

TEBE

Istruzioni per l'uso

Instructions

Mode d'emploi

Gebrauchsanweisung

Instrucciones de uso

Instruções de utilização



GAGGIA®

READ THIS FIRST!

For **GAGGIA** Espresso/Cappuccino Makers

BEFORE making espresso the first time, you **MUST** prime the pump!

Here's how to do it:

1. Plug the electrical cord into a live outlet.
2. Fill the water reservoir. (Filtered water is better.)
3. Place an empty filter into the black handled filter holder.
4. Attach the filter holder to the machine.
5. Turn on the power switch.
6. Allow the machine to heat up for 6 minutes.
7. Open the steam valve **all the way**.
8. Place an empty steam pitcher or mug under the steam tube.
9. Turn on the coffee switch **and** the steam switch.
10. Water will come out of the steam tube.
11. Allow about a cup of water to come out into the pitcher.
12. Turn off the coffee and steam switches.
13. Close the steam valve.
14. Place an empty cup under the coffee filter.
15. Turn on the "coffee" switch.
16. Fill the cup with water.
17. Turn off the "coffee" switch.

YOU ONLY NEED TO PRIME THE PUMP AGAIN ONLY IF NO WATER COMES OUT OR THE PUMP IS MAKING TOO MUCH NOISE.

Now you are ready to make espresso!!! Here's how:

1. Remove the black handled filter holder.
2. Using the measure provided, place one or two measures of finely ground espresso coffee in the filter basket.
(The large filter holds two measures for two cups, the small filter is for one cup.)
3. Using the tamper provided, gently press and twist the tamper on the surface of the ground coffee to pack it down.
4. Brush off any grounds on the rim with the palm of your hand.
5. Attach the filter holder firmly to the machine.
6. Place empty cup (or cups) under the filter holder spouts.
7. Turn on the "coffee" switch.

OVER...

GAGGIA - Continued

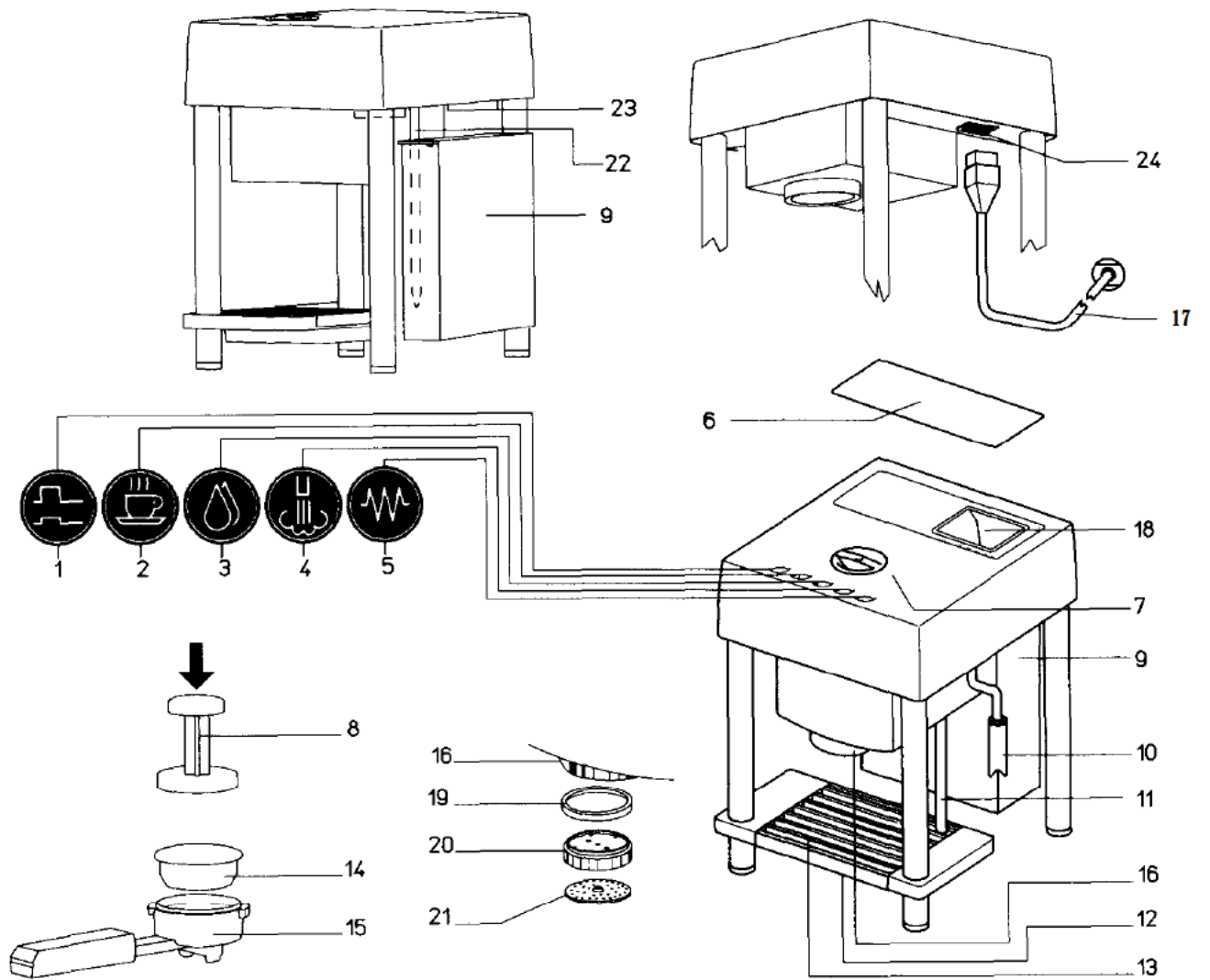
8. The pump sound will change in a few seconds and espresso will start to flow into the cups.
9. When the streams of espresso turn light in color, **TURN OFF** the “coffee” switch.
10. You may now remove the cups of espresso and serve them.
11. Before making more espresso, remove the filter holder and **konck out** the used grounds. **DO NOT** rinse the filter or filter holder at this time as it will cool them and make the next batch taste bitter.

TO MAKE CAPPUCINO

1. Turn on the steam switch.
2. Put cold milk (skim, **1 %**, 2%, Regular, Half & Half) into a steaming pitcher only **one-third full**.
3. Place an empty mug under the steam tube and open the steam valve part way to remove any accumulated water from the steam tube.
4. Close the steam valve.
5. Hold the pitcher with milk in it so that the end of the steam tube is below the surface of the milk but not so deep to block the air hole.
6. Open the steam valve all the way.
7. As the froth forms, raise the pitcher so that the steam tube goes deeper into the pitcher over the air hole.
8. When the froth is near the top of the pitcher, turn off the steam valve. (the froth may not come to the top if you are using a large pitcher with less milk in it.)
9. turn off the “Steam” switch.
10. Remove the cups of espresso from the drip pan grid.
11. Spoon some froth from the pitcher on the espresso in the cup(s), then pour the hot milk in until the froth reaches the top of the cup(s).
12. If desired, sprinkle shaved chocolate or cinamon on top of the froth.

After following all the steps outlined here, if you are still having any trouble, call our consumer assistance line:

(1-800-527-4336 (9:30 a.m. - 5:00 p.m. Eastern))



DESCRIPTION

- | | |
|--|-----------------------------------|
| 1 Main switch | 13 Grating |
| 2 Coffee switch | 14 Filter (1 or 2 cups) |
| 3 Hot water button | 15 Filter holder |
| 4 Steam switch | 16 Coffee dispenser unit |
| 5 Temperature indicator | 17 Power cord |
| 6 Reservoir filler coffee | 18 Reservoir filler funnel |
| 7 Steam/hot water tap dial | 19 Lower gasket |
| 8 Coffee press | 20 Diffusor holder |
| 9 Water reservoir | 21 Diffusor |
| 10 Steam nozzle | 22 Pump suction tube |
| 11 Removable decompression tube | 23 Reservoir guides |
| 12 Basin | 24 Connection plug |

INSTRUCTIONS FOR THE POWER SUPPLY CORD

A A short electric cord is supplied to avoid twisting and prevent you from tripping on it.

ONLY FOR TWO WIRES POWER SUPPLY CORD:

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat the safety feature.

B Be very careful when using extension cords.

C If an extension is used, check that:

- 1** the electric ratings reported on the extension cord are equal to or greater than those on the household appliance power cord.
- 2** it includes a 3-pin plug with earth if the appliance is of the grounded type.
- 3** the cord does not hang from the table to prevent children from tripping or pulling on it.

INTRODUCTION

Congratulations for choosing Gaggia! Thanks to the Tebe Gaggia you can enjoy delicious coffee or cappuccino in the comfort of your own home. Espresso is prepared by rapidly filtering pressurized water that has been heated to the right temperature through a finely roasted blend.

The heart of the Tebe Gaggia consists of a high-performance pump. A switch is used to control the water flow.

The way to prepare an aspresso coffee or cappuccino is quite different from the procedure used for the traditional coffee pot.

Therefore, it is very important to carefully read all the instructions before using your Tebe Gaggia.

Familiarize yourself with the different parts of the espresso machine before making a cup of coffee.

WHAT YOU SHOULD KNOW

- 1** The state of the espresso depends on the quality and type of coffee used. The particular flavor of a coffee bean depends on different factors but the taste and aroma are the result of the roasting process. The coffee beans which are roasted longer and at higher temperatures have a darker color.
Darker beans release more aroma compared to lighter beans.
- 2** You can buy different qualities of coffee. Each type of roasting is characterized by a blend of beans roasted at a particular temperature and with a particular type of aroma. Decaffeinated coffees are also available which contain only 2% caffeine. Use different types of coffee in your espresso machine. You will probably discover an aroma that is better than the being used up to now.
- 3** You can recognize real espresso by the dark color, rich taste and typical creaminess.
- 4** Cappuccino is a special combination of espresso coffee and hot frothy milk. It can be served with a sprinkle of cinnamon, nutmeg or chocolate.
- 5** The espresso coffee should be served immediately after it has been prepared.
- 6** Serve the espresso coffee in a small coffee cup and the cappuccino in a larger breakfast cup.
- 7** Each type of coffee requires a specific type of grinding since the coffee beans available on the market have different blends and different levels of roasting.

PREPARING THE ESPRESSO COFFEE MACHINE



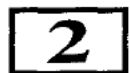
WARNING! NEVER RUN THE PUMP WITHOUT WATER IN THE RESERVOIR TO AVOID DAMAGING THE PUMPING MECHANISM. INCORRECT USE OF THE PUMP IS NOT COVERED BY THE WARRANTY



Remove the water reservoir cover (6) and fill it with cold water until the MAX level as marked on the reservoir (9).

The water reservoir (9) can also be removed to fill it, by sliding it along the guides (23) towards the external part of the machine.

IMPORTANT: When reinserting the reservoir in the guides, make sure that the suction tube (22) is inside the reservoir.



Insert the cord socket (17) into the machine plug (24). Then insert the cord plug into a suitable socket (see “Warning” point 1).



Set the main switch (1) to position 1. The switch led will turn on. Make sure that the coffee switch (2) and the steam switch (4) are not pressed.

STARTING THE MACHINE

This procedure describes how to fill the boiler with cold water. It is recommended to follow this procedure each time the machine is used for the “first” time.

This machine, featuring a pump and a solenoid valve to brew coffee, is equipped with a self-priming system. Place an empty cup on the drip-plate, do not insert filter holder into brew head and press coffee switch (2).

You will hear the sound of the operating pump and after few seconds, water will start to get out from the brewing head.

Once cup is filled, release the coffee switch (2): Tebe Gaggia is now ready to be used.

NOTE: It may happen that the self-priming feature of the pump does not temporarily work due to an air lock. In this case water does not get out from brewing head, and the following procedure should be followed:

- a** Place a cup or pitcher under the steam nozzle (10).

b Turn the dial (7) anticlockwise to open the steam/hot water dispenser tap and press the hot water button (3) to start the pump.

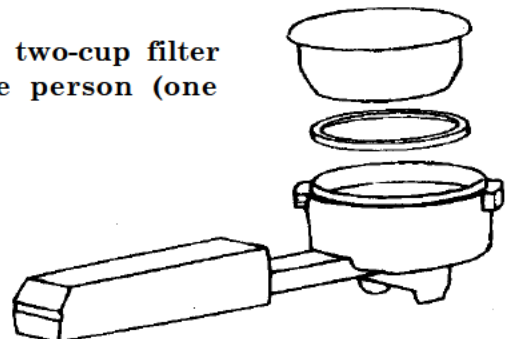
c After a few seconds, water will begin to flow out of the nozzle. Allow about a cup of water to come out. Close the steam/hot water dispenser tap and release the hot water button. The Tebe Gaggia is now ready for use.

d Note: The temperature indicator (5) will turn on and off automatically during the heating period. After turning on the machine, allow the indicator to turn on and off at least 6 times before preparing the coffee (this corresponds to a heating time of about 6 minutes).

Another feature of the machine is the “no-drip system”, eliminating most of dripping from brewing head (16). After coffee brewing, however, a little dripping may occur due to wet coffee grinds in the filter-holder.

NOW TO PREPARE GOOD ESPRESSO

- 1** Follow the procedure described in the Preparation section.
- 2** Wait until the machine has reached the correct temperature (heating time about 6 minutes).
- 3** Select the correct filter (14) and insert it into the filter holder (15). Use the small filter for 1 cup and the large filter for 2 cups. Then insert the filter holder (15) into the unit (16) and wait for it to heat up.
- 4** After heating, remove the filter holder (15) and fill it with ground coffee using the special measure. Use one measure for each cup of coffee. Do not overtill. Use the special press (8) to tap down the coffee. Do not overpress.
- 5** Clean off any coffee residues from the edge of the filter holder (15). Insert the filter holder into the unit (16) with a 45° movement to the left. Then turn it back to the right to lock it into position. The handle of the filter holder should be perpendicular to the machine or slightly shifted towards the right.
- 6** Place 1 or 2 cups under the filter holder. Press the coffee switch (2) and the coffee will begin to flow.
- 7** When the cups are 3/4 full, release the coffee switch. The strength of the coffee will vary depending on the amount of water. A good coffee prepared according to the correct procedure will have the typical brown "cream". If not, refer to the OPERATING PROBLEMS section. Remove the cups and serve.
- 8** To prepare another cup of coffee, slowly and carefully remove the filter holder by moving it to the left. Be careful not to bum yourself with any water that may have remained on the coffee grounds. Remove the grounds from the filter. To prepare another cup of coffee, repeat steps 4 to 8.
- 9** **"PERFECT CREMA" DEVICE**
A unique disc fitted into the filter-holder will produce coffee giving the perfect "Crema" essential for the authentic espresso, whatever type of grind you use.
Furthermore, you need only use the two-cup filter basket even when brewing for one person (one level measure of coffee only).



HOW TO PREPARE GOOD CAPPUCCINO

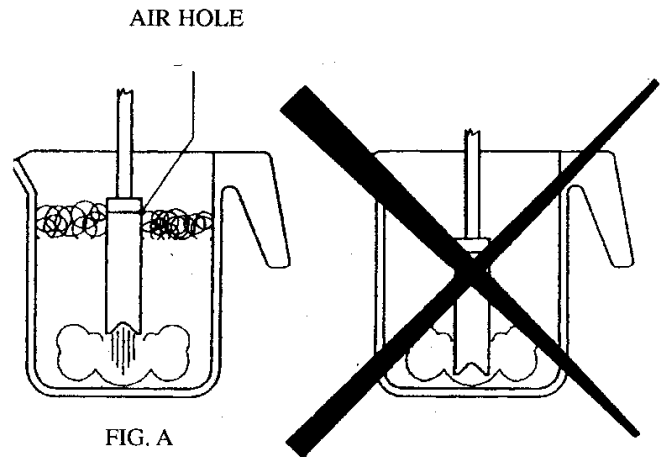
Before preparing a cappuccino, make sure that you have everything that is needed including a pitcher (or cup) filled halfway with cold milk plus coffee and milk cups.

FROTHING THE MILK

The density of the frothed milk will depend on the fat content of the milk. The nozzle (10) will produce the frothing needed without boiling the milk. After trying two or three times and with a little bit of effort you will become an expert in preparing a cappuccino. Move the steam nozzle (10) towards the outside of the machine so that the pitcher can be inserted without hitting it against the side of the espresso machine.

- 1 Press the espresso in large cups as already indicated.
- 2 Press the steam switch (4).
- 3 After 10-15 seconds or when the temperature indicator (5) turns on, place the pitcher that is filled halfway with cold milk under the steam nozzle. See Figure A.
- 4 Slowly turn the dial of the dispenser tap (7) anti-clockwise to make the steam come out. **IMPORTANT:** The pressure of the steam will increase as the dial is turned.
- 5 Turn the pitcher with a circular movement while making sure that the end of the steam nozzle is just barely immersed in the milk when the froth begins to form. Do not boil the milk.
- 6 Once the right amount of froth has been obtained, turn the steam dial clockwise to cut off the flow of steam and remove the pitcher. Release the steam switch (4).
- 7 Pour the frothed milk into the coffee. Sprinkle cinnamon, cocoa or nutmeg as desired. Serve.

8 **NOTE:** To immediately prepare another coffee, fill the boiler with water so that it will be heated to the correct temperature. If not, the coffee may have a burned taste. Place an empty cup on the grating. Do not insert the filter holder. Press the coffee switch (2) and fill the cup with water. Release the coffee switch. Now you can prepare another cup of coffee. The boiler should be filled each time the machine has been used to make steam.



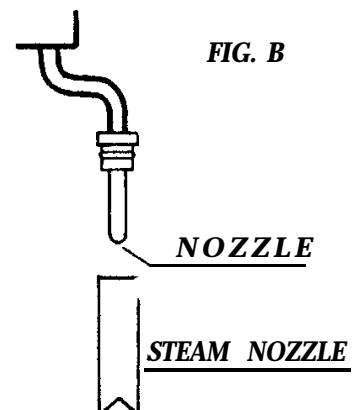
HOW TO OBTAIN HOT WATER

- 1** Follow the procedure described in the Preparation section.
- 2** Place a pitcher under the steam nozzle (10).
- 3** Press the hot water button (3) and slowly turn the steam dial (7) anticlockwise to make the hot water flow.
- 4** Once the desired amount of water has been obtained, turn the steam dial clockwise and release the dispenser cut-off button. Then remove the pitcher.

CLEANING INSTRUCTIONS

1 **IMPORTANT:** Clean the steam nozzle (10) after immersing it in milk to prevent milk from depositing. To make cleaning easier, as indicated in figure B, the outer part of the steam nozzle can be quickly removed by pulling it down. Use a damp cloth to clean the end of the nozzle and open the steam dispenser tap. Allow the steam to flow for one or two seconds to clear out the nozzle. Clean the outside of the steam nozzle. If necessary, use a needle to clean the steam jet hole.

- 2** Clean the filter holder (15) and the filter (14) regularly with warm water.
- 3** Clean the casing of the machine with a damp cloth.
- 4** Remove the basin (12) and the grating (13), and wash them with water. Do not use abrasives.
- 5** Clean the gasket inside the coffee dispenser unit (16). Keep it clean.
- 6** Unscrew and periodically clean the diffusor (21), depending on how much the machine is used.



7 If the machine is not used for extended periods, remove the water in the boiler by pressing the hot water button and opening the tap so that the equivalent of about two cappuccino cups of water flow out of the nozzle. Do this only after the reservoir has been filled with cold water. Never use the pump without water.

D E S C A L I N G

The machine may be damaged in areas where hard water is used. The machine should be cleaned every month (depending on use and water characteristics) with a special GAGGIA descaler (follow the instructions reported herein). Remove the diffuser (21) and clean it. Pour the solution into the reservoir and turn on the pump for 15 seconds. Allow the solution to circulate in the coffee dispenser unit and in the steam nozzle for a few seconds. Wait 20 minutes and then turn on the pump for 20 seconds. Repeat the operation every 2-3 minutes until the solution has been completely used.

Rinse the machine by circulating water through the dispenser unit and the steam nozzle for about the amount of water contained in the reservoir. Replace the diffuser (21).



NOTE: PROBLEMS CAUSED BY THE FORMATION OF SCALE ARE NOT COVERED BY THE WARRANTY.

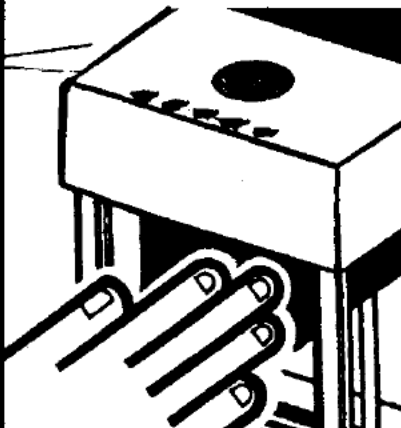

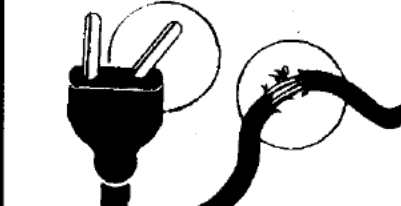

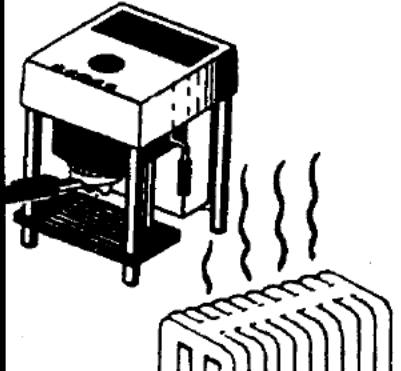

The users should not perform any other maintenance. Use the Gaggia descaler to obtain the best results.

CAUTION!

IMPORTANT SAFEGUARDS

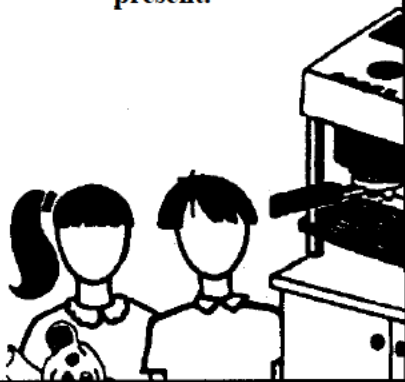
When using household appliances, it is recommended to take a few precautions to reduce the risk of fires, electric shocks and/or accidents.

Carefully read all instructions and information provided in this handbook and in any other pamphlet supplied in the package before starting or using the espresso machine.

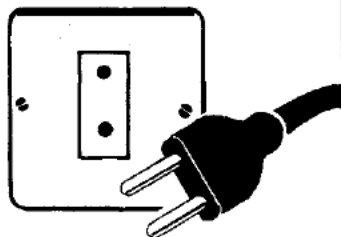
<p>1 Do not touch hot surfaces.</p> 	<p>2 Do not place the cord, plugs or body of the machine in water or other liquid to avoid fires, electric shocks and/or accidents.</p> 
<p>5 Do not use the machine with a damaged cord or plug or in case of faults or ruptures. The machine should be checked or repaired at the closest service center.</p> 	<p>6 Use of accessories which are not recommended by the manufacturer may cause damage to things or people.</p> 
<p>9 Keep the espresso machine away from heat sources.</p> 	<p>10 Check that the espresso machine is set on the "0" position before inserting the plug into the socket. To turn off the machine, set the selector to "0" and then remove the plug from the socket.</p> 

SAVE THESE INSTRUCTIONS.

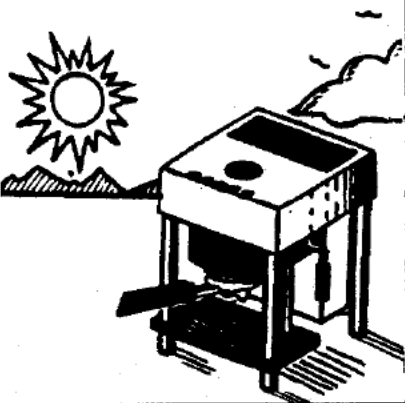
3 Be careful when using the espresso machine especially when children are present.



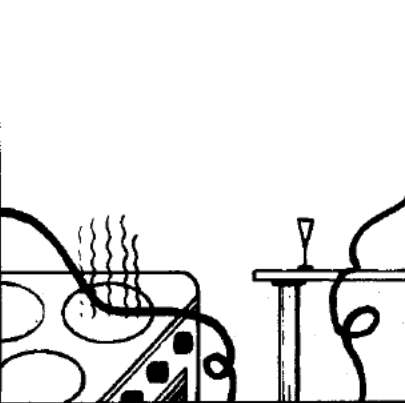
4 Pull out the plug from the socket if the machine is not being used or during cleaning. Allow it to cool before inserting or removable parts and before cleaning.



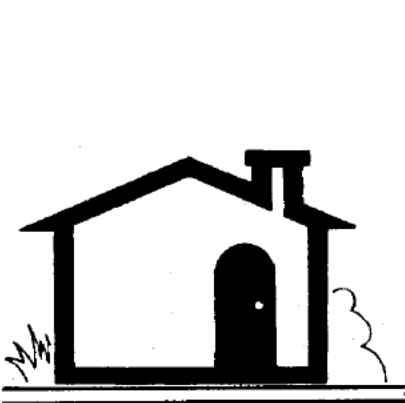
7 Do not use the espresso machine outdoors.



8 The cord should not hang from the table or touch hot surfaces.



11 The machine should only be used for house hold purposes.



12 Be extremely careful when using steam.



WARNINGS

The espresso machine has been designed only for household use. Any repairs or service, except for normal cleaning and maintenance, must be performed by an authorized service center.

1. Check that the voltage indicated on the rating plate matches your power supply.
2. Never use warm or hot water to fill the water reservoir. Use cold water only.
3. Never clean the machine with corrosive detergents or with tools which may scratch the surface. Just use a soft cloth dampened with water.
4. Use natural mineral water to prevent the formation of scale.

IF THE FOLLOWING PROBLEMS SHOULD OCCUR

	COFFEE IS NOT DISPENSED	COFFEE DISPENSED TOO QUICKLY (less than 30 seconds) AND THE COFFEE IS TOO WEAK	THE PUMP MAKES TOO MUCH NOISE	WATER LEAKS FROM THE FILTER HOLDER
CHECK	that there is water in the reservoir	that the coffee is not too coarse	that there is water in the reservoir	that the filter holder was inserted correctly
CHECK	that the filter is not clogged because the coffee is too fine	that the coffee was tapped down with the press	that the boiler was tilted	that the gasket is not dirty or worn
CHECK	that the coffee was not overpressed		that the coffee is not too coarse	that there are not coffee residues on the edge of the filter holder
CHECK	that the diffuser is clean			

NOT ENOUGH “CREAM” IN THE ESPRESSO	COFFEE TOO COLD	MILK NOT VERY FROTHY	COFFEE DISPENSED TOO SLOWLY (more than 30 seconds) AND THE COFFEE IS TOO STRONG
that the coffee is not too coarse or too fine	that the machine was heated (6 minutes)	that the steam nozzle and/or nozzle air intake are not clogged	that the coffee is not too fine
that the coffee was not tapped down too hard/too soft with the press	that the coffee is not too fine	that the milk is <i>not</i> too hot	
that the coffee is not too old or dry	that the filter holder is properly heated		