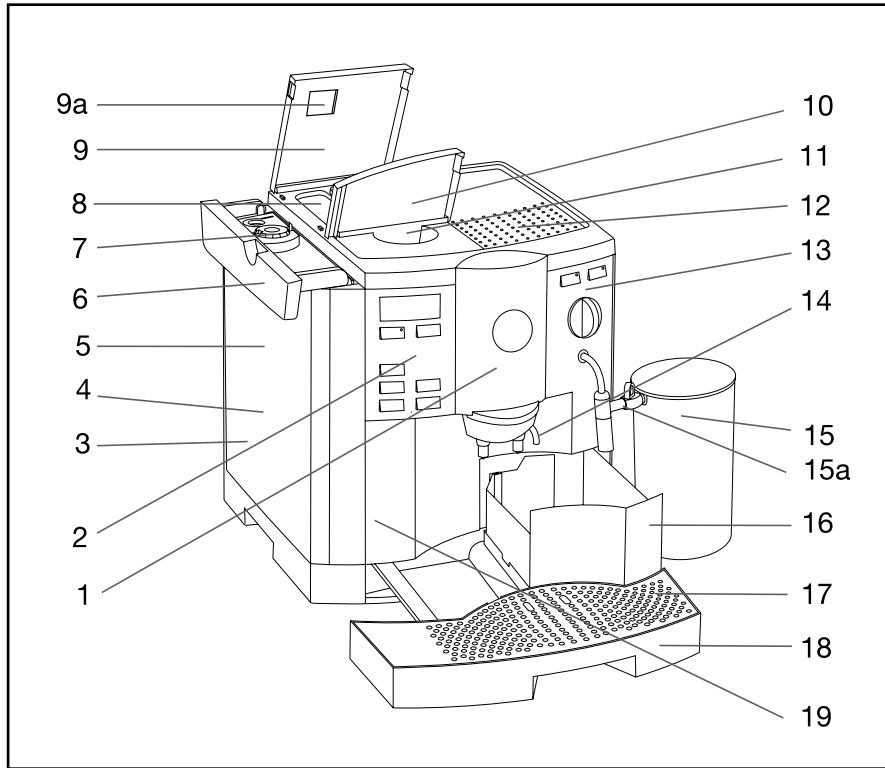
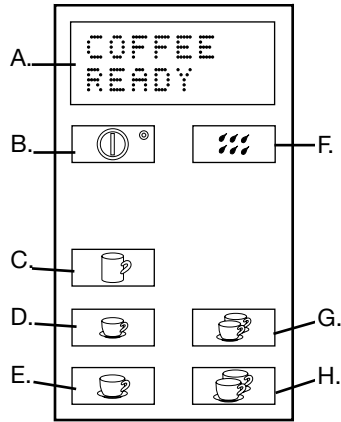


FIG. 1



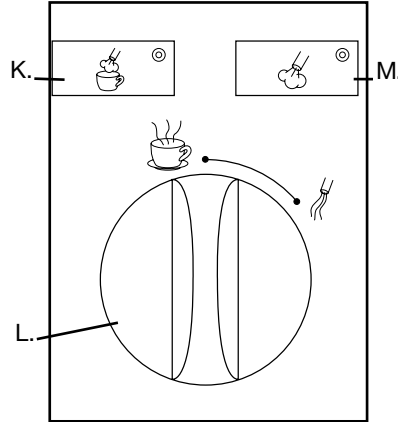
1. **Height-Adjustable Coffee Spout**
2. **Operating Display (See Fig.2)**
3. **Removable Water Tank**
4. **Low Water Flotation Device(Inside)**
5. **Claris Water Care Cartridge (Not Installed)**
6. **Lid for Water Tank**
7. **Holder for Claris Water Cartridge**
8. **Aroma Protection Lid**
9. **Cover for Bean Container**
- 9a. **800 Number and Serial Number**
10. **Lid for Ground Coffee Funnel**
11. **Opening for Ground Coffee**
12. **Warming Plate**
13. **Steam System (See Fig.3)**
14. **Hot Water Release**
15. **Milk Container**
- 15a. **FrothXpress (See Fig.4)**
16. **Used Coffee Container**
17. **Removable Grid**
18. **Removable Drawer/Used Water Tray**
19. **Cover for Programming Buttons (See Figure 3A)**

FIG. 2



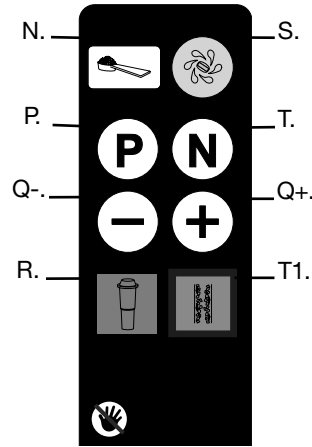
- A. Display Dialog System
- B. On/Off Button
- C. Special Coffee Button
- D. 1-Cup Small Button
- E. 1-Cup Large Button
- F. Rinse Button
- G. 2-Cup Small Button
- H. 2-Cup Large Button

FIG. 3



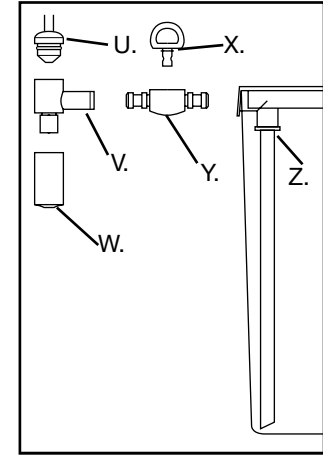
- K. Steam Portion Button
- L. Selector Switch for Coffee or Hot Water
- M. Permanent Steam Button

FIG. 3A



- N. Ground Coffee Button
- P. Program Button
- Q-/Q+. Minus/Plus Buttons
- R. Claris Button (for replacements only)
- S. Tablet Cleaning Button
- T. N-Button to return to **COFFEE READY** status
- T1. Decalcifying Button

FIG. 4



Parts of FrothXpress

- U. Steam Nozzle
- V. Connector
- W. Frothing Sleeve
- X. Knob (for regulating froth)
- Y. Joint
- Z. Milk Container Lid with Siphoning Straw

FIG. 5

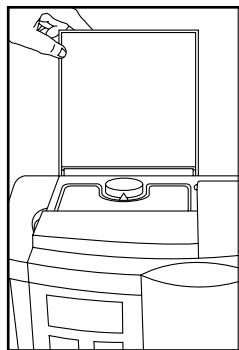


FIG. 6

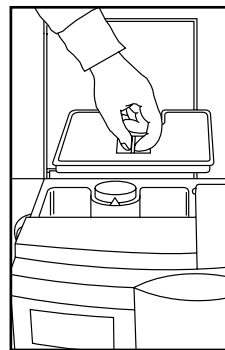


FIG. 7



FIG. 8a

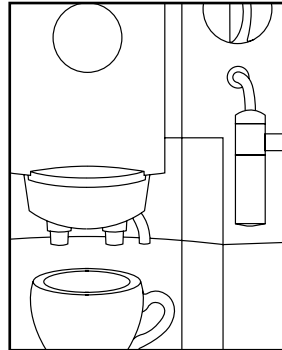


FIG. 8b

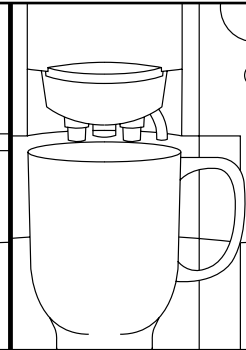


FIG. 9

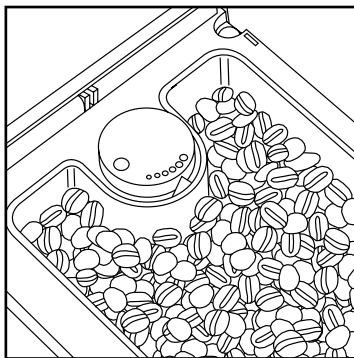


FIG. 10



FIG. 11

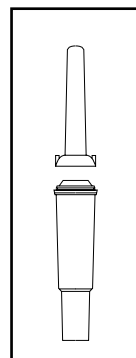


FIG. 12

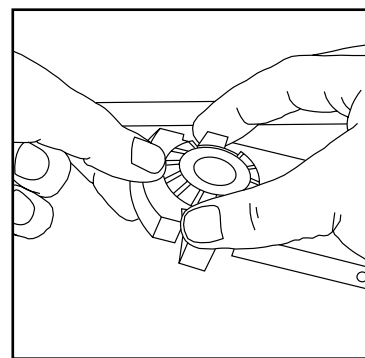


FIG. 13

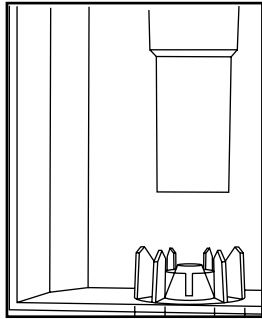


FIG. 14

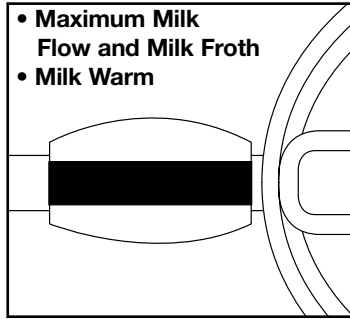


FIG. 15

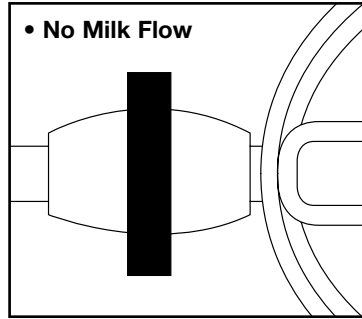


FIG. 16

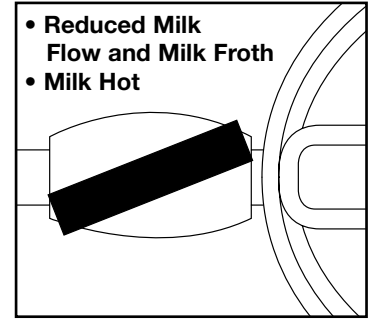


FIG. 17

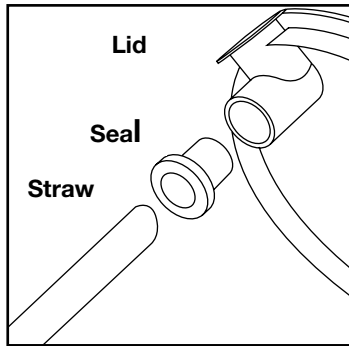


FIG. 18

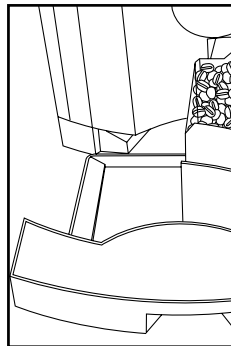


FIG. 19

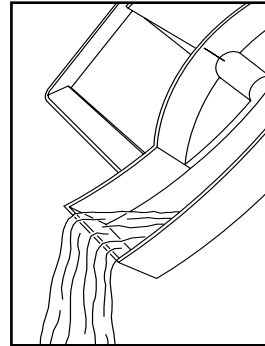


FIG. 20

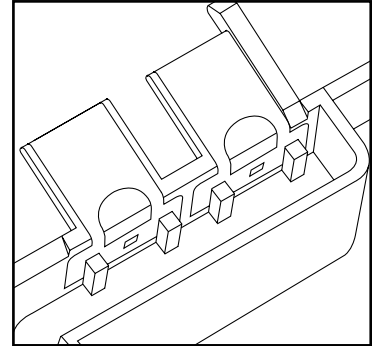


FIG. 21

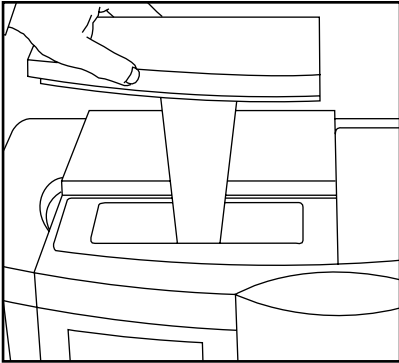


FIG. 22

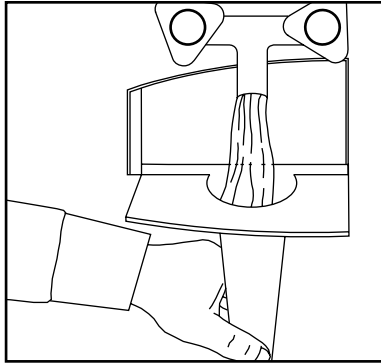


FIG. 23

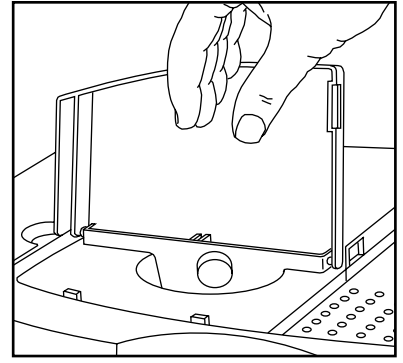


FIG. 24

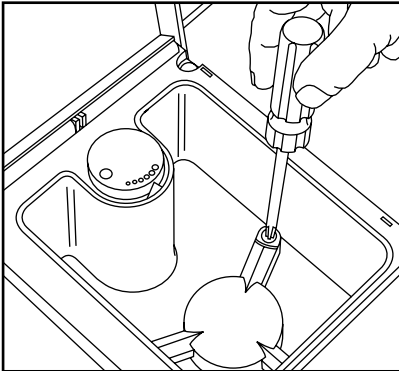


FIG. 25

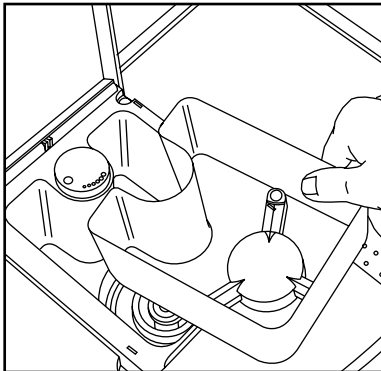


FIG. 26

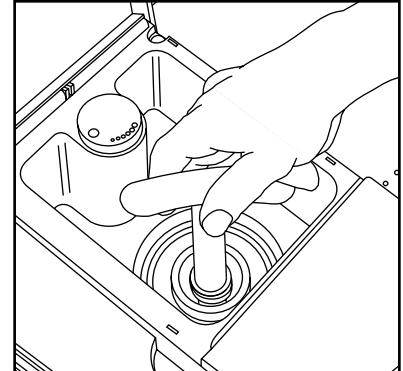


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1. PRODUCT REGISTRATION

Please read the enclosed product registration card now. Fill it out and mail or fax it to us within two weeks after purchasing your C3000. Important: The product registration is part of your warranty.

2. THE C3000

The C3000 can prepare 1 or 2 cups of excellent, professional quality espresso or coffee at a time. The unique pre-wetting function ensures optimal coffee extraction. The C3000 functions fully automatically at the touch of a button. You can program the coffee amount, water, and temperature settings for all coffee buttons. The integrated burr grinder grinds beans to the correct fineness. A separate filler funnel lets you use ground coffee. You can program your machine to shut-off automatically from 1/2 hour to 9 hours after last use, and you can also program the C3000 to automatically turn on at a certain time every day. Additionally, you can check how many cups of coffee you made for each of the coffee buttons. The water level and the used coffee container are monitored automatically. Three computer controlled rinsing, cleaning and decalcifying programs facilitate care and maintenance of the machine. If you use the CLARIS water filter cartridge, you can turn off the decalcifying program (see chapter 10 "Adjusting for Water Hardness").

3. WELCOME TO THE CAPRESSO C3000

Thank you for choosing this CAPRESSO product. Please study these operating instructions carefully before using your new C3000 and keep them in a safe place for easy reference in the future. These instructions contain all the information necessary for the correct use, operation and maintenance of the machine.

Understanding and complying with these directions is essential to ensure that the machine is utilized without risk and to ensure safety during operation and maintenance. These instructions, however, cannot cover all the possible ways in which this machine may be used. Should you require further information or should particular problems occur that are not covered in this manual, please contact your local dealer or **call our special C3000 TOLL FREE number: 1-800-220-5701 9AM to 4PM Eastern Standard Time Monday through Friday.** If you call at any other time please leave a message with your telephone number and when we can call you back. You can also send us a **fax at 201-767-9684**, or **email us at contact@capresso.com**

4. A WORD ABOUT "CREMA COFFEE" (PRESSURE BREWED COFFEE)

Grinding, tamping and brewing under high pressure in one sequence is considered the ideal process to extract maximum flavor and aroma by the majority of coffee experts. Your C3000 will always produce espresso and coffee with a thick, foamy layer called "crema." The crema traps the fine aromatics and the light gaseous flavors that register on the palate. It keeps the flavors that would otherwise escape locked in. The high pressure and the short brewing time prevent the extraction of bitter oils and release less caffeine than other brewing methods. You will always make the absolute freshest and most aromatic cup of coffee. This is also the reason why many fine European restaurants and hotels will serve you freshly pressure brewed coffee only. Use the C3000 to make a cup of coffee! Experiment with the size of cup and the amount of coffee!

Factoid 1

Caffeine is tasteless. A "strong" coffee or espresso is mostly the result of the amount of coffee in relation to the amount of water. The longer a bean is roasted, the less caffeine it has. "Arabica" beans have less caffeine than "Robusta" beans. "Arabica" beans have more flavor than "Robusta" beans, which are mostly used in high-volume coffees and instant coffees.

Factoid 2

Espresso is the way the bean is roasted, not the bean itself. You can use many different roasts to produce espresso coffee. You can also use the espresso roasted coffee to make a larger cup of coffee. In the U.S., espresso roasting results mostly in a darker roast than espresso roasting in Europe.

5. PLEASE, DON'T... (or you will void your warranty protection):

- Never fill instant coffee into the grinder or ground coffee funnel; it can damage the functioning of the brewing chamber.
- Never fill sugar coated coffee beans into the bean container.
- Never fill frozen beans into the bean container. If you store beans in the freezer, let them thaw for 3 to 4 hours before filling them into the bean container.
- Never fill anything other than coffee beans into the bean container (no chocolate, no rice, no nuts, no spices, nothing other than coffee).
- Never fill anything but fresh, cold clean water into the water container (exception: see chapter 17.2).
- Never use mineral or carbonated water. You can use tap water, spring water, distilled water and reverse osmosis water.

- Never repair or open the machine yourself. All repairs should be performed only by an authorized service center.

PLEASE, DO...

- Fill water tank with fresh, cold water only (no distilled water, no mineral water, no carbonated water).
- Remove foreign particles from coffee beans, such as small stones or pebbles.
- Let frozen beans thaw for 3 to 4 hours before filling them into the bean container.

Please call 1-800-220-5701 with any questions.

6. FACTORY SETTINGS


The C3000 leaves the factory with the settings described below. To change any of these settings, see the sub-chapters under "Programming."


- Special coffee button (Fig.2,C) brews approx. 8 oz. of coffee.
- 1-cup small button (Fig.2,D) brews approx. 2 oz. of coffee.
- 1-cup large button (Fig.2,E) brews approx. 5 oz. of coffee.
Other settings: Each of the three buttons above can be set from approx 1/2 oz. to 8 oz. of coffee. The 2-cup buttons (Fig.2; G,H) will automatically produce twice as much coffee as the setting of the corresponding 1-cup button.
- 5-hour auto shut-off. Other settings: manual shut off, auto shut-off from 1/2 hour to 9 hours after last use.
- Water hardness setting: level 1.
Other settings: --, 2, 3, 4
- Filter: no (Claris Water Care Cartridge: not installed)
Other Settings: Filter yes (see chapter 11.)

- Coffee temperature: high
Other setting: normal
- Steam portion: 14 seconds
Other settings: 3 to 250 seconds in 1 second intervals
- Language in **DISPLAY**: English.
Other settings: French, Portuguese, German, Italian, Dutch, Spanish
- Economy Mode: Off
Other setting: Economy Mode: On
- Time:--.—(not set)
Other setting: Set a time
- Unit On: --.—(not set)
Other setting: Set a time that the unit turns on automatically.
(Requires that you first set a time.)

7. PREPARING THE MACHINE FOR THE FIRST TIME

The following procedure is only necessary when setting up the machine for the first time and after “Emptying System Before Transport” (see chapter 16.10).

- Plug-in machine.
- Do not fill water tank now.
- Switch your machine on by pressing **ON/OFF** button ① (Fig. 2,B). The machine adjusts fully-automatically to the starting position.
- **DISPLAY** **PLEASE WAIT.**
- **DISPLAY** **FILL SYSTEM / PRESS STEAM.**
- Place a container underneath the steam nozzle.
- Press the  button (Fig.3,M).
- **DISPLAY** **FILL WATER** (machine beeps).

- Remove water tank and rinse well with clear tap water.
- Fill water tank and replace. Make sure that tank engages well.
- **DISPLAY** **FILL SYSTEM / PRESS STEAM.**
- **DISPLAY** **PLEASE WAIT.**
- **DISPLAY** **RINSE UNIT.**
- Place a container under the coffee-spout (Fig. 1,1) and press the  button(Fig. 2,F).
- **DISPLAY** **UNIT RINSING.**
- **DISPLAY** **COFFEE READY.**

Attention: You can only make coffee when the **DISPLAY** reads **COFFEE READY.**

7a. Adding Coffee Beans

- Lift up cover of the bean container (Fig. 5) and remove aroma protection lid (Fig. 6).
- Clean-out any dirt or foreign objects from the bean container.
- Fill the bean container with coffee beans (Fig.7), replace the aroma protection lid (Fig.6), and close the cover.

IMPORTANT:

- Do not fill anything else in the bean container but coffee beans.
- If you use frozen beans let them thaw for 3 to 4 hours before filling them into the bean container. This will prevent moisture from seeping into the grinder.

7b. First Time Grinding/Brewing

- Move the coffee spout up (Fig.8b).
- Put a large cup underneath the coffee spout.
- Make sure there is water in the tank.

- Push the special coffee button (Fig.2,C).
- The machine will start grinding. Then it will pre-brew, pause, and continue brewing. It will brew approx. 8 oz. of coffee. During the first brewing cycle the coffee will be extremely weak since some of the ground coffee stays in the connector channel between the grinder and the brewing chamber. Your next cup of coffee will be fine.

8. ADJUSTING THE GRINDER

You can adjust the grinder to the roast of your coffee. We recommend the following:

- for a light roast use a finer adjustment.
- for a dark roast use a coarser adjustment.
- Open the cover of the bean container (Fig.5).
- To adjust grinding turn the selector switch to the desired position (Fig.9).
- You have the following possibilities:
 - the smaller the dots, the finer the grinding.
 - the bigger the dots, the coarser the grinding.
- **CAUTION:** The grinding grade should only be adjusted while the grinder is working.

9. RINSING THE MACHINE

The C3000 will automatically complete a rinse cycle when the machine is turned off (or when the machine turns off automatically). When the machine is cold and you turn the machine on it will warm up (**DISPLAY PLEASE WAIT**).

- **DISPLAY** will show **RINSE UNIT**.
- Place an empty cup under the coffee-spout (Fig.1,1).
- Press rinse ☰ button.
- You can always rinse in between. Just press the rinse button.

10. ADJUSTING FOR WATER HARDNESS

- The water is heated inside the machine. With use, this leads to calcium deposits forming in the machine. This will be automatically indicated on the display. For this reason, it is necessary to adjust the machine to the hardness of your local water before you use it for the first time.
- Ask your local water company for the “Water Hardness in Grains.” You can also use the enclosed “AQUADUR” test sticks to determine your water hardness. Follow the instructions on the package. If all five fields of the test stick turn reddish, set the water hardness to level 4. If four turn red, set the water hardness level to 3. If three turn red set it to two. If only one or two turn red, you can leave the setting as it is. **ATTENTION:** If you use distilled water, turn the water hardness function off (--).
- The symbols on the display mean:
 - HARDNESS LEVEL --:** water hardness function is turned off (see chapter 11)
 - HARDNESS LEVEL 1:** grains 2-9
 - HARDNESS LEVEL 2:** grains 10-19
 - HARDNESS LEVEL 3:** grains 20-29
 - HARDNESS LEVEL 4:** grains 30+

- The machine is adjusted to hardness level 1 before it leaves the factory. You can alter this setting as follows:
- The machine is on and the **DISPLAY** shows **COFFEE READY**.
- Open cover for programming buttons (Fig.1,19) and press and hold the **P** button for approx. 3 seconds, until you hear a beep.
- The **DISPLAY** will show **PRESS KEY / POWDER QUANTITY**
- Press the **+** button several times until the following message appears: **DISPLAY HARDNESS LEVEL 1**.
- Press the **P** button. You will hear one beep.
- You can change the hardness level by pressing the **-** or **+** button until the desired level is displayed.
- Press the **P** button once again to confirm. Another beep will be heard.
- Press the **N** button. The **DISPLAY** will show **COFFEE READY**.
- **IMPORTANT:** If you use the Claris cartridge (see chapter 11) you can turn off the water hardness by setting it to position “_”.

11. CLARIS WATER CARTRIDGE

The C3000 comes with two free Claris water cartridges. The Claris water cartridge is specially made for use with the Capresso C3000.

The Claris cartridge:

- Reduces the water hardness up to 75%.
- Removes (if present) up to 85% chlorine, up to 90% lead, up to 95% copper and up to 67% aluminum.
- Cleans the water through an upward current principle (See Fig. 10) just before the brewing cycle starts, ensuring freshly filtered water every time you make coffee.
- Eliminates decalcifying the C3000. When using your Claris water cartridge, you never need to decalcify your machine.
- Costs about 2¢ per cup. (**Note:** decalcifying costs about 1¢ - 3¢ per cup, depending on how hard your water is. The decalcifying process takes about one hour.)
- Is available through your Capresso retailer or through Capresso (mail order form or www.capresso.com, or call 1-800-220-5701).

11a. Installing the Cartridge

- Make sure the water tank is empty.
- Remove cartridge from its bag.
- Snap the Claris extension tube on top of the Claris cartridge (Fig. 11).
- Open water container lid and pull up the holder for Claris cartridge (Fig.12).
- Insert the cartridge with its tapered end down and the extension piece up. Make sure it fits snugly over the white mesh piece inside the water container. Push down gently (Fig.13).
- Close the holder for the cartridge so that it engages in the water tank (Fig.12).
- Fill the water tank with fresh cold water and replace.
- **DISPLAY** shows **COFFEE READY**.
- Open cover for programming buttons (Fig.1,19).

- Press the **Ⓟ** button until you hear a beep.
- **DISPLAY PRESS KEY / POWDER QUANTITY.**
- Press **⊕** button several times until the following message appears: **DISPLAY FILTER NO**
- By pressing the **Ⓟ** button you can hear a beep.
- **DISPLAY NO** flashes
- You can alter the setting by pressing key **⊖** or **⊕** .
- **DISPLAY YES** flashes.
- To confirm press the **Ⓟ** button. A beep will be heard.
- **DISPLAY RINSE FILTER / PRESS STEAM.**
- Place a sufficiently large container (approx. 1 liter or at least 22 oz.) under the steam nozzle and press the **☺** button (Fig.3,M); permanent steam button.
- **DISPLAY PLEASE WAIT / FILTER RINSING.** The water will stop automatically.
- **DISPLAY FILTER YES.**
- Press the **Ⓟ** button.
- **DISPLAY COFFEE READY.** The water might be slightly discolored (this is not damaging to the health).

11b. Replacing the Claris Filter

The C3000 will now automatically monitor the filter. After approx. 50 liters (approx. 55 quarts) of water, the filter loses its effect.

- **DISPLAY REPLACE FILTER.**

Attention: The filter should be changed every 2 months if you

use less than 50 liters. In this case, no message will appear in the display.

- Remove the old cartridge and snap the extension tube onto the new cartridge and install new cartridge.
- Fill water tank with fresh water.
- Open front cover and press the cartridge button (Fig.3A,R). for a few seconds until you hear a beep.
- **DISPLAY RINSE FILTER / PRESS STEAM.**
- Place a sufficiently large container (approx. 1 liter or at least 22 oz.) under the steam nozzle and then press **☺** button (Fig.3,M); permanent steam.
- **DISPLAY PLEASE WAIT / FILTER RINSING.** The water will stop automatically.
- When the cycle stops the machine will **DISPLAY COFFEE READY.**


12. MAKING ESPRESSO AND “CREMA COFFEE”

You can make any quantity of coffee from 1/2 oz. to 16 oz. The process is always the same: the water is forced through the coffee in a very short period of time, avoiding any over-extraction. With the right pressure, the result will always have a foamy layer on top of your coffee, called “crema.” That is the mark of a “pressure brewed coffee.” Most people prefer pressure brewed coffee to drip coffee. From small to large, here is the coffee terminology:

- 1/2 oz. to 1 oz. of coffee is called a “Ristretto” (a short espresso).
- 1 oz. to 1.5 oz. of coffee is called an “Espresso.”
- Approximately 3 oz. of coffee is called a “Large or Double Shot of Espresso.”
- 5 oz. to 8 oz. of coffee is called a “Crema Coffee.” Most


Ristretto or Espresso drinkers add a bit of sugar. Drink your Crema Coffee black or add sugar and milk to taste.

Tip: If you add the sugar and milk to your cup before you brew your coffee it will be more uniformly dissolved and you won't need to stir it later (stirring can cool down the coffee and might destroy the crema layer).

Switch the machine on by pressing the **ON/OFF**  button.

- **DISPLAY** PLEASE WAIT

- **DISPLAY** RINSE UNIT

Put an empty cup under the coffee-spout (Fig.1, 1) and press the  button (Fig.2, F); rinsing.


- **DISPLAY** UNIT RINSING

- **DISPLAY** COFFEE READY


- Place 2 cups under the coffee-spout and press one of the cup buttons (Fig.2;C,D,E,G,H). The pre-brew system moistens the coffee powder, briefly interrupts the flow and then starts the real brewing process.

- You can interrupt the flow of coffee at any time by simply pressing any of the coffee buttons.
- To obtain a perfect layer of froth adjust the coffee-spout (Fig.8a,8b) to the size of your cups.

12a. Using Ground Coffee

- Open cover (Fig.1, 19).
- Press the  button (Fig. 3A; N); scoop button.

- **DISPLAY** FILL POWDER.

- Now put 1 or 2 level measuring spoons of pre-ground coffee into the pre-ground funnel (Fig.1,11).
- Place 2 cups under the coffee-spout and press the required cup button. Never use instant coffee or quick coffee. Only use coffee powder from freshly ground beans or pre-ground vacuum-packed coffee.
- Never fill the funnel with more than 2 portions of coffee powder at a time. The powder funnel is not intended as a storage container.
- If  button (Fig. 3A,N) is pressed by mistake this can be corrected by pressing one of the cup buttons. The rinsing program is then activated.

13. PROCESSING HOT WATER

- Place a cup under the height-adjustable coffee spout (Fig. 8a or 8b) and turn selector switch to the right (Fig.3,L) to the water symbol. The machine will now deliver hot water.
- **DISPLAY** TEA PORTION.
- The hot water will stop automatically.
- **DISPLAY** CLOSE TAP.
- Turn selector switch for hot water back to the coffee symbol (Fig.3,L). The **DISPLAY** will show **COFFEE READY**.

14. FROTHING MILK

The Pump-Auto-Cappuccino System (FrothXpress) allows you to heat and froth milk directly into your cup. Your C3000 comes with the following utensils to froth milk:

- One milk container with lid and siphoning straw.
- The auto cappuccino attachments (Fig. 4). The steam nozzle is already attached to the metal frothing tube coming out of the machine.
- Extra flexible hose with one-sided joint (see chapter 14.9).

14.1 Assembly of the FrothXpress System

- **Important:** In order to siphon milk through the FrothXpress System all parts must be tightly connected (Fig.4). If the parts are loose (outside) air might be entering the process, making it impossible to siphon the milk. Please check your “Welcome Pack.” The parts V, W, X, Y (Fig.4) are already assembled.
- Attach the connector to the steam nozzle until the red seal of the steam nozzle is no longer visible (Fig.4; U to V). Next, attach the large hole of the frothing sleeve to the connector (W to V). Insert the knob into the joint and make sure it clicks in place and sits tight (X to Y), and then insert the joint firmly into the connector (Y to V).

14.2 Adding Milk

Remove the lid of the milk container and fill with milk. Replace the milk container lid and connect with the joint (Fig. 4; Z to Y). Make sure that the knob sits parallel to the joint (Fig. 14). (If it sits perpendicular to the joint no milk can be siphoned through the system; see Fig.15.)

14.3 Frothing Into a Cup

The C3000 is ready to froth as long as both green lights in the steam buttons (Fig.3,K and M) are illuminated. If the lights are

off, just push either button. The two green lights will start blinking for about 15 seconds and then they will stay illuminated.

- Place a cup underneath the installed FrothXpress system.
- Make sure the knob sits parallel to the joint (Fig.14).
- Push the permanent steam button (Fig.3, M).
- The FrothXpress System will immediately dispense warm frothed milk into your cup. **DISPLAY STEAM INTAKE.**
- When you have enough frothed milk push the permanent steam button again. Frothing will stop. **DISPLAY COFFEE READY.**

14.4 Regulating Milk Froth and Temperature

Maximum milk flow with maximum froth is achieved when the knob sits parallel to the joint (Fig.14). By slightly turning the knob towards the front or the back (approx. 20 to 40 degrees; Fig.16) the flow of milk will be slowed down, increasing the milk temperature and decreasing the amount of froth. The temperature of the milk can vary between 110° F and 175° F depending on the position of the knob. **Attention:** If you turn the knob too much the milk will splatter. If the knob sits perpendicular to the joint (Fig.15), the flow of milk is totally blocked. Only hot steam will pass through the FrothXpress system.

14.5 Frothing Milk Portions

If you use the same amount of milk froth all the time you can use the steam portion button (Fig. 3,K) instead of the permanent steam button. Steam will be dispensed for the programmed time (**DISPLAY STEAM PORTION**) and then it will stop automatically.

The factory setting is for 14 seconds. You can program the steam portion button to froth from 3 to 250 seconds (see the relevant sub-chapter under “Programming”).

14.6 Hot Chocolate

Fill the milk container with cold chocolate milk. Then proceed as described in chapter 14b and 14c.

14.7 Cleaning the FrothXpress System

If you do not clean the FrothXpress System, hardened milk will deposit in the knob, joint, frothing sleeve and the connector. Hardened milk deposits are very difficult to remove. Therefore, we highly recommend cleaning the FrothXpress System after each use as follows (it will take less than a minute):

- Disconnect the milk container from the joint (Fig. 4; Z from Y).
- Remove the four parts (knob, joint, connector, frothing sleeve) and rinse all parts under warm running water (Fig.4; parts V, W, X, Y).
- Place a large cup underneath the steam nozzle and push the permanent steam button (Fig.3,M). Stop after a few seconds.
- Reassemble the system.

14.8 Cleaning the Milk Container

- Remove the lid of the milk container. (The milk container is dishwasher safe; upper rack.)
- Hold the lid under warm running water and allow some water to run through the straw. For a more thorough cleaning take the lid assembly apart (lid, seal, straw).

- **Important:** When replacing the three parts, first insert the seal into the receptacle on the underside of the lid, and then push the straw inside the seal to ensure a tight fit (Fig.17).

14.9 Using the Flexible Hose Frothing System

Instead of using the milk container you can use the flexible hose and the one-sided joint. Insert the round end of the flexible hose into the hole of the joint. Then insert the other side of the one-sided joint into the connector. Make sure that the knob for regulating the froth is tightly inserted into the joint. Immerse the flexible hose into any milk carton. Proceed as described in the chapters 14.3-14.5.

15. PROGRAMMING

Before leaving our factory, many of the functions of the C3000 are set to enable you to obtain coffee without any additional programming (see chapter 6 “Factory Settings”). In order to adapt the result to your personal taste, various settings can be programmed individually. The programming buttons (Fig. 3A) are located behind the cover for programming (Fig.1,19).

The following settings can be programmed:

- Powder quantity (amount of coffee)
- Coffee temperature
- Water quantity
- Steam portion
- Tea portion (amount of hot water)
- Claris filter cartridge
- Water hardness

- Economy mode
- Clock/time
- Automatic turn-on time
- Auto shut-off time
- Supplies and cup counter
- Language selection

For your information: you can go to a specific programming section by pushing the ⊕ or ⊖ buttons until the section is shown in the **DISPLAY**.

15.1 Programming Powder Quantity

- **DISPLAY** COFFEE READY.
- Press the ⊕ button for a few seconds until you hear a beep.
- **DISPLAY** POWDER QUANTITY / PRESS KEY.
- Now press the coffee button (Fig. 2; button D, E, F) that you want to program. The corresponding coffee quantity for 2 cups is adjusted automatically by the machine after programming is finished.
- **DISPLAY** POWDER ⊖ || ⊕.
- The powder quantity can be selected by pressing the ⊕ or ⊖ buttons briefly.
- To store the new coffee quantity in memory press the ⊕ button.
- **DISPLAY** POWDER QUANTITY / PRESS KEY.
- You can go the next setting by pressing the ⊕ button.

15.2 Programming Coffee Temperature

- **DISPLAY** COFFEE READY.

- Press ⊕ button for a few seconds until you hear a beep.
- Press the ⊕ button until you see **DISPLAY** TEMP. COFFEE PRESS KEY.
- Now press the coffee button (Fig.2; button D,E,F) that you want to program. The temperature for 2 cups is adjusted automatically by the machine after programming is finished.
- Select the required temperature (high or normal) by pressing the ⊕ or ⊖ buttons.
- To store the new coffee temperature in memory press the ⊕ button.
- **DISPLAY** TEMP. COFFEE / SELECT KEY
- You can call up the next setting by pressing the ⊕ button.

15.3 Programming Water Quantity

- Make sure you have coffee beans in the bean container.
- **DISPLAY** WATER QUANTITY/PRESS KEY
This program allows you to set the brew quantity for the special coffee button, the 1-cup small and the 2-cup large button (Fig.2;C,D,and E). When setting the quantities the machine will automatically set the quantities for the corresponding 2-cup buttons doubling the amount of water.
- Put a cup under the coffee spout (Fig. 8a or 8b) and press the coffee button you want to program (ex. 1 small cup; Fig.2,D).
- The C3000 will start grinding and the **DISPLAY** will show the following information:

- Coffee button you selected (ex. “1 small cup”).
- Then it will **DISPLAY Please Wait**.
- When the actual brewing starts the **DISPLAY** will show the following two messages alternately: **Enough Coffee?** and **Press Key** **P**.
- When you have enough coffee in your cup press the **P** button. The machine stops brewing and the display shows: OK? **P** **⊖** **||** **⊕**. At this time you have two options:
- **Option 1:** When you press the **P** button, the machine will save the amount of coffee you just programmed and the **DISPLAY** will show **PRESS KEY**. You can now program another coffee button.
- **Option 2:** If you press the **⊕** or **⊖** buttons you can now increase or decrease the amount of water slightly. The double vertical bars in the display will move to the right or the left. Put a cup underneath the coffee spout. Now press the coffee button again. The machine will grind and brew again and then it will stop automatically. The **DISPLAY** will show again **OK?...Press the P** button to confirm. When you are finished programming the water quantities for your coffee buttons press the **N** button to go back to **COFFEE READY** or press the **⊕** button to go to the next programming section.

15.4 Programming Steam Portion

If you want the same amount of frothed milk you can program how long the frother should dispense steam. This is particularly practical when using the machine in an office or commercial

environment. The advantage is that the frothing will stop automatically after the programming frothing time has elapsed. At the time of programming, the machine will not froth. It will simply store the time (3 to 250 seconds). Test the actual frothing amount (see chapter 14e and 14c). You can always go back to programming and decrease or increase the frothing time until the desired result is reached.

- **DISPLAY STEAM PORTION.**
- Press the **P** button.
- **DISPLAY PORTION /...20 SEC.**
- By pressing the **⊕** or **⊖** buttons you can program time in seconds (3-250 sec.)
- Press the **P** button.
- **DISPLAY STEAM PORTION**
- Press the **⊕** button to go to the next programming section or press the **N** button to return to **DISPLAY COFFEE READY.**

15.5 Programming Tea Portion

You can program a certain amount of hot water. You can use this feature for adding a certain amount of hot water to your coffee drink (ex. cafe americano) or to use it for a quick cup of tea.

- **DISPLAY TEA PORTION.**
- Place a cup under the hot water spout (Fig.8a or 8b).
- Press the **P** button.
- **DISPLAY OPEN TAP.** Turn the selector switch to the water symbol (Fig.3,L). Hot water will flow into your cup. The

DISPLAY will show **ENOUGH TEA? / CLOSE TAP.**

- When you have enough hot water in your cup turn the selector switch back to the cup symbol (Fig. 3,L). The hot water flow will stop.
- Go to the next programming section by pressing the \oplus button or pressing the \textcircled{N} button to return to **DISPLAY COFFEE READY.**

15.6 Programming Claris Filter Cartridge

The **DISPLAY** will either show: **FILTER NO** or **FILTER YES.**

- If the **DISPLAY** shows **FILTER NO** and you want to install the Claris Filter Cartridge please see chapter 11a.
- If the **DISPLAY** shows **FILTER NO** and you press the \oplus button the display will show the programmed water hardness level. If you want to change the hardness level see chapter 10.
- If the **DISPLAY** shows **FILTER YES** and you want to change it to **FILTER NO** push the \textcircled{P} button and then push the \oplus button. The **DISPLAY** will now show **FILTER NO.** Press the \textcircled{P} button to confirm. If you now press the \oplus button the display will show the programmed water hardness level. To change the water hardness level, see chapter 10.
- If the **DISPLAY** shows **FILTER YES** and you push the \oplus button, the **DISPLAY** will show **ECONOMY MODE OFF** (in this case the program does not stop at the water hardness level.)

15.7 Programming Water Hardness

(This program will come up only if the program for the Claris Filter Cartridge is set to **FILTER NO.**) To change the setting for the water hardness see chapter 10.

15.8 Programming Economy Mode

- **DISPLAY ECONOMY MODE OFF**
- Press the \textcircled{P} button.
- By briefly pressing the \oplus or \ominus buttons you can program the mode you desire.
- Then press the \textcircled{P} button to store the mode in memory.
- In the setting **ECONOMY MODE ON** the steam heating system is switched off. The heating for the cup warming tray is switched off too. If you want to make steam you need to press the permanent steam button (Fig.3,M). The green lights in the two buttons (Fig.3,K and N) will blink indicating that the steam side is heating up. After 15 to 30 seconds the two lights will stay illuminated. The steam side is now ready.
- After 10 minutes the steam heating system switches off automatically. The warning lamps go out. By pressing the steam key, you return to stand-by status for making steam.
- **ECONOMY MODE OFF** means that the stand-by status for steam is set to 20 minutes and the heating for the cup warming tray is on. After 10 minutes the warning lamp goes out. By pressing the steam key, the machine returns to stand-by status for making steam.

15.9 Programming Timer Clock

Programming the timer clock is necessary if an automatic turn-on time is required.

- **DISPLAY** COFFEE READY.
- Press **P** button for a few seconds until you hear a beep.
- Press the **+** button until you see **DISPLAY** TIME —.—.
- Press the **P** button.
- By pressing the **+** or **-** buttons you can set the hours and then confirm by pressing the **P** button.
- By pressing the **+** or **-** buttons you can set the minutes and then confirm by pressing the **P** button.
- **Attention:** The time is displayed in the 24h mode (not AM/PM). Therefore if the actual time is 3:45 p.m. you must set the time to 15:45.
- You can call up the next setting by pressing the **+** button.

15.10 Programming Auto Turn-On Time

A programming of the timer clock is necessary if an automatic turn-on is desired (see chapter 15.9).

- **DISPLAY** COFFEE READY.
- Press **P** button for a few seconds until you hear a beep.
- Press the **+** button until you see **DISPLAY** UNIT ON —.—.
- Press the **P** button.
- By briefly pressing the **+** or **-** buttons, you can set the hours and then confirm by pressing the **P** button.
- By briefly pressing the **+** or **-** buttons you can set the minutes and then confirm by pressing the **P** button.

- The machine will turn itself on at the programmed time.
- To switch off the automatic timer proceed as follows:
- Press the **P** button.
- Press the **N** button.
- **DISPLAY** UNIT ON :—

15.11 Programming Auto Shut-Off Time

- **DISPLAY** COFFEE READY.
- Press **P** button for a few seconds until you hear a beep.
- Press the **+** button until you see **DISPLAY** OFF AFTER 5.0 HOURS
- Press the **P** button.
- By briefly pressing the **+** or **-** buttons you can set the hours and then confirm by pressing the **P** button (0.5 to 9.0 hours).
- You can call up the next setting by pressing the **P** button.

15.12 Programming Cup Counter

The cup counter will show you the total number of coffee and water uses. It will show for example “**22 SUPPLIED.**” If you push any of the coffee buttons or the rinse button it will show you how often these buttons have been used. This feature can be useful in a commercial or office environment. By simply checking the numbers once a day the machine will show you how many cups for each button were prepared per day. (There is no display for number of hot water or steam uses, sorry!) When you are finished checking push the **N** button to return to

the **COFFEE READY** status. Or push the ⊕ button and the **DISPLAY** will show **LANGUAGE ENGLISH**.

15.13 Programming Language Selection

The C3000 can display its messages in seven languages.

- Press the Ⓟ button until you hear a beep.
- Press the ⊖ button.
- The **DISPLAY** will show: **LANGUAGE ENGLISH**.
- To change to another language push the ⊕ button and then the ⊕ or ⊖ button.
- Push the Ⓟ button again to confirm the new language.
- Push the Ⓝ button to return to **DISPLAY COFFEE READY**.

15.14 Re-Install Factory Settings

You can re-install the factory settings for the following functions:

- coffee and water quantity and coffee temperature for all coffee buttons,
- steam portion,
- tea portion.

Proceed as follows:

- **DISPLAY COFFEE READY**.
- Press and hold the Ⓝ button until you hear a beep. Now the above functions are set according to chapter 6 (factory settings).

16. CARE AND MAINTENANCE

16.1 Fill Water

• **DISPLAY FILL WATER**.

- If this message shows on the display no more coffee can be made until you fill the water container.
- The water container will never be completely empty. The low water floatation device (Fig.1;4) activates the **“FILL WATER”** indicator when there are about 10 oz. of water left.
- The water tank should be rinsed and filled with fresh water daily. Only use fresh, cold water. Never fill the water container with milk, mineral water or any other liquid.

16.2 Emptying the Used Coffee Container

Coffee grounds are collected in the used coffee container (Fig.1,16).

• **DISPLAY EMPTY GROUNDS**.

- If this message shows on the display no more coffee can be made until you empty the used coffee container.
- Remove the used water tray carefully since there is water in it (Fig.1, Fig.18, Fig.19)
- **ATTENTION:** Do not unplug the machine while you are emptying the coffee grounds.
- Empty the used coffee container.
- Empty the used water tray.
- Make sure the two metallic contacts of the drawer are clean and dry (Fig. 20).

- Replace the used coffee container and drawer.
- **DISPLAY** **COFFEE READY.**

16.3 Emptying the Used Water Tray

- **DISPLAY** **EMPTY TRAY**
- If this message shows on the display no more coffee can be made until you empty the drip tray.
- See chapter 16.2 for details.

16.4 Fill Beans

- **DISPLAY** **FILL BEANS**
- Fill beans as described in chapter 7a.
- The message **FILL BEANS** will only disappear after making the next cup of coffee.
- We recommend cleaning the bean container from time to time with a dry cloth before you refill beans (please make sure the machine is turned off when cleaning.)

16.5 Stones and Beans

Every coffee specialty store will tell you that occasionally small stones can be found in between coffee beans. Very small stones will be processed through the burr grinder without any harm (the stone will end up in the used coffee container). However larger stones can block the burr grinder. The noise of the grinder will become very loud and the grinder will block.

Before Filling Beans into the Bean Container:

- Shake your bean bag thoroughly so that a stone will fall to the bottom of the bag.

- Before emptying the bean bag completely, check to see whether there are any particles that look like stones and remove them.

16.6 Removing Stones or Other Foreign Objects from the Burr Grinder

If the burr grinder is blocked, proceed as follows:

- a.) Turn off the machine by pushing the on/off button (Fig.2,B).
Wait until the machine has shut-down completely.
- b.) Unplug the machine.
- c.) Open the bean container and remove all beans (scoop out beans or use a hand-held vacuum cleaner).
- d.) Loosen the two screws in the bean container (Fig.24) and remove the bean container (Fig.25).
- e.) If there are still beans left, remove them.
- f.) Attach the burr grinder release tool to the upper burr (Fig.26).
- g.) If you cannot find this tool call 1-800-220-5701 and we will send out this tool free of charge.
- h.) Turn the tool counter-clockwise slowly until the stone becomes loose.
- i.) Remove any ground coffee as much as possible (best with a vacuum cleaner).
- j.) **Attention:** Do not try to turn the tool clockwise.
- k.) Replace the bean container, and tighten the two screws.
- l.) Turn machine on and test the grinder without beans to see if has blockage disappeared.

16.7 Cleaning Metal Contacts

The **DISPLAY** will show **EMPTY TRAY/CLEAN CONTACTS**.

- Remove used water tray (Fig.1, 18).
- Clean the metal contacts (Fig. 20) with hot water and dish-washing liquid. Use a household brush if necessary.
- Replace water tray. The **DISPLAY** should show **COFFEE READY**.


16.8 Cleaning the Frother System

See chapters 14.7 and 14.8 for details.

16.9 General Cleaning Instructions

- Never use abrasive materials or chemicals to clean the machine.
- Clean the housing with a soft, damp cloth.
- Rinse water tank daily and fill with fresh cold water.

16.10 Emptying System Before Transport

- The **DISPLAY** will show **COFFEE READY**. This procedure is necessary to prevent water and frost damage in case you intend to transport the machine.
- Remove the auto cappuccino system (Fig. 4, parts V, W, X, Y). Leave the steam nozzle (Fig. 4, U) attached to the hose.
- Put a container under the steam nozzle.
- Press the permanent steam  button (Fig. 3, M).
- The **DISPLAY** will show **STEAM INTAKE**.
- Remove the water tank. The machine will release some

steam. You will hear a knocking noise and the machine will stop after approx. 30 seconds. The **DISPLAY** will show **PRESS STEAM/ FILL SYSTEM**.

- Turn off the machine (Fig.2, B).
- The next time you turn on the machine proceed as described in chapter 7.

17. CLEANING

17.1 Cleaning with Special Tablet

The C3000 monitors how many coffees are brewed and how often the rinsing program is activated. After approx. 220 coffees or after approx.180 rinse cycles the **DISPLAY** will show **CLEAN UNIT**. You can still continue to make coffee. However we highly recommend that you clean the machine as described below within the next few days. This cleaning program will remove oil build-ups in the brewing chamber. If the **DISPLAY** shows **CLEAN NOW** (there will also be an audible sound) you should clean the machine immediately.

This cleaning program takes about 15 minutes. Please use the enclosed special cleaning tablets. The C3000 comes with a pack of 6 tablets. **You can re-order the tablets by using the enclosed order form.**

Important: Once the cleaning program has started do not interrupt the procedure.

- The machine is on.
- Open the cover (Fig.1,19) and push and hold the tablet

- cleaning button (Fig. 3A,S) until you hear a beep.
- **DISPLAY** will show **EMPTY TRAY (FILL WATER** might also show).
 - Make sure that the water container is at least half full.
 - Remove and empty the tray and the used bean container and replace. **Attention:** Even if the tray and the bean container are empty already you still have to remove the tray for approx. 30 seconds and then replace it.
 - Place a large container (at least 24 oz.) underneath the coffee spout (Fig.1, 1).
 - **DISPLAY** will show **ADD TABLET/ PRESS CLEANING**.
 - Open the ground coffee funnel lid (Fig.1,10) and drop one tablet into the opening (Fig.23).
 - Push the tablet cleaning button (Fig.3A,S) again.
 - The C3000 will start the automatic cleaning program by dispensing water in intervals into the container underneath the coffee spout.
 - When finished the **DISPLAY** will show **EMPTY TRAY** and the machine will beep.
 - Remove the tray. There will be water in the tray and in the used coffee container. Empty, clean and replace.
 - The **DISPLAY** will show **RINSE UNIT**.
 - Put a cup underneath the coffee spout and push the rinse button (Fig.2,F).
 - The **DISPLAY** will show **COFFEE READY**.
 - Clean the ground coffee funnel after each cleaning cycle.
 - Remove the funnel and rinse under hot water and dry.
 - Replace funnel (Fig.21 and 22).

17.2 Decalcifying (Special Liquid Agent DURGOL Required)







Water is heated inside the C3000. With continued use, calcium will deposit in the tubes leading to the coffee spout and frother. The C3000 has an integrated decalcifying program. When the **DISPLAY** shows **UNIT CALCED** it is time to decalcify the machine. You can still make coffee. However, it is highly recommended that you decalcify the machine within the next 2 days.

Important: Never use vinegar or any powder agent for decalcification. This will damage inner parts of the machine. Only use DURGOL decalcifying agent.

DURGOL is available through your Capresso retailer or directly from Capresso (use the enclosed mail order form that came with your C3000 or call us at 1-800-220-5701 or order it via the Internet at www.capresso.com).

Note: If you use the Claris water cartridge, you do not need to decalcify the machine. Make sure the water hardness indicator is turned off (see chapter 10 “Adjusting for Water Hardness”).

- Run the decalcifying program only after the machine has been turned off for at least 5 hours and has cooled down completely. **Attention:** never interrupt the decalcifying program.
- **Attention:** when using the Durgol decalcifying agent be sure to immediately remove any splashes and drops from delicate surfaces, especially natural stone and wooden surfaces.

- Turn off your machine by pressing the **ON/OFF** button ① and let it cool down for approx. 5 hours.
- Open cover for programming buttons (Fig.1,19).
- Press the  button (Fig. 3A,T1) until you hear an acoustic sound.
- **DISPLAY EMPTY TRAY.**
- Remove drawer and empty. **Attention:** even if the drawer is empty you must remove it for at least 20 seconds. Replace drawer.
- **DISPLAY AGENT IN TANK.** Remove water tank. Pour approx. 14 oz. of water, then 8 oz. of Durgol into the water tank and then replace the water tank.
- **DISPLAY AGENT IN TANK/OPEN TAP/PRESS CALC.**
- Remove the auto cappuccino assembly (Fig.4, parts V, W, X, Y). Place a 12 oz. container under the nozzle (Fig.4, U).
- Turn selector switch (Fig.3,L) to the symbol  and press the  button (Fig.3A,T1).
- The C3000 will pump the water/Durgol mixture in intervals through the steam nozzle into the container underneath. During this time the **DISPLAY** will show **UNIT DECALC./PLEASE WAIT.**
- After about 12 minutes the machine beeps. The **DISPLAY** will show **PRESS CALC.**
- Empty the container underneath the steam nozzle and place it underneath the hot water release (Fig.1,14).
- Now push the  button again (Fig. 3A, T1). The C3000 will now pump the water/Durgol mixture in intervals through the tea spout, **DISPLAY UNIT DECALC./PLEASE WAIT.**
- After another six to eight minutes the machine will beep again. The **DISPLAY** will show **CLOSE TAP.** Turn the selector switch (fig. 3,L) back to the cup symbol.
- The C3000 will now pump the rest of the water/Durgol mixture in intervals into the used water tray on the inside. During this process the **DISPLAY** shows **UNIT DECALC./ PLEASE WAIT.**
- After another 20 to 30 minutes the machine beeps and the **DISPLAY** shows **EMPTY TRAY.** At this time the water tank should be empty. Carefully remove the used water tray (Fig.1, 18), empty it and rinse thoroughly and replace.
- The **DISPLAY** shows **FILL WATER.** Remove the water tank, rinse thoroughly and fill it halfway with fresh water and then replace.
- Place the 12 oz. container from before underneath the steam nozzle. **DISPLAY** shows **OPEN TAP** and turn the selector switch (Fig.3,L) to the water symbol.
- **DISPLAY PRESS CALC.** Push the  button (Fig.3A,T1). The C3000 will pump the fresh water in intervals through the steam nozzle into the container underneath. During this time the **DISPLAY** will show **UNIT DECALC./PLEASE WAIT.**
- When the machine beeps, empty the container underneath the steam nozzle and place it underneath the hot water release (Fig.1,14).
- Now push the  button again (Fig.3A, T1). The C3000 will now pump the fresh water in intervals through the tea spout.
- **DISPLAY UNIT DECALC./ PLEASE WAIT.** The machine beeps again. The **DISPLAY** shows **CLOSE TAP.** Turn the

selector switch (Fig.3, L) back to the cup symbol.

- The C3000 will now pump fresh water in intervals into the used water tray on the inside. During this process the **DISPLAY** shows **UNIT DECALC./PLEASE WAIT**.
- The machine beeps and the **DISPLAY** shows **CLEAN CONTACTS/EMPTY TRAY**. Empty the used water tray and clean the contacts (see Fig. 19 and Fig. 20).
- **DISPLAY PLEASE WAIT**.
- **DISPLAY RINSE UNIT**. Push the ☼ button (Fig. 2,F)
- **DISPLAY COFFEE READY**.

Reminder: If you use the CLARIS Water Filter Cartridge the above procedure is not necessary (see chapter 15.6 “Programming the Claris Filter Cartridge).

18. DISPOSAL OF CLARIS CARTRIDGE

The Claris cartridge is environmentally friendly. It can be disposed with your regular household trash.

19. TIPS FOR PERFECT COFFEE

Height adjustable coffee-spout

You can adjust the height of the coffee-spout to the size of your cups.

Grinding

Please refer to chapter 8 “Adjusting the Grinder.”

Pre-warm cups

You should warm cups in advance with hot water or steam. The smaller the quantity of coffee, the more important it is to warm your cups.

Sugar and cream

Warmth is lost by stirring the contents of the cup. Adding milk

or cream from the refrigerator considerably lowers the temperature of the coffee.