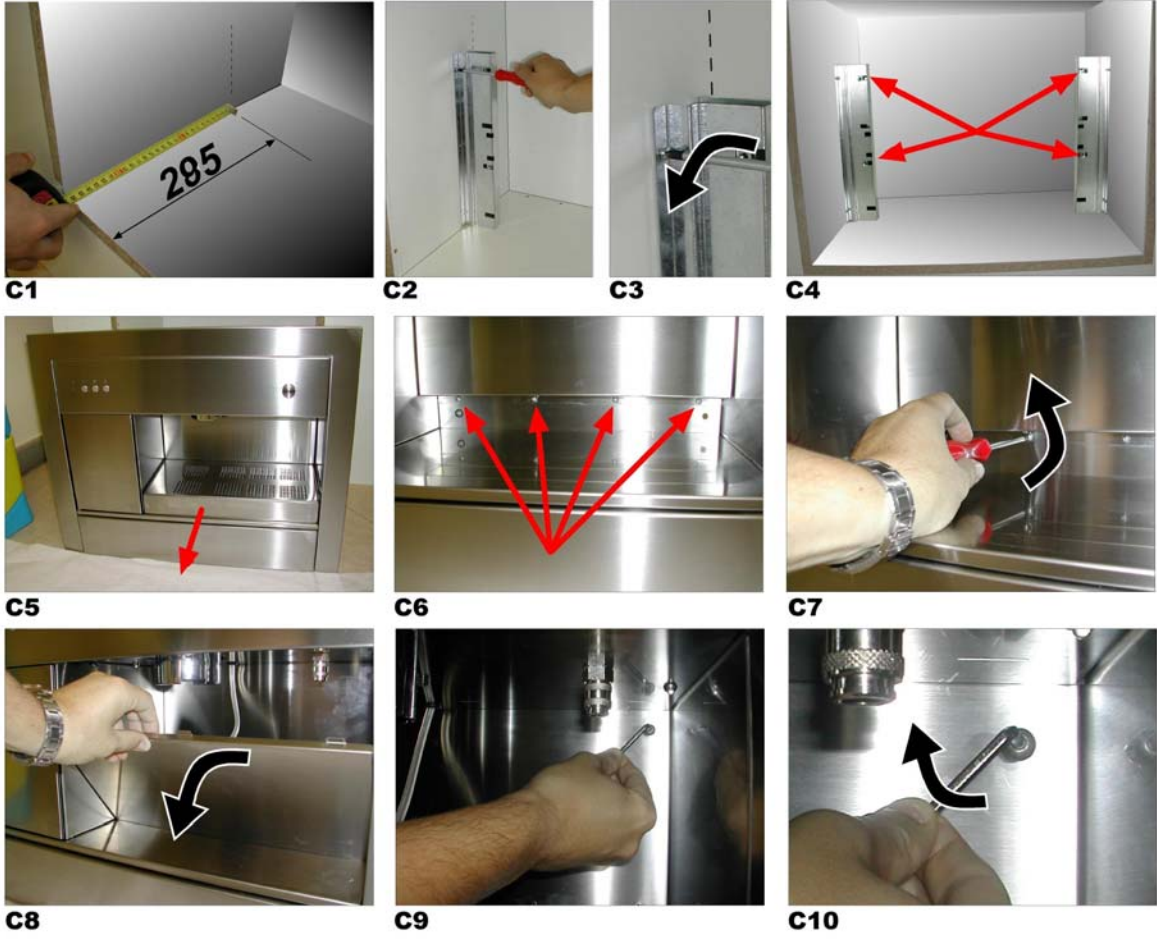


FIG. D



FIG. E

