

GAMEA

Lux



FULLY AUTOMATIC
ESPRESSO-CAPPUCCINO-LATTE
COFFEE MAKER

USER'S GUIDE

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1. Safety instructions

- (1) Carefully read and preserve this User's Guide.
- (2) Keep the machine on a stable, dry and ventilated surface at all times. Do not place in an enclosed cabinet when in use.
- (3) Do not use the machine without sufficient water in the water tank.



When filling the water tank, first remove the tank from the coffee machine to avoid spilling water over the coffee machine. Water that enters the machine can lead to damages that are not covered by the warranty. (for example, a short circuit of electrical components)

- (4) Always fill the water tank with room temperature or cold water. Hot water will damage the machine.
- (5) Keep the machine's original box and packaging for warranty purposes.
- (6) Keep the machine far away from heat sources to avoid damaging its surface.
- (7) Normal environment temperature for use and storage is 0°C ~ +45°C.. Freezing temperatures may damage the machine.
- (8) Use a micro fiber anti abrasive cloth to clean the machine.**
- (9) Do not modify the machine or any of its components. This can cause serious harm and the manufacturer will not bear any responsibility in such a case.
- (10) Take out/Clean the brewing and/or other units only when the machine is powered off.
- (11) Send the machine for professional repairs when a problem occurs and/or if the electrical components are damaged.
- (12) This machine should not be operated by children unless under the supervision of an adult. Cleaning and user maintenance shall not be done by children unless supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. Children should never play with the appliances.
- (13) If you do not use the machine for a long period of time, power off and unplug.
- (14) Should you have any questions in regards to the machine, please contact the supplier.
- (15) Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if supervised or given proper instruction concerning the use of the machine. They must know how to safely operate the machine and be made aware of any hazards involved.
- (16) This appliance is intended to be used in household and similar applications such as
 - kitchens, offices and other similar environments ;
 - hotels, motels, bed & breakfast and residential type environments ;
- (17) The appliance must not be immersed in water for cleaning

WARNING: Do not use the appliance if the surface is cracked.

2. Read before first use

- (1) Before using the machine, make sure all units are in place (brewing unit, drip tray, etc.)
- (2) Fill the water tank with purified room temperature or cold water.
- (3) Fill the Coffee Bean Container with freshly roasted, non-oily espresso beans.



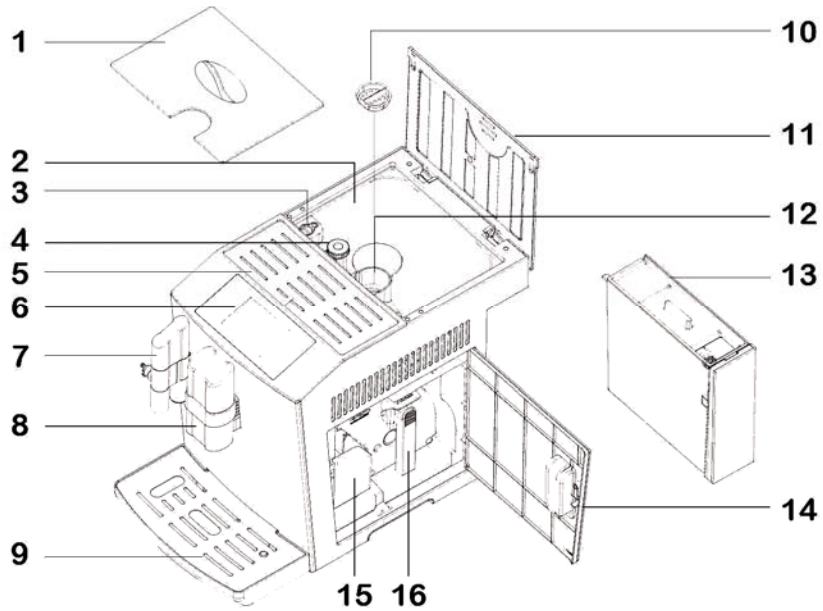
REMARKS:

Only freshly roasted, non-oily coffee beans can be placed in the Coffee Bean Container.

Do not add water, coffee powder, oily coffee beans, coffee beans mixed with stones or any other hard objects in the Coffee Bean Container, otherwise you will damage the grinder and this will not be covered by the warranty.

VOLTAGE/ FREQUENCY	120 V / 60HZ	RATING POWER	1200-1500 W
WATER TANK CAPACITY	1800 ml	BEAN CAPACITY	250 grams
PUMP PRESSURE	19 Bar (Italy ULKA pump)	NET WEIGHT	13 Kg

2.1 Coffee Machine Components Diagram



1- Inner lid of coffee bean container

2- Coffee bean container

3- Milk foam regulator screw

4- Coffee grind adjustment knob

5- Cup warmer

6- LCD colorful touch screen

7- Cappuccino/Latte outlet

8- Espresso Outlet

9- Waste water container / Drip Tray

10- Lid for coffee powder tunnel

11- Outer lid of coffee bean container

12- Coffee powder tunnel

13- Water Tank

14- Side door

15- Waste container (for coffee grounds)

16- Brewing unit

Important Component Remarks



3- Milk foam regulator screw

Never attempt to adjust the Milk foam regulator screw without the assistance of the manufacturer/supplier. The screw is pre-adjusted to ensure best frothing results. By changing its positioning, you will alter the frothing texture and likely experience difficulties re-attaining the original results.

1. By adjusting the screw clockwise, the milk foam will be finer, less frothy; But if turned excessively, the milk system will produce hot milk without foam. If this happens, slightly turn the screw counter-clockwise until you return to normal foam.

2. By adjusting the screw counter-clockwise, the milk foam will be frothier; But if turned excessively, the milk system won't be able to pull the milk. If this happens, slightly turn the screw clockwise until you return to normal foam.

4- Coffee Grind Adjustment knob

Only adjust the coffee grind fineness while the grinder **is grinding**.

1. By adjusting counter-clockwise, grind size will be finer, coffee will taste stronger.

2. By adjusting clockwise, grind size will be coarser and coffee will taste lighter.

7- Cappuccino/Latte outlet

Always disassemble the milk foam system after use and wash with warm water and cleaning solution (Ex. SaniMilk Cleaner) to remove any remaining milk and ensure proper hygiene.

9- Waste water container / Drip Tray

When the waste water level is high, and the red floater is raised. Empty the waste water/drip tray container to ensure that it doesn't overflow.

12- Coffee powder tunnel

Please add no more than 1 spoon of coffee powder per cup (8-10 grams). Use the spoon provided with the machine to ensure proper dosing. If the powder volume exceeds 1 spoon, the brewing unit will experience issues.

15- Waste container (for coffee grounds)

When the screen shows "waste container full", empty the coffee waste container.

16- Brewing unit

Don't open the door or move the brewing unit while making coffee. If the screen shows "brewing unit missing", take out the brewing unit and push it back inside until you hear a "click".

3. Function introduction

3.1 How to turn on the Coffee Machine

(1) By connecting the power cord to your electrical socket, the touch screen will turn on and begin the Stand by mode automatically.

(2) Touch the screen with your finger to begin the Self-Test / Heating / Self-cleaning process. This process will expel water/steam from both the Cappuccino/Latte Outlet as well as the Espresso Outlet. Once completed, you will automatically enter the Main Function Interface (3.2).

Please do not attempt to operate the machine during this process.

Stand by:



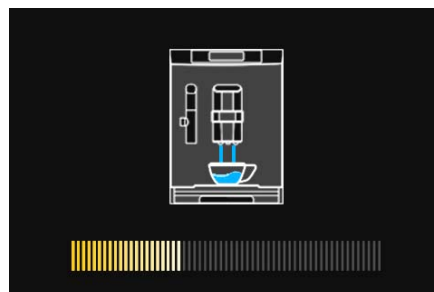
Self-test:



Heating:



Self-cleaning:





3.2 Main Function Interface




3.3. Espresso / 2 X Espresso / Cappuccino / Latte / Milk / Water

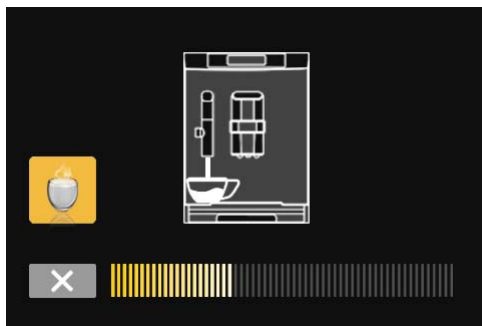
Once the Main function interface appears, you can make Espresso, 2 X Espresso, Cappuccino, Latte, Hot Milk or Hot Water by One Touch of the icon on the touch screen.

-During the Espresso or 2 X Espresso process, you can press the icon  to stop the process at any time.

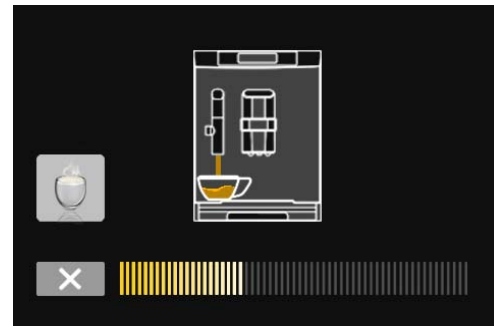
-During the Cappuccino/Latte process, you can press the icon  to stop the milk frothing process at any time. However, the machine will still brew the espresso.

-Please note that you can easily make Americano coffee by selecting the Espresso or 2 x Espresso functions, and then adding hot water until you reach the desired taste.

 Remarks: After brewing is over, the brewing unit will automatically return to its original position. Only operate the machine once process is complete.



Milk Frothing Process




Espresso Process

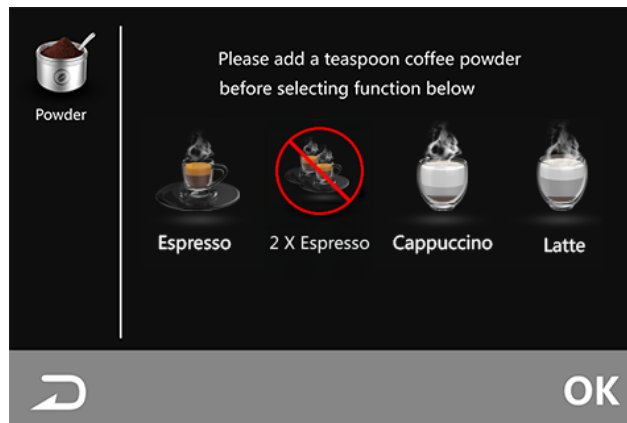


3.4 Coffee Powder Brew Function (for Pre-Ground coffee)



- (1) If you'd like to use pre-ground coffee (ground for espresso), press this  Coffee Powder icon to display the possible selections that can be made : ESPRESSO, CAPPUCCINO or LATTE.

IMPORTANT: The 2 X ESPRESSO function will be disabled. As seen on page 6, adding too much powdered coffee in the Coffee Powder Tunnel will block the Brewing Unit. If you desire a double espresso, simply repeat the ESPRESSO function twice in a row.



- (2) Add a maximum of 1 spoon of coffee powder to the Coffee Powder Tunnel. Use the coffee powder spoon provided with the machine to ensure proper dosing.



- (3) Select one of the following coffee function icons:
ESPRESSO, CAPPUCCINO or LATTE

* If coffee powder is not added to the machine between steps 2 & 3, the coffee machine will only expel hot water from the coffee spout. This technique can be used to clean the brewing unit and inner coffee tubes and/or to warm up components.

3.5 Coffee grind adjustment knob



Please only adjust the coffee grind fineness when the grinder is grinding.



1. By adjusting counter-clockwise, the grind size will be finer and the coffee will taste stronger.
2. By adjusting clockwise, the grind size will be coarser and the coffee will taste lighter.



Remarks: After adjusting the coffee grind, the final result will show only after the third cup of coffee brewed.

3.6 Coffee volume adjustment

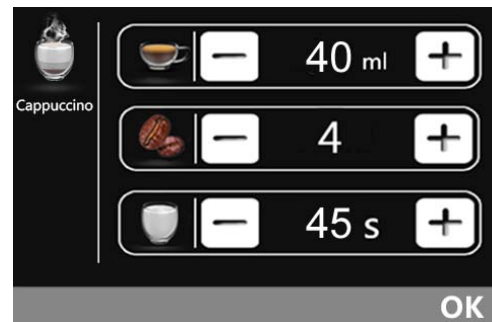
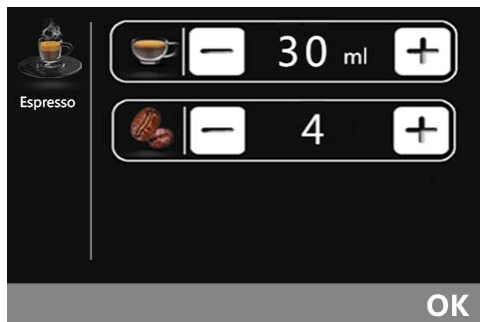
To program your beverage preferences, press on the Set Up icon  located in the Main Function Interface. Then press on the "FAVOURITE" icon .

From here, please note that the COFFEE CUP  icon represents the liquid volume and the COFFEE BEAN  icon represents the coffee volume (from 7-11 grams/cup). These settings directly affect the coffee flavour strength.

1. Press symbol "-" to reduce the volumes
2. Press symbol "+" to increase the volumes

***Suggested settings: Liquid Volume: 30-40 ml / Coffee Volume: 4**

See examples below:



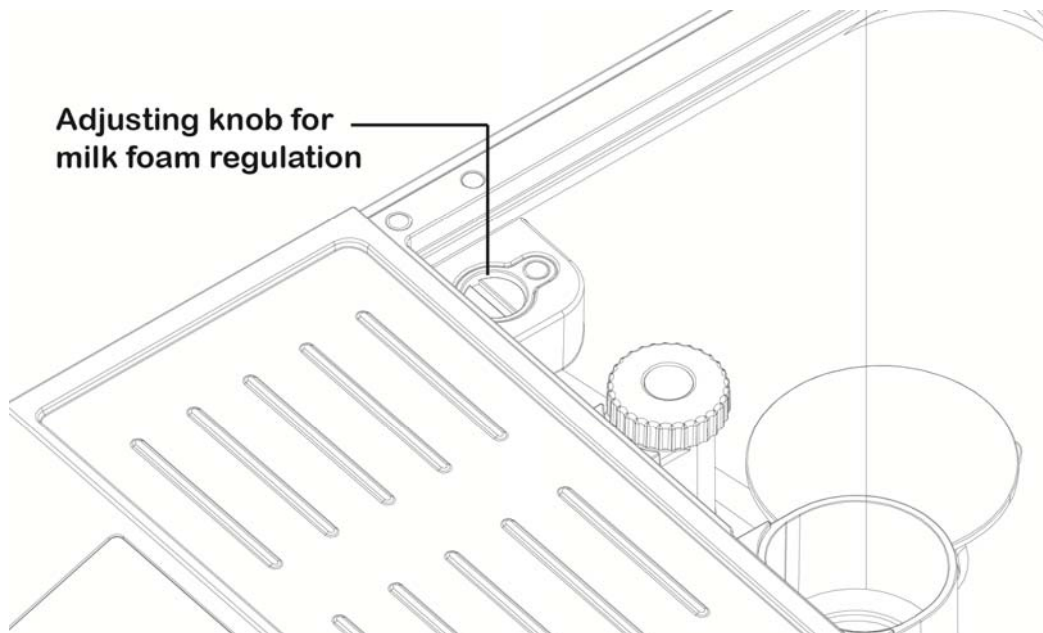
3.7 Milk Foam Regulator Screw



Never attempt to adjust the Milk Foam Regulator Screw setting without the assistance of the supplier. The screw is pre-adjusted to ensure best frothing results. By changing its positioning, you will alter the frothing texture and may experience difficulties re-attaining the original results.

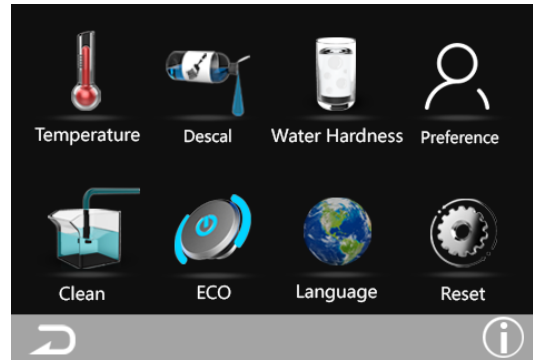
1. By adjusting the screw clockwise, the milk foam will be finer, less frothy; But if turned excessively, the milk system will produce hot milk without foam. If this happens, slightly turn the screw counter-clockwise until you return to normal milk foam.

2. By adjusting the screw counter-clockwise, the milk foam will be frothier; But if turned excessively, the milk system won't be able to pull the milk. If this happens, slightly turn the screw clockwise until you return to normal milk foam.




4. Set Up Menu

Please press icon  in the Main function interface to enter Set Up Menu.

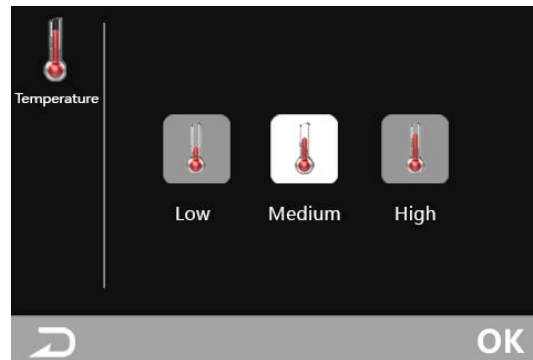


4.1 Coffee Temperature



Press icon  to display the temperature selection: Low, Middle, High.

Choose your required temperature, and press "OK" to confirm your selection.

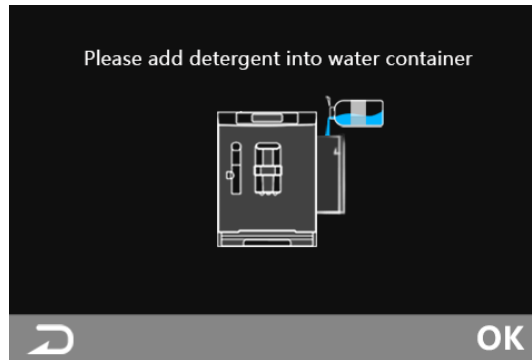
***Suggested setting: High**



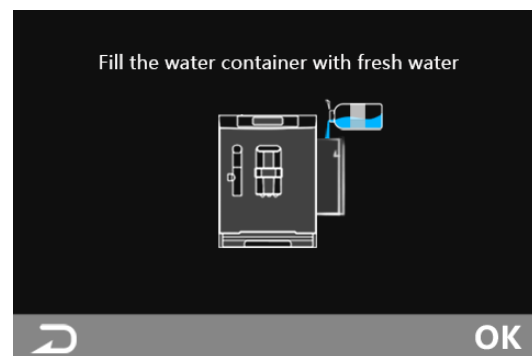
4.2 Descal

Press  icon to start the descaling process using a descaling agent (Ex. Ascor Decalcifier Powder). You can press  to cancel the descaling process at anytime.

Step 1. Add descaling agent to water tank and fill tank with water. Press "OK" to start. The pump will work for 30 secs, stop for 3 mins, and repeat the process 11 times until descaling is complete. To avoid a mess, place recipients below the Capp./ Latte & Espresso Outlets.

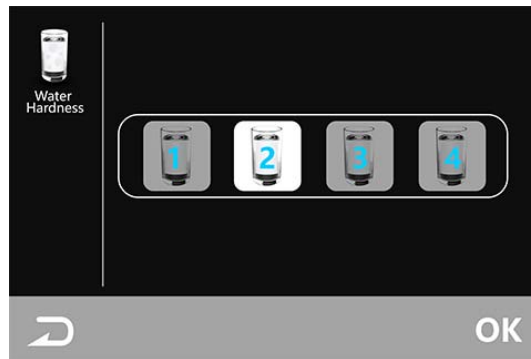


Step 2. Refill water tank with clean water, and press "OK" to start cleaning the inner tubes. Once the cleaning process is finished and the machine has pumped 1000 ml of water, the machine will return to its main interface. To avoid a mess, place recipients below the Capp./ Latte & Espresso Outlets and stay close by as this process is faster.



4.3 Water Hardness

Press the WATER HARDNESS icon  to display the Water Hardness selections:



*The coffee machine will remind you to descale according to the selected hardness. It is recommended to choose **Levels 3 or 4**.


Level 1: Descal reminder after using 150 L water

Level 2: Descal reminder after using 120 L water

Level 3: Descal reminder after using 90 L water

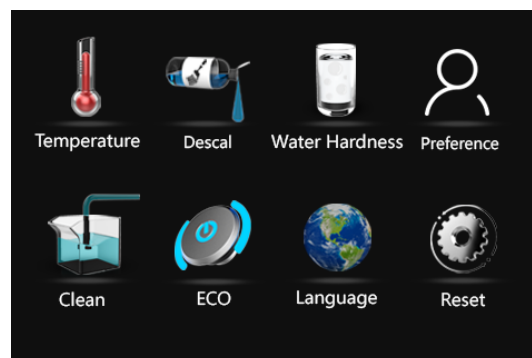
Level 4: Descal reminder after using 60 L water




Remarks: You can press  to cancel the descaling process upon receiving the above Descal reminder. The machine will remind you again the next time it is turned on and continue to remind you until the requested descaling process is completed.


4.4 How to program "Favourite" beverages

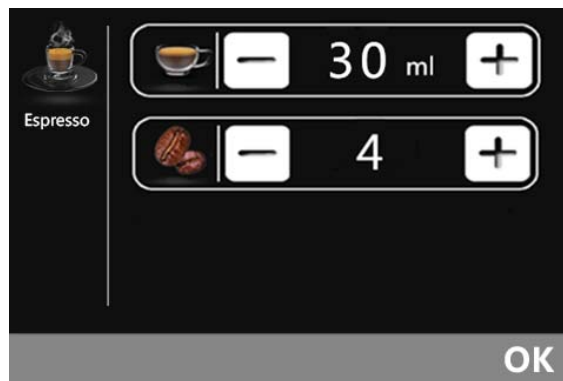
1. Press Set Up icon  to access the adjustment function interface.




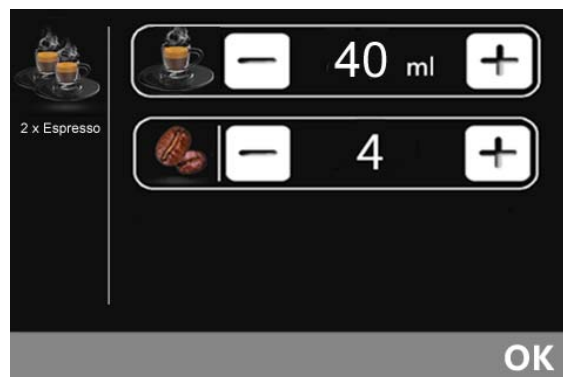
3. Press the “FAVOURITE” icon  to view the customizable beverage options:




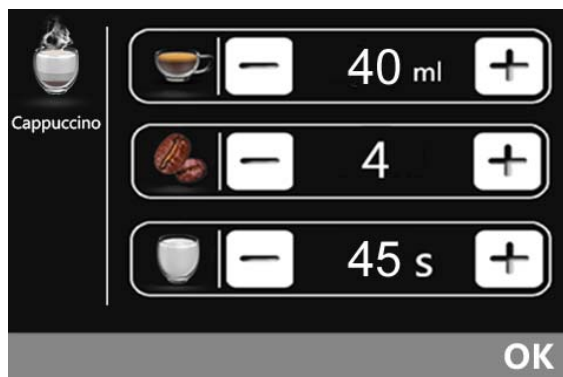
A. Press the ESPRESSO  icon to display the liquid volume and coffee volume options. Press “+” or “-” to set desired volumes and press "OK" to confirm. ***Suggested settings: Liquid Volume: 30-40ml / Coffee Volume: 4**




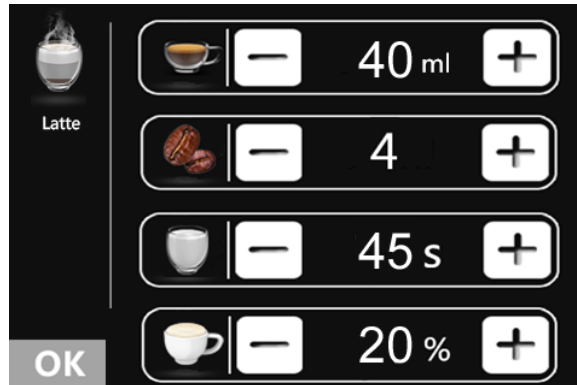
B. Press the 2 X ESPRESSO  icon to display the liquid volume and coffee volume options **per espresso**. Press “+” or “-” to set desired volumes and press "OK" to confirm. ***Suggested settings: Liquid Volume: 30-40ml / Coffee Volume: 4**




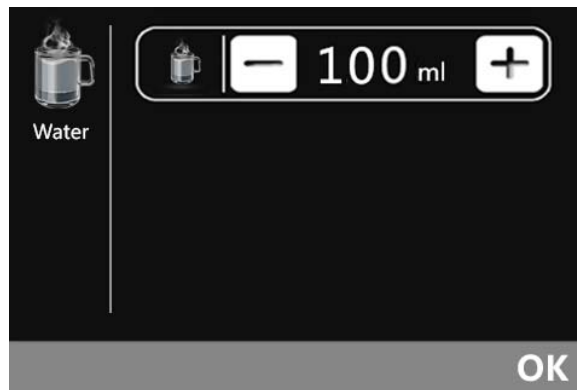
C. Press the CAPPUCCINO  icon to display the liquid volume, coffee volume and milk frothing time options. Press “+” or “-” to set desired options and press "OK" to confirm. ***Suggested settings: Liquid Volume: 30-40ml / Coffee Volume: 4 / Milk Frothing Time: 45s**




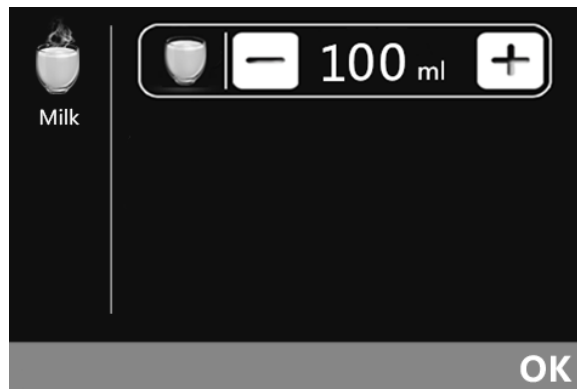
D. Press the LATTE icon  to display the liquid volume, coffee volume, milk frothing time and froth ratio options. Press “+” or “-” to set desired options and press "OK" icon to confirm. ***Suggested settings:**
Liquid Volume: 30-40 ml / Coffee Volume: 4 / Milk Frothing Time: 45s / Froth Ratio: 20%



E. Press HOT WATER icon  to display volume options. Press “+” or “-” to choose the desired Hot Water volume and then "OK" to confirm.



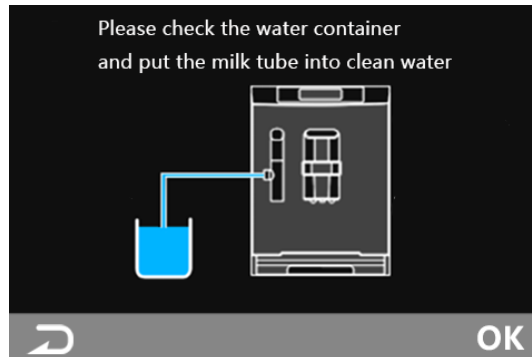
F. Press FROTHED MILK icon  to display volume options. Press “+” or “-” to choose the desired Frothed Milk volume and then "OK" to confirm.



4.5 Coffee Tube and Milk Foam System Cleaning



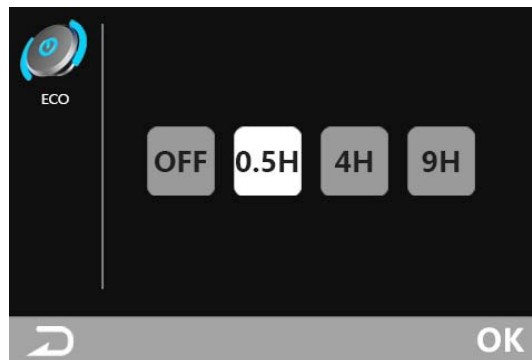
By pressing this icon the machine will remind you to put the milk tube into clean water. Once done, press "OK" for the machine to start cleaning the milk frother system and inner coffee tube. To avoid a mess, place a recipient below outlets.



4.6 Eco Time



Press the ECO TIME icon to display auto-off time options and "OK" to confirm. **The Machine will shut off automatically if not operated for the selected time.**



Remarks: Select "OFF" to cancel the auto-off function.

4.7 Language Selection




Press the LANGUAGE icon to display 4 language options. Select the desired language and press "OK" to confirm your selection.

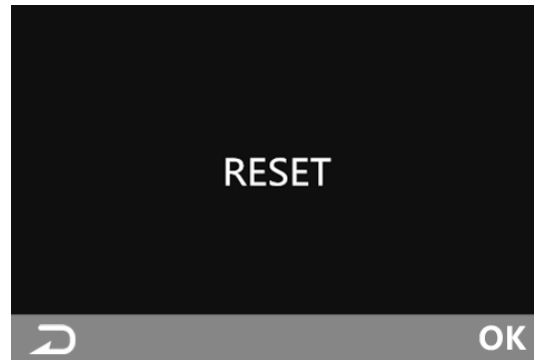


4.8 Factory Reset



Press the FACTORY RESET icon to display the RESET button. Press "OK" if you'd like to reset the coffee machine back to original settings.

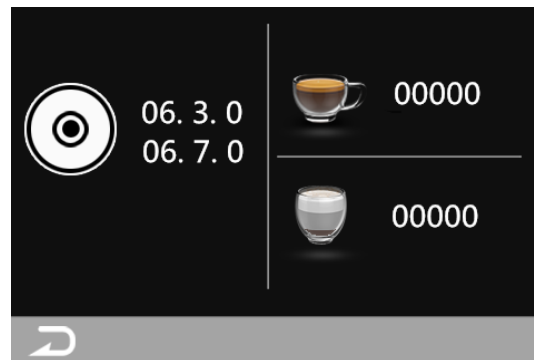
You can also press  to cancel the factory reset.



4.9 Cup Counter



Press the INFORMATION icon to display the total number of Espresso and Cappuccino/Latte cups produced by the machine.

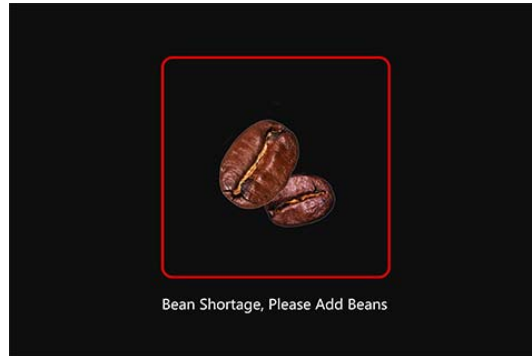


5. Warning Icons

(1) WATER SHORTAGE : Fill Water Tank.



(2) BEAN SHORTAGE : Add coffee beans to Coffee Bean Container.



(3) BREWING UNIT MISSING: Make sure the Brewing Unit is in the right position. Remove brewing unit and push it back inside until you hear a “click”.



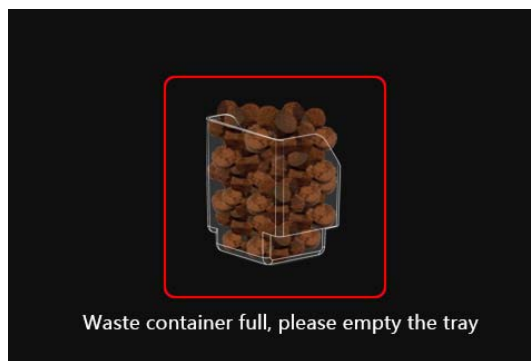
(4) WASTE CONTAINER MISSING : Make sure the coffee Waste Container is in right position.



(5) WATER WASTE CONTAINER / DRIP TRAY MISSING: Make sure Drip Tray is in right position.



(6) WASTE CONTAINER FULL: Empty out coffee grounds from Waste Container.



(7) DOOR OPEN : Close the side door.



(8) TUBE OBSTRUCTED: Turn off machine, fill water tank, then power back on. If problem persists, contact supplier.



Main function parameters			
Voltage	220-240VAC 50/60HZ	Power	1200-1500W
Water Tank capacity	1700ml	Bean Tank capacity	250g
Coffee Volume	30-250ml	N.W	13kg
ULKA Pump	19 Bar		
Pre brewing	√	Stainless steel pipe	√
Aluminum boiler	√	Stainless steel cup holder	√
Mill adjustment	√	Adjustable powder level	√
Coffee outlet	√	Movable water tank	√
Stainless steel grinding	√		
Espresso	√		
Americano	√		
Hot water	√		
Double coffee	√		
Coffee temperature adjustable	√		
Water Hardness Setting	√		
Information	√		
Descaling	√		
Energy saving mode	√		
Factory Reset	√		