



INSTRUCTION MANUAL
ESPRESSO/CAPPUCCINO/COFFEE
MAKER

BEDIENUNGSANLEITUNG
ESPRESSOMASCHINE

ИНСТРУКЦИЯ ПО ЭКСПЛУАТАЦИИ
ЭСПРЕССО-КОФЕВАРКА

INSTRUKCJA OBSŁUGI
URZĄDZENIE DO PARZENIA ESPRESSO

UPUTSTVO ZA UPOTREBU
APARAT ZA ESPRESSO

LIETOŠANAS RAMĀCĪBA
ESPRESSO AUTOMĀTS

NAUDOJIMO INSATRUKCIJA
„ESPRESSO“ KAVAVIRĖ

MANUAL DE INSTRUCTIUNI
ESPRESSOR-CAFETIERĂ CU SISTEM
CAPPUCCINO

УПЪТВАНЕ ЗА ИЗПОЛЗВ
КАФЕМАШИНА ЗА ЕСПРЕСО И
КАПУЧИНО



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التنظيف

- بعد الحصول على رغاوي اللبن، يجب تنظيف أنبوب البخار باستخدام قطعة قماش رطبة لتجنب التصاق اللبن المتبقي بأنبوب البخار.
- بعد إزالة رغوة اللبن، أدر مؤشر التحكم على الوضع "إيقاف" مرة أخرى ونظف فوهة البخار في حالة انسدادها ببعض اللبن المتبقي.
- أدر مؤشر التحكم على الوضع "RELEASE OFF" وأزل حامل الفلتر بعد تفريغ البخار بالكامل. تنظيف بقايا حبوب القهوة.
- نظف جميع الأجزاء القابلة للإزالة باستخدام ماء نظيف وجففها بالكامل بالهواء.
- في حالة وجود ماء متبقي في ماكينة إعداد القهوة، يمكن سكه بعد تفريغ البخار بالكامل.
- لا تنظف هيكل ماكينة إعداد القهوة إلا باستخدام قطعة قماش مبللة فقط.

تنظيف الرواسب المعدنية

- للتأكد من عمل ماكينة إعداد القهوة بكفاءة، والمحافظة على النكهة العالية للقهوة؛ يجب المحافظة على نظافة الأنابيب الداخلية، وتنظيفها من الرواسب المعدنية كل 2-3 شهور.
- املء الخزان بالماء ومزبل الرواسب إلى علامة المستوى MAX (نسبة الماء إلى المزبل 4:1 ، ولمزيد من التفاصيل راجع تعليمات مُزبل الرواسب). رجاء استخدام "مُزبلات الاستخدام المنزلي" ، يمكنك استخدام حمض الستريك (الذي يمكن الحصول عليه من الصيدليات أو من متاجر الكيماويات) وذلك بدلا من مُزبل الرواسب (100 جزء من الماء إلى 3 أجزاء من حمض الستريك).
وفقًا لبرنامج تحضير قهوة الإسبرسو، ضع القمع المعدني (مع عدم وجود مسحوق من البن بداخله) والإبريق (الدلو) في مكانه المخصص. تخمير المياه لكل "عملية تحضير قهوة الإسبرسو".
- لف مفتاح التشغيل إلى الوضع "إيقاف" وأعد كوبين من القهوة (حوالي 2 أونصة). ثم لف مفتاح التشغيل إلى الوضع "Pause".
- لف مفتاح التشغيل إلى الوضع "إيقاف" ، وكون البخار لمدة 2 دقيقة، ثم لف مفتاح التشغيل إلى الوضع "Pause" لإيقاف تكوين البخار. اضغط مفتاح القدرة الكهربية إلى الوضع "Pause" لإيقاف عمل الوحدة فوراً، اترك مزبل الرواسب في الوحدة لمدة 15 دقيقة على الأقل.
- ابدأ تشغيل الوحدة وكرر الخطوات 4-5 ثلاث مرات على الأقل.
- ثم صب الماء (لاتضع مسحوق قهوة) من صنوبر الماء إلى علامة MAX، كرر الخطوات 4-5 ثلاث مرات (ليس من الضروري أن تنتظر لمدة 15 دقيقة في الخطوة 5)، ثم انزع الماء من الخزان حتى يجف.

الخصائص الفنية: 220-240 فولت ~ 50/60 هرتز • 800 وات

المشكلات والأسباب

المشكلة	الأسباب
عدم خروج القهوة من المكان المخصص لها	• لا توجد مياه في الخزان. • طحين البن ناعماً للغاية. • هناك الكثير من القهوة في المرشح. • غطاء الغلاية غير مثبت بإحكام، مما يتسبب في تسرب البخار. • لم يتم تشغيل الجهاز، أو توصيله بالكهرباء.
خروج القهوة بسرعة كبيرة	• طحين البن محببة للغاية. • لا توجد بن كافي في سلة المرشح.
خروج القهوة حول حافة حامل المرشح	• حامل المرشح ليس مدخلاً في رأس التخمير بصورة جيدة. • هناك حبيبات من البن حول حافة سلة المرشح. • هناك الكثير من البن في سلة المرشح. • تم تعبئة البن بصورة شديدة الإحكام.
لا يوجد بخار	• خزان المياه فارغ. • لا توجد الكثير من المياه في الخزان، أو لا يوجد مكان للبخار. • لم يتم تشغيل الجهاز.
تأثر القهوة بعيدًا عن الصنبور	• خزان المياه فارغًا أو به كمية قليلة من المياه، وعدم وجود ضغط كافي.

الحليب غير مكسو بالرغوة بعد إجراء عملية الرغوة • نفاد البخار.

لاتفكك الجهاز بنفسك إذا لم تتوصل إلى سبب العطل، ومن الأفضل أن تتصل بمركز خدمة مؤهل.

التخلص من الجهاز بطريقة صديقة للبيئة. يمكنك المساعدة في حماية البيئة! رجاء تذكر احترام القوانين المحلية: سلم الأجهزة الكهربائية التي لاتعمل إلى مركز مناسب للتخلص من المخلفات.



ESPRESSO/CAPPUCCINO/ COFFEE MAKER

Read this manual thoroughly before using and save it for future reference

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions before using the machine.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord, plugs, or machine in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Turn control switch to OFF and unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return this appliance only to the nearest authorized service center for repair.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
10. To disconnect, turn any control to "off", then remove plug from wall outlet.
11. Do not use appliance for other than intended use.
12. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
13. Always be sure water tank boiler cap is tightened securely before turning machine on.
14. DO NOT remove boiler cap until pressure is completely relieved. See section "CAUTION PRESSURE".
15. **WARNING:** To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only.
16. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.

17. When the product is not in use, please switch the control knob to the position of "RELEASE OFF".
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

- a) A short power-supply cord (or detachable power supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power supply cord or extension cord is used.
 1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
- d) "This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way."

NAME OF PRODUCT COMPONENT

(Product may be subject to change without prior notice) (Fig. A)

1. Coffee spoon
2. Filter screen
3. Handle of coffee filter
4. Coffeepot
5. Top cover
6. Area for cup warming
7. Knob
8. Steam tube
9. Water pan

OPERATING PROCESS

FIRST-TIME USE

1. Take the coffee machine out from the packing box and check whether the accessories are complete.
2. Please clean all the removable parts.
3. Please clean it with clean water for 2-3 times according to coffee-making process: coffee powder is not necessary for cleaning the coffee machine.

MAKING THE ITALIAN ESPRESSO COFFEE

1. Please switch the control knob to the position of "RELEASE OFF" (as shown in Figure 1).
2. Unscrew the top cover counterclockwise; use standard coffee pot to add the right amount of water (as shown in Figure 2): minimum 2 cups and maximum 4 cups.
3. Screw the top cover of the coffee machine clockwise (as shown in Figure 3)
4. Use the standard coffee spoon to add the right amount of coffee powder (as shown in Figure 4); Use the end of the coffee spoon handle to even the coffee powder out and compress it tightly (as shown in Figure 5)
5. Please make the coffee funnel upward aligning with the "Inserting" position of the coffee machine, and switching it to the "Locking" position according to "→" (as shown in Figure 6)
6. Put the standard coffee pot on the water pan.
7. Switching on the power: switch the control knob to the position of "☕" and the indicator light is on. After about 3 minutes, the coffee is flowing out from the funnel.
8. When the coffee reaches the required amount, please switch the control knob to the "PAUSE" position and the indicator light is off. The machine stops working and the Italian Espresso Coffee making is completed.
9. Switch the control knob to the position of "RELEASE OFF" and discharge the remained pressure.
10. Machine with automatic power off, In case the user forgets to pull out the power plug after coffee making or milk frothing, the coffee machine will automatically power off two minutes later. If you want to make coffee or froth steam again after automatic power off, you must turn the function knob to "suspension" or "decompression" position to reset and restart using the machine.

WARNING: The coffee machine can not be kept working continuously. If you need to use it

again, please wait for 3 minutes after releasing the steam.

MAKING CAPPUCCINO OR OTHER FANCY COFFEE

1. Cappuccino is made of espresso + foamed milk So you need to make espresso at first, and the following content mainly describes the process of milk foaming.
2. Switch the control knob to "RELEASE OFF" position, unscrew the top cover to add the right amount of water, and screw the top cover of the coffee machine.
3. Pour the ice milk into the latte cup. Please use the whole pure milk: cold is better. Because the milk volume will expand 2-3 times after foaming, so please select the appropriate container.
4. Switch the control knob to the position of "☕" and the indicator light is on. After 1 minute, the steam tube starts to release the steam. When the steam comes out, firstly please spray it to clear away the remaining hot water inside the tube. After seeing the water drops coming out from the tube, switch the knob to the "PAUSE" position.
5. Immerse the top of the steam tube to 1/3 position of the milk, and switch the control knob to the position of "☕". Gradually move the top of the steam tube to the place where is just beneath the milk surface, but it could be not higher than the surface. At this time, there will be a fizzy sound and the milk will be in vortex form in the latte art cup, which means the air is getting into the milk.
6. When the milk foam is rich enough, put the steam tube deep into the milk and make the milk temperature rise to about 66°C, and then the milk foaming process is completed. Switch the control knob to "PAUSE" position and then remove the latte art cup.
7. Firstly, pour the espresso coffee into the coffee cup, and then the foamed milk into the coffee cup. By now the cappuccino coffee is done. You can also add the right amount of sugar or cocoa powder on top according to your taste.

CLEANING

1. After making the milk foam, the steam tube should be cleaned with a piece of damp cloth in time to avoid the remaining milk attaching to the steam tube.
2. After packing the milk foam, switch the control knob to the "☕" position again and clean the steam mouth in case the steam mouth is blocked by the remaining milk.

3. Switch the control knob to the „RELEASE OFF“ position and remove the coffee funnel after the steam is completely discharged. Clean the coffee powder residue.
 4. Clean all the removable parts with clean water and make them dry in the air thoroughly.
 5. If there is water remaining in the coffee machine, it can be poured out after the steam is discharged completely; it can also be made to flow out of the way from the outlet through the way of making coffee.
 6. The coffee machine body part can only be wiped with the damp cloth.
5. Turn the operation knob to the “☺” position and make steam for 2min, then turn the operation knob to the „PAUSE“ position to stop making steam. Press the power switch to the „PAUSE“ position to stop the unit immediately, make the descaler deposit in the unit at least 15 minutes.
 6. Restart the unit and repeat the steps of 4-5 at least 3 times.
 7. Then brewing coffee (no coffee powder) with tap water in the MAX level, repeat the steps of 4-5 for 3 times (it is not necessary to wait for 15 minutes in step of 5), then brewing until no water is left in the tank.

CLEANING MINERAL DEPOSITS

1. To make sure your coffee maker operating efficiently, internal piping is cleanly and the peak flavor of coffee, you should clean away the mineral deposits left every 2-3 months.
2. Fill the tank with water and descaler to the MAX level (the scale of water and descaler is 4:1, the detail refers to the instruction of descaler. Please use “household descaler”, you can use the citric acid (obtainable from chemist’s or drug stores) instead of the descaler (the one hundred parts of water and three parts of citric acid).
3. According to the program, put the metal funnel (no coffee powder in it) and carafe (jug) in place. Brewing water per “MAKING ESPRESSO COFFEE”.
4. Turn the operation knob to the “☺” position and make two cups coffee (about 2Oz). Then turn it to the „PAUSE“ position.

TECHNICAL CHARACTERISTICS

220-240V ~ 50/60Hz • 800W

PROBLEMS AND CAUSES

Problem	Causes
Coffee does not come out	<ul style="list-style-type: none"> • No water in tank. • Coffee grind is too fine. • Too much coffee in the filter. • Boiler cap is not secure, steam is escaping. • Machine was not turned on, or plugged in.
Coffee comes out too quickly	<ul style="list-style-type: none"> • Coffee grind is too coarse. • Not enough coffee in filter basket.
Coffee comes out around the edge of the filter holder	<ul style="list-style-type: none"> • Filter holder is not inserted in the brew head properly. • There are coffee grounds around the filter basket rim. • There is too much coffee in the filter basket. • Coffee has been packed too tightly.
No steam is generated	<ul style="list-style-type: none"> • The water tank is empty. • There is too much water in the tank, no room for steam. • Machine is not turned on.
Coffee is splattering out of spout	<ul style="list-style-type: none"> • The water tank is empty or low, not enough pressure.
Milk is not foamy after frothing	<ul style="list-style-type: none"> • Ran out of steam.

Do not take apart the appliance by yourself if the cause of failure is not found, you had better contact certified serving center.



Environment friendly disposal

You can help protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

Obsah je uzamčen

Dokončete, prosím, proces objednávky.

Následně budete mít přístup k celému dokumentu.



Proč je dokument uzamčen? Nahněvat Vás rozhodně nechceme. Jsou k tomu dva hlavní důvody:

- 1) Vytvořit a udržovat obsáhlou databázi návodů stojí nejen spoustu úsilí a času, ale i finanční prostředky. Dělali byste to Vy zadarmo? Ne*. Zakoupením této služby obdržíte úplný návod a podpoříte provoz a rozvoj našich stránek. Třeba se Vám to bude ještě někdy hodit.

**) Možná zpočátku ano. Ale vězte, že dotovat to dlouhodobě nelze. A rozhodně na tom nezbohatneme.*

- 2) Pak jsou tady „roboti“, kteří se přiživují na naší práci a „vysávají“ výsledky našeho úsilí pro svůj prospěch. Tímto krokem se jim to snažíme překazit.

A pokud nemáte zájem, respektujeme to. Urgujte svého prodejce. A když neuspějete, rádi Vás uvidíme!