



QUICK MILL S.R.L.
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Reg.delle Imprese di Milano (MI-1999-193954)
Cap.Soc. € 52.000,00 i.v. - R.E.A Milano 1593567
C.F.-P.IVA 12859930153 – N.Mecc.MI 300877

il gusto della perfezione

1. KEY TO DIAGRAMM

- 1. ON/OFF switch**
- 2. Pump and water button**
- 3. Red Light: coffee/water**
- 4. Steam button**
- 5. Red Light: steam**
- 6. Passive cups heater**
- 7. Lever to deliver coffee**
- 8. Drip tray with grid**
- 9. Water/steam tap**
- 10. Steam spout**
- 11. Grouphead**
- 12. Hole to refill the water tank**
- 13. Hole cover**
- 14. 1 cup filter holder with filter**
- 15. 2 cups filter holder with filter**
- 16. Gauge**
- 17. Green light: machine is on**
- 18. 1 measuring spoon/presser**

2. SAFETY REGULATIONS

Before connecting the coffee machine, read carefully the instructions.

Check if the voltage rating of the appliance, as quoted under the machine, corresponds with that of your power circuit.

Do not submerge the machine in water.

Clean the machine with a damp sponge.

If the power supply cable is damaged, it must be replaced by an authorized QUICK MILL Service Center.

The following components can reach a very high temperature and can cause burns:

- **Grouphead (11)**
- **The chromed part of the grouphead**
- **The water/steam tap and the relevant spout**

Do not allow children to operate the appliance unless under close supervision.

Quick Mill cannot be held responsible for non correct, wrong or anyway irrational use.

3. GENERAL INSTRUCTIONS

This machine is suited to make coffee, warm water and steam. It cannot be used for any other purpose.

Never use the machine without water.

We suggest to keep the original package (in case of return of the machine to the supplier).

4. BEFORE OPERATING THE COFFEE MACHINE

- **Remove the cups heater (6). Take away the intake and escape water tubes and remove the water tank. Clean the water tank and fill it with fresh water. Put the water tank in its original position.**

IMPORTANT: Pay attention that the silicone tubes are completely submerged in the water and are not bended.

- **Turn the water/steam tap (9) counter clockwise and put a container under the water spout (10).**
- **Push button (2).**

OPERATING INSTRUCTIONS

Press the main power switch (1). Open the water tap (9) to exhaust the air of the boiler. As soon as some water drops go out, switch off the button (2) and close the tap (9) turning it clockwise. When the boiler has reached the right temperature the red light (3) goes off and the machine is ready to operate.

5 . PREPARING COFFE

- **Use the filter holder with filter for one cup only for the delivery of one cup of coffee and the filter holder with filter for two cups only for the delivery of 2 cups of coffee.**
- **Fill the filter and press lightly the coffee with the presser. Place the filter holder in its seat on the group (11). The right quantity for one good coffee is 7 gr.**
- **Too much coffee makes difficult to insert the filter holder in the group and a few coffee will cause a too rapid flow producing coffee with no cream.**
- **To get a good coffee the right degree of grinding is very important.**
- **Place the cup/s under the filter holder.**
- **Place the lever (7) completely in up position to deliver coffee.**
- **After the delivery of coffee, put the lever completely in down position. The valve of the grouphead will discharge the surplus of water into the drip tray (8). The light (3) goes on when the programmed temperature fails.**

6. HOT WATER DELIVERY

(The appliance must be ready to operate)

- **Place the container under the water/steam spout (10) Open the water/steam tap (9) turning the knob counterclockwise.**
- **Press button (2).**
- **To stop the delivery of water it is sufficient to switch off button (2) and to turn off the tap (9).**

It may happens that first some steam flows out and after a few seconds the water will flow slowly.

7. STEAM DELIVERY

(The appliance must be ready to operate)

- **To deliver steam it is necessary to put up button (4). The steam light (5) goes on. When it goes down the machine is ready to deliver steam.**
- **Half-fill a suitable container with milk. Submerge the steam spout (10) in the milk. Turn on the tap (9). As soon as a non-stop steam comes out, put the steam spout just under the level of the milk. By foaming the milk you must hear a flapping noise which is caused by the air outflow. That means**

that you are doing right. Milk foams at 77°, therefore first you must foam the milk and after you must heat it

- **After each delivery of steam you must put button (2) in up position for the manual recharge of the boiler and wait till the boiler is full. Then put it in down position.**

If this rule is not respected, warranty will automatically become void.

8. CLEANING THE MACHINE

A careful cleaning of the machine is very important for its reliability, its life and the operating safety.

- **Clean the filter weekly with a brush and fresh water moving it from the filter holder.**
- **Even if coffee flows out regularly, clean the gasket of the group monthly using a curved utensil similar to a pipe-pick.**
- **If water is very hard, each 2/6 months decalcify it using a decalcifying product for coffee machines or lemon (no vinegar).**

TECHNICAL FEATURES

Dimensions: L 22,5 x H 38,5 x D 40 cm.

Net weight : 17 kg

Power : 1500 Watt

Voltage: 230V 50Hz

Or 110V 60 Hz

Or 100V 50/60 Hz (Japan)

Boiler Capacity: 0,75 lt.