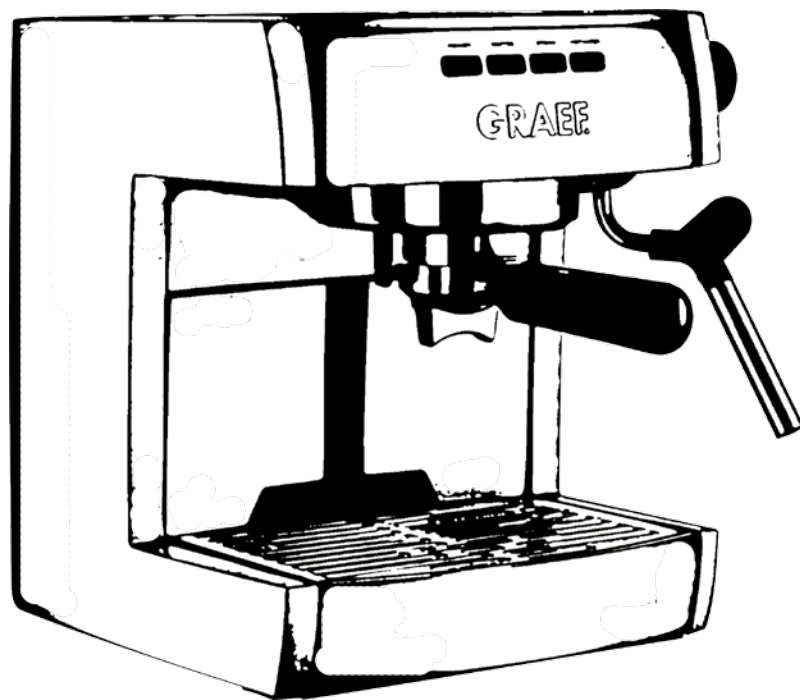


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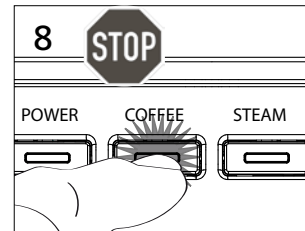
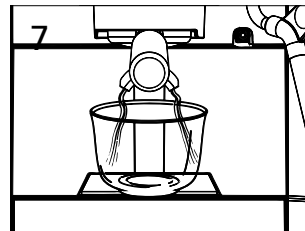
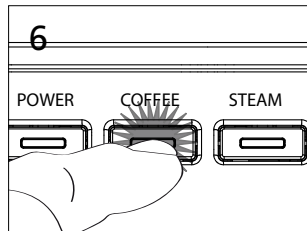
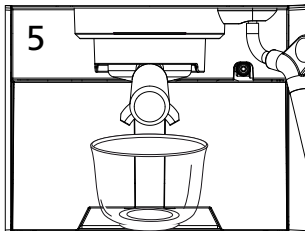
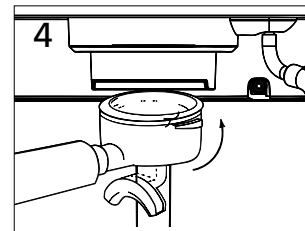
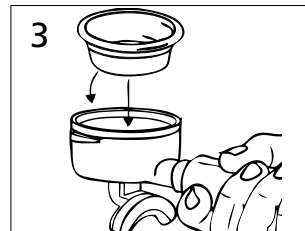
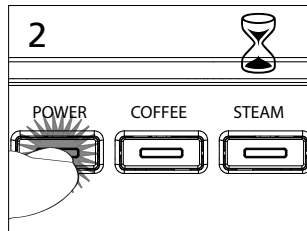
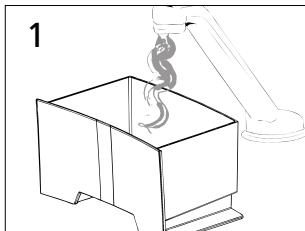
# Espresso Machine Instruction Manual

# GRAEF

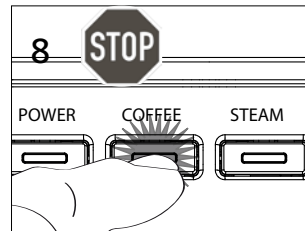
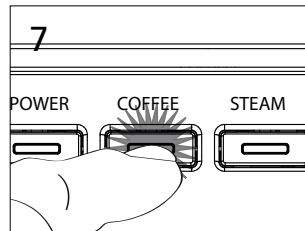
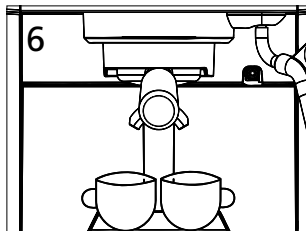
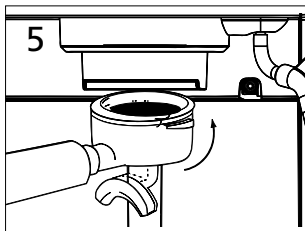
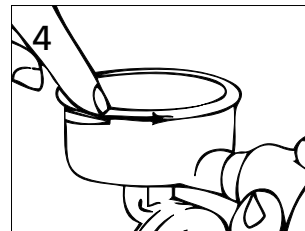
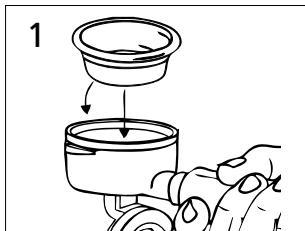


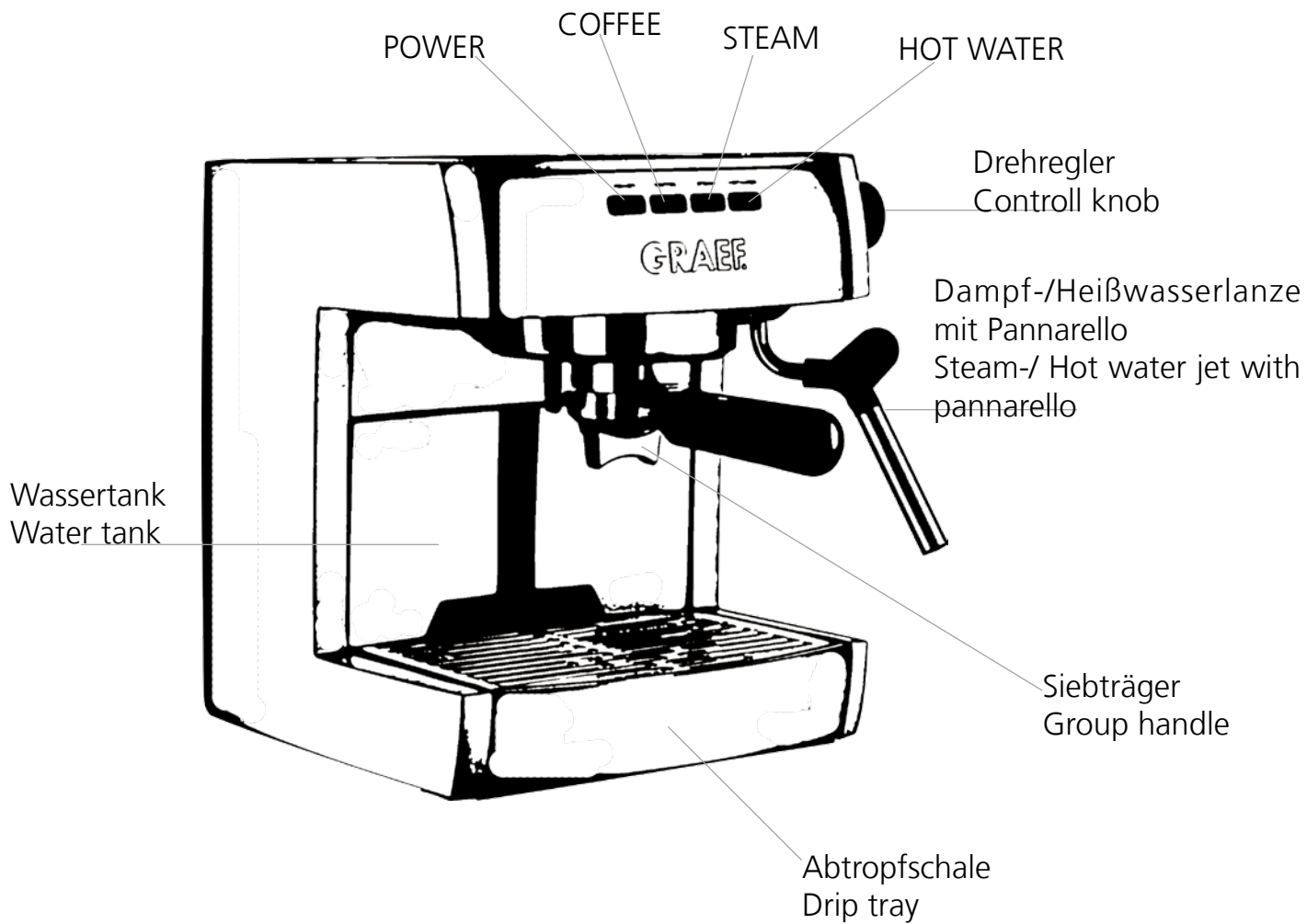
Siebträger-Espressomaschine ES 70

## Vorbereitung / Preparation



## Espressozubereitung / Making the espresso





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## **Safety instructions**

This unit complies with the statutory safety regulations. Improper use can, however, lead to personal injury and property damage.

To handle the unit safely, follow the instructions below:

- Check the unit for external, visible damage to the housing, the supply cord and the plug before using it. Do not put a damaged unit into operation.
- Repairs are only allowed to be performed by a specialist or by the Graef customer service department. Improper repairs can lead to extreme hazards for the user. Furthermore, the warranty claim expires.
- Only Graef customer service is authorised to repair the unit during the warranty period, otherwise the warranty expires for additional damages.
- Defective components must be replaced solely with genuine spare parts. Fulfilment of the safety regulations is only guaranteed if these parts are used.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of the reach of children less than 8 years.
- The unit is not intended to be used with an external timer or a separate telecontrol system.
- This unit is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service or similarly qualified persons in order to avoid a hazard.
- Always pull the supply cord from the electric socket using the connector plug, not the supply cord.
- Do not carry the unit by the supply cord.
- Never transport the unit during operation.
- Do not touch the plug with moist hands.
- Do not use the packing material as a toy. Danger of suffocation.
- Follow the instructions regarding the requirements for the place of installation and on the unit's electrical connection to prevent personal harm and property damage.
- Never aim the milk frother nozzle towards yourself or any other person. DANGER OF BURNS!
- Always use the handle to move the milk frother nozzle. Never touch the milk frother nozzle on the pipe after using. It becomes very hot!
- Never remove the group handle when it is filled with coffee grounds; it is pressurised.
- Use the unit only when the drip grid and drip tray are properly positioned.
- Before making coffee, make sure the group handle is tightened firmly.
- Switch the unit off before cleaning and pull the power cord from the electric socket.
- Let the unit cool off before cleaning.
- Do not use any aggressive or abrasive cleaning agents and do not use any solvents.
- Do not scratch off stubborn soiling with hard objects.
- Do not put the unit in the dishwasher and do not hold it under flowing water.
- The appliance must not be immersed in water.

### **Before the first use**

Before using for the first time or after a long period of non-use, you should prepare several cups of

water (without coffee grounds) to thoroughly flush the system. Proceed as described in the „Preparing espresso“ section.

## **Unpacking**

To unpack the unit, proceed as below:

- Take the unit out of the carton.
- Remove all pieces of the packing.
- Remove any possibly extant labels on the unit. (not the rating plate).

## **Requirements for the installation location**

For safe and flawless operation of the unit, the place of location must meet these prerequisites:

- The unit must be set up on a firm, flat, level, non-slip and heat resistant base that has sufficient load bearing capacity.
- Select the place of location so that children cannot reach the hot surfaces of the unit.
- The unit is not intended for installation in a wall or a built-in cupboard.
- Do not set up the unit in a hot, wet or moist environment.
- The electric socket must be readily accessible so that the power cord can be easily unplugged.

## **Using the control panel**

### **POWER**

Press the „POWER“ button once to turn the unit on.

The light behind the „POWER“ button will illuminate red and start flashing, this is to indicate that your unit is on and heating up.

If the light turns to a constant green light, this indicates that the unit is heated and ready for use. Before activating the espresso coffee function ensure that the steam and hot water control dial is in

the OFF position.

## **STEAM**

You can froth-up milk with the STEAM function. To activate the steam function, press the „STEAM“ button. The „STEAM“ lamp flashes, „COFFEE“ and „HOT WATER“ extinguish. After a short heating-up period, the lamp stops flashing. You can now start frothing the milk. To froth up the milk, turn the rotary control to „OPEN“. After completing the process, turn the rotary control back to „OFF“ and press the „HOT WATER“ button again.

## **HOT WATER**

With the hot water function, you can use hot water for making hot chocolate, warming up cups or for brewing tea. To activate the hot water function, press the „HOT WATER“ button. The „HOT WATER“ lamp light, „COFFEE“ and „STEAM“ extinguish. After a short heating-up period, the lamp stops flashing. You can now start. To get the hot water, turn the rotary control to „OPEN“. After completing the process, turn the rotary control back to „OFF“ and press the „STEAM“ button again.

## **Milk frothing**

- Press the “STEAM” button.
- The steam function for making milk froth is now active.
- After the lamp has stopped flashing, the nozzle is ready for use.
- Make sure there is always enough water in the tank.
- Fill the enclosed container to 1/3 with cold milk.
- Before using the milk frother nozzle, the condensate that has collected there should be drained off. To do that, aim it at the drain grate and briefly turn on the steam.
- Wait until only steam and no water escapes and close the control again.

- Now immerse the milk frother nozzle with the Pannarello into the milk to approx. 1 cm under the surface.
- Open the steam control to the limit.
- Hold the milk container at a slight angle while doing so.
- Lower the milk can as soon as the milk level rises.
- **PLEASE NOTE:** The milk must not be heated to more than 70°C during this process; otherwise, the froth will collapse and the beverage will taste too sweet or possibly even like burned milk!
- A good tip for the correct temperature is when the you cannot hold the container for more than 3 seconds.
- Turn open the control knob again.
- By closing the valve and due to the steam cooling off a vacuum arises in the milk frother nozzle which then draws some more milk.
- For that reason, please wait a moment before you pull the milk frother nozzle out of the milk.
- After frothing, briefly knock the milk can on the table top to remove the last of the large air bubbles.
- Swirling also helps uniformly distribute the froth.
- Clean the milk frother nozzle immediately after finishing the process using a moist cloth. However, let the pipe cool down for a few moments as it becomes very hot.
- Also clean the milk frother nozzle with a short blast of steam so that the milk remnants are blown out of the milk frother nozzle.

## **Advanced Programming Options**

### **Espresso Thermoblock Temperature**

The temperature of the water at the group head can be modified in increments of 2°C up and down

should it be desired.

To do this you need to follow the instructions below:

- Switch off the unit.
- Press the „COFFEE“ button for 3 seconds. While still holding down the „COFFEE“ button briefly press the „POWER“ button and release. Release „COFFEE“ button.

This activates the programmability of the Espresso Temperature.

The lights behind the „STEAM“ and „HOT WATER“ buttons will start flashing.

Within 30 seconds press one of the flashing buttons depending on the required temperature adjustment.

- Up (+) a setting : Press „HOT WATER“
- Down (-) a setting : Press „STEAM“

When you have selected a new temperature setting the unit will sound a sequence of beeps to indicate the new temperature setting.

To save your settings press and hold down the „COFFEE“ button for 3 seconds. A single long beep will sound to indicate your settings have been saved.

The unit will then automatically power on and begin heating up.

### **Steam Thermoblock Temperature**

The steam temperature of this unit has been calibrated to deliver a powerful and dry steam for texturing milk. The temperature of the steam can be modified in increments of 3°C up and down should it be desired.

To do this you need to follow the instructions below:

- Switch off the unit.
- Press the „STEAM“ button.

- While still holding down the „STEAM“ button briefly press the „POWER“ button and release.
- Release „STEAM“ button.
- This activates the programmability of the Steam Temperature.
- The lights behind the „COFFEE“ and „HOT WATER“ buttons will start flashing.

Within 30 seconds press one of the flashing buttons depending on the required temperature adjustment.

- Up (+) a setting : Press „HOT WATER“
- Down (-) a setting : Press „COFFEE“

When you have selected a new temperature setting the unit will sound a sequence of beeps to indicate the new temperature setting.

To save your settings press and hold down the „STEAM“ button for 3 seconds. A single long beep will sound to indicate your settings have been saved.

### **Steam Wetness or Steam Pump Rate**

The steam pump rate of this unit has been pre-set. Modifying the steam pump rate enables you to make the steam wetter or dryer and aids in the delivery of a powerful, dry steam - ideal for texturing milk. The steam pump rate can be modified in flow rate increments up or down should it be desired.

To do this you need to follow the instructions below:

- Switch off the unit.
- Press the „HOT WATER“ button for 3 seconds.
- While still holding down the „HOT WATER“ button briefly press the „POWER“ button and release.
- Release „HOT WATER“ button.
- This activates the programmability of the steam pump rate.
- The lights behind the „COFFEE“ and „STEAM“ buttons will start flashing.

- Within 30 seconds press one of the flashing buttons depending on the required temperature adjustment.
- Up (+) a setting : Press „STEAM“
- Down (-) a setting : Press „COFFEE“

To save your settings press and hold down the „HOT WATER“ button for 3 seconds. A single long beep will sound to indicate your settings have been saved.

### **Factory Reset**

To undo any changes made to the program you can revert back to the original factory settings. This resets ALL the program settings back to factory settings.

- Turn off the appliance.
- Press and hold down the „POWER“ button for 3 seconds.
- Release the „POWER“ button.

### **Cleaning**

For the taste of your coffee

- Clean the exterior of the unit with a soft, moist cloth. If heavily soiled, a mild detergent can be used.
- Pull out the drip dish.
- Remove the drip grate.
- Empty the drip dish.
- Clean the drip tray and the grate and the group handle under running water.
- Replace the drip dish together with the grate.

### **Cleaning set**

- Remove the drip dish.

- After you have removed the drip dish, you will find the cleaning set in the interior of the unit on the plastic.
- Take out the cleaning set.
- Clean the holes in the filter insert with the thin end of the cleaning pin.
- Use the thick end of the cleaning pin to clean the milk frother/hot water nozzle pipe.
- Then clean the pipe with a moist cloth.

## **Descaling**

Just as with any unit that is operated with water, the group handle automatic machine also requires periodic descaling.

You can use a commercially available descaler for descaling your coffee machine.

To do so, proceed as follows:

- Remove the water tank and completely empty it.
- Fill the water tank with water again and mix the water as stated in the descaler manufacturer's instructions.
- Put the water tank back into the unit.
- Use a small brush to clean the brewing head. Remove the coffee remnants.
- Now place a large container under the brewing head.
- Switch on the unit.
- As soon as it is ready, press „COFFEE“.
- As soon as the container is full, empty it and repeat the process several times.
- After multiple repetitions, switch off the unit for 10 - 15 minutes so that the descaler can achieve its full effect.
- After that, switch the machine back on.

- Let the remaining mixture run through once more.
- Remove the water tank and rinse thoroughly.
- Fill the water tank again with fresh water.
- Place a container under the brewing head again.
- Let fresh water run through several times.
- Now fill the water tank with fresh water.

### Customer service

If your Graef unit becomes damaged, please contact your dealer or the Graef customer service department.

### Trouble shooting

Fault	Possible cause	Repair
<b>Espresso leaks above the group handle</b>	The group handle is not correctly inserted.	Insert the group handle so that it is firmly seated.
	There are still coffee grounds on the edge of the group handle.	Remove all the coffee grounds.
	The brewing head is dirty.	Clean the brewing head.
	The brewing head is defective.	Contact Graef customer service
	The brewing head rubber seal is damaged or worn out.	Contact Graef customer service.
<b>No water / espresso emerges or only in dribs and drabs</b>	There is no water in the water tank.	Fill the water tank.

	The water tank is not correctly inserted.	Insert the water tank correctly.
	The milk froth and hot water nozzle control is open.	Close the control.
	The group handle is plugged up.	Empty the group handle and refill it with coffee. Make sure you do not press the coffee down too much and that the coffee is not ground too fine.
	The unit calcifies.	Decalcify the unit.
	Brewing head screen is dirty.	Clean the brewing head screen.
<b>Espresso does not have any crema</b>	The coffee is too old or too dry.	Use fresh coffee grind.
	The coffee grounds are too course.	Use a finer coffee grind.
	Not enough coffee in the group handle.	Fill more coffee grounds.
	Coffee grounds are not sufficiently pressed.	Press the coffee grounds a little bit more firmly.
<b>Water flows through too quickly</b>	The coffee grounds are too course.	Use a finer coffee grind.
	The coffee grounds were not pressed down enough.	Press the coffee grounds a little bit more firmly.

	There are too few coffee grounds in the group handle.	Fill more coffee grounds.
<b>Very loud pumping noise</b>	There is no water in the water tank.	Fill the water tank.
	The water tank is not correctly inserted.	Insert the water tank correctly.
	The unit is calcified.	Decalcify the unit.
<b>No steam</b>	The steam nozzle is plugged up.	Clean the steam nozzle.
<b>Not enough froth during frothing</b>	The milk is not fresh.	Use fresh milk.
	The milk temperature is too high.	The milk should be well cooled before you use it.
	The steam nozzle is plugged up.	Clean the steam nozzle.
	The milk boiled.	Start again with fresh milk.
	Steam nozzle incorrectly positioned.	Place the steam nozzle approx. 1 cm under the milk surface.
<b>Coffee is too cold</b>	The cups, filter insert and group handle are cold.	First preheat the cups, filter insert and group handle.
	It is possible that the milk was not hot enough while making the cappuccino or latte.	Reheat the milk, but do not boil it.

<b>The unit does not work at all</b>	The unit is not connected to the mains.	Plug the plug into the electric socket.
	The brewing head filter is plugged up.	Clean the brewing head filter.
	The unit is calcified.	Decalcify the unit.
<b>The indicator lights illuminate but water does not flow through</b>	If the unit has stood for a long time it is possible that it takes up to 8 minutes until the water flows into the tank.	Wait and open all the nozzles once so that the air that has collected there can escape.



## Disposal

At the end of its service life, this product must not be disposed through normal domestic waste; rather it must be disposed at a collection point for recycling electronic domestic refuse. The symbol on the product and in the operating instructions points this out. The materials can be recycled in accordance with their markings. By recycling, making use of the materials or other forms of recycling old units you are making an important contribution to protecting our environment. Please ask your municipal administration about the responsible disposal sites.

## Warranty

### 2 year warranty

Starting with the date of purchase, we assume a 24 month manufacturer's warranty for defects that are attributable to manufacturing and material defects. Your legal warranty rights in accordance with § 439 ff. German Civil Code-E remain unaffected by this clause. Not included in the warranty are

damages that have arisen due to improper handling and use as well as defects which have only a slight influence on the functioning or value of the unit. Furthermore, shipping damages, unless our responsibility, are excluded from warranty rights. Warranty claims are excluded for damages that arise due to repairs we or our representatives have not performed. In case of a justified complaint, we will repair or replace the defective product with a flawless product as we choose.

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# Entkalkung / Decalcification

