NIVONA

passion for coffee



GB User manual

Foreword

WELCOME TO THE NIVONA FAMILY!

We are delighted at the confidence you have shown in us by choosing a quality product from NIVONA.

We would like to express our sincere THANKS.

To ensure maximum enjoyment of your NIVONA machine, please read through this document carefully and pay attention to the safety instructions before using the machine for the first time.

Please keep this document in a safe place. Then you can use it as a reference or pass it on to any subsequent owner.

We hope you enjoy your NIVONA product and, with it, a good, flavour ful cup of coffee.

Best wishes to you from the NIVONA team!



SYMBOLS USED

The following symbols are used in these instructions:



CAUTION

This symbol draws your attention to possible dangers.



NOTE

TIP

This symbol draws your attention to some special information.

This symbol indicates helpful advice on how to use the machine.

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1. SAFETY INSTRUCTIONS

Repairs to electrical appliances must be carried out only by specialised technicians! Improper repairs can expose the user to considerable dan gers! If the machine is used other than for its intended purpose or is operated or maintained improperly, we cannot accept liability for any resulting damage!

1.1. Correct use

Use the coffee grinder only for grinding roasted, untreated coffee beans, and not for grinding any other type of foodstuffs! Always make sure that there are no foreign objects mixed in with the coffee beans, which voids the warranty. GB

4 Safety instructions

1.2. General instructions for users

Set the machine on a dry, level and stable surface, and use it only indoors. Never place this machine on a hot surface, near other appliances which become very hot when in use (e.g. stove, deep fryer), or near open flames.

Never fill the machine above the maximum mark (risk of overheating!)

The mains supply voltage must always match the working voltage of the machine. Please refer to the type plate on the machine.

Do not operate the machine if the mains supply cable or the casing is damaged.

Never allow the mains supply cable to come into con tact with hot parts of other machines, and check that it is not pinched or rubbing against any sharp edges.

Never pour water into the machine.

Never immerse the machine in water.

Always keep the mains supply plug dry and keep it away from moisture.

Do not pull on the mains supply cable to disconnect the plug from the mains socket.

If a fault occurs, disconnect the mains plug immedi ately (never by pulling on the mains supply cable or the machine itself). Before carrying out maintenance or cleaning, check that the machine is switched off and that the mains plug is disconnected.

After use, allow the machine to cool down sufficiently before carrying out any maintenance or cleaning work.

Make sure that the cable does not hang down or get in the way.

If repair of the machine is required (including replace ment of the mains cable!), please first contact the NIVONA service telephone or the dealer from which the machine was purchased, and, after authorisation, send the appliance to **NIVONA Central Customer Service, Südwestpark 49, D-90449 Nuremberg, Germany.**

1.3. Limits to the range of users

This machine can be used by children 8 and older and by persons with physical, sensory, or mental impair ments or who are lacking in experience and knowl edge, provided they are acting under supervision or have been instructed on how to use the machine safely and are aware of the possible dangers. Children must not play with the machine. Cleaning and maintenance of this machine must not be carried out by children unless they are age 8 or over and are acting under supervision. The machine and its connection line must be kept away from children younger than 8.

Control elements 5

2. CONTROL ELEMENTS



MAX

Collecting container with maximum fill mark

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3. INITIAL STARTUP

3.1. Preparation

Remove the machine and other supplied parts from the packaging

Wipe all parts of the machine with a dry cloth

3.2. Assembling and setting up the machine

Place the body of the machine on a dry, level work surface

Check that there are no foreign objects under the rubber seal in the grinder and that the rubber seal is correctly in place

Place the bean holder lid on the bean holder

Place the bean holder on the body of the machine (The mark on the bean holder must allign with to the right mark on the machine body)

Turn the bean holder to the left

Connect the mains supply cable to a power socket which has been correctly installed (Any unnecessary length of cable remains inside the cable storage compartment)

When using the machine for the first time, pour in only a few beans

Switch on the machine

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4. PREPARING GROUND COFFEE

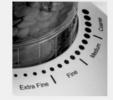
4.1. Grind fineness settings

There are 16 highly precise settings (which are essentially continuous) for selecting the de gree of fineness of the grind. Each of the 4 main settings is subdivided into 4 fineness steps – allowing selection ranging from extra-fine- to fine- to medium- to coarse-ground coffee.

Tastes and preferences vary, so we recommend trying out different settings according to personal preference and the type of coffee bean roast. We can suggest the following as a general guide and for reference:

Coarse	Medium
particularly suitable for making coffee pow der when the coffee is filtered manually	recommended if using ground coffee in conventional stove-top espresso machines
Fine	Extra Fine
should be selected when using ground cof fee in filter coffee machines or in automatic pump-pressure espresso machines.	recommended for preparing mocha or Turkish or Greek coffee
Dark oily beans should be ground 1 or 2 steps coars	er than usual
The finer the grind setting selected, the longer the time required to grind a given quantity.	
For example, in 20 seconds the machine grinds more coffee with the Coarse setting than with the Fine	
setting.	

If the coffee in the coffee machine is too thin or is running through too quickly, try a finer grind setting. If espresso or coffee is taking too long to brew, try a coarser grind setting.



Grind fineness setting

8 Preparing ground coffee



Grind amount /ÿgrind ing time adjustment

4.2. Coffee grinding

Coffee can be ground only with the bean holder in place and a fineness setting selected through the position of the bean holder. If the fineness selector is fully to the right, the coffee grinder will not operate.

This machine has a time-controlled pre-set grind amount. The rotary control on the front of the coffee grinder can be used to adjust the required duration of the grinding process and therefore the grind amount.

Pour the desired type of coffee beans into the bean holder

Check that the ground coffee collecting container is in place and is empty

Turn the bean holder to the desired fineness setting

Select the desired grinding time (amount) using the rotary selector

The grinding process then starts immediately and automatically. It ends when the rotary selector timer reaches the 0 position.

To stop the grinding process early, turn the bean holder to the right through the

Coarse setting up to the end stop – the grinding

process will stop immediately, while the timer continues until it reaches

0. This interruption of the grinding process can be useful if the amount of coffee is

set too large or a foreign object in the coffee is blocking the grinder.

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Never start the grinder without the collecting container in place

Do not remove the bean holder while beans are being poured in

We recommend: To enjoy maximum flavour, do not grind more beans than you will use immediately

Before taking out the full collecting container, tap the machine gently a few times to bring down any coffee powder that may have remained stuck inside

Never fill the collecting container above the maximum mark. Excess coffee powder can be drawn back up into the grinder and cause overheating, which can damage the machine!

Do not grind continuously for more than about 3 minutes, as this will cause all parts to overheat, which can adversely affect the coffee flavour

5. CLEANING

Regular cleaning will ensure that you continue to enjoy your machine.

Before every cleaning, always pull out the mains supply plug!

Never pour water or other liquids into the machine!

With the bean holder removed, clean the grinding chamber from below as often as pos sible, using a brush, for example, to prevent caking of oily coffee residues to the extent possible (to do this, grip the top part of the grinder at the rubber seal and take it off)

Clean the seals between the bean holder and the grinder, using a brush for example

Clean the outside of the machine using a wet cloth – check that all parts of the machine have dried completely before the next use

The bean holder and ground coffee collecting container can be easily removed to allow better cleaning

Please note – If using dark, oily cof fee beans, the machine will need to be cleaned more frequently than with light, less oily beans. OF

The individual parts of this machine are not suitable for washing in a dishwasher!

We recommend cleaning the grinder and seal ring each

time after grinding with the finest grind setting.

10 Customer service & warranty Disposal

6. CUSTOMER SERVICE & WARRANTY

WARRANTY & CUSTOMER SERVICE CONDITIONS

Please see the accompanying information sheet for detailed warranty and customer service con ditions.

7. DISPOSAL

Electrical and electronic appliances contain numerous of materials which are still valuable or are harmful to the environment, and so should not be treated in the same way as normal household waste. If treated as household waste or handled incorrectly, they may cause harm to human health or to the environment. Therefore, never include a possibly faulty appliance with the household waste, but take it to the collecting point for the recovery and recycling of old electrical and electronic devices set up by the local authorities.

You can obtain more information from your local town hall, waste disposal service provider, or the retailer from which the machine was purchased.

8. TECHNICAL DATA

Power output 1 Conformity mark T	220–240 V AC, 50 Hz 100W
Conformity mark	
T	
2 2 2 tt	THIS This machine meets the following EU Directives: 2014/35/EU (Low-voltage Directive) 2014/30/EU (EMC Directive) 2011/65/EU (Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment)
Bean holder capacity 3	

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Machine Translated by Google



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