



Design Italiano

AROMA

MACCHINE DA CAFFÈ

**USE AND MAINTENANCE
MANUAL**

CE Declaration of Conformity

The manufacturer

Manufacturer - CAMAR s.r.l.s.

Registered office - Via Matteotti, 107

Postcode - 81030

Province - CE

City - Frignano

State - Italy

Email - camar@altapec.it

Website - www.macchinearoma.ch

Declares that the machine

Machine - ESPRESSO COFFEE MACHINE

Model - PLUS

Year Built - 2021

The PLUS espresso coffee machine is designed for preparing drinks using paper coffee pods. The machine is intended for domestic use only.

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CE Declaration of Conformity

Directive 2006/42/CE of the European Parliament and the Council of 17 May 2006 on machinery, and amending Directive 95/16/CE.
DIRECTIVE 2014/35/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 26 February 2014 on the harmonisation of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits.

DIRECTIVE 2014/30/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 26 February 2014 on the harmonisation of the laws of the Member States relating to electromagnetic compatibility. Main references and harmonized standards. EN12100:2010 Machine Safety - General design principles - Risk assessment and risk reduction

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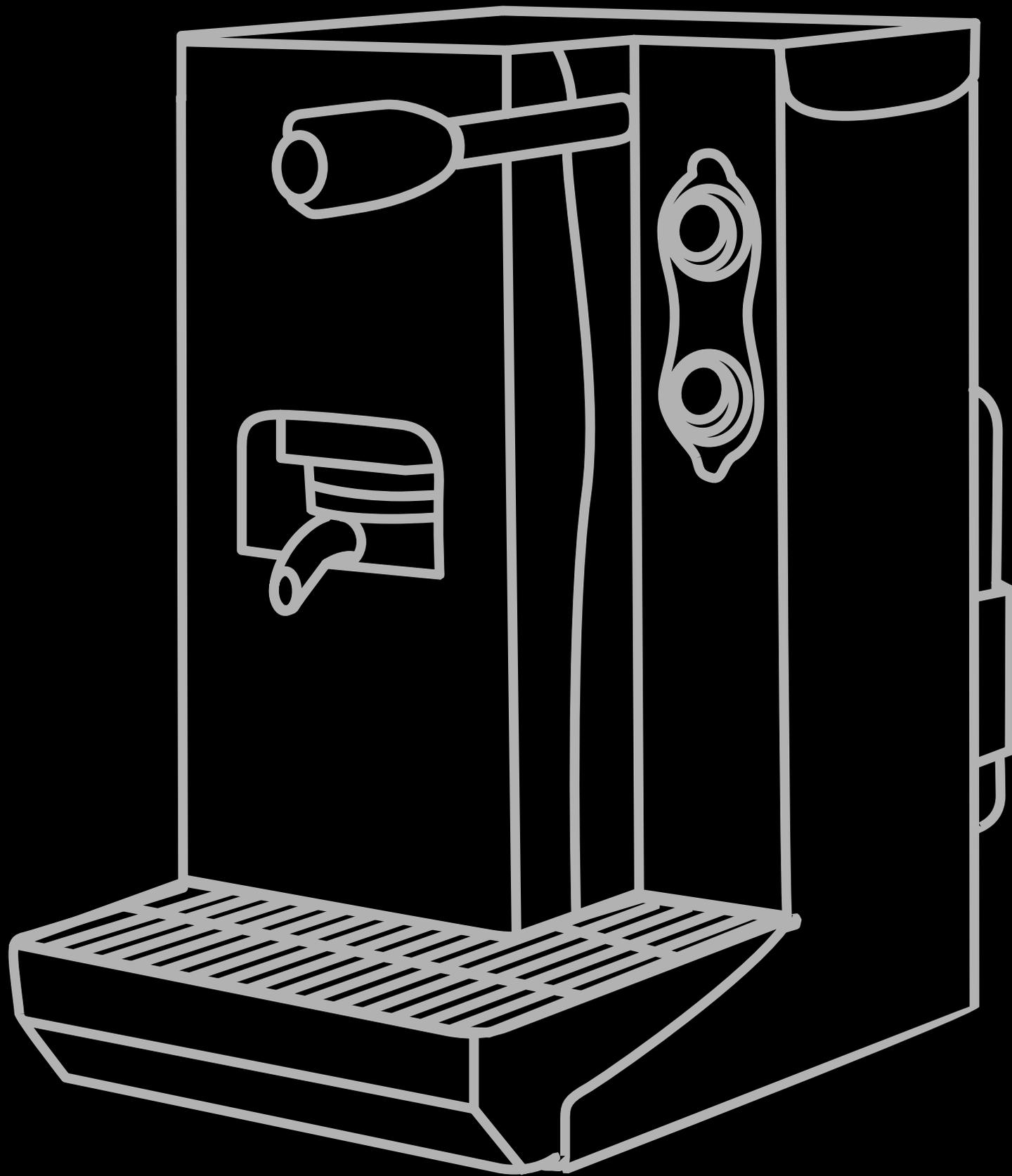
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1 General information

1.1 Symbols to know

Attention

This symbol indicates the presence of danger to the user or damage to the product. Always follow the instructions when this symbol is present.



Danger of entrapment

This symbol indicates the presence of a trapping hazard.



Information

This symbol indicates general information to simplify or better explain the use of the product.



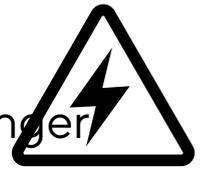
Danger of burns

This symbol indicates hot surfaces, danger of burns.



Electrical hazard

This symbol indicates the presence of danger related to the presence of electrical energy. Pay particular attention when this symbol is present. It is therefore necessary to respect the following safety warnings:



- Never touch the appliance with wet hands.
- Never touch the plug with wet hands.
- If the appliance is defective, do not attempt to repair it.
- Turn it off using the main switch (A19), unplug it from the power socket and contact Customer Service. - If the plug or power cable are damaged, they must be replaced only by Customer Service to avoid any risk.

Contact information

This symbol indicates the contacts you can contact.



1.2 Identification of the manufacturer

CAMAR s.r.l.s.

Manufacturer

Via Matteotti 107 81030

Frignano

(CE)Manufacturer

Registered office

info@macchinearoma.com

www.macchinearoma.com

Contacts

1.3 Machine marking: the codes to know.

CE marking:

Each machine has a CE marking on the back, as required by European legislation, which indelibly reports some of the machine's technical data and the manufacturer's data.

Fig.1



Fig.1

EAN:

The machine model, instead, is identified by the EAN code, a 13-digit code, present on the machine box. When the first digit is an 8, it indicates that the product is manufactured in Italy. Fig.2

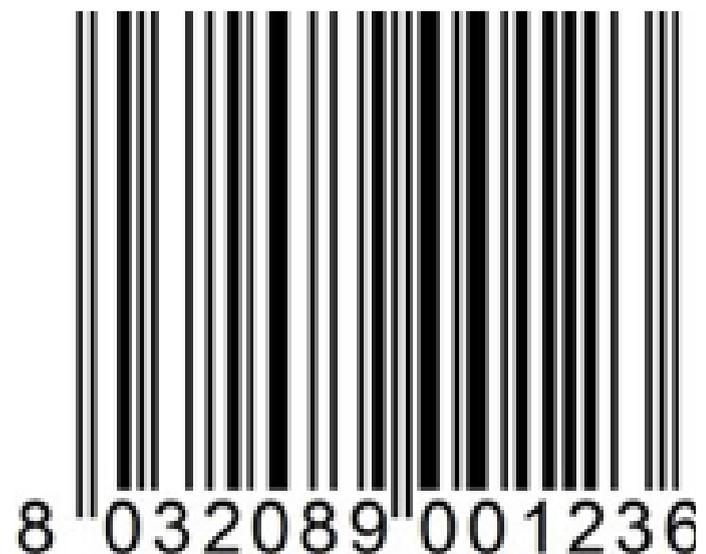


Fig.2

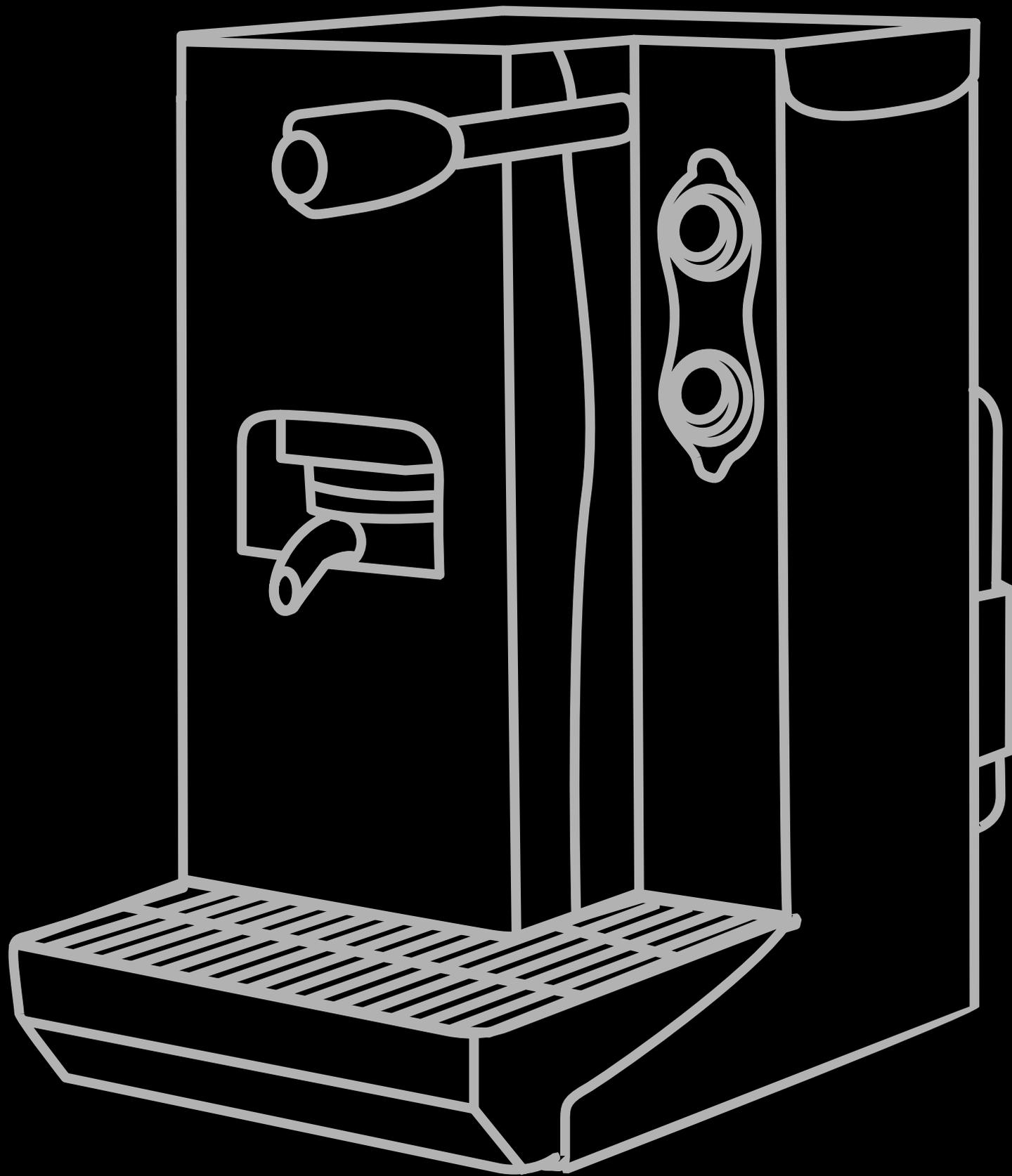
Matriculation number:

For any communication to the Manufacturer or Authorized Service Centers, refer instead to the Serial Number, i.e. the 13-digit code, present both on the box and on the back of the machine, whose first digit is a 2. This code precisely identifies the machine you own and contains a series of technical information useful to Service Centers and the Manufacturer. This Serial Number is essential, together with the proof of purchase, to be able to start a warranty repair procedure. Be sure to keep it. An example is shown in Fig. 3



Fig. 3

The serial number and CE marking are located near the water tank in all AROMA models.



2 Safety

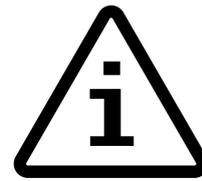
2.1 General warnings

This manual has been created to provide the user with a general knowledge of the machine and to allow its use in safe conditions. This Manual is an integral part of the machine and is intended to provide all the information necessary for: handling the machine in safe conditions; correct installation of the machine; knowledge of its technical specifications; correct use in safe conditions; technical assistance and management of spare parts; decommissioning of the machine in safe conditions and in compliance with current regulations for the protection of workers' health and the environment. Furthermore, in compliance with the European standard IEC 60335-2-15, this Manual contains:



Details on how to clean food contact surfaces

A warning of potential injury due to misuse, thorough knowledge of intended, unintended and impermissible uses;

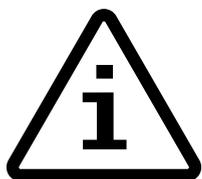


information that the heating element is subject to residual heat after use.

The instructions, documentation and drawings contained in this manual are of a confidential technical nature, strictly owned by the Manufacturer. Therefore, outside the purposes for which it was produced, any reproduction, whether integral or partial, of the content and/or format must take place with the prior consent of the Manufacturer.

The Manual must be carefully preserved and must accompany the machine in all the changes of ownership that the same may have during its life cycle. No parts must be removed, torn or arbitrarily modified. The Manual must be stored in an environment protected from humidity and heat and in the immediate vicinity of the machine to which it refers. The Manufacturer is solely responsible for the instructions drawn up and validated by the same. In any case, the Manufacturer is not responsible for translations not approved by the same, in written form. The Manufacturer reserves the right to make changes to the project, variations or improvements to the machine and updates to the Manual without prior notice to customers.

The updated version is always available and downloadable from our website
www.macchinearoma.com



Before putting the machine into operation, carefully read the instructions contained in this Manual and carefully follow the indications given therein.

The Manufacturer shall be relieved of all liability for damage caused by the machine to persons, animals or property in the event of:

- improper use of the machine;
- electrical, hydraulic or pneumatic power supply defects;
- incorrect installation;
- deficiencies in planned maintenance;
- unauthorized modifications or interventions;
- use of non-original or non-model-specific spare parts;
- total or partial failure to comply with the instructions;
- use contrary to specific national regulations;
- disasters and exceptional events.

2.2 Vibrations and noise emissions

Under conditions of use in accordance with the instructions for correct use, the vibrations and noise emissions produced by the machine are not such as to give rise to dangerous situations. Before connecting your machine to the power outlet, take the time to carefully read these recommendations, as they contain important information regarding safety and how to use it.

- Read the instructions for use carefully;
- Never immerse the machine in water or other liquids (risk of electric shock);
- Start the machine by inserting the plug into an earthed power outlet (220-230 V) with differential protection and a minimum current of 6 A, 50Hz;
- Unplug the power supply completely
 - before each movement of the machine;
 - before any cleaning or maintenance;
 - if the machine is not used for a prolonged period;
- Do not let the cable hang over corners or edges or trap it (risk of electric shock);

- To avoid risks, have damaged cables replaced;
- Never touch the plug/cable and the machine with damp or wet hands;
- Always pull the plug and never the cable;
- If an extension cable is required, make sure it is suitable for the machine (3 poles with earth and a wire cross-section of at least 1.5 mm²);
- Make sure the cable does not cause you to trip over;
- Never move the machine during use (risk of burns and electric shock);
- During operation, various parts of the machine body, such as the brewing group and the pod press, become hot: do not touch.

2.3 Intended use

The PLUS espresso machine is intended for preparing drinks using espresso coffee pods. The machine is intended for home use only.

In compliance with IEC 60335-2-15, the machine can be used for the following purposes:

- staff kitchen areas in shops, offices and other work environments;
- farmhouses;
- by customers in hotels, motels and other residential-type environments;
- bed and breakfast environments and similar.

The machine must not be used:

- for uses other than those established by the Manufacturer, different or not mentioned in this Manual;
- exposed to the elements;
- with electrical jumpers and/or mechanical means that exclude users/parts of the machine itself;
- in an environment with hygienic characteristics unsuitable for food production.

This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance 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 years and supervised.

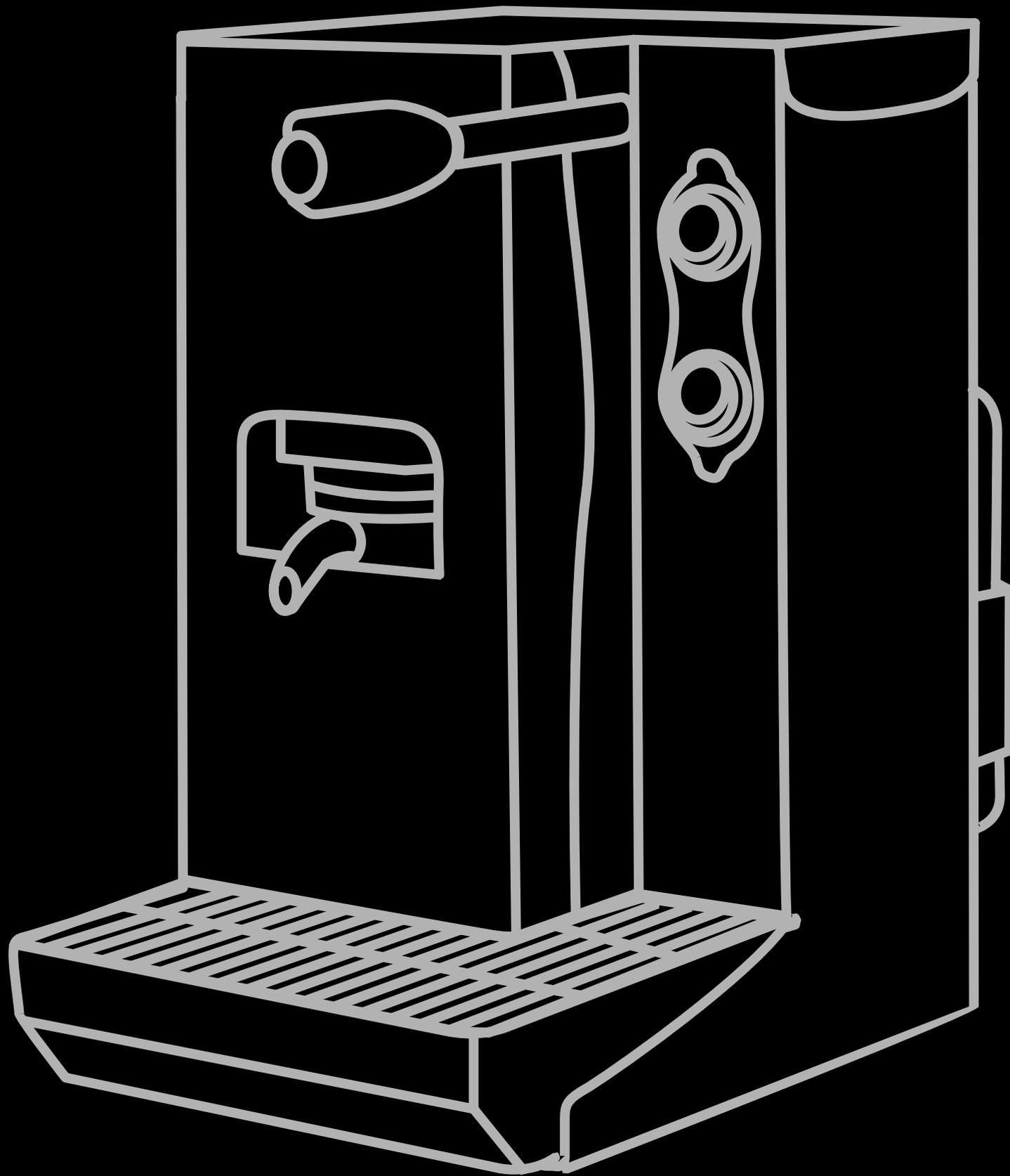
Keep the appliance and its cord out of reach of children under 8 years of age;

Children shall not play with the appliance; The appliance is not intended for use by persons (including children) with reduced physical, mental or mental capabilities. The manufacturer cannot be held responsible for any commercial and/or image damage, nor for damage to property or persons caused by improper use of the appliance. Any dispute will be referred to the court of Santa Maria Capua Vetere. The data and characteristics indicated do not bind the manufacturer, which reserves the right to make changes to the appliances at any time.

2.4 Residual risks

When using the machine, it is necessary to pay attention to the residual risks:

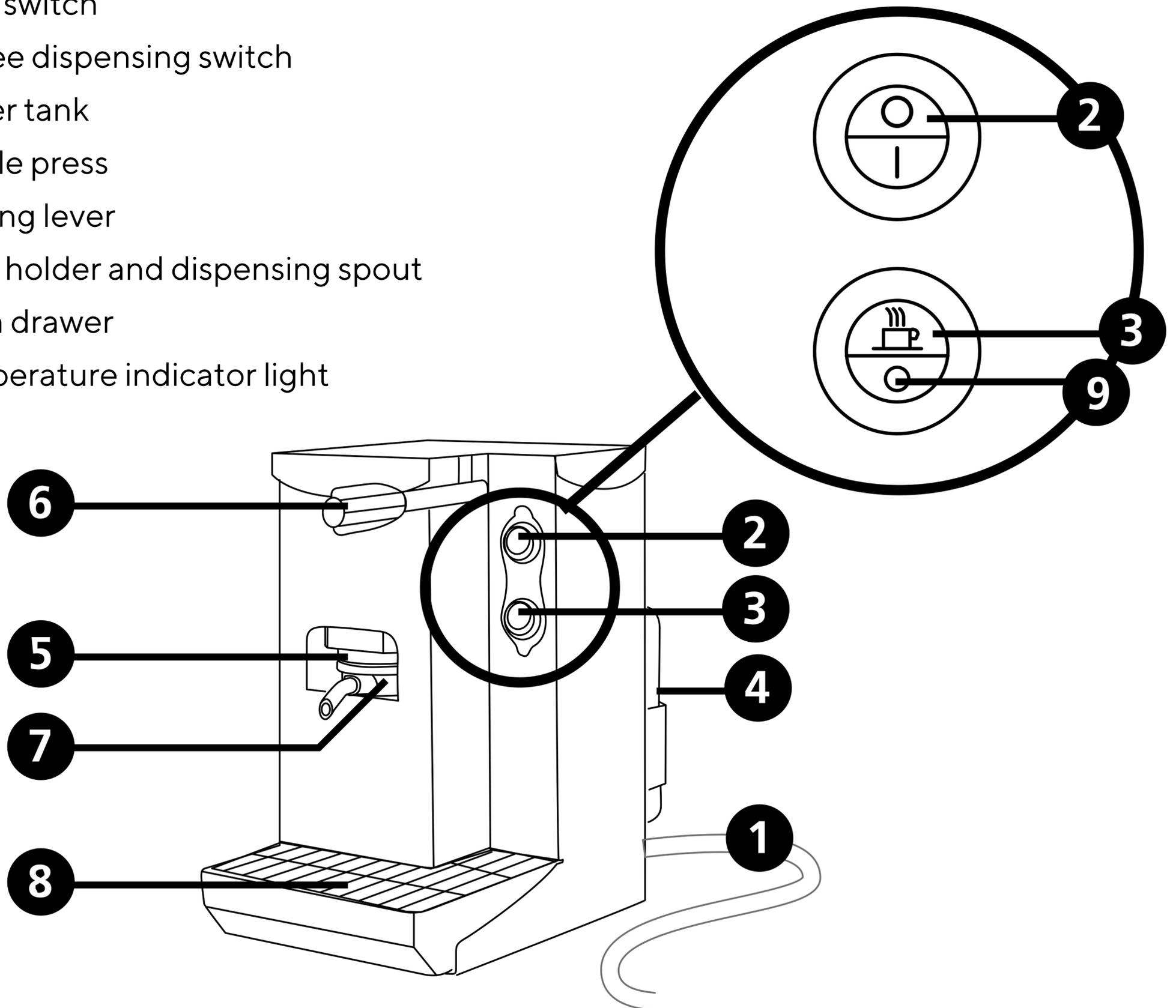
- Do not wet live parts, risk of short circuit;
- Superheated steam and hot water can cause scalding.



3 Machine description

3. Description of the machine

- 1 - Power cord
- 2 - Main switch
- 3 - Coffee dispensing switch
- 4 - Water tank
- 5 - Waffle press
- 6 - Closing lever
- 7 - Filter holder and dispensing spout
- 8 - Drain drawer
- 9 - Temperature indicator light



PLUS AND X FEATURES

Power supply voltage: AC 220-230 V

Pump: 15 bar

Power: 400 W

Tank capacity: 700 ml

Size: 25cm / 15.5cm / 20cm

Cable length: 110cm

Weight: 4.5 kg

Body material: metal

E.GO FEATURES

Power supply voltage: AC 220-230 V

Pump: 15 bar

Power: 400 W

Tank capacity: 700 ml

Size: 27.5cm / 12.5cm / 22cm

Cable length: 100cm

Weight: 3.9 kg

Body material: metal

KICCO FEATURES

Power supply voltage: AC 220-230 V

Pump: 15 bar

Power: 400 W

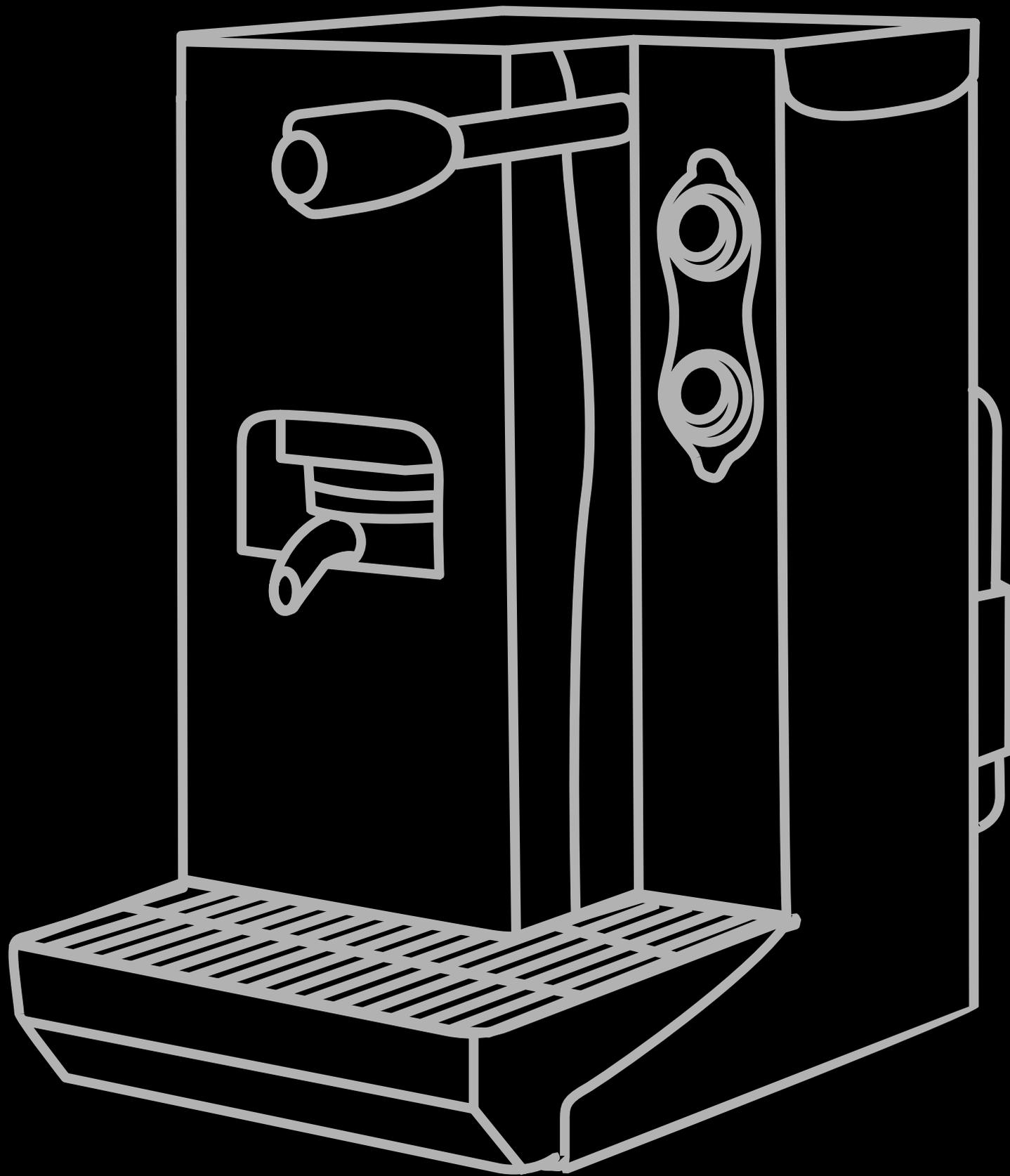
Tank capacity: 1000 ml

Size: 30.5cm / 16cm / 32cm

Cable length: 110cm

Weight: 4.5 kg

Body material: metal



4 Installation and use

4. Installation and use

The machine must be installed in such a way as to optimise the ergonomics and safety of the workplace: leave a sufficient area around it to allow easy use, maintenance and adjustment operations. The machine must be installed on a socket of a system compliant with the country of installation, with relative earthing.

Aroma machines intended for the Swiss market require a 220-230 V, 50 Hz system. Check the technical characteristics on the CE marking, located on the back of the machine, as highlighted in paragraph 1.3.



ATTENTION!

The manufacturer shall not be held liable for damage to persons, animals or property caused by failure to comply with this provision.

The machine is suitable for operating in environments with temperatures between + 5°C and + 40°C.



Only coffee pods should be inserted into the pod holder. Do not insert your fingers or any other objects.



Single-serving pods are designed to deliver a single coffee. Do not reuse pods after use.

1) Remove the machine from the box and make sure it is intact.

2) Test the machine on a smooth surface, so that all four feet adhere well to the surface.

3) Remove the water tank located on the back of the machine, immediately visible in all models.



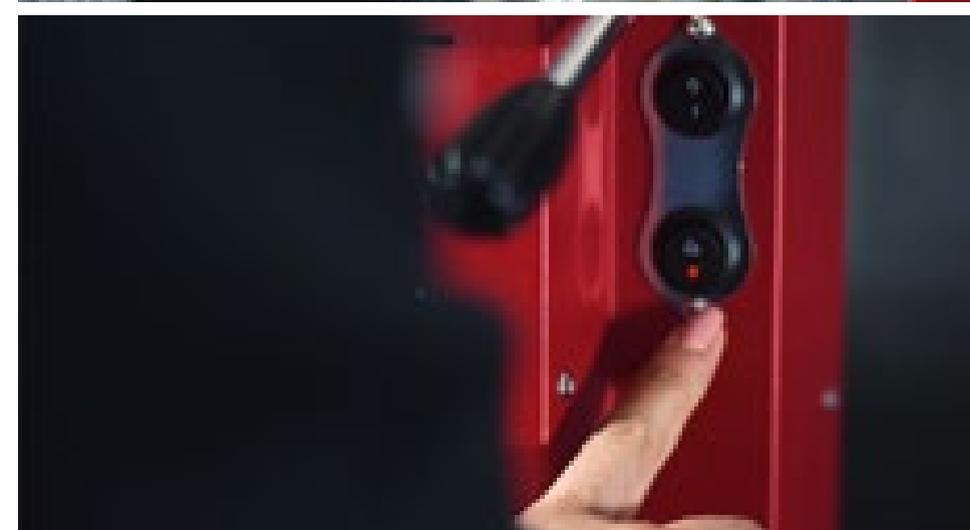
Remove the water tank located on the back of the machine, immediately visible in all models.

If you have a Kicco, open the back door to find the tank.

Fill the tank, reinsert the silicone tube, making sure it is not bent at any point. The water must be still and low in limescale.

4) Insert the power cord. Check that the mains voltage corresponds to that of the appliance.

5) Open the back door to find the tank. Fill the tank, reinsert the silicone tube, making sure it is not bent at any point. The water must be still and low in limescale.



Do not operate the machine without water: make sure there is enough water in the tank and that the hose is immersed in water.



To avoid rust on the tank holder, make sure to dry the tank thoroughly after filling it.

4.1 Coffee dispensing

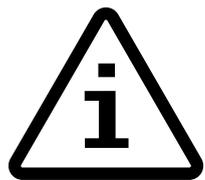
6) Lift the lever.

7) Keeping the lever raised, place the pod on top of the pod holder. Make sure it is correctly inserted.

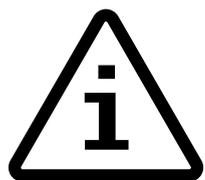
8) Lower the lever until you hear a click.

9) Press the coffee dispensing switch (the one with the cup symbol) and the machine starts dispensing the coffee.

10) Press the switch again to stop dispensing.



Do not lift the closing lever during dispensing.



It is recommended to remove the used pod immediately after dispensing, to avoid unpleasant odors due to a used pod left inserted for a long time and/or losing the seal. To do this, lift the closing lever and remove the used pod.



In the case of E.GO, close the lever using the palm and distributing the weight on the lever, to avoid breakages and to ensure maximum comfort in use.

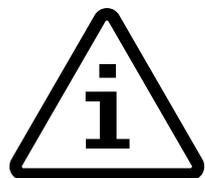


4.2 Adjustments

The hardness of the lever and therefore the resulting pressure on the pod can be adjusted in different ways depending on the model purchased. Generally speaking, greater pressure (harder lever when closing) allows the edge of the pod to get less wet or not at all and the coffee to be delivered in a creamier way. The lower the pressure (the softer the lever) the more the pod will tend to wet the edges and the more the coffee will be delivered faster and in a less restricted way.

A) KICCO – PLUS model adjustment:

In these models, adjustment occurs by rotating the brass pod press.



Do not touch the pod presser while the machine is on, it is a hot part, so there is a risk of burns. Therefore, adjust with the machine off, or by using a stick object, inserting it into the guide holes on the pod presser.



B) X / E.GO model adjustment:

Unlike the Kicco and Plus models, these models do not have an adjustable pod press. The machine comes with a plastic disk when you purchase it. It can be inserted into the machine if you want to harden the seal, as shown in the photos.





- 1) unhook the filter holder from the machine;
- 2) fit the spacer under the filter holder;
- 3) reattach the filter holder to the machine

4.3 Stand-by optional Plus

Turning on the appliance:

Press the T1 or T2 button or T1 and T2 at the same time to turn the device on. Press T1 and T2 at the same time for 2 seconds to turn the device off.

Water heating:

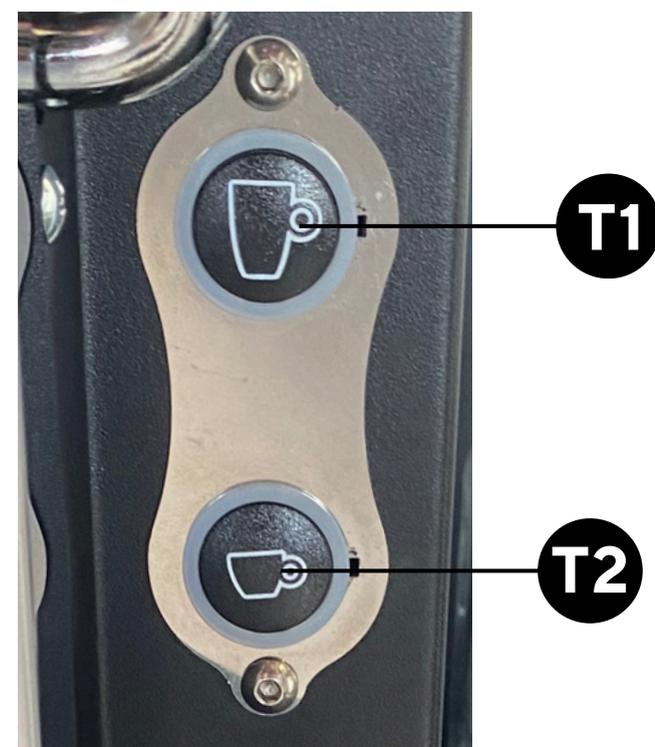
When you turn it on for the first time, you must wait for the water to heat up before you can proceed with dispensing coffee. All dispensing functions are disabled and the heating phase is signalled to the user.

with the slow flashing of LEDs T1 and T2 (1 second). As soon as the correct water temperature is reached, all functions are enabled and the machine is ready for dispensing.

The machine ready phase is signalled to the user by the fixed lighting of LEDs T1 and T2.

Initial warm-up:

When the machine is turned on, the pump is automatically turned on to preheat the water between the exchanger and the infuser. The function is not performed if the exchanger heats up in less than 5 seconds (it was already hot).



Coffee function:

Short or long coffee button (T1 – T2):
momentary press to start/stop dispensing.

Automatic dispensing stop: when the preset time is reached or by pressing the coffee button during dispensing.

The delivery in progress is signalled by the flashing of only the LED (T1 or T2) corresponding to the delivery in progress.

Stand-by Reprogramming:

The user can reprogram the duration or volume of short or long coffee dispensing as desired with the following operating mode (example: reprogramming short coffee):

- Start dispensing by pressing and holding the T1 button.
- Stop dispensing by releasing the button when the desired quantity is reached.
- The new delivery duration is automatically saved and will be proposed again for each subsequent delivery.

Coffee brewing duration values:

	Factory default	User programmable
T1 Button - Short Coffee Delivery	24 seconds	Minimum: 10 sec. Maximum: 75 sec.
T2 Button - Long Coffee Delivery	33 seconds	Minimum: 10 sec. Maximum: 75 sec.

The new duration is only stored if it is greater than 10 seconds.

Auto OFF function:

After 9/15 minutes from the last dispensing, the machine switches off automatically.
Default 9 minutes.

Directions for use:

The machine switches off after 9 minutes of inactivity to save energy. When switched on, it heats up again. To obtain a creamier coffee, it is recommended to make an initial brewing with only water before proceeding to brewing the coffee.

4.4 Standard packaging and transportation

Standard packaging includes:

Cardboard box;

Protective envelope.

During autonomous transport, take care that the machine does not come into contact with water and that it is not subjected to impacts and that it is transported in the correct direction (see "TOP" writing on the box).

In case of inactivity, the machine must be stored adopting the following precautions:

Turn off the machine and disconnect the power supply;

Empty the machine's tank and drainage tray;

Store the machine indoors;

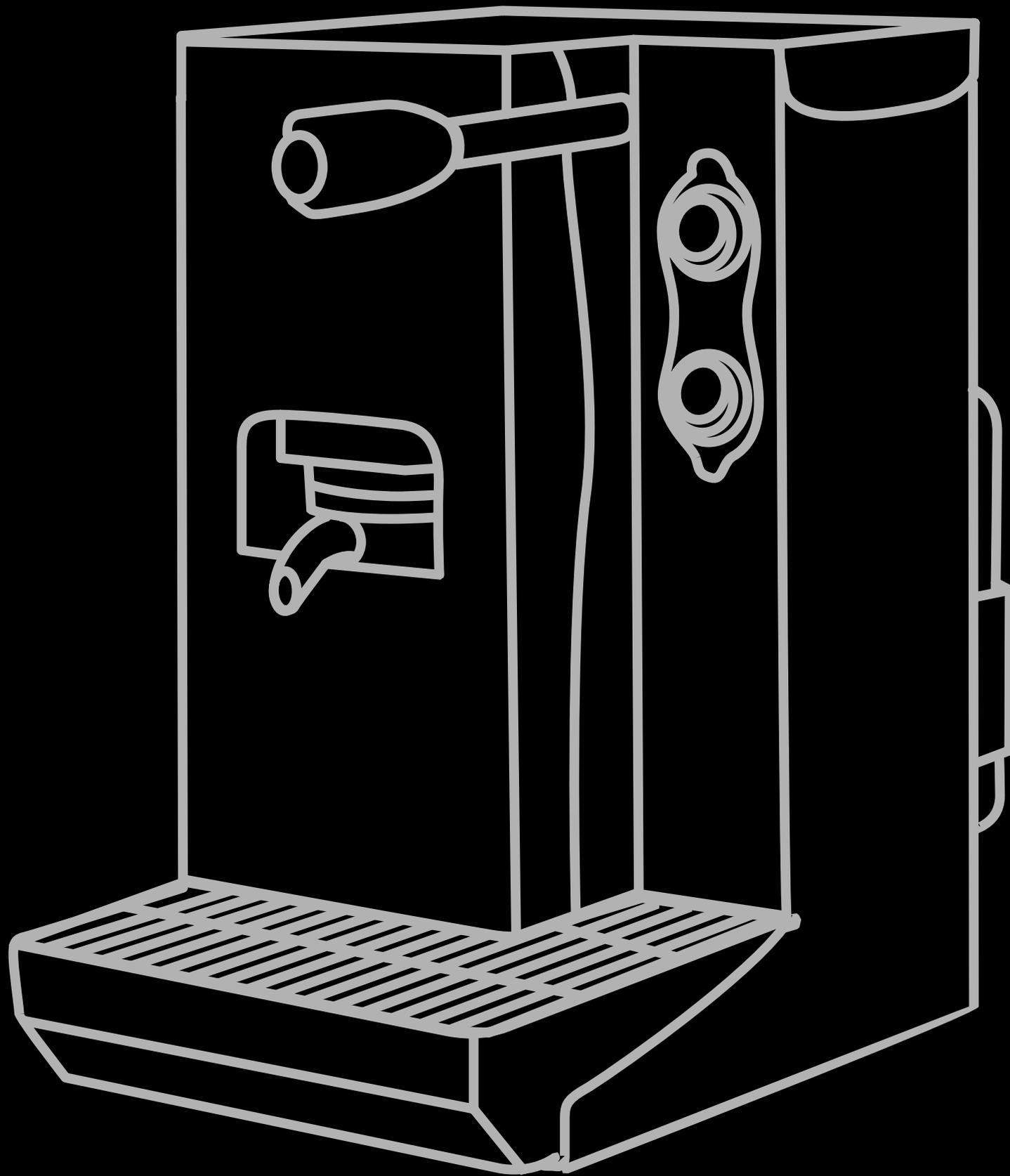
Protect the machine from impacts and stresses;

Protect the machine from humidity;

Avoid exposing the machine to extreme temperatures and protect it from high temperature variations;

Avoid the machine coming into contact with corrosive substances;

Avoid inactivity for more than 6 months. In such cases it is advisable to turn on the machine and make a few deliveries, and then store it again.



5 Maintenance

5. Maintenance

Before carrying out any type of cleaning, it is necessary to isolate the machine from the electrical power supply and wait for it to cool down.



Never use alkaline detergents, solvents, alcohol or aggressive substances or ovens to dry the machine components.

Wash the components (excluding electrical ones) with cold/warm water and non-abrasive cloths/sponges and with the Aroma cleaning products found on our website or at our authorised retailers.

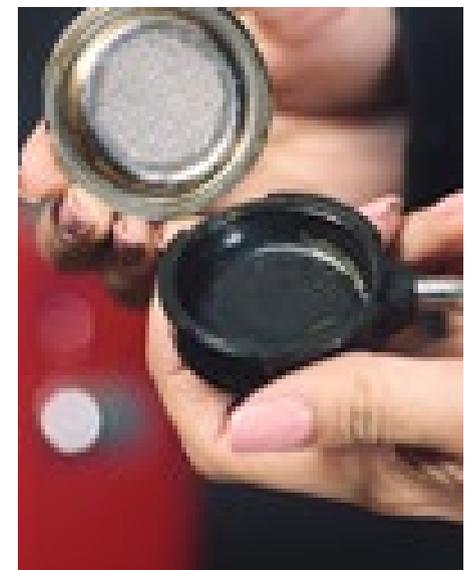
5.1 Cleaning the pod holder

Perform the pod holder cleaning procedure weekly. To remove the pod holder:

- Rotate the spout to the right;
- Lift the pod holder;
- Hold the steel filter with the other hand;
- Unscrew the filter by turning it to the right or left;
- Rinse under running water.

To assemble the pod holder:

- Screw the filter onto the pod holder;
- Place the filter holder in its housing; - Rotate to the left.



In the case of E.GO, for a correct operation, rotate to the right to unhook the filter holder and to the left to re-hook it, do not hold the lever raised with your hand, but leave it free to rest on the filter holder. This will help you to invite the filter holder into the correct place.

5.2 Cleaning the drain drawer

Remove the drip tray and wash it.
Remove the top grill and wash it under fresh running water. The grill on the tray is removable, as is the tray from the rest of the machine.



Do not wash the tray or the filter holder in the dishwasher.

5.3 Decalcification

Limescale formation is a normal consequence of using the appliance; descaling is necessary every 3-4 months of use of the machine and/or when a reduction in water flow is observed. The frequency of descaling also changes based on the hardness of the water used. Always use bottled water or in any case water with low limescale content. For descaling, use only CLEANER Aroma.



Why use the CLEANER Aroma:

- a) It is the only certificate for contact with food;
- b) It is based on melic and citric acid, therefore based on natural acids;
- c) It is gentle on surfaces and does not corrode them, keeping mechanical parts intact;
- d) It is tested on aroma products;
- e) It is biodegradable and respects the environment;

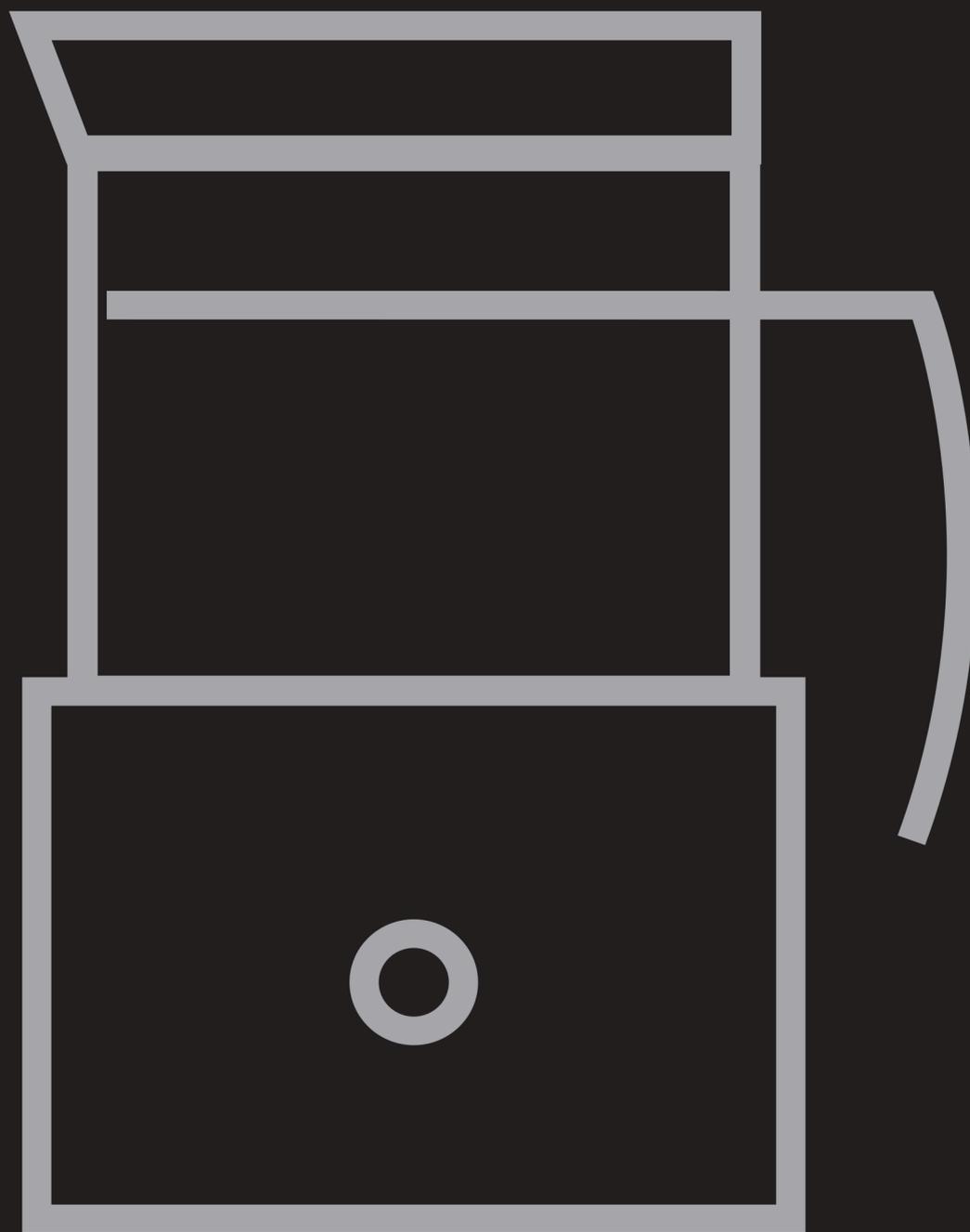
f) It is ready to use, for easy use.



Failure to comply with the requirements exempts the Manufacturer from any liability under the Warranty.

How to use

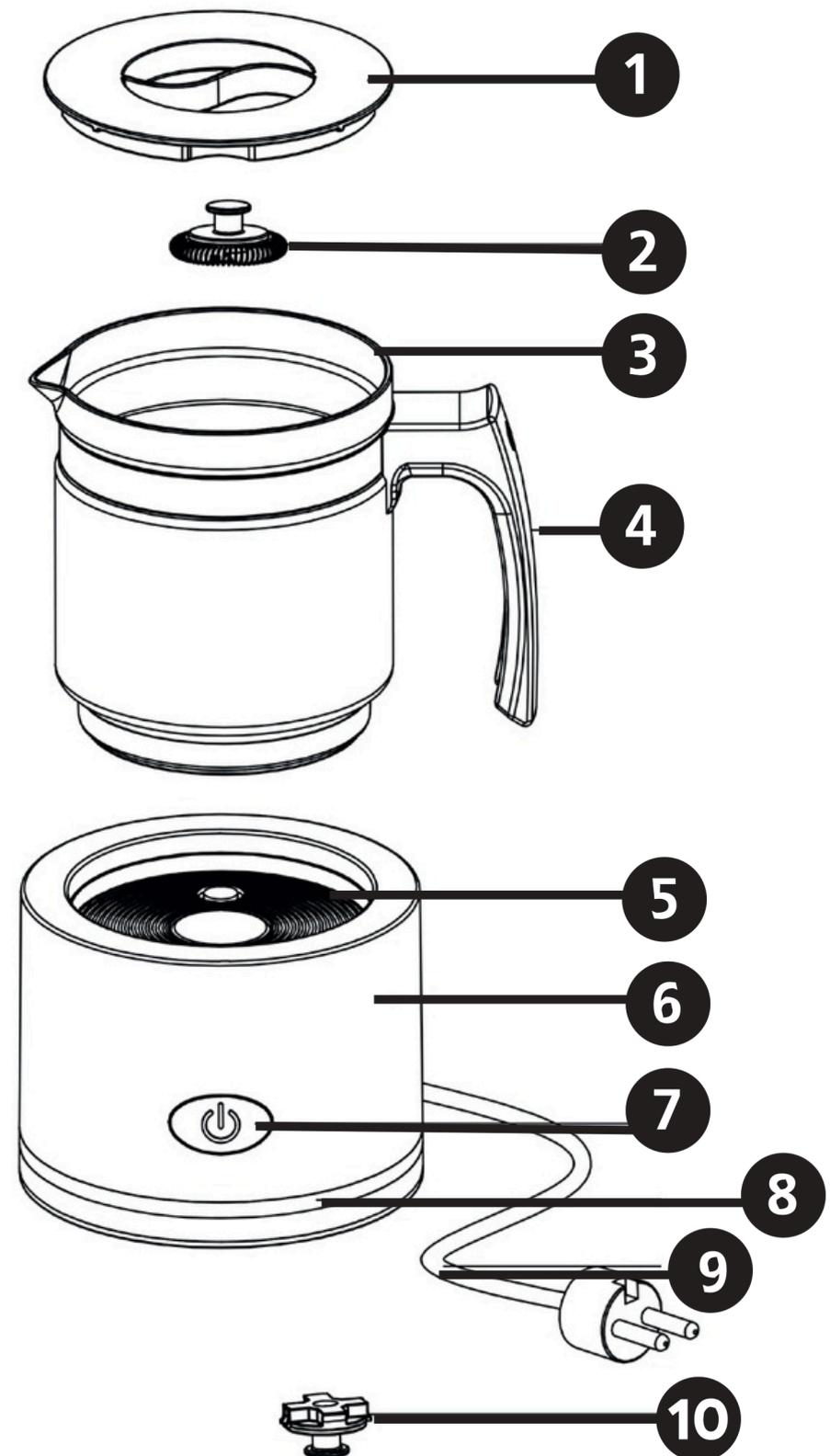
- Pour the entire contents of the 250 ml bottle into the appropriate water tank without diluting;
- Turn on the machine and dispense the product 15 ml at a time intermittently;
- Leave to act for 5-10 minutes and repeat the operation until the descaling solution is finished;
- Rinse the tank with drinking water: fill it and then rinse the appliance by dispensing approximately 1000 ml of drinking water;
- Make sure that everything has remained unchanged and proceed with dispensing the coffee.



6 Montalatte

3. Description of the machine

1. Carafe lid
2. Foam mixer
3. Carafe
4. Handle
5. Carafe heating plate
6. Carafe accommodation
7. Power button
8. LED ring
9. Electric cable
10. Foam mixer (replacement)



6.2 Preparation

Suggestion:

Use cold, whole or semi-skimmed milk

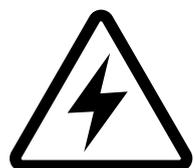
- 1) The bottom of the jug must be dry before using the device;
- 2) Insert the power cord before use;
- 3) Pour milk up to the “max” level indicator;
- 4) Insert the carafe into the carafe holder;
- 5) Press the on-off button located on the carafe housing;
- 6) The foam mixer will start working;
- 7) The foam mixer stops automatically;
- 8) If you prefer, you can stop the processing manually by clicking the button at any time;
- 9) The device automatically turns off when the jug is removed;

To prepare a hot drink, press the button once and the color of the LED ring on the base of the device will turn red.



To prepare a cold drink, press the button twice, the color of the LED ring on the base of the device will turn blue.

After use, the glass jug can be washed in the dishwasher or by hand. The plastic cap is recommended to be washed by hand.

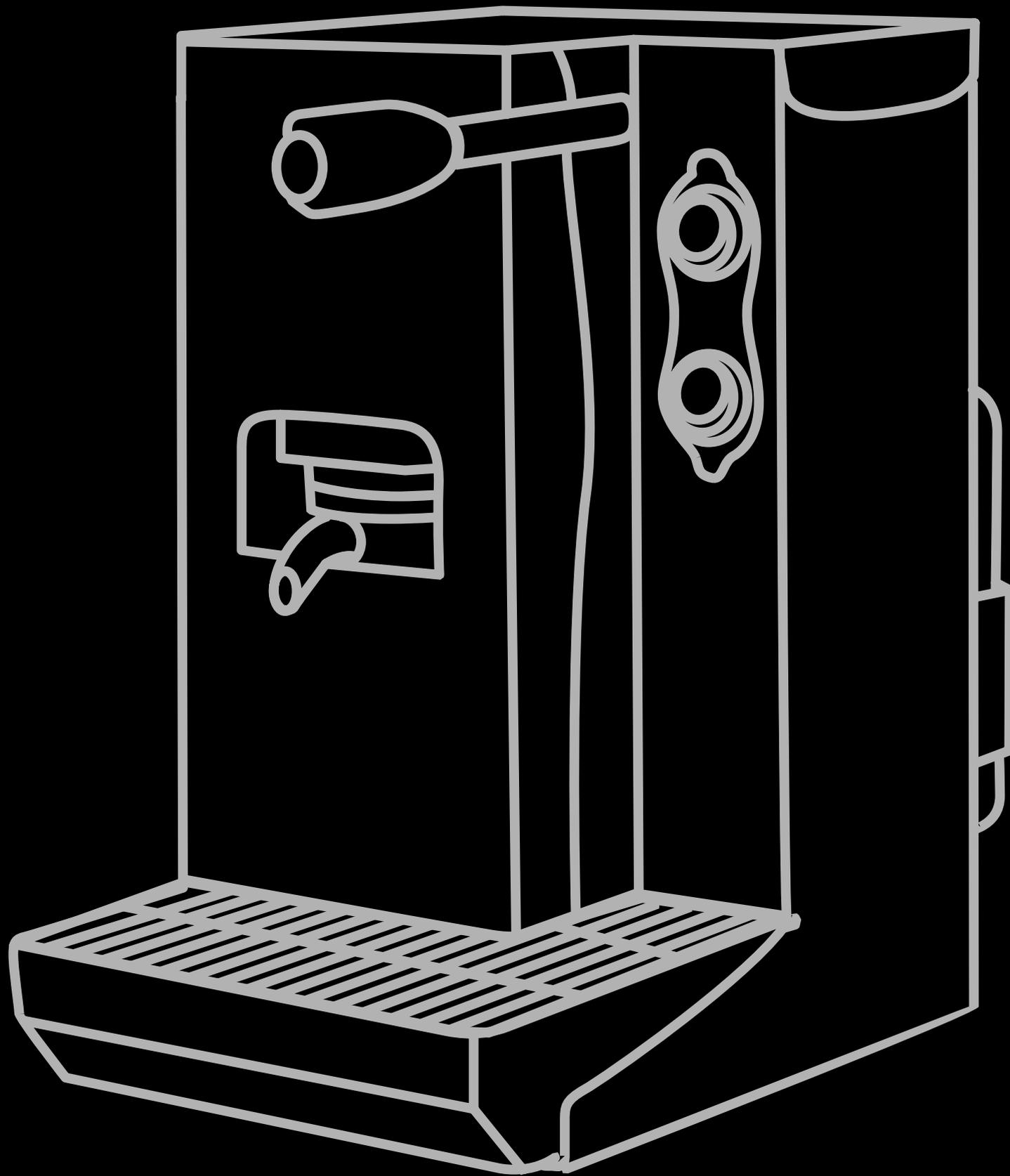


ATTENTION!
Do not wash the base of the device! Risk of electrocution/electric shock or damage to the device. Once the jug has been displaced after use, do not touch the metal heating plate and the metal base of the jug. Risk of burns!



Underneath the base, there is a spare that can be used to replace the one in the carafe. (metal spring not included).





7 Warranty

7.1 The parties:

THE MANUFACTURER: CAMAR s.r.l.s. owner of the brand and manufacturer of the machine.

THE SELLER: The company that purchases the producer's goods and resells them to the final consumer.

THE CONSUMER: A natural person who purchases the good for his own use. The consumer is the actual user of the good.

7.2 Warranty information

If during the validity period malfunctions or breakdowns of parts of the machine attributable to defects in construction, materials or workmanship occur, the Consumer or the Seller is required to promptly inform the Manufacturer in writing, by filling out the form on the website www.macchinearoma.com/assistenza/ or via the email address assistenza@macchinearoma.com. The Manufacturer, after appropriate checks of the information received, authorizes the Seller who will repair or replace the defective parts. The warranty starts

from the date shown on the proof of purchase, showing the machine serial number, stamp and signature of the Seller. Possession of this document, together with the Serial Number on the machine itself, are necessary conditions to be able to activate a repair or replacement under warranty. Replacement is possible if the report reaches the Manufacturer within 7 days of purchase. Otherwise, the machine can be repaired.

Cases not covered by warranty:

Damages not attributable to defects in workmanship, construction or materials;

Damage caused by careless transport and/or handling;

Damage caused by improper use of the machine or use not foreseen in this Manual;

Failure to perform ordinary maintenance, as provided for in this Manual;

Faults and/or breakages attributable to limescale or coffee build-up;

Faults caused by power surges and short circuits;

Breakdowns and faults not attributable to machine malfunction;

For all other causes not attributable to the Manufacturer;

Damage caused by modifications and/or interventions not authorised by the Manufacturer;

Failures of parts subject to wear (o-rings, buttons, filter holder, etc.);

Scratches or aesthetic defects caused by transport;

Pump malfunction due to lack of water in the tank.

The machine also loses the right to the warranty if it is opened and/or tampered with without the explicit written authorization of the supplier.

Furthermore, unauthorized modification or improper use relieves the Manufacturer from any liability for damage caused by a defective product.

The use of non-original spare parts compromises the proper functioning of the machine.

Request and use only original Aroma maintenance products and spare parts.

7.3 Assistance procedure

The legal guarantee is the responsibility of the Seller, and lasts 24 months. If you have problems with your , contact your trusted Seller.

If your Seller is not available, let us know and take advantage of the Aroma guarantee by filling out the form on our website www.macchinearoma.com/assistenza/ in this way:

- a) Attach proof of purchase;
- b) Attach a photo of the matriculation number;
- c) Specify the problem encountered, attaching photos and videos that clearly show it;
- d) Specify any dealer malfunctions.

7.4 Problems with transport - procedure

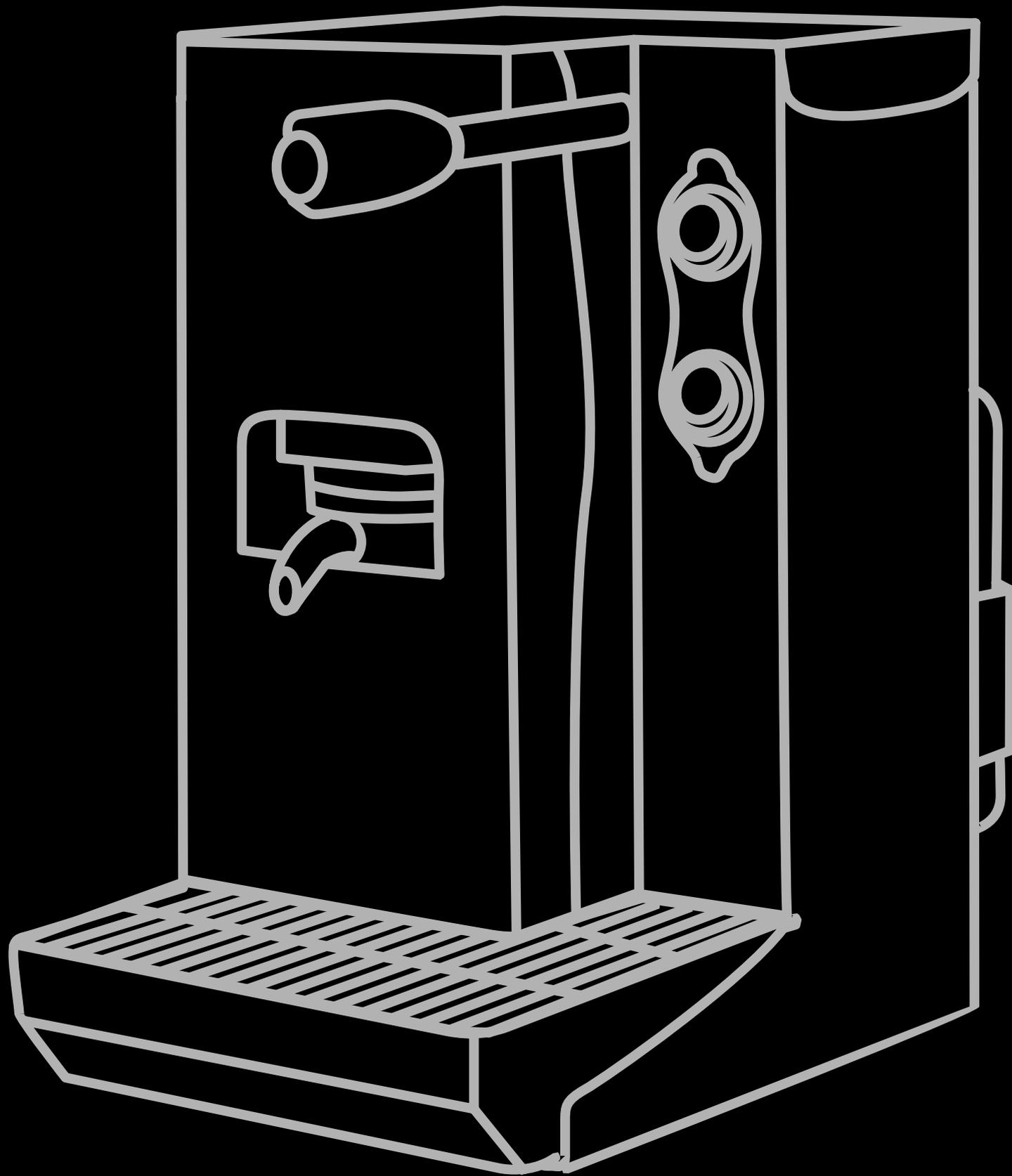
Any defects evidently and visibly present at the time of delivery of the product (aesthetic defects on visible parts, breakages, dents, malfunctions, missing parts, etc.) must be reported to the seller within 7 days of purchase in order to benefit from the replacement.

Once you receive the package, check that it is intact before signing the delivery receipt. In case of visible damage, non-compliant packaging or damaged packaging upon delivery by the courier or other appointed carrier, follow the procedure below:

- 1) Sign the document for the courier with the clause "Subject to inspection";
- 2) Produce photos and/or videos clearly showing the nature of the damage caused;
- 3) Send an email to assistenza@macchinearoma.com (if you purchased from the Aroma website), or to the Seller's email within 24 hours of delivery, with the following information:

- a) If possible, the document signed with "Reservation of control";
- b) Photos and/or videos produced;
- c) Exact number of damaged packages or boxes.

Once the email has been received, our Customer Care will proceed to open a claim with the carrier. In the meantime, the fastest and smartest resolution of the problem will be evaluated, through integration of the damaged parts, repair or replacement of the goods.



8 Disposal

8. Disposal

Pursuant to art. 26 of Legislative Decree 14 March 2014, n. 49 “Implementation of Directive 2012/19/EU on waste electrical and electronic equipment (WEEE), relating to the reduction of the use of hazardous substances in electrical and electronic equipment, as well as the disposal of waste”, the crossed-out wheellie bin symbol shown on the equipment or on its packaging indicates that the product at the end of its useful life must be collected separately from other waste.



In compliance with WEEE Directive 2012/19EU:
The user must therefore deliver the equipment at the end of its life to suitable separate collection centres for electronic and electrotechnical waste, or,

return it to the dealer when purchasing a new appliance of an equivalent type, on a one-to-one basis.

Appropriate separate collection for subsequent recycling, treatment and environmentally compatible disposal of the decommissioned equipment helps to avoid possible negative effects on the environment and health and promotes the reuse and/or recycling of the materials the equipment is made of. Illegal disposal of the product by the user entails the application of the administrative sanctions provided for by current legislation.



AROMA products are compatible with EC regulation 1935/2004.

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