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Nuova Simonelli Oscar II User Manual



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Dear customer,

thank you for selecting a Nuova Simonelli coffee machine. Please read this manual through carefully before using the machine and pay special attention to the safety instructions. Keep this user manual stored together with your machine.

The warranty of the machine covers one year from the purchase. Warranty is void if the machine is used against the instructions in this guide. The manufacturer and distributor are not responsible for any damage caused by installation, usage or cleaning that are performed outside the specific instructions listed in this manual. The warranty does not cover wear and tear parts in the machine. The only intended usage for this machine is to prepare hot water, coffee and milk products. Using the machine for any other purpose is strictly prohibited.

1. Basic information**1.1 Safety instructions**

- The power voltage supplied has to match the machine voltage.
- Using the machine is prohibited if the power cord or plug have been damaged
- The power cord has to be kept away from hot or sharp items and oil
- The machine has to be switched off and unplugged if it is unused for a long time.
- Never unplug the machine by pulling from the power cord.
- Place the machine on an even and stable surface. Use the machine only in indoors.
- In the event of a fire, use only a carbon dioxide extinguisher.
- There is always some water left inside the machine. Never use the machine outside or in locations with temperatures below freezing.
- Always use fresh, potable water. Any other liquid may damage the machine.
- Never submerge the machine. Do not wash the machine or any of its parts in a dish washer machine.
- Keep children away from the machine.
- The steam wand and steam are hot. Always handle the steam wand carefully and by using the protected rubber handle.
- All maintenance and repairs have to be performed by the distributor or a licensed maintenance partner. Any repairs done by an unlicensed party are not covered by the machine warranty and the warranty is void if the maintenance is performed by an unauthorized party. Repairs and modifications done by unauthorized personnel can create potential hazards that can cause injury or even death. The manufacturer and distributor are not responsible for the damages caused by any such repairs or modifications to the machine.

1.2 Specifications

Country of origin:	Italy
Voltage:	230 V
Power:	1200 W
Water connection:	5l tank or 3/4" direct water connection
Width:	300 mm
Height:	400 mm
Depth:	408 mm
Installation width:	300 mm
Installation height:	700 mm
Installation depth:	508 mm
Weight:	14 kg

1.3 Required cleaning agents and accessories

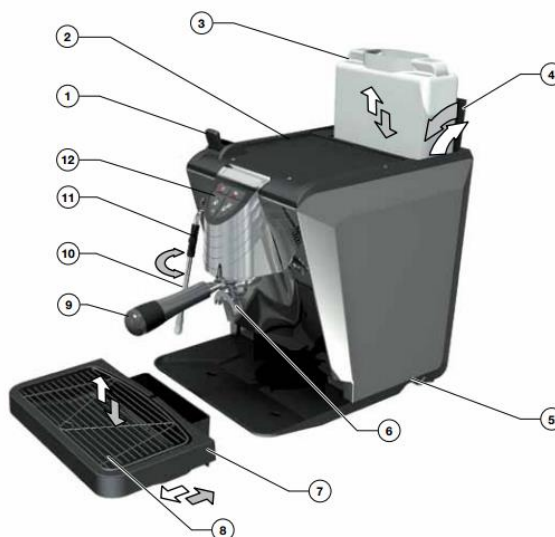
Puly coffee cleaning powder (product code 800134)

Barista tools: <http://www.pauligprofessional.com/en/accessories/barista-tools>

Orders via phone 020 737 0007, email professional.tarviketilaukset@paulig.com or online at www.pauligprofessional.fi.

Maintenance and technical help p. 020 737 0005, e-mail professional.huolto@paulig.com

1.4 Machine parts



- | | |
|----------------------|---------------------------------|
| 1. Steam wand switch | 8. Drip tray grid |
| 2. Cup warmer | 9. Group handle |
| 3. Water tank | 10. Steam wand |
| 4. Water tank lid | 11. Steam wand protection cover |
| 5. Main power switch | 12. Front panel |
| 6. Dispenser | |
| 7. Drip tray | |

1.5 Front panel



1. Indicator light: water tank is empty
2. Indicator light: boiler is heating the water
3. Double espresso / settings
4. Single espresso / standby mode on/off

2. Using the machine

2.1 Starting the machine

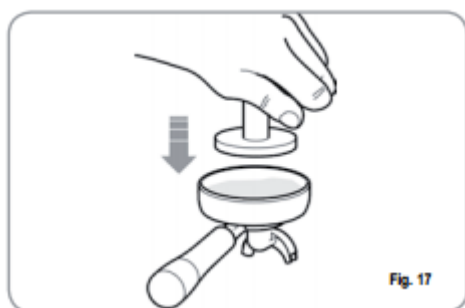
Place the machine on an even and stable surface. Switch the machine on from the main power switch. Fill the water tank with fresh cold water. Press the standby mode button for a few seconds to start the machine. Once the indicator light for the boiler heating is no longer lit, the machine is ready for use.

2.2 How to brew espresso

Single espresso portafilter has one nozzle and double espresso portafilter has two nozzles. Keep the portafilter attached to the machine when it's not in use.

To brew espresso, remove the portafilter by turning it clockwise and wipe it dry with a clean cloth or paper. Grind the required amount of espresso to the portafilter. Normally a single espresso (approx. 3,5 cl) takes about 7-8 grams of espresso and double espresso (approx.. 7 cl) takes about 14-16 g.

Place the portafilter on a table and tamp the ground coffee in place by using about 3 kg of pressure. Afterwards knock the side of the handle and tamp the coffee again with about 14 to 20 kg of pressure.



Attach the portafilter to the machine and start brewing the espresso by pushing either the single or double espresso button. Place a cup or glass underneath the coffee nozzle.

Once the espresso is brewed, remove the portafilter again and knock it to remove the used coffee grounds. Clean the portafilter with a clean cloth or paper and reattach it loosely to the machine.

2.3 How to foam milk

Use a dry and cool pitcher to foam the milk. Fill about half the volume of the milk pitcher to get best results.

Pull the steam switch to activate the steam wand before inserting it to the milk pitcher. This will remove the water condensated inside the steam wand. Deactivate the steam wand and insert the steamer to the milk, then activate it again. Froth the milk until the temperature and composition are correct. Wipe the steam wand clean afterwards with a clean, damp cloth. Caution! The steam and steam wand are hot. Handle the steam wand with care and only touch the heat protected rubber part.

3. Cleaning the machine

Always follow the cleaning instructions to ensure good quality coffee. Clean the surfaces, hot water outlet and steam wand as needed with a clean, damp cloth. Use a separate cloth to clean the steam wand and never scratch it with sharp items. If the milk stains have hardened on the steam wand, rinse it with warm water and then remove the stains with a cloth. Never rinse the steam wand when the machine is switched on.

1. Dispense some steam from the steam wand to remove milk residue and water from the wand. Wipe the wand clean with a damp cloth. Remove the nozzle from the end of the wand and rinse it in a mild cleaning agent solution. Rinse the nozzle well with warm water.
2. Rinse the portafilters and clean them with a brush. Change the portafilter to a solid "blind" filter and insert about one teaspoon of Puly powder to the portafilter.

3. Reinsert the portafilter to the machine and press any product button. Wait for ten seconds and press the same button again to stop the water flow. Wait for 10 seconds and repeat this step three times.
4. Remove the portafilter and rinse it well. Dispense some water from the group while the portafilter is removed.
5. Reinsert the portafilter and repeat step no 3.
6. Once a week, remove the filter from the portafilter with a flat screwdriver. Insert the filters to a Puly cleaning agent solution (1 teaspoon of Puly / 1 l of warm water) for about 10 minutes. Rinse the filters well and reinsert them to the portafilters.

4. Descaling and maintenance

All repairs and descaling must be done by professionals.

If the machine is not working, contact the Paulig maintenance service at p. 020 737 0005. Switch off the machine and the fridge and close the water tap while waiting for maintenance.