

User Manual Book Coffee Machine

Greco Series CM 1725

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This manual book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com.

PART 1: IMPORTANT SAFETY INFORMATION

Safety Instruction

When using the electrical appliances, the basic safety precautions should always be followed, including the following matters:

- Read all the instructions carefully and recall them or store this manual book for the future reference.
- Do not touch the hot surfaces of the appliance (machine coffee); use the handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse the power cord, power plugs, or the entire part of the appliance into the water or other liquid.
- Do not let the water to come into contact with any of the electrical parts of the appliance. Beware of the danger of the short circuit. Steam and hot water may cause burning/fire.
- Close supervision is necessary when the appliance is used near children.
- Un-plug the cord from the power socket (mains) when the appliance (machine coffee is not in use and before cleaning. Allow the machine coffee to cool down before putting its parts on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or damaged power plug, after the appliance malfunctions, or has been damaged in any manner. Contact MODENA Call Center for examination, repair or adjustment.
- The use of accessory attachments that are not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use the appliance outdoors.
- Do not let power cord hang over the edge of the table or counter.
- Do not touch the hot surfaces of the appliance.
- Do not place the appliance on or near a gas or electric cooker, or in a heated oven.
- Always insert the power plug into the appliance first before connect the power cord (plug) into the wall outlet (power socket).
 To disconnect the plug, turn any control to "off", then remove the power plug from the power socket.
- Do not use the appliance for other than the intended use.

General Caution

This appliance is for the household use only. Any servicing, other than cleaning and maintenance by the user, should be performed by MODENA technicians. To reduce the risk of fire or electric shock, do not disassemble the machine without technicians. There are no parts inside the appliance that are serviceable by the user. Repair should be done by the authorized service personnel only.

- Check the voltage of this appliance on the nameplate to ensure it is in correspondence to your household voltage.
- Never use warm or hot water to fill the water tank. Use cold water only.
- Keep your hands and the cord away from the hot parts of the appliance during operation.
- Do not clean the appliance with scrubbing powder or coarse cleaner. Simply use a soft damp cloth with water for cleaning the appliance.
- To get the optimal taste of coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.
- Do not use caramelized or flavored coffee beans.

Instruction for Power Supply Cord

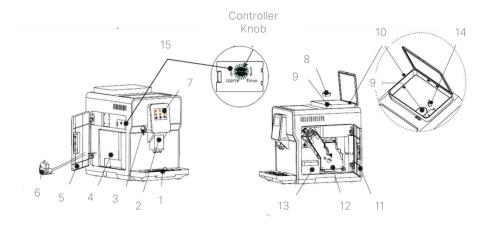
- Use the short power-supply cord (or detachable power-supply cord) to reduce the risk of entangled cord or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords could be used but with complete care.
- If a long detachable power-supply cord or extension cord is used, there are following matters to be concerned:
 - The marked power rating (electric current) of the detachable power-supply cord or the extension cord should be higher than or equal to the power rating of the appliance.
 - If the appliance is the grounded type, the extension cord should be a grounding-type 3-wire cord.
 - The longer cord should be arranged properly, so it will not drape over the countertop where it can be pulled on by children or tripped over.

Intended Use of Appliance

This coffee machine is intended for the domestic use only. Do not make any technical changes or use the appliance (machine coffee) for unauthorized purposes since this would create serious hazards. This appliance should not be used by children and persons with special needs for their physical, mental or sensory capabilities, unless they are supervised by a person who responsible for their safety, or they are guided by the authorized person to properly use the appliance.

PART 2: NAME OF PARTS

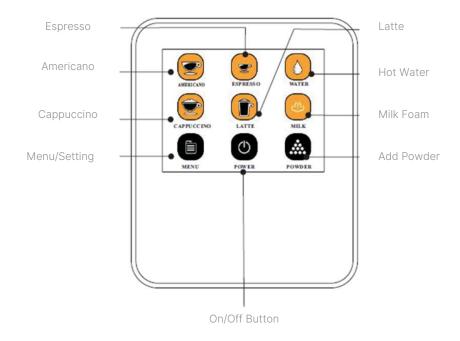
Main Parts Introduction



- 1. Drip Tray
- 2. Coffee Spout
- Milk Frother
- 4. Water Tank
- 5. Left Door
- 6. Power Cord
- 7. Control Panel
- 8. Filler Funnel Lid
- Filler Funnel for Ground Coffee
- 10. Bean Tank

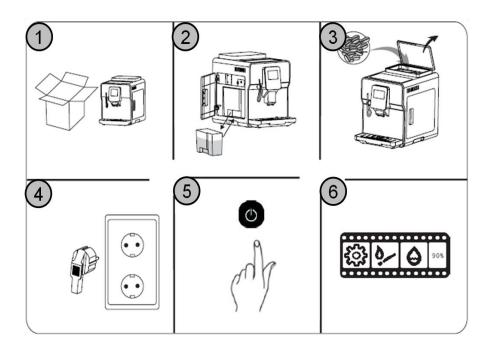
- 11. Right Door
- 12. Brewing Unit
- 13. Coffee Waste Bin
- Grinder Controller Knob
- 15. Milk Frother Control

Control Panel Introduction



PART 3: INSTALLATION

- 1. Unpack the machine coffee.
- 2. Take the water tank out of the machine and then fill it with fresh drinking water.
- 3. Fill the bean tank with the fresh coffee beans.
- 4. Insert the power plug into the power socket.
- 5. Press the "Power" icon to turn the machine on.
- 6. Allow the machine to heat up.
- 7. Then, the machine will be on the stand-by mode and ready to be used.



PART 4: HOW TO USE

Instruction for Making Coffee

Making Americano

- 1. Place a cup under the dispensing spout.
- 2. Adjust the height of dispensing spout
- 3. Press the "Americano" icon on control panel, and the machine will start brewing Americano coffee style.
- 4. Wait until the brewing process is complete.
- 5. Americano is ready to be served.

Making Espresso

- 1. Place a cup under the dispensing spout.
- 2. Adjust the height of dispensing spout.
- 3. Press the "Espresso" icon on control panel, and machine will start brewing the Espresso coffee style.
- 4. Wait until the brewing process is complete.
- 5. Espresso is ready to be served.

Making Cappuccino

- 1. Place a cup under the dispensing spout.
- 2. Insert the milk frother into the machine.
- 3. Place the milk hose into the milk.
- 4. Press the "Cappuccino" icon on control panel, and machine will start brewing Cappuccino coffee style.
- 5. Wait until the brewing process is complete.
- 6. Cappuccino is ready to be served.

Making Latte

- 1. Place a cup under the dispensing spout.
- 2. Insert the milk frother into the machine.
- 3. Place the milk hose into the milk.
- 4. Press "Latte" icon on control panel, and machine will start brewing Latte coffee style.
- 5. Wait until the brewing process is complete.
- 6. Latte is ready to be served.

Making Hot Milk / Milk Foam

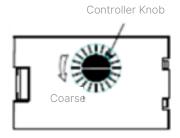
- 1. Place a cup under the dispensing spout.
- 2. Insert the milk frother into the machine.
- 3. Place the milk hose into the milk.
- 4. Press "Milk" icon on control panel, and machine will start dispensing milk foam to the cup.
- 5. After reaching the desired amount of milk foam, press the "Power" icon to stop the process, and then milk foam is ready to be served.

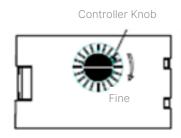
Making Hot Water

- 1. Place a cup under the dispensing spout.
- 2. Press the "Water" icon on the control panel, and machine will start dispensing hot water to the cup.
- 3. Once reach the desired amount of hot water, press the "Power" icon to stop the process.
- 4. Hot water is ready to be served.

Milk Foam Control

- Open the left door of the machine coffee, and you can see the milk frother control.
- 2. The quality of the milk foam will depend on the used milk and the temperature of the milk.
- 3. When frothing the milk, please make sure you turn the milk frother control counter clockwise if the milk not foam up as much. If there is only steam that comes out, please adjust the control clockwise.
- 4. Make sure you clean the milk frother device after use to avoid any blockages.

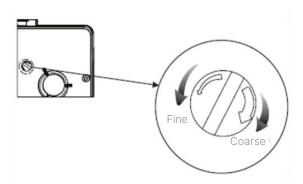




Adjusting/Controlling the Coffee Grinder

- 1. The grinder controller knob that is placed inside the bean tank must be rotated with the coffee grinder controller key only when the coffee grinder is in operation.
- 2. Do not put any material other than coffee beans into the tank.
- 3. Do not pour the ground and /or instant coffee into the bean tank.
- 4. Never use the coffee beans that have been stored in a freezer.

- 5. When making a coffee, if the coffee flow is very slow (the ground coffee is too fine) press and rotate the controller knob clockwise to set the grinder to a coarse setting.
- 6. Conversely, if the coffee flow is very fast, and its color is very light (the ground coffee is too coarse), press and rotate the controller knob counters clockwise to adjust the grinder to a fine setting.



Menu for Customization and Maintenance

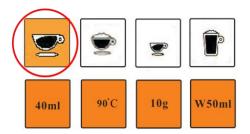
Coffee Parameter Setting

Press "Menu" icon to enter to the setting display, and then press the following icon.



a) Americano Setting

The machine coffee will first dispense the coffee followed by the hot water. User can control the flow of the coffee, the temperature, the quantity of the coffee beans and the hot water flow. Once finish setting the program, press "Exit" icon to save new setting.



b) Cappuccino Setting

User can control the flow of the coffee, the temperature, the quantity of the coffee beans, and the duration to froth the milk. Once finish setting the program, press "Exit" to save new setting.



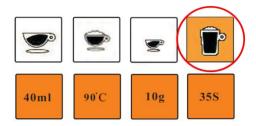
c) Espresso Setting

User can control the flow of the coffee, the coffee temperature, the quantity of the coffee beans, and the pressure (low and high pressure that are generated by the pump). In order to get a cup of aroma coffee, it is recommended to use the high pressure. Once finish setting the program, press "Exit" to save new setting.



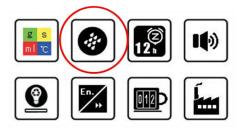
d) Latte Setting

User can control the flow of the coffee, the temperature, the quantity of the coffee beans, and the duration to froth the milk. Once finish setting the program, press "Exit" to save new setting.



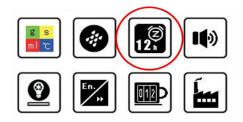
Descaling

- 1. Fill the water tank with fresh water.
- 2. Pour descaling agent/solution into the tank.
- 3. 89 'Press "Descaling" icon to start the descaling process.
- 4. The descaling solution will be dispensed at the certain time intervals.
- 5. Wait until the appliance (coffee machine) has completed the cleaning cycle.
- 6. After the water ran out, take the water tank out and fill it with fresh water again.
- 7. The appliance will start the rinsing cycle.
- 8. Once the appliance has completed the rinsing cycle, it will return back to the stand-by mode.



Stand-by Time Setting

By pressing the "Time Setting" icon, user can choose 0.5h, 1h, 1.5h and so on until.....24h.



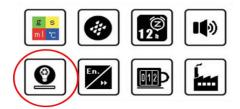
Voice/Silent Setting

Press the "Audio Setting" icon to turn the sound on or off.



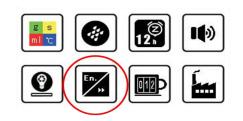
Display Contrast Setting

By pressing the "Energy Saving" icon, user can select power saving mode, semi-saving mode and without saving mode.



Language Setting

By pressing the "Language Setting" icon, user can select the preference language used for this coffee machine operation.



Cup Counter

By pressing the "Cup Counter" icon, user can view the number of different varieties of coffee which have been made by the appliance.



Default Setting

Press the "Factory Reset" icon, and then enter "00" (zero zero) to return to the machine default setting by the factory (such as the settings of temperature, flow, coffee bean quantity, etc). The default setting will return the number of "cups counter" to 0 cup.



PART 5: MAINTENANCE AND CLEANING

Operation and Maintenance

For the best use, it is recommended to:

- Choose a safe and flat surface, so there will be no danger of overturning the appliance that causes injury.
- Choose a location that is neat, clean and near to the easily reachable power socket.
- Provide a minimum distance from the sides of the appliance (coffee machine) to the wall.
- After switching off the coffee machine, it is recommended to put an empty glass under the dispensing spout to contain the remaining drops.
- Do not keep the coffee machine at the temperature under 0°C.
- Frost may damage the coffee machine.
- Do not use the coffee machine outdoors.
- In order to prevent the housing of the coffee machine from melting or being damaged, do not place it on the very hot surface and close to the flame.

Cleaning and Storing

- To keep the coffee machine at its best performance, clean and store it properly.
- Since this appliance uses natural ingredients of brew beverages (such as coffee beans, water, milk, etc.), some residue of the ground coffee or condensed water could present on its supporting surface. Therefore, it is recommended to periodically clean both the visible parts of the machine and the area beneath it.
- Before storing the appliance, it is strongly recommended to clean it first.
- The remaining water in the water tank and/or in the water circuit for several days should not be consumed. If the coffee machine is going to remain inactive for a long time, dispense the remaining water first.

Cleaning the Milk Frother

- Insert the milk frother into the coffee machine
- Dip the milk hose into a cup of water and place another cup under the milk dispensing spout.
- Press the "Milk" icon to start cleaning process
- At the end, empty the cup, and repeat the steps above until the pipelines has been flushed out and completely cleaned of any residual milk.



Cleaning the Brewing Unit

- Open the right side of the coffee machine door.
- Remove the coffee waste bin.
- Remove the brewing unit and then rinse it with warm water.
- Install the brewing unit back until there is "click" sound to ensure it is back to the correct position.
- Install the coffee waste bin back to its position



PART 6: TROUBLESHOOTING

If an error occurs during the operation, this coffee machine will display the error code on the screen. The codes along with the possible causes and recommended actions are summarized in the table below:

Display	Possible Cause	Recommended Action
 ⊙ ≸	Water tank is empty	Fill the water tank with fresh water
Ø	The bean tank is empty	Add coffee bean to its tank
•	Drip tray missing or is not installed in the correct place.	Insert the drip tray correctly

Display	Possible Cause	Recommended Action
0	Coffee waste bin missing or is not installed in the correct place.	Insert the coffee waste bin correctly
	Brewing unit is missing or is not installed in the correct place.	Insert the brewer correctly
	Coffee waste bin is full.	Empty the coffee waste bin.
	Right door is open / not closed perfectly.	Close the right door correctly.
	Water tank is not in the correct place.	Place the water tank correctly.
© 0 0 m	Machine is on the heating process.	Wait until the heating process finish.

PART 7: SPECIFICATION

Model	CM 1725
Product Dimension	420 x 270 x 350 mm
Product Weight	10.5 kg
Color	Black
Control Panel	Full Touch Screen
Power	1250 W
Bean Tank Capacity	250 g
Water Tank Capacity	1700 mL
Ground Coffee Drawer Capacity	15 pcs
Waste Water Tank Capacity	800 mL
Ground Coffee Quantity	7 - 12 gr
Coffee Volume	20 - 250 mL
Bean to Cup Brewing	Yes
Powder to Cup Brewing	Yes
Stainless Steel Cup Warmer	Yes
Removable Water Tank	Yes
One Touch Operation	Yes
Auto Shut Down	Yes

Specifications of this appliance may change without notice to improve the quality of the product. Pictures in this manual are schematic and may not match your product exactly. Values stated on the machine labels or in the documentation accompanying it are obtained in laboratory in accordance with the relevant standards. Depending on the operational and environmental conditions of the appliance, values may vary.



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