

ACE 010

INSTALLATION, QUICK START
INSTALLATION, DÉMARRAGE RAPIDE
AUFSTELLUNG, KURZANLEITUNG
INSTALLAZIONE, GUIDA RAPIDA



INSTALLATIE, SNEL AAN DE SLAG
INICIO RÁPIDO PARA LA INSTALACIÓN
INSTALAÇÃO, GUIA DE INICIAÇÃO RÁPIDA
INSTALLATION, SNABBGUIDE



INSTALLATION, HURTIG START
INSTALLASJON, HURTIG START
ASENNUS, PIKAOPAS
ÜZEMBE HELYEZÉS, RÖVID
KEZDÉSI ÚTMUTATÓ



INSTALACE, NÁVOD VE ZKRATCE
INSTALACJA, SKRÓCONA
INSTRUKCJA OBSŁUGI
УСТАНОВКА, КРАТКОЕ
СПРАВОЧНОЕ РУКОВОДСТВО
INŠTALÁCIA, ÚVODNÁ PRÍRUČKA

The Whirlpool logo features the brand name in a bold, sans-serif font, with a stylized swirl graphic above the letter 'i' in 'Whirl'.

SENSING THE DIFFERENCE



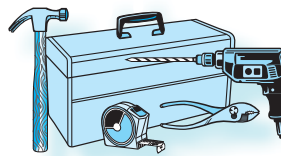
INSTALLATION



MOUNTING THE APPLIANCE



FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.



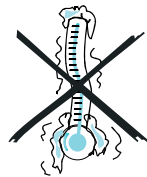
PRIOR TO CONNECTING



CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED.

THIS APPLIANCE IS DESIGNED TO WORK in ambient temperatures above freezing point of water (0°C). If residual water is allowed to freeze, the appliance may be damaged.



DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING



THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.



IMPORTANT SAFETY INSTRUCTIONS



READ CAREFULLY AND KEEP FOR FUTURE REFERENCE



DO NOT HEAT, OR USE FLAMMABLE LIQUIDS in or near the appliance. Fumes can create a fire hazard or explosion.



DO NOT LEAVE THE APPLIANCE UNATTENDED



DO NOT USE corrosive chemicals or vapors in this appliance. This type of appliance is specifically designed to heat water. It is not designed for industrial or laboratory use.



ONLY ALLOW CHILDREN to use the appliance *under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use.*

THIS APPLIANCE IS NOT INTENDED FOR use by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.

WARNING!

ACCESSIBLE PARTS MAY BECOME HOT during use, young children should be kept away.



PRECAUTIONS



THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

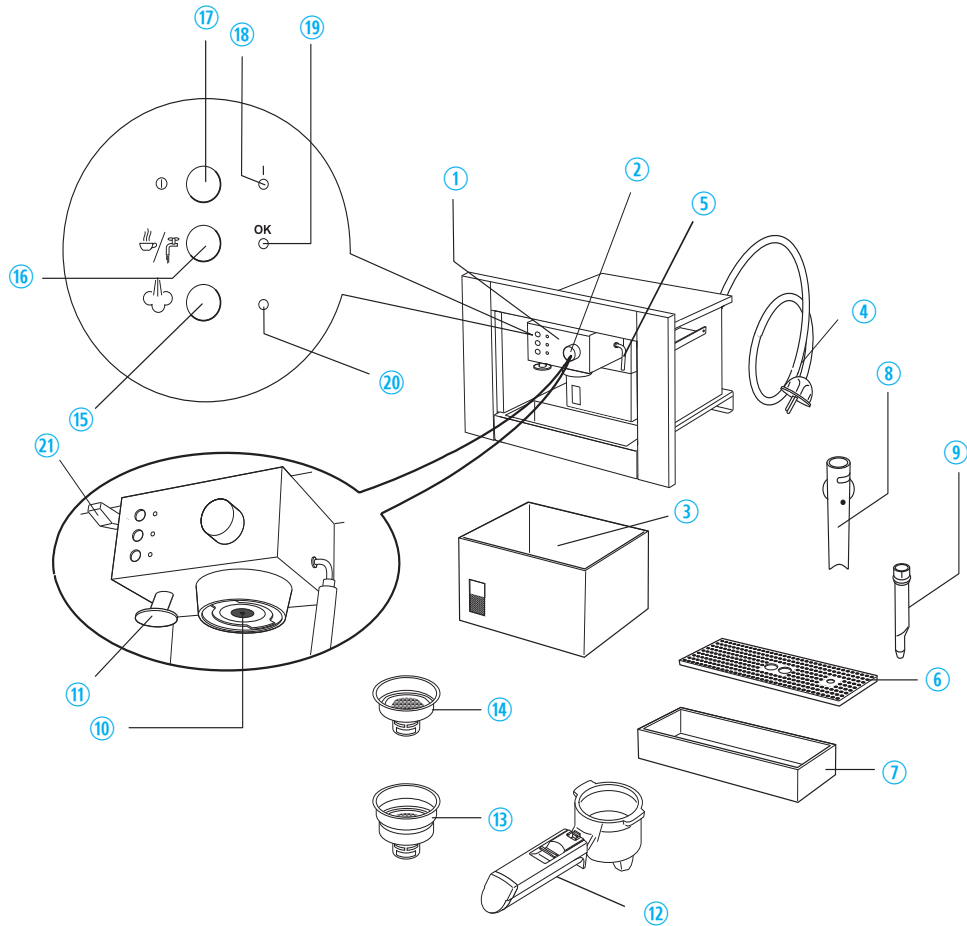


USE HOT PADS OR OVEN MITTS to prevent burns, when touching hot parts.

THIS APPLIANCE IS DESIGNED TO MAKE COFFEE or heat drinks. Be careful to avoid being scalded by sprays of water or steam or due to improper use of the appliance.



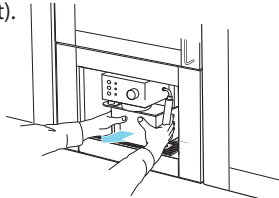
ACCESSORIES & PARTS



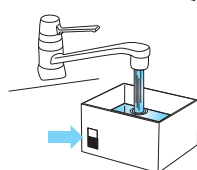
- | | | |
|------------------------|--------------------------------|---|
| 1 CONTROL PANEL | 8 CAPPUCCINO MAKER | 15 STEAM SELECTOR BUTTON |
| 2 STEAM KNOB | 9 NOZZLE | 16 COFFEE/HOT WATER BUTTON |
| 3 WATER TANK | 10 BOILER OUTLET | 17 ON/OFF BUTTON |
| 4 POWER CABLE | 11 PRESSER | 18 ON LIGHT |
| 5 STEAM/HOT WATER TUBE | 12 FILTER HOLDER | 19 TEMPERATURE OK LIGHT (COFFEE OR HOT WATER) |
| 6 DRIP MESH | 13 LARGE TWO-CUP FILTER | 20 STEAM INDICATOR LIGHT |
| 7 DRIP TRAY | 14 SMALL ONE-CUP OR POD FILTER | 21 LIGHT SWITCH |

FILLING THE WATER TANK

- 1 **REMOVE THE WATERTANK** by pulling it out (towards the front).



- 2 **FILL THE TANK** with fresh clean water taking care not to exceed the MAX level. Refit the tank.

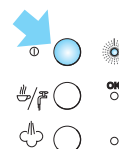


NEVER USE THE APPLIANCE WITHOUT WATER IN THE TANK and always remember to top up when the level drops to a couple of centimetres from the bottom.

AUTO OFF

FOR ENERGY SAVING PURPOSES, the appliance has an automatic switch-off function (the power light goes off), if it is not used for a long period of time.

TO TURN THE APPLIANCE ON, press the ON/OFF switch.



PREHEATING THE COFFEE UNIT

TO ATTACH THE FILTER HOLDER, position it under the boiler outlet with the handle towards the left, push it upwards and at the same time rotate the handle firmly towards the right.

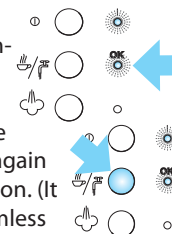


1. TURN THE APPLIANCE ON by pressing the ON/OFF BUTTON AND ATTACH THE FILTER HOLDER TO THE APPLIANCE WITHOUT ADDING GROUND COFFEE.

2. PLACE A CUP UNDER THE FILTER HOLDER. Use the same cup as will be used to prepare the coffee in order to preheat it.

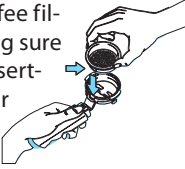
3. WAIT FOR THE OK INDICATOR LIGHT to come on, then immediately press the coffee knob. Run the water off until the OK indicator light goes out, then interrupt delivery by pressing the coffee button again.

4. EMPTY THE CUP. Wait until the OK indicator light comes on again then repeat the same operation. (It is normal for a small and harmless puff of steam to be given off when removing the filter holder).



HOW TO PREPARE ESPRESSO COFFEE USING THE FILTER HOLDER FOR GROUND COFFEE

1. AFTER PREHEATING the appliance as described above, place the ground coffee filter in the filter holder, making sure the projection is correctly inserted in the slot. Use the smaller filter to make one coffee or the larger filter to make two coffees.



2. TO MAKE A SINGLE COFFEE ONLY, place one level measure (about 7 g) of ground coffee in the filter. To prepare two coffees, place two loosely filled measures (about 6+6 g) of ground coffee in the filter. Fill the filter a little at a time to prevent the ground coffee from overflowing.

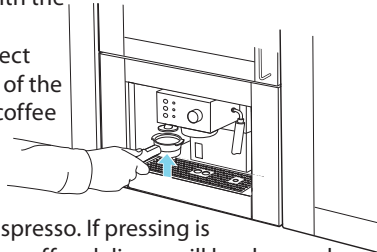


IMPORTANT: for correct operation, before adding the ground coffee to the filter holder, clean the filter from residues of ground coffee from the previous infusion.

3. DISTRIBUTE THE GROUND COFFEE evenly and press lightly with the presser

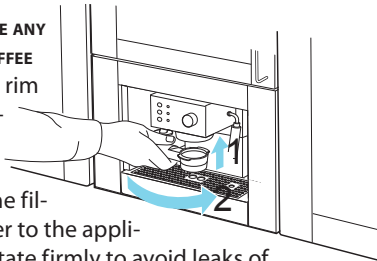
NB: Correct pressing of the ground coffee is essential to obtain

a good espresso. If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured.



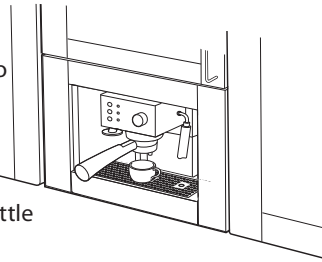
4. REMOVE ANY EXCESS COFFEE from the rim of the filter holder and

attach the filter holder to the appliance. Rotate firmly to avoid leaks of water.



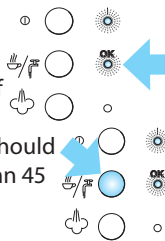
5. PLACE THE CUP or cups under the filter holder spouts.

You are recommended to heat the cups before making the coffee by rinsing them with a little hot water.



6. MAKE SURE THE OK LIGHT IS ON

(if off, wait until it comes on), then press the coffee button. When the required quantity of coffee has been run off, press the same button again. (You should not run off coffee for more than 45 seconds at a time).



7. TO REMOVE THE FILTER HOLDER, rotate the handle from right to left.

IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.

8. TO ELIMINATE THE USED COFFEE GROUNDS, block the filter in place using the lever incorporated in the handle and empty the coffee by turning the filter holder upside down and tapping.



9. TO TURN THE COFFEE MACHINE OFF, press the ON/OFF button.

IMPORTANT: the first time the appliance is used, all accessories and the internal circuits must be washed through by making at least five coffees without using ground coffee.



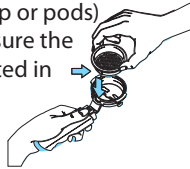
HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. PREHEAT THE APPLIANCE as described in the section "PREHEATING THE COFFEE UNIT", making sure the filter holder is attached. This obtains a hotter coffee.

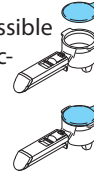
NB: Use pods conforming to the ESE standard indicated on the pack with the following logo:

THE ESE STANDARD is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.

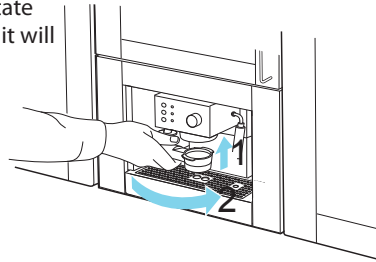
2. PLACE THE SMALL FILTER (1 cup or pods) in the filter holder, making sure the projection is correctly inserted in the slot.



3. INSERT A POD, centring it as far as possible on the filter. Always follow the instructions on the pod pack to position the pod on the filter correctly.



4. ATTACH THE FILTER HOLDER to the appliance. Always rotate as far as it will go.

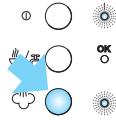


5. PROCEED as in points 5, 6 and 7 in the previous paragraph.

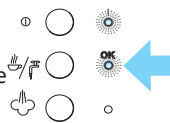
HOW TO MAKE CAPPUCCINO COFFEE

1. PREPARE THE ESPRESSO COFFEES as described in the previous paragraphs, using sufficiently large cups.

2. PRESS THE STEAM BUTTON and wait for the OK light to come on. This indicates that the boiler has reached the ideal temperature for steam production.



3. IN THE MEANTIME, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume.

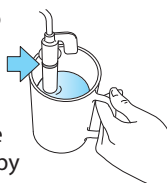


NB: YOU ARE RECOMMENDED TO USE SEMISKIMMED MILK AT REFRIGERATOR TEMPERATURE.



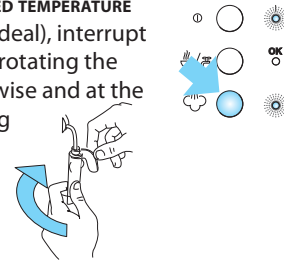
4. PLACE THE RECIPIENT containing the milk under the cappuccino maker.

5. DIP THE CAPPUCCINO MAKER into the milk for about 5 mm and turn the steam knob anti-clockwise, taking care not to immerse the raised line on the cappuccino maker (indicated by the arrow).



Turn the steam knob at least a half turn anti-clockwise. Steam is discharged from the cappuccino maker, giving the milk a creamy frothy appearance. To obtain a creamier froth, dip the cappuccino maker into the milk and rotate the container with slow movements from the bottom upwards.

6. WHEN THE REQUIRED TEMPERATURE IS REACHED (60°C is ideal), interrupt steam delivery by rotating the steam knob clockwise and at the same time pressing the steam button.



7. POUR THE FROTHED MILK into the cups containing the espresso coffee prepared previously. The cappuccino is ready. Sweeten to taste and, if desired, sprinkle the froth with a little cocoa powder.

NB: To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.
NB: to make coffee again after the milk has been frothed, cool down the boiler first or the coffee will be burnt. To cool it, place a container under the boiler outlet, press the steam button and run off water until the OK light goes out. Make the coffee as described in the previous paragraphs.

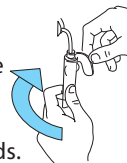
IMPORTANT: always clean the cappuccino maker after use. Proceed as follows:

1. DISCHARGE A LITTLE STEAM for a few seconds by rotating the steam knob. This empties any milk left inside the steam spout.



IMPORTANT: To ensure hygiene, you are recommended to follow this procedure each time you make cappuccino to avoid milk stagnating in the milk circuit.

2. WITH ONE HAND, HOLD THE CAPPUCCINO TUBE FIRMLY and with the other unscrew the cappuccino maker itself by rotating clockwise and extracting downwards.



3. REMOVE THE NOZZLE from the steam tube by pulling it downwards.

4. WASH THE CAPPUCCINO MAKER and steam nozzle thoroughly with warm water.

5. MAKE SURE the two holes shown in are not blocked. If necessary, clean with a pin.

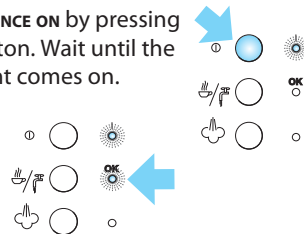
6. REPLACE THE STEAM NOZZLE by inserting it onto the steam tube and rotating firmly towards the top of the tube.

7. REPLACE THE CAPPUCCINO MAKER by inserting it and rotating anticlockwise.

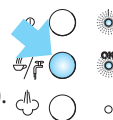


HOT WATER PRODUCTION

1. TURN THE APPLIANCE ON by pressing the ON/OFF button. Wait until the OK indicator light comes on.

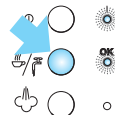


4. TO INTERRUPT DELIVERY OF HOT WATER, close the steam knob by rotating clockwise and press the coffee button again. (You should not run off hot water for more than 45 seconds at a time).



2. PLACE A RECIPIENT under the cappuccino maker.

3. PRESS THE COFFEE BUTTON and at the same time turn the steam knob anticlockwise. Water comes out of the cappuccino maker;



CLEANING AND MAINTENANCE

1. BEFORE PERFORMING ANY CLEANING operations, leave the appliance to cool down and unplug from the mains socket.

2. DO NOT USE SOLVENTS OR ABRASIVE cleaning products to clean the appliance. A soft, damp cloth is sufficient.

3. EMPTY AND WASH the drip tray and drip mesh frequently.

4. CLEAN THE WATER TANK regularly.

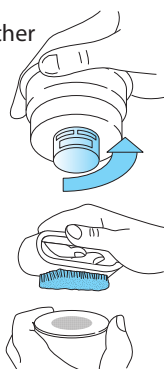
IMPORTANT: Never immerse the appliance in water. It is an electrical appliance.

CLEANING THE FILTER HOLDER

ABOUT EVERY 200 COFFEES, clean the filter holder for ground coffee as follows:

- ❏ Remove the filter with frother.
- ❏ Clean the inside of the filter holder. Never wash in a dishwasher.
- ❏ Unscrew the cap of the frother by turning anticlockwise.
- ❏ Remove the frother from the container by pushing it from the cap end.
- ❏ Remove the gasket.

RINSE ALL COMPONENTS and clean the metal filter thoroughly in hot water using a brush.



MAKE SURE the holes in the metal filter are not blocked. If necessary, clean with a pin.



- ❏ Replace the filter and gasket on the plastic disk. Make sure to insert the pin on the plastic disk into the hole in the gasket indicated by the arrow.
- ❏ Replace the assembly in the steel filter container, making sure the pin is inserted in the hole in the support.



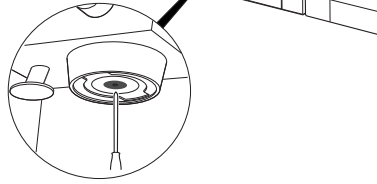
- ❏ Finally, screw on the cap by turning clockwise. Failure to clean as described above invalidates the guarantee.



CLEANING THE BOILER OUTLET

ABOUT EVERY 300 COFFEES, the espresso boiler outlet must be cleaned as follows:

1. MAKE SURE the appliance is not hot and that it is unplugged from the mains.



2. USING A SCREWDRIVER, unscrew the screw fixing the espresso boiler outlet filter

3. CLEAN THE BOILER with a damp cloth

4. CLEAN THE OUTLET thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.



5. RINSE UNDER RUNNING WATER, rubbing all the time.

6. SCREW THE BOILER OUTLET BACK ON. Failure to clean as described above invalidates the guarantee.

DESCALING

YOU ARE RECOMMENDED TO DESCALE the coffee machine about every 200 coffees or a maximum of every two months.

YOU SHOULD USE A COMMERCIALLY AVAILABLE PRODUCT SPECIFICALLY FOR DESCALING ESPRESSO COFFEE MACHINES.

IF SUCH A PRODUCT IS NOT AVAILABLE, proceed as follows.

1. FILL THE TANK with half a litre of water.

2. DISSOLVE 2 spoonfuls (about 30 grams) of citric acid (obtainable from chemist's or drug stores)

3. PRESS THE ON/OFF BUTTON and wait for the OK indicator light to come on.

4. MAKE SURE the filter holder is not attached and position a recipient under the boiler outlet.

5. PRESS THE COFFEE BUTTON, half empty the tank by turning the steam knob every now and then to run off a little solution. Stop run-off by pressing the button again.

6. TURN THE APPLIANCE OFF.

7. LEAVE THE SOLUTION TO WORK for 15 minutes then turn the appliance on again.

8. PRESS THE COFFEE BUTTON to empty the tank completely.

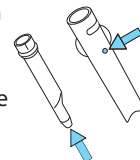
9. TO ELIMINATE RESIDUES of solution and scale, rinse the tank well, fill with clean water (without citric acid) and replace in position.

10. PRESS THE COFFEE BUTTON and run the water off until the tank is completely empty

11. INTERRUPT water run-off and repeat operations 9, 10 and 11 again. Repair of damage to the coffee machine caused by scale is not covered by the guarantee unless descaling is performed regularly as described above.

PROBLEM	POSSIBLE CAUSE	SOLUTION
NO ESPRESSO COFFEE IS DELIVERED	<ul style="list-style-type: none"> ❏ No water in the tank ❏ The holes in the filter holder spouts are blocked. ❏ The espresso boiler outlet is blocked ❏ The filter is blocked ❏ The tank is incorrectly inserted 	<ul style="list-style-type: none"> ❏ Fill the tank with water ❏ Clean the spout holes. ❏ Clean as described in the chapter "Cleaning the boiler outlet" ❏ Clean as described in the section "cleaning the filter holder". ❏ Insert tank correctly.
THE ESPRESSO COFFEE DRIPS from the edges of the filter holder rather than the holes.	<ul style="list-style-type: none"> ❏ The filter holder is inserted incorrectly ❏ The espresso boiler gasket has lost elasticity ❏ The holes in the filter holder spouts 	<ul style="list-style-type: none"> ❏ Attach the filter holder correctly and rotate firmly as far as it will go. ❏ Have the espresso boiler gasket elasticity replaced at a service centre ❏ Clean the spout holes.
THE ESPRESSO COFFEE IS COLD	<ul style="list-style-type: none"> ❏ The espresso OK indicator light was not on when the coffee switch was pressed ❏ No preheating performed ❏ The cups were not preheated 	<ul style="list-style-type: none"> ❏ Wait until the OK light comes on not on when the coffee switch was pressed. ❏ Preheat as described in the paragraph "Preheating the appliance". ❏ Preheat the cups by rinsing them in hot water.
THE PUMP IS EXCESSIVELY NOISY	<ul style="list-style-type: none"> ❏ The water tank is empty ❏ The tank is incorrectly inserted. 	<ul style="list-style-type: none"> ❏ Fill tank ❏ Insert tank correctly.

PROBLEM	POSSIBLE CAUSE	SOLUTION
<p>THE COFFEE FROTH IS TOO LIGHT (delivered from the spout too fast)</p>	<ul style="list-style-type: none"> ❗ The ground coffee is not pressed down firmly enough ❗ There is not enough ground coffee ❗ The ground coffee is too coarse ❗ Incorrect type of ground coffee. 	<ul style="list-style-type: none"> ❗ Press the ground coffee down more firmly). ❗ Increase the quantity of ground coffee ❗ Use ground coffee for espresso coffee machines only ❗ Change the type of ground coffee.
<hr style="border: 1px dashed #00aaff;"/>		
<p>THE COFFEE FROTH IS TOO DARK (delivered from the spout too slowly)</p>	<ul style="list-style-type: none"> ❗ The ground coffee is pressed down too firmly ❗ There is too much ground coffee ❗ The espresso boiler outlet is blocked ❗ The filter is blocked ❗ The ground coffee is too fine ❗ The coffee is damp or ground too fine ❗ Incorrect type of ground coffee. 	<ul style="list-style-type: none"> ❗ Press the coffee down less firmly. ❗ Reduce the quantity of ground coffee ❗ Clean as described in the chapter "Cleaning the boiler outlet" ❗ Clean as described in the section "cleaning the filter holder". ❗ Use ground coffee for espresso coffee machines only ❗ Use only ground coffee for espresso coffee machines. Make sure it is not damp ❗ Change the type of ground coffee.
<hr style="border: 1px dashed #00aaff;"/>		
<p>NO MILK FROTH IS FORMED WHEN MAKING CAPPUCCINO</p>	<ul style="list-style-type: none"> ❗ Milk not cold enough. ❗ Cappuccino maker dirty. 	<ul style="list-style-type: none"> ❗ Always use semi-skimmed milk at refrigerator temperature. ❗ Thoroughly clean the holes in the cappuccino maker in particular those indicated by the arrows.



Three horizontal light blue lines for writing.



Twenty horizontal light blue lines for writing, stacked vertically.


Three horizontal light blue lines for writing.




Twenty horizontal light blue lines for writing, arranged in a single column.

TROUBLE SHOOTING GUIDE

WHEN CALLING FOR SERVICE, please give the serial number and type number of the appliance (see Service label). Consult your warranty booklet for further advice.

 **IF THE MAINS CORD NEEDS REPLACING** it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

 **SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN.** It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover.
DO NOT REMOVE ANY COVER.



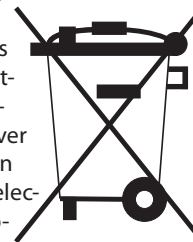
ENVIRONMENTAL HINTS

THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

SUPPLY VOLTAGE	220 - 230 V/50 Hz
RATED POWER INPUT	1100 W
FUSE	10 A (UK 13 A)
OUTER DIMENSIONS (HxWxD)	382 x 595 x 305

