

USER COMPONENTS

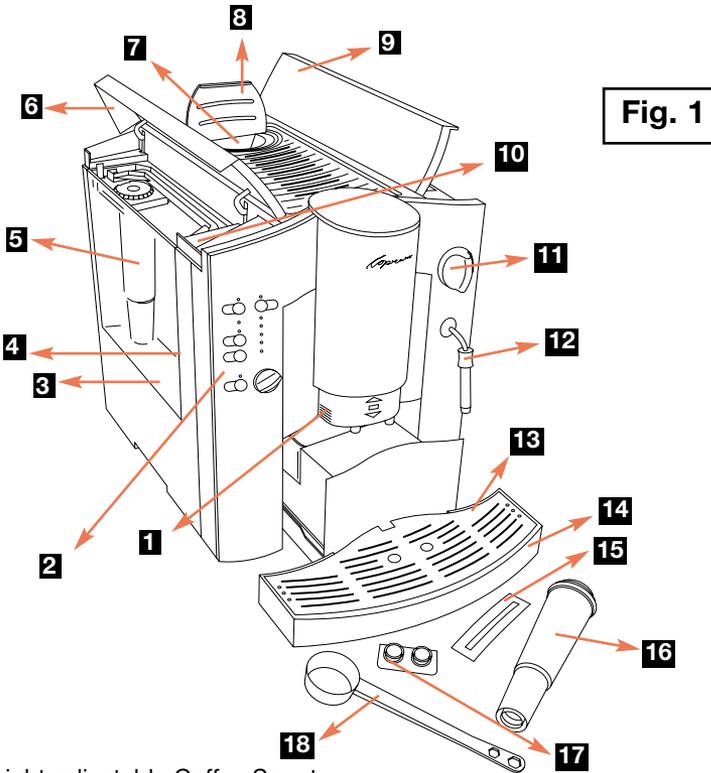


Fig. 1

1. Height-adjustable Coffee Spout
2. Operating Display (see fig. 3)
3. Removable Water Tank
4. Low Water Flotation Device (see fig. 4, call-out #4)
5. CLARIS Water Care Cartridge (installed)
6. Hinged Water Tank Lid
7. Ground Coffee Funnel
8. Lid for Ground Coffee Funnel
9. Lid for Bean Container
10. Sticker with Serial # and 800 #
11. Selector Switch (see fig. 2)
12. Detachable Hot Water / Frother / Steam Nozzle
13. Removable Grid (see fig. 1a)
14. Removable Drawer / Used Water Tray (see fig. 1a)
15. Water Hardness Indicator Strip
16. CLARIS Water Care Cartridge (unpacked)
17. Two Cleaning Tablets
18. Measuring Scoop
19. Tray for Used Coffee Container (see fig. 1a)
20. Used Coffee Container (see fig. 1a)

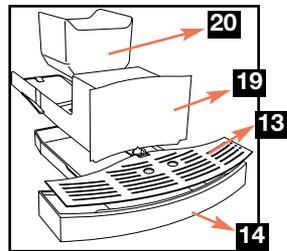
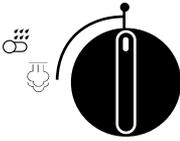


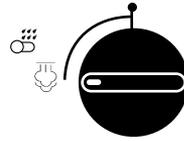
Fig. 1a

SELECTOR SWITCH:



Coffee Position (fig. 2a)

Fig. 2



Steam/Hot Water Position (fig. 2b)

OPERATING DISPLAY:

1. Main On/Off Button
2. 1-Cup Coffee Button
3. 2-Cup Coffee Button
4. Ground Coffee Button
5. Hot Water Button
6. Coffee Volume Dial

INDICATOR LIGHTS:

-  **RED**- On/Off light
-  **GREEN**- Strong or Extra Strong Coffee Light
-  **GREEN**- Ready Light
-  **GREEN**- Ground Coffee In Use
-  **GREEN**- Hot Water Light
-  **RED**- Clean Brewing Chamber
-  **RED**- Decalcify Machine
-  **RED**- Refill Water/Water Container Missing/ Low Water Flotation Device Missing
-  **RED**- Empty Drawer/Drawer Missing/Drawer Not Replaced Correctly

Fig. 3

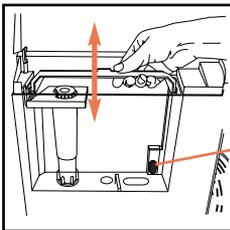
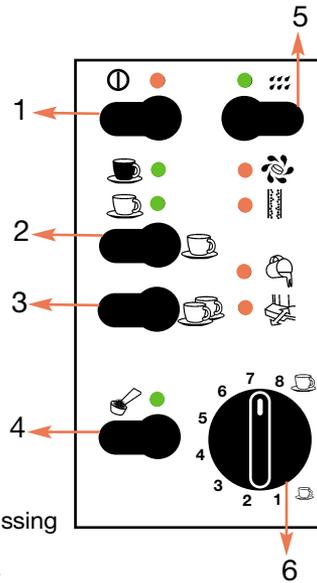


Fig. 4

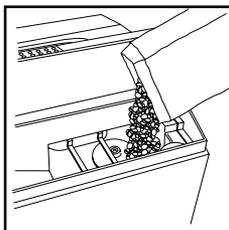


Fig. 5



Fig. 6

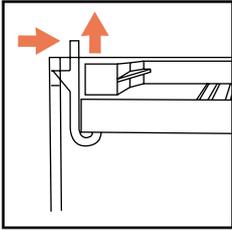


Fig. 7

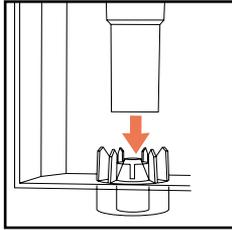


Fig. 8

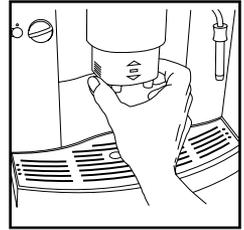


Fig. 9

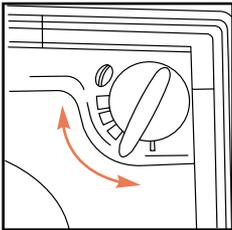


Fig. 10



Fig.11

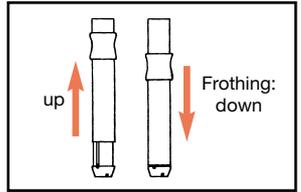


Fig. 12

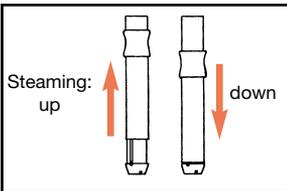


Fig. 13

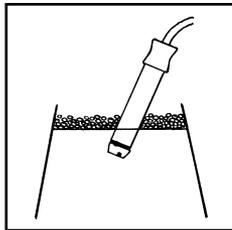


Fig. 14

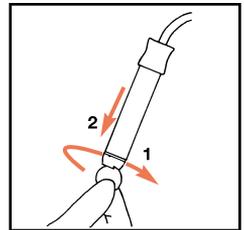


Fig. 15

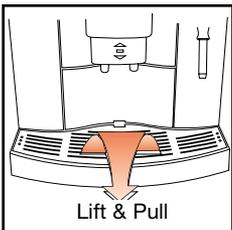


Fig. 16

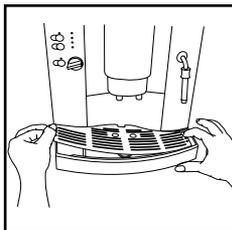


Fig. 17

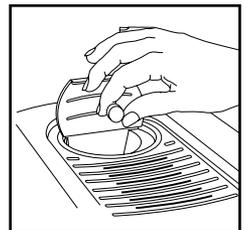


Fig. 18

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1. PRODUCT REGISTRATION

Please read the enclosed product registration card, fill it out, mail it or fax it to us within two weeks after your C1000 purchase.

IMPORTANT: Registering your product is part of your warranty.

THE C1000

The C1000 can prepare 1 or 2 cups of excellent, professional-quality espresso or 1 or 2 cups of regular coffee at a time. The unique pre-wetting function ensures optimal coffee extraction. The C1000 functions fully automatically at the touch of a button. You have the choice between normal, strong and extra strong coffee to suit your personal taste. The integrated burr grinder grinds beans to the preferred fineness level. A separate filler funnel lets you use ground coffee. The volume dial lets you prepare any amount of coffee between 1/2 oz. and 16 oz. at a time. The water level and the used coffee container are monitored automatically. There are three programmable control buttons for rinsing, cleaning and decalcifying. This will facilitate care and maintenance of the machine. If you use the CLARIS water filter cartridge, you can turn off the decalcifying program. See *chapter 12.3 "Adjusting the Water Hardness Setting"*

2. WELCOME TO THE CAPRESSO C1000

Thank you for choosing this CAPRESSO product. **Please study these operating instructions carefully before using your C1000** and for future reference keep this instruction book in a safe place. These instructions contain all the information necessary for the proper use, operation and maintenance of the machine. Understanding and complying with these directions are essential to ensure safety and proper handling of this machine. However, these instructions cannot cover all the possible ways in which this machine may be used. Should you require further information or should particular problems occur that are not covered in this manual please contact your local dealer or **call our special C1000 TOLL FREE number: 1-800-220-5701 9AM to 4PM Eastern Standard Time Monday through Friday**. If you call at any other time please leave a message with your telephone number and we will call you back. Or send us a **fax at 201-767-9684** or **email us at contact@capresso.com**

3. A WORD ABOUT "CREMA COFFEE" (Pressure Brewed Coffee)

According to the majority of coffee experts, grinding, tamping and brewing under high pressure is the ideal extracting process for maximum flavor and aroma. Your C1000 will always produce espresso and coffee with a thick, foamy layer called "Crema." The Crema traps the fine aromatics and the light gaseous flavors that register on the palate. The high pressure and the short brewing time prevent the extraction of bitter oils and release less caffeine than any other brewing methods. You will always make the absolute freshest and most aromatic cup of coffee. This is also the reason why many European restaurants and hotels will serve you freshly pressured brewed coffee only.

Experiment with your new C1000 and prepare yourself the best and most enjoyable cup of coffee!

Factoid 1

Caffeine is tasteless. A "strong" coffee or espresso is mostly the result of the amount of coffee in relation to the amount of water. The longer a bean is roasted, the less caffeine it has.

"**Arabica**" beans have less caffeine than "**Robusta**" beans. "Arabica" beans have more flavor than "Robusta" beans which are mostly used in high-volume coffees and instant coffees.

Factoid 2

Espresso is the way the bean is roasted, not the bean itself. You can use many different roasts to produce espresso coffee. You can also use the espresso roasted coffee to make a larger cup of coffee. In the US, espresso roasting results in darker, oily beans. In Europe, espresso roasts are medium brown with no oils showing on the outside of the beans. If you use dark, oily beans SEE CHAPTER 7.2a for special handling.

4. PLEASE DO NOT... (or you will void your warranty protection):

- Never fill instant coffee into the grinder or ground coffee funnel; it can damage the functioning of the brewing chamber.
- Never fill sugar coated coffee beans into the bean container.
- Never fill frozen beans into the bean container. If you store beans in the freezer, let them thaw for 3 to 4 hours before filling them into the bean container.
- Never fill anything other than coffee beans into the bean container (**no chocolate, no rice, no nuts, no spices, nothing other than coffee!**).
- Never fill beans into the ground coffee funnel (Fig. 11)
- Never use mineral or carbonated water. You can use tap water, spring water, distilled water and reverse osmosis water.
- Never operate any other buttons

while the machine is in operation.

This is indicated by the fact the green READY light  is blinking

- Never try to pull out the drawer while the machine is in operation. This is indicated by the fact that the green READY light  is blinking
- Never turn off the machine as long as the green READY light is blinking
- Never fill anything but fresh, cold clean water into the water container (*exception: see chapter 14.3 "Decalcifying"*).
- Never repair or open the machine yourself. All repairs should be performed only by an authorized service center.

5. PLEASE DO...

- Fill water tank with fresh, cold water.
- Renew water daily (stagnant water becomes stale).
- Before filling the bean container, remove foreign particles from coffee such as little stones.
- Let frozen beans thaw for 3 to 4 hours before filling them into the bean container.
- Let oily beans sit in an open bowl for about 5 hours so that oils evaporate (eliminates beans sticking together in the bean container).

Please call 1-800-220-5701 with any questions.

6. FACTORY SETTINGS

The C1000 leaves the factory with the following settings:

- **2-hour Auto Shut-Off:** To change to 5 hour auto shut-off or for manual shut-off, see chapter 12.1 "Adjusting On/Off and Auto-Off."
 - **Water Hardness Setting Level 1:** To change the water hardness setting or to disconnect the water hardness control see chapter 12.3 "Adjusting the Water Hardness Setting."
- Attention:** If you use distilled water you can disconnect the water hardness control see chapter 12.3

- **CLARIS Water Care Cartridge not installed:** If you want to use this water filter cartridge, see *chapter 7.5 and 7.6*. **Important:** Before changing any settings, follow the instructions in chapters 7.1 through 7.4. Then you can install the Claris water cartridge and change any of the above settings to your liking.

7. PREPARING THE MACHINE

Please follow the instructions below step by step. Place the machine on a level surface and plug it in.

7.1 Filling the Water Tank

- Open the water tank lid and remove the water tank (see *fig. 4*).
- Remove the Claris water cartridge packaging.
- Rinse water tank well with clean, cold tap water then fill tank with water.
- Make sure that the low water flotation device is in place (see *fig. 4, call out #4*). If not, see *chapter 15.1, c*.
- Replace water tank and make sure it clicks correctly into place.

7.2 Filling the Bean Container

- Open the bean container lid and fill container with beans (see *fig. 5*) If you use frozen beans, let them thaw for 3 to 4 hours before filling them into the bean container. This will prevent moisture from seeping into the grinder. **Never use sugar-coated beans.**
- Close the bean container lid.

7.2a When using oily beans

- Beans with an oily surface tend to stick together. This may prevent a continuous flow of beans from the bean container into the burrs. As a result the grinder does not grind enough coffee and you might get weak or no coffee at all. Stir the beans in the bean container just before grinding. Alternatively you can also pour the beans in an open bowl and let them sit for about 5 hours. The oils will evaporate (this will not change the taste of your coffee). Then

fill the beans into the bean grinder. Now beans will feed into grinder easily.

7.3 First Time Preparation

This procedure is necessary before the first use of the machine and if the steps under 13.1 for “CLEARING the Machine” have been performed.

- Press the main ON/OFF button .
- The red ON light  will turn on and the four green lights  will begin blinking. When you turn on the machine at a later time (after the “First Time Preparation”) only the red ON light  and the green READY light  will be on and blinking. For more details, see *chapter 8.1 “Turning the Machine ON.”*
- Place an empty mug underneath the frother (see *fig. 1 call-out #12*).
- Turn the selector switch to the steam/hot water position (see *fig. 2b*). The machine will now pump water into the ThermoCoil system.
- During this process the two green lights  will blink. The machine will stop automatically and the four green lights  will blink again.
- Turn the selector switch back to the coffee position (see *fig. 2a*). The four green lights  stop blinking and the red ON light  will be illuminated. If these four green lights are still blinking, repeat steps C through E once or twice.
- If the green hot-water light  blinks, the machine needs rinsing: Place an empty cup under the coffee spout and press the hot water button . The machine will pump hot water into the cup and stop automatically. Now only the red ON light  and the green READY light  are on.
- Set the coffee volume dial (see *fig. 3 call-out #6*) approximately to position 5.
- Now place a regular cup underneath the coffee spout (see *fig. 1 call-out #1*), press and hold the 1-cup button . The machine will now perform the fol-

lowing functions automatically: grinding, tamping, pre-brewing, pressure brewing, stopping and discarding the used coffee. During the brewing process the green READY  light is blinking. After the complete cycle is finished, the green light  will light up (not blinking), indicating that the machine is ready for the next cup of coffee.

Attention: The first cup of coffee might not be to your taste, adjust the water volume and the amount of ground coffee as described below.

7.4 Adjusting Coffee Volume

With the coffee volume dial, you can adjust the amount of coffee from approximately 1/2 oz. to 8 oz. when using the 1-cup button  (see fig. 3 call-out #6). When using the 2-cup button , the amount of water is approximately doubled (1 oz. to 16 oz max.) **Note:** The numbers on the coffee volume dial do NOT correspond to ounces.

To adjust the water volume:

- A. Place a cup under the coffee spout.
- B. Turn the coffee volume dial to the large cup. This is the setting for maximum water volume.
- C. Press the 1-cup coffee button  (see fig. 3 call out #2). When your cup contains the desired quantity, turn the dial towards the small cup until the flow of coffee has stopped. Note the number on the coffee volume dial at which the coffee flow stopped. The water volume is now adjusted to the size of cup you want.

Note: When making the next cup of coffee, you might have to slightly readjust the volume by moving the dial to a smaller or larger number.

Note: If different people use the machine on different settings, remember your setting.

Note: When you press the 2-cup button , the machine will approximately double the water volume of your setting.

Note: You can always stop the flow of

coffee (after the pre-brew cycle) by simply pushing the 1-cup  or 2-cup  button.

Attention: Never pull out the tray while the machine is preparing or discarding coffee. This might severely damage the machine.

7.5 Claris Water Cartridge

The C1000 comes with one free Claris water cartridge. The Claris water cartridge is specially made for use with the Capresso C1000. **The Claris cartridge:**

- Reduces the water hardness up to 75%.
- Removes (if present) up to 85% chlorine, up to 90% lead, up to 95% copper and up to 67% aluminum.
- Cleans the water through an upward current principle (see fig. 6) just before the brewing cycle starts, ensuring freshly filtered water every time you make coffee (when you push the buttons    the water is pulled through the cleaning material and then pumped into the machine).
- Eliminates decalcifying the C1000. When using your Claris water cartridge, you never need to decalcify your machine.
- Costs about 2¢ per cup. Please note that Decalcifying costs are about 1¢ - 3¢ per cup, depending on how hard your water is. The decalcifying process takes about 40 minutes.
- Is available through your **Capresso retailers**, **Capresso's mail order form**, www.capresso.com or call us at 1-800-220-5701.

Replacement Cycle

The cartridge loses its cleaning power after about 60 liters of water or about two months after first use.

If you use 2 full water tanks a day, you need to replace the cartridge after 3 weeks. If you use 1 full water tank a day, you need to replace cartridge after 6 weeks. If you use 1/2 a water tank a day, you need to replace the cartridge after 2 months.

7.6 Installing the Claris Cartridge

Make sure the C1000 is on and ready to make coffee.

- A. Remove the cartridge from its bag.
- B. Open the water tank lid and flip the cartridge cover upward (see *fig. 7*).
- C. Insert the cartridge with its tapered part down into the bottom of the water container so that it fits snugly over the white mesh piece (see *fig. 8*).
- D. Close the water cartridge cover and make sure it snaps in.
- E. On top of the cartridge holder, you will find a special rotating disk with a cut-out indicating 2 months. You can set both the replacement month (shown on numbers 1 to 12) and the replacement week (shown by the lines in between the months) or mark the replacement date on your calendar.
- F. Fill the water container about halfway.
- G. Now activate the Claris cartridge by putting a large container underneath the frother. Turn the selector switch to the steam/hot water position (see *fig. 2b*) and push the hot-water button .
- H. **Note:** Some of the water might be slightly discolored. This is normal and not harmful to your health or the machine itself. Discard this water.
- I. Adjust the water hardness setting of your machine to Level 0 (see *chapter 12.3 "Adjusting the Water Hardness Setting"*). In this setting the decalcifying light will never come on.
- J. **Important:** If you do not use the Claris cartridge continuously or if you do not replace the cartridge in time, you must reset your machine to a higher water hardness level. Otherwise, you risk substantially damaging your machine.

8. MAKING ESPRESSO AND "CREMA COFFEE"

You can make any quantity of coffee from ½ oz. to 16 oz. The process is always the same: the water is forced through the coffee in a very short period of time avoiding any over-extraction. With the right pressure, the result will

always be a foamy layer on top of your coffee called "crema." That is the mark of a "pressure brewed coffee." Most people prefer pressure brewed coffee to drip coffee.

From small to large, here is the coffee terminology:

- ½ oz. to 1 oz. of coffee is called a "Ristretto" (small espresso)
 - 1 oz. to 1.5 oz. of coffee is called an "Espresso."
 - Approximately 3 oz. of coffee is called a "Large or Double Shot of Espresso."
 - 5 oz. to 8 oz. of coffee is called a "Crema Coffee."
 - Definitely add a bit of sugar to a ristretto or espresso. Drink the crema coffee black or add sugar and milk as you like.
- Tip:** If you add the sugar and milk to your cup before you brew your coffee it will be more uniformly dissolved and you won't need to stir later (stirring can cool down the coffee and might destroy the crema layer).
- Note:** When you set the coffee volume dial to maximum (large cup) and push the 2-cup button , the machine will produce a total of 16 oz. of coffee. The average coffee drinker will find that this coffee is too mild. Adjust the volume dial accordingly.

8a. A word about coffee temperature:

In order to create the "crema" on top of your coffee, the temperature cannot be set as high as with a drip coffee maker. At that temperature no lasting "crema" can be created. Don't let your coffee sit around too long.

8b. How to get hotter coffee:

- Preheat your cups with hot water.
- Run a Hot-Water-Rinse-Cycle just before you make a cup of coffee.
- If you make a larger cup of coffee, finish brewing the coffee, then immerse the frother into the cup and steam up the coffee for 20 to 30 seconds. Just make sure you don't burn or boil the coffee. It will ruin the taste.

8.1 Turning the Machine On

Make sure that the selector switch is in the coffee position (see fig. 2a).

When you turn the machine on in the morning, the red ON light  will illuminate and the green READY light  will begin blinking, indicating that the machine is heating up. This will take approximately 30 seconds.

- The green hot-water light  will illuminate.
- Place an empty cup underneath the coffee spout and push the hot-water  button. The machine will run one hot water rinse cycle and will stop automatically.
- The green READY light  stops blinking and is on. You are now ready to make your first cup of coffee.

8.2 Coffee Strength: Regular, Strong, Extra Strong

The intensity of your coffee beverage depends on how much water is used and how much coffee is ground per cup.

With the 1-cup button  you can choose between **three different amounts of coffee to be ground**. All measurements are based on tests with medium mild roast and medium grinder settings; darker roasts and other grind settings will influence the amount of ground coffee slightly.

Place one or two cups underneath the coffee spout. The spout is height-adjustable and can be moved up and down manually to accommodate your cup size (see fig. 9).

- **Regular:** Push the 1-cup button  shortly and the green READY light  will begin blinking. The machine grinds approximately 9 grams of coffee.
- **Strong:** Push and hold the 1-cup button  until the green coffee-strength light  lights up with the light blinking. The machine now grinds approximately 11 grams of coffee for a stronger cup.
- **Extra Strong:** Push and hold the

1-cup button  until both lights   blink. The machine now grinds approximately 13 grams of coffee for an extra strong cup.

Note: When you push the 2-cup button  the machine will always grind approximately 15 grams of coffee. Only the green READY light  blinks.

8.3 Adjusting the Grinder

You can adjust the grinder to grind finer or coarser (see fig. 10). For darker beans, we recommend grinding somewhat coarser (turn the selector to the thicker bars, clockwise); for lighter beans, we recommend grinding somewhat finer (turn to finer bars, counter-clockwise).

Important: You can only adjust the fineness during the actual grinding process.

Note: If coffee drips very slowly through the coffee spout, the coffee was ground too fine, adjust to a coarser grind. If coffee flows too fast through the coffee spout, adjust to a finer grind.

8.4 Using Ground Coffee

You can operate the machine with ground coffee (e.g. decaf, flavored coffee):

- Press the ground-coffee button . The green ground-coffee light  will turn on.
- Open the cover lid for the ground coffee funnel (see fig. 1 call out #8) and fill one or two measuring scoops of ground coffee into the funnel (see fig. 11).
- Place one or two cups underneath the coffee spout and press the 1-cup button  or 2-cup button . The machine will now tamp and brew the coffee.
- **Important: NEVER** use instant coffee; it could severely damage the brewing chamber.
- **NEVER fill** the funnel with more than 2 scoops of coffee. The funnel is not a storage container.
- **NEVER** fill beans or anything else into

the funnel.

- **Note:** When using flavored coffee, we recommend running two or three hot water rinse cycles to avoid flavor transfer to your regular coffee beans.
- **Note:** If the ground-coffee button  was pressed accidentally, correct it by pressing the 1-cup button . The machine rinses some water through the coffee spout and then stops automatically.

8.5 HOW TO PREVENT CLOGGING

See chapter 13a “Special Cleaning of the Inner Metal Screen”

9. PROCESSING HOT WATER THROUGH FROTHER

You can add hot water to your cup of coffee to make it less strong. You can also use this feature to make a cup of hot tea or instant soup.

- Place a cup under the frother and turn the selector switch to the steam/hot water symbol (see *fig. 2b*).
- Immediately press the hot-water button . The machine will pump hot water through the frother. The green READY light  and green hot-water light  blink during this process.
- To stop the hot water flow, turn the selector switch back to the coffee position (see *fig. 2a*).

Caution: When hot water and steam are first processed, there is a possibility of spitting and risk of scalding. **The frother becomes very hot, AVOID direct contact with the skin.**

10. FROTHING AND STEAMING

Use this feature to heat up liquids or to froth or steam milk for cappuccinos or lattes.

Before you start:

A. The removable parts of the frother (cylinder and black tip) are high precision parts. Always keep these two parts clean and free of milk residue. The black tip has a hole on the bottom and two

small holes on the side connected by a small groove. Make sure that all three holes and the groove of the tip are completely free of hardened milk. Otherwise you won't get frothy milk (see *chapter 10.2 for cleaning*)

B. Initially the frother tip is attached more than finger tight (to prevent theft at retail). Before first use, loosen the tip using a coin (see *fig. 15*). Make sure the tip is screwed on finger tight. If the tip is sitting loosely on the frother, steam and air will escape to the sides. You won't get frothy milk.

FOR FROTHING: the cylinder of the frother should be pushed down (see *fig. 12*).

FOR STEAMING: the cylinder of the frother should be pushed up (see *fig. 13*).

To Froth or Steam Milk:

A. Fill a pitcher with cold milk.

Note: Always start with cold milk. Skim milk (0% fat) will produce the most froth and will let you taste more of your espresso. 1% and 2% milk will give you a bit less froth. Regular milk (3% fat) will produce half or less than half the froth of skim milk.

B. Place an empty cup underneath the frother and turn the selector switch to the steam/hot water symbol (see *fig. 2b*). Within 10 seconds the machine will dispense some residual water. Let the water run into the cup until steam appears.

C. Turn the selector switch back to the coffee position (see *fig. 2a*) and remove the cup.

D. Immerse the frother into the milk so that the tip of the frother, including the small side holes, is beneath the surface of the milk (see *fig. 14*).

E. Now turn the selector switch to the steam/hot water position (see *fig. 2b*) and the machine will deliver hot steam for frothing your milk. Steam output is continuous. **Note:** If you steam for more than 20 seconds, you will hear a slight knocking noise. This indicates that

small water droplets are being pumped into the ThermoCoil system where they are transformed into steam.

F. When you have finished frothing, turn the selector switch back to the coffee position and set the pitcher aside.

G. Note: The four green lights  are now blinking, indicating that the machine has to be reset (see chapter 10.1 Resetting the Machine).

H. Note: HOTTER MILK!

If you want to make the frothed milk hotter, lift the cylinder of the frother (see fig. 13), immerse the frother again in the pitcher with the frothed milk and turn the Selector Switch back to the Steam Position. Hot steam will be injected into your frothed milk making the milk hotter. Make sure that the milk does not come to a boil. To stop steaming, turn the Selector Switch back to the Coffee Position (fig. 2a).

10.1 Resetting the Machine

This procedure will take less than 30 seconds:

A. Place a large cup underneath the frother.

B. Turn the selector switch to the steam/hot water position (see fig. 2b) and push the hot-water button . The machine will pump water through the frother and stop automatically.

C. Turn the selector switch back to the coffee position (see fig. 2a). You are now ready to make more coffee. Only the green READY light  will be illuminated (not blinking).

Caution: During the reset cycle, hot steam and hot water spit out of the frother and there is a risk of scalding.

10.2 Cleaning the Frother

If you do NOT clean the frother after using milk, the milk will harden and the frother will not be able to create milk froth the next time you use the machine. It is also much more difficult to remove hardened milk at a later time.

Clean the outside of the frother and

remove any milk residues with a damp cloth. If you use the frother daily, you should do the following at least once or twice a week:

- Unscrew the black frother tip with a coin (see fig. 15).
- Remove the cylinder and make sure that the two small side holes in the black tip and the groove connecting those two holes are free of milk deposits.
- Replace the black tip and screw it on finger tight.

Note: There is also an extra black tip included with the machine, just in case you lose the first one.

11. AUTOMATIC MONITORING CONTROLS

The C1000 has automatic monitoring controls. The indicator lights show when cleaning, refilling and maintenance are necessary.

11.1 Empty Drawer

Used coffee is collected in the used coffee container (see fig. 1a call-out #20). When the red drawer light  illuminates, all coffee buttons are blocked and you must empty the used coffee container before you can use the machine again.

Note: This container holds approximately 10 to 16 coffee portions. This depends on how large the used coffee portions are.

- Push up the coffee spout.
- Lift and pull out the drawer (see fig. 16).

Attention! Do this carefully, as there is water in the drawer.

- Remove the used coffee container and dispose of the coffee grounds.
- Remove the tray and discard the water in the drawer.
- Clean all parts.
- Replace tray onto drawer and used coffee container into tray.
- Insert the complete drawer back into the machine. Slightly lift the drawer and push it back into the machine

completely. The red drawer light  will turn off.

Important: Make sure that the used coffee container is placed onto the tray before inserting the complete drawer back into the machine. Otherwise, the used coffee will fall into the drawer and might overflow.

Note: Whenever the drawer is outside of the machine, you can clean the inside of the machine with a damp cloth.

11.2 Tray / Drawer Missing

Whenever the drawer and tray are outside of the machine or if they are not properly inserted, the red drawer light  and the green READY light  are blinking. Insert the drawer with the tray correctly into the machine.

11.3 Fill Water

When the red refill light  illuminates, the water level in the water tank is too low. All coffee buttons are blocked and you must add water before you can use the machine again:

- Remove the water tank and fill with fresh, cold water.
- Replace the water tank.

You can also lift the lid of the water tank and use a separate container to pour water into the water tank.

Note: The machine is designed to ask for more water even if there is still some water left in the water tank. This ensures that the pump will never accidentally run dry.

12. CHANGING THE FACTORY SETTINGS

12.1 Adjusting On/Off and Auto-Off

The C1000 is set to shut off two hours after last use. You can change this setting to:

- 5-hour auto shut-off, or
- manual shut-off.

Important: Before you change the setting, you must turn off the machine then:

- Press the 2-cup button  for about 3

seconds. The lights    are on and the green hot-water light  blinks (this indicates 2 hour auto shut-off).

- Push the 2-cup button  once more and the lights      are illuminated (this indicates 5 hour auto shut-off).

- Press the 2-cup button  again and only the red ON light  is on and only the green light  blinks, indicating that the machine requires manual shut-off.

Important: After you choose the setting you prefer, you must push the main ON/OFF button  to confirm your setting. The machine will turn off again automatically.

- To change the setting, begin from the start of this chapter (12.1) again.

12.2 Adjusting the Grinder

See chapter 8.3.

12.3 Adjusting the Water Hardness Setting

The C1000 has five water hardness settings levels 0, 1, 2, 3 and 4. The factory setting is level 1. If you use the Claris water cartridge, you can disconnect the water hardness indicator (level 0). If you have soft water, you can leave the factory setting as is. If your water is harder, change the setting according to the table below. Ask your local water company for the “Water Hardness in Grains.”

Level	Grains	C1000 Lights
0	0-1	 
1	2-9	  
2	10-19	   
3	20-29	    
4	30+	     

To change the water hardness level, proceed as follows:

- Turn the machine off.
- Press the 1-cup button  for about 3 seconds.
- Press the 1-cup button  repeatedly until the required setting is indicated.

Important: After you choose the setting

you prefer, you must push the main ON/OFF button  to confirm your settings.

13. GENERAL CLEANING INSTRUCTIONS

- Never use sharp, abrasive materials or corrosive chemicals to clean your machine.
- Wipe down the inside and outside housing of the machine with a damp cloth.
- Rinse out water tank daily.
- Clean the drawer (see *fig. 1a call-out #14*), grid (see *fig. 17 for removal of grid*), used coffee container (see *fig. 1a, call-out #20*) and tray (see *fig. 1a, call-out #19*) with a warm water and mild liquid soap solution.
- The water tank, the drawer, the grid, the used coffee container and tray **ARE NOT** dishwasher safe.
- Clean the ground coffee funnel with a dry bottle brush. **DO NOT** use any liquids for cleaning this funnel.

13a. Special Cleaning of the Inner Metal Screen

When using dark roasted oily beans it is possible (not very likely) that the internal metal screen clogs up. The result is that water cannot pass through the system in a timely manner and the machine interrupts the brewing process and the four green lights start blinking. You will find very little or no coffee in your cup. To get your machine going again and to avoid the clogging in the future follow these steps:

- a) Reset the machine as described in chapter 10.1
- b) Turn the machine off and let cool down for a few minutes (this is necessary so that you don't touch the inner metal screen while it is still hot)
- c) Remove the drawer (*fig. 1.14*) and set aside. Reach inside the opening until you feel an angled movable latch. Behind this latch, reaching slightly up,

you can feel a round metal screen. Take a paper towel and wipe a few times over that metal screen. You will see some dark oily residue on your paper towel.

- d) Replace the drawer and turn the machine on.
- e) Set the grinder to the coarsest position (see chapter 8.3 "Adjusting the Grinder"). This way the oily beans will not deposit as much oils on the inner screen than in the finer settings.
- f) Run one or two cups of coffee through the system.

Important: Do not run a rinse cycle immediately after brewing coffee. This spreads the hot oils into the holes of the internal metal screen.

13.1 Clearing the Machine

Important: This process is necessary if you want to send a used machine to another place or if you send it in for service. This will protect the machine from frost and water damage during transport.

- Turn the machine off.
- Place a large container under the frother.
- Turn the selector switch to the steam position.
- Turn the machine on. The four green lights     will blink.
- Press and hold the hot-water button  (approximately 5 seconds) until only the green hot-water light  is blinking.
- Steam will come out of the frother for approximately 90 seconds. The machine will stop automatically.
- Turn the selector switch back to the coffee position. The machine is off.

Important: The very next time you use the machine, follow the instructions under chapter 7.3 "First Time Preparation."

14. AUTOMATIC RINSING CYCLES

The C1000 has three cleaning cycles:

- Rinsing (chapter 14.1)
- Cleaning the internal brewing chamber with a special tablet (chapter 14.2)

- Decalcifying with a special agent DURGOL (chapter 14.3)

14.1 Rinsing

When the green hot-water light  illuminates, the machine needs to run a hot water rinse cycle:

- Place a cup underneath the coffee spout and push the hot-water button . The machine will pump hot water through the coffee spout and stop automatically.

Note: When you turn the machine on in the morning, the green hot-water light  will illuminate after approximately 30 seconds, requiring a hot water rinse cycle. This first cycle of the day ensures that all parts are hot and that any leftover water from before is discarded.

14.2 Cleaning with Special Tablet (Capresso Cleaning Tablets Required)

After making approximately 200 coffees, the internal brewing chamber and the brewing unit must be cleaned (coffee, oil deposits, etc.). The red tablet-cleaning light  will illuminate, indicating that it is time to run the cleaning cycle. This cycle takes approximately 15 minutes.

Note: Even with the red tablet-cleaning light  illuminated, you can still use the machine. However, we strongly recommend performing the cleaning procedure within the next few days. If you wait too long, you can severely damage your machine. The red tablet-cleaning light  will not go off until you have completed the cleaning cycle.

Important: Only use the cleaning tablets provided by Capresso. Two tablets come with the machine.

Note: You can order more tablets from Capresso by using the enclosed mail order form or by calling customer service at 1-800-220-5701 or via the Internet at www.capresso.com.

Important: It is essential not to interrupt the process once it has begun:

- Turn the machine on.
- Make sure that the selector switch

points to the coffee position (see *fig. 2a*).

C. Make sure that the green READY light  is illuminated (not blinking) and that the red ON light  is illuminated (not blinking).

D. Press the hot-water button  for about 3 seconds until the four lights     illuminate.

E. Fill the water tank to the maximum marking and replace it in the machine.

Note: You can leave the Claris water cartridge in the water tank during this procedure.

F. Remove the drawer, empty it completely and place it back in the machine.

Important: Even if the drawer is empty and already clean, at this point you still have to pull it out of the machine for approximately 15 seconds and then put it back. Now the red drawer light  turns off.

G. Drop one cleaning tablet into the ground coffee funnel (see *fig. 18*).

H. Press the ground-coffee button . The green ground-coffee light  turns off. The red tablet-cleaning light  begins blinking, indicating that the cleaning process has begun. The machine pumps hot water through the coffee spout in intervals and catches the water in the drawer.

I. When the red drawer light  illuminates, replace the drawer and push the hot-water button .

J. The cleaning cycle finishes when the red tablet-cleaning light  stops blinking and is illuminated.

K. Place a container underneath the coffee spout and press the hot-water-button . The machine runs one rinse cycle and returns to its normal ready mode: the red ON light  and the green READY light  are illuminated. You are now ready to make coffee again.

14.3 Decalcifying

(Special Liquid Agent DURGOL Required)
When water is heated inside the C1000

and with continuous use, calcium will slowly deposit in the inner tubes. If the water hardness is set to any level between 1 and 4 (see chapter 12.3), the C1000 monitors the water amount used (if you want to know more details, see the end of this chapter). When the red decalcifying light  illuminates you need to run the decalcifying program. You can still make coffee but it is highly recommended to decalcify the machine within a week. If you don't have DURGOL at this time, order it now. See ch. 16.2.

Important: NEVER use vinegar or any powder agent for decalcification. This will damage inner parts of the machine. **Only use DURGOL** decalcifying agent. DURGOL is available through your Capresso retailer or directly from Capresso (use the enclosed mail order form that came with your C1000 or call us at 1-800-220-5701 or order it via the Internet at www.capresso.com).

Note: If you use the Claris water cartridge, you do not need to decalcify the machine. Make sure the decalcifying indicator is turned off (see chapter 12.3 “Adjusting the Water Hardness Setting”).

How to decalcify (Duration: approximately 40 minutes)

A. Turn off machine, empty the water tank and let the machine cool down for **at least 2 hours**.

Note: It is essential not to interrupt the decalcifying process once it has started.

B. Press the hot-water button  for approximately 3 seconds. The four green lights  will illuminate.

C. First pour 11 oz. of water into the water tank. Then add 7 oz. of DURGOL into the water tank. Make sure to use those proportions. The red refill light  will turn off. **Important:** If you use less overall liquid, the program will not run properly.

Attention: NEVER fill in the DURGOL first!

D. Remove the drawer and empty it completely. **Important:** Even if you

emptied the drawer before you started the decalcifying procedure, you still need to remove the drawer for about 15 seconds, otherwise the decalcification procedure will not continue.

E. Replace the drawer. The red drawer light  turns off, the four green lights  will begin blinking and the light is on.

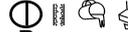
F. Place a container (at least 12 oz.) underneath the frother.

G. Turn the selector switch to the steam/hot water position (see fig. 2b). The four green lights  go out.

H. The red ON light  is on and the red decalcifying light  starts blinking. For the next few minutes, the machine pumps the cold decalcification solution through the frother in 50 second intervals.

I. When the red drawer light  illuminates, remove and empty the container underneath the frother then remove the drawer and put it back. Now the green lights  are blinking and the red decalcifying light  is on.

J. Turn the selector switch back to the coffee position (see fig. 2a). The four green lights  turn off, the red ON light  is on and the red decalcifying light  is blinking. The machine now pumps the second half of the decalcification solution through the brewing unit directly into the drawer.

K. After a while, the green hot-water light  begins blinking and the four lights  illuminate.

L. Remove and empty the water tank. Rinse water tank thoroughly and fill with at least 30 oz. of fresh, cold tap water then put it back. The red refill light  turns off. **Important:** If you use less than 30 oz. of water, the program will not run properly.

M. Remove the drawer, empty it, then put it back into the machine. The red drawer light  turns off. The four green lights  are blinking and the red ON light  and red decalcifying light  are on.

N. Place an empty container underneath the frother.

O. Turn the selector switch to the steam/hot water position (see fig. 2b) The red ON light  is on and the green hot-water light  and the red decalcifying light  are blinking. The machine now pumps hot water through the frother in short intervals.

P. When the pump stops, the hot-water light  is blinking and the three lights    are illuminated. Remove the container from underneath the frother. Remove and replace the drawer back into the machine. The four green lights     start blinking and the red ON light  and red decalcifying light  are on.

Q. Turn the selector switch back to the coffee position (see fig. 2a) and the program will continue to process hot water through the machine into the drawer. The red ON light  is on and the red decalcifying light  blink.

R. After a while, the green hot-water light  will blink and the three lights    illuminate.

S. Remove and empty the drawer
Caution: this is hot water! Replace the drawer back into the machine. The lights     are blinking. Place a container underneath the frother and turn the selector switch to the steam/hot water position (see fig. 2b)

T. Press the hot-water button . The machine will pump some water through the frother and stop automatically.

U. Place the container underneath the coffee spout. Turn the selector switch to the coffee position (see fig. 2a) and push the hot-water button . The machine will run one hot water rinse cycle and stops.

The lights   are now ON. You are now ready to make coffee again.

How often do I have to decalcify?

The decalcification monitor measures how much water is processed through the C1000 (that is all the water for coffee making, steaming, frothing,

rinsing etc., all hot water leads to calcium deposits!). The harder the water the faster the calcium deposits will occur.

Do not select a water hardness level which is lower than your actual water hardness. In level “4” the decalcification light will come ON after approx. 11 gal lons of water (= 22 full water containers). In level “3” approx. 44, in level “2” approx. 80 and in level “1” approx.160 full water containers.

15. TROUBLE SHOOTING

15.1 Display messages

a) The red ON light is on and the four green lights are blinking?

- System is empty; fill the system (see chapter 7.3 “First Time Preparation”)
- System is too hot (after frothing); reset the machine; see chapter 10.1 “Resetting the Machine”.
- Selector Switch is in the steam/hot water position; turn the selector switch to the coffee position (see fig. 2a).
- The machine did not complete the reset cycle. Repeat reset cycle (see chapter 10.1).
- The machine did not complete the hot-water-rinse cycle in time. Clean the inner sieve (see chapter 13a) and run the hot-water-rinse cycle again.
- When you turn the machine ON and the selector switch is in the steam/hot water position. Turn the selector switch back to the coffee position.

b) The green hot-water light illuminates?

- Machine requires a hot water rinse cycle; push the  button.

c) The green READY light blinks and the red ON light and red refill light are ON?

- Fill water into the water tank
- Check to make sure that the low water flotation device is in place (see fig. 4 call-out #4). If you cannot find this

piece or its mini-lid, call us at [1-800-220-5701](tel:1-800-220-5701) or send us and e-mail at contact@capresso.com and we will send you the two missing pieces.

d) The green READY light  and the red drawer light  are blinking and the red ON light  is On?

- Empty the drawer.
- Drawer is missing; replace the drawer
- Drawer is not inserted properly; make sure drawer is inserted with all its parts.
- Drawer was replaced too quickly; pull out drawer and wait approximately 15 seconds, then replace.

e) The lights   are ON?

- Run a cleaning cycle with the Capresso tablet (see chapter 14.2 “Cleaning with Special Table”)

f) The lights   are ON?

- Run a decalcification cycle with DURGOL (see chapter 14.3 “Decalcifying”)

g) The red lights      blink?

- The machine is too cold; turn off machine and unplug. Place machine in a heated room and wait one hour.

h) The four green lights     and the four red lights     blink?

- Turn off the machine and unplug; wait 15 seconds, plug the machine in, turn machine ON and try again.
- If all eight lights are still blinking, please call [1-800-220-5701](tel:1-800-220-5701).

15.2 Other Problems

A. No coffee comes out of the coffee spout?

- Check water supply
- Check drawer
- Check bean container

B. Machine does not produce coffee when using ground coffee in funnel?

- Use more coffee and try again (if you use less than one scoop of coffee, the

automatic tamper in the brewing chamber can not detect the coffee and will interrupt the brewing cycle).

C. Coffee comes out too slowly through the coffee spout?

- Set the grinder to grind the beans more coarsely (see chapter 8.3 “Adjusting the Grinder”).
- When using ground coffee, have it ground coarser or use less.
- Clean the inner metal screen (see chapter 13a).

D. There is not enough milk froth?

- Unscrew the frother tip and clean both side holes until all the milk residues are completely removed.
- Make sure the frother tip is attached finger-tight.
- Make sure the cylinder of the frother is pushed down (see fig. 12).
- Use milk with less fat content (skim or low fat milk).

E. The grinder makes an extremely loud noise?

- A stone blocks the grinding burrs: Turn the machine off and unplug it. Empty the bean container (scoop out beans or use a hand-held vacuum cleaner). Try to remove the stone (if visible) with a pointed tool.

Do not fill any more beans into the bean container. Plug in the machine and turn it on. Push the 1-cup button . If the noise continues, please call us at [1-800-220-5701](tel:1-800-220-5701).