

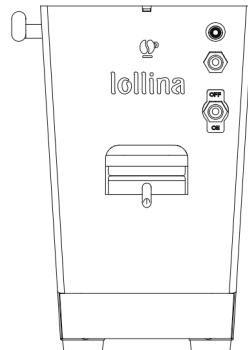


lollina

USER MANUAL AND MAINTENANCE



LOLLOCAFFÈ
gusto e passione



lollina

**USER MANUAL AND
MAINTENANCE**

CE declaration of conformity

(Annex II A DIR. 2006/42 /CE)

The manufacturer

CAMAR s.r.l.s.

Company		
via Matteotti 107	81030	CE
Legal Address	Postal code	Province
Frignano		italia
City		State
camar@altapec.it	www.macchinaroma.com	
PEC		
	Web site	

Declares that the machine
ESPRESSO COFFEE MACHINE

AROMA KICCO, AROMA PLUS,
AROMA MIA AROMA AGE,
AROMA X, LOLINA

Macchina	MODELL I
	2021
PN	Anno costruzione

The AROMA espresso machine is provided for preparation
of beverages with the use of coffee in paper pods.

The machine is produced exclusively for domestic use.

COMPLIES WITH THE DIRECTIVE

Directive 2006/42/CE of the European Parliament and the Council of 17 May 2006 on machinery, and amending Directive 95/16/CE. DIRECTIVE 2014/35/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 26 February 2014 on the harmonisation of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits. DIRECTIVE 2014/30/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 26 February 2014 on the harmonisation of the laws of the Member States relating to electromagnetic compatibility. Main references and harmonized standards. EN12100:2010 Machine Safety - General design principles - Risk assessment and risk reduction

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1

GENERAL INFORMATION

1. General information

1.1 _Symbols used in these instructions



Information

This symbol indicates that there is general information that can simplify or explain how the product is to be used. (This symbol identifies important advice or information for the user.)



Contact information

symbol indicates the available contacts if you need assistance with your appliance or require any information regarding your machine or your purchase.



Danger of burns

Symbol indicates the presence of hot surfaces and the possibility of burns. (Failure to observe the warning could result in scalds or burns.)



Caution

Symbol indicates potential danger for the user and material damage to the machine. Always follow the instructions when this symbol is present..



Danger of entrapment

Symbol indicates the potential danger of entrapment.



Danger of electric shock

This is an electrical appliance and where you see that symbol there is potential danger of electric shock. Proceed with particular caution when this symbol is present.

1. General Information

1.2 _ Manufacturer's identification manufacturer, head office, contacts

Manufacturer :

CAMAR s.r.l.s

Legal address :

Via Matteotti 107
81030 Frignano (CE)

Contacts :

Info@macchinearoma.com
www.macchinearoma.com

1.3 _ The machine's markings: knowing the codes

CE Marking:

The CE marking: Each machine presents on the back a CE marking, as indicated by the european directive. On the marking there is present technical data and the manufacturer is identified.. Fig.1



Fig.1

EAN:

The machine model on the other hand is identified through 13 digit EAN code (European Article Number). This number is present on the box of the machine. When the first digit is the number 8, it indicates the product is made in Italy. Fig.2



Fig.2

1. General information

Serial Number :

For whichever communication with the manufacturer or with the Authorized Service Centers one must refer to the 13 digit Serial number present on the box and also on the back of the machine. This code is different from the EAN code as it begins with the number 2. (see fig. 3) This code identifies precisely the machine you own and contains a series of useful technical information that Service centers and manufacturers need in order to provide with the best service. This serial number together with the proof of purchase is absolutely necessary for opening a repair request under warranty. Do take care to always put such information in a safe place should it become needed.



Fig.3

The **serial number** and the **CE marking** are located next to the water tank.



2

SAFETY

2. Safety

2.1 General Safety Warnings

This user manual is an essential part of your coffee machine; it was created to allow for a general knowledge of the machine and to allow the user to operate it safely. The present manual contains all of the information necessary to: use the machine following all of the safety guidelines; the correct installation of the appliance; the knowledge of its technical specifications; technical assistance and spare parts management; the disposal of the machine following the safety conditions in compliance with the current rules and regulations regarding health and environmental protection. Also, in compliance with the European directive IEC 60335-2-15, the present Manual contains:



the information that the heating unit is subject to stay hot after use



details on how to clean surfaces in contact with food;

a warning regarding the potential hazards and injuries due to inappropriate use, a detailed description of the intended use, not intended use and uses not permitted;

The instructions, the documentation and the graphics present in this manual contain confidential technical data and are strictly property of the Manufacturer. Thus far, aside from the use that the manual is intended for, whichever reproduction of a part or the whole of the contents is subject to approval by the Manufacturer. Please keep this User Manual in a safe place where it can be made available to all users over the life span of the machine. Never should parts of the machine be removed or modified arbitrarily. The Manual should be kept in a dry place and in the vicinity of the machine it refers to. The Manufacturer can be retained responsible only for the verified written and composed instructions present in the Manual. In any case, the Manufacturer cannot be held responsible for translations not by him approved, in written or other form. The Manufacturer reserves the right to make changes to the project, variations or improvements to the

2. Safety

machine and updates of the User Manual without notice to the clients. The updated version is always available and can be downloaded from our web site
www.macchinearoma.com



Before using your machine read carefully the instructions given in this Manual and follow the indications.

The Manufacturer is not liable for damage caused to the machine or persons, animals or household goods in case of:

- inappropriate use of the machine;
- power supply defects, hydraulic and pneumatic feeding defects;
- not following the correct installation procedures;
- lack of proper and suggested maintenance;
- unauthorized modifications or interventions;
- usage of non-original spare parts or parts not specific to the model;
- total or partial non-compliance with the instructions;
- use contrary to specific national regulations;
- natural disasters and exceptional events.

2. Safety

2.2 _Vibrations and sound emissions

When using your appliance according to the instructions given in this manual, the sounds and vibrations produced by the machine will be in the norm and will not express potential danger. Before attaching your coffee machine to the electrical socket take the time to clearly read and understand the here present recommendations as they contain important information regarding safety and use of the appliance.

- Carefully read the instructions;
- Never immerse the machine in water or other liquids (risk of electric shock);
- Turning on your appliance: the plug must be placed in socket that complies with the voltage value of the machine (220- 230V) with a differential protection and a minimum electrical current of 6 A, 50Hz;
- Completely remove the plug from the wall socket:
- before moving the machine to another area
- before each cleaning and maintenance;
- if the machine is not to be used for an extended period of time;
- Do not allow the electrical wire to hang 2. Safety 14 on angles and sharp borders and insure it does not get stuck in between surfaces as that could result in potential danger of electric shock;
- To avoid risks do substitute damaged wires;
- Never touch the plug or socket and the machine with wet or damp hands,
- Always unplug from the socket by handling the plug and not the wire
- Whenever you need to use an extension cord make certain it adapts to the machine's electrical requirements (3 poles with earth and a wire selection of at least 1.5mm²);
- Check that the wire doesn't obstruct any passage to avoid tripping over it;
- Never move the machine while it is in use (risk of burns and electric shock);
- While the machine is operating several parts of the machine body, the dispenser spout and the pod holder become hot: do not touch or handle

2.3 _Intended use

Lollina coffee machine is designed to prepare hot coffee using exclusively coffee in pods. The machine is intended specifically for home use.

In compliance with the legislation IEC 60335-2-15, the machine can be used in the following environments:

2. Safety

- kitchen areas in stores, offices, and other workplaces;
- farmhouses;
- by hotel and motel clients, and in other residential areas;
- bed and breakfast environments and such.

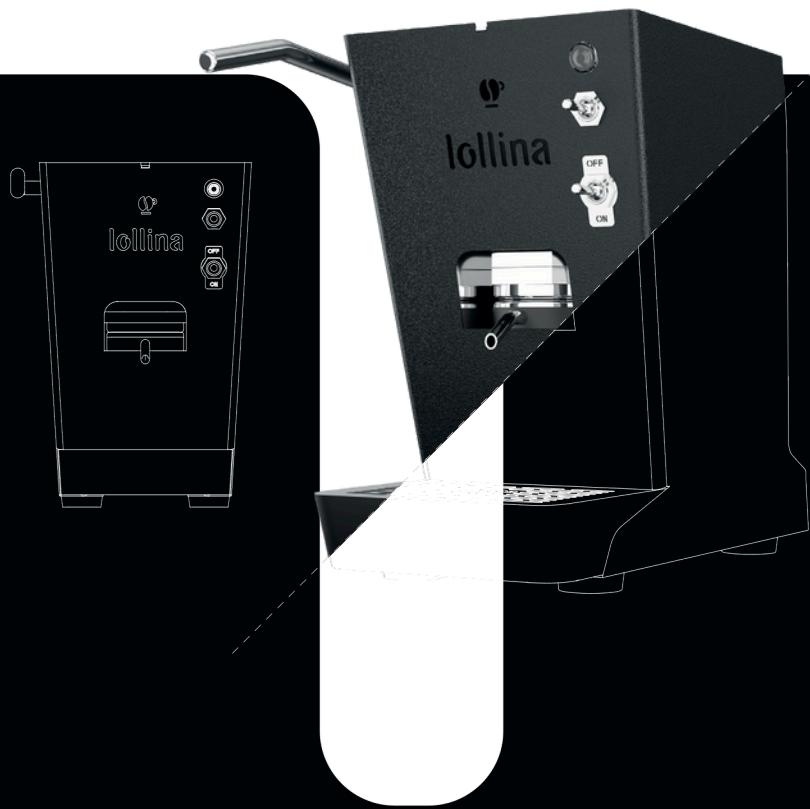
The machine should not be used: • for uses other than those established by the Manufacturer, for uses other than those indicated in the present Manual; • exposed to outside weather conditions; • with electrical bridges and/or mechanical means that exclude the utilities/parts of the machine itself; • in environments that are not in accordance with the proper hygienic conditions for food and beverage production.

The appliance and its electrical wire should remain out of the reach of children under the age of 8.

Children should not play with the appliance; The appliance is not meant for use by persons (children included) with reduced physical or mental capacities. The manufacturer cannot be held responsible for eventual commercial damage, or damage to people or things due to improper use of the appliance. In case of eventual controversy the competent court is that of Santa Maria Capua Vetere. The information and the characteristics indicated do not oblige the Manufacturer, who reserves the right to modify the appliance at any time.

2.4 _Residual risks

While operating the machine it is necessary to pay attention to the following residual risks: -Do not wet or touch with wet hands the parts that carry electrical voltage, there is possible danger of a short circuit occurring; -the heated vapors and hot water are a possible cause of burns.





3

DESCRIPTION OF THE MACHINE

3. Description of the machine



1 Power cord 2 General power switch 3 Coffee dispensing switch 4 Water tank 5 Pod holder

6 Pod closure lever 7 Filter carrier and coffee dispensing spout 8 Drain tray 9 Temperature indicator light



4

INSTALLATION AND USE



4. Installation and use

The coffee maker machine should be installed in an area that ergonomically optimizes the work space area and guarantees its security: leave around the appliance enough space to allow for a safe use of all the machine's functions, its maintenance and eventual adjustments. The machine should be connected to a power switch in compliance with legislation in force in the country of installation. Lollina coffee machines destined for the Italian market require a 220-230V, 50 Hz. Check the technical characteristics on the CE marking present on the back of the appliance, as indicated in paragraph 1.3



The Manufacturer cannot be held responsible for damage to persons, animals or things caused by the inobservance of this provision.

The appliance can be operated in settings where the room temperature is between +5C° and +40C°.



In the pod carrier there are to be placed only coffee pods and not any other object, fingers or things.



The one-use coffee pods are intended for dispensing only one espresso coffee cup at a time. Do not re-use the pod.

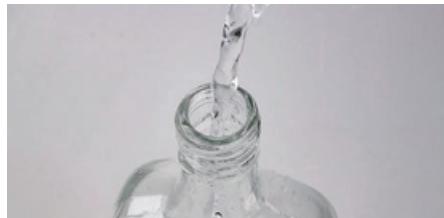
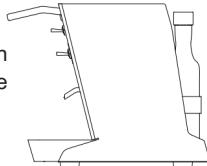
- 1) First time use: take the machine out of the package and check that it is integral in all of its parts;
- 2) Test try the appliance on a well leveled surface so that all four pedais are supported.
- 3) Remove the water tank at the back of the appliance.

Fill the water tank, reinsert the silicone tube making sure it doesn't bend or fold over. The water has to be natural water and with a low limestone content.

4. Installation and use



Never operate the machine without water: make certain that there is enough water in the tank and that the tube is in the water.



- 4) Insert the power cord in the electrical socket. Verify that the available voltage corresponds to your appliance. 5) Press the general power switch. A red light will appear on the coffee dispensing switch (the one with the coffee cup symbol). When the red light turns off the machine is ready to dispense coffee.



4. Installation and use

4.1 _Coffee dispensing

6) Pull the lever upwards; 7) While holding the lever in the upward position place the pod in the pod holder. Make certain it is placed correctly, it will sit naturally in the space provided once inserted properly; 8) Lower the lever until you hear a click, now the pod is tightly pressed; 9) Press the coffee dispenser switch (the button with the coffee cup symbol) and the machine will begin dispensing coffee.



Do not lift the closure lever while the machine is dispensing coffee.

10) To stop the coffee from dispensing you must press the button with the coffee cup symbol; that is how you can regulate whether you want a short or long espresso.



It is recommended to remove the pod right after the coffee has been dispensed in order to avoid it getting overheated and drying, possibly affecting the machine components. Just lift the pod holder lever upwards and remove the used coffee pod paying attention not to touch the hot metal parts.



4. Installation and use

4.2 _Adjustments

The tension of the lever and the resulting pressure on the coffee pod can be regulated in different ways according to the model in your possession. Generally, a greater tension or hardness while pressing down the lever will result in a creamier coffee (you will notice the sides of the coffee pod will stay mainly dry). Lower is the pressure, when the lever feels looser or softer to operate, more the coffee pod will be irrigated with water in all of its parts, the coffee will dispense faster and be less dense/strong.

A) Adjustments on Lollina

do not have an adjustable pod press. Together with the machine, at the purchase of Lollina it will be provided with a PET disk. It can be inserted in the machine if you want to harden the closure, as shown in the picture.



- 1) remove the filter holder from the machine;
- 2) attach the plastic disk under the filter holder;
- 3) put back and attach the filter holder to the machine.

4.3_ Standard packaging and transport

Standard packaging:

cardboard box; a bag for protection.

When personally transporting the machine take care to keep it away from water, ensure it doesn't get bumped or hit and that it is carried in the upright manner (see the indication "ALTO" or "TOP" on the box).

If the machine is not to be operated for a long period of time it is to be stored taking note of the following precautions:

- Turn off the machine and unplug from the wall socket;

- Empty out the water tank and clean the drip tray dry;

- store the machine in a closed space;

- protect your appliance from possibly getting bumped or accidentally moved;

- protect your machine from humidity;

- avoid exposing your machine to extreme temperatures or sudden great temperature changes;

- avoid exposing your machine to corrosive substances;

- avoid machine inactivity for periods longer than 6 months. In similar cases, it is advisable to turn on the machine and dispense several servings of coffee before storing it again.

A white line-art icon of a coffee machine is positioned on the left side of the page. The machine has a rectangular body with a control panel on top featuring a power button, a switch, and a small display. A steam spout is on the left, and a coffee portafilter is inserted into the bottom. The word "lollina" is printed on the front of the machine.

5

MAINTENANCE



5. Maintenance

Before performing any kind of cleaning operation it is important to unplug the appliance and wait for it to cool down completely.



Never use alkaline solutions, solvents, alcohol or aggressive substances or ovens for drying the machine. Wash the washable parts (excluding all electrical components) with cold/warm water and a damp non abrasive cloth with Aroma cleaning products available on our website or through authorized dealers.

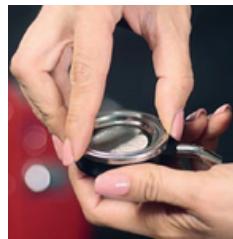
5.1_ Cleaning the pod holder

Weekly perform the cleaning procedure for the pod holder. To remove the pod holder from the body of the machine:

- turn the spout to the RIGHT;
- Lift the pod holder;
- With your other hand take hold of the filter;
- Unscrew the filter turning it to the left or right until removal
- Rinse under running water.

Putting the pod holder back in place:

- Put back and tighten the filter on the pod holder;
- Place the pod holder in its designated place on the machine;
- Turn the spout to the LEFT



5. Maintenance

5.2 _Cleaning the drip tray

Remove the drip tray by simply pulling out the tray and wash. Remove the top grid and wash under running water. The grid on the tray is removable as is the drip tray itself.



Do not wash the drip tray or the filter carrier in the dishwasher

5.3 _Descailing

Limestone formation is a normal consequence of the machine's usage: every 3-4 months it is necessary to perform a descaling maintenance operation or when the machine has a lower use of water. The need for descaling will also vary according to how hard results the water we use. It is always better to use bottled water or water with a low limestone content. For descaling your machine use only the CLEANER Aroma.

Why use the CLEANER Aroma?

- a) It is the only machine cleaning product certified for contact with foods;
- b) It is composed of malic and citric acid, thus made up of natural acids;
- c) It is delicate on surfaces and non corrosive, maintaining all the mechanical parts whole.
- d) It is tested on Aroma products;
- e) It is biodegradable, thus safe for the environment.
- f) It is ready for use, simplifying its application.



Failing to comply with these essential maintenance instructions clears the Manufacturer from Warranty claims..



6
WARRANTY

6. Warranty

6.1 _ The parts:

THE MANUFACTURER: La CAMAR s.r.l.s. brand owner and manufacturer of the machine.

THE SELLER: The company that purchases goods from the Manufacturer and resells to the final consumer.

THE CONSUMER: Person who purchases goods or services for personal use. The consumer is the actual end user of goods.

6.2 _ Warranty information

If during the validity period there are malfunctions or failures of parts of the machine attributable to defects in construction, materials or workmanship, the Consumer or Seller is required to promptly inform the Manufacturer in writing by filling out the form on the Distributor's website www.macchinaroma.com/assistenza-aroma/ . The Manufacturer, after appropriate checks of the information received, authorizes the Seller who will repair or replace the defective parts. The warranty starts from the date shown on the proof of purchase, showing the machine serial number, stamp and signature of the Seller. Possession of this document, together with the Serial Number on the machine itself, are a necessary condition for activating a repair or replacement under warranty. Replacement is possible if the report reaches the Manufacturer within 7 days of purchase. Otherwise, the machine can be repaired.

Cases not covered by warranty:

Manufacturer warranty usually does not include electrical parts, gasket (guarnizione) and any other parts subject to normal weariness (o-ring, switches, filter holder); Improper use or maintenance of the machine, not following the instructions in the User Manual; Damage not caused by defects of craftsmanship, construction or materials; Damage due to inappropriate use of the machine or use not described in the present User Manual; Damage caused by transporting improperly or recklessly moving of the machine (scratches or aesthetic defects caused by improper handling);

6. Warranty

Damage caused by lime deposit or coffee residue (failed maintenance of the machine as described in the Manual); Damage caused by electrical surges or a short-circuit; For all other causes that cannot be applied to the Manufacturer; Damage caused by adjustments or changes to the machine not authorized by the Manufacturer; Damage to the pump caused by operating the machine without water in the tank.

The appliance loses the warranty coverage if it is opened or tinkered with in absence of a specific written authorization provided by the supplier /Manufacturer. Also, improper use or adjustments to the machine relieves the Manufacturer of any responsibility for damage due to a defective product. The use of non-original spare parts affects the proper functioning of the machine. Use and request only the original Aroma parts when needed.

6.3 _ Assistance procedure

The legal guarantee is the responsibility of the Seller, and lasts 24 months. If you have problems with your Lollina, contact your trusted seller. If your Seller is not available, let us know and take advantage of the Manufacturer's guarantee by filling out all fields in the form on the website www.macchinaroma.com/assistenza-aroma/

6.4 _ Damage due to transport - the procedure

Any defects easily visible upon delivery of the product (ruined aspect of visible parts, dents, broken parts, missing parts or malfunctioning parts etc) need to be signaled to the dealer within 7 days of purchase. Upon delivery of the package ensure to check the content of the box before you sign the delivery receipt. In case of visible damage, packaging that looks like it was damaged or removed by the courier service, follow the following procedure: 1) Sign the courier receipt by writing next to your signature "damaged" or "subject to inspection". 2) Take a photo and/or video where you document the damage present on the package/parcel. 3) Send a request filling out all fields in the form on the website www.macchinaroma.com/assistenza-aroma/

6. Warranty

with the following information: a) If possible the courier's document signed with the marking "damaged" or "subject to inspection"; b) fotos/videos made that document the damage; c) Precise number of parcels or boxes damaged Upon receiving your e mail our Customer Care will file your complaint with the courier; In the meantime the fastest and most effective solution will be taken into consideration; the substitution of damaged parts, repair of the product.

7. Disposing of the appliance

In accordance to Article 26 of the Legislative Decree 49 March 14, 2014, Implementation of Directive 2012/19 / EU on waste electrical and electronic equipment (RAEE) on reduced use of dangerous substances in electrical and electronic appliances and waste disposal", the appliance must not be disposed of with household waste, but taken to an authorized waste separation and recycling centre. The consumer must thus dispose of the appliance in accordance to law, or return it to the seller when purchasing a new appliance. Separate collection of waste followed by its proper treatment can greatly improve environmental protection. Unauthorised disposal of the product by the user entails the application of administrative penalties. The aroma products are compatible with the legislation CE 1935/2004



lollina

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AZIENDA CON SISTEMA DI GESTIONE
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