



kitchen think

Instructions for Installation and Use
Built-in Coffee Maker
Model HCM60

To the Installer

**Before installation fill in the product details on the back cover of this book.
The information can be found on the rating plate.**

To the User

**You must read the instructions prior to installing and using the appliance and
then retain them for future reference.**

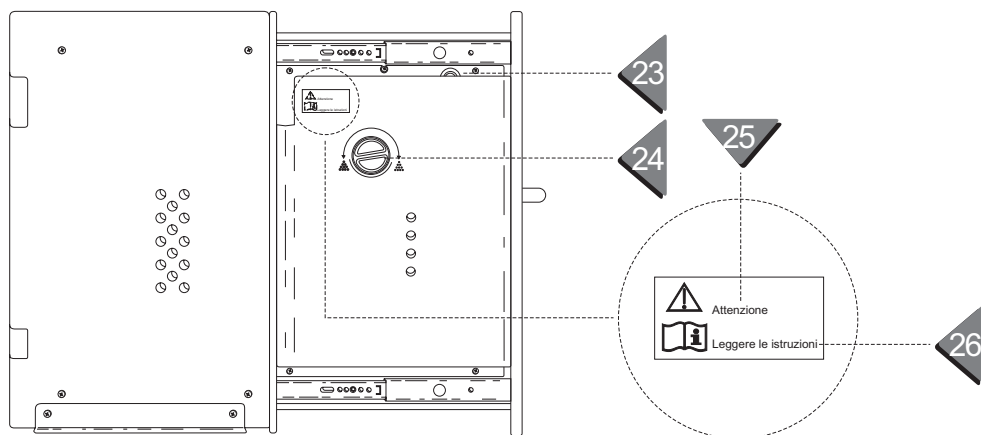
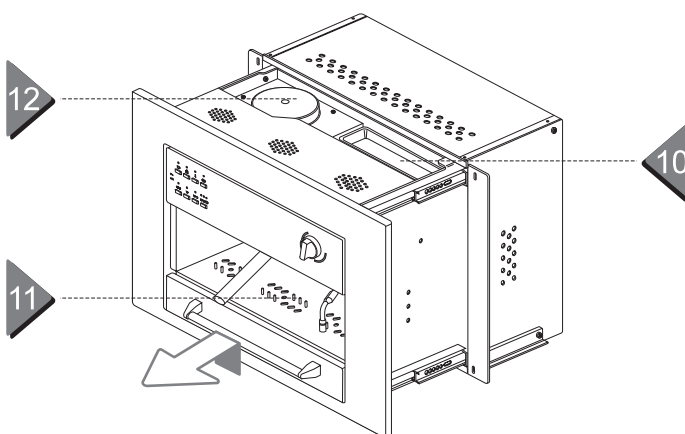
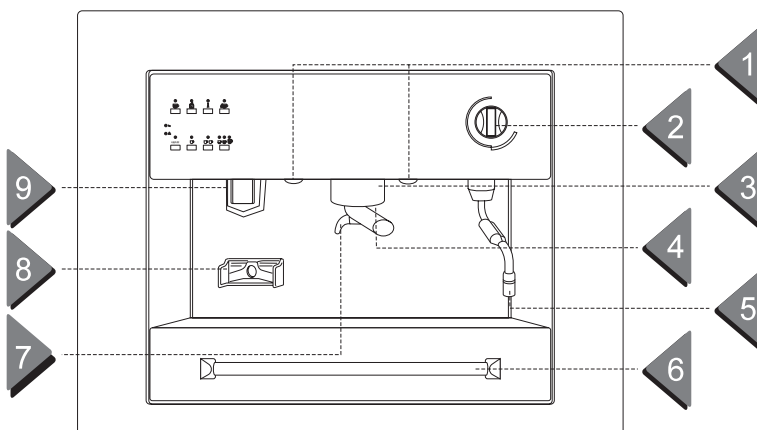
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DESCRIPTION OF THE MACHINE

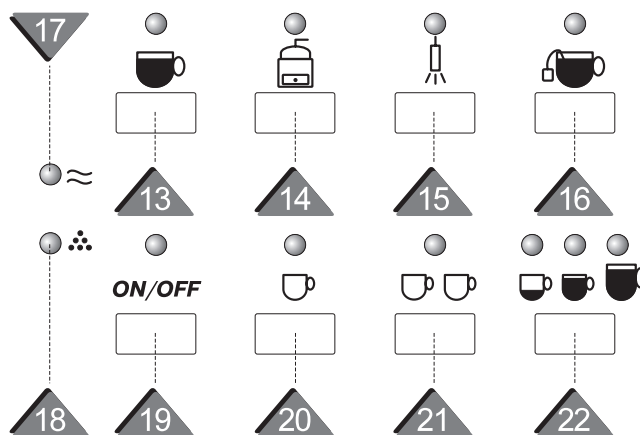
Front view

01. Lighting
02. Steam control
03. Filter base
04. Filter holder
05. Hot water/steam distributor
06. Drawer handle
07. Coffee distributor
08. Holder for filter during grinding
09. Ground coffee nozzle
10. Water tank
11. Drip tray
12. Coffee bean holder
13. Coffee distributor button
14. Grinding button
15. Steam distributor button
16. Hot water distributor button
17. Low water warning light
18. Low coffee warning light
19. On/Off switch
20. 1 cup selector
21. 2 cup selector
22. Short, normal or long coffee selector
23. Fuse holder (grinder)
24. Grinding setting control
25. Attention
26. Read the manual instruction



DESCRIPTION OF THE MACHINE

Side view and controls



Safety instructions and warnings

This machine complies with the current safety regulations. Incorrect use of the machine may cause harm. Read the instructions carefully before using the machine. They contain important information on safety, use and maintenance, to provide protection and to avoid damaging the machine.

Correct use

- This machine is designed solely for preparing espresso, cappuccino and long coffee and for boiling water for tea and other hot drinks. Other types of use are not permitted and may prove dangerous. The manufacturer will not be held liable for any damage caused by incorrect use of the machine.

Technical safety

- Before connecting the machine to the electricity supply, check the connection data (voltage and frequency) on the data sheet with that of the electricity supply thoroughly. This data should be exactly the same to avoid damaging the machine. In case of doubt, contact a qualified electrician.
- The electrical safety of the machine is only guaranteed if it is connected to a regulation earth wire. It is very important to check this carefully. In case of doubt, have the electricity supply checked by a qualified electrician. The manufacturer will not be held liable for any harm or damage caused due to a lack or malfunctioning of the earth wire (**e.g. risk of electric shock**).
- Only operate the machine when built-in so as to avoid contact with the electric parts. For the assembly, dismantling and daily maintenance of the machine, always make sure it is disconnected from the electricity supply.
- The machine should not be connected to the electricity supply with extension cables, as these do not provide the necessary safety for the machine (**e.g. danger of overheating**).
- The machine may also be built into a cabinet (special accessory). It is not suitable for outdoor use. Due to the weight of the machine, the cabinet must be secured firmly to the wall.

- Installation, maintenance and repair works must only be carried out by qualified persons. Any installation, maintenance and repair works carried out incorrectly may cause considerable danger to the user, for which the manufacturer will not assume any liability.
- The machine should only be disconnected from the electricity supply when:
 - The main switch of the electricity supply is disconnected;
 - The fuse for the house electricity supply is removed;
 - The plug to the machine is taken out of the electricity socket.
 To disconnect the machine from the electricity supply, unplug without pulling on the cable.
- Under no circumstances should the machine casing be opened. Touching the voltage cables or changing the electrical and mechanical structure may cause danger of electric shock. It may also affect the operation of the machine. The manufacturer declines all responsibility for persons or property if the above instructions are not observed in full.
- If the machine has to be built in with other appliances, it must be separated from them with a shelf.

Use

Warning! Danger of scalding! Liquids leaving the distributors are boiling!

- Children should only use the machine under supervision. Children's skin is more sensitive to high temperatures. **They may scald themselves!** Remember too that espresso coffee is not a children's drink.
- When using the machine for the first time, rinse the pipes to get rid of any deposits and for good hygiene.
- Only fill the water tank with drinking water at room temperature or chilled. Hot or boiling water or any other liquid may damage the operation of the machine. It is advisable to replace the water daily to prevent bacterial growth.
- Only pour coffee beans into the coffee holder. If ground coffee is poured into the holder, it may damage the grinder.
- Sugar damages the machine!
Do not fill the machine with coffee beans treated with caramel, sugar or similar substances or instant coffee or other substances containing sugar.
- Boiling water and steam may cause scalding, so these functions should be used with the utmost care. Never direct the steam distributor towards parts of the body. **It may cause scalding!**
- Always ensure that the steam selector is disconnected when no steam is required. Otherwise, steam may escape unintentionally. **It may cause scalding!**
- The water/steam distributor gets very hot during use. Only hold the distributor by the handle. **It may cause scalding!**
- Depending on the lime content of the water, the machine should be descaled regularly with a citric acid solution. In areas of very hard water, the water pipes should be descaled more frequently.
The manufacturer will not be held liable for any damage caused by inadequate descaling.
Follow the mixing instructions indicated on the descaling pack. Otherwise, the machine may get damaged.
- Do not lean on the open drawer of the coffee machine, as this may damage the machine.
- If the coffee machine is built in with an oven with a pyrolytic cleaning function, disconnect the coffee machine during pyrolytic cleaning, otherwise it may get damaged.

N.B. The coffee machine has a patent that allows you to empty the used coffee from the filter holder without shaking it.

The manufacturer cannot be held liable for any damage caused by failure to observe the safety instructions and warnings.

DESCRIPTION AND OPERATION

The coffee machine has two heating systems, one for heating the water and one for the coffee. It is possible to prepare boiling water (for tea) or to use the steam (for cappuccino) and to prepare espresso coffee.

Unlike most other machines, in this coffee machine, the beans can be ground just when they are required, allowing you to taste the aroma of freshly ground coffee at its best.

If the cup used is smaller than the quantity programmed by the machine, the coffee supply can be interrupted at any time by pressing button 1 (Figure 1A/B), which also enables the user to select the most suitable quantity.

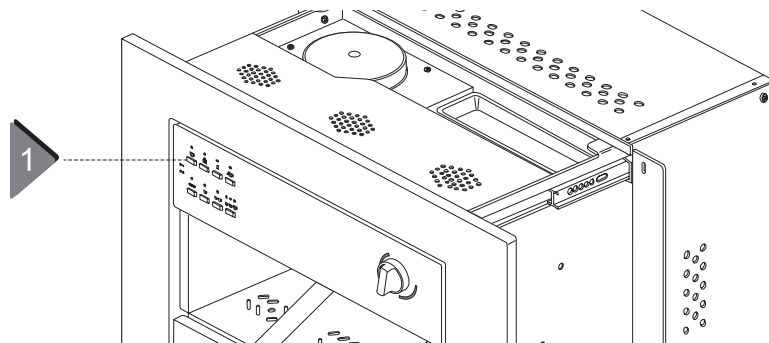


Fig. 1A

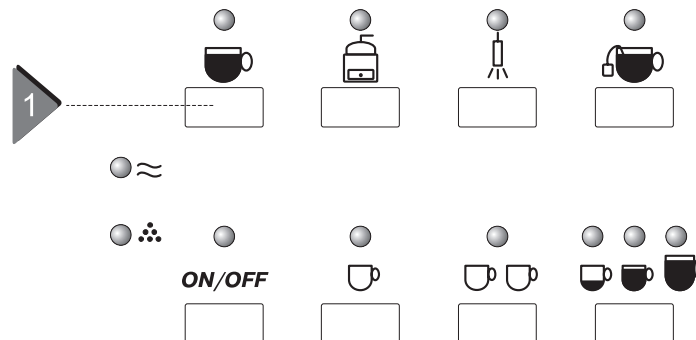


Fig. 1B

The degree of grinding can also be set, by turning the knob on the left of the machine to select a more coarsely or more finely ground mixture, depending on the user's requirements.

The boiling water supplied by the machine is particularly suitable for preparing tea, as the temperature is ideal.

The coffee machine lighting comes on automatically when the machine is switched on by pressing the on/off switch.

For safety reasons, the coffee machine switches off automatically as soon as it is taken out of the cabinet.

The boiling water from the distributor can also be used to preheat the cups.

If the coffee machine is not used for 120 minutes, it goes on stand-by automatically, reducing consumption to the essential minimum, while still keeping the heating systems hot.

INSTALLATION OF THE MACHINE

N.B. Owing to the weight of the machine, the cabinet must be secured firmly to the wall.

1. Check that the opening dimensions can accommodate the machine (Fig. 2A/B).

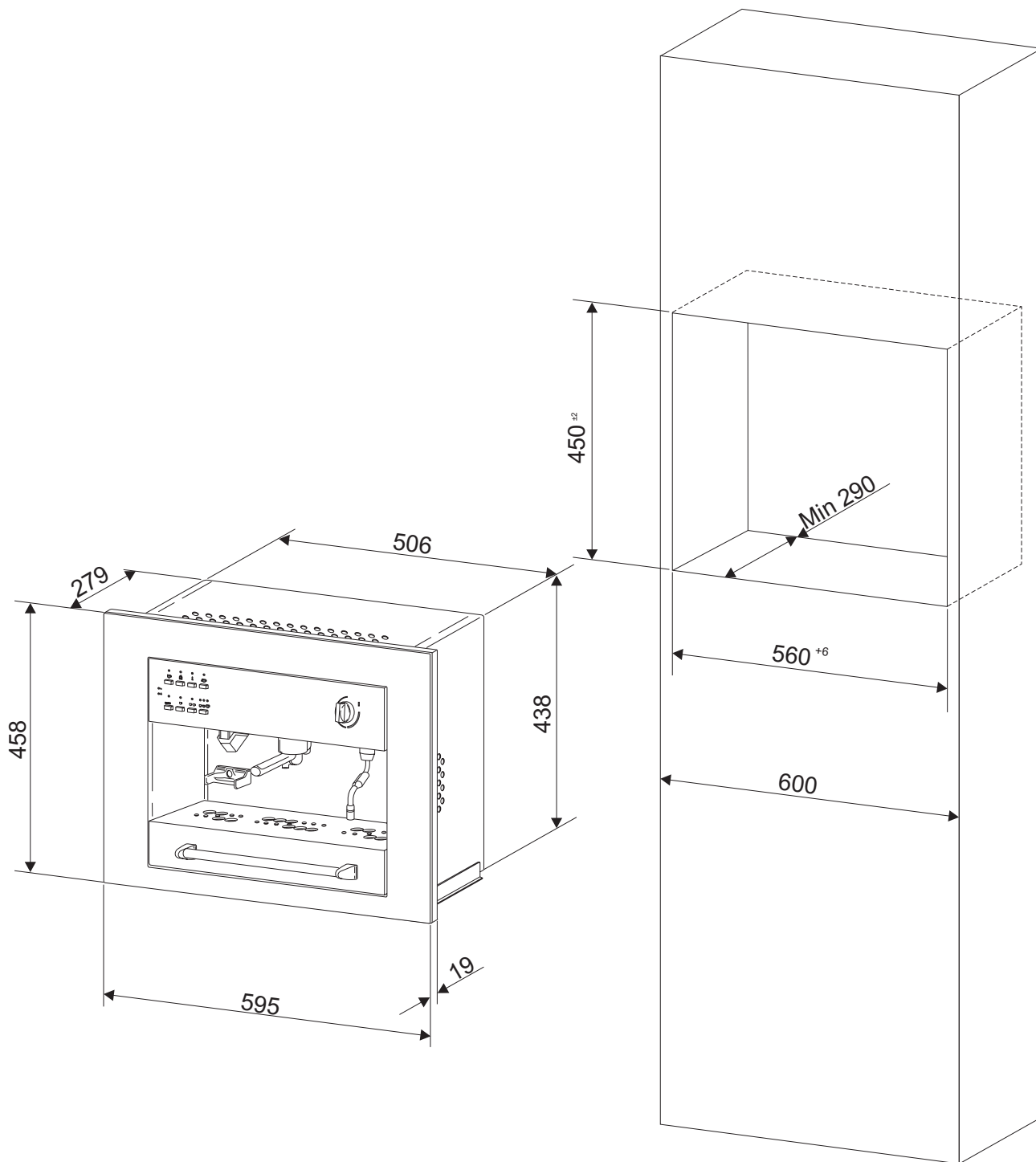


Fig. 2A

INSTALLATION OF THE MACHINE

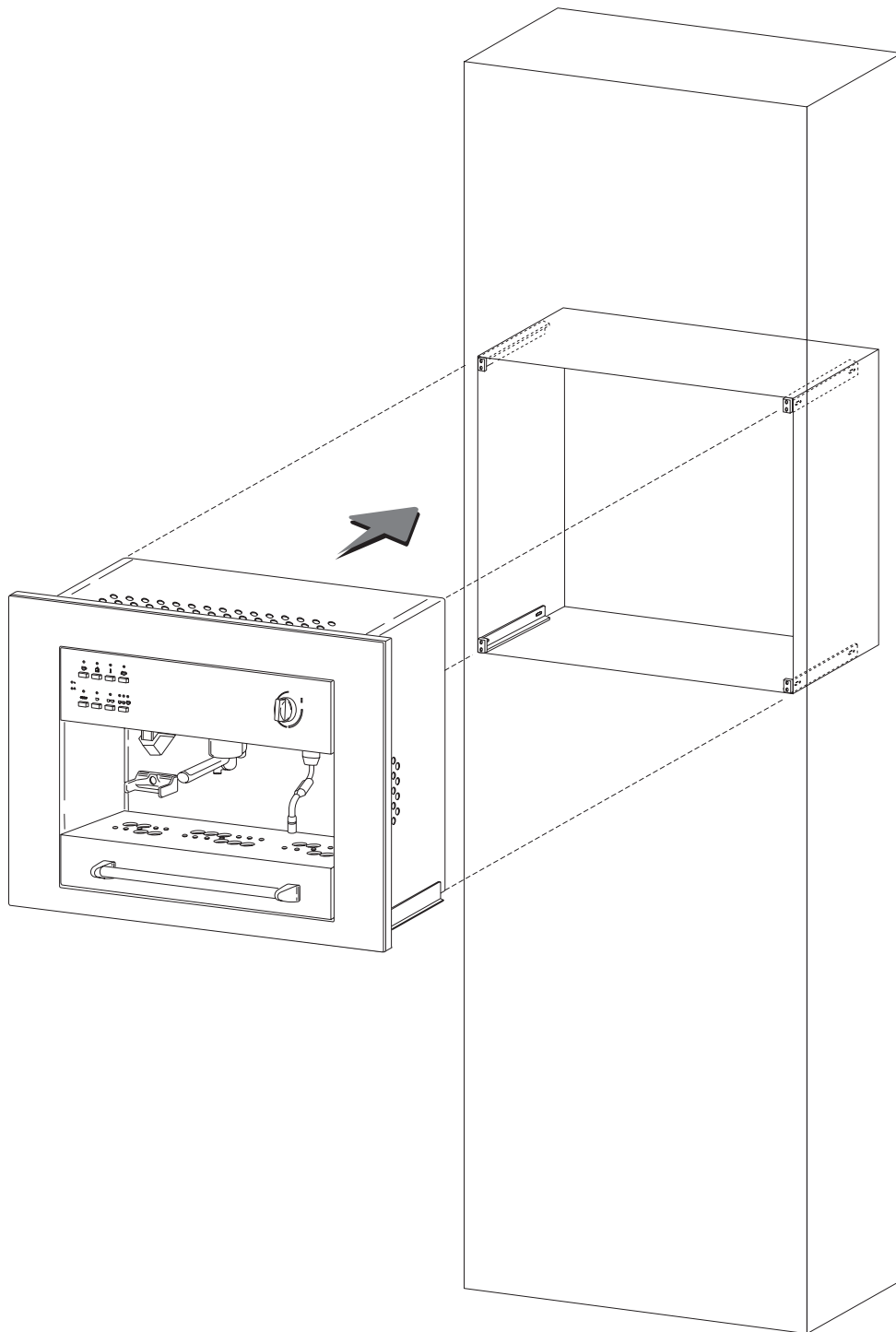


Fig. 2B

INSTALLATION OF THE MACHINE

2. Fix the 4 brackets **A** to the 4 corners of the cabinet opening, using the appropriate screws (Fig. 3).
The horizontal movement of the nut allows any width tolerance of the cabinet to be offset.
3. Fix the 2 angular brackets **B** to the machine (Fig. 3). The 2 vertical holes on the brackets allow the height of the machine to be levelled and aligned.
4. Connect the machine to the electricity supply, observing the current safety regulations.
Important : The current plug must be reachable after the installation of the machine.
5. Place the machine in the centre of the cabinet, taking care that the horizontal side of the 2 angular brackets **B** are slotted into the appropriate holes on the brackets **A** (Fig. 3).
6. Open the machine by lifting the handle and pulling outwards, taking care not to pull it out of the cabinet (Fig. 4).
7. Secure the machine using the appropriate screws **C** (Fig. 4).
8. Close the machine.

The manufacturer declines any responsibility for persons or property and for the incorrect operation of the machine if the above instructions are not observed in full.

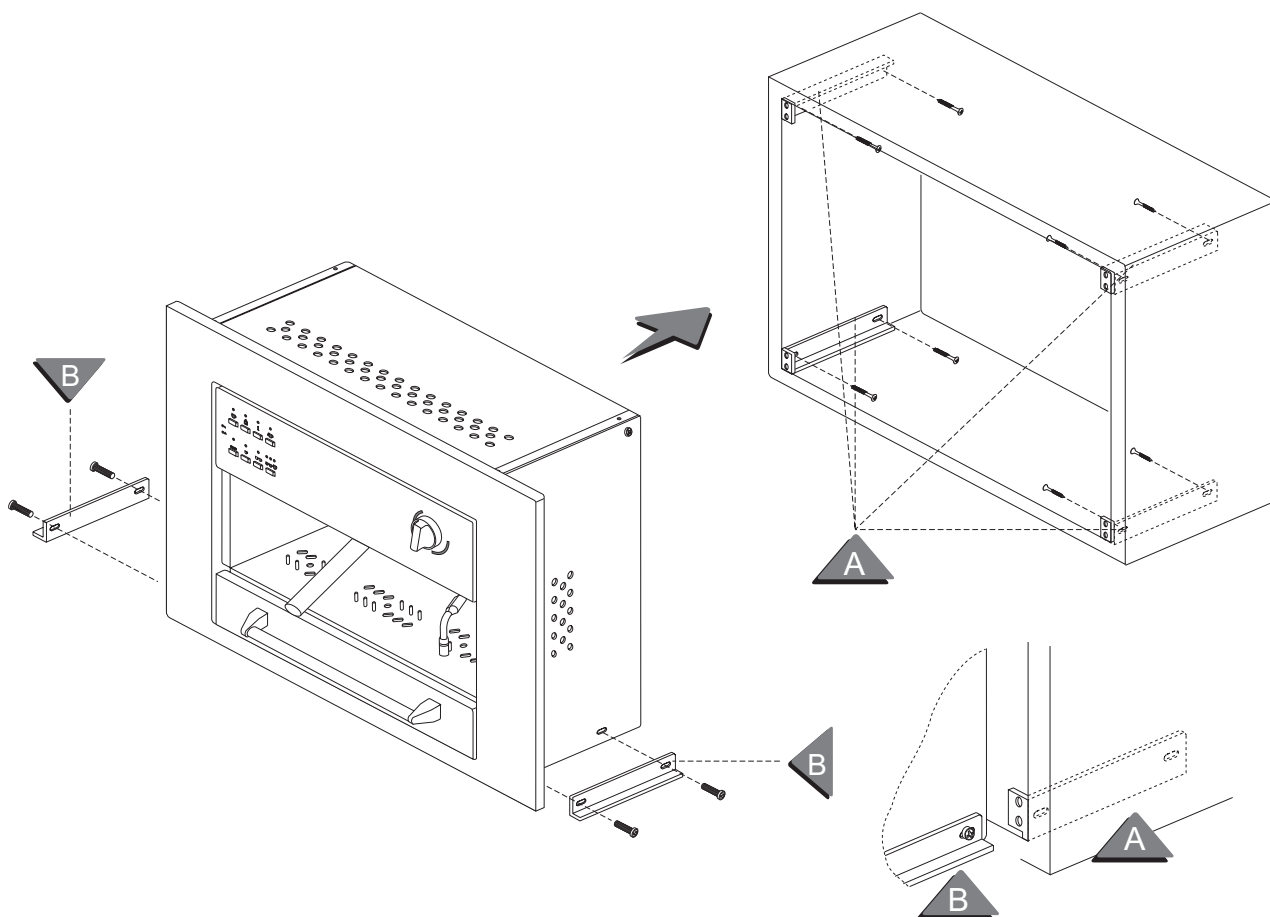


Fig. 3

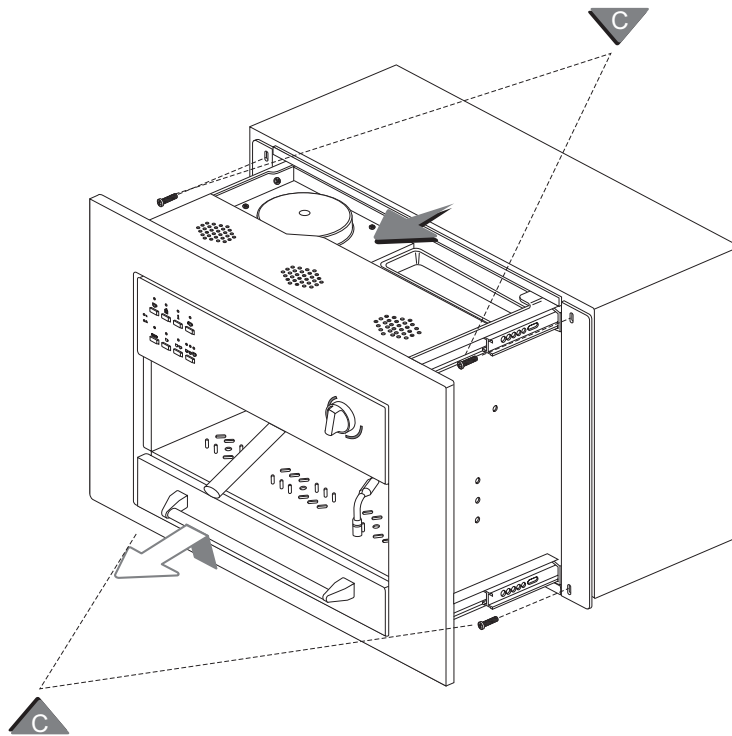


Fig. 4

FILLING THE WATER TANK AND COFFEE BEAN HOLDER

Filling the water tank

The water tank should only be filled once it has been taken out of the machine.

For a good espresso coffee, as well as using quality coffee, good water should also be used. It is therefore recommended that you empty the water tank frequently, preferably daily, and refill it with fresh water. Avoid leaving the water for too long time in the water tank.

Boiling water or other liquids may damage the coffee machine. Fill the water container daily with just cold or running drinking water.

- Open the machine by lifting the handle and then pulling outwards.
- Take the lid off the water tank.
- Remove the tank and fill it with fresh water up to 4 cm from the top.
- Place the tank in the machine and replace the lid.
- Close the machine.

N.B. The machine has an LED to the left of the buttons (● ≈), that indicates when there is little water left and that it is time to refill the tank.

Filling the coffee bean container

Only fill the coffee bean container with beans for espresso coffee.

Any other substance, including ground coffee, will damage the coffee machine.

The coffee machine should not be filled with beans treated with caramel, sugar or other similar substances, instant coffee or drinks containing sugar. Sugar can damage the machine.

The coffee bean container cannot be removed for technical reasons.

- Open the machine by lifting the handle and then pulling outwards.
- Take the lid off the coffee bean container.
- Fill the coffee bean container with coffee beans up to 2 cm from the top.
- Replace the lid on the container.
- Close the machine.

N.B. The machine has an LED to the left of the buttons (● ☼), that indicates when there is little coffee left and that it is time to fill the container.

Switch on

Switch the machine on and off using the **ON/OFF** button

ON/OFF



Setting the grinding

Certain factors indicate whether the degree of grinding has to be adjusted:

- If the coffee comes out too quickly, this means that the beans have been ground too coarsely.
- If the coffee comes out slowly, this means that the beans have been ground too finely.

One very important factor for a good coffee is to set the degree of grinding correctly. This is set by the manufacturer but can be adjusted as follows:

IMPORTANT!! Before resetting the grinding, a quantity of coffee should be ground to remove the coffee already ground at the previous setting.

- Open the machine.
- Turn knob **A** on the left of the machine (Fig. 5) carefully and slowly.

Turning the knob clockwise gives a finer grinding, while turning it anticlockwise gives a coarser grinding.

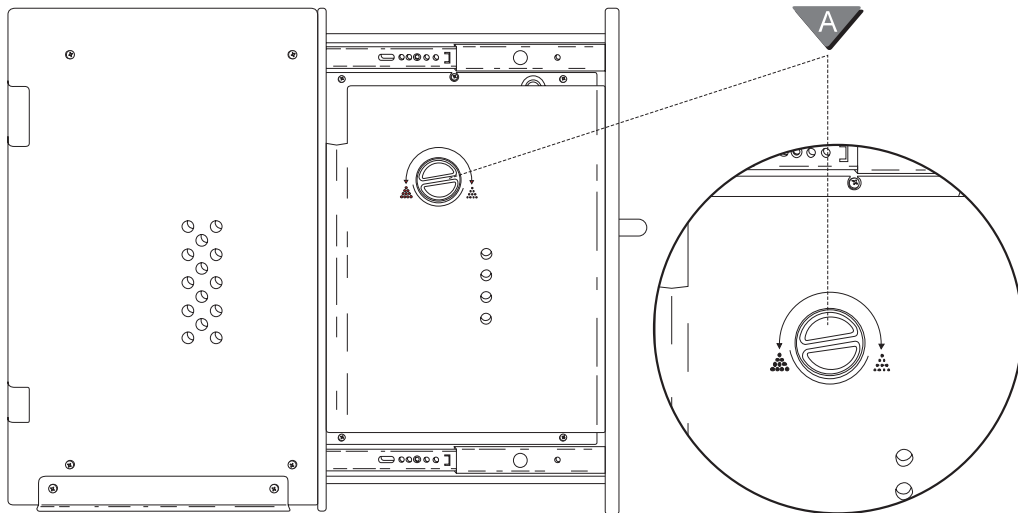


Fig. 5

N.B. To return to the manufacturer's setting, remove the cover and turn the knob until knob **B** (Fig. 6) on the coffee container is in line with the other knob on the side of the container.

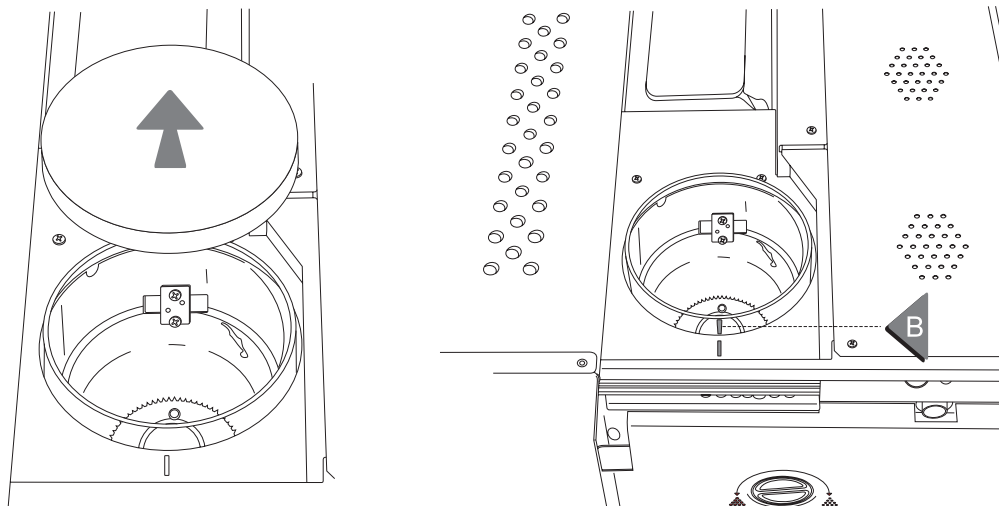




Fig. 6

Setting the quantity of ground coffee to be supplied

- Switch on the machine.
- Start the grinding **by holding** the button  **down** until the desired quantity is obtained.
- This quantity will be memorised and remain the same for subsequent grindings.

To return to the original setting:

- Switch on the machine and switch it off by pressing the  button for more than three seconds until the LED for the “grinding” button is illuminated.
- Switch the machine on again. The grinding quantity has now returned to the manufacturer’s original setting.

Setting the quantity of coffee

The flavour of the coffee depends on the type and degree of grinding of the coffee used and also on the quantity of water. Cups for normal coffee, espresso coffee and tea are not all the same size. To adjust the quantity of water desired accurately to the size of the cup as well, three different espresso coffee positions can be set.

By pressing  the following drinks can be selected:



A short coffee.





A normal coffee. The quantity of coffee is the one selected, with a larger amount of water.




A long coffee. In this case too, only the amount of water supplied is altered, giving a weaker flavour.

Programming the quantity of coffee

- Switch on the machine.
- Select the dosage to change by pressing the  button.
- Make a coffee **by holding** the button  **down** until the desired quantity is obtained.
- This quantity will be memorized and remain the same for subsequent grindings.

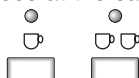
To return to the original setting:

- Switch on the machine and switch it off by pressing the  button for more than three seconds until the LED for the “coffee” button is illuminated.
- Switch the machine on again. The coffee quantity has now returned to the manufacturer’s original setting.

Setting 1 or 2 cups

It is possible to make just one coffee, or two coffees at the same time.

Choose by means of the following buttons:



One coffee



Two coffees at the same time.

PREPARATION OF THE DRINKS




Preheating cups and pipes


Espresso coffee should always be prepared with the pipes already heated and served in a hot cup that enhances the aroma and prolongs the flavour. Thermal shock can alter the aroma of coffee.

The lower the quantity of espresso coffee in the cup, the more important it is to heat the cup.


- Place the cup under the boiling water distributor.
- Half-fill the cup.
- Leave the water in the cup for 30 seconds and then empty it. This will preheat the pipes as well.

Preparing the coffee


- Place the filter holder below the ground coffee nozzle, placing it in the relevant position.
- Press  to start the grinding. Grinding stops automatically.
- Grinding can be stopped early by pressing the same button again.
Note: Do not press the button for more than 3 seconds, otherwise the function "Setting the quantity of ground coffee to be supplied" will commence.
- Place the filter holder in the appropriate position without pressing the coffee and turn it from left to right until it is correctly positioned.
- Place the cup or cups below the filter holder nozzle.
- The boiler temperature has been reached when the LED above the button  is not illuminated.
- Press the button  to start the supply. The supply stops automatically but it can be stopped early by pressing the same button again.
- Every time coffee is prepared, it is recommended that you empty the used coffee from the filter holder **immediately**, which can be done easily without the user having to shake it to empty it (patented system).

Should the used coffee not exit easily from the filter holder, you need to press again the button coffee  to start the water supply and then remove the used coffee.

Hot water

- Switch on the heating system to obtain hot water by pressing the button .
- Wait for the corresponding LED to go out.
- Place the cup or container under the distributor.
- Turn knob **A** (Fig. 7) to the left to obtain hot water.

Steam

- Switch on the heating system to obtain steam by pressing the button .
- Wait for the corresponding LED to go out.
- Before placing the cup or container under the distributor, turn the knob "A" (fig.7) to the left in order to let the remaining water in the pipes coming out.
- Turn knob "A" (Fig. 7) to the left to obtain steam.

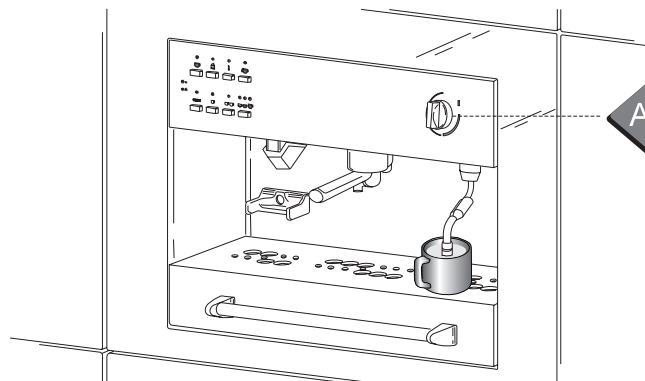


Fig. 7

CARE AND CLEANING

Allow the machine to cool down before cleaning it. Danger of scalding! Do not use steam appliances to clean it. Never use products containing soda, acid or chlorine, as these substances damage the surface of the machine.

Regular cleaning guarantees the functioning and long life of your espresso coffee machine.

Front and interior of the machine

Take out the filter holder, tray and basin (Fig. 8) and clean both the front and the interior of the machine with a soft sponge, using delicate products and hot water, preferably. Dry with a soft cloth to avoid scratching.

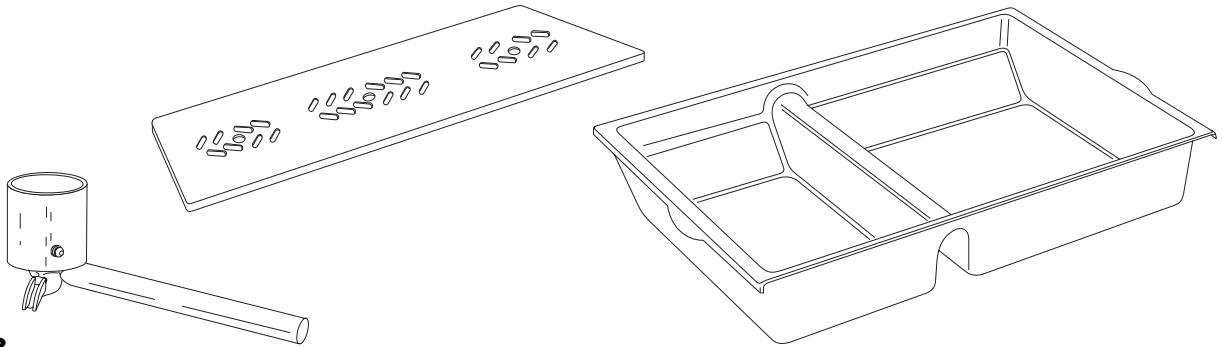


Fig. 8

Water tank

Preferably, empty the water tank every day and fill it, if possible, just before use, with cool, running, drinking water. Wash the water tank by hand using a delicate product.

Filter holder – filter base – hot water/steam distributor

Clean the filter holder, filter base and hot water/steam distributor with a soft sponge, preferably using just hot water. If there are any deposits, it is recommended that you wash the parts in the dishwasher. The steam nozzle can be unscrewed for washing in the dishwasher. When it is used for frothing milk, we recommend that the steam is allowed to escape to get rid of any remaining milk or froth present.

DESCALING THE MACHINE

It is necessary to descale your machine at least once every 3 months based on the frequency of use and the hardness of the water.

- Mix a suitable commercial descaler (observing the instructions indicated on the product) with around 1 litre of water and pour it into the water tank.
- Switch on the machine.
- Press the hot water button.
- Empty around 1/3 of the contents of the water tank from the steam distributor and the filter holder, without coffee.
- Switch off the machine and allow the solution to act for approx. 15 minutes.
- Switch the machine on again and empty the remaining water from the tank from the filter holder and the steam distributor, **taking care not to empty the tank completely.**
- Empty the tank and wash it thoroughly.
- Fill the tank with fresh water and empty it from the steam distributor and the filter holder, again without coffee.

The manufacturer can not be responsible for any damages caused by not respecting the instructions regarding coffee machine descaling.

OPERATING PROBLEMS

The machine does not come on.

- Front not completely closed.
- No electricity supply.

The coffee does not come out or comes out slowly.

- No water in the tank.
- Coffee too finely ground.
- Pipes contain limescale.

The coffee comes out too slowly and is not very creamy.

- Coffee too coarsely ground.
- Coffee too old.

The milk does not froth.

- Check the fat content of the milk.

Noisy supply pump.

- No water in the tank.
- Insufficient pressure in the filter holder causing too coarse grinding.

For any further operating problems, contact your nearest Assistance Centre.

TECHNICAL DATA

- External dimensions (mm): Height 458 x Width 595 x Depth 295
- Built-in dimensions (mm): Height 450 x Width 568 x Depth 290
- Operating voltage: 230 V – 50/60 Hz
- Pump pressure: 12 bar
- Pump power: 48 Watts
- Coffee heating power: 1000 Watts
- Steam heating power: 600 Watts
- Grinder power: 100 Watts
- Fuse: 16 Amp
- Water tank capacity: Approx. 2.5 litres
- Coffee tank capacity: Approx. 0.3 kg
- Coffee heating time: Approx. 2 mins
- Gross weight: 29.7 kg
Net weight: 25.4 kg

This appliance complies with EC Directive 73/99:

- **Relating to electrical safety regulations EN 60335-1 (August 1995 – safety of electric domestic appliances and the like) and EN 60335-2-15 (April 1996 – specific regulations relating to equipment for preparing hot water).**
- **EMC 89/336 and relevant regulations:**
 - 55014-1**
 - 55014-2**
 - 61000-3-2**
 - 61000-3-3**



After Sales Service

“No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer”

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free**

replacement parts for the first 5 years when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk

UK: 08709 066066

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

Extended Warranties

UK: 08709 088 088

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories

UK: 08709 077 077

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:



www.theservicecentre.co.uk



Guarantee

“Satisfaction guaranteed or your money back”

We give you a unique ‘satisfaction guaranteed’ promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at www.theservicecentre.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70
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Recycling & Disposal Information

As part of Hotpoint’s continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage. Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.



Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

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