



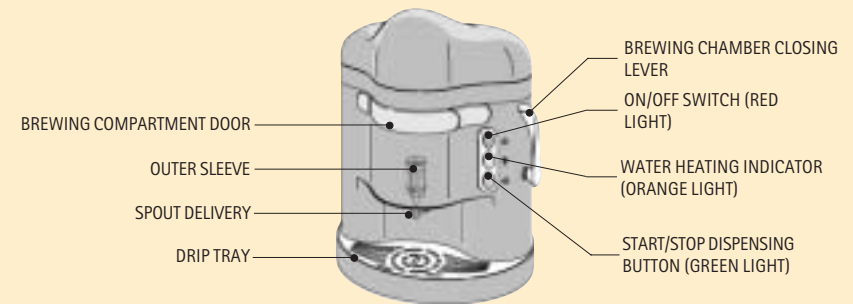
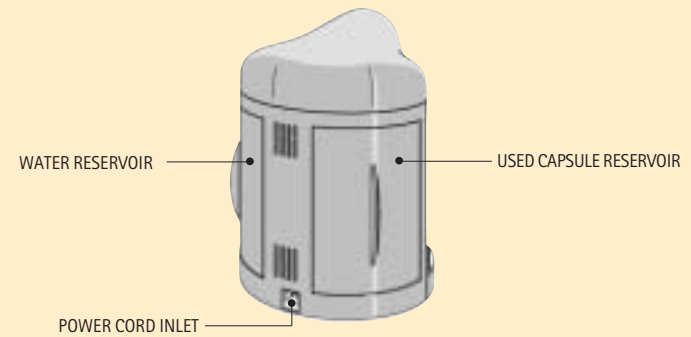
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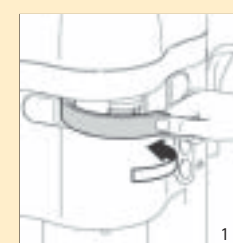
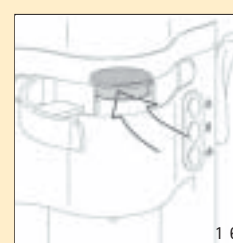
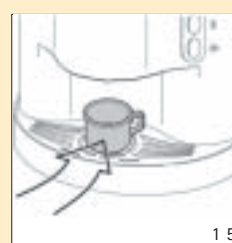
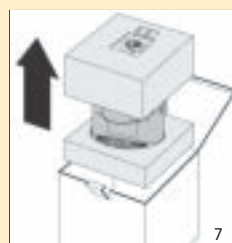
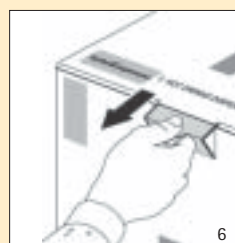
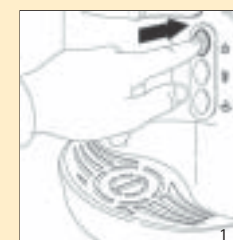
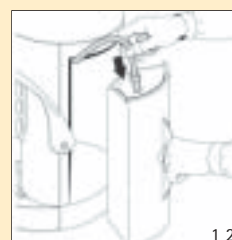
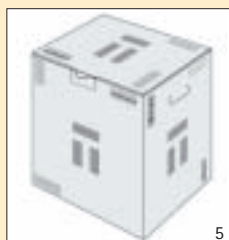
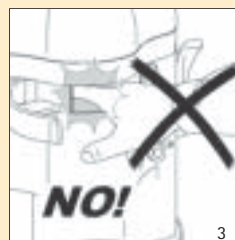
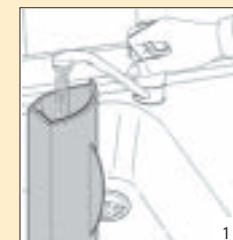
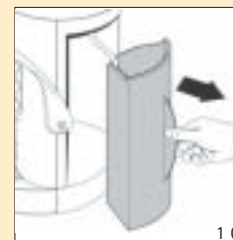
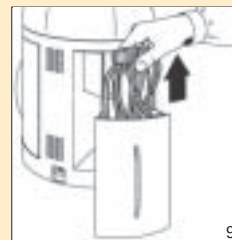
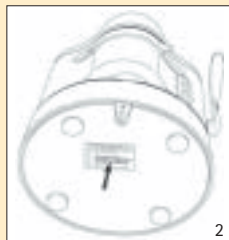
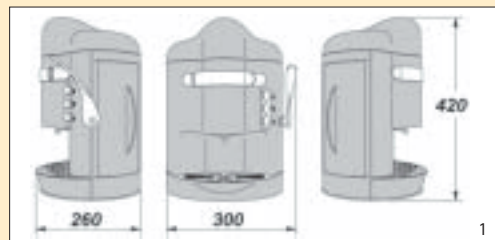


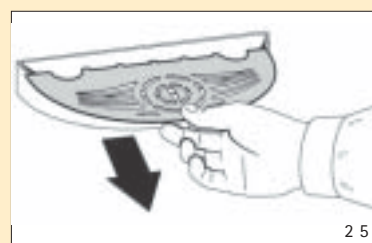
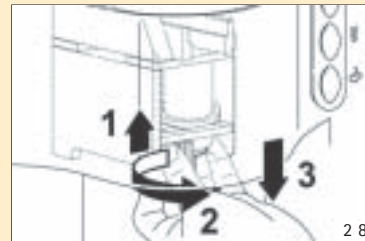
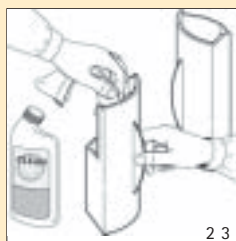
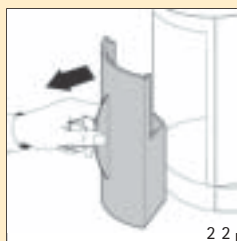
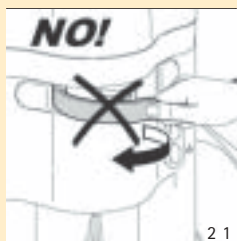
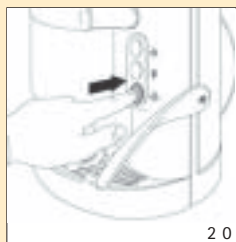
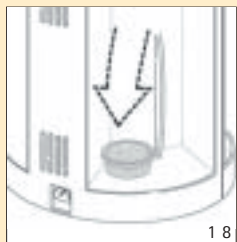
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Tuttoespresso

INSTRUCTION MANUAL







TECHNICAL SPECIFICATIONS

Power supply	230V 50Hz
Power absorbed	900W
Dimensions (Fig. 1)	Height 420 mm Width 300 mm Depth 260 mm
Net weight	12 Kg.
Water reservoir capacity	1.5 lt.
Used capsule res. capacity	10 mixed capsules (15 coffee capsules)
Drip tray capacity	750 ml

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WARRANTY

Conditions de garantie de bon fonctionnement

- 1 "T"-machine is under warranty for one year from the date of purchase, according to the fiscal document the retailer must provide indicating name of the reseller and date of the sale.
- 2 This warranty consists in replacement or repair "free of charge" of all the spareparts which are faulty, due to default in the manufacturing process.
- 3 This warranty does not cover or accept liability for damage to the machine or its parts due to the negligence of its operator(s), such as lack of the following the instructions for its use, the environment in which it is placed, lack of carrying out the maintenance as this manual describes, unauthorised persons carrying out maintenance and repairs on the machine, damage that results from transport, or otherwise due to circumstances that cannot be associated with the manufacturer's manufacturing process. The aesthetic or generally removable parts are not covered by this warranty except it can be proven that there was a defect in its manufacturing. Also excluded are interventions concerning installing and connections to the power supply.
- 4 Excluded from this warranty are damages that come as a result of any improper use of the machine. Non-domestic use of the machine (installing it in a bar, restaurant, community area etc.) immediately voids this warranty.
- 5 The manufacturer declines all responsibility for eventual damages to the machine which could be caused by, directly or indirectly, persons, objects, domestic animals, and specifically further lack of following the instructions given in this manual for "Installation and Maintenance"
- 6 Cost and liability of transporting defective parts are the sender's responsibility to bear.

Attention

Repairs may only be performed by qualified technicians, trained or approved by the manufacturer. It's dangerous for unskilled or persons unapproved by the manufacturer to attempt repairing the machine.



STORING THE MACHINE

If the machine is not being used for long periods of time, it should be prepared for storage and cleaned thoroughly.

Attention

These operations must be carried out without any power supplied to the machine.
Press the "on/off switch" button to "OFF" (without the red light lit) and remove the plug from the wall socket.

Carry out all the "Maintenance" operations described in this manual.

Remove the plug from the wall socket.

Clean all the internal and external surfaces using a damp cloth.

If the original packaging is still available, it should be used to protect the machine from dust.
Alternatively, the machine can be covered with a suitable cloth.

Store the machine in a protected place with a temperature of no less than 5°C.

Lower temperatures can lead to the formation of ice in the heating block which can damage it.

Attention

When the machine is used again, repeat the instructions in chapter "Installation and use".



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INTRODUCTION

We would like to thank you for giving us your preference by buying "T".

The Tuttospesso model "T" is the machine for espresso coffee and soluble drinks designed by Massimo Iosa Ghini that guarantees quality, flavour and reliability.

This publication will help you understand your machine; read it carefully and follow the advice given.

This instruction manual gives all the details and instructions for operation and maintenance of your machine.

All the information contained in this manual is for the purpose of obtaining the maximum performance from your machine in accordance with the intended use of the manufacturer.

This manual forms an integral part of your machine and must be kept close until it is dismantled.

To receive a new manual, should this one be lost or damaged, the manufacturer must be informed of the machine identification details stated on the serial number label.

In light of the care taken by the manufacturer to improve its products whenever possible, Tuttospesso reserves the right to alter its future production (and the contents of the relevant manuals) without giving prior notice and without any obligation to update existing products already on the market.

The manufacturer does not accept any responsibility for any incorrect interpretation of the details given in this instruction manual.



TROUBLE SHOOTING

PROBLEM	SOLUTION
Difficult to insert capsule into brewing compartment	Check the "used capsule reservoir" as it may be full.
	Be sure the "brewing chamber closing lever" is all the way up.
	Check that there are no objects preventing passage.
Water present under the drip tray	Be sure that the drip tray is properly positioned. To do so, remove the drip tray and replace it, making sure the bayonet-clip on the bottom of the drip tray is snug into its applicable position at the front base of the machine.
The machine will not dispense any liquid	Check for the presence of water in the "water reservoir".
	Check that the top and red button is illuminated.
	Check that the machine is plugged into the wall socket.
Capsule jammed in brewing compartment	Check that the "outer sleeve" is properly installed.
	Check that the "outer sleeve" is not dirty or obstructed.
Dripping in the "spout delivery" area	Check that the "outer sleeve" is properly installed.
	Check that the "spout delivery" is not obstructed.
	Check that the "outer sleeve" is not obstructed.
Non-uniform flow when dispensing	Check that the "spout delivery" is properly installed.
	Wet the "spout delivery" with clean water.
The "on/off" button does not light	Check that the machine is correctly connected to the socket for the electrical network.
	Check that current is arriving to the socket of the electrical network.
	The bulb within the button may be burnt-out, but the machine still dispenses.
Dispensing temperature is too low	Be sure the orange "water heating" button light is not on when dispensing.
	Heat the porcelain cups (if using them).



MAINTENANCE OPERATIONS

MACHINE PARTS	INTERVENTION	OPERATION	FREQUENCY	
			Daily	Weekly
Outer machine	Cleaning	Wipe with a clean wet cloth and then dry with a clean dry cloth. Don't use solvents.		○
Drip tray	Cleaning	Pull the drip tray away from the machine (Fig. 24), remove the grill (Fig. 25), rinse the drip tray and grill thoroughly with water of a mild temperature. Dry with a clean dry cloth. Attention When returning the drip tray to the machine, be sure to position it with the bayonet-joint meeting its apparent space at the base of the machine, in parallel to the table surface (Fig. 26).	○	
Used capsule reservoir	Cleaning	Take the used capsule reservoir from its compartment (Fig. 22), empty the used capsules within and clean it with a mild disinfectant (Fig. 23). Rinse out thoroughly with clean water of a mild temperature.	○	
Water reservoir	Cleaning	Take the water reservoir from its compartment (Fig. 10), clean it with a mixture of water and non-toxic detergent (Fig. 23) and then rinse thoroughly with clean water of a mild temperature.		○
Spout delivery	Cleaning	Push the bayonet-tongue to release the spout delivery from its position above the drip tray and below the capsule brewing compartment door (Fig. 27). Clean it with a mixture of water and non-toxic detergent, then rinse thoroughly with clean water of a mild temperature.	○	
Outer sleeve	Cleaning	While the spout delivery is removed, reach up into the machine (after it has cooled and has no power supplied to it) through the open for the spout delivery and feel the outer sleeve inside the brewing infusion. Apply slight upward pressure and turn the outer sleeve clockwise (Fig. 28). Clean it with a mixture of water and non-toxic detergent, then rinse thoroughly with clean water of a mild temperature.	○	
Capsule entry compartment	Cleaning	Remove any incrustations or remaining product from the capsule entryway compartment (Fig. 29). Eventually extend cleaning to the "brewing compartment door".		○



The Tuttoespresso technical service department is available to provide assistance that may be required. Contact us by telephone or fax at the following numbers or by e-mail:

Tel. + 39 02 96730600

Fax + 39 02 96731856

e-mail tuttoespresso@rheavendors.com

To make it easier for the manufacturer to understand any enquiries the customers may have, the details given on the serial number label (under the base of the machine) must be provided.

Attention

Tuttoespresso declines all responsibility for any damage that may be caused whether directly or indirectly to persons or property as a result of:

- an improper use of the model "T" machine;
- incorrect installation;
- unsuitable electric power or water supply;
- failure to carry out the maintenance operations;
- unauthorised interventions or modifications;
- failure to use original spare parts.

In the event of a fault, Tuttoespresso is not liable in any way to compensate financial loss due to the machine being out of operation, nor is the company liable to extend the warranty.



SAFETY STANDARD

The machine has been conceived and manufactured in accordance with the following European safety standard:

EN 60335-1:

"Safety regarding electrical equipment for household or similar use."

EN 60335-2-15:

"Special regulations for equipment designed to heat liquids."

SAFETY WARNINGS

READ ALL THE MANUAL BEFORE USE.

SAVE THIS MANUAL.

When using this machine, certain fundamental rules must be observed:

- the machine may not be installed or used in explosive environments (e.g. in the presence of gases, flammable substances or explosive liquids);
- avoid installing the machine in places where it could be sprayed with water (e.g. next to sinks) or exposed to sources of intense heat (e.g. ovens) or atmospheric agents (rain, sun, etc.);
- do not install the machine outdoors;
- do not use extension cords or adapters;
- the machine must be installed on a firm, flat surface that can withstand the weight of the equipment and will not cause the machine to tip up or fall;
- a sufficient space must be left at the back of the machine (about 10 cm.) to allow air to circulate and to permit the heat to disperse from the slots provided for this purpose;
- do not allow children to use the machine and / or anyone who does not know how to operate it.



ORDINARY AND PREVENTIVE MAINTENANCE

Attention

These operations must be carried out without any power supplied to the machine.

Press the "on/off switch" button to "OFF" (red light not lighted) and remove the plug from the wall socket.

Attention

Never use flammable liquids or alcohol to clean the outside of the machine; use only ordinary liquid detergent.



Empty the "used capsule reservoir" after dispensing approximately 10 drinks.

Refill the "water reservoir" after dispensing approximately 10 drinks.

Do not depress the "start/stop dispensing" button if there is no water in the reservoir as the pump could burn itself out.

Follow the "Ordinary and Preventive" maintenance/cleaning routines every day and once a week.

- before plugging the machine into the wall socket, check that the voltage is the same as that shown on the machine rating plate and that the socket is ground (Fig. 2);
- never immerse the machine in water;
- never touch the machine with wet hands or bare feet;
- the accessories and removable parts of the casing are NOT suitable for washing in dishwater;
- do not pull on the power cord when the machine is plugged into the wall socket;
- make sure the that the power cord is unwound to its entire length and is not crushed at any point;

Attention

- NEVER use your fingers (Fig. 3) to insert a capsule into the brewing compartment;
- the capsule must be inserted according to the instructions given in this manual;
- the lever is connected to a safety microswitch; "T" does not start with the lever up. If the lever should be lifted purposely during dispensing, the machine stops, but this is not recommended;
- do not lower the lever when the "start/stop dispensing" button is depressed (green light on);
- remove the plug from the wall socket before carrying out any maintenance;
- if any faults should be encountered during operation, the machine should not be used but returned to Tuttoespresso or an Authorised "T" Centre to be checked;
- use of accessories, other than originals or ones made especially for this equipment, is not recommended as they are unable to guarantee the level of quality required.

In the event a new power cord should be required, please contact Tuttoespresso.



NOISE LEVELS

This sound test, referring to a Sample Model with the same design and construction characteristics as your machine, was carried out in compliance with the Decree Law 277/91 (in accordance with CEE Directives n. 80/1107 – 82/605 – 83/447 – 86/188 and 88/642) calculating personal exposure, starting with the acoustic pressure and adding the time of exposure.

The phonometer used complies with the prescriptions of standard IEC 651 Group 1 and was calibrated before use according to a sample source of sound.

The reading was taken from the user's position, the continuous level of acoustic pressure was less than 70 dB(A) and the continuous level of acoustic power emitted by the machine at the user's position was less than 85 dB(A).



Lower the "brewing chamber closing lever" (Fig. 19) and the light inside the green "start/stop dispensing" button comes on.

Depress the green button to start dispensing the drink. Once the required amount of liquid has been dispensed, press the button again to stop dispensing (Fig. 20).

Lift the brewing chamber lever to prepare the machine for insertion of the next capsule.

Attention

NEVER lift the brewing chamber closing lever when a drink is being dispensed, as this will stop the dispensing, nor leave the green "start/stop dispensing" button depressed with the lever in up position.

Attention

Never open the "brewing compartment door" (Fig. 21) during dispensing. Never force it open.

USEFUL ADVICE

- 1) To obtain a good drink, it is advisable to always leave the machine switched "ON".
- 2) Carry out a dispensing cycle with warm water before the first use or when you change the type of drink, taking care in this case to first remove the used capsule present in the machine with a proper tool (never your fingers).
- 3) If several drinks are dispensed one after the other, check that the orange "water heating" button does not light. If it does, wait until it goes out to enable the boiler to sufficiently heat up the water.
- 4) Heat the porcelain cups into which the drink will be dispensed. The froth on the drinks is not as good when dispensed into cold porcelain.
- 5) It is advisable to use higher quality water (purified mineral water) to prevent scale incrustations in the machine's heating element.
- 6) Lift the lever before removing the cup/glass after dispensing so that the remaining liquid in mixing compartment can descend into the  glass.



INSTALLATION AND USE

Having removed the machine from its packaging, locate the power cord inside the "used capsule reservoir" (Fig. 9).

Clean the specified parts thoroughly (see topic "Maintenance Operations" in this manual).

Place the machine on a firm, flat surface.

Remove the "water reservoir" (Fig. 10) and fill it by $\frac{3}{4}$ (about 1 litre) with drinking water from the tap (Fig. 11) (it is advisable to use purified water to avoid build-up of scale in the operating parts of the machine).

Position the "water take-up tube" into the water reservoir (Fig. 12) and insert the reservoir into the relevant compartment.

Plug the power cord into the apparent inlet located on the backside of the machine (Fig. 13) and then into the wall socket.

Depress the "on/off switch" located on the front of the machine (top button of three).

The red light of this button will light to indicate that the machine is on.

Wait approx. 3 minutes for the machine to warm up, until the orange "water heating" light goes off.

Place a glass or a coffee cup on the "drip tray" under the "dispensing nozzle" (Fig. 15).

Lower the "brewing chamber closing lever" (Fig. 19) and the light inside the green "start/stop dispensing" button comes on.

Push the green button to start dispensing; when water exits the spout, press the button again to stop dispensing (phase of priming the pump) (Fig. 20).

Open the "brewing compartment door" and insert a capsule of the preferred drink in the apparent slot (Fig. 16).

Close the brewing compartment door applying slight pressure (Fig. 17); the previous capsule is automatically ejected into the "used capsule reservoir" (Fig. 18).



EXPECTED USE

This machine (Fig. 4) is designated for household (non-professional) use only.

This machine is designated to dispense hot drinks in conjunction with capsules and designed for use only with Tuttoespresso capsules.

For proper operation, the machine has been designed to operate in closed environment at room temperature, above 5°C and under normal environmental conditions.

NOTE: for the best results, allow one minute between dispensing drinks proportioned to the expected domestic use (e.g. 10-20 dispenses per day).

Attention

As some capsule ingredients are particularly susceptible to excessive heat and humidity, the machine may not work properly at temperatures above 30°C or at level of relative humidity above 80%.

Attention

The drinks dispensed by the machine are considered to be at a high temperature and therefore could be dangerous if used improperly.

PRODUCT

The capsules must be stored in a cool, dry place in order not to alter their ingredients; levels of relative humidity over 80% may cause the powder ingredients to clump.

If this condition is not complied with, Tuttoespresso cannot guarantee the correct operation of the machine nor the quality of the drinks dispensed.



HANDLING

The machine is packed in a cardboard box to guarantee protection from slight knocks (Fig. 5).

The machine can be moved by hand, taking hold of the handles on the sides of the box, take care to avoid accidental falls or sudden knocks which would damage it.

Keep the machine vertical (upright) when moving it.

Do not place the machine over wet surfaces and only store the packed machine in dry places.

Attention

Never leave the packing material at the reach of children or animals as it's potentially hazardous.



UNPACKING

Bring the box containing your new machine near the place where you will install it.

The machine must be removed from its packaging in the following way:

- pull the cardboard tab of the box so that the cardboard lid may be opened (Fig. 6);
- remove the machine from the cardboard box (Fig. 7).

Inside the cardboard box containing the machine you will find (Fig. 8):

1 - "T" machine (1);

1 - instruction manual (2).

NOTE

Keep the packing for future use (e.g. for taking the machine to the Service Centre or storing or moving it from house to house).

