

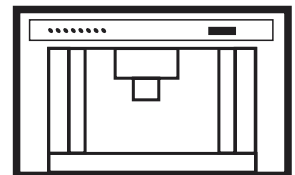
INSTRUCTION MANUAL

with installation instructions

Please Note:

page numbers are not consecutive because those containing other than English language have been removed

EKV 6800.0 M




For your information...

Please read this manual carefully before using your coffee machine for the first time. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

If a fault develops with your appliance, please consult the chapter on "What to do if trouble occurs". You can often rectify minor problems yourself, without having to call in a service technician.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

The following symbols are used in this operating manual:

 The warning triangle warns of possible health hazards. It also warns of a risk of damage to the appliance.

 Here you will find useful hints and tips.

Safety instructions



Caution!

People who are not yet familiar with the coffee machine may only operate it under supervision.

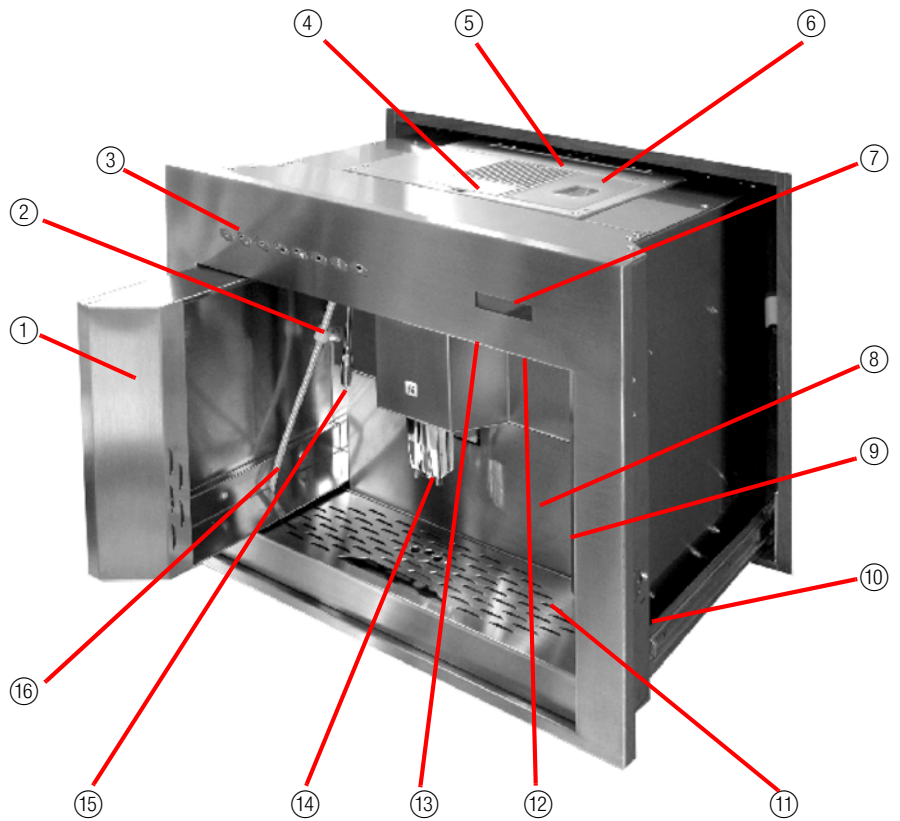
Children are frequently not able to recognise risks involved on handling the appliance. Please ensure that they are supervised accordingly and never allow them to play with the appliance.

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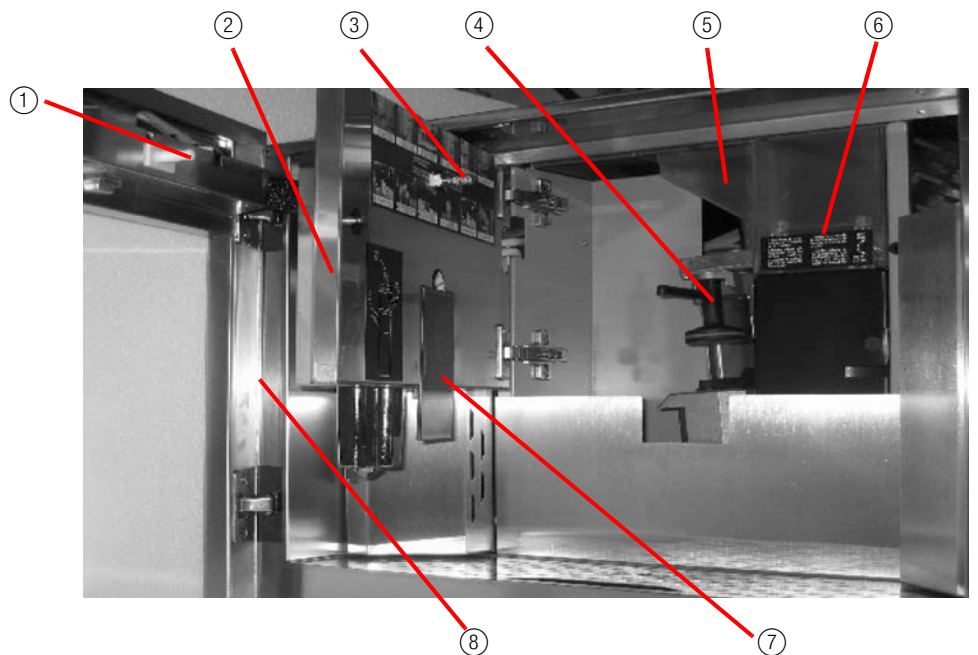
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Your appliance at a glance

- 1 Milk container drawer
- 2 Milk flow adjustor tap
- 3 Control panel
- 4 Decaffeinated coffee powder drawer
- 5 Water tank (not for appliances attached to the tap water supply)
- 6 Coffee bean container
- 7 Clear text display
- 8 Coffee grounds bowl
- 9 Pull-out compartment for cups
- 10 Front panel release
- 11 Drip grid
- 12 Light switch
- 13 ON/OFF switch
- 14 Coffee dispenser
- 15 Hot water dispenser
- 16 Milk suction tube



- 1 Panel flap micro-switch
- 2 Brewing unit flap, opened
- 3 Milk frother air adjustor
- 4 Brewing unit
- 5 Tube for transporting ground coffee
- 6 Nameplate
- 7 Milk frother with pipes
- 8 Panel flap, opened



Fittings and general characteristics

Your new built-in fully-automatic coffee machine EKV 6800.0 has all of the functions of a coffee machine for professional use, just like you get in your favourite coffee bar. The coffee is freshly ground for each cup of coffee and is transported into a brewing unit. Once the pump has forced the water through the coffee, the coffee grounds are automatically knocked out of the unit. Thanks to fully-automatic micro-processor controls, the clear-text display and the electronic touch controls, both programming the appliance and operating it are easy and convenient.

- Clear-text display
- Electronic push buttons
- A genuine two-cup fully-automatic coffee machine with precisely-dispensed coffee thanks to a micro-processor.
- Removable thermo-controlled brewing unit
- Consistency of milk cream adjustable
- Timed hot water dispenser
- Grinder with 50 mm grinders
- Container for one pound of coffee
- Two separate boilers (one for coffee and one for hot water)
- Integrated milk frother with adjustable foam consistency for cappuccino
- Height-adjustable coffee dispenser
- Drawer for coffee grounds with a safety block programmable for up to 40 portions
- 5-litre water tank (not for appliances connected to the tap water supply)
- Quick and easy maintenance by means of press-button rinsing of the brewing unit and the milk frother
- Electronically-programmed coffee tamper
- Coffee ground when it is made (freshly-brewed coffee at all times)
- Self-diagnosis system
- Operating status indicated on the display
- Automatic rinsing programs

Safety instructions

General



- Packaging materials (such as foil or polystyrene) may put children at risk. Danger of suffocation! Keep packaging material well away from children.

Connection and operation

- Before connecting the appliance to the mains, make sure that the voltage of the building corresponds to that of the appliance.
- Connecting the appliance to the mains and repairing and servicing it may only be carried out by a qualified electrician in accordance with currently-valid safety regulations. Any work not carried out properly is a safety risk.
- The appliance may only be installed and connected to the power and water supply in accordance with the separate instructions for assembly and installation. Please have the necessary work carried out by a professional fitter/electrician.
- The appliance is intended to be used for making coffee in the home. In the case of operation other than for the intended purpose or in case of incorrect handling, no liability will be assumed for any resulting damage.
- Do not switch the appliance on until it has been installed!

- For the purpose of electrical safety, this appliance must be earthed. Please contact a qualified electrician.
- The manufacturer will not be held liable for any damage caused by failure to ground the appliance properly.
- Never use an appliance which has a defect or one with a defective supply line.
- The manufacturer will not be held liable or make any compensation whatsoever for consequences or damage resulting from improper installation, or in the case of failure to carry out maintenance work or if such maintenance work was insufficient.

Safety

- Do not subject the appliance to weather-related influences (rain, snow or frost) and do not operate it with wet hands.
- Do not remove the electric plug from the socket by pulling on the cable.
- When carrying out repairs and replacing components, the appliance must be disconnected from the mains (switch off the fuse!).
- Do not use extension leads in places with baths or showers.

Operation

- ⚠ **Please always remove the drip bowl prior to opening the panel flap. (see chapter "Accessing the programming device" on page 27.) Firstly close the panel flap and then insert the drip bowl until it comes to rest. Failure to do so may result in damage to the flap and the hinge.**
- Some parts of the appliance, such as the water drainage pipe and the brewing unit need to be heated up in order for the appliance to operate properly. Caution! Risk of burning!
- Please be careful when handling the hot water discharge pipe and the brewing unit. Do not put your hand under these parts. Wait until the hot parts have cooled down.
- The power supply cable may not be replaced by the user. Please contact qualified technicians only should the appliance develop a fault.
- The rinsing procedure should not be interrupted once it has commenced, since residual cleaning agent may otherwise get into the inside of the brewing unit. **Caution! Danger of poisoning!**
- Do not put your hands inside the container when filling up with coffee.
- The appliance must be switched off and have cooled down prior to being cleaned manually.
- The appliance may be installed in a tall kitchen unit.
- Only pour cold, clean drinking water into the tank intended for water. Hot water and other liquids may damage the appliance.
- Change the water every day in order to avoid the formation of bacteria.
- Do not use steam or pressure cleaners to clean the appliance! This could damage your appliance in such a manner that it might **put your life at risk**.
- If the coffee machine cannot be switched off due to a defect, disconnect the fuse in your home immediately and call customer service.

Before using the appliance for the first time

Mains voltage

Check to ensure that the power supply in your home corresponds with that indicated on the nameplate inside the appliance (208-240V / 50Hz / 1800W).

Disposing of the packaging material and your old appliance

Please dispose of the packaging material that came with your appliance in an environmentally-friendly manner.

If you bought your appliance in Germany, the dealer who sold it to you will take the packaging back for recycling. Recycling the packaging material in this manner saves on resources and cuts down on waste. Your old appliance still contains useful raw materials. Please hand in your old appliance at a recycling collection point. Prior to doing so, make your old appliances unserviceable in order to prevent it from being misused.

Initial cleaning

Please read this chapter through carefully before using your appliance for the first time. If cleaned correctly and looked after regularly the appliance will retain its appearance and remain clean for many years. The following tips will help you to clean and care for the various surfaces gently but thoroughly.

- ⚠ Switch off the appliance prior to commencing with cleaning.
- ⚠ Do not use steam or pressure cleaners to clean the appliance! This could damage your appliance in such a manner that it might **put your life at risk**.
- ⚠ **Risk of burning!** Leave the appliance to cool down sufficiently before cleaning it.
- Pull the appliance out far enough to enable the cover on the top of the appliance to be opened, take the water tank out at the top and clean it with water and washing-up liquid. Rinse it carefully to remove any residual washing-up liquid (not for appliances connected to the tap water supply).

Do not under any circumstances use any

- aggressive or bleach-based cleaning agents that contain active oxygen, chlorine or other caustic substances,
- abrasive cleaning or scouring agents, such as steel wool, soap-impregnated steel wool, hard brushes, metal or plastic sponges or sponges with an abrasive surface (abrasive side).

Initial operation

Filling the appliance

⚠ Attention!

The appliance must be partly or fully pulled out in order to be filled. Please do this slowly and very carefully.

- Remove the water tank, fill in water, replace the tank and close the cover (not for appliances connected to the tap water supply).
- Lift up the lid of the coffee bean container and fill in roasted coffee beans. Do not fill right up to the maximum level in order to still be able to close the lid.



☞ Use whole, commercially-available coffee beans.

⚠ Attention!

Only pour coffee beans into this container. Any other kind of coffee, e.g. coffee which has already been ground, will damage the grinder.

If you wish to make milk drinks:

- Pull out the milk drawer in the front part of the appliance.
- Open the milk box and position it inside the drawer. Insert the milk suction tube into the opening.
- ☞ You can use a 0.5-litre or a 1-litre milk box.
- ☞ Please use commercially-available long-life milk with a fat content of 3.5%, or fresh milk.

Switching on the appliance

Press the ON/OFF switch (red flip switch) on the inside, below the control panel in order to switch on the appliance.



The machine commences with a self-diagnosis cycle, which may take up to three minutes when the machine is cold. During this procedure, the display will indicate "Please wait Heating".

At the end of this self-diagnosis cycle, the display will indicate "Select product".

- ☞ If an error is indicated after the self-diagnosis has been carried out, consult the chapter on "What to do if trouble occurs", or perhaps you may need to contact customer service.
- ☞ The appliance is fitted with a safety system which will stop the appliance if the pump operates consistently for approximately 1.5 minutes, in order to prevent the pump from becoming overheated. In this case switch the appliance off with the main switch and switch it on again.

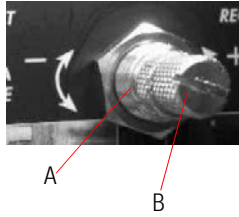
The coffee machine is equipped with an LED system that illuminates the dispenser area as soon as the red light-up button located next to the ON/OFF switch is pressed.

Foam consistency and amount of foam

The amount of foam for cappuccino is pre-set in the factory. It is possible to adjust the quantity of foam by adjusting the air entrance screw. Thanks to this adjustment mechanism, which changes the consistency of the milk froth produced by the milk frother, you have a choice of creamy, medium or less creamy cappuccino.

☞ This operation can also be carried out with the machine on.

- Release the front panel door and open it.
- Open the brewing unit door.
- Loosen the safety ring (A) by turning it anti-clockwise.



- Turn the thumb screw (B) manually as indicated on the label on the door in order to reduce or raise the volume of air.
- Turn the screw anti-clockwise to reduce the quantity of foam.

Turn the screw clockwise for more foam.

- Tighten the safety ring again (turn it clockwise) after the adjustments have been made.
- Then close the doors again.

Milk temperature

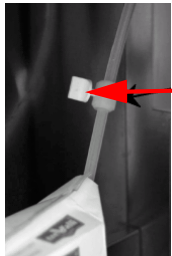
The milk temperature for cappuccino can be adjusted by operating the pinch screw (see arrow).

☞ This operation can also be carried out with the machine on.

- Pull out the milk drawer in the front part of the machine.
- Open the milk box and insert it. Now insert the milk suction tube into the opening.

☞ Please use commercially-available long-life milk with a fat content of at least 3.5%, or fresh milk.

- To modify the milk suction flow and to regulate the respective temperature, turn the pinch screw (see arrow) provided for this purpose either clockwise or anti-clockwise in order to increase or decrease the suction flow of milk and the respective temperature.



Making coffee

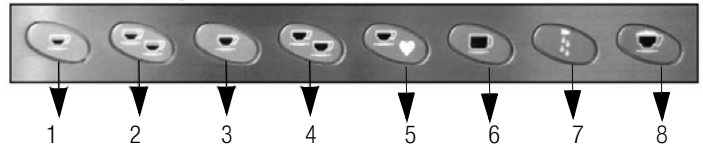
⚠ Please observe the safety instructions on page 21!

If the machine is ready for operation ("Select product" on the display), you can start making coffee at just the right, consistent temperature. The water will rise upwards, ensuring that the coffee is thoroughly filtered and at the same time preventing the coffee powder and the coffee grounds from spilling. The special grinder with 50mm grinding discs, which operates professionally at a low speed and a consistent degree of grinding, ensures that the coffee will not burn.

The appliance has two boilers: one for coffee and one for hot water. The boilers are linked so that water for cappuccino or tea will already be hot.

Electronic push buttons

The push buttons enable various beverages to be conveniently selected at the push of a button. The buttons have been assigned in the factory. You can, however, allocate other beverages to the buttons according to your personal taste (see chapter "Button assignment (Product name)" on page 27.)



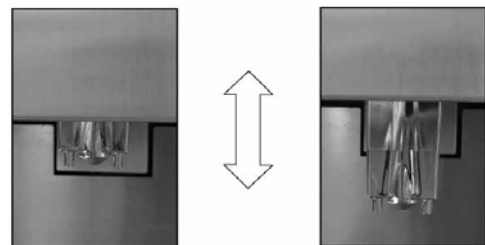
Standard configuration

- 1 One cup of espresso
- 2 Two cups of espresso
- 3 One cup of caffè crème
- 4 Two cups of caffè crème
- 5 One cup of decaffeinated coffee
- 6 One cup of coffee
- 7 Hot water dispenser
- 8 One cup of cappuccino

Height-adjustable coffee dispenser

The height of the dispenser unit can be manually adjusted so that any type of cup will fit under it. This will prevent coffee from splashing.

Bring the dispenser into the required position carefully in order to limit the space between the dispenser and the cup.



Switching on the appliance

- Press the ON/OFF switch (toggle switch), which is located on top of the dispenser, to turn on the appliance.
- The display will indicate "Please wait Heating"

At the end of the self-diagnosis cycle (a max. of 3 minutes when the machine is cold) and when the machine has heated up, the display will indicate "Select product".





Making espresso and coffee crème

Both coffees are made in the same way.

One cup of espresso or coffee crème

- Place one cup under the two dispensers, as indicated in the illustration. The beverage is always poured from both dispensers simultaneously.



- Press the button for espresso  **once** or press the button  for coffee crème **once**.
- The display will show the kind of coffee selected.
- The coffee is prepared.



Leave the cup under the dispensers until the drink display goes off and "Select product" is displayed again.

Two cups of espresso or caffè crème

- Place two cups under the dispensers, as shown in the illustration. The coffee is always poured from both dispensers simultaneously.


- Press the button for espresso  **once** or press the button  for coffee crème **once**.
- The display will show the kind of coffee selected.
- The coffee is prepared.



Leave the cups under the dispensers until the drink display goes off and "Select product" is indicated again.

Making coffee

☞ Use a larger cup than for coffee crème.

- Place one cup under both dispensers. The coffee is always poured from both dispensers simultaneously.
- Press the button for coffee  **once**.
- The display will indicate "Coffee".
- The coffee is prepared.


Leave the cup under the dispensers until the drink display goes off and "Select product" is indicated again.

Making cappuccino

Cappuccino is espresso topped with foamed milk.

- ☞ Use a larger cup than for coffee crème.
- Pull out the milk drawer in the front part of the appliance.
- Open the milk box and insert it. Now insert the milk suction tube into the opening.
- Place a cappuccino cup under the dispensers.



- Press the button for cappuccino  **once**.
- The display will indicate "Cappuccino".
- The cappuccino is prepared.


Leave the cup under the dispensers until the drink display goes off and "Select product" is indicated again.

Making decaffeinated coffee

- Partly pull the coffee machine out of the kitchen unit.
- Open the decaffeinated coffee container in the upper part of the machine and pour **one portion of ground decaffeinated coffee** into the decaffeinated coffee container.

⚠ Attention!
Only use coffee powder.

- Place one cup under both dispensers. The coffee is always poured from both dispensers simultaneously.

- Firstly press the button for decaffeinated coffee  **once** and **then** press the button for the type of coffee you require.

The display will either show "Decaffeinated Coffee Creme" or "Decaffeinated Espresso" or "Decaffeinated Coffee" etc, depending on what you have selected.

- The coffee is prepared.


Leave the cup under the dispensers until the drink display goes off and "Select product" is indicated again.

Dispensing hot water

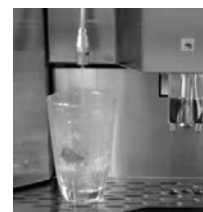
This enables hot water to be dispensed for making tea and other beverages which are infused.

- ☞ Prior to carrying out the next step, ensure that there is water in the tank.
- Place a suitable vessel under the hot water dispenser.

- Press the dispense button  for hot water once.
- The display will indicate „Select product Tea“.

Hot water will flow out of the dispenser until you **press**  again

⚠ Risk of burning!
The water dispensed is very hot! Don't touch the dispenser pipe!



Cleaning and care

If cleaned correctly and looked after regularly, the appliance will retain its appearance and remain clean for many years. The following instructions will help you to clean and care for the various types of surfaces gently but thoroughly.

- ⚠ Do not use steam or pressure cleaners to clean the appliance!
The appliance can become so damaged that it **may put your life at risk**.
- ⚠ **Risk of burning!** Leave the appliance to cool down sufficiently before cleaning it.
- ⚠ Please follow the instructions provided with the cleaning agents you plan to use. All of the cleaning agents are available from the KÜPPERSBUSCH Customer Service.

Casing

Clean the casing inside and outside with a soft, damp cloth.

Clean the swivel pipe of the dispense every time it is used.

After milk has been heated up, heat up some water and allow it to run through in order to clean the pipe from the inside.

Do not use any

- aggressive or bleach-based cleaning agents that contain active oxygen, chlorine or other caustic substances,
- nor should any abrasive cleaning or scouring agents, such as steel wool, soap-impregnated steel wool, hard brushes, metal or plastic sponges or sponges with an abrasive surface (abrasive side) be used.

Water tank

Only appliances which are not connected to the domestic water supply have a water tank. The water tank must be rinsed out daily and filled with fresh water.

- ☞ If there is a visible build-up of limescale in the water tank, it may be removed with an antiliming agent (see chapter "Warning: Time to decalcify" on page 30.)
Remove the water tank from the appliance and rinse it thoroughly after it has been descaled.

The water tank should be rinsed out daily and filled with fresh water. Only use fresh, cold water for filling up the tank. Never fill in any milk, mineral water or other fluids.

Work area

Clean the work area as follows:

- Remove the drip bowl.
- Remove the drip grid.
- Release the front panel flap.
- Open it and wipe it carefully. Make sure that the steel is not scratched.
- Open the brewing unit flap so that the container for coffee grounds can be removed more easily. If necessary, remove any residual coffee that may have gathered on the sides of the coffee dispenser.
- Remove the coffee grounds box and rinse it carefully. Take care not to scratch the steel.
- Use a brush to remove encrusted, residual coffee from the gasket, the plungers and the inside of the brewing unit.

Cleaning and decalcification programs

The appliance is equipped with a fully-automatic cleaning and decalcification program. The machine is set for cleaning the brewing unit with detergent tabs and for washing the milk cycle devices with a liquid detergent. Decalcification is to be carried out with powder. The cleaning program regulates the dispensing of hot water intermittently, with waiting intervals in between. The entire cycle takes about 4 minutes.

The decalcification program is a special program that runs separately.

Please refer to the supplement for information on how frequently decalcification must be carried out.

☞ **Please also observe the brief instructions enclosed for the individual cleaning steps.**

We recommend cleaning at least once a day with suitable detergents as the milk which remains in the brewing unit could be a health risk. In addition it would be advisable to clean the milk frother two hours after the last milk beverage has been dispensed (see "Special functions").

Cleaning agents

You can order the following cleaning agents from the Küppersbusch Customer Service.

| | |
|-----------------------------|------------------------|
| Liquid detergent | Spare parts n. 527 288 |
| Antiliming powder (10 bags) | Spare parts n. 527 289 |
| Detergent tabs (10 pieces) | Spare parts n. 527 287 |

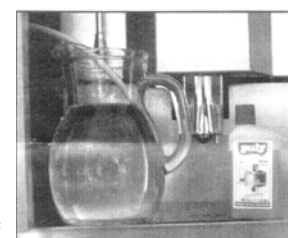
Preparation

- ⚠ The water tank must be filled right up with water prior to carrying out the washing cycle (not for appliances connected to the tap water supply).
Please also observe the instructions on the label on the inside of the door.
- ⚠ Do not interrupt the washing cycle once it has been started with detergent tabs. Residues of the tabs may remain in the machine.
- ⚠ Do not interrupt the decalcification cycle once it has been started. Residual antiliming powder may remain in the machine.
- ⚠ **The water tank and the entire brewing unit must be rinsed thoroughly once the decalcifying procedure has been completed. See chapter "Cleaning the milk frother and the coffee dispensers" on page 26.**

Automatic cleaning

Take a cloth and carry out the washing procedure as follows:

- Open the cover of the coffee powder container (decaffeinated coffee) and put in a detergent tab.
- Close the cover.
- Pull out the left drawer.
- Pour approx. 0.5 litres of water and approx. 20 ml of liquid detergent into a suitable vessel and place it in the milk box compartment, as shown in the illustration.
- Insert the milk suction tube.
- Place a suitable vessel with a capacity of approx. 1.5-2 litres to collect the detergent liquid dispensed.




Decalcifying appliances connected to the tap water supply

Automatically decalcifying the brewing unit with the integrated decalcifying program using tabs can only be carried out on appliances not connected to the tap water supply.

For appliances connected to the tap water supply a decalcifying filter must be installed in front of the water connection at the top of the appliance.

Restarting an interrupted wash

If the cleaning and decalcifying program is discontinued because of a power cut or because the appliance is switched off, the brewing unit will be set at an interval when the appliance is switched on again and the display will show "Please wait Heating".

- Press the  button in order to repeat the cleaning or decalcifying program as already described.

Cleaning the milk frother and the coffee dispensers

For dispensing cappuccino instantly, the machine is equipped with a milk frother inserted directly into the coffee dispenser.

 Check that the milk suction tube is not bent or blocked.

Clean as follows:

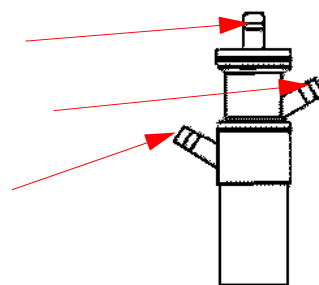
- Open the front panel flap and then the brewing unit flap.
- Carefully pull the entire brewing unit towards you (**do not pull it downwards!**) and remove it.
- Pull the milk frother upwards and remove it from the brewing unit.
- Remove all of the pipes connected.
- Dismantle the milk frother into three parts and rinse carefully under running water.
- Pull out the coffee dispenser and rinse under running water too.


In order to re-install, proceed in reverse order; observing the connection of the milk frother tubes.

red tube – top connection piece

white tube – middle connection piece

blue tube – bottom connection piece



 For hygienic reasons it is essential to clean the milk frother if more than two hours lapse after the last milk drink was made. In order to do so, plunge the milk suction tube into hot water instead of into milk.

 Please observe the label on the interior of the door flap.


- Press the  button for decaffeinated coffee and keep it pressed until "Clean Insert Cleaner" appears in the display.

- Now press the button for decaffeinated coffee again in order to start the rinsing cycle immediately.

If the button for decaffeinated coffee is not pressed, the machine will automatically commence with the rinsing cycle after about 20 seconds.

During the entire cleaning procedure all of the coffee dispensing buttons will be disabled and the display will show "Rinse".

As soon as the vessel with the detergent liquid has been emptied through the milk suction tube, take it out of the drawer, fill in 1 litre of clean water and place it into the left drawer again with the milk suction hose inserted. The rinsing cycle will commence automatically after the cleaning program. The clean water will be drawn into the cycle. The display will indicate "Clean".

-  During the entire washing and rinsing phase it is advisable to put a vessel under the coffee dispenser unit or to empty the drip bowl at the end of the washing and rinsing cycle.

Automatic decalcification

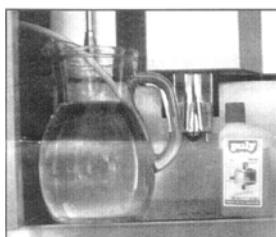
- Pull the appliance out far enough to be able to open up the lid of the water tank. Pour 1 litre of water with a whole bag of antiliming agent into the water tank. Wait until the agent has dissolved in the water and close the cover again.


- Pull out the left drawer.


- Pour approx. 1 litre of water into a suitable vessel and place it in the milk box compartment, as shown on the illustration.

- Insert the milk suction tube.

- Place a suitable collection vessel with a capacity of approx. 1.5-2 litres under the coffee dispenser so that the detergent liquid dispensed can be collected.



If you now press the button  for decaffeinated coffee until the display shows "Clean Insert Cleaner" the decalcifying program will run just like the cleaning program previously described.

-  Please read the chapter on "Automatic cleaning" and follow all of the instructions.

At the end of the cleaning program the display will indicate "Select product".



Programming

The appliance has been set in the factory so that you can make coffee without having to do any additional programming. Various settings can be programmed individually in order to adjust the coffee to suit your personal taste.

⚠ Attention!
The manufacturer assumes no liability for faulty or incorrect programming.

The following settings can be programmed:

- | | |
|-------------------------|-------------------------------|
| 1. Cumulative Total | 9. Cleaning the milk frother |
| 2. Button assignment | 10. Cleaning the brewing unit |
| 3. Quantity of water | 11. Group setting |
| 4. Grinding time | 12. Grinder calibration |
| 5. Milk time | 13. Grinder setting |
| 6. Pre-brewing | 14. Coffee temperature |
| 7. Tamping | 15. Steam temperature |
| 8. Coffee grounds metre | 16. Decalcification |

Accessing the programming device

⚠ The appliance must be switched on.
⚠ Please always remove the drip bowl prior to opening the front panel flap.

Proceed as follows to access the programming mode:

- Partly pull out the appliance.
- Open the flap on the front with the help of the release button on the right side of the appliance.
- The display will indicate "Machine Off Front Panel Open".



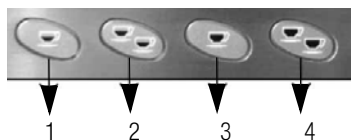
- Press the  (ENTER) button.

- Pull the white micro switch located inside the flap outwards. The display will indicate "Please wait Heating".
- Once the dispensing cycle has finished, the appliance will rest and the display will show: "Cumulative Total".



If you are in the programming mode, a second function will have been allocated to four of the buttons. Pressing the buttons will enable you to scroll through all of the menu items:

- | | | |
|-----|------------------|--|
| 1 | ENTER | Access menu/sub-menu and confirm data. |
| 2+4 | CURSOR (▼ and ▲) | to go through the menu and increase/decrease settings. |
| 3 | RESET | back to the previous menu item |

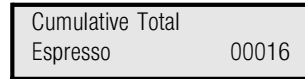


Cumulative Total

In accordance with the button assignment pre-set in the factory or your individual button assignment, the total number of measures used for every single drink is indicated.

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus, until the display indicates "Cumulative Total".
- Press the ENTER button again.
- Pressing the CURSOR buttons 4 (▲) and 2 (▼) shows the settings for each individual drink in the sequence of the button assignment.

Example for 16 espressos dispensed:



- To set the number of drinks counted onto zero, select the respective drink with the CURSOR buttons and keep buttons 2 and 4 (▲+▼) simultaneously pressed until the display shows "Counters Reset".
- After the setting has been adjusted, press the RESET button (3) to exit the sub-menu and return to the main menu. The new settings will have been stored.

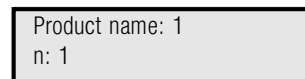
Button assignment (Product name)

A drink is allocated to every single button. "n" indicates the number of the relative key. The buttons have been assigned in the factory. You can, however, allocate other beverages to the buttons according to your personal taste. An individually-programmed button assignment always overlays the one pre-set in the factory and affects all of the following program steps.

Proceed as follows:

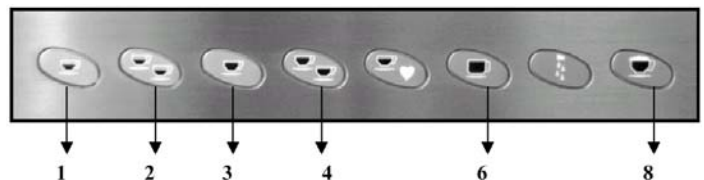
- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to go through the various sub-menus, until the display indicates "Product name: n".

Press the ENTER button again to access the button assignment for button 1.



- Press the CURSOR buttons 2 (▼) and 4 (▲) to allocate the various beverages available in the list to this particular button.
- Once you have selected a drink, press the ENTER button again to confirm that this drink is to be allocated to this button, and proceed with the selection of a beverage for the following button.

The following buttons are programmable in sequence:



☞ Buttons 1, 2 and 3 can only be set for coffee drinks; buttons 4, 6 and 8 can be set for both coffee and milk drinks.

- After the adjustment has been made, press the RESET button (3) in order to exit the sub-menu and return to the main menu. The new settings will have been stored.

Quantity of water

The amount of water to be dispensed for each individual drink is programmed. If you wish to change the quantity of water for one or more drinks, proceed as follows:

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to go through the various sub-menus, until the display indicates "Water volume".
- Press the ENTER button again to scroll through the various previously-set drinks.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to increase or decrease the quantity of water used for each individual drink.
- When you have selected a quantity of water, press the ENTER button again to confirm this setting and proceed with entering the quantity of water of the drink for the next button.

After the setting has been adjusted, press the RESET button (3) to exit the sub-menu and return to the main menu. The new settings will have been stored.

Grinding time

A grinding time in seconds is programmed for each individual drink. The grinding time determines the coffee quantity used to make the respective drink. If you wish to change the grinding time for the individual drinks, proceed as follows:

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll through the various sub-menus, until the display indicates "Grinding time".
- Press the ENTER button again to go through the grinding times in seconds for the individual previously-set drinks.

Example for espresso button assignment

| | |
|---------------|--------|
| Grinding time | s. |
| 1 Espresso | 0005.0 |

- Press the CURSOR buttons 2 (▼) and 4 (▲) to raise or lower the grinding time for the individual drinks.
- When you have selected a grinding time press the ENTER button again to confirm this setting and proceed with entering the grinding time of the drink for the next button.

After the setting has been adjusted, press the RESET button (3) to exit the sub-menu and return to the main menu. The new settings will have been stored.

Milk dispensing time

For all milk drinks (buttons 4, 6 and 8), the milk dispensing duration is programmed in seconds. Proceed as follows to adjust the dispensing time:

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus until the display indicates "Milk time".
- Press the ENTER button again to go through each individual previously-set drink in accordance with the button assignment 4, 6 and 8.
- Press the CURSOR buttons 4 (▲) and 2 (▼) to increase/decrease the milk dispensing time.
- Once you have changed the time, press the ENTER button again to confirm the setting and proceed to enter the milk dispensing time of the drink for the next button.
- After making the adjustment, press the RESET button (3) to exit the sub-menu and return to the previous menu item. The new setting will have been stored.

Pre-brewing

For each individual drink the pre-brewing time of the quantity of coffee can be activated or deactivated. Proceed as follows:

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus, until the display indicates "Pre-Brewing".
- Press the ENTER button again in order to go through the drinks previously set.
- With the CURSOR buttons 4 (▲) and 2 (▼) you can activate or deactivate the pre-brewing procedure for the individual drinks (YES or NO).
- Once you have selected a setting, press the ENTER button again to confirm the setting and to proceed with the setting for the drink of the next button.
- After making the adjustment press the RESET button (3) in order to exit the sub-menu and return to the main menu. The new setting will have been stored.

Tamping

Compression of the coffee can be activated or deactivated for each individual drink. Proceed as follows:

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus until the display indicates "Tamping".
- Press the ENTER button again in order to go through the previously-set drinks.
- With the CURSOR buttons 4 (▲) and 2 (▼) you can activate or deactivate the tamping procedure for the individual drinks (YES or NO).
- Once you have selected a setting press the ENTER button again to confirm the setting and proceed to enter the drink for the following button.
- After making the adjustment press the RESET button (3) in order to exit the sub-menu and return to the main menu. The new setting will have been stored.

Coffee grounds number

Once a certain pre-set number of coffee grounds portions in the box for coffee grounds has been reached, the display will indicate that it is time to empty the box. The machine will be locked so that the box can safely be emptied.

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus until the display indicates "Grounds number".
- Press the ENTER button again to go through the drinks previously set.
- Pressing the CURSOR buttons 4 (▲) and 2 (▼) to set the number of coffee grounds portions after which the display is to indicate that it is time to empty the box (max. 40 portions).
- Press the RESET button (3) to leave the sub-menu and return to the main menu.

⚠ In order to reset the settings, the appliance must remain switched on when the coffee grounds box is emptied.

Warning: Time to clean the milk frother

A certain period of use has been programmed for the milk frother (number of hours). Once this time has been reached (max. 12 hours) the display will warn that it is time to clean the milk frother. If you wish to change this time, proceed as follows:

- Press the ENTER button to access the sub-menu.
 - Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus until the display indicates "Milk Clean Warn H.".
 - Press the ENTER button again.
 - The CURSOR buttons 2 (▼) and 4 (▲) may be used to adjust the number of hours after which the warning sign for cleaning is indicated.
- ☞ We recommend a maximum setting of 2 hours at the most.
- Press the RESET button (3) to exit the sub-menu and return to the main menu. The new setting will have been stored.

Warning: Time to clean the brewing unit

A certain number of brewing cycles has been programmed after which the display will indicate that it is time to clean the brewing unit.

Once this time has been reached a warning that it is time to clean will appear. If you wish to change this time, proceed as follows:

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus until the display indicates "Clean warning" .
- Press the ENTER button again.
- The CURSOR buttons 4 (▲) and 2 (▼) can be used to set the number of cycles (number of coffees dispensed) after which the instructions to clean will be shown.

☞ We recommend that at least **10 cycles be set**.

- Press the RESET button (3) to exit the sub-menu and return to the main menu. The new setting will have been stored.

Brewing unit setting

The time for resetting the brewing unit can be programmed in this program item. This time has been set in the factory and should **not be** adjusted.

⚠ **We recommend that adjustments to this programming system only be carried out by authorized specialists or by the KÜPPERSBUSCH Customer Service.**

Grinder calibration

This programming item can be used to extend the grinding time by 0.1 seconds every 50-250 times a coffee is dispensed. Setting the parameter at 0 disables the function. Pressing the CURSOR buttons 4 (▲) and 2 (▼) will increase/reduce the number of coffees dispensed after which the grinding time is to be increased. The settings that can be selected are 0, 50, 100, 150, 200 and 250. All of the settings have been made in the factory and should **not** be changed.

⚠ **We recommend that adjustments to this programming system only be carried out by authorized specialists or by the KÜPPERSBUSCH Customer Service.**

Grinder setting

⚠ **Please always remove the drip bowl prior to opening the front panel flap.**

Firstly close the flap and then insert the drip bowl until it comes to rest. Failure to do so may result in damage to the door and the hinge.

- Firstly release the panel flap and then open up the brewing unit flap.



- The degree of fineness of the ground coffee can be adjusted with the key supplied.

- Turn clockwise to grind more finely for thicker coffee.
- Turn anti-clockwise for more coarsely-ground coffee for a more fluid coffee.



- Then close the flaps again.

Coffee temperature

The temperature of the coffee boiler is programmed.

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus until the display indicates "Coffee temperature".
- Press the ENTER button again to go through the drinks previously set.
- Press the CURSOR buttons 4 (▲) and 2 (▼) to increase/decrease the temperature of the coffee boiler.

☞ The pre-set temperature is 98°C.

- Press the RESET button (3) to exit the sub-menu and return to the main menu. The new setting will have been stored.

Steam temperature

The temperature of the steam is programmed. The settings have been made in the factory and should **not be** adjusted.

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to scroll the various sub-menus until the display indicates "Steam temperature".
- Press the ENTER button again to go through the drinks previously set.
- Press the CURSOR buttons 4 (▲) and 2 (▼) to increase or decrease the temperature of the steam.
- Press the RESET button (3) to exit the sub-menu and return to the main menu. The new setting will have been stored.

Warning: Time to decalcify

A certain number of litres of water is programmed after which the display will indicate that it is time to decalcify. If you wish to change this quantity, proceed as follows:

- Press the ENTER button to access the sub-menu.
- Press the CURSOR buttons 2 (▼) and 4 (▲) to go through the various sub-menus, until the display indicates "Water Filter L".
- Press the ENTER button again.
- The CURSOR buttons 4 (▲) and 2 (▼) can be used to set the number of litres (quantity of water dispensed) after which the display will indicate that it is time to decalcify.
- Press the RESET button (3) to exit the sub-menu and return to the main menu. The new setting will have been stored.

Exiting the programming system

It is sufficient to close the front panel flaps again in order to exit the programming system.

- The display will indicate "Please wait Heating".
- The appliance will now go into the stand-by mode. Please wait until the display indicates "Select product". The appliance is now ready to make the drink required with the newly-stored settings.

Special functions

Resetting the water quantity metre

With this function the number of litres of water used can be reset at zero.


Proceed as follows:

- Switch the machine off.
- Switch it on again, keeping the  button pressed until the display indicates "Reset H2O Filter CounterWait".

Resetting the washing cycles

With this function the number of cleaning cycles carried out can be reset at zero.

Proceed as follows:

- Switch the machine off.
- Switch it on again, keeping the  button pressed until the display indicates "Reset Clean CounterWait".

Resetting to standard parameters

With this function incorrect operating data can be deleted and the standard programming settings can be restored (see "List of standard parameter").


Proceed as follows:

- Switch the machine off.
- Switch it on again, keeping the buttons 1 (ENTER) and 3 (RESET) pressed simultaneously until the display indicates "Please Wait Preset Data".


List of standard parameters

| Drink | Water-volume in ml | Grinding time in seconds | Milk dispenser in seconds | Tamping | Number |
|-----------------------|--------------------|--------------------------|---------------------------|---------|--------|
| Ristretto | 40 | 8 | | YES | |
| 2 Ristretto | 80 | 12 | | NO | |
| Espresso | 50 | 7 | | YES | |
| 2 Espresso | 100 | 10,5 | | NO | |
| Caffé crème | 60 | 7 | | YES | |
| 2 Coffee crème | 120 | 10,5 | | NO | |
| Coffee | 100 | 8 | | NO | |
| 2 coffees | 200 | 12 | | NO | |
| Cappuccino | 50 | 7 | 12 | YES | |
| Large cappuccino | 60 | 7 | 15 | YES | |
| Macchiato | 50 | 7 | 12 | YES | |
| Milk coffee | 60 | 7 | 12 | YES | |
| Milk | | | 15 | | |
| Coffee grounds metre | | | | | 20 |
| Cleaning milk frother | | | | | 00 |
| Message Cleaning | | | | | 00 |
| Cleaning brewing unit | | | | | 2 |
| Coffee temperature | | | | | 98 |
| Steam temperature | | | | | 125 |
| Decalcification | | | | | 00 |

What to do if trouble occurs

 Repairs must be carried out by an authorized service technician.

You may rectify some of the faults yourself. You should firstly check that you are using the appliance correctly. Repairs during the guarantee period will be charged if they are caused by a user error or by failure to observe the following instructions.

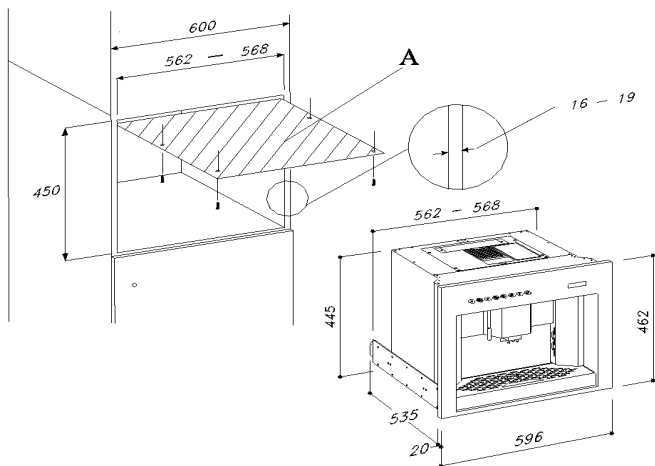
| Display message | Cause | Effect | Remedy | Note |
|---|---|--|--|---|
| Please wait Heating | The appliance is still heating up. | Keys locked. No drinks available. | Wait until the appliance goes into the ready-to-operate mode (3-5 minutes). | The optimal operating temperature is only reached after 3-5 minutes. |
| Select product | The machine is ready to be operated. | All of the products are available. | | |
| Select product Grounds Bin Full | | Keys locked. No drinks available. | Empty the drawer for coffee grounds.  Prior to putting the drawer back, the display must indicate: "Machine off Grounds bin out" . | |
| Machine off Front panel open | The front panel flap is not closed. | Keys locked. No drinks available. Machine off. | Close the front panel flap and lock it. | |
| Please clean | The time set for cleaning cycle has been exceeded. | The machine will still function normally. | Do a washing cycle. (see "Cleaning and care", page 25) | |
| Xxxxxx Group error | The time limit for the movement of the brewing unit motor plunger (10 sec.) was exceeded. | Drinks no longer available. Machine blocked. | Open and close the front panel flap. | Have the appliance checked by customer service if the alarm sounds again. |
| Timeout Filling Up Boiler | The pre-set time of 3 minutes for filling up the boiler was exceeded. | Drinks no longer available. Machine locked. | | Have the appliance checked by customer service if the alarm sounds again. |
| Refill WaterTank If this fault occurs, the display will indicate an error alternately with the current drink selected. | The water metre does not transmit any impulses to the control unit. | Drinks will only stop being dispensed after 60 seconds. Press the coffee button again in order to stop the dispensing procedure before this time. | Open and close the panel flap. The control unit will repeat the starting up procedure of the machine. | The machine can be operated manually until it has been repaired. Press the coffeebutton again once the required quantity has been dispensed. They also serve as STOP BUTTONS. |
| Refill WaterTank | The water tank is empty. | The procedure of making coffee is interrupted. Drinks are no longer available. Machine blocked. | Fill up the water tank. | After filling, briefly press the button for dispensing hot water in order to get rid of any air bubbles (not for appliances connected to the tap water supply). |
| Error Coffee temperature Error Steam temperature | Temperature probe not working. | Drinks no longer available. Machine is blocked. | The defect part may only be replaced by a Küppersbusch Customer Service technician. | This alarm blocks the machine. |
| Too much coffee powder | Either an excessively long grinding time was programmed or too much coffee powder was filled into the box for decaffeinated coffee. | The coffee will not be made and the coffee powder will be ejected. | Reduce the quantity of coffee powder. | |

Installation instructions for professional fitters

Instructions for fitting

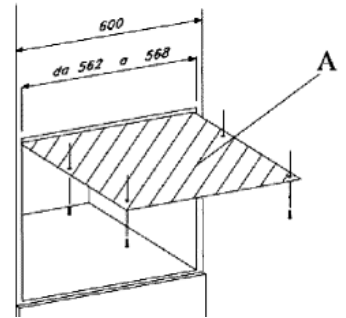
- **The manufacturer cannot be held responsible for damage to property or injury to persons caused by failure to comply with the safety instructions and installation and maintenance instructions contained in this handbook.**
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- Before connecting the appliance to the power supply, make sure that the supply voltage complies with the voltage of the appliance.
- When carrying out repairs the appliance must be disconnected from the mains. Disconnect the fuse.
- It must be ensured that no accidental contact can be made once the appliance has been installed.
- The machine may only be connected to properly-installed connection sockets. Installing a connection socket or replacing the connection leads may only be carried out by a qualified electrician on observance of respective regulations.
- Safety regulations require that a universal isolator with a contact opening of at least 3 mm be used on the installation side.
- The built-in unit must be firmly attached to the floor or on the back panels, since failure to do so could result in the unit falling over due to its considerable own weight.
- The fully-automatic coffee machine must be installed at a safe distance from other sources of heat, such as home appliances, in order to avoid an excessive rise in temperature.

Installation dimensions EKV 6800.0

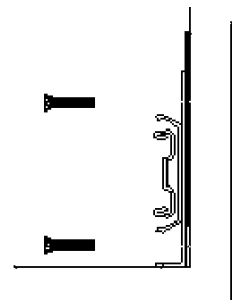


Installation

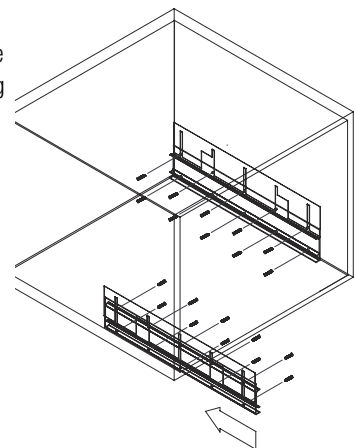
- Remove the coffee machine from the packaging and make sure that it is not damaged. Do not install a damaged machine. Contact the retailer.
- Position the metal plate in the upper part of the seat of the coffee machine, and push it through to the back wall of the kitchen unit.
- Fix it with 4 screws.



- Insert the two fixing angles equipped with guides onto the surface of the seat,
- fixing them 90 mm from the front edge of the kitchen unit



- Insert the screws in the holes of the corner elements without tightening them.

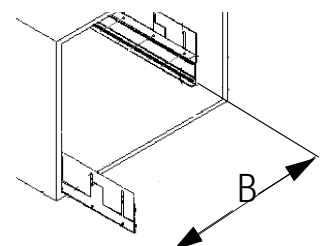


- 6 metal plates, each 1 mm thick, are supplied with the appliance for positioning between the guides and the sides of the kitchen unit in order to fill the excess space should the unit be more than 562 mm wide.

Number of distance plates

| Niche | | Number of distance plates required |
|-------|-------------------|------------------------------------|
| Width | Carcass thickness | |
| 562 | 19 | 0 |
| 564 | 18 | 1+1 |
| 566 | 17 | 2+2 |
| 568 | 16 | 3+3 |

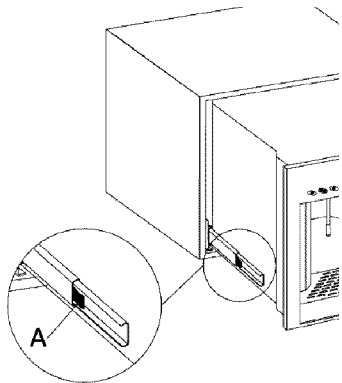
- If necessary, insert the plates as described above.
- Check that the distance between the fixing angles (distance B) is 558 mm.
- Fix the guides to the seat of the coffee machine, tightening all the screws.



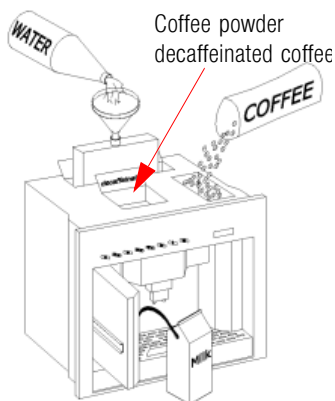
- Ensure that the power supply cable can be lead freely through the back wall.
- In order to avoid overheating the coffee machine, make an opening of at least 300 mm x 100 mm at the back of the seat to allow the air to circulate.

Installation

- Insert the coffee machine into the kitchen unit (support from below), inserting the guides on the appliance into those previously inserted into the unit. The machine should glide on the rails when slight pressure is applied to the front of the coffee machine. If this is not the case, the distance between the guides has to be checked again.
- While the appliance is being inserted it will automatically engage points (A) in the guides.



- Open the cover on top, remove the water tank and fill up the appliance as shown on the illustration.



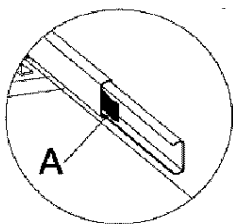
⚠ Attention!

Only pour coffee beans into this container. Any other kind of coffee, e.g. coffee which has already been ground, will damage the grinder.

Disassembly

- ⚠ Should the coffee machine need to be removed from its seat, it must firstly be disconnected from the power supply by pulling out the plug.

- Press the respective engaging points on the guides and remove the appliance, supporting it from below.



Technical data

| | |
|--------------------------------|--|
| Fully-automatic coffee machine | Class 1 |
| Nominal voltage | 120 V |
| Power | 1800 W |
| Connected load | 1.8 kW |
| Connection cable | 4' foot |
| Appliance dimensions (WxDxH) | 19 ¹ / ₂ x 14 ¹¹ / ₆₄ x 15 ¹⁵ / ₆₄ |
| Niche dimensions (WxDxH) | 8 ³ / ₈ x 18 ³ / ₆₄ x 14 ³ / ₄ |
| Net weight | 115 lbs |
| Gross weight | 139 lbs |
| Fresh water capacity | 1.35 gallons |

- Classification of the control devices according to protection against electric shocks: Classified in class I appliances
- Control device pollution: Suitable for use in a setting of standard or normal pollution
- Category (protection against excess tension): Category I
- Software class and structure: Class A

- Plugboard of control unit 100 x 80 mm

The plugboard is constructed for use in the temperature range indicated in the electric data. The logical components comprising the control unit are not intended for use at higher temperatures, and this could result in malfunctioning.

The plugboard is constructed for use in the voltage range indicated in the electric data. Functioning at tensions outside this range is therefore not guaranteed.

The appliance was developed and produced in compliance with the COMPANY QUALITY SYSTEM UNI EN ISO 9001.

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