



Solia

MASTER 5000

Bedienungsanleitung
Mode d'emploi
Istruzioni per l'uso
User's manual

2-15

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Dear Customer,

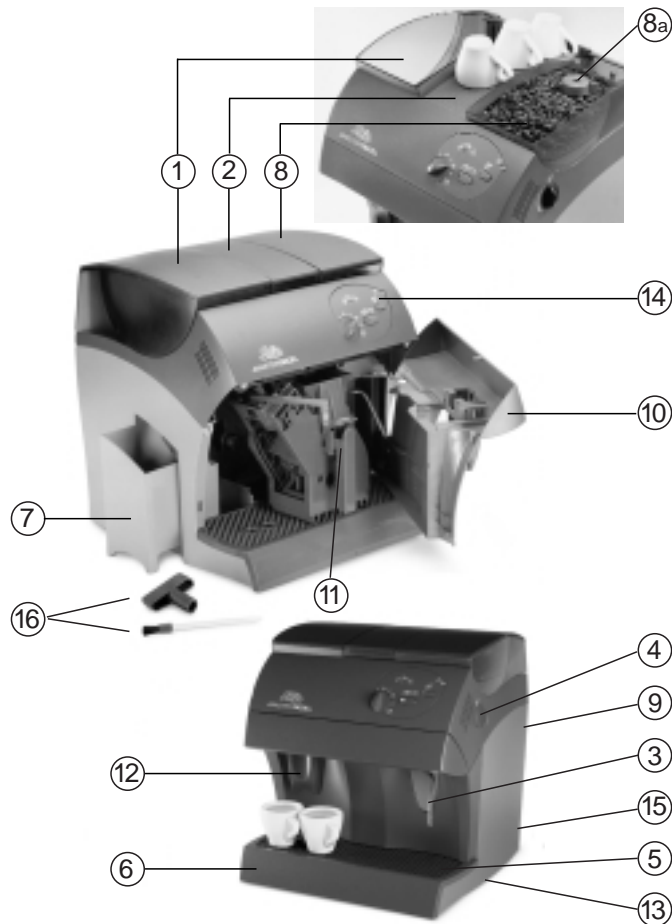
With the new SOLIS MASTER 5000 fully automatic espresso machine you have purchased a quality product. Please read these instructions carefully and follow them. By doing so, you and your guests will truly enjoy your SOLIS MASTER 5000. Please retain these instructions in a safe place. If you are not sure about anything or would like to receive more information, please ask us or your local dealer. We are always ready to help.

SOLIS LTD

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Legend, control panel with LED indicators, indicator explanations

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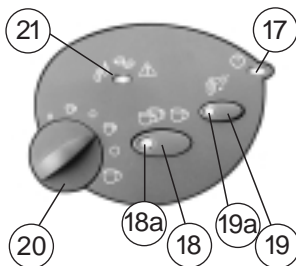


Legend:

- 1 Removable water reservoir with cover
- 2 Cup storage area with cover
- 3 Swivel steam and hot water nozzle
- 4 Steam/hot water knob
- 5 Cup tray
- 6 Removable drip tray with fill-level indicator
- 7 Removable container for waste coffee
- 8 Bean container with cover
- 8a Grinder adjustment knob
- 9 Main switch ON/OFF
- 10 Service door
- 11 Removable brewing unit
- 12 Adjustable dispensing head
- 13 Built-in rotating ring
- 14 Control panel with LED indicators
- 15 Power cord
- 16 Accessories: key for brewing unit, cleaning brush

**Control panel/
LED indicators:**

- 17 ON/OFF indicator
- 18 Coffee selection button (1 or 2 cups)
- 18a Coffee temperature indicator
- 19 Steam selection button
- 19a Steam temperature indicator
- 20 Coffee volume regulating knob
- 21 Multiple control indicator: «water reservoir empty» or «bean container empty» or «general mal-function».

**Indicator Explanations**

ON/OFF indicator (17). Lit if appliance is switched on with main switch (9)

COFFEE TEMPERATURE INDICATOR (18a):**Flashes:**

- after switching on and while the machine is reaching the correct temperature. During this phase the brewing function is blocked.
- during brewing function for 1 cup (flashes once)
- during brewing function for 2 cups (flashes twice)

Is lit: approx. 2 minutes after switching on the machine. The appliance is now ready.

STEAM TEMPERATURE INDICATOR (19a):

Flashes after activating the steam selection button.

Is lit when steam temperature is reached. Steam can now be delivered.

Important: If both the coffee and steam temperature indicators (18a and 19a) are flashing, the temperature for brewing coffee is too high and the machine must first be primed (see Pt. 3.5)

MULTIPLE CONTROL INDICATOR (21):

Is lit if water reservoir or bean container are empty.

If water reservoir is empty, it is essential to prime the appliance (after having refilled the water reservoir) before brewing coffee again. **If the indicator is still lit, the machine will not operate until properly primed.**

If bean container is empty, the grinder will stop. After refilling the bean container, re-start the machine.

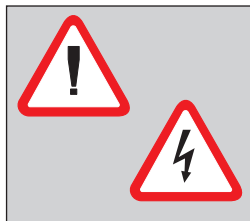
Flashes: Container for waste coffee (7), brewing unit (11) or drip tray (6) are not properly inserted.

1.0 Safety Instructions

Please strictly observe the following safety precautions for your own safety and the safety of others.

DANGER

Electrical current can be dangerous! Electrical parts should never be in contact with water: danger of short-circuit! In case of fire, use a carbon dioxide (CO₂) based fire extinguisher. Water or powder extinguishers are not suitable.



Children do not understand how dangerous electrical appliances can be. For this reason, children should never be allowed near electrical appliances without supervision.

User's manual: The appliance should only be operated after careful study of the user's manual. Persons who are not familiar with the operating instructions, children or persons under the influence of alcohol, drugs or medication should operate the appliance only under proper supervision.



Power supply: Never use an appliance with a faulty cord. When using an extension cord, this must also be without any fault. Place extension cord in such a way that tripping over it is not possible. Keep away children and domestic animals. Do not pull the cord to unplug the machine. Never touch the power cord with wet hands.



Repairs/Maintenance: In case of need, the appliance must be opened and repaired by an authorized technician only. This also applies to damaged cords since special tools are required.



Cleaning: Do not immerse the appliance in water. Do not use the appliance with wet hands. Always unplug the machine prior to cleaning. Make sure the power cord does not touch hot parts of the appliance.



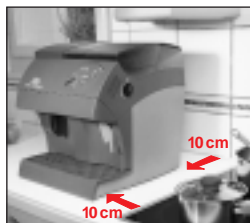
The appliance should not be switched on without supervision. For reasons of safety and energy-saving it is recommended to switch off the appliance overnight and during absences.



Power connection: The socket to which the appliance is connected must be earthed. For your safety, we recommend the use of an FI-safety adapter (available from your electrical store).



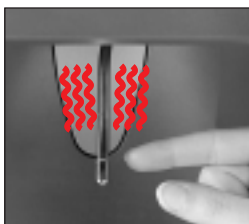
Location of the machine: Place the appliance on a stable, level surface. The surface must not be warm or hot. Choose a position which is out of the reach of children and pets. The distance to walls or other objects must be at least 10 cm.



Do not use the appliance outdoors and do not expose the appliance to climatic conditions (rain, snow, frost etc.).



Danger of burns: Be careful when touching the steam nozzle as it becomes hot when in use. Do not direct steam or hot water jet toward any parts of your body: danger of scalding.



Electrical outlet: Make sure that the power (voltage) of your electrical outlet corresponds to the indications on the rating plate of the machine.



Proper usage: This espresso machine has been manufactured for household use only. Do not use the machine for any other purpose. Technical modifications or improper usage are not allowed due to the dangers involved.



2.0 General Comments

Contents: Make sure that you have received the following:

- appliance including rotating ring
- key for brewing unit
- cleaning brush
- user's manual and warranty card



Commercial usage: This appliance is destined for usage in private households. If used commercially, the warranty conditions change.

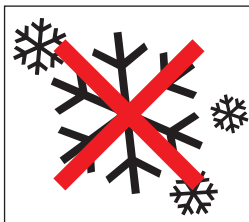
Please carefully observe warranty conditions!



Packaging: The original packing is specially constructed to allow transportation with the postal service. **Please make sure to retain the original packing for future transportation needs.**



Cold weather/Frost: The appliance must be protected against frost and should not be left overnight in a car during winter.



3.0 Starting up/First usage

Prior to starting the appliance, please carefully review the safety instructions mentioned under Pt. 1.0.

The appliance should never be used without water or without coffee beans.

Remove key for brewing unit and cleaning brush from the container for waste coffee (7). Retain key and brush for future use.

3.1 The bean container is fixed with two screws. Remove cover and fill container **with fresh coffee beans (approx. 300 g)**. At the same time, make sure that the grinder adjustment knob (8a) is set to position 8 (+/- 2). Properly close the bean container with the cover.



3.2 Remove the water reservoir.

Remove the cover and fill reservoir with cold water (max. 1,8 litres) and place reservoir on machine. With slight pressure make sure that the valve at the bottom of the reservoir is properly placed. Replace cover.



Caution: Use only fresh, cold water. Never use carbonated water, milk or any other liquid.



3.3 Pull the power cord from the back of the machine to the desired length (the rest of the power cord stays in the cord container). Connect the plug to an earthed socket.



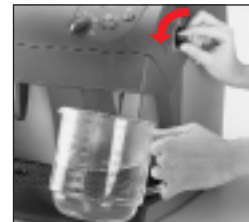
3.4 Press the main ON/OFF switch.

The green indicator (17) will be lit and the internal electronic system will automatically perform a self-test. Sounds occurring during this test are normal.



3.5 Priming the system

Place a suitable container underneath the steam and hot water nozzle. Open the steam/hot water knob until a steady stream of water is dispensed. Close the steam/hot water knob. The machine has now been primed.



Note: Priming is best carried out when the machine is still cold. Therefore, start priming procedure immediately after switching on the machine.

Important: For reasons of hygiene it is recommended to rinse and prime the machine after an extended period of non-usage (i.e. vacation).

3.6 Ready for use/First coffee: When the coffee temperature indicator is lit, press the coffee selection button and the first coffee will be delivered (if the indicator is flashing, coffee cannot be produced). The coffee volume regulating knob (20) should be set on the medium position.



For reasons of hygiene, it is recommended not to consume the first cup of coffee.

The appliance is now ready!

4.0 Preparing coffee

It is assumed that the appliance is ready to operate in accordance with Pt. 3.0 «Starting up», i.e. the water reservoir is filled with water, the bean container is filled with coffee beans and the coffee temperature indicator (18a) is lit.

4.1. Place one or two cups under the dispensing head and press the coffee selection button:

for one cup = press once
for two cups = press twice




Note: The SOLIS MASTER 5000 is equipped with an automatic pre-brewing system: The ground coffee is pre-wet, the flow of water is briefly stopped and only then will the actual brewing operation start.

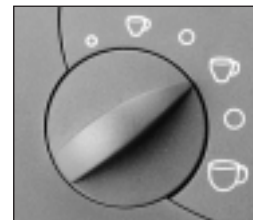


Note: The dispensing head is adjustable. You can therefore use very large cups or even a coffee glass. Simply push the dispensing head upwards and, for a coffee glass, push it back. **Do not forget to move the dispensing head to the normal position after use.**



4.2 Selection of volume. With the coffee volume regulating knob you may select the desired volume of coffee, such as:

-  espresso
-  café crème
-  large cup



These are very general indications. Use exact adjustment to suit your particular cup size.

Note: You have the option to interrupt the flow of coffee at any time by briefly pressing the coffee selection button (18). If the coffee selection button (18) is pressed twice, the volume will automatically be doubled for two cups.

5.0 Making hot water for tea, soups etc.

5.1 Place glass or cup directly under the steam and hot water nozzle and slowly open the steam/hot water knob. Hot water will automatically be dispensed. To stop the flow of water, close the steam/hot water knob.



6.0 Making steam

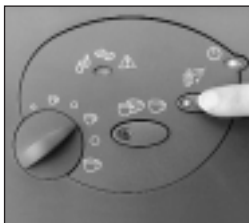
To heat milk or other beverages and to make cappuccino.

6.1 Press steam selection button (19) and wait until the steam temperature indicator is lit (during heating up this indicator is flashing).

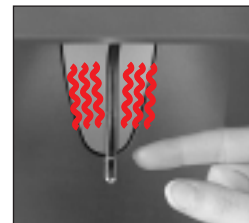
6.2 Open the steam knob very slightly and allow the condensation to exit into the drip tray. Afterwards, immerse the swivel steam nozzle into the liquid to be heated. Slowly open the steam knob completely and heat the liquid, using a circular movement from bottom to top.

6.3 If no further steam is required, slowly close the steam knob and move the steam nozzle to the original position facing the drip tray. Switch off steam selection button (19).

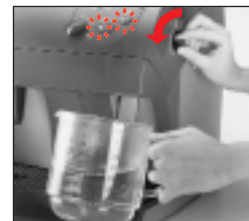
Note: It is advisable to clean the steam nozzle with a damp cloth immediately after use.



Important: The steam nozzle will be extremely hot after delivery of hot water or steam. Avoid direct skin contact – danger of burns!



6.4 With the steam selection button (19) switched off (both the coffee and steam temperature indicators are flashing) open the steam knob again and prime the machine until a steady stream of water flows from the nozzle. The coffee and steam temperature indicators will stop flashing and the coffee temperature indicator will be lit.



Close the steam/hot water knob. The machine is now again ready to brew coffee.

Important: After producing steam, it is imperative to prime/cool down the machine (see also Pt. 3.5). Otherwise, the machine will not be able to brew coffee (both the coffee and steam temperature indicators are flashing!).

6.5 Making steam with special steam nozzle (separate accessory)

It is preferable to use this special steam nozzle. Simply slide over steam/hot water nozzle and proceed according to Pt. 6.1. With this special nozzle your beverage will be heated in a very short time. For cleaning, the outer part of the nozzle can be removed.



7.0 Grinder/Adjustment of Grinder

The standard setting of the grinder is on position 8 (+/- 2) which is the most suitable setting for most coffee beans. However, you have the option to individually adjust the grinder. Should the coffee delivery be too fast (grinds are too coarse) or too slow (grinds are too fine) the grinder is not properly set and needs to be adjusted.



Recommended setting of grinder: Position 8 (+/- 2)

Grinder setting → 0 = fine / Grinder setting → 18 = coarse

Important: The setting may only be adjusted if the grinder is in motion.

Note: If possible avoid extreme settings (e.g. position 1). It is preferable to test a different blend of coffee beans (not every bean is equally suitable). Furthermore, please note that the grinder adjustment will only be fully effective after having made abt. 3–4 coffees.

7.1 Electronic grinder protection. Even premium coffee blends may contain impurities such as small stones. To avoid damage, the grinder is equipped with an electronic stone sensor. If a small stone is stuck in the grinder, a strange sound will be audible. In this case, immediately switch off the appliance. If the machine is not manually turned off, the grinder will automatically block itself after about 25 seconds at the latest. In this case, the multiple control indicator will be lit.

Important: Do not re-start the appliance prior to removing the stone since otherwise you may damage the motor. You may need to contact an authorized service center to rectify this fault.



Note: When using very large or oily beans it is occasionally possible that the beans are not easily sliding towards the grinder. If this occurs, push the coffee beans towards the grinder intake and carefully clean the bean container prior to refilling it (**machine must be switched off!**).

8.0 Cleaning and care

Always keep your SOLIS MASTER 5000 clean to ensure top brewing quality and to extend the working life of your machine. The housing is best cleaned with a damp cloth and subsequently dried.

Important: Before cleaning the machine, always switch off and unplug the appliance.



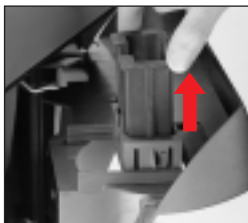
8.1 Daily and weekly cleaning

The water reservoir (1), the drip tray (6), the cup tray (5) and the container for waste coffee (7) must be cleaned regularly. Use hot water and, if necessary, a non-abrasive detergent. Do not wash any parts in the dishwasher!



8.2 Cleaning of dispensing head

The dispensing head can be removed for cleaning (first open the service door (10)). Clean the dispensing head with hot water, specially the tubes. Under normal circumstances, the dispensing head should be cleaned monthly.



8.3 Cleaning of grinder

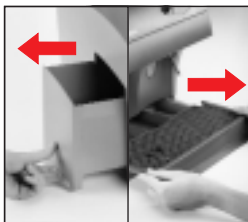
Normally, the grinder is self-cleaning. It is sufficient to occasionally remove coffee residues with the cleaning brush. **Under no circumstances pour water into the bean container, as this will damage the grinder!**

8.4 Cleaning of brewing unit

The brewing unit should be cleaned latest when refilling the bean container, however, at least once a week. **Prior to opening the service door (10) the appliance must be switched off with the main ON/OFF switch (9).**

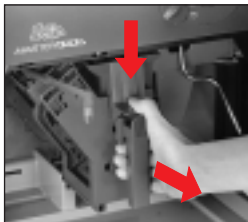
Proceed as follows:

- a) Remove the container for waste coffee and the drip tray.
- b) Open service door and remove the brewing group by holding its handle and pressing on the part marked "PRESS". The brewing group can now be cleaned with warm water. **Do not put into dishwasher!**



Note:

- When opening the service door, the dispensing head must be in the lower position.
- The brewing group can only be removed if the container for waste-coffee has been removed.



- c) **Make sure that the two steel filters are clean.** The upper filter can be removed for cleaning by unscrewing the plastic screw counter-clock-wise. A special key is provided. After cleaning and drying, replace the filter and tighten the screw with the special key.



- d) **Carefully clean the service compartment** with a non-abrasive detergent. Residues of ground coffee are best removed with a vacuum cleaner.

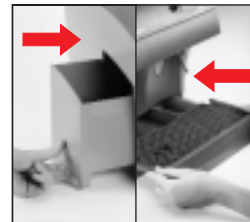


- e) Replace the cleaned and dried brewing group. It will firmly click into place. Close the service door.

Important: When replacing the brewing group into the machine, do not press the "PRESS" lever since the brewing group might not properly click into place and be damaged.



- f) Replace the container for waste coffee, the drip tray and the cup tray.



Note: If the brewing unit is incorrectly positioned, the multiple control indicator (21) will be lit and the machine will be blocked.



9.0 Descaling

Depending on the hardness of the water (even if a water filter is used), the machine must be descaled regularly, latest every 4–6 months. In areas with specially hard water, descaling will be necessary more often.

9.1 For descaling it is recommended to use the specially suitable descaling agent SOLIPOL.



9.2 Switch off the appliance. Put the descaling solution in a ratio of 1:1 (0,5 litres of SOLIPOL and 0,5 litres of water) into the water reservoir. Place reservoir on machine.

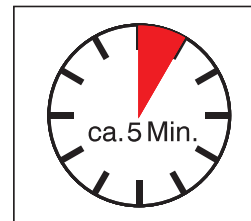


9.3 Put large container under the steam and hot water nozzle and open steam/hot water knob. Switch on main ON/OFF switch and drain approx. 3 dl of water through the nozzle.



9.4 Switch off main ON/OFF switch and allow the descaling solution to work for approx. 5 minutes.

9.5 Repeat the procedure as per Pt. 9.3 and 9.4 two or three times until all the descaling solution has been drained from the water reservoir. Close the steam/hot water knob. Carefully rinse the water reservoir and refill with fresh water.



9.6 Switch on main ON/OFF switch and carefully rinse the machine by draining the fresh water (at least one liter) through the steam and hot water nozzle. Careful rinsing will avoid any negative influence on the taste of your coffee. The SOLIS MASTER 5000 is now again ready for operation.



Important: Regular descaling will protect your machine from costly repairs. Any damage due to a lack of regular descaling, incorrect operation or non-compliance with this user's manual are not covered by warranty. **Under no circumstances is vinegar to be used for descaling since this will damage the machine.**



10.0 Trouble shooting

Repairs may only be carried out by the SOLIS Service Centre or specially trained experts properly authorised by SOLIS. Service work carried out by unauthorized persons may result in substantial danger to the user of the machine and we decline any responsibility for any subsequent damages. In such cases, the warranty will be null and

void. Prior to returning your machine to the service centre, please study the guide below. Very often the problem can be solved and inconveniences can be avoided.

Fault	Possible cause	Resolution
The machine does not turn on	<ul style="list-style-type: none"> – no power supply – service door open 	<ul style="list-style-type: none"> – check power cord and fuse – close service door
Brewing cycle does not start	Multiple control indicator is lit: <ul style="list-style-type: none"> – no water – no beans – grinder blocked by stone 	<ul style="list-style-type: none"> – refill water container – refill bean container – clean grinder or bring machine to service centre
Multiple control indicator is flashing	<ul style="list-style-type: none"> – container for waste coffee incorrectly placed – drip tray incorrectly placed – brewing unit not properly placed – steam selection button switched on 	<ul style="list-style-type: none"> – properly insert container for waste coffee – properly insert drip tray – properly insert brewing unit to click into place – switch off steam selection button and prime machine as per Pt. 3.5
Coffee and steam temperature indicators flash simultaneously	<ul style="list-style-type: none"> – temperature too high 	<ul style="list-style-type: none"> – prime machine as per Pt. 3.5
No hot water/steam	<ul style="list-style-type: none"> – steam and hot water nozzle clogged 	<ul style="list-style-type: none"> – clean the tip of the nozzle with a small pin
Coffee has no cream	<ul style="list-style-type: none"> – unsuitable coffee blend – coffee beans not fresh – cup too cold – grind setting too fine or too coarse 	<ul style="list-style-type: none"> – try different coffee blend – ditto – prewarm cup – adjust grinder
Brewing unit cannot be removed	<ul style="list-style-type: none"> – brewing group is not properly aligned 	<ul style="list-style-type: none"> – switch on machine, close service door. Brewing unit will automatically align itself
Machine takes too long to heat up or water flow is not adequate	<ul style="list-style-type: none"> – machine needs descaling 	<ul style="list-style-type: none"> – descale according to Pt. 9.0

11.0 Service and maintenance

Proper and trouble-free functioning of the machine is subject to regular cleaning and descaling in accordance with our recommendations. Despite proper service and maintenance, every espresso machine is subject to normal wear and tear if used intensively. Regular control by the SOLIS Service Centre or a properly authorised service person will prolong the life of your machine and ensure top quality coffee.

In case of repairs, please contact:

Switzerland:

SOLIS LTD, Service Centre
Solis-Haus
8153 Glattbrugg-Zurich
Phone 01/810 18 18, Fax 01/810 30 70
E-Mail: info@solis.ch
Internet: <http://www.solis.ch>

Germany:

SOLIS DEUTSCHLAND GmbH
Service Centre
Am Krebsgraben 18
D-78048 VS-Villingen
Phone (07721) 8406-0
Fax (07721) 8406-33
E-Mail: info@solis.de
Internet: <http://www.solis.de>

In all other countries where SOLIS products are sold, please refer to the service center mentioned in the warranty card.

Attention: In compliance with our warranty conditions, all service work is to be carried out only by the SOLIS Service Centre or properly authorized service persons.

12.0 Useful tips about coffee

Good coffee depends not only on the appliance used but also on the quality of the water, the blend of coffee, the grinding, the temperature etc.

Keep the following tips in mind:

- Always use fresh coffee and darker roasts, such as the SOLIS products specially blended for use with espresso machines.
- Fresh coffee should always be stored in a cool place. It can be deep frozen and may be used directly while still cold.
- If the coffee flows too fast or too slowly, the reason usually is the incorrect setting of the grinder.
- Coffee flows too fast: adjust grinder to a lower position, e.g. Pos. 5
- Coffee flows too slow: adjust grinder to a higher position, e.g. Pos. 11

Recommended grinder setting: Position 8 (+/-2)

Important: the grinder may only be adjusted while it is in motion.

- Coffee tastes best when using pre-warmed cups. For quick and easy prewarming of cups, rinse the cup with hot water from the hot water nozzle.

13.0 Recommended Accessories

To simplify the care and maintenance of your SOLIS MASTER 5000, we recommend:

Water filter SOLIS AQUA SELECT:
helps to reduce water hardness and avoids premature calcification.



Descaling agent SOLIPOL:
specially designed for easy descaling of espresso machines.



CAFÉ SOLIS coffee blends:

a variety of exclusive blends specially selected for espresso machines. Good coffee is guaranteed.



SOLIS storage tin:

specially suitable to store opened packets of coffee.



In Switzerland, these accessories are available from specialty stores, supermarkets and department stores or directly from:

SOLIS MAIL SA, 6850 Mendrisio
Phone 01/811 41 11 / 091/646 80 51
Fax 01/811 41 22 / 091/646 25 32
E-Mail: info@solis-mail.ch
Internet: <http://www.solis-mail.ch>

In all other countries, these SOLIS accessories can be obtained through the trade or directly from the SOLIS subsidiaries and/or distributors.

14.0 Technical data**Materials used:**

Complete housing ABS plastic

Machine features:

Voltage: refer to rating plate
 Power consumption: 1250 watts
 Heating system: thermal block
 Pump: electro magnetic
 Grinder: burr grinder with stone sensor
 Bean container: approx. 300 g
 Water reservoir: 1,8 litres
 Dimensions (w x h x d): 360 x 380 x 360 mm
 Weight: approx. 9,5 kg
 Power cord: 1,2 m
 Controls: electronic
 Pre-brewing system: electronic
 Warm up time coffee: approx. 2 min.
 Warm up time steam: approx. 3 min.
 Overheating protection: thermostats
 Used coffee grounds: ejected automatically
 Water volume: regulated electronically
 Steam and hot water nozzle: swivel
 Beverage preparation times:
 - espresso approx. 20 sec./cup
 - café crème approx. 30 sec./cup
 - hot water approx. 60 sec./cup
 - milk (steaming/frothing) approx. 60–90 sec./cup

Warranty: as per enclosed warranty card

Accessories:

key for brewing unit
 cleaning brush

Safety approvals and approbations:

This products complies with SEV and international safety regulations



This product complies with EMV-regulations of the European Community (89/336/EWG) as per separate declaration of conformity.

Specifications are subject to change without notice.

SOLIS-Gesellschaften und Kundendienstzentralen:
Sociétés et centres de service après-vente SOLIS:
Società e centri di servizio clientela SOLIS:
SOLIS Subsidiaries and Service Centres:

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