



Design Italiano

AROMA

MACCHINE DA CAFFÈ

**USE AND MAINTENANCE
MANUAL**

CE declaration of conformity

The manufacturer

Manufacturer - CAMAR s.r.l.s.

Registered office - Via Matteotti, 107

Postcode - 81030

Province - CE

City - Frignano

State - Italy

Email - camar@altapec.it

Website - www.macchinearoma.ch

Declares that the machine

Machine - ESPRESSO COFFEE MACHINE

Model - PLUS

Year Built - 2021

The PLUS espresso coffee machine is designed for preparing drinks using paper coffee pods. The machine is intended for domestic use only.

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Complies with the directive

Directive 2006/42/CE of the European Parliament and the Council of 17 May 2006 on machinery, and amending Directive 95/16/CE.

DIRECTIVE 2014/35/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 26 February 2014 on the harmonisation of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits.

DIRECTIVE 2014/30/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 26 February 2014 on the harmonisation of the laws of the Member States relating to electromagnetic compatibility. Main references and harmonized standards. EN12100:2010 Machine Safety - General design principles - Risk assessment and risk reduction

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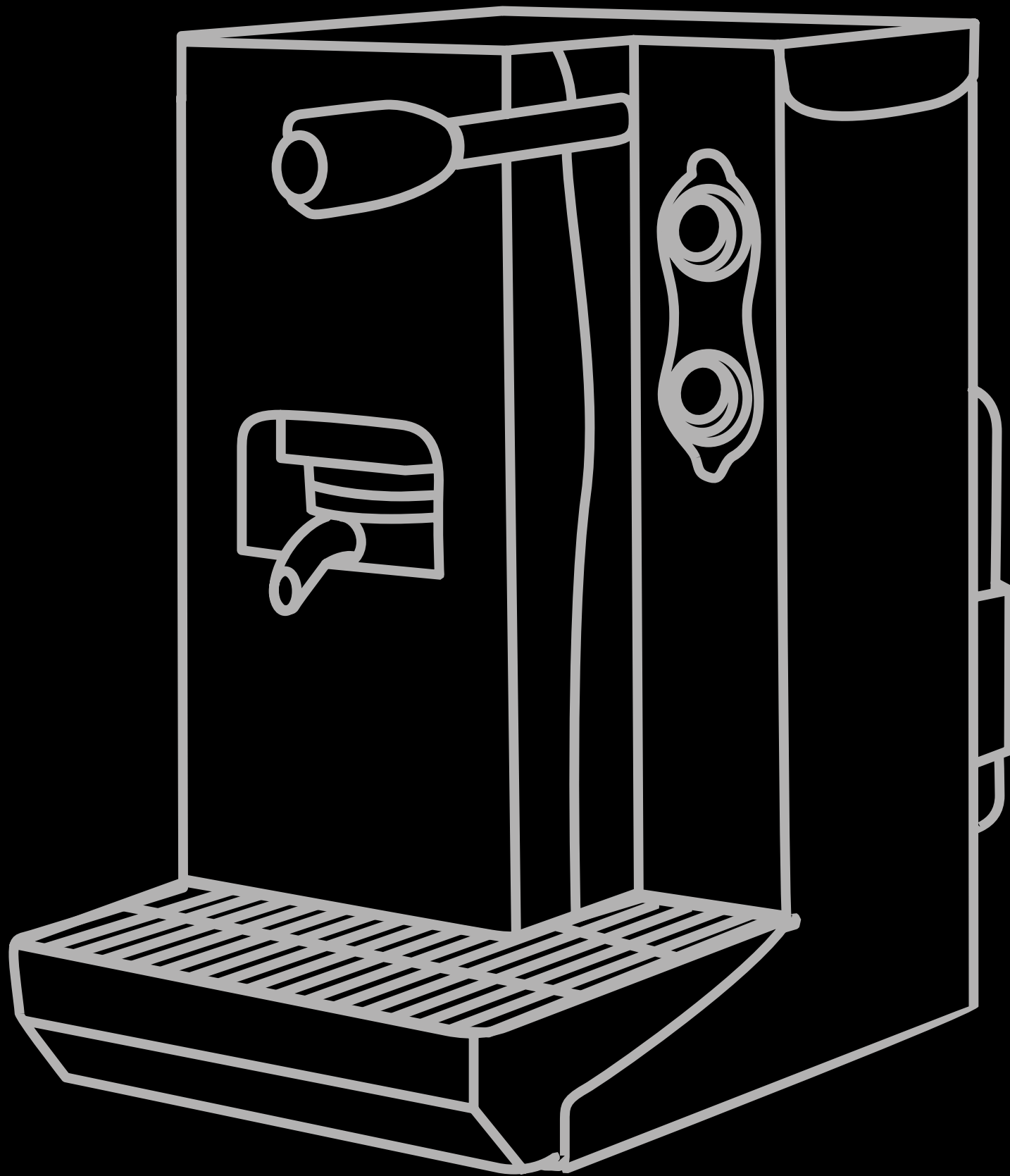
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1 General information

1. General information

1.1 Symbols to know

Caution

Symbol indicates potential danger for the user and material damage to the machine. Always follow the instructions when this symbol is present.



Danger of entrapment

This symbol indicates the presence of a risk of entrapment.



Information

This symbol indicates that there is general information that can simplify or explain how the product is to be used. (This symbol identifies important advice or information for the user.)



Danger of burns

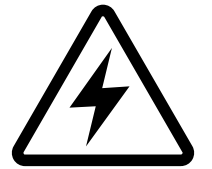
Symbol indicates the presence of hot surfaces and the possibility of burns. (Failure to observe the warning could result in scalds or burns.)



Danger of electric shock

This is an electrical appliance and where you see that symbol there is potential danger of electric shock. Proceed with particular caution when this symbol is present. You should therefore respect the following safety warnings:

- Never touch the appliance with damp hands.
- Never touch the plug with damp hands.
- If the appliance is faulty, do not attempt to repair.
 - Turn it off using the main switch (A19), unplug from the mains socket and contact Customer Services.
 - If the plug or power cable is damaged, it must be replaced by customer services only to avoid all risk.



Contact information

This symbol indicates the available contacts if you need assistance with your appliance or require any information regarding your machine or your purchase.



1. General information

1.2 Identification of the manufacturer

CAMAR s.r.l.s.

Manufacturer

Via Matteotti 107 81030

Frignano (CE) Manufacturer

Registered office

info@macchinearoma.com

www.macchinearoma.ch

Contacts

1.3. Machine marking

CE marking:

Each machine presents on the back a CE marking, as indicated by the European directive. On the marking there is present technical data and the manufacturer is identified.. Fig.1



Fig. 1

EAN:

The machine model on the other hand is identified through 13 digit EAN code (European Article Number). This number is present on the box of the machine. When the first digit is the number 8, it indicates the product is made in Italy. Fig.2

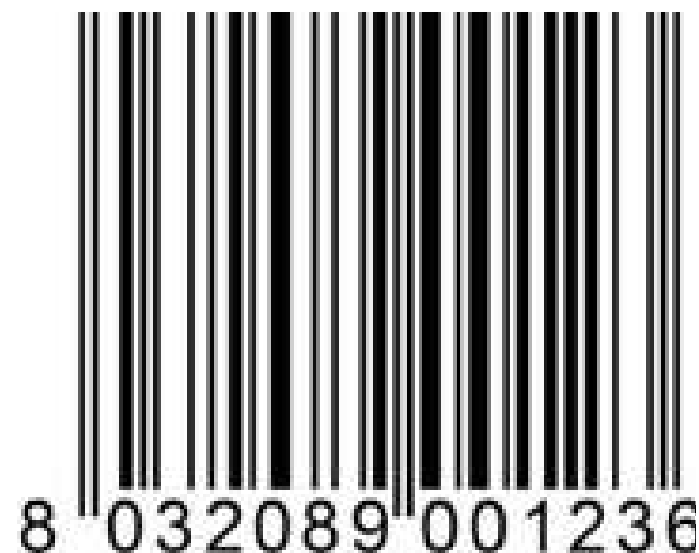


Fig. 2

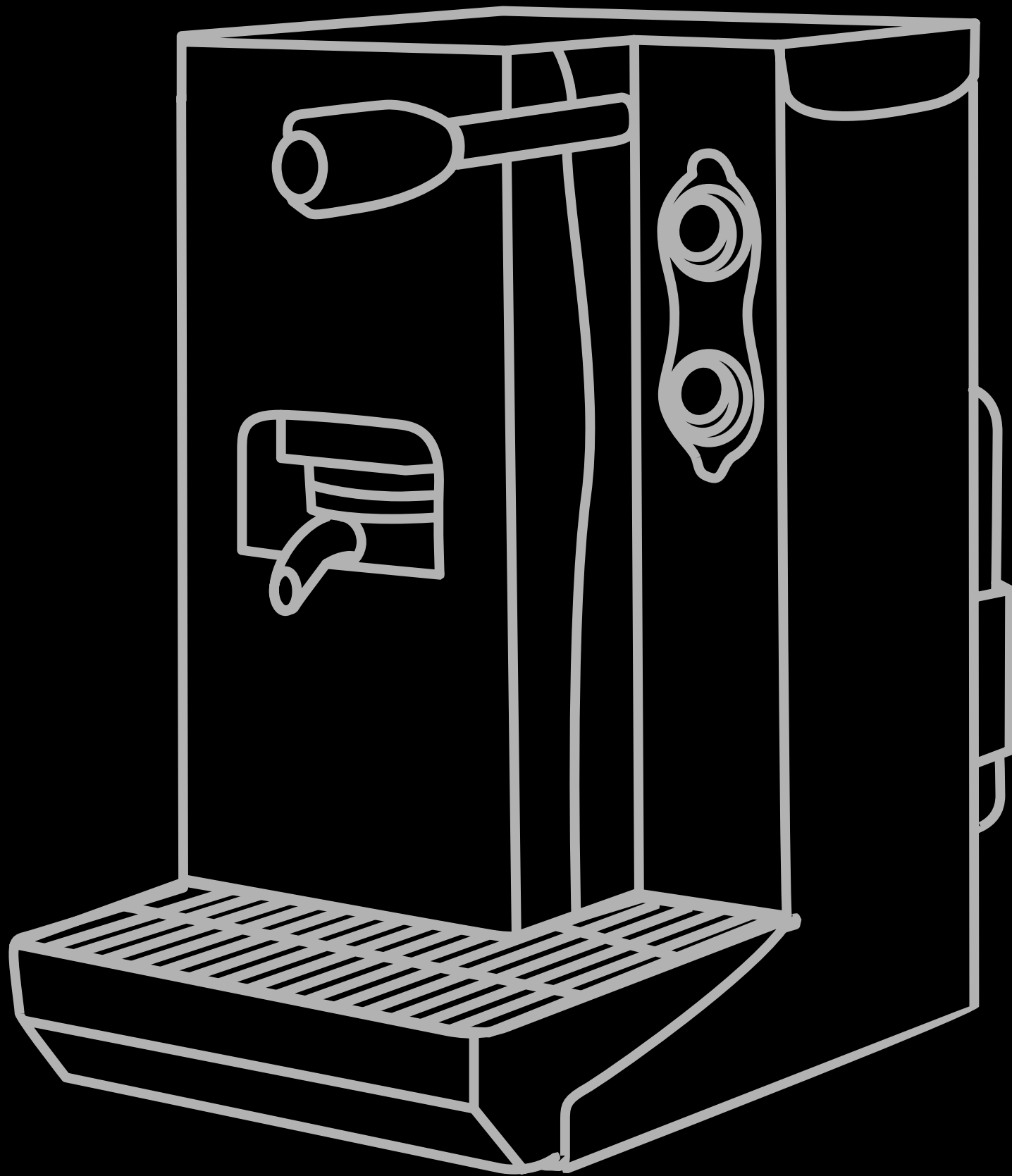
1. General information

Serial number:

For whichever communication with the manufacturer or with the Authorized Service Centers one must refer to the 13 digit Serial number present on the box and also on the back of the machine. This code is different from the EAN code as it begins with the number 2. (see fig. 3) This code identifies precisely the machine you own and contains a series of useful technical information that Service centers and manufacturers need in order to provide with the best service. This serial number together with the proof of purchase is absolutely necessary for opening a repair request under warranty. Do take care to always put such information in a safe place should it become needed. The serial number and the CE marking are located next to the water tank in all of the AROMA models



Fig. 3



2 Security

2. Security

2.1 General warnings

This user manual is an essential part of your AROMA coffee machine; it was created to allow for a general knowledge of the machine and to allow the user to operate it safely. The present manual contains all of the information necessary to use the machine following all of the safety guidelines; the correct installation of the appliance; the knowledge of its technical specifications; technical assistance and spare parts management; the disposal of the machine following the safety conditions in compliance with the current rules and regulations regarding health and environmental protection. Also, in compliance with the European directive IEC 60335-2-15, the present Manual contains:



details on how to clean surfaces in contact with food.

a warning regarding the potential hazards and injuries due to inappropriate use, a detailed description of the intended use, not intended use and uses not permitted;



the information that the heating unit is subject to stay hot after use.

The instructions, the documentation and the graphics present in this manual contain confidential technical data and are strictly property of the Manufacturer. Thus far, aside from the use that the manual is intended for, whichever reproduction of a part or the whole of the contents is subject to approval by the Manufacturer.

Please keep this User Manual in a safe place where it can be made available to all users over the life span of the machine. Never should parts of the machine be removed or modified arbitrarily. The Manual should be kept in a dry place and in the vicinity of the machine it refers to. The Manufacturer can be retained responsible only for the verified written and composed instructions present in the Manual. In any case, the Manufacturer cannot be held responsible for translations not by him approved, in written or other form. The Manufacturer reserves the right to make changes to the project, variations or improvements to the machine and updates of the User Manual without notice to the clients.

2. Security

The updated version is always available and downloadable from our website
www.macchinearoma.ch



Before using your machine read carefully the instructions given in this Manual and follow the indications.

The Manufacturer is not liable for damage caused to the machine or persons, animals or household goods in case of:

- inappropriate use of the machine;
- power supply defects, hydraulic and pneumatic feeding defects;
- not following the correct installation procedures;
- lack of proper and suggested maintenance;
- unauthorized modifications or interventions;
- usage of non-original spare parts or parts not specific to the model;
- total or partial non-compliance with the instructions;
- use contrary to specific national regulations;
- natural disasters and exceptional events.

2.2 Vibrations and noise emissions

When using your appliance according to the instructions given in this manual, the sounds and vibrations produced by the machine will be in the norm and will not express potential danger. Before attaching your coffee machine to the electrical socket take the time to clearly read and understand the here present recommendations as they contain important information regarding safety and use of the appliance.

- Carefully read the instructions;
- Never immerse the machine in water or other liquids (risk of electric shock);
- Turning on your appliance: the plug must be placed in socket that complies with the voltage value of the machine (220- 230V) with a differential protection and a minimum electrical current of 6 A, 50Hz;
- Completely remove the plug from the wall socket:
- Before moving the machine to another area • before each cleaning and maintenance;
- If the machine is not to be used for an extended period of time;
- Do not allow the electrical wire to hang

2. Security

on angles and sharp borders and insure it does not get stuck in between surfaces as that could result in potential danger of electric shock;

- To avoid risks do substitute damaged wires;
- Never touch the plug or socket and the machine with wet or damp hands,
- Always unplug from the socket by handling the plug and not the wire
- Whenever you need to use an extension cord make certain it adapts to the machine's electrical requirements (3 poles with earth and a wire selection of at least 1.5mm²);
- Check that the wire doesn't obstruct any passage to avoid tripping over it;
- Never move the machine while it is in use (risk of burns and electric shock);
- While the machine is operating several parts of the machine body, the dispenser spout and the pod holder become hot: do not touch or handle

2.3 Intended use

The PLUS espresso coffee machine is intended for the preparation of drinks using espresso coffee pods. The machine is intended for domestic use only.

In compliance with the legislation IEC 60335-2-15, the machine can be used in the following environments:

- Kitchen areas in stores, offices, and other workplaces;
- Farmhouses;
- By hotel and motel clients, and in other residential areas;
- Bed and breakfast environments and such.

The machine must not be used:

- For uses other than those established by the Manufacturer, for uses other than those indicated in the present Manual;
- Exposed to outside weather conditions; • with electrical bridges and/or mechanical means that exclude the utilities/parts of the machine itself;
- In environments that are not in accordance with the proper hygienic conditions for food and beverage production.

This appliance can be used by children aged 8 years and older if they have been supervised or instructed to use the appliance safely and understand the dangers involved. Cleaning and user maintenance should not be performed by children unless they are over 8 years of age and supervised.

2. Security

Keep the appliance and its cable out of reach of children under the age of 8;

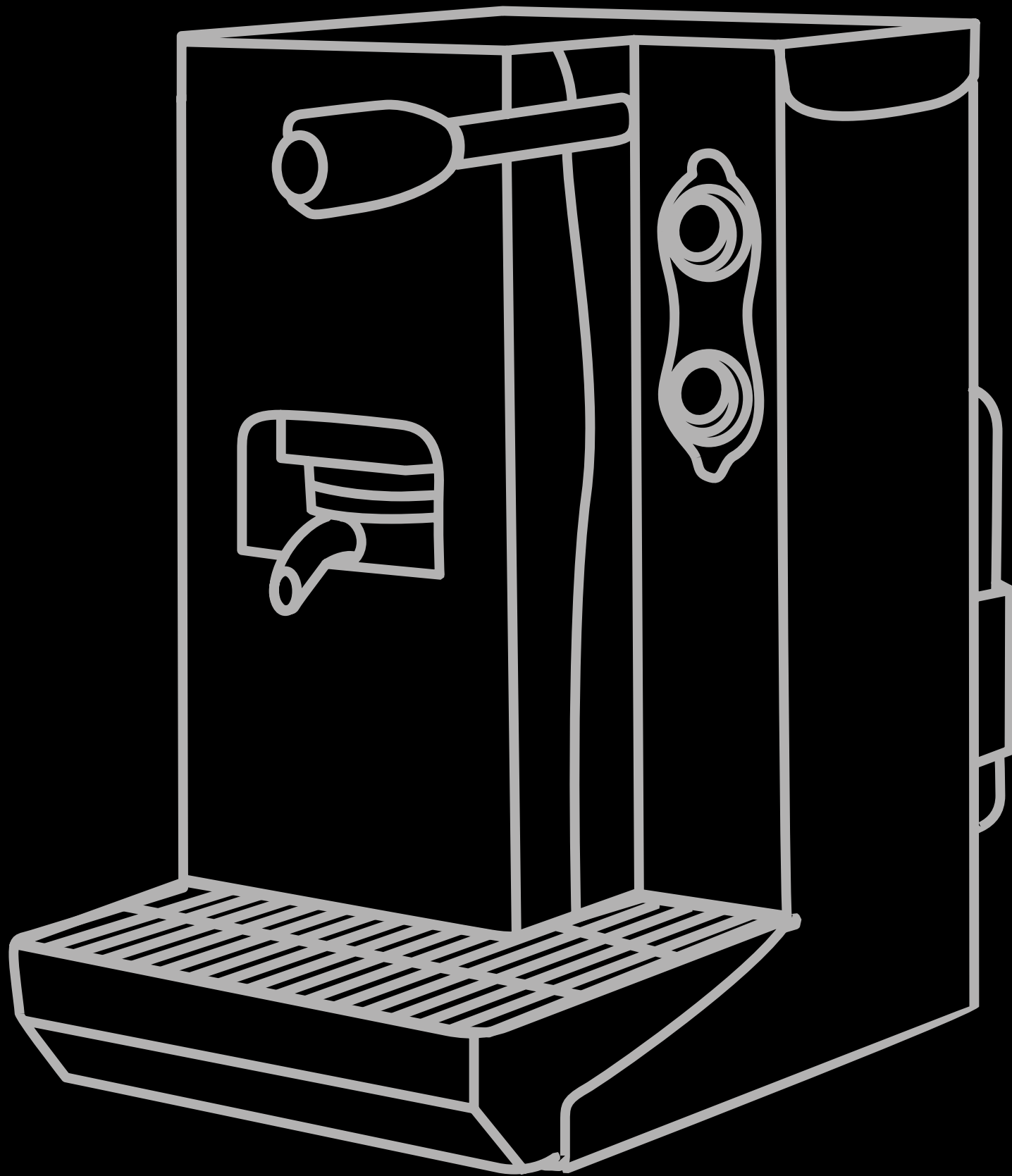
Children must not play with the appliance;
The appliance is not intended to be used by people (including children) with reduced physical or mental capabilities.

The manufacturer cannot be held responsible for any commercial and/or image damage, nor for damage to property or people caused by improper use of the appliance. Any dispute will be referred to the court of Santa Maria Capua Vetere. The data and characteristics indicated do not bind the manufacturer, which reserves the right to make changes to the appliances at any time.

2.4 Residual risks

When using the machine it is necessary to pay attention to the residual risks:

- Do not wet or touch with wet hands the parts that carry electrical voltage, there is possible danger of a short circuit occurring;
- The heated vapors and hot water are a possible cause of burns.



3 Description of the machine

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1 - Power cable

2 - Main switch

3 - Coffee dispensing switch

4 - Water tank

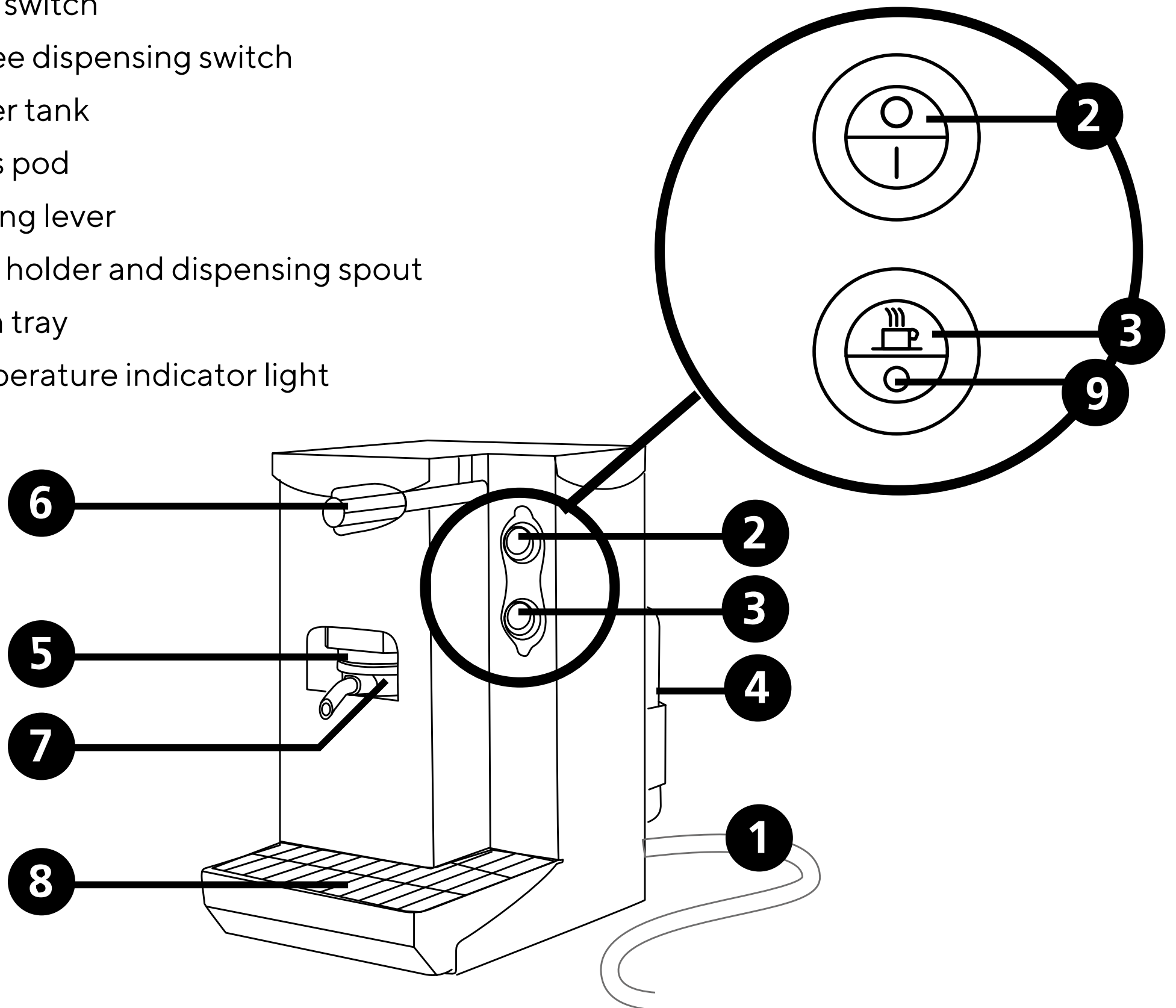
5 - Press pod

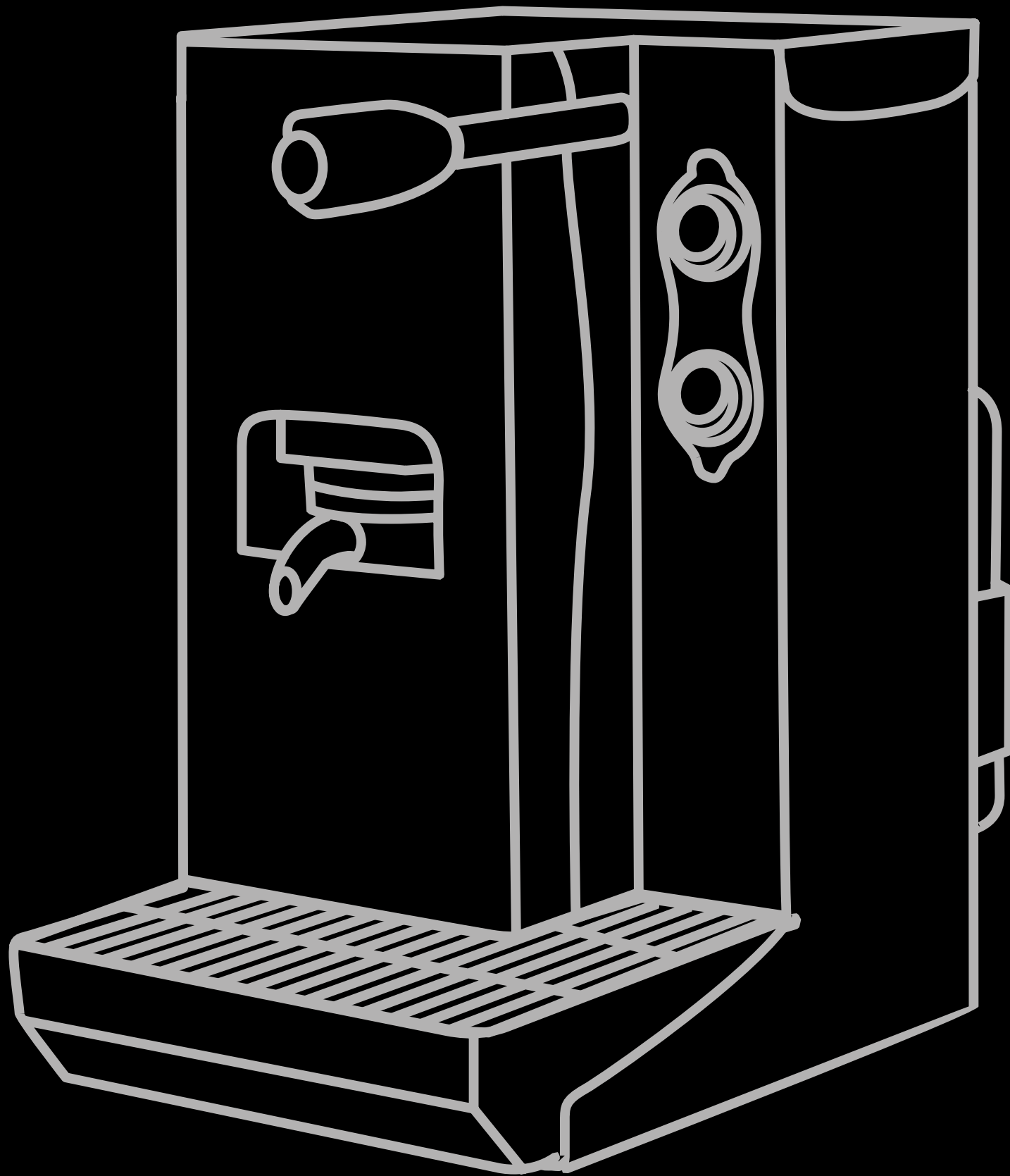
6 - Closing lever

7 - Filter holder and dispensing spout

8 - Drain tray

9 - Temperature indicator light





4 Installation and use

4. Installation and use

4. Installation and use

The coffee maker machine should be installed in an area that ergonomically optimizes the work space area and guarantees its security: leave around the appliance enough space to allow for a safe use of all the machine's functions, its maintenance and eventual adjustments. The machine should be connected to a power switch in compliance with legislation in force in the country of installation. The AROMA coffee machines destined for the Italian market require a 220-230V, 50 Hz. Check the technical characteristics on the CE marking present on the back of the appliance, as indicated in paragraph 1.3



WARNING!

The Manufacturer cannot be held responsible for damage to persons, animals or things caused by the inobservance of this provision.

The appliance can be operated in settings where the room temperature is between +5C° and +40°C.



In the pod carrier there are to be placed only coffee pods and not any other object, fingers or things.



The one-use coffee pods are intended for dispensing only one espresso coffee cup at a time. Do not re-use the pod.

- 1) First time use: take the machine out of the package and check that it is integral in all of its parts;
 - 2) Test try the appliance on a well leveled surface so that all four pedals are supported.
 - 3) Remove the water tank at the back of the appliance, easily visible in all of our models.
-

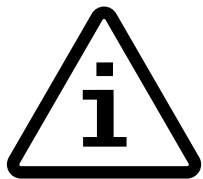


Remove the water tank located on the back of the machine, immediately visible in all models.

4. Installation and use

4) Insert the power cord in the electrical socket. Verify that the available voltage corresponds to your appliance.

5) Press the general power switch. A red light will appear on the coffee dispensing switch (the one with the coffee cup symbol). When the red light turns on the machine is ready to dispense coffee.



Never operate the machine without water: make certain that there is enough water in the tank and that the tube is in the water.

4.1 Coffee dispensing

6) Pull the lever upwards.

7) While holding the lever in the upward position place the pod in the pod holder. Make certain it is placed correctly, it will sit naturally in the space provided once inserted properly;

8) Lower the lever until you hear a click.

9) Press the coffee dispensing switch (the one with the cup symbol) and the machine starts dispensing coffee.

10) Press the switch again to stop dispensing.



Do not lift the closure lever while the machine is dispensing coffee.

4. Installation and use



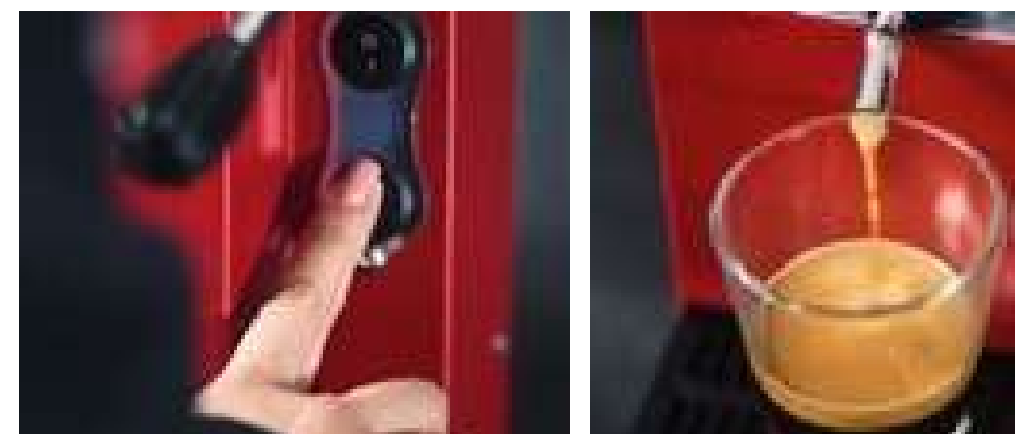
It is advisable to remove the used pod immediately after dispensing, to avoid unpleasant odors due to a used pod left inserted for a long time and/or losing the seal. To do this, lift the closing lever and remove the used pod.



4.2 Adjustments

The hardness of the lever and therefore the consequent pressure on the pod. Greater pressure (harder lever at closing) allows the edge of the pod to get less wet or not get wet at all and the coffee to be dispensed in a creamier way. The lower the pressure (the softer the lever), the more the pod will tend to wet the edges and the faster and less restricted the coffee will be delivered.

The adjustment occurs through the rotation of the brass pod press. By rotating the pod press to the right the closure will tend to soften. By turning it to the left the closure will tend to harden.



4. Installation and use



Do not touch the pod press while the machine is on, it is a hot part, so there is a risk of scalding. Therefore adjust with the machine off, or with the help of a stick-like object, inserting it into the guide holes on the pod press.

4.3 Standard packaging and transportation

The standard packaging includes:
Carton box;
Protection envelope.

During independent transport, take care that the machine does not come into contact with water or is subject to impacts and that it is transported in the correct direction (see "HIGH" written on the box).

In case of inactivity, the machine must be stored taking the following precautions:

Turn off the machine and unplug from the wall socket;

Empty out the water tank and clean the drip tray dry;

Store the machine in a closed place;

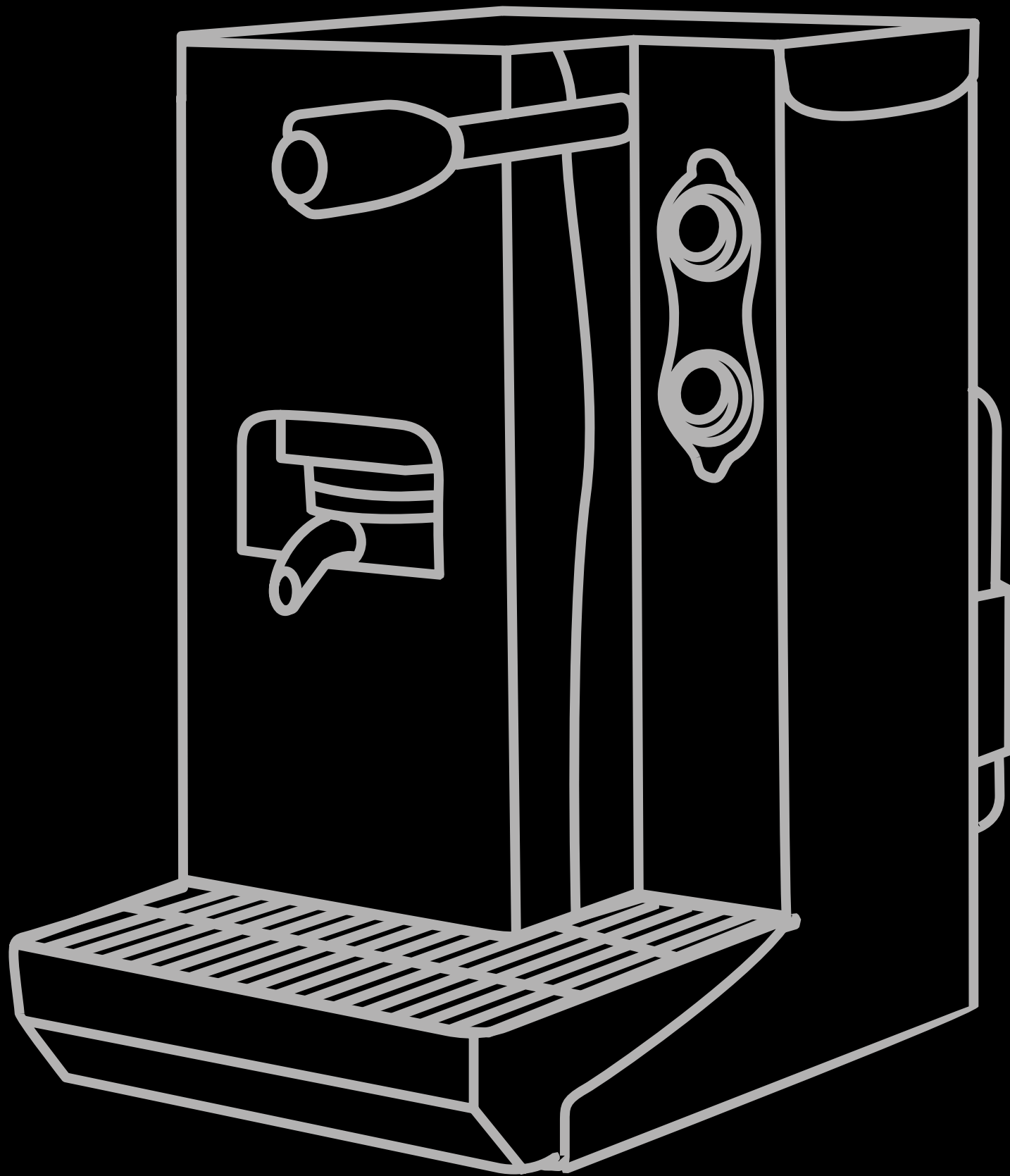
Protect the machine from impacts and stress;

Protect the machine from humidity;

Prevent the machine from being subjected to extreme temperatures and protect it from high temperature variations;

Prevent the machine from coming into contact with corrosive substances;

Avoid inactivity for more than 6 months. In similar cases it is advisable to turn on the machine and make a few deliveries, and then store it again.



5 Maintenance

5. Maintenance

5. Maintenance

Before performing any kind of cleaning operation it is important to unplug the appliance and wait for it to cool down completely.



Never use alkaline detergents, solvents, alcohol or aggressive substances or ovens to dry machine components.

Wash the components (excluding the electrical ones) with cold/lukewarm water and non-abrasive cloths/sponges and with the Aroma cleaning products you can find on our website or at our authorized retailers.

5.1 Cleaning the pod holder

Carry out the pod holder cleaning procedure weekly. To disassemble the pod holder:

- Rotate the spout to the right;
- Lift the pod holder;
- Hold the steel filter with the other hand;
- Unscrew the filter, turning it to the right or left;
- Rinse under running water.

To assemble the pod holder:

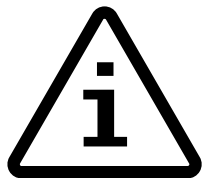
- Screw the filter onto the pod holder;
- Place the filter holder in the appropriate housing;
- Rotate to the left.



4. Installation and use

5.2 Cleaning the drain tray

Remove the drip tray by simply pulling out the tray and wash. Remove the top grid and wash under running water. The grid on the tray is removable as is the drip tray itself.



Do not wash the tray or the filter holder in the dishwasher.

5.3 Descaling

The formation of limescale is a normal consequence of using the appliance; descaling is necessary every 3-4 months of use of the machine and/or when a reduction in water flow is observed. The frequency of descaling also changes based on the hardness of the water used. Always use packaged water or water with low limescale content. For descaling use only Aroma CLEANER.

Why use Aroma CLEANER:

- a) It is the only certificate for contact with food;
 - b) It is based on melic and citric acid, therefore based on natural acids;
 - c) It is delicate with surfaces and does not corrode them; keeping the mechanical parts intact;
 - d) It is tested on aroma products;
 - e) It is biodegradable, respects the environment;
 - f) It is ready to use, for simple use.
-



Failure to comply with what is requested exempts the Manufacturer from any liability for the purposes of the Guarantee.

How to use the cleaner:

- Pour the entire contents of the 250 ml bottle into the appropriate water tank without diluting;
- Turn on the machine and dispense the product 15 ml at a time intermittently;
- Leave to act for 5-10 minutes and repeat the operation until the descaling solution is complete;
- Rinse the tank with drinking water: fill it and then rinse the appliance by dispensing approximately 1000 ml of drinking water;
- Make sure that everything has remained unchanged and proceed with dispensing the coffee.



6 Warranty

6. Warranty

6.1 The parties:

THE MANUFACTURER: CAMAR s.r.l.s.
owner of the brand and manufacturer of the machine.

THE SELLER: The company that buys the producer's good and resells it to the final consumer.

THE CONSUMER: Natural person who purchases the good for his own use. The consumer is the actual user of the good.

6.2 Warranty information

If during the validity period there are malfunctions or failures of parts of the machine attributable to defects in construction, materials or workmanship, the Consumer or the Seller is required to promptly inform the Manufacturer in writing by filling out the form on the website [www.macchinearoma.com /assistenza/](http://www.macchinearoma.com/assistenza/) or via the email address amministrazione@macchinearoma.com. The Manufacturer, after appropriate checks of the information received, authorizes the Seller who will repair or replace the defective parts. The guarantee begins

from the date shown on the proof of purchase, showing the machine serial number, stamp and signature of the Seller. Possession of this document, together with the Serial Number on the machine itself, are a necessary condition for activating a repair or replacement under warranty. Replacement is possible if the report reaches the Manufacturer within 7 days of purchase. Otherwise, the machine can be repaired.

Cases not covered by warranty:

Manufacturer warranty usually does not include electrical parts, gasket (guarnizione) and any other parts subject to normal weariness (o-ring, switches, filter holder);

Improper use or maintenance of the machine, not following the instructions in the User Manual;

Damage not caused by defects of craftsmanship, construction or materials;

Failure to carry out routine maintenance as required by this Manual;

Faults and/or breakages attributable to accumulations of limescale or coffee;

6. Warranty

Faults caused by electrical surges and short circuits;

Faults and breakages not attributable to machine malfunction;

For all other causes not attributable to the Manufacturer;

Damage caused by modifications and/or interventions not authorized by the Manufacturer;

Failures of parts subject to wear (o-rings, buttons, filter holder, etc...);

Scratches or aesthetic defects caused by transport;

Pump malfunction due to lack of water in the tank.

The machine also loses the right to the guarantee if it is opened and/or tampered with without explicit written authorization from the supplier. Furthermore, unauthorized modification or improper use relieves the Manufacturer of any liability for damage caused by a defective product.

The use of non-original spare parts compromises the proper functioning of the machine.

Request and use only original Aroma maintenance products and spare parts.

6.3 Assistance procedure

The legal guarantee is the responsibility of the Seller, and lasts 24 months. If you have problems with yours, contact your trusted dealer.

If your Seller is not available, let us know and take advantage of the Aroma guarantee by filling out the form on our website

www.macchinearoma.com/sistenza/ as follows:

- a) Attach proof of purchase;
- b) Attach photo of the serial-number;
- c) Specify the problem encountered, attaching photos and videos that clearly show it;
- d) Specify any inefficiencies of the retailer.

6. Warranty

6.4 Problems with transportation - procedure

Any defects evidently and visibly present at the time of delivery of the product (aesthetic defects on visible parts, breakages, dents, operational defects, missing parts, etc.) must be reported to the seller within 7 days of purchase in order to benefit from the replacement.

As soon as you receive the package, check that it is intact before signing the delivery receipt. In the event of visible damage, non-compliant or damaged packaging upon delivery by the courier or other appointed carrier, follow the following procedure:

- 1) Sign the document to the courier with the "Reservation of control" clause;
- 2) Produce photos and/or videos clearly highlighting the nature of the damage caused;
- 3) Send an email to assistance@macchinearoma.com (if you purchased from the Aroma website), or to the Seller's email within 24 hours of delivery, with the following info:

- a) If possible, the document signed with "Control reservation";
- b) Photos and/or videos produced;
- c) Precise number of damaged packages or boxes.

Once the email has been received, our Customer Care will proceed to open the complaint with the carrier. In the meantime, the quickest and smartest resolution of the problem will be evaluated, through integration of the damaged parts, repair or replacement of the goods.



7 Disposal

7. Disposal

7. Disposal

Pursuant to art.26 of Legislative Decree 14 March 2014, n.49 "Implementation of Directive 2012/19/EU on waste electrical and electronic equipment (WEEE), relating to the reduction of the use of dangerous substances in electrical and electronic devices, as well as waste disposal", the crossed-out wheelee bin symbol shown on the equipment or its packaging indicates that the product must be collected separately from other waste at the end of its useful life.

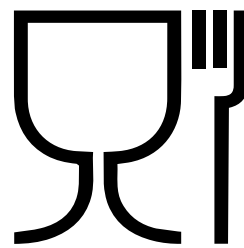


In compliance with the WEEE Directive 2012/19EU:

The user must, therefore, deliver the equipment that has reached the end of its life to suitable separate collection centers for electronic and electrotechnical waste, or,

return it to the retailer when purchasing a new appliance of an equivalent type, on a one-to-one basis.

Adequate separate collection for the subsequent sending of the decommissioned equipment for recycling, treatment and environmentally compatible disposal contributes to avoiding possible negative effects on the environment and health and promotes the reuse and/or recycling of the materials it is made of the equipment. Illegal disposal of the product by the user entails the application of administrative sanctions provided for by current legislation.



AROMA products are compatible with EC regulation 1935/2004.

CAMAR s.r.l.s.

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www.macchinearoma.com