

HEZ9ES100, HZ9ES100, Z9410ES0

Pro Induction Espresso Maker

[en] Information for Use



1 Safety

Follow these safety instructions when using the accessory. This product complies with the regulations for products that come into contact with food.

- The cookware is not suitable for use in the microwave.
- The cookware was developed for domestic use only.
- The cookware is intended for cooking.
- Do not store food in the cookware for an extended period of time.
- Do not change the cookware in any way.
- Never leave the cookware unattended when cooking.
- Never leave children unattended near hot cookware.
- The water that is added must never cover the safety valve in the water reservoir.
- Do not press the coffee powder in the basket. Otherwise, the pressure is too great.
- When making espresso, turn the espresso maker so that the safety valve is not pointing towards the body.
- Regularly check the safety valve and the basket. The safety valve and the basket must not be clogged with coffee.

WARNING – Risk of burns!

The handles and lid may become very hot.

- ▶ Always use oven gloves.
- ▶ Leave the cookware to cool down before cleaning it.

WARNING – Risk of scalding!

Hot liquid, splashes and steam may cause scalding.

- ▶ Do not fill liquid higher than the maximum capacity mark.

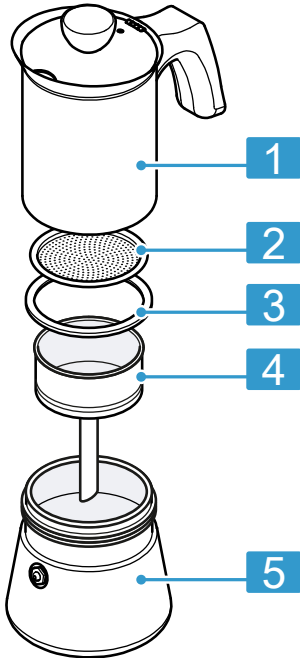
ATTENTION!

Improper use may damage the cookware or the hob.

- ▶ Never heat cookware when it is empty.
- ▶ Never leave empty cookware on the heat.

2 Scope of delivery

After unpacking all parts, check for any damage in transit and completeness of the delivery.



1	Upper part
2	Filter
3	Seal
4	Basket
5	Lower part

3 Cleaning the cookware before using it for the first time

1. Clean the cookware with warm soapy water and a soft sponge.
2. Dry the cookware with a cloth.
3. Mix three parts water and one part lemon juice or vinegar together to form a mixture.
4. To protect the stainless steel surface against stains and oxidation, simmer the mixture in the non-coated stainless steel cookware for 15 minutes.

4 Using the cookware

⚠ WARNING **Risk of scalding!**

Incorrect assembly or improper use of the espresso maker may lead to water or steam escaping.

- ▶ Completely seal the espresso maker.
- ▶ When making espresso, turn the espresso maker so that the safety valve is not pointing towards the body.
- ▶ Avoid excessive heat which may cause the water in the espresso maker to spray out.
- ▶ If the water in the espresso maker is spraying out and sounds can be heard, reduce the power level.

ATTENTION!

Improper use may cause damage and is not covered by the manufacturer's warranty.

- ▶ To prevent scratches on the hob, lift the cookware when you move it on the glass ceramic.

1. Unscrew the espresso maker.
 2. Remove the basket.
 3. Fill the water tank with water up to the maximum filling level below the safety valve.
 4. Fill the basket with coarsely ground espresso powder.
Use medium-coarse coffee. Filter coffee is too fine.
Do not press the coffee powder into the basket. Otherwise, the pressure will be too great.
 5. Remove any excess coffee from the edge of the basket.
 6. Place the basket in the water tank.
 7. Screw the top and bottom parts together.
 8. Place the espresso maker on a cooking surface with a suitable diameter.
 9. When making espresso, turn the espresso maker so that the safety valve is not pointing towards the body.
 10. Heat up the coffee at level 7 to 8.
Do not use the maximum power or boost function.
Prevent the water in the espresso maker from spraying out.
 11. If the water is spraying out and sounds can be heard, reduce the power level.
Keep the lid closed.
- ✓ After approx. 5 minutes, the coffee slowly rises into the upper part of the espresso maker.

Tip

- When preparing coffee, it is not necessary for all of the water in the tank to evaporate. Around 80% of the water is sufficient and prevents the coffee from having a bitter taste.

- Regularly check the safety valve and the basket. The safety valve and the basket must not be clogged with coffee.

5 Cleaning the cookware

1. Clean the cookware by hand.
2. Always dry the cookware completely.

Tip: You can remove stains and marks with a little vinegar or citric acid diluted in hot water.

6 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

⚠ WARNING
Risk of injury!

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.

Fault	Cause and troubleshooting
Water or steam appears between the water reservoir and the upper part of the espresso maker.	<p>The espresso powder is ground too finely.</p> <ul style="list-style-type: none"> ▶ Remove the espresso maker from the cooking surface immediately. ▶ Use medium-coarsely ground espresso powder. <p>Espresso powder that is ground too finely may clog the filters and prevent the steam from rising into the upper part.</p>
	<p>The espresso maker is not completely sealed.</p> <ul style="list-style-type: none"> ▶ Remove the espresso maker from the cooking surface immediately. ▶ Completely seal the espresso maker. → "Using the cookware", Page 10
Water or steam come from the safety valve.	<p>The espresso powder is ground too finely.</p> <ul style="list-style-type: none"> ▶ Remove the espresso maker from the cooking surface immediately. ▶ Use medium-coarsely ground espresso powder. <p>Espresso powder that is ground too finely may clog the filters and prevent the steam from rising into the upper part.</p>
	<p>The power level is set too high.</p> <ul style="list-style-type: none"> ▶ Remove the espresso maker from the cooking surface immediately. ▶ Use a medium power setting.
The coffee tastes bitter.	<p>The espresso powder is ground too finely.</p> <ul style="list-style-type: none"> ▶ Use medium-coarsely ground espresso powder. <p>Espresso powder that is ground too finely may clog the filters and prevent the steam from rising into the upper part.</p>
	<p>All of the water has evaporated.</p>

Fault	Cause and troubleshooting
The coffee tastes bitter.	<ul style="list-style-type: none">▶ Remove the espresso maker from the cooking surface at an earlier point.
	The water in the water reservoir is too cold. <ul style="list-style-type: none">▶ Fill the water reservoir with pre-heated water.
	The power level is set too high. <ul style="list-style-type: none">▶ Use a lower power level.

7 Warranty

The following is excluded from the manufacturer's warranty:

- Damage caused by improper use, for example due to overheating, striking or falling
- Damage caused by incorrect cleaning
- Natural wear
- Purely visual signs of wear, e.g. discolouration

If you have any questions, contact our customer service.

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