



*passion  
for coffee*



## WELCOME TO THE NIVONA FAMILY!

We are delighted at the confidence you have shown in us by choosing a quality product from NIVONA. We would like to express our sincere **THANKS**.

To ensure maximum enjoyment of your NIVONA machine, please read through this document carefully and pay attention to the safety instructions before using the machine for the first time.

Please keep this document in a safe place. Then you can use it as a reference or pass it on to any subsequent owner.

We hope you enjoy your NIVONA product and, with it, a good, flavourful cup of coffee.

Best wishes to you from the NIVONA team!



## SYMBOLS USED

The following symbols are used in these instructions:



### CAUTION

This symbol draws your attention to possible dangers.



### NOTE

This symbol draws your attention to special information.



### TIP

This symbol indicates helpful advice on how to use the machine.



This QR code takes you to the service videos, instructions and tips for this machine.

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 **CAUTION**

Repairs to electrical appliances must be carried out only by specialised technicians! Improper repairs can expose the user to considerable dangers! If the machine is used other than for its intended purpose or is operated or maintained improperly, we cannot accept liability for any resulting damage!

 **CAUTION**

Do not disconnect the machine from the power network during the brewing process as this may damage the machine.

Switch the machine off only when it is idle!

 **CAUTION**

**Danger of burns!** Steam may escape from the machine while the beverage is being drawn as well as during maintenance processes or during evaporation.

Always use the hot water funnel as described.

If there is little water in the water tank, it can become hot.

## 1. SAFETY INSTRUCTIONS

### 1.1. Correct use

- The machine may only be used for its designated purpose (use only in private households) and is not intended for commercial use, which would void the warranty (see accompanying warranty terms).

### 1.2. General instructions for the user

- Set the machine on a dry, level and stable surface, and use it only indoors. Never place this machine on a hot surface, near other appliances which become very hot when in use (e.g. stove, deep fryer), or near open flames.
- The machine must not be used in cupboards or other closed pieces of furniture.
- The mains supply voltage must always match the machine's operating voltage. Please refer to the type plate on the machine.
- The machine must not be used at altitudes over 2000 m above sea level.
- Do not operate the machine if the mains supply cable or the casing is damaged. Never let the mains supply cable touch hot parts.
- If the mains supply cable of the machine is damaged, it must be replaced by the manufacturer, its customer service representative, or a similarly qualified technician to avoid hazards.
- Never immerse the machine in water.
- Always keep the mains supply plug dry and keep it away from moisture.
- Do not pull on the mains supply cable to disconnect the plug from the mains socket.

- If a fault occurs, disconnect the mains plug immediately (never by pulling on the mains supply cable or the machine itself).
- Before carrying out maintenance or cleaning, check that the machine is switched off and that the mains plug is disconnected. Cleaning the area of the brewing unit and the slot for the Click Cup may also only be carried out when the machine is switched off and the mains plug is disconnected.
- No liability for damage is accepted in case of incorrect operation, improper use, or incorrect repairs. The warranty is void in these cases.
- Always follow the instructions for cleaning and descaling! Failure to comply voids the warranty.
- Never clean the machine or individual parts in the dishwasher. Failure to comply voids the warranty.
- Do not leave the machine switched on unnecessarily.
- If you will be away for several days, always unplug the mains supply cable.
- Please use the integrated coffee grinder only to grind roasted and untreated coffee beans, not for other food items! Always make sure that there are no foreign objects mixed in with the coffee beans, which voids the warranty.
- If repair of the machine is required (including replacement of the mains cable!), please first contact the NIVONA service telephone or the dealer from which the machine was purchased, and, after consultation with us and observing the section “How to make your machine ready for shipment” in Chapter 11 of this document, send it to **NIVONA Central Customer Service, Südwestpark 49, D-90449 Nuremberg, Germany.**

### 1.3. Limits to the range of users

- This machine can be used by children 8 and older and by persons with physical, sensory, or mental impairments or who are lacking in experience and knowledge, provided they are acting under supervision or have been instructed on how to use the machine safely and are aware of the possible dangers. Children must not play with the machine. Cleaning and maintenance of this machine must not be carried out by children unless they are age 8 or over and are acting under supervision. The machine and its connection line must be kept away from children younger than 8.

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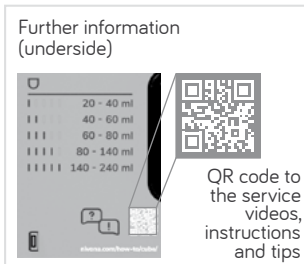
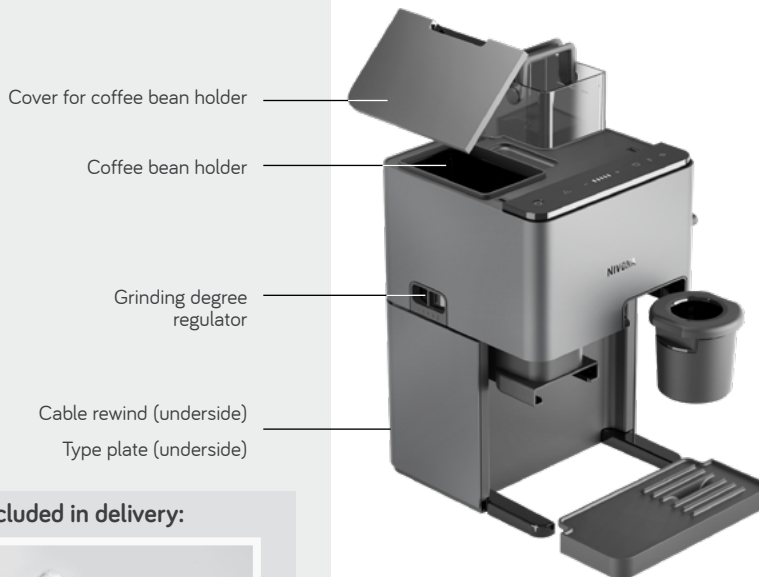
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# 2.

## 2. CONTROL ELEMENTS



### Included in delivery:



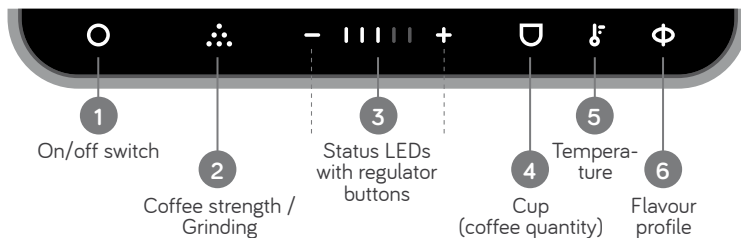
- CLARIS fresh water filter
- 2 red filter valves for CUBE 4'
- User manual
- Warranty terms
- Measuring spoon
- 2 cleaning tablets
- Test strips (for measuring water hardness)

**⚠ CAUTION** The machine may only be operated with a CLARIS fresh water filter with a red filter valve!

If the filter is equipped with a filter valve other than the red one, replace the existing filter valve with one of the supplied red filter valves (chapter 5.2., section "Set filter", page 13)!

## 3. OPERATION OF THE MACHINE

### 3.1. Symbol display (control panel)



### 3.2. Symbol key functions

The NIVONA machine can be operated using the **SYMBOL KEYS** on the symbol display. Pressing the currently lit symbol activates / selects it.



#### 1 On/off switch

- Switching the machine on and off (hold down until all of the status LED bars have counted up and are constantly lit / counted down).
- Status display (e.g. if a care programme is necessary) (chapter 8, page 25)
- Changing general settings (tap 3 times) (chapter 4.1., page 9)
- Starting a care programme (tap 3 times) (chapter 7, page 19)
- Display of a system message (colour code) (chapter 8, page 25)




#### 2 Coffee strength / Grinding

- Adjusting the coffee strength when the Click Cup is in the Grind position and the coffee strength symbol is lit up (change the status LED bar display using - or +)
- Starting the grinding process
- Cancelling the grinding process






Machine ready  
for operation

#### Coffee quantity (Factory settings)

	Ristretto	(30 ml)
	Espresso	(40 ml)
	Lungo	(70 ml)
	Cafè Crème	(120 ml)
	Cafè Grande	(160 ml)

#### Temperature

	NORMAL
	HIGH
	MAXIMUM

#### Flavour profile

	DYNAMIC
	CONSTANT
	INTENSE



#### 3 Status LEDs with regulator buttons

- Display of the current machine status and process progress during grinding and brewing (ready for operation, heating up, grinding, brewing, cleaning, ...)
- Display of the selected parameters (coffee strength, coffee quantity, temperature, flavour profile, ...)
- The parameters of the currently lit symbol can be changed with the help of the regulator buttons - / +



#### 4 Coffee quantity / Cup

- Starting the coffee draw with the set parameters
- Cancelling the coffee draw
- Setting the coffee quantity when the cup symbol is selected and lit up (change the status LED bar display with - / +)



#### 5 Temperature

- Setting the temperature when the temperature symbol is selected and lit up (change the status LED bar display with - / +)



#### 6 Flavour profile

- Setting the flavour profile DYNAMIC, CONSTANT or INTENSE when the flavour profile symbol is selected and lit up (change the status LED bar display with - / +)

Even **during** a grinding process that has already started, the *coffee strength / grinding quantity* can be changed by pressing the status LEDs' -/+ regulator buttons as long as the status LEDs' *Grind* and -/+ symbols are lit up.


The grinding process can be cancelled by pressing the *Coffee strength / Grinding* symbol during grinding.

Even **while** a coffee is being drawn, the *coffee quantity* can be changed by pressing the status LEDs' -/+ regulator buttons as long as the status LEDs' *Cup* and -/+ symbols are lit up.

A beverage preparation can be cancelled while the beverage is being prepared by pressing the *Cup* symbol or by pressing the - button several times (until the quantity goes below the amount already drawn).





 **CAUTION**

The grinding quantity regulates itself over time via the automatic setting of the grinding time.








Danger of over-grinding when manually setting the grinding time! **We recommend leaving the grinding time at the medium (automatic) setting.**



On/off switch



Tap 3 times

Colour code On/off switch	Menu item SETTINGS / MAINTENANCE	Settings options within the menu item
 <b>TURQUOISE</b> 	Evaporate	If the machine has to be sent in because of a defect, it must be evaporated beforehand so that no residual water remains in the system (Chapter 11, section "How to make your machine ready for shipment", page 28)
 <b>VIOLET</b> 	Grinding time	<p>The grinding time can be extended or shortened here (should only be changed in the case of permanent and serious deviations in the grinding quantities and after 100 grinding processes at the earliest)</p> <p> = <b>automatic</b> setting of the grinding time (factory setting; recommended!)</p> <p> = Each bar to the left shortens the grinding time further and less ground coffee is milled (manual setting of the grinding time)</p> <p> = Each bar to the right extends the grinding time further and more ground coffee is milled (manual setting of grinding time)</p>

- Press the on/off switch 3 times to enter the **SETTINGS / MAINTENANCE** menu
- By tapping the status LEDs' - / + regulator buttons, you can switch between the menu items / colour codes. The on/off switch lights up in the selected colour.
- If the on/off switch **lights up** in the desired colour, switch to the desired menu item (colour code) by briefly tapping the on/off switch (the on/off switch **flashes** in the selected colour)
- Change parameter setting using the status LEDs' - / + keys
- Press the on/off button briefly to save the changed setting and exit the menu item

- Press the on/off switch 3 times to exit the **SETTINGS / MAINTENANCE** menu (or wait for automatic timeout)\*

The machine switches to standby mode after **3 minutes**.

The standby mode can be exited by briefly pressing the on/off switch.

## 4.2. Set grind fineness

To change the grind fineness, please:

- Insert Click Cup in Grind position
- Press the **Coffee strength / Grinding** symbol
- While the mill is grinding, change the grind fineness by moving the regulator (on the left side of the machine)  
(to the left = finer, to the right = coarser)

### NOTE

When changing the grind fineness, we recommend:

- a finer setting for light roasts (regulator further to the left),
- a coarser setting for dark roasts (regulator further to the right).

## 4.3. Aroma Balance System

The NIVONA machine is equipped with the **Aroma Balance System**, which brings out the best of the bean for every taste. The three flavour profiles DYNAMIC, CONSTANT and INTENSE create a different taste with the same bean, same coffee strength, and same water amount.

### CAUTION

The grind fineness may only be set when the grinder is running!

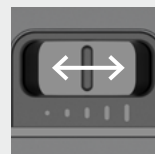
The grinder can be adjusted to adapt to the roast of the coffee beans. **We recommend that you always leave the grinder on a medium setting** and only change the factory setting if necessary, but after 100 grindings at the earliest.



Click Cup in **Grind** position



Coffee strength/Grinding





Set grind fineness



Flavour profile

### Flavour profile

-  DYNAMIC
-  CONSTANT
-  INTENSE

\* not when resetting the factory settings

## 5.

## 5. INITIAL STARTUP

## 5.1. Preparation

- Remove the machine and other supplied parts from the packaging
- Place the machine on a flat, dry work surface
- Rinse the Click Cup, water tank and hot water funnel with clean, clear water
- Connect the mains supply cable to a correctly installed power socket (any unused length of cable remains inside the cable rewind)

The machine is in standby mode after it is connected to the mains for the first time.

- Briefly press the illuminated on/off switch to exit standby mode

When all status LED bars light up constantly, the machine is ready for operation.



On/off  
switch



Machine ready  
for operation

**i** NOTE

During the first grinding / brewing process after start-up, it may happen that no or too little ground coffee is produced, or that no or too little coffee is brewed.

- Start the grinding process again and brew again

**!** CAUTION

The setting **Operation with filter** overwrites a set water hardness (> 1). This can cause damage to the machine due to heavy calcification if the machine is used without a filter. When **operating without a filter**, this setting must be selected again in the system once the factory setting has been changed.

## 5.2. Initial Start

## Fill coffee bean holder

- Fill the coffee bean holder with untreated, roasted coffee beans without foreign objects or dirt and without sugar, then close the cover of the coffee bean container tightly again

## Set water hardness\*

When using the machine without a filter, the water hardness must be entered **if it differs from the factory setting** (water hardness 4).

- Immerse supplied test strip briefly in water, shake it off and read the test result after about 1 minute

\* for operation without filter

- In the **SETTINGS / MAINTENANCE** menu (tap the on/off switch three times), select the colour code **BLUE** via the status LED's - / + regulator buttons and switch to the **Water hardness** menu by tapping the on/off switch briefly (on/off switch flashes **BLUE**)
- Change the read water hardness using the status LEDs' - / + keys

Test strips	Degree of hardness	Water hardness (status LED bars)
≤ 1 red point	0 - 9°	Water hardness 1
2 red points	10 - 14°	Water hardness 2
3 red points	15 - 19°	Water hardness 3
≥ 4 red points	≥ 20°	Water hardness 4 (factory setting)

- Press the on/off switch briefly to save the changed setting and exit the menu item (on/off switch lights up **BLUE**)
- Press the on/off switch 3 times to exit the **SETTINGS / MAINTENANCE** menu (or wait for automatic timeout)

## Set filter

### Operation without filter

The machine is set to **operate without filter** at the factory. If the machine continues to be operated in this way, nothing needs to be adjusted at this point.

When using the machine without a filter, the water hardness only needs to be entered if it differs from the factory setting (level 4) (section 'Set water hardness' on page 13).

### Operation with filter

When **operating with a filter**, the filter must be adjusted:



**CAUTION** The machine may only be operated with a CLARIS fresh water filter with a **red** filter valve!

If the filter is equipped with a filter valve other than the red one,

- replace the existing filter valve with one of the red filter valves supplied!



Remove filter valve



Insert **red** filter valve



Tap 3 times



On/off switch  
**BLUE**  
Water hardness



On/off switch  
**BLUE flashing**  
Set / change  
water hardness



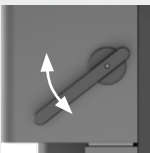
### CAUTION

Filter may only be used through the filter program – not before!

Insert the filter **straight** and turn until the mounting aid (at the end of the measuring spoon) clicks. **Do not overturn!**



Tap 3 times

On/off switch  
**GREEN**  
FilterOn/off switch  
**GREEN flashing**  
Set / change filterHeißwasser-  
trichterHeißwassertrichter  
in **Brüh**positionContainer under  
hot water funnelLever for open-  
ing/closing the  
brewing unit

- In the **SETTINGS / MAINTENANCE** menu (tap the on/off switch three times), select the colour code **GREEN** via the status LED's - / + regulator buttons and switch to the **Filter** menu by tapping the on/off switch briefly (on/off switch flashes **GREEN**)

**i** NOTE

Details on **Operation of the Machine** are contained in chapter 3, starting at page 7.

If used with a filter, the machine does not need to be descaled as often.

If the setting **Operation with filter** is set, but the machine is used without a filter, or vice versa, there may be a quantity discrepancy when the selected amount of coffee is drawn.



- Set the status LED bar to **+** and confirm with the on/off switch



- Check whether the **red filter valve** is inserted in the new filter!
- **Remove** the water tank
- Carefully screw the new filter into the holder provided in the water tank using the mounting aid at the end of the measuring spoon
- Fill water tank with fresh, cold water without carbonation (no mineral water) up to the **maximum mark** and reinsert the tank  
Do not fill with any carbonated liquids or any other liquids, or the warranty is void!
- Insert hot water funnel in Brew position
- Move the lever down to the Brew position until it clicks into place



- Place a sufficiently large container ( $\geq 0.3$  l) under the hot water funnel
- Press **Cup** symbol




- Wait until no more water comes out of the hot water funnel, then empty the container
- Open the brewing unit by pressing the lever upwards
- Remove hot water funnel

## Fill water tank (up to the max mark!)

- **Remove** the water tank, fill water tank with fresh, cold water without carbonation (no mineral water) up to the **maximum mark** and reinsert the tank. Do not fill with any carbonated liquids or any other liquids, or the warranty is void!

## Fill system\*

- Insert empty Click Cup (inner part down) in Brew position
- Move the lever down to the Brew position until it clicks into place
- Place a sufficiently large container (≥ 0.3 l) under the Click Cup
- Adjust the **coffee quantity to at least 'Lungo (70 ml)'**  with the status LEDs' - /+ regulator buttons and start draw
- Wait until no more water comes out of the Click Cup, then empty the container
- Open the brewing unit by pressing the lever upwards
- Remove Click Cup and dispose of the remaining water

## 6. PREPARE GROUND COFFEE

### 6.1. Draw coffee

The coffee preparation is divided into two steps:

#### 1. Grind coffee beans



Click Cup in  
Grind position

#### 2. Brew coffee



Click Cup in  
Brew position

First, the coffee beans are ground on the left side of the machine. The coffee is then brewed on the right side of the machine.

The Click Cup is required for both processes.

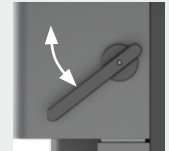
\* necessary for operation without filter

### CAUTION

When **operating** the machine **with filter**, the water tank must be filled up to the **maximum mark** for the initial start and when changing the filter!



Twistable  
Click Cup -  
inner part **down**



Lever for opening/  
closing the  
brewing unit



Container  
under  
Click Cup



Coffee quantity/  
Start draw



Twistable  
Click Cup -  
inner part **down**



Twistable  
Click Cup -  
inner part **up**

### TIP

To keep the coffee hot, especially ristretto or espresso, we recommend preheating the cups. To do this, before grinding the coffee beans, carry out a brewing process with an empty Click Cup and let the hot water run into the cup.

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**i NOTE**

Before grinding, make sure that there are enough coffee beans in the coffee bean container.



Click Cup (inner part down) in **Grind** position



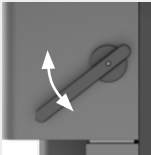
Coffee strength/  
Grinding



Status LED



Click Cup in **Brew** position



Lever for opening/closing the brewing unit



Cup under Click Cup



Coffee quantity/  
Start draw



Temperature



Flavour profile



Status LED

## 1. Grind coffee beans

- Insert Click Cup in Grind position
- Adjust the **coffee strength** with the status LEDs' - /+ regulator buttons
- Press the **Coffee strength** symbol key to start the grinding process. The coffee beans are ground.
- Remove Click Cup

## 2. Brew coffee

- Insert Click Cup with ground coffee in Brew position
- Move the lever down to the Brew position until it clicks into place
- Place the cup under the Click Cup
- Adjust the **coffee quantity** with the status LEDs' - /+ regulator buttons

### Coffee quantity (factory settings)

- IIIII +	Ristretto (30 ml)	- IIIII +	Cafè Crème (120 ml)
- IIII +	Espresso (40 ml)	- IIIII +	Cafè Grande (160 ml)
- IIIII +	Lungo (70 ml)		

- Optional: **Set the temperature** with the status LEDs' - /+ regulator buttons; to do this, press the Temperature symbol and then set with the regulator buttons

### Temperature

- IIII +	NORMAL	- IIII +	HIGH	- IIIII +	MAXIMUM
----------	--------	----------	------	-----------	---------

- Optional: Set the **flavour profile\*** (DYNAMIC, CONSTANT, INTENSE) with the status LEDs' - /+ regulator buttons; to do this, press the Flavour profile symbol and then set with the regulator buttons

### Flavour profile

- IIIII +	DYNAMIC	- IIIII +	CONSTANT	- IIIII +	INTENSE
-----------	---------	-----------	----------	-----------	---------

\* (Chapter 4.3, "Aroma Balance System", page 11)



- Start beverage preparation by pressing the **Cup** symbol (if the Temperature or Flavour profile symbol is active, the **Cup** symbol must be pressed twice)
- Wait until the draw is finished (all of the status LED bars are constantly lit up).
- Remove the cup, open the brewing unit by pressing the lever upwards and remove the Click Cup
- Eject the used puck by turning the lower part of the Click Cup (inner part up) and dispose of it

The NIVONA CUBE 4' jumps back to the set parameters of the previous draw when the next coffee is drawn.

## 6.2. Live programming

Live programming allows the **coffee quantity** to be set and stored while a beverage is being drawn. This allows the appropriate quantity to be determined based on a cup's size. For each of the 5 speciality coffees (each status LED bar), an individually defined quantity (within the storable quantity range) can be saved. This will overwrite the factory preset quantity.

### 1. Grind the coffee beans

(as in chapter 6.1., section 1. "Grind coffee beans", page 16).

### 2. Brew coffee

- Insert Click Cup with ground coffee in Brew position
- Move the lever down to the Brew position until it clicks into place
- Place the cup under the Click Cup
- Optionally set the **temperature** and **flavour profile** with the status LEDs' - / + regulator buttons; to do this, press the Temperature / Flavour profile symbol and then set with the regulator buttons

#### NOTE

If the tank runs empty during a beverage draw, the **Cup** symbol and the blue on/off switch flash alternately. Once the tank has been filled, you can continue to draw a beverage by pressing the **Cup** symbol or cancel it by pressing the on/off switch.



On/off switch  
(**BLUE flashing**) and  
**Cup flashing**

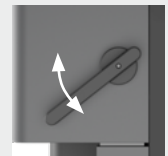
#### NOTE

To avoid permanent staining, the Click Cup should be rinsed with clean water after use and then wiped out.

	Coffee quantity	Factory settings	Quantity range can be saved
	Ristretto	30 ml	20-40 ml
	Espresso	40 ml	40-60 ml
	Lungo	70 ml	60-80 ml
	Café Crème	120 ml	80-140 ml
	Café Grande	160 ml	140-240 ml



Click Cup in **Brew** position



Lever for opening/closing the brewing unit



Coffee strength/  
Grinding



Coffee quantity/  
Start draw




Temperature



Flavour  
profile



Status LED

 **CAUTION**

If the ground coffee has been ground too finely, the filter may become blocked and no coffee will come out. **Pay attention to the ground coffee's grind fineness!**

- To start the live programming of the beverage draw, press the **Cup** symbol for approx. 4 seconds (until all the bars of the status LEDs have counted up)
- When the desired coffee quantity is reached, briefly press the **Cup** symbol again to end the draw
- After the drink is prepared, remove the cup, open the brewing unit by pressing the lever upwards and remove the Click Cup
- Eject the used puck by turning the lower part of the Click Cup (inner part up) and dispose of it






The coffee quantity prepared for the number of bars displayed on the status LED is now permanently stored (e.g. Espresso 50 ml). Each further draw of this level is completed at the newly stored quantity.

### 6.3. Prepare ground coffee




Skip step **1. Grind coffee beans** when preparing ground coffee.

- Fill a measuring spoon (max. 12 g) of ground coffee into the Click Cup (inner part down)
- Insert Click Cup in Brew position
- Move the lever down to the Brew position until it clicks into place
- Place the cup under the Click Cup
- Set the **coffee quantity** (optionally **temperature** and **flavour profile**) with the status LEDs' - / + regulator buttons; to do this, press the Temperature / Flavour profile symbol and then set with the regulator buttons

#### Coffee quantity (factory settings)

	Ristretto (30 ml)		Cafè Crème (120 ml)
	Espresso (40 ml)		Cafè Grande (160 ml)
	Lungo (70 ml)		

#### Temperature

	NORMAL		HIGH		MAXIMUM
---	--------	---	------	---	---------

#### Flavour profile

	DYNAMIC		CONSTANT		INTENSE
---	---------	---	----------	---	---------

- Start beverage preparation by pressing the **Cup** symbol key (if the Temperature or Flavour profile symbol is active, the **Cup** symbol must be pressed twice)
- Wait until the draw is finished (all of the status LED bars are constantly lit up)
- Remove the cup, open the brewing unit by pressing the lever upwards and remove the Click Cup
- Eject the used puck by turning the lower part of the Click Cup (inner part up) and dispose of it

## 7. CLEANING & MAINTENANCE

### NOTE

When the machine needs cleaning or descaling, the on/off switch **lights up constantly** in the colour **PINK** (clean system) or **YELLOW** (descale system). Beverages can still be drawn. But we recommend carrying out the care program as soon as possible to avoid endangering the warranty.

**A cleaning program that has been started accidentally can be cancelled by tapping the on/off switch 3 times or by holding down the on/off switch (until all the status LED bars have counted down).**

### 7.1. Clean system

When the machine needs to be cleaned, the on/off switch lights up **PINK** constantly.

- In the **SETTINGS / MAINTENANCE** menu (press the on/off switch three times) select the colour code **PINK** using the status LED's - / + regulator buttons and switch to the **Clean system** menu by briefly pressing the on/off switch (on/off switch flashes **PINK**)

7.



On/off switch  
**PINK**  
Clean system



On/off switch  
**YELLOW**  
Descale system



### CAUTION

**The running program must not be interrupted!**



### NOTE

While the system is working, the status LEDs pulsate.



Tap 3 times



On/off switch  
**PINK**  
Clean system



Cup

DE

GB

FR

NL

PL

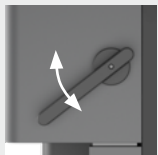
RU



Place cleaning tablet in Click Cup



Click Cup in **Brew** position



Lever for opening/closing the brewing unit



Container under Click Cup

### NOTE

If the tank runs empty during an operation, the **Cup** symbol and the blue on/off switch flash alternately. After filling the tank, the operation can be continued by pressing the **Cup** symbol.





On/off switch (**BLUE flashing**) and **Cup flashing**

PINK  - ||||| +

- Set the status LED bar to + and confirm with the on/off switch

PINK  |||||

- Insert cleaning tablet into Click Cup (inner part down)
- Insert Click Cup with cleaning tablet in Brew position
- Remove the water tank, fill it with fresh, clear water up to the **maximum mark** and reinsert it
- Move the lever down to the Brew position until it clicks into place

PINK  ||||| 

- Place a sufficiently large container ( $\geq 0.3$  l) under the Click Cup
- Press the **Cup** symbol to start cleaning

PINK  |||||

- Open the brewing unit by pressing the lever upwards
- Remove the Click Cup and rinse thoroughly with cold, clear water
- Reinsert the rinsed Click Cup in the Brew position
- Move the lever down to the Brew position until it clicks into place

PINK  ||||| 

- Empty container
- Place a sufficiently large container ( $\geq 0.3$  l) under the Click Cup
- Tap the flashing **Cup** symbol to continue the process

PINK  |||||

- Wait until no more water comes out of the Click Cup
- Open the brewing unit by pressing the lever upwards and empty the container
- Remove the Click Cup and rinse thoroughly with cold, clear water

## 7.2. Descale system

### CAUTION

Never use vinegar or vinegar-based products for descaling, but always use **liquid products** recommended for automatic coffee machines (recommendation: NIVONA PREMIUM liquid descaler).

The **filter** (if present) must be **removed from the water tank** prior to the start of the descaling program.

**When descaling, please follow the sequence below exactly!**

First pour in the corresponding amount of **water** up to the 0.5 l mark and **then** add the **descaler**. **Never in reverse order!** Observe the instructions of the descaler manufacturer.


When the machine needs to be descaled, the on/off switch lights up **YELLOW** constantly.



- In the **SETTINGS / MAINTENANCE** menu (press the on/off switch three times) select the colour code **YELLOW** using the status LED's - / + regulator buttons and switch to the **Descalce system** menu by briefly pressing the on/off switch (on/off switch flashes **YELLOW**)

YELLOW  - | | | | +

- Set the status LED bar to + and confirm with the on/off switch

YELLOW  | | | |

-  **CAUTION!** The **filter** (if present) must be **removed from the water tank** prior to the start of the descaling program.
- First fill the water tank with fresh, clear water (0.5 l) and then with descaler. **Never in reverse order!** Reinsert the water tank.
- Insert hot water funnel in Brew position
- Move the lever down to the Brew position until it clicks into place

YELLOW  | | | | 

- Place a sufficiently large container ( $\geq 0.3$  l) under the hot water funnel
- Press the **Cup** symbol to start descaling

### CAUTION

Please always remove residual descaling fluid on the housing with a moist cloth afterwards!

### NOTE

While the system is working, the status LEDs pulsate.



Tap 3 times



On/off switch  
**YELLOW**  
Descalce system



Hot water funnel



Lever for  
opening/closing  
the brewing unit



Container under hot  
water funnel

### NOTE

When using the NIVONA PREMIUM liquid descaler:



- Fill the water tank with 0.5 l of fresh, clear water
- Fill the water tank with the NIVONA PREMIUM liquid descaler up to the 0.6 l mark

**i NOTE**

If the tank runs empty during an operation, the **Cup** symbol and the blue on/off switch flash alternately. After filling the tank, the operation can be continued by pressing the **Cup** symbol.



On/off switch  
(**BLUE flashing**) and  
**Cup flashing**




YELLOW   

- Empty container
- Place a sufficiently large container ( $\geq 0.3$  l) under the hot water funnel
- Press the **Cup** symbol to continue descaling.

**This step must be repeated until the water tank is empty.**

YELLOW  


- Remove water tank, rinse with fresh, clear water
- Fill the water tank with fresh, clear water (0.5 l) and reinsert

YELLOW   

- Empty container
- Place a sufficiently large container ( $\geq 0.3$  l) under the hot water funnel
- Press the **Cup** symbol to continue descaling

YELLOW  

- Remove water tank, rinse with fresh, clear water
- Fill the water tank with fresh, clear water (0.5 l) and reinsert

YELLOW   

- Empty container
- Place a sufficiently large container ( $\geq 0.3$  l) under the hot water funnel
- Press the **Cup** symbol to continue descaling

YELLOW  

- Remove water tank, rinse with fresh, clear water

 **CAUTION**

After descaling is complete, the **filter** (if previously removed) **must be reinserted**.

- Fill the water tank with fresh, clear water up to the **maximum mark** and reinsert

YELLOW  

- Empty container
- Open the brewing unit by pressing the lever upwards
- Remove hot water funnel and rinse with fresh, clear water

### 7.3. Rinse Click Cup

The Click Cup should be cleaned under running water regularly and if it has any visible dirt or coffee residues. Please never use detergent for this, only pure, **warm** water!

- Clean the Click Cup under hot running water and **then wipe it with a dry cloth**

### 7.4. Clean regularly by hand

- Only clean the inside and outside of the housing as well as the removable stand with a soft, damp cloth without detergent
- The water tank should be rinsed with clean water and refilled with fresh, clear water every day

### 7.5. Change filter

The filter's effectiveness is used up after about 50 l of water has flowed through it. The on/off switch lights up constantly in the colour **GREEN** when the filter needs to be replaced.

**CAUTION** The machine may only be operated with a CLARIS fresh water filter with a **red** filter valve!

If the filter is equipped with a filter valve other than the red one,

- replace the existing filter valve with one of the red filter valves supplied!
- When changing the filter, remove the red filter valve from the old filter and use it (as long as it is intact) for the new filter if required
- In the **SETTINGS / MAINTENANCE** menu (press the on/off switch three times) select the colour code **GREEN** using the status LED's - / + regulator buttons and switch to the **Filter** menu by briefly pressing the on/off switch (on/off switch flashes **GREEN**).



Remove filter valve



Insert **red** filter valve

**CAUTION**

**Never immerse the machine in water!**

Do not use scouring agents for cleaning.

Only use microfibre cloths designed for cleaning monitors and sensitive surfaces to avoid scratching the symbol display (control panel)!

**CAUTION**

**Cleaning the area of the brewing unit and the slot for the Click Cup may only be carried out when the machine is switched off and the mains plug is disconnected.**

**NOTE**

Please follow these cleaning instructions. Maximum cleanliness is required, especially when handling food and beverages. Use a little soapy water to clean the removable stand every now and then.

**CAUTION**

Insert the filter **straight** and do not overturn.

In case of low water consumption, you must replace the filter no later than after two months. In this case, the on/off switch will not light up. You can set the replacement date using the dial on the head of the filter (month indicator).

**i NOTE**

You can continue to draw beverages. But we recommend changing the filter immediately.

While the system is working, the status LEDs pulsate.



Tap 3 times



On/off switch  
**GREEN**  
Change filter



Hot water funnel



Unscrew/screw the filter in water tank



Cup



Container under hot water funnel



- Set the status LED bar to + and confirm with the on/off switch



- Check whether the **red filter valve** is inserted in the new filter!
- **Remove** the water tank and empty it
- Carefully unscrew the old filter from its holder in the water tank using the mounting aid at the end of the measuring spoon and dispose of it in the household waste.
- Carefully screw the new filter into the holder provided in the water tank using the mounting aid at the end of the measuring spoon
- Fill water tank with fresh, cold water without carbonation (no mineral water) up to the **maximum mark** and reinsert the tank  
Do not fill with any carbonated liquids or any other liquids, or the warranty is void!
- Insert hot water funnel in Brew position
- Move the lever down to the brewing position until it clicks into place










- Place a sufficiently large container ( $\geq 0.3$  l) under the hot water funnel
- Press the **Cup** symbol to start the filter change



- Wait until no more water comes out of the hot water funnel, then empty the container
- Open the brewing unit by pressing the lever upwards
- Remove hot water funnel



## 8. SYSTEM NOTIFICATIONS

On/off switch system notification colour code	Cause	Remedy
 +  <b>BLUE flashing</b> + <b>Cup flashing</b>	<b>Water missing</b>	Fill the water tank with fresh, clear water and press the <b>Cup</b> symbol to continue if necessary
	<b>Flow timeout Powder too finely ground</b>	Set coarser grind (chapter 4.2., page 11)
	<b>Flow timeout Ground coffee is blocking the outlet</b>	Rinse out the Click Cup (chapter 7.3., page 23) and clean the system (chapter 7.1., page 19).
	<b>System calcified</b>	Descale system (chapter 7.2., page 21)
 <b>GREEN</b>	<b>Filter needs to be changed</b>	Change filter (chapter 7.5., page 23)
 <b>YELLOW</b>	<b>System needs to be descaled</b>	Descale system (chapter 7.2., page 21)
 <b>PINK</b>	<b>System needs to be cleaned</b>	Clean system (chapter 7.1., page 19)
 +  <b>RED flashing</b> + <b>Status LEDs flashing</b>	<b>System error</b>	Disconnect the unit from the mains and plug it in again. If the error is still displayed, call the NIVONA service hotline.

## 9. SOLVING PROBLEMS YOURSELF

The following table shows some causes and options for solving the problem if the machine does not work properly.

If the system detects an error, the red on/off switch and the status LEDs flash.

- Turn off machine
- Pull out mains plug

### CAUTION

If an error occurs or a problem cannot be solved by yourself, please contact your specialist retailer or visit the service area at [www.nivona.com](http://www.nivona.com).

### Type plate (example)



The following information is important for fast, competent processing of the matter


- Model of the NIVONA product
- Serial number
- Colour code error

Problem	Cause	Remedy
Coffee only comes out in drips	System might need descaling	Perform high-dosage descaling (chapter 7.2., page 21)
	Grind fineness is too fine	Set coarser grind (chapter 4.2., page 11)
	Ground coffee is too fine	Use coarser ground coffee
	Too much ground coffee added	Add less ground coffee
	Click Cup filter is clogged	Clean Click Cup (chapter 7.3., page 23) and perform system cleaning (chapter 7.1., page 19)
	Tamper piston needs descaling	Perform descaling (chapter 7.2., page 21)

### NOTE

To avoid problems, the following should be observed:

- Always remove the water tank from the machine to fill it
- Do not store coffee beans in the refrigerator

Problem	Cause	Remedy
Coffee is not “frothy”	Brewing unit is blocked	Clean Click Cup (chapter 7.3, page 23) and perform system cleaning (chapter 7.1, page 19)
	Unsuitable coffee type	Change coffee type
	Beans are no longer roast-fresh	Use fresh beans
Loud noise in the coffee grinder	Grind fineness not adapted to coffee beans	Optimise grind fineness (chapter 4.2., page 11)
	Foreign matter in the grinder, e.g. small stones	Call NIVONA service hotline; ground coffee can still be used
Coffee is cold (especially ristretto and espresso)	Cups are cold / not preheated	Set temperature to MAXIMUM 
		Before grinding the coffee beans, perform a brewing process with an empty Click Cup to warm up the cup and system (pour out the water before drawing the beverage)
Permanent and serious deviations of the grinding quantities Too much / too little ground coffee in the Click Cup	Grinding time is too long / too short	<b>Call the NIVONA service hotline!</b> If necessary, shorten / lengthen the grinding time (chapter 4.1., table, page 10)
The Click Cup cannot be removed after brewing even though the lever is open	The piston for closing the brewing unit has not returned to its initial position	Disconnect the machine from the power supply by unplugging the mains plug, wait approx. 10 seconds and plug it back in

**NOTE**

The automatic setting of the grinding time only takes effect after 50 grinding processes and becomes more and more precise as the number increases.

## 10.

**10. ACCESSORIES & COFFEE ASSORTMENT**

Our current assortment of accessories and coffee can be found at [www.nivona.com](http://www.nivona.com).

## 11.

**11. CUSTOMER SERVICE & WARRANTY**

If you have to send in the machine due to a defect, first evaporate it out so that no water remains in the system.

**How to make your machine ready for shipment | Evaporate machine**

- In the **SETTINGS / MAINTENANCE** menu (press the on/off switch three times) select the colour code **TURQUOISE** using the status LED's - / + regulator buttons and switch to the **Evaporate** menu by briefly pressing the on/off switch (on/off switch flashes **TURQUOISE**)

TURQUOISE  - |||| +

- Set the status LED bar to + and confirm with the on/off switch

TURQUOISE  ||||

- Empty water tank, remove filter (if present), and reinsert water tank

TURQUOISE  ||||

- Insert hot water funnel in Brew position
- Move the lever down to the Brew position until it clicks into place

TURQUOISE  |||| 

- Place a sufficiently large container ( $\geq 0.3$  l) under the hot water funnel
- Press the **Cup** symbol to start evaporation

TURQUOISE  ||||

- Empty and reinsert water tank
- Open the brewing unit by pressing the lever upwards\*
- Remove hot water funnel

- Empty the coffee bean container if possible
- Pack Click Cup separately
- Pack the machine, ideally in the original packaging (no liability can be accepted for transportation damage)

\* Machine switches off automatically

**CAUTION**

The running program must not be interrupted!

The water tank must not be removed during evaporation!

The evaporation program may only be carried out using the hot water funnel supplied (risk of burns)!

**NOTE**

While the system is working, the status LEDs pulsate.

**WARRANTY AND CUSTOMER SERVICE CONDITIONS**

Please see the accompanying information sheet for detailed warranty and customer service conditions.



Tap 3 times



On/off switch  
**TURQUOISE**  
Evaporate

## 12.

**12. PACKAGING & DISPOSAL**

The machine's complete original packaging should be kept to protect it during shipping in case customer service is needed.

Electrical and electronic appliances contain many materials which are still valuable or are harmful to the environment, and these should not be treated in the same way as normal household waste. If treated as household waste or handled incorrectly, they may cause harm to human health or the environment. Therefore, never throw a defective machine away with household waste, but bring it to the community collection point for return and recycling of old electrical and electronic devices.

You can obtain more information from your local town hall, waste disposal service provider, or the retailer from whom the machine was purchased.

Filter cartridges are disposed of as household waste.

## 13.

**13. TECHNICAL DATA**

Voltage	220-240 V AC, 50-60 Hz
Power output	1455 W
Conformity mark	CE
Static pump pressure max.	15 bar
Water tank capacity	Approx. 1.4 l
Coffee bean holder capacity	Approx. 250 g
Coffee grounds container capacity	1 portion
Cable length	Approx. 1.1 m
Weight	Approx. 5 kg
Dimensions (W x H x D)	Approx. 21 x 32 x 21 cm

Detailed information on energy consumption can be found via the following QR code:







*passion*  
*for coffee*



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