CafeGrano

120

Operating Instructions and Useful Tips



NIVONA

A passion for coffee.



Operating Instructions and Useful Tips

Dear Customer,

Congratulations and many thanks for choosing a high-quality NIVONA product. To get the most out of your NIVONA machine, please read this manual carefully before use. Please start by reading the safety notes.

Please keep this manual in a safe place. You may want to use it as reference guide or hand it on to any further users of your machine.

Purchase made at		
Place, date		

Equipment



- Bean container lid
- Rotating bean container
- **Grinder settings indicator**
- D Control knob for time / quantity selection
- Removable ground coffee container
- Maximum fill level mark
- Power cord storage compartment (underside)







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Security notices

- Please read the complete operating manual carefully before use.
- The operating voltage must be the same as the mains voltage.
 Please note the sticker on the underside of the machine.
- Keep the power cord away from hot parts.
- Do not unplug the machine by pulling on the power cord.
- Do not operate the machine if the power cord or machine case is damaged.
- Do not let children use the machine without supervision.
- Do not place the machine on a hot surface or near open flames.
- Never put water in the machine or submerge the machine in water.
- Do not fill over the max. mark (risk of overheating).
- Make sure the machine is switched off and unplugged before maintenance and cleaning.
- Give the machine enough time to cool down after use before carrying out cleaning or maintenance operations.

- Make sure the power cord does not hang or lie where it may cause disruption.
- Use the coffee grinder for grinding roasted coffee beans only –
 do not use with other foodstuffs.
 Always make sure there is nothing but coffee beans in the beans container otherwise the guarantee will not apply.
- This machine is not suitable for individuals (including children) with physical, sensory or mental impairments, including individuals who do not have sufficient experience or knowledge, unless they are shown how to operate the machine or initially supervised by someone responsible for their safety.
- → If repair services are required, including replacement of the power cord, please send the machine to the dealer from whom it was purchased or to NIVONA Central Customer Services.

Caution: Electrical appliances must be repaired by qualified personnel! Non-professional repairs can expose the user to significant risks. Liability for damages cannot be accepted if the machine is



... Security notices

used for any other than the intended purpose, incorrectly maintained or serviced.

CE – This machine conforms to the following EC guidelines:

- 73/23/EWG dated 19/02/1973 "Low Voltage Directive", including amendment 93/68/EWG.
- 89/336/EWG dated 03/05/1989 "EMV Directive", including amendment 92/31/FWG.

Specifications

Mains voltage: 230 V Power input: 100 W

Note: Your coffee machine has a cord storage compartment – if the power cord is too long, any surplus can be accommodated in the storage area on the underside of the machine to avoid accidents (fig. 5).



Before use

Before you first use the machine, please wipe all components with a

dry cloth. Then plug the machine into the mains power supply.



Preparing the machine

Unpacking and assembling the machine

Carefully unpack all the components of the coffee machine and wipe them with a dry cloth. Make sure that the grinder mechanism under the rubber seal contains no substances, and that the rubber seal is correctly fitted.

Place the bean container (fig. 1/B) on the case so that the black dot on the bean container is aligned with the black mark on the right side of the case.

Before turning the bean container, put the lid on (fig. 1/A) – it is far easier and more secure to turn the bean container with the lid on.



... Preparing the machine

Preparation and instructions for use

Please add just a few beans the very first time you operate the grinder.

This coffee grinder works with conical grinding gear made from hardened stainless steel and a powerful dynamometric motor in order to grind your beans to precisely the level of fineness you require. The grinding process is relatively slow so that the beans are exposed to minimal heat and thus retain as much aroma as possible.

The bean container and ground coffee container are removable for easy cleaning.



Grinding coffee

Grinder settings

The machine offers a total of 16 distinct settings for grind fineness – almost infinitely variable.

Each of the 4 main settings is subdivided into 4 sub-settings, so that you can select any setting for your coffee from extra-fine through fine and medium to coarse (fig 2).

Preferences vary considerably, so we recommend that you try out various settings depending on the coffee roast and your personal taste.

Here are some basic hints to help you find your ideal setting:

Coarse is particularly suitable if you wish to make filter coffee by hand.

Medium is recommended for use in traditional boiler-style espresso machines.

Fine should be selected for use in filter coffee machines or automatic pump-pressure espresso machines.

Extra-fine is recommended for making mocha or coffee by hand.



... Grinding coffee

Grinding coffee

Grinding coffee is only possible with the bean container on and if any grinder setting has been selected. If the grinder setting indicator (fig. 2) is far right, the grinder will not operate.

The machine allows you to select the desired quantity of ground coffee by setting a grinding time. You can set the desired length of time and therefore the quantity of coffee by turning the control knob on the front of the machine (fig. 3).

- → Add the desired bean variety to the bean container.
- → Make sure that the ground coffee container (fig. 4) is in position and empty.
- → Turn the bean container to the desired grinder setting between extra-fine and coarse.

→ Then set the desired grinding time / coffee quantity by turning the control knob (fig. 3).

The grinding process then starts automatically and immediately. It is complete when the timer control knob reaches the '0' position.

Tip: If you would like to stop the grinding process before the time is up, simply turn the bean container (fig. 1/B) to the right through the 'coarse' setting until it blocks. The grinding operation then stops immediately, while the timer runs on until it reaches the 'O' position.

It can be useful to stop the grinding operation if you have set too great a quantity of coffee or if substances other than coffee have got into the container and blocked the grinding mechanism.



Helpful tips and notes

- → Make sure you never grind coffee without the ground coffee container.
- → Do not remove the bean container if it still contains beans.
- → The finer the grinder setting, the longer is needed to grind a
- given quantity. For example, the machine grinds more coffee in 20 seconds when set to coarse than when set to fine.
- → We recommend that you do not grind coffee for storage.



... Helpful tips and notes

Always grind your coffee immediately before brewing to retain the full aroma.

- → Tap the machine gently a couple of times before removing the full ground coffee container this ensures that any ground coffee left in the grinding mechanism falls down into the container before it is removed.
- → Never fill the ground coffee container over the "max." mark. Excess ground coffee can be sucked back up into the grinding

- mechanism, cause overheating and damage the machine!
- → Do not grind for longer than 3 minutes without a break, as this causes the machine parts to heat up and some of the coffee aroma will be lost.
- → If you find the coffee produced by your coffee machine too thin, or that it runs through too quickly, select a finer grinder setting. If the brewing process is too slow, select a coarser setting.
- → Dark, oily beans require a grinder setting 1 or 2 levels coarser.



Cleaning

If you clean your machine regularly, it will last a long time. Please note that you should clean your machine more regularly if you use dark, oily coffee beans than if you use light, drier coffee beans.

- → Always unplug the machine before cleaning.
- → Never put water or other liquids in the machine!
- → Remove the bean container and clean the grinding chamber below as often as possible with a paint-brush or similar tool to prevent oily

coffee residues from building up (to do this, please remove the upper part of the grinding mechanism, holding it by the rubber seal).

- → Please clean the seal between the bean container and grinding mechanism using a paintbrush or similar tool.
- → Clean the outside of the machine with a damp cloth please ensure that all machine parts are clean and dry before the next use.
- → You can remove the bean container and ground coffee container



... Cleaning

for easier cleaning. Please note that the parts of your machine are not suitable for the dishwasher! **Tip:** If you grind on the finest setting, it is recommended that you clean the grinding mechanism and seal after every use.



Customer service

NIVONA products are designed to meet the highest quality standards. However, if questions do arise while you operate your machine, we would like to hear from you. Your support is essential to our mission to further develop and improve our products so that they fully meet your needs.



Guarantee and customer service conditions

Please consult the detailed guarantee and customer service

conditions in the appropriate information booklet.



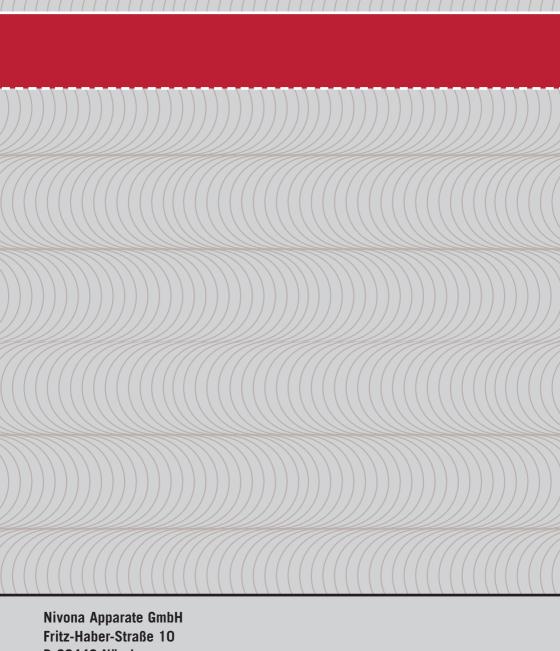
Protecting the environment



Electric and electronic appliances often contain valuable or harmful materials which should not be processed in the

same way as normal household waste. If incorrectly processed, they can harm human health and the environment. Please therefore do not put your machine in the dustbin with normal waste.

Instead submit it to the "collection point for the disposal and recycling of electric and electronic appliances" provided by your local council. You can obtain further information from your local council, the waste collection services or the specialist retailer who sold you the product.



D-90449 Nürnberg www.nivona.com

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