



Cafetera oster oemp50 manual

Cafetera oster oemp50 manual español. Cafetera oster modelo oemp50 manual

and vegetables as Durosenvase for the high capacity pulp for greater productivity convenient and more power, to enter with ease and the river ask for vegetables and full control fruits with two ability to extract up to 1.25 liters (42 ounces) of fruit juice at the same time of plastic Plastic, BPA-Libero / 560.00 s / 489.00an ADIR to the cart! AÃf ± Adir in Carr Itelectrodometics, AccessoriesSmini Oster 3320 Stainless steel blade, dyeing and mixing food and different ingredients, which allows you to prepare a wide range of recipes in seconds. Its powerful engine and compact design make it the perfect ally of your Kitchen.2 Suitable, high and low speeds, the pulse option for greater versatility with and controller 3-Cup / 0.7 liter container to process an amount Superior food in the same position of time 125 vatiosbase in black with a chromed and stylized modern design that gives you a contemporary touch to its easy to remove and washing kitchen, including automatic dishwasher / 180.00 s / 120.00 Adive for carrit for carrockhood, parts and planchasgrills sandwiches Ig2736 stainless steel 1200 wattscubiecting stainl adjustable temperature control / sliding with levelsthe zipper system 7 temperature allows to automatically adjust the heated plates for toast and Prep Plow all kinds of sandwiches and meat of any Power size for a quick Heating1200 watts.s / 240.00 s / 200.00aÅ £ â ± Adir to your cart! FORM! AÅf ± angelectrodometics, vapor clothing plates oster gcstpm7204 with double layer double layer sole with 139 micro vapor orifices true for a powerful double sliding ipperlaby using up to 140 g / min that works as a vaporizer of clothing and ironing iron, and allows a fastest and most efficient ironing. Ergonomic smooth mango for a more comfortable and pleasant ironing, avoiding unoffed and fatigue positions very large filling muscle tank for greater comfort and minor water leakage on the head or ironing anti-drip table that prevents the formation of water spots Stema Anti-Calc / Anti-marker improvement The performance of beautiful spraying help help differential enrollment Wrinkles Prolong the life of 3-position automatic Papaga Consumption: 899.08 WH / day / 280.00 s /250.00 ŠGuila Carrotototroductics, parts and Planchaster Electric technology Technolomic technology, ® is the line of grids, pans and sandwiches osterà ¢ ® uses biocompatible technology wax mica on the stove surface. The Bioceramicà ¢ â® coating is natural and is made based on minerals and silicone which is completely free of PTFE and therefore does not contain PFO. Ceramics is characterized by its high durability and resistance This coating does not contain harmful chemicals for health, allows the cooking process to be easy and fast, and it is four times more durable and resistant to hatural non-healing to cook more healthcarely quite more durable for a seat in the easy-to-use dishwasher control, the easy-to-use dishwasher control, the easy-to-use dishwasher control, the easy-to-use dishwasher control and suitable for a seat in the easy-to-use dishwasher control, the easy-to-use dishwasher control, the easy-to-use dishwasher control and suitable for a seat in the easy-to-use dishwasher control. front temperature as standard to be put in the oven; It can be used for cooking, brown capacity or cooking of 16 x 12ã, â, ¬ (40 x 30 cm) ideal for families foods from tacttaleComending: Ã, before using the sarter for the first time, cover the surface with vegetable oil. Heat discovered at a temperature of 150Ã, ÂúC, for 10 to 15 minutes. Turn off and let cool completely. Clean excess oil in hot water, without rubbing.s / 320.00 s / 295.00a ± adir to trolley up to 12x without interest "to stretch the pump before Use it, follow these steps: To prinse the pump before Use it, follow the following as follows: Turn the unit on the water tank between the level signs à ¢ â, ¬ å "min" and à ¢ â, ¬ å "max" Select one of the filters and place it in the support of the FILTER Place the filter holder in the group, the assignment of which it is ... adjusted correctly and places a cup below. In addition, make sure the tank until the three front lights turn on. The three light panel lights starts flashing. Once these lights are fixed, press the espresso button à ¢ â, ¬ Å "taste" for three seconds and then you ltt. Press the espresso button à ¢ â, ¬ Å "ally" again to interrupt the process. The three light starts flashing. Once these lights are fixed, press the CAPPUCCINE button à ¢ â, ¬ Å "foam" for three seconds and then HALAL it. Leave the water flow image for up to 90 seconds and then press the CAPPUCCINO button à ¢ â, ¬ Å "foam" to interrupt the process. Once this process has been completed, the three lights on the control panel will be fixed and the unit will be ready for use. For more details, refer to the instruction manual included in the package. "The first time you fill the water tank of the PrimalatteA ¢ " â ¢ coffee maker make sure to remove the red cap that is at the bottom of the tank. Then proceed to fill the water tank up to the maximum level A ¢ â, ¬ Å "max". For more details, refer to the instruction manual included in the package. To prepare a simple espresso coffee, select the single express filter, if The ground coffee is used, or the filter for pre-packaged coffee shop en envelope ESE (acronym in English for Easy Serving Espresso). If you are going to prepare a double bed or two simple espresso, use the filter for a double Express. For more details, refer to the instruction manual included in the package. Coffee must have a dark toast and left on the ground. Perhaps it would have been able to try a French-ground or Italian toast for espresso. "Ground previously will keep its flavor only for 7 to 8 days, provided it is stored in a sealing container and in a cool and dark place. Do not hold it in the refrigerator or in the freezer. Yes Underwear to grind integral grains just before using them. The café grains preserved in an airtight container will retain its taste up to 4 weeks. This is a fundamental step in the process of processing the espresso coffee, if your cafeteria is needed and require practice. Coffee must be ground Finely. A ¢ â, ¬ â ¢ If you die properly, coffee must look like salt. A ¢ â, ¬ â ¢ If the type of grinding is too thin, water does not run through through CafÃf ©, not even pressure. These types of grinding have the appearance of talc and feel like the flour when he rubs between his fingers. Ã ¢ â, ¬ â ¢ If you die too often, water penetrates coffee too fast that you will prevent full extraction of flavor. Make sure you use a quality mill to achieve a uniform consistency. The mills are not recommended oval because they do not roll evenly. In general, all kinds of brand milk foam, but skinny milk has a better result to create abundant foam. Yes, the Primalatteà ¢ "coffee maker" â ¢ allows us to use any type of milk. It is advisable to use ground coffee for express because, if it is not finally on the ground, it is possible to cover the holes that pour from the filter. This is recommended for all coffee machine. Elminate any milk or sugar residues from the milk dispenser tube. Depending on the type of drink you can prepare 2 espresso coffee (small cup). For the rest of the drinks it is suggested to prepare a (1) cup at a time to optimize The extraction of taste and coffee cream. You can keep the tank in the fridge with milk with the left hand for later use. Remember to use the cleaning button to remove the residues and bacteria from the foam tube. For Cleaning See the use manual. It is called a bar to a pressure unit. Primalatte â ¢ "coffee" allows espresso coffee machines to make a better cream. The PrimaLatte â ¢ "coffee" allows you to customize your favorite drink from café. Just adjust the foam intensity knob and you will get a greater or less foam quantity depending on your preferences. Yes, just to leave milk milk lasts, you can make a completely personalized drink. For a clear milk: the use of small / single filter for different functions. For strong cafe: use double filter (the larger). Check that you are connected, and check that you have removed the red tapon that is at the bottom of the water tank. Make the cleaning process. This should be done frequently so that the coffee machine will be performed at best. It can be due to one or more of the following reasons: A ¢ â, ¬ â ¢ the cafeteria is too thin grove A ¢ â, ¬ â å â â ¢ 'It's too much coffee in the filter à ¢ â,¬ â ¢ The lid is not well closed and steam leaks à ¢ â,¬ â ¢ The artifact was not lit or connected à ¢ â,¬ Â ¢ the cafeteria is It was compressed too. It is possible that there is too much water in the water storage. To remedy, just pour the deposit only the quantity of water cups required by the machine for water. Do not exceed the Rebalase hole located on the back of the deposit. It can be due to one or more of the following reasons: A ¢ â, ¬ â ¢ The cafeteria camera is not well positioned. A ¢ â, ¬ â ¢ The cafeteria camera is not well positioned correctly on the base. A ¢ â, ¬ â ¢ The drip tray is full and caused a rebel. It can be due to one or more of the following reasons: A ¢ â, ¬ â ¢ The pedal to deliver coffee is not activated correctly. A ¢ â, ¬ â ¢ There is no coffee shop on the camera. A ¢ â, ¬ â ¢ There is not properly sealed. The coffee chamber cover is not properly sealed. The coffee chamber cap is not properly adjusted. Make sure the coffee chamber cover is correctly mounted and fixed in its place. Don't leave the carigid coffee machines on; If they do not have water inside, it is recommended that one that coffee is passed the coffee machines you're the firstteate ¢ â, ¬ "â ¢ Ster®, which are equipped with a specific milk tank). According to its use, coffee machines must have maintenance every 6 months. We recommend To all our coffee models disqualified every two months. This can be done at home, using the osterà ¢ ® decalcifier. The espresso coffee filter must be cleaned frequently. If you have hidden, a malfunction of the product can occur. The water tank is empty or low, there is not enough pressure. Once the unit has cooled, use more water to prepare espresso coffee can be due to one or more of the following reasons: A ¢ â, ¬ â ¢ There are coffee cereals around the edge. of the compartment filter A ¢ â, ¬ â ¢ There is not too much coffee in the filter can be due to one or more of the following reasons: $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is no water in the store $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is no water in the store $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ the lid is not closed and the steam comes out $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ the lid is not closed and the steam comes out $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not too much coffee in the filter $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ there is not closed and the steam comes out $\tilde{A} \notin \hat{a}, \neg \hat{a} \notin$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}$ there is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}, \neg \hat{a} \notin \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \notin \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \oplus \hat{a} \oplus \hat{a}$ the lid is not closed and the steam comes out $\tilde{A} \oplus \hat{a}, \neg \hat{a} \oplus \hat{a} \oplus$ following reasons: A ¢ â, ¬ â ¢ The water tank is empty A ¢ â, ¬ â ¢ there is too much water in the tank A ¢ â, ¬ â ¢ there is not on a â, ¬ A ¢ foam tube is locked the coffee grinder osterA ¢ â ® find the following features: A ¢ â, ¬ â ¢ Deposit for integral cereals: it is removable and cleaning is fallen, with capacity up to 1/4 kg of cereals Coffee. A ¢ â, ¬ â ¢ 18 customized earth settings: choose between 18 different gross thicknesses, from the end (express type) to the mass (like the French or thickness), to adapt to the casting method of your choice. A ¢ â, ¬ â ¢ Activation / Stop and wheel cup selector: always obtain perfect portions with the auto soil setting from 2 to 18 cups. A ¢ â, ¬ â ¢ Automatic shutdown: no longer doing approximations because the grinder stops automatically when the desired portions were on the ground. A ¢ â, ¬ â ¢ ON / OFF Spy: A LED lights up to indicate that the grinder is ready to use. A ¢ â, ¬ ¢ Cable storage: Save excess cable safely to keep the counter-organized counter. Remember that you need to clean the grinder and that works in the best conditions, it will be regularly becoming the following taken into account: 1. Disconnect the grinder after use and before cleaning it. 2. Wash the grain storage and the magazine for ground coffee with warm water and soap. (Do not use abrasive material. The unit is not suitable for automatic dishwashers). Recide! Never immerse the grinder in water or other liquids, nor to put it in automatic dishwasher. 3. Be good all the pieces. 4. Install the grain storage in the unit and go right (you need to give several laps; you will list you a click, how to lock it) until it stops with the thickness indicator at the end. 5. Cover the market magazine on the ground and install it in the unit is firmly fixed in its place. First, check that the unit is connected. So verify that the deposit is well fixed, the deposit cover is well positioned, the coffee compartment is instead, and that the activation key has not been pressed. If the engine is overheated, disconnect the unit for an hour. Then, Vibely to connect and how usual. If the problem is because the deposit is clogged, remove the deposit and To eliminate obstruction. It is possible that the unit and wheels are dirty, which there is a stranger object between the two Dolers, or that the ground thickness is correct. To solve it, clean the appliance, disconnect the plug and cleaning the wheels, and carefully disconnect the plug and cleaning the wheels are dirty, which there is a stranger object between the two Dolers, or that the ground thickness is correct. hopper removable coffee shop has a capacity of 250 g of bars and has 30 grinding configurations that can be easily adjusted. You can convert the thick hopper (turning left), to adjust the grinding configuration and maximize the taste of espresso coffee. Note: Important to keep in mind that depending on the coffee grain we have to calibrate the grinding level. If grinding is very often for the type of coffee, the result can be acidic, acid and aqueous that means low extraction. If grinding is very thin for the type of coffee, the result can be bitter, dry and granulate that means excessive extraction. For more information, see the Quick Coffee Preparation Guide included in the espresso coffee package. Intelligent control of the fusion temperature is an exclusive technology developed by Osterà ¢ â. for the espresso coffee machine that works automatically. This 3 way system offers precise and stable water temperature that is needed to get an exquisite coffee. The thermal block guarantees a rapid heating and a precise water temperature to obtain the best extraction of espresso coffee and vaporized milk. Only the necessary amount of water is heated to obtain speed and efficiency. The thermal block heats the water so that the espresso bubbles 92 Å ° C for optimal extraccrination of the oils of the Molmed. The upper or lower temperatures will translate into a burnt / bitter or espresso flavoring. In the user manual you can find very useful information so that you start to know and use the new express osterÅ, A® perfect Brew coffee machine with an integrated crusher. But here we give you some fundamental points that can be followed: Phase 1. Remove the packaging and the red cap that is at the base of the water tank. Step 2. Make sure the coffee maker is placed on a dry, stable, flat and horizontal counter table or counter. Step 3. Wash the parts listed below with warm water and a mild detergent: A ¢ â, ¬ ¢ Stainless steel jug milk. A ¢ â, ¬ ĉ \$ tainless steel jug milk. filter basket in steel. Å ¢ â,¬ ¢ double-walled stainless steel basket filter of a cup. Å ¢ â,¬ â ¢ two cup stainless steel filter basket of two cups. Å ¢ â,¬ â ¢ top in superior stainless steel basket filter support. Å ¢ â,¬ â ¢ two cup stainless steel reinforced water storage. Å ¢ â,¬ â ¢ filter support. Å ¢ â,¬ â ¢ two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket filter basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket filter basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket filter basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket of two cups. Å ¢ â,¬ â ¢ filter support. Å ¢ â,¬ â ¢ two cup stainless steel basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket filter basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket filter basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket filter basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket filter basket of two cups. Å ¢ â,¬ â ¢ two cup stainless steel basket filter basket filter basket filter basket of two cups. Å ¢ â,¬ â ¢ filter basket filter bas completely. Step 4. Place the accessories: in the accessory compartment behind the collection tray, the cleaning brush and the cleaning brush and the cleaning tip are saved. On the left, it is the space to memorize the filtering baskets of one and two cups. The grinding tray is placed in the space foreseen on the left side of the drip. The printer in the space provided on the heating plate. Step 5. Insert the pieces of the grinder: A ¢ â, ¬ â ¢ Strawberry Extrable - using the two handles, position the upper donic strawberry. Then, place the flat handles, one on each side. A ¢ â, ¬ â ¢ Coffee hopper A ¢ â, ¬ Line includes grain hopper guide with red locking pin. Insert the heel hopper on the grinder necklace pressed slightly Low. Turn the hopper to the right to lock it instead. Opens the hopper to the right to set the grinding adjustment. To begin with, we recommend the configuration routine 20. Check the pages 15-16 of the instruction manual. Fill the hopper cover in the hopper with fresh coffee grains. Place the hopper for coffee grains. Place the hopper cover in the hopper to coffee grains. and lifts it using the internal handle. Stuffed with cold tap water. Report the water tank firmly in its position and closes the cover. Note: Make sure the water tank is clean and free of waste, since any fine particle capable of blocking the water tank. Place the two-cup filter basket on the filter holder. Align the filter holder with the location à ¢ â, ¬ ~ Tons-â "¢ Located to the left of the headboard. Insert the filter holder so that it is flat against the melting head, rotates the handle to the right up to the central position. Note: When you turn the handle on the central position, it could be tightened during the first uses. Press the bottle of two cups and the water should start working. Wait for water to work until it stops. The coffee maker must be completely barley. Note: During the first few seconds, the pump will emit a stronger sound than normal as it starts pumping the water. 1. Check the water and coffee and grains 2. encià © NLA 3. Heat the cup with hot water or use the heating plate. 4. Select the filter baskets. 5. Heat the casting head, filter holder 10. Position the cup 11. Extraction of the Espresso cafà © 12. Remove the coffee 1 free the steam pipe 19. Final touch for a better milk finish 20. Automatic purge 21. Thermoblock Washing pieces 22. Cleaning the drip tray Cafe: For a taste and optimal extraction: - . Buy Roosted cafeteria small beans quantities of 250 g to reduce storage time. - Use within two weeks from the open package. - Save the coffee grains in a dry and hermetic container and put them in a cool place and dark closet. Important: Café Jos cereals, regardless of the grinding configuration may need to vary the grinding configuration when using different coffee cereals and based on the freshness of the grain The interval of 30 grinding configurations allows precise adjustment, controlling the size of the grinding and, finally, the characteristics of the resulting extraction. You can take many attempts before reaching your ideal extraction guide of the Expressed. Tip: minutes after grinding, the cafeteria at loses its essential oils. Immediately after the grinding, it extracts the pouring of espresso to maximize the flavor and the aroma. - The smaller numerical changes offer a more fine Moler café and a more slow extraction. 3. Filter baskets at $\hat{a}, \neg \hat{a} \in \hat{c}$ Simple wall filter baskets - These work with the ground bar and are supplied with the Espresso coffee double filter basket A ¢ â, ¬ "Add text and images. Note: The pre-grinding grinding is too thick for use with simple wall or double wall filter baskets. 4. Grinding dose and pressure to get better results, the quantity of moiny dosed coffee should be constant. Note: It is normal that the correct dose of coffee shop to appear too full in the filter before collecting. Apisona coffee uniform (print) According to the level indicated, firmly. A ¢ â, ¬ optimal extraction A quality release has a constant flow with a consistency similar to that of hot honey. The resulting cream is dark gold. Oils and salty aromas are States extracting the creation of a rich expressed in the flavor. A ¢ â, ¬ â ¢ low extraction The pouring is fast and light colored, the resulting cream is thin with a creamy light brown color that dissipates quickly. This happens when there They were Very few essential oils, flavors and colors of the cafeteria. This creates an acid flavor espresso. A ¢ â, ¬ â â â excessive extraction can be poured, or it can be slow and drip throughout the casting. The resulting cream is very dark. This happens when too many essential oils, flavors and cafe colors were taken. This creates a bitter flavor expressed. Note: Important to keep in mind that depending on the coffee grain we have to calibrate the grinding level. If grinding is very often for the type of coffee, the result can be acidic, acid and aqueous that means low extraction. For more information, see the Quick Coffee Preparation Guide included in the espresso coffee package. Optimal fusion contains 3 items: Background: At the base, you start in dark brown. Body: mixed with the background: it becomes a rich caramel with reddish reflections. Cream: the layer on the upper part of the dark body - gold. Extraction Guide Use this table as a guide to improve the extraction of the espresso coffee, to adapt it to your preferences. Texturing milk is milk vaporization. Key elements for structured steam milk heat only milk. Milk also needs air (air puts) to create micro-foam and must be mixed well. The milk that has been structured correctly has a dense and rich micro-foam with a silky brilliance. It is a matter of reaching the correct temperature, the correct positioning of the steam tube and when the milk launcher moves. 1. Fill the jug of cold milk additional milk of about 4 Å ° C in the clean and cold stainless steel jug. Fill up to the bottom of the nozzle. Note: the milk volume will increase or be Å ¢ å, ¬ Å "ExteringÅ ¢ å, ¬ in fabric, so as not to fill the jug too. Enter the information of the types of milk and its protein and working with the espresso coffee machine). 2. Steam preparation rotates the knob to the steam. To get the best milk weaving results at any time, it allows steam to heat. Steam jack in the jug nozzle in the clock time 12 position, putting the tip of the steam tube in the milk in a 3-hour time position, to a finger distance from the edge of the vessel. Manting the tip of the steam tube just below the surface of the milk. This will create a vortex action. 4. Sound The way the air is introduced into the milk determines the consistency of the foam. If large amounts of air are added to milk, the foam will have big bubbles. of air in milk milk A smooth and controlled way, indicated by a soft whistle, will do so that the milk is a finely ventilated micro-foam. Tip: milk texturing sounds à ¢ â, ¬ â â â ¢ Gorge - The tip is not enough, raises the jar. Ã ¢ â, ¬ Â ¢ Soft Sound - perfect for milk coffee. Ã ¢ â, ¬ â â ¢ Chillido The tip is too inside, lowers the vase. 5. MANT The position of the steam tube tip heats steam and textured milk, milk will increase the volume that causes the level of milk in the vessel to rise. When this happens, it follows the milk level along the vessel, maintaining the tip of the steam tube just below the surface. Note: some adjustments will be needed in the art when using non-lacto milk. Put information on the types of milk and its protein and how they work with the espresso coffee machine). 6. Quantity of foam create the quantity of foam create the quantity of foam). (See Cafe Test styles according to the manual on page 18-19) 7. Immerse the tip after creating the quantity of the desired foam, immerse the steam tube at half of the milk and extracts of milk instead of air. This ensures that milk and foam mix between SA, which go to the smallest advice: milk temperature Å ¢ â, ¬ â € ¢ small - if it does not heat enough, it will be warm and with little consistency. A ¢ â, ¬ â ¢ "Ptaine - see the following table. A ¢ â, ¬ â ¢ too - if heated for a long time start to boil around 72 ° C and will have a burned flavor with all the lost texture. Note : Previous recommendations can vary from one brand of milk to another and based on the preferences of taste. 8. Purge the steam tube when the correct milk temperature was reached: - Position the steam pipe on the tank Collect drops. - Position the steam pipe on the tank Collect drops. - Rotate the selector to the vertical position. This to eliminate any milk residues which was sucked out of the steam pipe tip 9. Clean the steam pipe cleans the arm and tip of the steam pipe tip 9. Clean the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the steam pipe cleans the arm and tip of the arm and tip been trapped. Turning around circular helps that milk and foam combine giving a uniform consistency and a silky appearance. 11. Retow pour from the jug of milk in its cup into a single continuous movement. The preparation process of espresso involves the extraction of earthly olii. The spinning of the mills and oils accumulate over time influencing the taste of coffee and the operation of the espresso coffee machine. Pan the water through the filter tube and steam, before and after the preparation of each cafeteria, it is the easiest way to keep your coffee espresso. (Check the instructions for use for your espresso machine 11-14) water with a mild detergent, rinse and dry. Note: Do not use alkaline, abrasive sponges or metal detergents, as they can scratch the surfaces of the pieces. Suitable pieces for automatic dishwasher: - Stainless steel pitcher milk - stainless steel drip - simple holder wall of a stainless steel cup - simple wall mounted wall filter stainless steel basket double filter wall basket of a stainless steel cup - double Wall filter Wall Basket of two cups steel Strawberry - Non-suitable container grinding for automatic dishwasher: - File holder - - water tank hopper bead - Drip tray - Rampler - Point (bolt) Cleaning - Cleaning brush Cleaning the heating plate and A ¢ â, ¬ â ¢ External if necessary, clean the coffee machine with a soft pan and HIRDE with a mild detergent sponges. Attention: Do not immerse the coffee machine in water. Cleaning the tray and grinding container A ¢ â, ¬ â ¢ When necessary, if the red level indicator appears through the network; Otherwise, the water will overflow. Note: Over time, it is normal that the inside of the drainer and dry. Cleaning the filter holder and the basket A ¢ â, ¬ â â ¢ filter every time you wash after each use of their renations with hot water under the faucet. A ¢ â, ¬ â c Regular intervals in warm water and soap using a delicate detergent, rinse and dry. an espresso coffee. (Check the instructions for use for Maine espresso coffee on page 11) Å ¢ â, ¬ â â ¢ Weekly - Purge water through the melting head by pressing the button of a cup. - Allows water to operate until it stops. - With the cleaning brush, eliminates each coffee shop eliminate around the internal edge of the casting head and the silicone seal. Clean the water outlet head with a Hira Paa ± or. Preparation for cleaning - Make sure there is no at least 1 liter of water in the tank. - Empty the drip and vouter in place. Cleaning the steam tube à ¢ â, ¬ â ¢ every time you use - after texturize the milk, purge the steam pipe by turning the knob to hot water only for 1 sec - 2 sec. - Clean the steam pipe with a half size. (Check the instructions for use for Maine espresso coffee on page 14) Å ¢ â, ¬ â â ¢ every 2-3 months - stops immersing the steam pipe for 40 sec. Å ¢ â, ¬ â ¢ disobstructing the steam tube if the tip of the steam pipe is blocked by milk residues: - insert the cleaning tip A ¢ â, ¬ ~ vaporA ¢ â, ¬ A "¢ Torridly in the hole of the steam pipe and removes the residues. - Allow the tip of the steam pipe and drop all night in the jug of milk with hot water in the morning, wash the jar and tip of the steam tube with running water. Use the cleaning tip A ¢ â,¬ Å "VaporA ¢ â,¬ k "VaporA ¢ â,¬ thicker to clean the tip of the steam tube arm. - Allow the hot water from sliding through the steam pipe for 40 sec. Cleaning the filter baskets A ¢ â, ¬ â ¢ every 2-3 months - Immerse the filter basket (s) during the night in the jug basket and the filter basket on the filter basket on the filter basket on the filter basket (s) during the night in the jug basket and the filter basket on the filt to work until it stops. This unique coffee machine has been designed to prepare coffee grain to cup, cappuccino, milk, long, hot water For espresso coffee, and many other hot drinks quickly, comfortable and Comfort of your home. Its elegant and thin designer of 28 cm wide. the In one of the most compact automatic espresso Cafeteras market. Among its most important features, it is worth to exceed the following: A ¢ ¬ ¢ A tAjctil Control Panel: Includes 5 automatic preparet of drinks; Prepare the espresso; Long, cappuccino, latte and hot water. A ¢ a ¬ A ¢ integrated grinder Mole with 5 levels: realizes consistent grinding particle size, which minimizes heat transfer and reduces the friction due to its soft and slow rotation. It has a capacity of compartment 150 gr coffee grains A ¢ a ¬ A ¢ milk delivery system: Extraile and easy tank 600 ml of milk to be stored for preparing cappuccinos, lattes and more milk-based beverages. A ¢ a ¬ A ¢ milk delivery system: Extraile and easy tank 600 ml of milk to be stored for preparing cappuccinos, latter temperature for the best extraction of espresso and steaming milk coffee. A ¢ ¬ ¢ A HOT WATER FUNCTION: To prepare tA A © and other hot drinks. A ¢ ¬ ¢ A sized coffee memory function: Automatic shutdown included to improve performance. The touch panel is touch sensitive and can be activated by accident. If you are â â activated by mistake, you can cancel the operation by pressing the selected Acy. Under a chart of what each of the buttons is: After becoming familiar with the product, make sure that the coffee maker is placed on a dry, stable, flat and horizontal surface. Wash the following external parts and accessories with warm water with a mild detergent: $\hat{A} \notin \hat{a} \neg \hat{A} \notin \hat{a} \neg \hat{A}$ $\hat{a} \neg \hat{A}$ ¢ cleaning needle ¢ $\hat{a} \neg \hat{A}$ ¢ cleaning brush cleans the outer surface of the coffee machine with a pan. Do not use water or immerse the machine. Take the water tank, rinse with clean water and with a pan. Do not use water or immerse the machine. Take the power cord extrable and find it to the socket in the rear part4 of the coffee machine. 1. Lift the water tank through its lid, which also serves as a handle for the transport. Lift it and withdraw from the coffee machine. 2. Fill the water tank with purified water. You can use a bottle to fill it or remove it from the unit and then compile it. Fill the tank with the desired amount of water to below the level A ¢ â ¬ ¢ â ¬ Å MAXA in the tank. 3. Make sure that the water tank is properly installed in its place. Important: Never use warm or hot water to fill the water tank is properly installed in its place. compartment with the desired grain coffee grains; Do not overfill or could affect performance. The grain compartment has a maximum capacity of 150 g 3. Close the lid. Do not use instant coffee or café © MolMed alone or with sugar or other types of cereal (for example, cocoa beans) since it may damage the grinder integrated and coffee in general. Note: it's never make the setting when the grinder is not working. You can damage the grinder integrated and coffee in general. Note: it's never make the setting when the grinder is not working. â,¬ Å "A ¢ â,¬ A thicker ground is set and during rotation in the opposite direction (-) (-) A more subtle ground. For robust or dark coffee pearls, it is recommended to use a better meter. Tips Afâ¼tiles: if the espresso is prepared slowly, the recommendation is to use a thickness land adjustment, as it could mean that coffee grains are very finely ground. On the other hand, if the coffee prepared scrolls quickly, it means that coffee is ground is very thick and you will need to adjust more subtle ground. Important: To ensure the optimal duration of the coffee machine, it is necessary to let its internal components rinse more times with hot water before the first use. 1. Remove the external drop-up and position a cup or make up under the preparation of the dispensing water. 2. Press the hot water stops automatically. 4. To rinse the internal components, it is recommended that the process repeated by 3 to 4 times. 5. When the rinsing extremitous process, pour the water from the cup. Be particular attention because the water is very hot. Reinstall the external drip in position. Fill the water tank as needed. Attention: the coffee machine will perform automatic internal cleaning once it is turned on, this is necessary to clean the inside before use. During automatic cleaning, around 30ml of hot water will be poured. Automatic cleaning is not displayed if the cover. 2. Insert the milk tube from the container into the rubber inside the cover. 3. Close the milk storage cover. 4. Insert the milk connection tube to the rubber from the tank cap. 5. Insert the milk tube connector into the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the automatic milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk tube connector into the milk tube connector into the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the automatic milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk tube connector into the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the automatic milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk tube connector into the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk delivery system before the first use and in every use Å ¢ â, ¬ â ¢ Clean the milk delivery system before the first use and the milk delivery system before the first use and the milk delivery system before the milk delivery sys approximate temperature of 5 Å ° C / 41 Å ° F). It is recommended to use whole milk to ensure an expanded result. Important: Å ¢ â, ¬ â ¢ of steam and hot milk can be sprayed from nozzle when the preparation is started. This is a normal coffee machine behavior. Å ¢ â, ¬ â ¢ of steam and hot milk connection tube around the milk container cover after its use. Do not drop freely to prevent the milk from leaving due to the pressure difference. Capuccino or milk preparation performs the assembly of the milk delivery system. 1. Make sure that the milk delivery system has been installed correctly. 2. Fill the milk tank with milk and close the lid. 3. Place a cup under the dispenser. 4. Turn on and press the cappuccino or milk button. The indicator remains on during the preparation process. 5. The coffee machine first milk dispensations and then coffee. 6. Preparation stops automatically. If you want to interrupt the cycle, press the key again during the operation. 7. Remove the milk tank from the machine and place it in the refrigerator. 8. After use, clean the foamy milk system. Cleaning and maintenance of the appropriate coffee machine are very important to prolong their useful life. Cleaning once it is turned on, this is necessary to clean the inside before use. During automatic cleaning, around 30ml of hot water will be poured. Automatic cleaning It is displayed if the coffee maker turns off for a while. 1. Remove the dripping drip of the coffee maker turns off for a while. 1. Remove the dripping drip of the coffee maker turns off for a while and pesos coffee pesses. 4. vacuates the coffee container and rinse with clean water. SAf © Calooo later. 5. Replace the coffee pesses container must be empty. Cleaning and placing the coffee extractor 1. Press the lower part of the service port slightly to open it. 2. Remove the service door. 3. Press the adjustment by releasing the cafeteria extractor in its original position. Cleaning Automatic System Milk Distributor Note: This step is important every day to ensure that the automatic capUCCINATOR function works well. 1. Place a cup under the dispenser. 2. Fill the milk container to the coffee machine delivers hot water and steam to wash the dispenser tube and milk outlet. 6. Tap the button again to stop the water. 7. Remove the milk foam into the slot. (See the step below) Step 1: Remove the milk foam into the slot. (See the step below) Step 2: Separate the milk foam into the slot. (See the step below) Step 3: Pass the Milkmaker in original: Phase 4: Insert milk foam into the slot: Milk container cleaning and connection pipe Note: It is important to perform this day operation to make sure that the Milk Foam function Tico Car in good condition. 1. empty milk inside the milk container and lever with fresh water, remove the connection rubber and the milk tube from the container to wash even with fresh water, then reassembled on the lid (make sure the connection is fit and correct) 2. Clean both ends of the milk tube connector is clean (see image), you can use a needle or brush bristles to clean the hole. 3. Fill the milk container with fresh water and hold it to the coffee machine with the container milk tube. 4. Press the manual cleaning button, the water from the milk container will clean the inside of the connection pipe. It is possible to stop cleaning button, the water. Follow the procedure to customize your drinks: 1. Place a cup from under the summit. 2. Turn on the coffee machine, all keys light up. 3. Press the desired function button. 4. Wait for milk foam starting. Mantified The same button as the desired function until you reach the desired volume. When the milk foam stops dispensing, you will listen to two acoustic signals and the volume will now be stored. 5. If you want to store the desired cafeteria stop preparation, listen to two acoustic signals and the volume will now be stored. 6. If you want to store the desired the same button for the desired function, until you reach the desired to prepare. volume of hot water, tap and hold the button to continue and release the button when the water reaches the Desired. The water stops stopped Two acoustic signals and the volume; The coffee machine will prepare the same quantity configured each time the espresso / long / milk / cappuccino or hot water button is pressed. Recommendation: To customize the volume for the foamed milk, make sure that you save the configuration of the espresso coffee water button is pressed. Recommendation: To customize the volume first, followed by the configuration of the espresso coffee water button is pressed. can only store a volume of coffee and milk for each function: espresso coffee, long, cappuccino, milk and hot water. The coffee maker has two different configurations: default configuration, eco mode and speed mode. In eco mode and speed mode. In eco mode and speed mode. configuration. * Note: The pre-preparation function dokes the ground grains of the coffee machine with a small amount of water before complete extraction. This expands coffee machine is in standby mode, press the / OFF button for 5 seconds. 2. The functions and buttons of the functions will have the following instructions: Press the hot water button for the fast mode. Two acoustic signals indicating that the mode is selected will be listened to. (Note: If you press the light lighting button for each mode, the coffee machine does not answer). 3. If you want to keep the configuration without changes, press the button or wait 5 seconds so that the return coffee maker to the standpoint condition. Self-cleaning process when the light is turned on the decalcification and stable, indicates that the coffee maker must undergo a self-cleaning. The coffee machine will remain at the best condition if this function is performed at least once a month or more regularly depending on the water tank up to the max. 2. If possible, add a pack of water descent. Ostera® Questions Service Centers for Recommendations or Authorized Questions. IMPORTANT: Do not use vinegar or other cleaning agent to make the self-cleaning of this coffee machine. 4. Place a large container under the drop. 5. Waiting conditions, press and wrapped the ON / OFF button and the express button for 5 seconds. A beep with the decalcification light and the espresso button flashes. 6. Press the Express button to confirm the self-cleaning process. To return to the standby condition, press the ON / OFF button. 7. When the light descaling is flashing, it indicates that the electromatic is in the self-cleaning phase. (Attention: Manting the skin / body away from hot water). 8 When the water level water is delivered, the light water light and the Express button flash. Remove all the remaining solid in the water tank and fill the tank with purified water up to the maximum position. When the tank has been filled, the light water light turns off. Then, the coffee machine will continue the self-cleaning process, there is a waiting period for this process, be patient and let the coffee machine complete the process and do not stop manually. 9. Once the self-cleaning process is over, the coffee machine turns off automatically. It is recommended to of the empty system to use system function Before a long period of inactivity, antifreeze protection and before talking to the repair agent. 1. Waiting for condition, press and hold on / off buttons and long buttons at the same time. 2. The light suction system light will be slightly illuminated indicates that the suction system is in progress. You can press the ON / OFF key before removing the water tank to return to the standby condition. 4. When the suction system is completed, the coffee maker turns off automatically. Important: after performing the empty system function; Press the hot water button until the water comes out of the nozzle when the machine for coffee is once again re-use. Cleaning with manual cycle You can run a manual rinsing cycle to clean the coffee nozzle after use. It is also suggested to perform a manual rinsing if the coffee machine has not been used for rinsing will start flashing and start manual rinsing. The hot water used for rinsing will be delivered first by the peak of milk and then from the coffee socket. Attention: the water delivered will be warm and collected in the underlying basin. Avoid contact with hot water. 3. After rinsing, the coffee machine will return to the waiting condition. Daily cleaning of the coffee machine: This appliance has no parts that can repair the user. Any service not described in the Cleaning section must be performed only by an authorized technician. Check the warranty certificate to communicate with an OsterA, A® authorized service center. Attention: Mant cleaning package out of reach of children. When using the cleaning powder, avoid contact with eyes and put your hands after handling it. 1. Disconnect the power cord from the power outlet. 2. Pour all the water into the internal and external cricket pan 3. Use a Hira Paa ± or detergent that does not scratch to clean the coffee machine. Waste Cleaning the dust Café Molteded can adhere to the wall of the powder plug of the coffee machine after prolonged use. It is advisable to clean the output after the passage to make sure the powders cafe reaches the coffee machine. It is possible that the coffee machine is under electromagnetic interference, or that there is dirt on the panel. Disconnect the coffee machine and reintegiable after a few minutes. Gently clean the panel with a soft pan. For other problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where there is a section with problems, refer to the user manual, where the user manual, where the user manual, where the use to the user manual, where there is a section with problems, causes and solutions. solutions

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