

Dear Customer,

Congratulations on acquiring this new Crema espresso machine, a Swiss quality product. Please read these instructions carefully and follow them. By doing so, you and your guests will truly enjoy your SOLIS CREMA. Please keep these instructions in a safe place. If you are not sure about anything or would like more information, please ask us or your local dealer. We are always ready to help.

SOLIS LTD.

This espresso machine is partially registered and patented in Europe and overseas.



Legend:

- ① Removable water reservoir and cover
- ② Storage plate for cups
- ③ Swivelling steam and hot-water nozzle
- ④ Hot-water/steam knob
- ⑤ Height-adjustable cup tray
- ⑥ Removable drip tray
- ⑦ Filter holder
- ⑧ Built-in grounds tamper
- ⑨ Filter set, containing: one-cup insert, two-cup insert and portion-insert
- ⑩ Measuring spoon

**Control panel:**

- ON
OFF Main switch On/Off
- Pump switch
- Steam switch
- Coffee temperature indicator
- Steam temperature indicator

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1.0 Safety instructions

Children do not understand how dangerous electrical appliances can be. For that reason, children should never be allowed around electrical appliances without supervision.



Do not use the appliance without studying the user manual or being shown how to operate it.



Never use an appliance with a faulty cord. Since special tools are needed to replace a damaged cord, this work must be carried by a manufacturer-designated repair station.



Do not immerse the appliance in water. Do not use the appliance with wet hands.



Do not remove the filter holder while the coffee is pouring. As the appliance is under pressure, wait until the coffee has stopped pouring.



The socket to which the appliance is connected must be earthed. For your safety, we recommend the use of an FI safety adapter (available from all good electricians).



Place the appliance on a firm, level surface. The surface must not be warm or hot. Choose a position which is out of reach of children or pets.



Be careful when touching the steam nozzle and filter holder as they become hot when the appliance is in operation (DANGER OF SCALDING!).



Be sure to remove the plug before cleaning the appliance. Do not allow the cord to come into contact with hot parts of the appliance.



Do not expose the appliance to climatic conditions (rain, snow, frost, etc).



When you unpack the appliance, please check that the voltage indicated on the plate on the base of the appliance is the same as your own main supply.



2.0 General comments

Do not operate the appliance without water and coffee.



Any work on the appliance must be carried out by authorised technicians. Otherwise, all guarantee claims and warranties are invalidated.

The appliance is intended for the preparation of hot water, steam and coffee and must not be used for any other purpose. The appliance is designed for domestic use. If it is used for commercial purposes, warranty conditions will change. Please observe the guarantee conditions.

The original packaging has been made specially strong so that the appliance can be sent by post. **Please retain the packaging in case it should be necessary to return the appliance.**

The appliance may be damaged by freezing. For this reason, it must be protected against frost and should not be left overnight in a car during winter.



3.0 Starting up

3.1 Fill the water container with cold water up to a maximum of 3 litres. Insert it into the rear of the appliance and press home firmly so that the base valve opens. Close the cover.

Note: Use only fresh cold water to fill the container. Do not use mineral water, milk or any other fluid.

3.2 Pull the required length of cord out from the back of the appliance. Leave the rest in the special cable compartment. Connect the appliance to an earthed socket.

3.3 Turn the main switch to ON.

The appliance must now be vented and rinsed out.

Note: The best time to remove air from the appliance is when it is cold. For this reason, start the venting operation as quickly as possible after switching on.



3.4 Vent the appliance.

To do this, place a large container under the hot water/steam nozzle, turn the rotary knob and activate the pump switch  until a steady stream of water comes out of the nozzle. Let it run until about 2 dl of water has been collected, then close the rotary switch and turn off the pump switch  again. The appliance has now been vented.



3.5 Rinse the appliance out. To do this, fit the empty filter holder and place a cup underneath. Turn the pump switch  on until the cup is full. Turn the switch  off again. The appliance has now been rinsed out.



3.6 The appliance is ready to operate when the temperature light  shows green. We recommend leaving the empty filter holder in place while the appliance is heating up so that it is pre-warmed.



IMPORTANT: Never operate the appliance without water. For reasons of hygiene, we would recommend you to vent and rinse out the appliance before it is used for the first time or after any long period of non-use (e.g. after the holidays).

4.0 Making coffee with ground coffee

It is assumed that the appliance has been started up in accordance with Point 3 and is ready to operate, i.e. the container has been filled with water and the temperature light ● is showing green.

4.1 With the appliance ready, fit the appropriate filter (one-cup or two-cup) into the filter holder.

Depending on the filter size, fill with one or two level measuring spoons of coffee and press down lightly with the built-in tamper. Wipe the edge of the filter holder to remove any coffee grains.



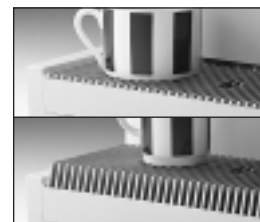
4.2 Insert the filter holder into the brewing unit by moving from left to right and close tightly. Check that the filter holder is fully tightened.



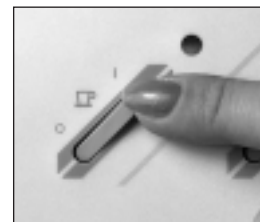
4.3 Place one or two cups on the tray under the filter holder.



Note: The height of the tray can be adjusted to take small espresso cups simply by turning it.



4.4 Activate the pump switch ☐ and coffee will be poured.



4.5 As soon as your cup is full, turn off the pump switch . This will stop the pouring.



4.6 Now remove the filter holder from the brewing unit by moving it from right to left. Holding the filter firmly with the filter holder, knock out the grounds.



Note: You can use a special SOLIS tray for your grounds (see Section 13.0, recommended accessories).

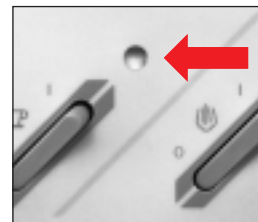


Rinse the filter under running water and replace the filter holder in the brewing unit. Once the filter has been refilled, the next cup of coffee can be prepared.



5.0 Making coffee with portions

It is assumed that the appliance has been started up in accordance with Point 3 and is ready to operate, i.e. the container has been filled with water and the temperature light  is showing green.



5.1 The procedure is just the same as for ground coffee, except that the following points must be observed.

Please prepare SOLIS coffee portions (see adjacent illustration and section 13.0 «Recommended accessories») with the special portion-filter insert only, and do not use the 1 or 2 cup filter. The portion filter is specially designed for the «hard» portion bags.



«Soft» SOLIS portions or other brand name portions should be prepared in the 1 or 2 cup filter as recommended by the coffee producer.



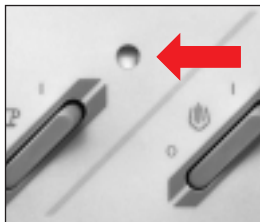
Note: If the coffee comes out of the sides of the filter holder, the portion is either too big for the filter insert or the filter holder has not been properly inserted.

As all SOLIS CREMA espresso machines are fitted with both portion inserts and one-cup and two-cup filters, you will have no problem in using any ordinary filter-paper portions, provided that you take note of the points listed above. However, please be sure to follow the coffee manufacturer's instructions.



6.0 Making hot water

For tea, broth, etc. It is assumed that the appliance has been started up in accordance with Point 3 and is ready to operate, i.e. the container has been filled with water and the temperature light ● is showing green.



6.1 With the appliance ready, place your glass or cup directly under the hot water/steam nozzle and turn the rotary knob and activate the pump switch ▮ . The hot water now runs automatically.



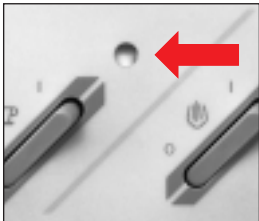
6.2 After pouring the water required, close the rotary switch and turn off the pump switch ▮



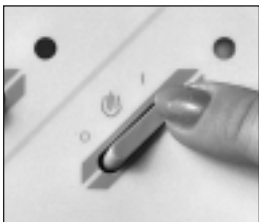
7.0 Making steam

For heating milk and for cappuccino or other drinks.

It is assumed that the appliance has been started up in accordance with Point 3 and is ready to operate, i.e. the container has been filled with water and the temperature light ● is showing green.



7.1 With the appliance ready, activate the steam switch ▮ and wait until the temperature light ● shows green.



7.2 Turn the rotary knob slightly, allowing the condensed water to run out into the drip tray. Next, swing the steam jet out and immerse it in the liquid to be heated. Slowly open the rotary switch and heat the liquid by making circular movements from bottom to top.



7.3 When no more steam is needed, turn the rotary switch off again. Swing the steam nozzle back to the cup tray or leave in an empty container. Turn off the steam switch ☞



7.4 With the steam switch ☞ off, turn the rotary knob, activate the pump switch ☞ again and allow the appliance to vent/cool down until water emerges from the nozzle in a steady stream. Then, turn the rotary switch off again. The appliance is now ready to make coffee again.



IMPORTANT: After steam has been used, the appliance must be vented and allowed to cool (see also under Point 3.4). The steam nozzle can become very hot. To prevent scalding, avoid direct contact with the skin.



Note: We recommend that you clean the steam nozzle immediately after use. Otherwise, milk can leave residues which are difficult to remove.



8.0 Pre-heating the cups

Apart from the type of blend and the quality of the water, the most important factor in making a good cup of coffee is getting the right temperature.

8.1 Place your cups on the storage plate to be kept warm (indirect heating by the radiation from the heating system).



8.2 If you need to heat cups quickly, you can rinse them out with hot water from the hot water nozzle.



9.0 Care and cleaning

If you always keep your SOLIS CREMA machine clean, you will be sure of good quality coffee and will extend the useful life of the appliance.

9.1 Daily and weekly care:

Regularly clean the water container, the drip tray, the cup tray, the filter holder and the filter inserts. Simply use hot water and, when necessary, a non-scouring detergent.



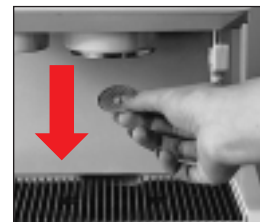
DO NOT place in the dishwasher!



Brewing unit: Remove coffee residues regularly and wipe with a clean damp cloth. We recommend you to let about half a litre of hot water run through from time to time, as this keeps the brewing unit clear of fat residues.



If the brewing filter becomes very stained, remove it with a screwdriver and brush both sides thoroughly.



Filter inserts: Rinse the 1 and 2 cup filter inserts from time to time to keep them clean. To do so, place the filter holder with empty filter inserts in the SOLIS Crema, position a cup under the filter holder and switch on the pump  until the cup is full. Switch off the pump. The rinsing operation is now complete.

Housing: Where necessary, the housing should be cleaned with a damp cloth and then rubbed dry with a cloth.



IMPORTANT: The appliance must not be immersed in water. Switch off the appliance and remove the plug during all cleaning and care operations.



10.0 Decalcifying

Even if a water filter is used, the appliance should be decalcified regularly in accordance with the hardness of your local water and, in any event, at least every four to six months.

10.1 For decalcification, it is best to use SOLIPOL, a product specially designed for this purpose.



10.2 With the appliance switched off, fill the water container in proportions of one part water and one part SOLIPOL (0.5 litres of water and 0,5 litres of SOLIPOL).



10.3 Turn on the hot water/steam rotary knob, activate the pump switch and place a container under the steam jet. Now, turn the main switch ON and let water run from the jet for about 1 minute.



10.4 Turn the main switch OFF and leave the decalcifying product to take effect for about 10 minutes.

10.5 Repeat 10.3 and 10.4 twice. Then, rinse out the water container thoroughly and fill with fresh water.



10.6 Turn the main switch ON and rinse the appliance out thoroughly by allowing the fresh water (approx. 2 litres) to run out through the hot water nozzle. This will ensure that nothing remains which might affect the taste of the coffee. The SOLIS CREMA is now ready for use again.



IMPORTANT: Regular decalcification will protect your machine from the need for expensive repairs. It should be noted that damage caused by failure to carry out the necessary decalcification, by misuse or by not following the above instructions IS NOT COVERED BY THE WARRANTY. Vinegar must not be used for decalcifying purposes as it will damage the appliance.



11.0 Trouble-shooting

Before returning the appliance for repair, please read the following points carefully. This will often solve the problem and save you a lot of bother.

11.1 Coffee comes out of the sides of the filter holder

- the filter holder is not properly fitted
- the filter holder is not tight enough
- there are coffee residues on the edge of the filter
- the seal is damaged or worn. Return the appliance for repair.

11.2 Pump is noisy

- the water container is empty
- the water container is not properly fitted
- the pump is not producing enough pressure because the coffee is old or too coarsely ground.

11.3 No coffee comes out

- there is no water in the container
- the water container is not properly fitted
- the coffee is too finely ground or has been pressed down too hard
- the appliance is set for steam
- the filter or the brewing unit are blocked and needs cleaning
- the appliance needs decalcifying
- the appliance is not vented/cooled and needs venting.

11.4 The coffee has no foam, pours too quickly or too slowly

- the coffee blend is unsuitable
- the coffee is too finely or too coarsely ground
- the coffee is no longer fresh
- there is not enough coffee in the filter
- the coffee needs to be pressed down more
- the cups are too cold and need pre-heating
- the appliance is not reaching the correct operating temperature.

If the problem still cannot be solved after checking the above points, please return the appliance in the original packaging to our customer service department, stating the nature of the fault.

In Switzerland, send the appliance to:

SOLIS PRODUZIONE SA
Customer Service Department
Centro SOLIS
6850 Mendrisio

Tel. 091/ 646'16'65/ 646'81'36
Fax 091/ 646'03'62

For repairs in all other countries in which SOLIS products are sold, send the appliance to the **customer service centre of the SOLIS branch** indicated on the warranty card.

12.0 Useful tips for coffee

12.1 Optimum conditions for good coffee

Good coffee depends not only on the appliance but also on the water, the blend of coffee, the grinding, the temperature, etc. You should keep the following tips in mind:

Always use fresh coffee and dark roasts, such as the SOLIS products specially blended for use with espresso machines.

Fresh coffee should always be stored in a cool place. It can be deep frozen and may be used directly while still cold.

Always have coffee beans ground to espresso grade. If the result is still not satisfactory, check Point 11.4.

If your local water is very hard, use a filter such as the SOLIS AQUA-SELECT.



If you want to get consistently good coffee without having to clean grounds out of the filter holder all the time, try using SOLIS portions. They are practical, clean and always ready to use.



13.0 Recommended accessories

To simplify the care and maintenance of your SOLIS CREMA, we recommend:

SOLIS Aqua-Select water filter: helps to reduce water hardness and so to avoid premature calcification.

SOLIS Solipol decalcifying agent: specially designed for easy decalcifying of espresso machines.

SOLIS storage box: specially designed to store opened packets of coffee and portions.

SOLIS grounds drawer: specially designed for knocking out the grounds from the filter holder.

CAFÉ SOLIS coffee blends: a variety of exclusive blends specially selected for espresso machines. They guarantee good coffee.

CAFÉ SOLIS portions: three blends - espresso, café crème and decaffeinated coffee. They come in practical portions specially made for filter holder espresso machines. They are practical, clean and ready for use at any time!

In Switzerland, these accessories are obtainable from specialist stores, supermarkets and department stores or directly from

SOLIS MAIL
6850 Mendrisio

Tel. 091/646 80 51
Fax 091/646 25 32

In all other countries in which SOLIS products are sold, these accessories can be obtained through the trade or directly from the SOLIS subsidiaries indicated on the warranty card.

14.0 Technical data

Voltage:	230 V / (USA: 115 V)
Watts:	1100 Watt
Water reservoir:	3 liters
Cable length:	1.1 m, with 3-pin plug
Weight:	7,5 kg
Dimensions:	310 x 270 x 235 mm
Approbations:	SEV and international safety approvals