


## **Warranty**

Unless other agreements or exceptions have been made as regards for example discounts for account of warranty etc., Caféco UK shall apply the following conditions of warranty :

This machine is warranted against defective materials and/or workmanship for the period of 12 months from the date of purchase. The machine must be used according to the instructions referred in this operating manual, according to the intended use it was conceived for. Any other use is to be considered as improper and hence dangerous. This warranty does not cover damage due to accident, misuse, scale or cleaning related faults. During the length of this warranty, the customer will not have to pay for repairing or replacing of items which—on the sole option of the Caféco, the manufacture or distributor —should appear to be defective, either parts or labour. Carriages relating to shipping to and from Caféco for machine repairing and for the shipping of spare parts are excluded from this warranty. The warranty applies only if the warranty card, included with this manual, is properly and completely filled out and returned to our service department. This card must be filled out in all its parts in order to give evidence that the request is forwarded during the effective warranty period. The warranty shall be void if the machine is improperly installed, maintained, serviced or repaired by any party other than an authorised Caféco distributor, or subjected to conditions other than those recommended by the manufacturer in this manual. Damage of any kind due to transport is excluded. This warranty does not affect the statutory rights of the consumer under any applicable national laws in force nor the rights of the consumer against the distributor arising from their sales/purchase contract. This machine is manufactured in Budrio, Italy.

 **Warning :** Use only genuine spare parts available from your distributor or direct from Caféco UK, at [www.cafeco.co.uk/support](http://www.cafeco.co.uk/support)

**Your Distributor :**

# Caféco

## *Operators Manual*



## **Espresso Pod BLITZ 325 CL**

**( 31-0000-01 ) BLITZ.325CL.01**

## Congratulations !

On purchasing your new Caféco coffee maker. Please read this manual carefully and follow the instructions specified. The correct use and care will insure long life for the equipment and help avoid any hazards.

## UK Support

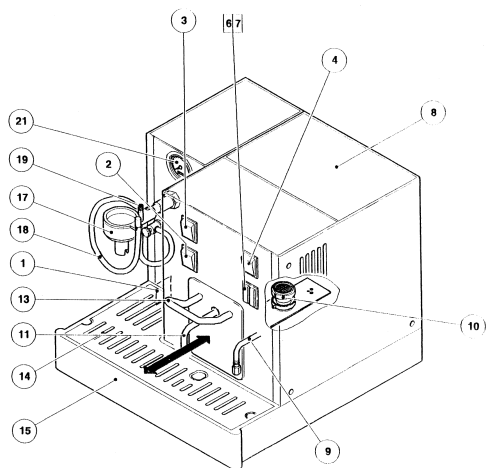
At Caféco our goal is to insure that your new machine works perfectly right from the start and for many years to come. In case you need to replace or repair any component, please refer to your distributor or contact our support team.

**Internet :** www.cafeco.co.uk/support  
**Email :** support@cafeco.co.uk  
**Fax :** 0870 138 8171, Att. Support

## Knowing your machine

The blitz family of espresso pod machines uses a practical and hygienic system of pre-packed roasted and ground coffee pods. The machine can also produce hot water and is equipped with an independent 1ltr Boiler for generating steam to froth milk.

### Machine Features

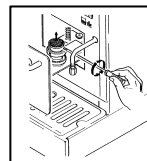


- 1 : On/Off Power Switch
- 2 : Coffee Brew Switch
- 3 : Milk Frother Switch
- 4 : Hot Water Switch
- 5 : Programming Led Indicator
- 6 : Green Warning Light
- 7 : Red Warning Light
- 8 : Water Reservoir Lid
- 9 : Hot Water Spout
- 10 : Pod Holder ( filter unit )
- 11 : Coffee Brewing Spout
- 13 : Brewing Drawer
- 14 : Cup Holder Grill
- 15 : Drip Tray
- 17 : Milk Frothing Device
- 18 : Milk Suction Pipe
- 19 : Frother Adjuster Pin
- 21 : Pressure Gauge.

## Maintenance and cleaning

**Warning :** Before carrying out any cleaning or maintenance operations, always remove the plug from the power mains.

### Cleaning Filter Plate



At the end of each day, or in case of occasional use, clean the filter after brewing the last coffee in order to prolong the machines life. Close drawer (13) without a pod, press brew switch (2) and let water flow out of the spout (11) for 4—5 seconds. There are 2 filters available, L2 is suitable for low level brewing and L3 for high level brewing.

### Cleaning Brewing Drawer

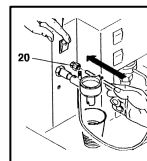


When the drawer is particularly dirty with coffee so that it does not slide easily, it must be cleaned as follows. Open Drawer (13), using a flat edged screwdriver, raise the catch spring which is set at the back of the carriage. Pull out drawer (13), wash in water and clean its housing and runners. Replace and close drawer (13).

### Cleaning Water Reservoir

We suggest you clean the reservoir in case of occasional use or when it is completely emptied. To remove, open lid (8), disconnect pipes from reservoir tank and lift upwards. Clean tank thoroughly using a neutral detergent and rinse. Fill the tank with cold water, replace, reinsert the pipes and carry out operation as described in 'setting up procedure'.

### Cleaning Cappuccino Frother



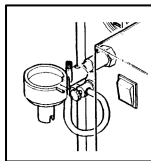
Clean the frother (17) every time you have finished using the machine or before any long pause in use. Clean the pipe (18) from milk residuals. Insert suction pipe (18) into the connector (20), position container underneath frother (17). To start rinse cycle press switch (3), flush for 15-20 seconds, remove pipe from connector (20). Device (17) can be removed for detailed cleaning.

### Cleaning the Outside Casing & Drip Tray

On a daily basis take out the grill (14) and drip tray (15), empty, wash and dry thoroughly before reinserting. Using a sponge or soft cloth, wash casing with a non abrasive neutral detergent. Rinse and dry.

**Warning :** Do not bathe machine in water or other solutions, do not use abrasive sponges, powders or solvents.

## Using Automatic Cappuccino Frother



When the red led on the switch (3) is on, this indicates the boiler has reached the correct temperature. Immerse the suction pipe (18) in the container of milk. Position the cup underneath the frothing device (17). Press switch (3) to start milk flow for the cappuccino. Once you have the required amount, repress switch (3).

**i** To control the milk/steam mixture (ie produce more or less froth) turn the control tap (19) located on the top of the cappuccino frother (17). Also turn the screw that controls the choke of the suction pipe to raise the temperature of the milk.

## Troubleshooting

Should the appliance not work, check the following :

The plug is connected to the power mains

The on/off switch (1) is on.

The water reservoir is at the correct level.

The pump is not blocked by the timing device ( see below )

The milk is not coming out of the frother, check the choke screw is not too tight.

If after having checked all of these, the machine should not work, refer to your distributor whose address you can find on the back cover of the manual. Or contact our support team, details can be found on the inside front cover.

**i** This appliance is fitted with a safety timing device which controls the operation of the pump. The pump is activated when the steam boiler needs water, if pump has been in continuous operation for more than 2 minutes, the safety device will block the flow. This is to protect the pump when the water reservoir is empty. If the device blocks the pump and deactivates the heating of the steam boiler, proceed as follows to reset the machine :

1. Press power switch (1) to switch the machine off, the LED switches off.
2. Wait 30 seconds then press power switch (1) again to reactivate it, LED is on.
3. Press the push-switch (4) immediately until steady flow of water is produced through the spout (9), which confirms the pump has been filled again.
4. Release the push-switch (4).

## Water level check

If the water in the reservoir is low, the red warning light (7) will turn on. To restore the level, refill without removing the tank. Should it be removed, repeat the operations as described in the 'setting up procedure'.

## Technical Data



Power : 230v 50hz 1100w 13amp  
Dimensions : 350h x 320w x 410d  
Weight : 18.5kg



According to the council directives 89/392/CEE and 89/336/CEE and their following modifications, the blitz range complies with the essential requirements stated by the above mentioned directives.

## General Information



Please note this symbol when reading this manual, this informs the operator of serious safety information.



Please note this symbol, when reading this manual, this informs the operator of important information.

## Safety First !

Read this operators manual carefully.

Do not use this appliance for anything other than its intended use.

Do not immerse the appliance, power cord or plug in water or any other liquids.

Do not touch the heated metal parts with bare hands, more importantly the hot water and brewing spouts. Use a dry cloth

Do not open the brewing drawer (13) during coffee delivery.

Do not leave the machine at temperatures below 0°C unless you have emptied the water from the boiler first ( contact an authorised service engineer )

Always unplug the machine before cleaning or maintenance.

Do not insert finger, hands or metal objects into the openings in the machine body.

Do not remove any screws from the machine

The machine does not contain any part which could be repaired by the user himself. Refer to your distributor for servicing or maintenance work.



**Warning :** Keep this operators manual hand for future reference

## Installation

### Unpacking the machine

The packaging consists of a carton box with inside die-bland reinforcements. After having taken the appliance out of its packaging, put it on a steady surface, making sure there is room enough to carry out the setting up procedures.

**Warning :** Do not leave the machine where temperatures may drop below freezing 0°C without first emptying the boiler, refer to a service agent.

## Set up procedures

### Water

Open the water reservoir lid (8) and fill the reservoir container with cold water, making sure that the pipes are properly inserted into the reservoir.

**i** Use filtered or decalcified drinking water, or fit a scale reduction device to prolong the life of your machine.

### Connection to the mains power

Make sure the on/off switch (1) is off, then connect plug to main socket,

**Warning :** Use socket suitable to plug connected, do not attempt to change the plug. Use only a socket that is properly earthed.

### Priming

With the brewing drawer (13) closed, press the on/off switch (1), its green light will be on. Press the hot water switch (4) immediately until steady flow of water from the spout (9), this confirms the boiler has been primed.

**Warning :** The machine will automatically shut down if water reservoir is not filled and the frontal drawer is open.

**i** The blitz has two boilers, each is equipped with an element, a special electrical device activates the heating of each element one at a time. Therefore the coffee boiler is heated first then the steam boiler is heated afterwards.

When the green light is on (6) the coffee boiler has reached its temperature. When the switch led (3) is on, the steam boiler has reached its working temperature.

## Controls and Signals

On/Off Switch (1)	The actuates the appliance is working
Hot Water Switch (4)	Activates the hot water spout (9)
Brewing Switch (2)	Activates coffee brewing.
Frother Switch (3)	Activates the cappuccino maker, when led is on.
Red Lamp (7)	Water shortage in reservoir
Green Lamp (6)	Machine reached correct working temperature

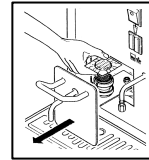
## Instructions For Use

**Warning :** Before use, please make sure that the pod chosen is compatible with the Blitz machines.

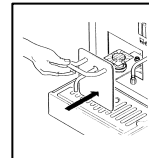
**Warning :** Keep hands away from the heated parts, hot water spout (9) and coffee brewing spout (11) when in use, to avoid getting burnt.

**i** After first installation, perform one functional cycle without inserting coffee pod and brewing about 2—3 7oz cups of water. This will allow the discharge of water which was used to prime the boiler.

### Brewing Coffee



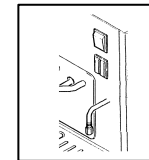
Wait for the green warning light (6) to turn on, which indicates the machine is at the correct brewing temperature and ready to brew coffee. Pull forward the handle of the drawer (13) and insert a pod in the pod holder (10).



Close the drawer (13) and place a cup under the brewing spout (11). Push the brew switch (2) once the desired level has been reached, press the brew switch (2) again. Coffee brewing will stop. Open the drawer (13), remove the used pod, close the drawer (13) to prevent dust and foreign bodies from getting in.

**Warning :** Do not open the drawer (13) during coffee brewing.

### Hot water



When the green warning lamp (6) is on, this indicates the boiler is at the correct temperature. Place the cup under the hot water spout (9). Press and hold switch (4) until the desired amount of water is delivered, then release push button (4).

**Warning :** Close the brewing drawer (13) before drawing hot water