

@cafesti®



The Cafesti Grande Fully Auto Coffee Machine

Operation Manual

Cafesti Grande Fully Auto Coffee Machine



Cafesti Grande machine parts

- | | | |
|----------------------|----------------------------|-------------------|
| 1 Bean container lid | 5 Coffee ground container | 9 Bean container |
| 2 Water tank lid | 6 Drip tray | 10 Hot waterspout |
| 3 Water tank | 7 Coffee powder lid | 11 Coffee spout |
| 4 Drip tray lid | 8 Grinder adjustment wheel | 12 Power cord |



Cafesti Grande machine operation interface

- | | | |
|--------------------|--------------------|----------------------|
| 1 Return Button | 5 HOT WATER Button | 9 CAPPUCCINO Button |
| 2 Menu/OK Button | 6 On/Off Button | 10 CAFE LATTE Button |
| 3 ESPRESSO Button | 7 Up Button | 11 MACCHIATO button |
| 4 AMERICANO Button | 8 Next Button | |

CATALOGUE		
The unit and its parts		02
Controls and display		03
Safety instructions		06
Instructions for use	Safety Tips	08
	Coffee machine model	09
	Symbol description	09
Instructions for first time use	Power on	10
	Grinding wheels adjustment	10
	Power off	11
Making beverages	Making Cappuccino	12
	Making multiple cups	12
Cleaning and maintenance	Cleaning brewing unit	13
	Rinsing milk frother	15
	Descaling the coffee machine	16
	Cleaning coffee grounds container and drip tray	18
	Cleaning water tank	18
	Cleaning bean container	19
	Cleaning milk pipe	19
Trouble Shooting		20
Technical data		21



Precautions

Please do not touch heating parts of coffee machine to avoid scalding.
Do avoid spillage on the connectors. The coffee machine should not be placed inside a cabinet when in use. Switch it off and disconnect from power supply prior to changing accessories or parts that move.

The Cafesti Pro is intended for use in household and small offices.

The Cafesti Pro must be cleaned after every use and should not to be immersed in water.

To avoid injury (burns, electric shock or other) the power cord or plug should not be in contact with water.

The Cafesti Pro can be used by children aged 12 years and above if they are supervised or properly instructed on how to use the unit in a safe way and they understand the hazards involved. Cleaning and user maintenance should not be conducted by children unless they are older than 12 and supervised.

The Cafesti Pro can be used by persons with reduced physical, sensory or mental capabilities only if they are under supervision.

If the power supply cord is damaged, it must be replaced by a Cafesti Technician in order to avoid an electrical shock.

When not in use or prior to internal cleaning of the Cafesti Pro, unplug from power outlet. Always disconnect the appliance from the power supply before disassembling, assembling, or cleaning.

Use of parts that are not certified by Cafesti would result in damage to your coffee machine.

Please do not use the Cafesti Pro outdoor.

Place the machine in a fixed and stable workbench, and keep it far away from high temperature (e.g. gas stoves, electric cookers, induction cookers, etc.).

When choosing espresso, long coffee or hot water, high temperature liquid will flow from coffee spout and hot waterspout. Please do not touch it to avoid scalding.

When choosing cappuccino, coffee latte, hot milk/cream, please make sure that the milk pipe has been connected to the milk frother, otherwise, high temperature steam may cause personal injury.



Damages to your machine due to the above reasons are not covered under warranty.

Prohibitions

If your Cafesti Pro malfunctions please reach out to your Cafesti concierge for advice or send us and email at support@cafesti.com for any after-sale services or advice. Daily cleaning and maintenance must be conducted by yourself.

Never immerse the machine into water.

Never disassemble the coffee machine without reaching out to your Cafesti concierge first.

Never plug your unit into unmatched electric voltage supply.

You should only fill your water tanker with room temperature purified water. Do not put warm or hot water, milk or other liquid into it.

Never carry or move the coffee machine while in operation. In case you need to move your unit please switch it off and unplug the power cord.

The machine will release heat. Therefore, place it with at least 3cm gap with side wall surfaces and at least 15cm must be left against its top. DO NOT place the unit into a narrow space. Please refer to the technical data in your user manual for exact dimensions.

Never use chemical detergents to wipe the machine as it may cause corrosion and result in a risk of electric shock.

Never use a wet rag to wipe the unit as it may result in a risk of electric shock.

Never use hard edged tools or rough rag to clean any stain on the unit as it will damage the unit.

Never put instant coffee powder, cocoa powder or any other powder into the bean container. Only add grounded coffee in the powder container.

Never fill specially treated coffee bean (e.g. cocoa, sugar coated) into the bean container, it will damage the unit.

Only use roasted coffee bean into the bean container. Rice, soybean, chocolate bean, nuts, sugar, spice, etc., are prohibited. Otherwise, it will damage the unit.

Never wash the bean container or powder container with water, it will damage the unit.

Never use coffee machine in temperatures below 0 °C. Water inside the unit will freeze and it will damage the unit.

Never expose the machine to rainy, snowy, or frosty environment. It will damage the unit.

Operation

The coffee beans should be placed in a dry place with no direct sunlight. Wet beans may cause damage to the grinding unit. Also, we recommend that the beans should not be left in the bean hopper for long periods of time especially if you are not using your unit for an extended period of time.

Please make sure that the machine enters into "READY" status before starting operation.

The temperature of the hot water is high, please do not touch it to avoid being scalded.

Adjustable height of coffee spout: 100-160mm.

Safety Tips

Please take note of the following tips to avoid personal injury from electric shock.

Do not operate the coffee machine if the unit or the power cord are damaged.

When you face a malfunction (burning smell or smoke), unplug the power cord immediately and contact your Cafesti concierge or send us an email on support@cafesti.com.

When the unit is unused for extended periods, unplug the power cord and put it away safely.

Please don't use parts that are not supplied by Room Service Delivery. Otherwise you will damage your unit.

Instructions for use

Reading this manual will help you familiarise yourself with the coffee machine and use it in a friendly manner.

"Instruction for first-time users" introduces a step by step operation process of your coffee machine for first-time use.

Coffee Machine Model

This Manual is only applicable to the following Models:

This manual only applies to Cafesti Pro.

Symbol Description

Throughout this user manual the following symbols are used:



Non-compliance with the operation, may cause electric shock, and threat to life.



Non-compliance with the operation may cause damage to the Coffee machine or personal injury.



Non-compliance with the operation, may cause burn or injuries.



Please carefully read instructions when you see this symbol.



This symbol represents recycle or non-recycle.

Instructions for first-time use

This chapter will help you understand the basic operations and settings for your first time use.

As the machine has undergone a PDI (Pre Delivery Inspection) there may be a little coffee powder/residue left. Rest assured the machine is brand new.

The unit will start self-testing and cleaning when you first switch it on, this will help optimize its performance. This process cannot be skipped.

During the cleaning process, hot water will flow out of the coffee spout into the drip tray.

Please avoid **contact with hot water**.



Power On



Step 1: Only pour **room temperature purified water** in the water tank (The amount of water in the water tank should **not** exceed the height of the MAX mark).



Step 2: Fill **beans** into the bean hopper.

Step 3: **Power** connect your unit.

Step 4: Please turn on the power switch on the back of the coffee machine.

Step 5: Press **power** button to activate the unit.



Grinding Wheel

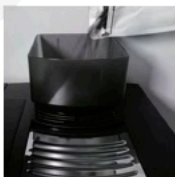
Please **adjust** the fineness of your grind according to the coffee **beans** you are using.

Please don't adjust **the grinding wheel** when the grinder is running, else you will **damage** it.

While making coffee, if the coffee outflows very slowly or does not outflow, please set your grinding wheel to rough mode 4 or 5.

The rotary selector on the top of the appliance adjusts the degree of grinding from fine (mode 1) to coarse (mode 5) as required.

Recommended Cafesti setting is mode 3.



If your coffee beans are of darker color, it is recommended to set the grinder to rough mode 4 or 5.

The adjustment of the grinding wheel will only be effective after 2 or more cups of coffee.

1. Fine Minus
2. Fine
3. Normal
4. Rough
5. Rough Plus



Power Off

After using milk or milk foaming, the **Rinse Milk Unit function** will be **triggered** when you power off.

Remove the milk pipe from the milk box/container and **insert** it in the hole of the drip tray grid.



Making Beverage

Let's take 'CAPPUCCINO' and 'Multi-cup/milk/cream' for example to explain **how to** make coffee by touch icons.

There may be some left over coffee powder left in the unit, **therefore do not** drink the first 2 cups of beverages.

You can use "▲▼" to **select further options**, such as the **coffee strength** and **per-cup quantity**. This setting **won't** be saved.



Making Cappuccino

Firmly connect the milk pipe with milk frother and milk box. Select the 'CAPPUCCINO' icon. When the screen displays "ENJOY", it means that your drink is ready, please enjoy it.



Multi-cup / milk / cream

Touch '^ v' icon to select 'multi-cup/milk/cream' function.

Select the quantity of cups.

Select the beverage type.

When the screen displays 'enjoy', it means that your drink is ready, please enjoy it.



Program Setting

READY

Ensure the coffee machine shows "READY". Press the "MENU/OK" button, you are now ready to enter the program Setting menu.

SETTING

- Setting content:
- Maintenance setting
 - Beverage setting
 - Program setting
 - Water supply setting



Enter program setting, you can switch between the different setting options by pressing the arrow button "^ v". Press "MENU/OK" to confirm your settings.



Cleaning and Maintenance

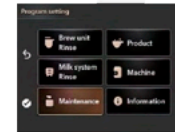
This chapter will guide on how to clean and maintain the coffee machine.

Daily maintenance of your Cafesti coffee machine, not only ensures the optimum taste of each cup of coffee, but also extend the life of your coffee machine.

Cleaning Brewing Unity

After extended use, there will be some coffee residue left in the brewing unit. To remove the powder the brewing unit needs to be deeply cleaned.

You will need to use the Urnex cleaning tablets provided in your cleaning kit to clean the brewing unit. The process will take approximately 20 mins.



Enter the program settings, select the 'MAINTENANCE' option, and confirm.



Select 'brew unit' and confirm.



Empty tray.



Install tray.



Open the coffee powder container lid, add the cleaning tablet. Close the coffee powder container lid and press "MENU/OK" for confirmation.



Clean tray.



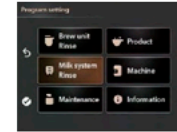
Install tray.



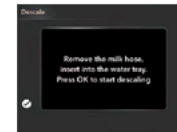
Once the cleaning cycle is completed, the unit will enter "READY" status.

Cleaning the Milk Frother

After extended use, some residue will be left in the Milk system & will need to be cleaned.

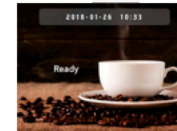


Enter the setting program, select the "MILK FROTHER CLEANING" option.



Remove the milk pipe from the milk box/container and insert to the hole of the drip tray grid.

Press "MENU/OK" to start cleaning cycle.



The unit will automatically return to "READY" status after cleaning.

Descaling the Coffee Machine

The daily use will cause calcareous deposits inside your coffee machine. The deposit rate varies with the water hardness you are using.

For descaling only use the Urnex descaling powder supplied by Cafesti in your cleaning kit.

Pour the decalcifier powder in a clean water tanker & mix it well.

Then pour the liquid into the machine water tanker.

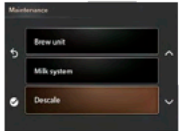
The whole descaling process takes about 40 minutes.

Do not terminate the cycle during the descaling process it will damage the machine.

Please do not pause it midway.



When the machine needs descaling a message will appear, 'NEEDS DESCALE' and RINSE on the display screen.



Enter the setting program, select "MAINTENANCE" option, select "DESCALE" and confirm by pressing "MENU/OK" to start the cycle.



Empty tray.



Install tray.



Empty a full bag of Urnex Descaling powder and dissolves it in clean water, mix it well then pour the liquid into the water tank. Reinstall the water tank to the coffee machine.



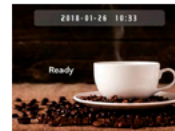
Empty tray.



Install tray.



Once descaling cycle is done, remove the water tank, empty the remaining water and rinse it under clean water. Add purified water again, and reinstall it to the coffee machine.



When the screen shows "READY", it indicates the descaling is completed. Now, you can continue enjoying your coffee.

Cleaning Coffee Grounds Container and Drip Tray

Do not use chemical solvents/erosive cleaner or alcohol to clean the coffee grounds container and drip tray.



The drip tray and coffee grounds container cannot be cleaned in a dishwasher.

Do not use metal objects to clean any part of your coffee machine.

When prompted to empty the coffee grounds, it must be done promptly else it will damage your unit.



After outputting 35 cups of coffee, the screen will automatically display "EMPTY GROUNDS". Please **remove drip tray and empty the coffee grounds container**. Wait 5 seconds before **reinstalling the drip tray**.



If the drip tray is full, the machine will automatically indicate "EMPTY TRAY". Take out the water drip tray and **empty the excess water/waste**. Wait 5 seconds before **reinstalling the drip tray**.

Cleaning the Water Tank



We **recommend** that every time you add water to clean the tank **thoroughly with running water first**.



Because the water tank is **made from food-grade and environmental materials**, it might crack. Please handle with care & avoid dropping it. If the water tank is damaged, please contact your Cafesti Concierge or send us an email on support@cafesti.com.



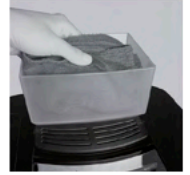
Cleaning the Bean Container



Please use a dry rag or a paper towel to clean the residuary grease in the bean container.



Because the bean container cover is made from food-grade and environmental materials, it might crack. Please handle with care & avoid dropping it. If the water tank is damaged, please contact your Cafesti Concierge or send us an email on support@cafesti.com.



Making Beverage

In order to keep milk pipe clean, please **clean it daily** if used.



1. **Detach the milk frother from the machine** carefully.
2. **Disassemble it**.
3. Clean **all parts** under clean running water.
4. **Reassemble** the milk frother and **reinstall it on the coffee machine**.



Trouble Shooting

Display	Cause	Solutions
EMPTY TRAY	When the water drip tray is full, all functions for making coffee will be paused.	Take the drip tray out, empty the excess water, rinse & reinstall to the machine.
EMPTY GROUNDS	When the coffee grounds container is full, all functions for making coffee will be paused.	Take the coffee grounds container out, empty it, rinse & reinstall it to the machine.
FILL WATER TANK	Your water tank is empty, all functions for making coffee will be paused.	Fill the water tank with fresh clean water .
FILL BEANS	Your bean container is empty all functions for making coffee will be paused.	Add beans into bean container.
INSTALL TRAY	The drip tray is not installed correctly. All functions are paused.	Install the drip tray correctly .
UNIT EMPTY	The water in the pipes inside the machine is insufficient. All functions are paused.	Install the drip tray correctly .
ERROR CODE 1-7	Coffee machine failure codes. All functions are paused.	1. Power off & restart your unit. 2. If still unresolved , please disconnect from power supply & contact your Cafesti concierge.
PRESSURE HIGH	1. When dark roasted coffee beans or over fine coffee powder are used. 2. The filter of the brewer is clogged .	1. Adjust grinder wheel to rougher. 2. Start brewer cleaning procedure.
BREW UNIT ERROR	Internal parts malfunction.	Restart coffee machine or contact your Cafesti concierge.

Please reach out to your Cafesti Concierge if you need further help.

Technical Data	
Voltage/Frequency	220 V/ 50 Hz
Power	2700 W
Pump pressure	19 bar
Capacity of water tank	1.8 L
Capacity of bean container	1000 g
Capacity of coffee grounds container	30-35 pieces
Adjusting height of coffee spout	100 - 160 mm
Length of power cord	1.8 m
Net weight	17 kg
Dimensions (Length× Width ×Height)	511mm*303mm*582mm

Contact us on:

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<https://cafesti.ae/pages/contact>



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