



**SENCOR®**

SES 9050

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**SAFETY MEASURES FOR SENCOR SES 9050**

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they will not play with the appliance.

- Before using the coffee machine, please read the instructions thoroughly and save the user's manual for later use.
- Before turning on the coffee maker for the first time, remove all promotional stickers.
- Do not leave the coffee maker standing on the edge of the table or worktop while in use. Make sure it is placed on an even surface.
- Do not place the coffee maker on a hot electric or gas cooker or in their near vicinity, or close to a turned-on oven.
- Do not use the appliance on a metal surface, e.g. on the sink's drainage board.
- Before connecting the coffee maker to the electric socket and turning it on, make sure it is completely and correctly assembled.
- Do not connect the coffee maker to the socket and turn on unless the water tank is full.
- Use cold water only in the water tank. Do not use any other liquids.
- Before using the coffee maker, make sure the filter bracket is firmly attached and secured in the scalding head.
- Never disassemble the filter bracket while preparing coffee as the coffee maker is under pressure.
- Never leave the coffee maker unattended when in use.
- Do not touch hot parts. Allow the coffee maker to cool before handling or cleaning it.
- Do not place anything on the top heated surface of the appliance, apart from cups for heating.
- Always turn the coffee maker off and remove the power cord from the socket when the coffee maker is to be left unattended, or unused, or prior to cleaning, or moving to a different location, or disassembly, assembly and storage.
- Keep the appliance and accessories clean. Adhere to the instructions in this user's manual when cleaning.

Warning: Do not remove the water tank while the coffee maker is in use.

**IMPORTANT SAFETY PRINCIPLES EFFECTIVE FOR ALL ELECTRIC APPLIANCES**

- Before use, completely unwind the power cord.
- Do not soak the power cord, plug or the appliance itself in water or any other liquid, in order to prevent electric shock.
- Do not leave the power cord hanging over the edge of a table or worktop, do not allow it to come in contact with a hot surface or to be tangled up.

## Espresso/Cappuccino Machine

### SES 9050

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- This facility is designed for household use only. Do not use it for other purposes than it is intended for. Do not use in a moving car or on a boat. Do not use outdoors.
- We recommend checking the appliance on a regular basis. Do not use the appliance if the power cord, socket or the appliance itself are damaged in any way. Submit the appliance to the nearest authorised Sencor service to be checked or repaired.
- Any maintenance, other than cleaning, should be entrusted to an authorised Sencor service centre.
- In the interest of increased safety when using electric appliances, we recommend installing an RCD (residual current device). It is a good idea to install an RCD into the electric circuit, to which the appliance will be connected, with a capacity not exceeding 30 mA of residual power. Please consult a skilled electrician.

### SENCOR COFFEE MAKER FOR ESPRESSOS AND CAPPUCCINOS



## COFFEE MAKER OPERATIONS

### Before using the coffee maker

Rinse the filter bracket and stainless filter in water with a mild cleaning solution. Rinse thoroughly.

Before preparing your first cup of coffee using the coffee maker, we recommend making one "empty" load without coffee, in order to pre-heat all internal components and piping to the necessary temperature (see "Coffee preparation" on page 5).

### Filling the water tank

- Make sure the switch is in the "0" position and the function selector is in the "STAND BY" position.
- Remove the power cord from the socket.
- Lift the lid and remove the water tank. Fill it with cold water up to the upper indicator and return to its place, while strongly pressing down in order for the valve to open. Cover the tank with the lid.

#### **Note:**

Prior to each use, fill the tank with fresh water.

Prior to use, check the amount of water and change the water daily.

Do not use mineral or distilled water.

### Coffee preparation

- Insert the filter into the bracket, for one or two cups and fill the filter with ground coffee for espresso (use a smaller filter for one cup and a larger filter for two cups).
- Use one even measuring scoop of espresso coffee for the smaller filter and use two even measuring scoops in the larger filter for two cups. It is important to use the correct amount of coffee for each filter, because their openings are adapted to the pressure, which is created in the appliance during the process of scalding the coffee in order to create the optimum taste and aroma.



- Divide the coffee evenly and gently press it down with the bottom end of the measuring scoop (if there is too much coffee, the water will not be able to pour through the filter).




- Remove the excess coffee from the bracket frame for the filter, in order for it to be correctly inserted into the scalding head.
- Insert the filter bracket under the scalding head so that its lever is facing downwards. Insert the bracket upwards into the scalding head and turn the lever to the right, as the sign shows on the bracket piping.


## Heating cups


In order for coffee to maintain optimum temperature longer, it is important to pre-heat the cups on the heating surface.

## Coffee preparation

- Make sure the function selector is in the "STAND BY" position.
- Connect the power cord into a 230/240 V socket.
- Turn the power switch into the "I" position.
- When the water in the coffee maker reaches the necessary temperature, the orange heating indicator turns off.
- Make sure the drip grate is installed.
- Insert one or two pre-heated cups under the opening/openings of the filter bracket.
- Switch the function selector into the  position.
- Following several seconds\* the cup will begin to drip aromatic coffee. You will hear the sound of the pump during this process.

## \*Pre-scalding function

After switching the function selector into the  position the pump will turn on shortly, followed by a pause, whereupon the pump continues to pump water into the scalding head with the filter bracket full of ground coffee. This function of pre-scalding is a significant characteristic of Sencor coffee makers. The ground coffee is moistened with a small amount of water prior to the actual scalding. This increases its volume and the pressure increases in the filter to such a value that ensures the prepared coffee gains its full flavour.

- Once the relative amount of coffee has poured into the cup, return the selector to the "STAND BY" position. This will stop the flow of coffee.
- If you will not need the "Steam"  function, turn the switch into the "0" position, remove the power cord from the socket and allow the coffee maker to cool.
- Remove the filter bracket from the scalding head, turn it upside down and discard the used coffee (dispose of the used coffee into a waste bin, if you flush it down the drain, you could clog the drain pipes). Remove the filter with the bracket and rinse with water and allow to dry.

**Note:**

Provided the switch is in the "I" position, keep the coffee maker in a constant operational temperature so that it is always ready to make another cup of coffee. When the temperature decreases, the orange indicator lights up and the water in the coffee maker re-heats in order to reach an adequate temperature for scalding more coffee.




THE METAL PARTS OF THE FILTER BRACKET MAY BE CONSTANTLY VERY HOT. YOU CAN COOL THEM IN COLD WATER.

**Frothing milk for cappuccino or latte.**

An adapter is provided along with the Sencor coffee maker, which facilitates creating milk froth. If you desire less froth, remove the adapter and froth the milk using the steam jet. First, make sure the adapter is not hot, and then you can remove it easily.

The first step in preparing cappuccino or latté is the preparation of a small espresso (see "Coffee preparation").

Then:

- Fill the stainless pot with 1/3 of cold milk.
- Switch the function selector into the  position. The orange indicator begins to flash, which means that the Thermoblock system has begun preparing steam.

**Note:**

When creating steam, a pulsing sound can be heard coming from the coffee maker. This is completely normal, the noise is made by the functioning 15 bar pump.

- Once the orange light turns off, submerge the froth adapter quickly into the pot with milk and make sure it is submerged about 10 mm deep.

**Note:**

If the steam begins to escape from the pipe before submerging it into the milk, interrupt the input of steam by switching the function selector into the "STAND BY" position. This will prevent the flow of steam from splashing the milk from the pot. A sound will come from the pump for a second.

- Slowly rotate the pot around the adapter.
- Once the milk starts to increase in volume, submerge the adapter deeper into the milk, in order to heat the milk thoroughly.
- Hold the pot with the milk in one hand, by the bottom.

- When the pot heats up so you can no longer hold it by the bottom, switch the function selector to the "STAND BY" position to stop the flow of steam.
- Pour the hot milk into the cup with fresh espresso and add froth with a teaspoon in the following ration:

Cappuccino – 1/3 espresso, 1/3 hot milk, 1/3 milk froth.

Latté – add hot milk to 1/3 espresso with an additional 1 cm of milk froth (it is traditionally served in glasses).

### **Note:**

Always make sure the nozzle is firmly attached to the steam jet.

You will reach the best results by using fresh cold milk (froth is created easier with skim milk).

Clean the steam pipe and its adapter after each use (See Maintenance and cleaning).

## **Automatic cleaning system**

In order to be able to immediately continue with preparing the coffee after using the steam function, the coffee maker is equipped with automatic cleaning. This ensures that the ground coffee is not burnt by the first portion of water from the thermoblock, which can be too hot at this moment. Over-heated water is automatically discharged inside the appliance into the drip tray, until the internal thermostat does not set the optimum temperature for extracting coffee. The coffee will then always be prepared at optimum temperature, in order to achieve the best taste and aroma.



THE UPPER PART OF THE FROTH ADAPTER SHOULD NOT BE SUBMERGED BELOW THE SURFACE, OTHERWISE IT WILL NOT FUNCTION.

IN ORDER TO PREVENT HOT MILK FROM SPLASHING, DO NOT LIFT THE STEAM JET DURING FROTHING ABOVE THE SURFACE LEVEL OF THE MILK.

BEFORE YOU PUT THE POT WITH MILK ASIDE, DO NOT FORGET TO SWITCH THE FUNCTION SELECTOR INTO THE "STAND BY" POSITION.

## **TIPS FOR PREPARING COFFEE**

Preparing a truly tasty coffee is an art, which you can easily manage. We are providing a few tips here, which will help you prepare the perfect coffee.

### **Note:**

You will acquire the optimum taste of drip coffee if you use a max. of 30 ml of water for one coffee (when using a filter for one cup) or a max. of 60 ml of water for a double coffee (when using a filter for two cups).

## **Coffee**

You can use ground coffee, which you have to store in an air-tight container, in a cool and dry place. Do not store ground coffee for more than one week as it begins to lose its aroma after that. Do not store coffee in the refrigerator or freezer.

We recommend using ground whole bean coffee, freshly ground before use. Store the coffee beans in an air-tight container, in a dry and cool place, but not for longer than a month as they start to lose their aroma afterwards. Do not store coffee in the refrigerator or freezer.

## Water flow

Make sure the water is dripping through the coffee filter at the correct speed when preparing coffee.

If the water is dripping too slowly, the coffee will be prepared very black and bitter, with stains on the spot and an uneven foam.

If the water is dripping too fast, the coffee will not be scalded enough - it will not create the optimum taste, it will be watery and lacking a rich foam on the surface.

The flow can be affected by adjusting the pressure, with which the coffee is packed in the filter or by adjusting the coarseness of the ground coffee.

## Ground coffee

If you are using ground coffee, purchase the type that is intended for coffee makers, for preparing espressos or cappuccinos.

If you are grounding the coffee yourselves, it should be finely ground, but not into fine powder. The type of grounding affects the speed in which the water flows through the coffee in the filter, and therefore its taste as well.

If the coffee is ground too finely (it looks like powder and feels like flour in your fingers), the water will not flow evenly under the pressure of the coffee. The result is coffee that has been over-scalded, with spots on the surface and uneven foam.

If the coffee is too coarsely ground, then the water will flow through the coffee too quickly. The result will be coffee that has not been scalded enough without much taste and without thick foam on the surface.

## Packing coffee

After measuring the coffee, you have to pack it down in the filter using the bottom side of the measuring scoop. Pack the ground coffee firmly.


If you do not pack it firmly enough, the water will then flow through the coffee too quickly and the coffee will not be sufficiently scalded. If you pack it too firmly, the water will flow through the coffee too slowly and the coffee will be over-scalded.

### Note:

The taste of your coffee will of course depend on your personal taste and several other factors, e.g. on the brand of coffee beans, the coarseness of the ground coffee and its packing. We recommend experimenting with adjusting these factors in order to acquire coffee that is exactly according to your taste.

## MAINTENANCE AND CLEANING

### Cleaning the steam pipe and frothing adapter

- It is necessary to clean the steam pipe and its adapter following each milk frothing.
- Remove the frothing adapter and rinse under hot running water. Make sure the openings on the ends of the adapter are clean. In case of need, clean the openings with the needle of the cleaning tool.
- Wipe the pipe with a damp cloth and shortly set the function selector in the  position, in order to remove the remnants of milk from the inside.
- Make sure the function selector is in the "STAND BY" position. The coffee maker is turned off using the "I/O" switch, disconnect the power cord from the socket and allow the appliance to cool.
- If the steam pipe is clogged, clean it with the needle of the cleaning tool.

Caution! The pin on the Cleaning Tool is sharp.



- If you do not manage to clean the jet, unscrew it using the key, which is in the middle of the cleaning tool. Let the jet soak in hot water and then use the needle again. Then screw the jet back on and tighten it using the key on the cleaning tool.



### **Cleaning the filter, filter bracket and scalding head**

- Rinse the stainless filter and filter bracket immediately after use, under running water. If you do not succeed in cleaning some of the filter openings in this way, use the thin needle of the cleaning tool.



- Remove the remnants from the scalding head with a damp cloth.
- We recommend rinsing the coffee maker on a regular basis with the filter bracket attached but without coffee. This will remove all possible remnants of ground coffee.

### **Cleaning the coffee maker's cover / pre-heating plates**

- You can clean the outer casing of the coffee machine with a damp cloth (do not use abrasive cleaning agents or a sponge, which could scratch the surface).

### **Cleaning the drip tray**

- It is necessary to take out the drip tray on a regular basis and empty and wash it, especially if its indicator shows the tray is full.
- Remove the grid and the water level indicator from the drip grid and wash all three parts in warm water with a mild cleaning agent. Rinse and allow to dry thoroughly.

**Note:**

Do not wash any coffee maker parts or accessories in the dishwasher.

**Eliminating lime scale**

If you are going to be using the coffee maker on a regular basis, hard water may cause minerals to settle on the surface and inside the inner parts and thus decrease the flow of water, the coffee maker's performance and affect the quality of coffee.

We recommend eliminating lime scale in regular intervals (every 2-3 months) using a solution from vinegar and water. Proceed as follows:



Diluted solution (for softer water)

- 1 portion of white vinegar
- 2 portions of cold tap water

Concentrated solution (for harder water)

- 1 portion of white vinegar
- 1 portion of cold tap water

**Eliminating limescale**

- Make sure the function selector is set in the "STAND BY" position and the power cord is not connected to the socket.
- Remove the filter bracket and nozzle. Pour the solution for eliminating limescale into the water tank.
- Connect the coffee maker into the socket and turn it on.
- Press the switch into the "I" position and turn the function selector into the "STAND BY" position.
- Place a large dish under the scalding head and steam jet.
- Once the operational temperature has been reached, the orange indicator for heating will turn off. Set the function selector into the  position and allow half of the solution to pour out of the scalding head.
- Now, switch the function selector into the  position and allow the rest of the solution to flow through the steam pipe. Once all of the solution has flowed out, return the function selector to the "STAND BY" position.
- In conclusion, remove the water tank and rinse thoroughly and fill with fresh cold water. Rinse the coffee maker by allowing half of the water to flow through the scalding head and the other half through the steam jet.
- Now the coffee maker is ready for use.

**Note:**



The stainless filter should not come into contact with any solution for eliminating limescale. Do not use powder agents for removing limescale.



DO NOT SOAK ANY PART OF THE SENCOR COFFEE MAKER IN WATER OR ANY OTHER LIQUID.

WHEN ELIMINATING LIMESCALE, YOU MUST NOT REMOVE THE WATER TANK OR EMPTY IT COMPLETELY.

## TROUBLE-SHOOTING

Problem	Possible causes
<b>No coffee is pouring out of the coffee maker.</b>	<ul style="list-style-type: none"> <li>• The coffee maker is not turned on or the power cord is not plugged in to the socket.</li> <li>• The water tank is empty.</li> <li>• The function selector is not in the  position.</li> <li>• The coffee is too finely ground.</li> <li>• There is too much coffee in the filter.</li> <li>• The filter is clogged (see Maintenance and cleaning).</li> </ul>
<b>The coffee is dripping too quickly</b>	<ul style="list-style-type: none"> <li>• The coffee is too coarsely ground.</li> <li>• There is not enough coffee in the filter.</li> </ul>
<b>The coffee is spilling out over the edge of the filter bracket.</b>	<ul style="list-style-type: none"> <li>• The filter bracket is not correctly attached to the scalding head.</li> <li>• Coffee is spilt around the filter.</li> <li>• There is too much coffee in the filter.</li> <li>• The coffee is too packed.</li> </ul>
<b>The coffee maker is making a noise.</b>	<ul style="list-style-type: none"> <li>• The water tank is empty.</li> <li>• The water tank is not properly attached.</li> </ul>
<b>The coffee is weak or watery.</b>	<ul style="list-style-type: none"> <li>• The coffee is not ground finely enough (use ground coffee intended for espresso coffee makers).</li> </ul>
<b>The coffee is cold.</b>	<ul style="list-style-type: none"> <li>• The coffee maker was not pre-heated.</li> <li>• The cups were not pre-heated.</li> <li>• The milk was not hot enough (when making cappuccino or latté).</li> </ul>
<b>Froth is not being created.</b>	<ul style="list-style-type: none"> <li>• The coffee is not packed enough.</li> <li>• The coffee is too coarsely ground.</li> <li>• The coffee is not fresh.</li> </ul>
<b>Steam is not being created.</b>	<ul style="list-style-type: none"> <li>• You have not turned the coffee maker on.</li> <li>• The water tank is empty.</li> <li>• The function selector is not in the  position.</li> <li>• The steam pipe is clogged (see Maintenance and cleaning).</li> </ul>
<b>Froth is not being created on the milk.</b>	<ul style="list-style-type: none"> <li>• Not enough steam.</li> <li>• You have not used fresh and cold milk.</li> </ul>

**COFFEE FOR TASTING****ESPRESSO**

Strong and aromatic drink, sometimes called short black, prepared from 7 g of ground coffee. It is served in a small cup or glass in a 30 ml serving.

**LONG BLACK**

Large black coffee usually served as a standard espresso with hot water.

**FLAT WHITE**

A portion of espresso with frothy milk, 1/3 coffee and 1/3 milk.

**CLASSIC CAFE LATTE**

Traditional morning coffee for Italians and the French, served with a chocolate croissant or sweet biscuits. This combination of 1/3 espresso and 2/3 milk is prepared from one portion of espresso. Decorate with frothy milk - pour it in along the inner side of the glass so that the froth is creamy and creates a perfect layer.

**CAPPUCCINO**

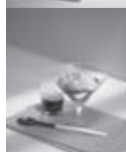
Real cappuccino is served very weak and warm with 1/3 espresso, 1/3 frothy milk and the last third is usually created by milk froth. The key to perfection is to cover half of the cup and sprinkle the other half with chocolate shavings.

**MACCHIATO**

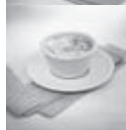
Small espresso served in a small 70 ml mocha cup and decorated with a drop of gently frothed milk.

**MOCHA FRAPPE (two portions)**

This impressive refreshing drink for hot chocolate lovers and coffee takes only minutes to prepare. Dissolve two heaping teaspoons of high quality chocolate broken up into bits, in two portions of espresso. Add 1/2 a cup of cold milk and 9 ice cubes and blend together in the mixer at low speed, until the mixture is soft and smooth. Divide evenly into two glasses and serve immediately.

**ESPRESSO AFFOGATO**

Absolutely irresistible sweet temptation prepared from one portion of high quality vanilla ice cream, covered with espresso, and if you wish you can add your favourite liqueur. If you want to prepare the coffee for a special occasion, serve the ice cream with coffee along the sides in martini glasses.

**CON PANNA**

A drink, which keeps the heart warm and its name means "with cream," is an elegant variant of the original Viennese coffee. Decorate a 90–120ml cup with two portions of espresso and decorate with a generous serving of whipped cream. Sprinkle with cinnamon and serve immediately.

## Handling instructions for the disposal of used packaging material

Dispose of used packaging material at a designated site for waste disposal.

## Information for the user regarding the liquidation of electric and electronic devices:



The symbol marked on the product or in the accompanying documentation means that used electric or electronic devices must not be disposed of together with common waste. In order to correctly dispose of the product, dispose of it at the defined waste collection area. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

Changes in text and technical parameters reserved.



This product is in compliance with the requirements of EU directives on electro-magnetic compatibility and electrical safety.

