

ROSATO
fully automatic coffee machine

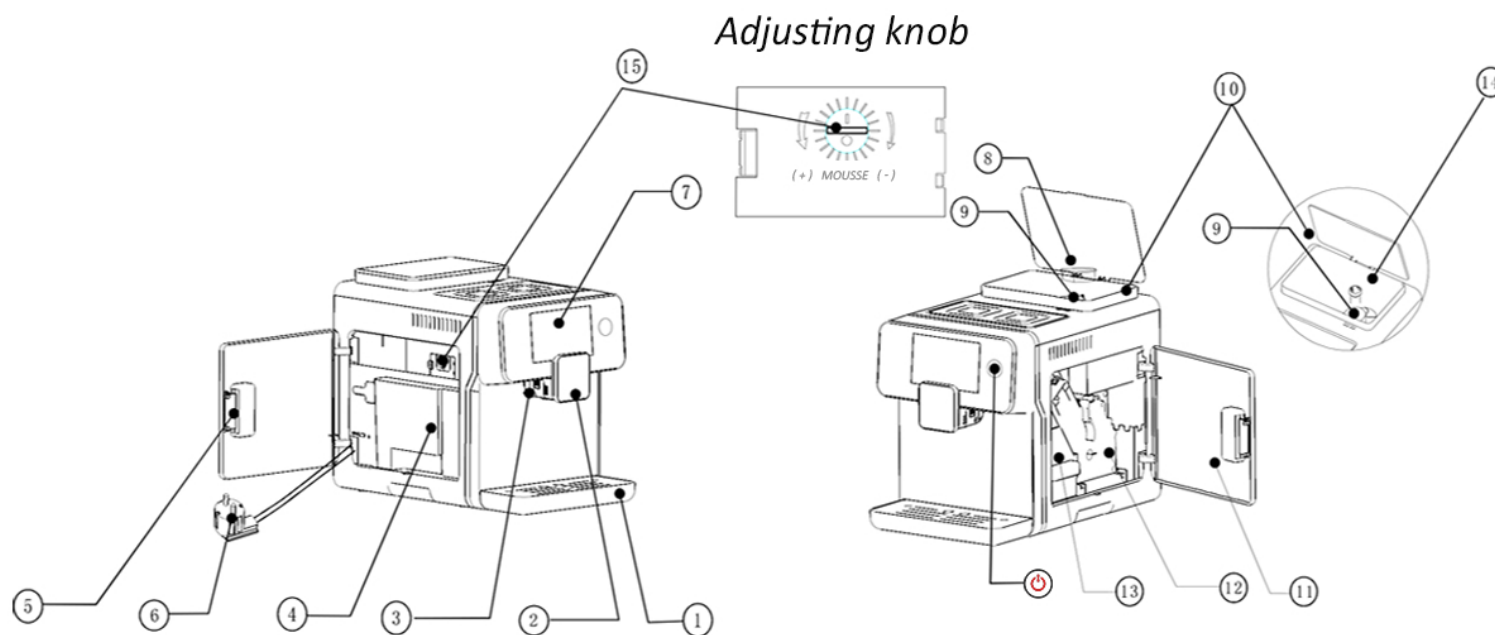
Gioia
MODEL RM-A10



INSTRUCTION MANUAL

• english •

PARTS DESCRIPTION



- 1. Drip tray
- 2. Coffee spout
- 3. Milk frother
- 4. Water tank
- 5. Left door

- 6. Power cord
- 7. Control panel
- 8. Filler funnel lid
- 9. Filler funnel for ground coffee
- 10. Bean tank

- 11. Right door
- 12. Brewing unit
- 13. Waste bin
- 14. Grinder adjustment switch
- 15. Milk frother control

CONTROL PANEL INDUCTION



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- *Read all instructions.*
- *Do not touch hot surfaces. Use handles or knobs.*
- *To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or appliance in water or other liquid.*
- *Close supervision is necessary when the appliance is used near children.*
- *Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.*
- *Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.*
- *The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.*
- *Do not use outdoors.*
- *Do not let cord hang over edge of table or counter, or touch hot surfaces.*
- *Do not place on or near a hot gas or electric burner, or in a heated oven.*
- *Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.*
- *Do not use appliance for other than intended use.*
- *Save these instructions.*

SAVE THESE INSTRUCTIONS CAUTION

This appliance is for household or commercial use only. Any servicing, other than cleaning and user maintenance should be performed by an authorized service center. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only.

- Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
- Never use warm or hot water to fill the water tank. Use cold water only.
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scrubbing powders or harsh cleaners. Simply use a soft damp cloth with water.
- For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months. Descaling powders can be purchased at authorized service center.
- Do not use caramelized or flavored coffee beans.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

1. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power-supply cord or extension cord is used:
 - a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance
 - b. If the appliance is the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 - c. The longer cord should be arranged so that it will not drag over the counter top or table top where it can be pulled on by children or tripped over.

SAFETY INSTRUCTIONS

Read the user manual carefully before using the appliance and save it for future reference.

Never allow water to come into contact with any of the electrical parts of the machine: *Danger of short circuit! Steam and hot water may cause burning! Never direct the hot water jet towards body parts: Danger of burning!*

INTENDED USE

The coffee machine is intended for domestic use only. Do not make any technical changes or use the machine for unauthorized purposes since this would create serious hazards! The appliance is not to be used by persons (including children) with reduced physical, mental or sensory abilities or with scarce experience and/or

expertise, unless they are supervised by a person responsible for their safety, or they are instructed by this person on how to properly use the machine.

POWER-SUPPLY CORD

Only connect the machine to a suitable socket. The socket to which the machine is connected must be:

- *Compatible with the type of plug installed on the machine;*
- *Sized to comply with the data on the tag attached to the appliance;*
- *Connected to an efficient earth system*
- *Never use the coffee machine if the power cord is defective or damaged. If the power cord is damaged, it must be replaced by the manufacturer or by its authorized service center.*
- *Do not pass the power cord around corners, over sharp edges or over hot objects and keep it away from oil. Do not use the power cord to carry or pull the coffee machine.*
- *Do not pull out the plug by the power cord or touch it with wet hands. Do not let the power cord hang freely from tables or shelves.*

FOR THE SAFETY OF OTHERS

Prevent children from playing with the machine. Children are not aware of the risks related to electrical household appliance. Do not leave the machine packaging materials within the reach of children.

DANGER OF BURNS

Never direct the jet of hot steam and/or hot water towards yourself or others Danger: of burning!

MACHINE SUITABLE LOCATION FOR OPERATION AND MAINTENANCE

For best use, it is recommended to:

- *Choose a safe, level surface, where there will be no danger of overturning the appliance or being injury;*
- *Choose a location that is sufficiently well-ventilated, clean and near an easily reachable socket;*
- *Provide for a minimum distance from the sides of the machine as shown in the illustration;*
- *While switching on or off the machine, we suggest placing an empty glass under the dispensing spout.*
- *Do not keep the machine at temperatures below 0 degree . Frost may damage the machine. Do not use the coffee machine outdoors. In order to prevent its housing from melting or being damaged, do not place the machine on very hot surfaces and close to open flames.*

CLEANING AND STORING THE MACHINE

Keep the machine at its best, clean and store it properly. Since the machine uses natural ingredients of brew beverages (coffee beans, water, milk, etc.), some residues of ground coffee or condensed water could be present on its supporting surface. For this reason we recommend to periodically clean both the visible parts of the machine and the area beneath it.

Before storing the machine we strongly recommend to clean it:

- Water left in the tank and/or in the water circuit for several days should not be consumed. If the machine is going to remain inactive for a long time, dispense water as described in the “hot water” section.
- Turn off the power button and clean the machine. Finally, remove the plug from the socket. Wait for the machine to cool down.

Never immerse the machine in water! Store it in a dry place, out of the reach of children. Keep it protected from dust and dirt. It is strictly forbidden to tamper with the internal parts of the machine.

MALFUNCTION

In case of failure, problems or a suspected fault resulting from the falling of the machine, immediately remove the plug from the socket. Never attempt to operate a faulty machine. For further information on troubleshooting and service, please refer to the “troubleshooting” and “service” chapters of the user manual.

FIRE SAFETY PRECAUTIONS

In case of fire, use carbon dioxide (Co2) extinguishers. Do not use water or dry powder extinguishers.

PRELIMINARY OPERATIONS

- Never remove the drip tray when the machine is on. Wait for a couple of minutes after turning on/off, as the machine will be carrying out a rinse/self-cleaning cycle (see section “rinse/self-cleaning cycle”)
- Fill the tank only with fresh, non-sparkling water. Hot water or any other liquid may damage the tank and/or the machine.
- Do not operate the machine without water. Make sure there is enough water in the tank.
- Only coffee beans must be put into the coffee bean tank. round coffee, instant coffee or any other object is put the coffee bean tank, may damage the machine.

ADJUSTABLE COFFEE GRINDERS

Warning! The grinder adjustment knob, which is placed inside the coffee bean tank, must be turned with the coffee grinder adjustment key only when the coffee grinder is working. Do not put any material other than coffee beans into the tank. Do not pour ground and/or instant coffee into bean tank.

Warning: *The coffee grinder contains moving parts that may be dangerous. Therefore, do not insert -fingers and/or other objects. In case of malfunction, turn off the appliance by pressing the power button and remove the plug from the socket before carrying out any other type of operation inside the coffee bean tank. Do not pour coffee beans when the coffee grinder is working.*

COFFEE BREWING USING COFFEE POWDER

Warning: *Add only coffee powder to the compartment. Other substances and objects may cause severe damages to the machine. Such damages will not be covered by warranty.*

HOT WATER DISPENSING

Warning: *At the beginning, short spouts of hot water may come out: Risk of burning. The device may reach high temperatures: Do not touch it with bare hands.*

GENERAL CLEANING

- *Do not immerse the machine in water.*
- *Do not wash any of its parts in the dishwasher.*
- *Do not use sharp objects or harsh chemical products (solvents) for cleaning.*
- *Use a soft, dampened cloth to clean the machine.*
- *Do not dry the machine and/or its parts using a microwave and/or standard oven.*

BREW UNIT CLEANING TO REMOVE COFFEE OIL

- *Insert the tablet in the powder compartment and press Americano. This will clean internal components of brew unit.*
- *Repeat this process once more without cleaning tablet or coffee beans to ensure the system is cleaned through.*

Warning: *Brew unit cleaning does not have a descaling function. For descaling use the descaling solution and follow the procedure described in the "descaling" chapter.*

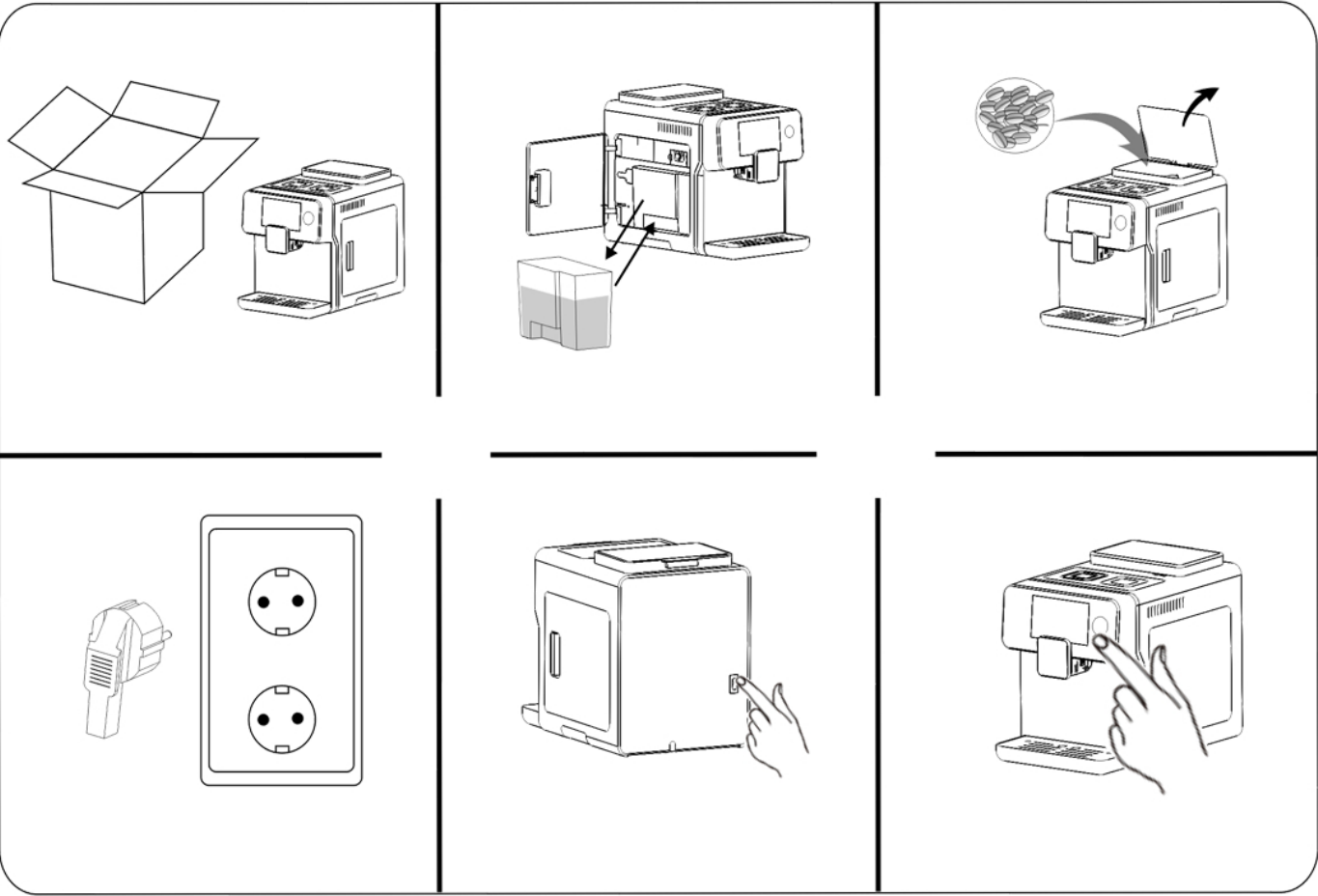
DESCALING

Not doing this will ultimately make your appliance stop working properly, and in this case repair is not covered by warranty.

Avertissement: *Never drink the descaling solution or any products dispensed until the cycle has been carried out to the end. Never use vinegar as a descaling solution.*

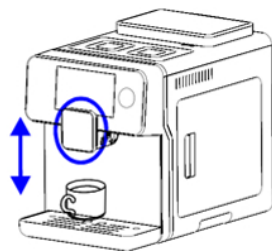
FIRST INSTALLATION

- 1.** *Unpack the machine.*
- 2.** *Remove the water tank. Fill it with fresh drinking water.*
- 3.** *Fill the coffee beans.*
- 4.** *Insert the power plug into the wall socket.*
- 5.** *Turn on switch on rear of machine.*
- 6.** *Press the "power" icon. Press twice if screen is blank.*
- 7.** *Allow the machine to warm up.*
- 8.** *The machine is now ready for use and will be in the standby mode.*



MAKING AMERICANO

1. Adjust the height of the dispensing spout.
2. Press the Americano icon to brew Americano style Coflee. Touch the X2 icon when displayed if you require a second drink. The machine will begin making a second drink as soon as the first one is finished.



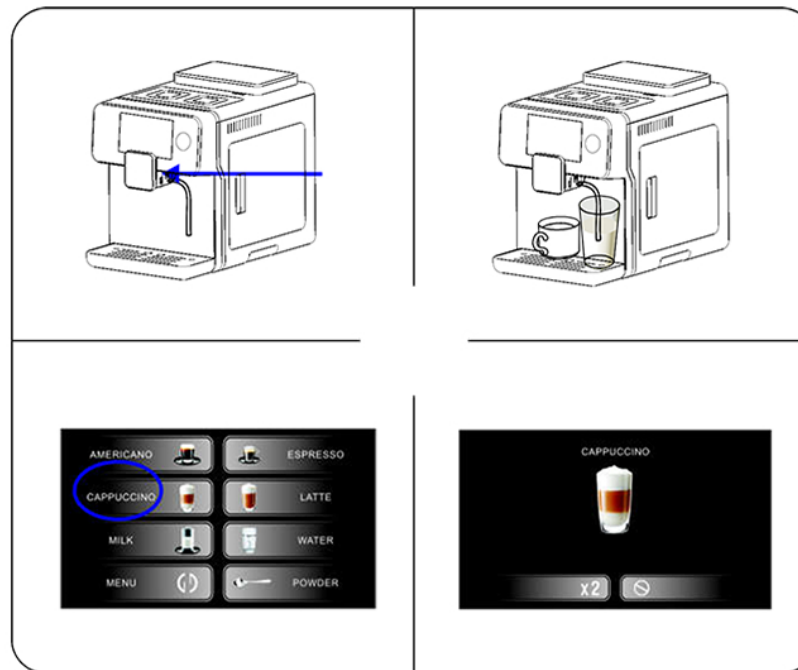
MAKING ESPRESSO

1. *Adjust the height of the dispensing spout.*
2. *Press the Espresso icon to brew Espresso style Coffee. Touch the X2 icon when displayed if you require a second drink. The machine will begin making a second drink as soon as the first one is finished.*



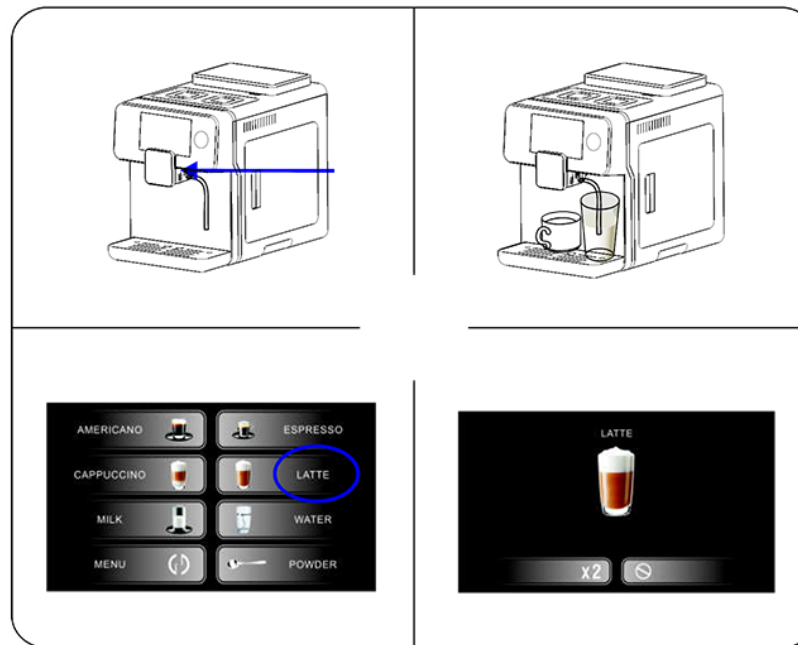
MAKING CAPPUCCINO

1. Insert the milk frother into the machine.
2. Place the milk hose into the milk.
3. Press the CAPPUCCINO icon, the machine will start to make a cappuccino. Touch the X2 icon when displayed if you require a second drink. The machine will begin making a second drink as soon as the first one is finished.
4. If you want less milk than your preset amount you can press the cancel icon to stop the milk dispensing.



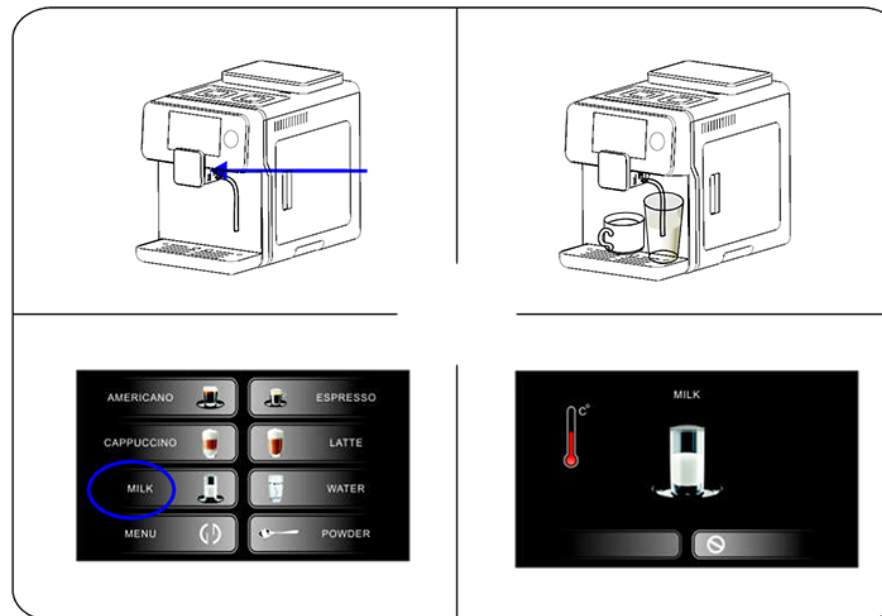
MAKING LATTE

1. Insert the milk frother into the machine.
2. Place the milk hose into the milk.
3. Press the LATTE icon, the machine will start to make a LATTE. Touch the X2 icon when displayed if you require a second drink. The machine will begin making a second drink as soon as the first one is finished
4. If you want less milk than your preset amount you can press the cancel icon to stop the milk dispensing.



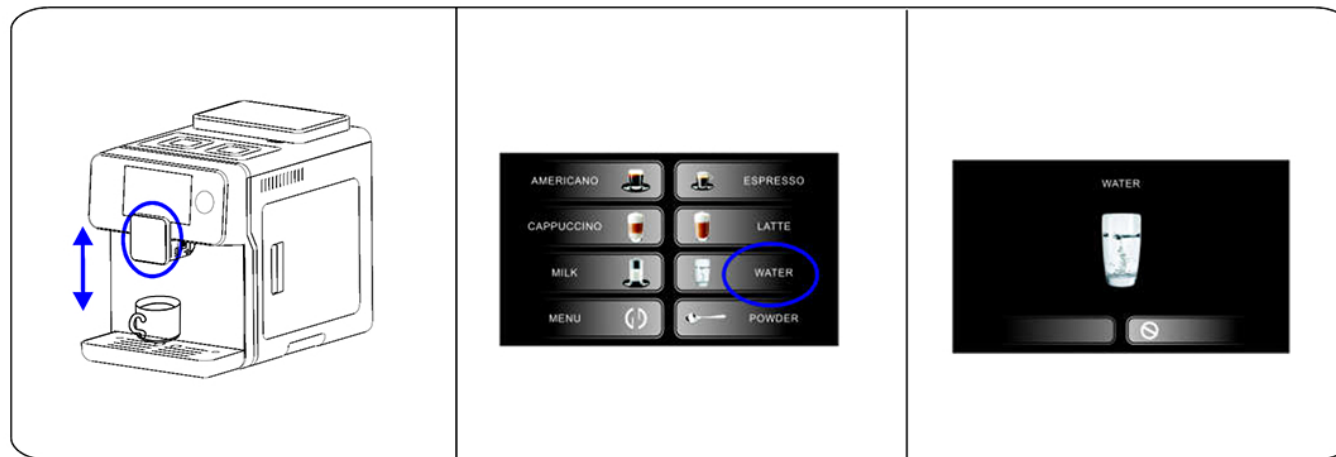
MAKING HOT MILK/MILK FOAM

1. Insert the milk frother into the machine.
2. Place the milk hose into the milk.
3. Press the MILK icon, the machine will start to add the milk into your cup.
4. Once you have reached your desired amount of milk you can press the cancel icon to stop the process.



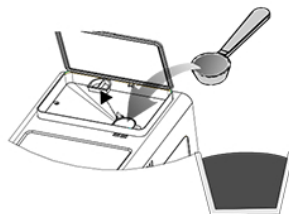
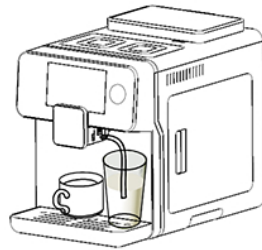
MAKING HOT WATER

1. Place the cup below the dispensing spout.
2. Press the hot water icon, the machine will start to dispense hot water.
3. Once you have your desired amount of the hot water, press the cancel icon to stop.



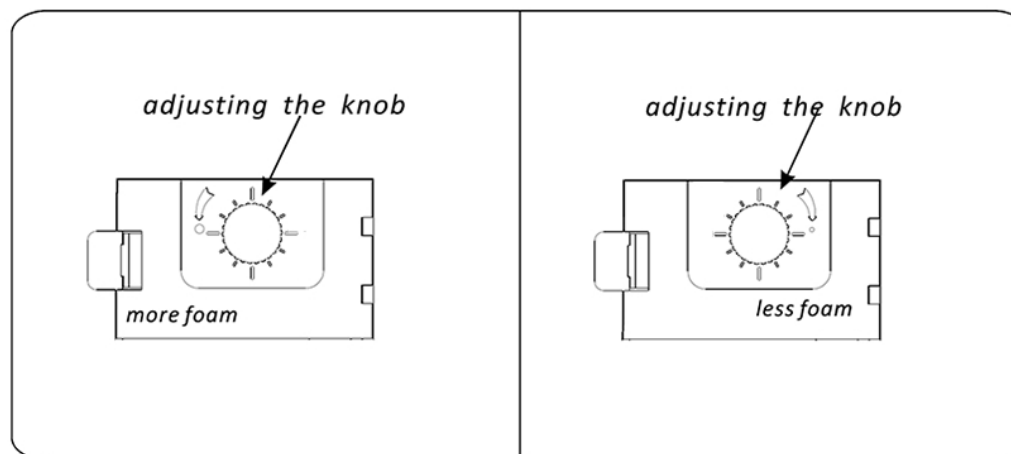
MAKING COFFEE USING COFFEE POWDER

1. Touch powder icon.
2. Add one level scoop of coffee powder.
3. Select your coffee style.



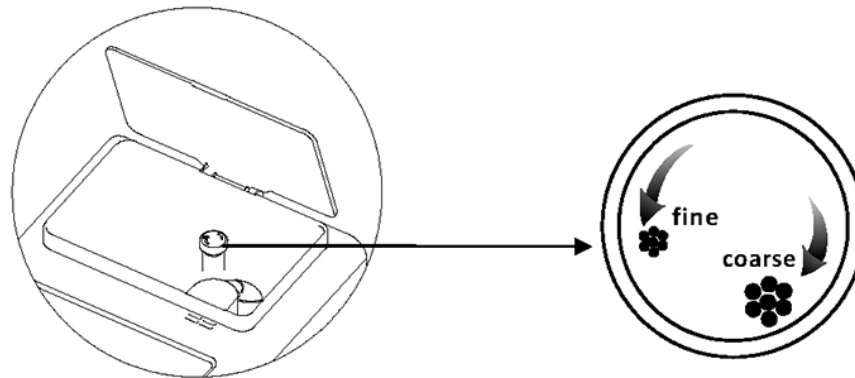
MILK FOAM CONTROL

- *Open the left door and you can see the milk frother control.*
- *The quality of the milk foam will depend on the milk you use and the temperature of the milk.*
- *To increase the amount of froth, turn the milk frother control counter clockwise.*
- *To decrease the amount of froth, turn the milk frother control clockwise.*
- *Make sure you clean the milk frother device after use to avoid any blockages.*



ADJUST COFFEE GRINDER

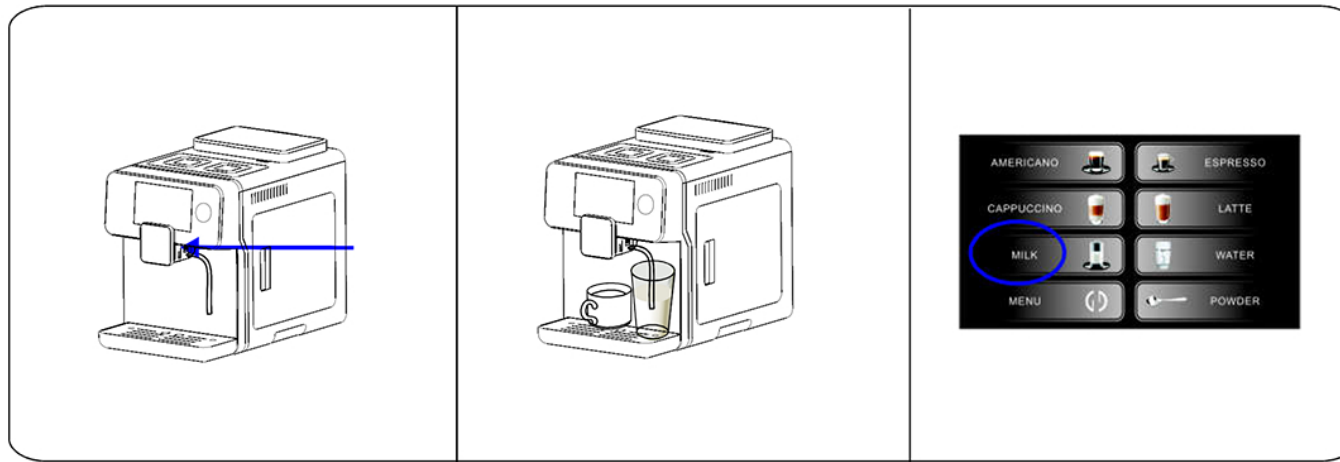
- The grinder adjustment knob, which is placed inside the coffee bean tank, must only be turned when the coffee grinder is in operation.
- Do not put any material other than coffee beans into the tank. Do not pour ground and /or instant coffee into bean tank.
- Never use coffee beans that have been stored in a freezer.
- When making a coffee, if the coffee flow is very slow (powder is too fine) press and turn the adjustment button, clockwise to set the grinder to a coarse setting.
- When making a coffee, if the coffee flow is very fast and very light in color (powder is too coarse), press the adjustment button, clockwise to adjust the grinder to a fine setting.



DAILY MILK FROTHER CLEANING

1. Insert the milk frother into the machine.
2. Place milk hose into a cup of water and place a another cup under the milk dispenser.
3. Press the MILK icon, to start cleaning.
4. At the end, empty the container and repeat above steps until pipeline has been flushed out and complete/y cleaned of any old milk.

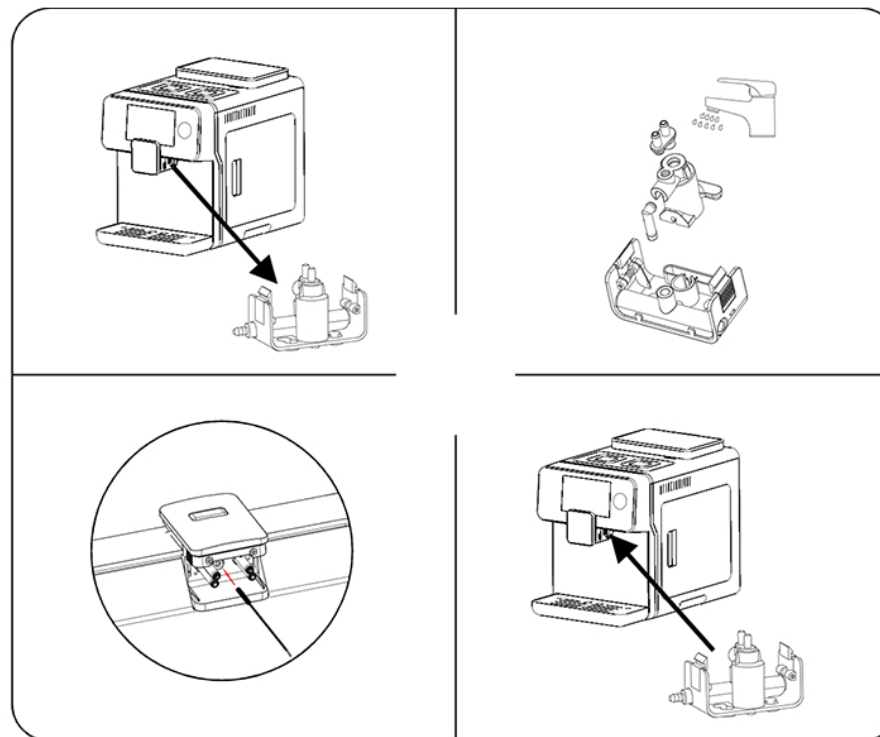
Warning: Please ensure this cleaning process is conducted at the end of every day when milk has been used.



PROMPTED DAILY MILK FROTHER CLEANING 1

1. Press the bath sides of milk frother and pull out from the coffee spout.
2. Disassemble the milk frother and wash in fresh hot water.
3. Insert pipe cleaning brush 2-3 cm to clear both holes behind milk frother.
4. Reassemble the milk frother and re-insert back into the machine.

Warning: The machine will prompt you when this needs to be done.



PROMPTED DAILY MILK FROTHER CLEANING 2

1. Press OK when the display shows «cleaning milk system» after milk function operation.
2. Place the milk tube as circled in picture 2 below.
3. Press OK to start the automatic cleaning of the milk system.
4. Assemblez le moussEUR de lait et réinsérez le dans la machine.

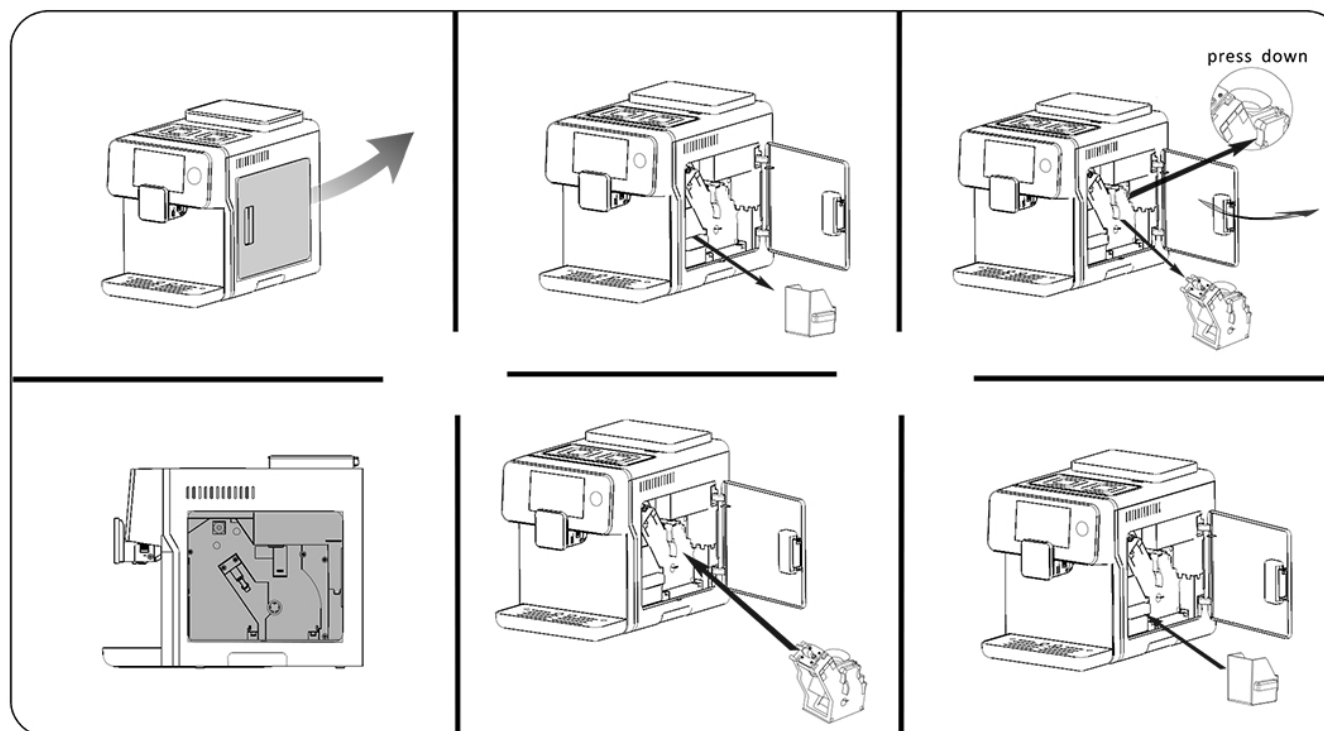
Warning: During the process, there will be hot water and steam emitted from the tube end and coffee spout, so please do not remove tube or coffee spout before cleaning has finished.



*Hot water and steam out.
Be careful of burns*

BREWING UNIT CLEANING

1. Open the right side door.
2. Remove the waste bin.
3. Remove the brewing unit, and rinse with warm water.
4. Insert the brewing unit back and wait to heard a click to confirm it's back in the correct position.



MENU FOR CUTOMIZATION AND MAINTENANCE



1. Press Menu icon



2. Coffee parameter setting

a. *Americano settings: The machine will first disperse coffee followed by hot water (to reduce the amount of caffeine). You can adjust the flow of the espresso coffee, the temperature, the grams of the beans and the flow of hot water. Once you have programmed your preference press exit to save your new setting.*



b. *Espresso settings: you can choose the flow of the espresso coffee, the coffee temperature, the grams of the coffee beans, low pressure or high pressure (low and high pressure are the functions of the pump). In order to get a cup of aroma coffee were commend the use of high pressure. Once you have programmed your preference press the exit icon to store your new settings.*

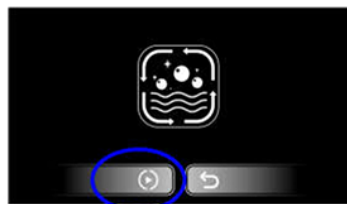


c. Cappuccino settings: You can choose the flow of the espresso coffee, the temperature, the grams of the coffee beans and the amount of time to froth the milk. Once you have programmed your preference press the exit icon to store your new settings.

d. Latte settings: You can choose the flow of the espresso coffee, the temperature, the grams of the coffee beans and the amount of time to froth the milk. Once you have programmed your preference press the exit icon to store your new settings.

3. Descaling

- a. Enter into MENU, then enter into CLEAN*
- b. Press DESCALE icon, to enter the progress*
- c. Fill the water tank with fresh water (add the descaling powder into the water tank)*
- d. Press the play icon, to start descaling*
- e. The descaling solution will be dispensed*
- f. The machine will conclude the cycle once the tank is empty*
- g. Remove the water tank and refill with fresh water*
- h. The machine will now commence the rinse cycle*
- i. Once the machine has completed the rinse cycle it will return back to standby mode*







RINSE

1. Enter Menu.
2. Press CLEAN.
3. Press icon of Rinse, to start rinse process.
4. Once the machine has completed the rinse cycle it will return back to standby mode.





CLEAN BREWER

1. Enter Menu.
2. Press CLEAN.
3. Press icon of Brewer, to start brewer cleaning process.
4. Press play icon to rinse the brewer.
5. Add the clean tablet into brewer through grounds funnel.
6. Press the play icon, to start brewer cleaning.
7. Once the machine has completed the clean cycle it will return back to standby mode.





CLEAN CAPPUCCINATORE

1. Enter Menu.
2. Press CLEAN.
3. Press the icon of Cappuccinatore.
4. Place the milk tube as circled in picture 4 below.
5. Press OK to start the automatic cleaning of the milk system.
6. Once the machine has completed the clean cycle it will return back to standby mode.



Hot water and steam out.
Be careful of burns



4. Setting the stand-by time

- You can choose 0.5h, 1h, 1.5h24h.



5. Voice/Silent setting

- Press the audio settings Icon, to turn sound on or off



6. Setting the display contrast.

- Press the energy-saving Icon: You can select power saving mode, semi-saving mode and standard mode. After 60 seconds of not being used the screen brightness will change depending upon your choice of setting. You can choose: Full power saving = Screen off, Semi-saving = Dark screen or Standard = Bright screen



7. Languages setting

- You can choose the languages prefer, or just use the icons.



8. View all how many cups of coffee have been made

- You can view the number of different varieties of coffee you have made with your machine



9. Preprogrammed setting

- For your convenience your coffee machine comes preprogrammed to the recommended default factory settings. If you need to adjust the temperature, flow, coffee grams etc.

WARNING SIGNALS



1. Fill the water tank.

2. Add beans to the bean tank.

3. Drip tray missing, Insert the drip tray correctly.

4. Coffee waste bin missing, insert the coffee waste bin correctly.



5. Brewer missing, the brewer must be inserted into the machine.

6. Empty the coffee waste bin (its full of used coffee grounds).

7. Right door open, close the door.

8. Ventilate, water tank not in correct place, push the water tank into the correct position.

TROUBLESHOOTING

- *In the unlikely event of a problem most can be resolved by descaling thoroughly and ensuring all cleaning processes have been conducted. This is especially true of any issue which may arise involving the dispensing of milk. Please ensure "DAILY AND PROMPTED MILK FROTHER CLEANING" are undertaken regularly and repeated as necessary.*
- *It is recommended to descale on a monthly basis, as not only will this protect your machine from damaging timescale build up (particularly in areas of hard water), but it will also thoroughly cleanse the internal/ milk pipe system.*
- *If a mechanical failure to the machine should occur, you may contact your vendor or authorized dealer to resolve your problem.*
- *If the problem persists, only manufacturers authorized dealer or vendor technicians can repair the machine.*
- *Manufacturers will not assume any responsibility for damages or malfunctions caused to the coffee machine by customers that have not complied with operating instructions and general core maintenance of their coffee machine.*
- *If the coffee machine is faulty, immediately unplug the power cord and contact your point of sale or a designated service center for repairs.*

This image shows a full page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, typical of notebook paper. There are no margins, text, or other markings on the page.

AUTHORIZED SERVICE CENTER

Contact our team of experts for support and service.

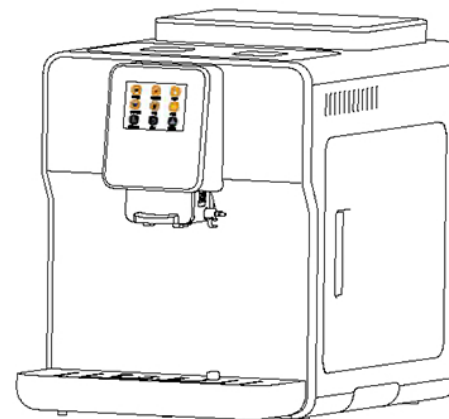
Or start your support request online and we'll connect you to an expert:

Before you call, please have your:

SERIAL NUMBER: _____ - _____

BILLING NUMBER: _____

DATE OF PURCHASE: ____ / ____ / ____



ROSATO
fully automatic coffee machine



INFO

T: 514 • 271 • 8968

F: 514 • 271 • 2720

E: contact@rbespresso.ca



WORKSHOP

915, Jarry E.

Montreal, Qc, Canada

h2p 1w7