



Manuale d' istruzioni

Owner's Guide

Manuel d'instructions

Bedienungsanleitung

Instrucciones para el uso

Manual de instruções

Gebruiksaanwijzing

Инструкция по применению

Návod k použití

Manual de instrucțiuni

Käyttöohjeet

المالك دليل

ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ

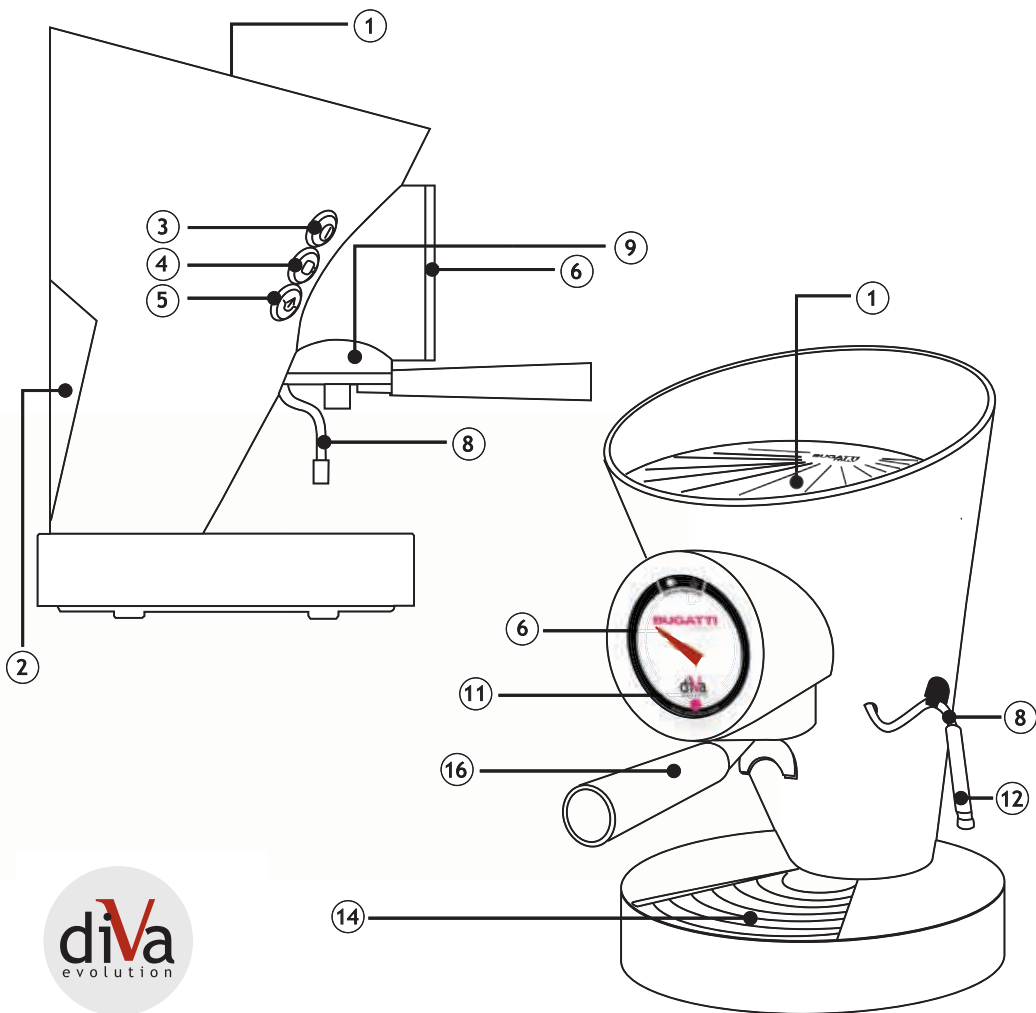
Bruksanvisning

Brugsanvisning

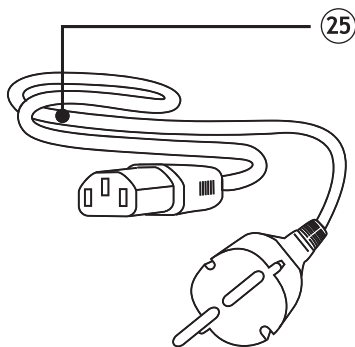
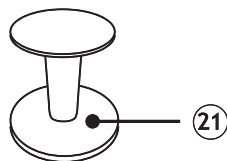
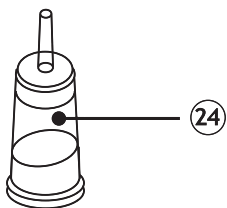
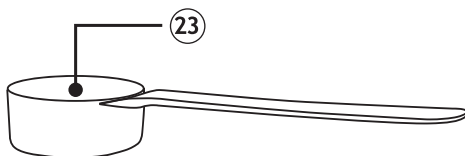
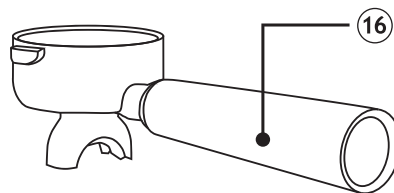
Przewodnik użytkownika



BUGATTI®



BUGATTI®



IMPORTANT NOTICES

Dear Customer,

Diva, the coffee machine, enables you to make espresso and normal coffee using either pods or ground coffee. Like all domestic appliances, this coffee-making machine must be used with care and attention to prevent accidental burns and prevent damage to the machine.

BEFORE STARTING UP THE MACHINE, CAREFULLY READ ALL THE INSTALLATION INSTRUCTIONS, USE AND MAINTENANCE AND THE SAFETY NOTICES. Do not use the machine unless you are thoroughly familiar with the instructions.

WARNING

No liability is accepted for damage due to:

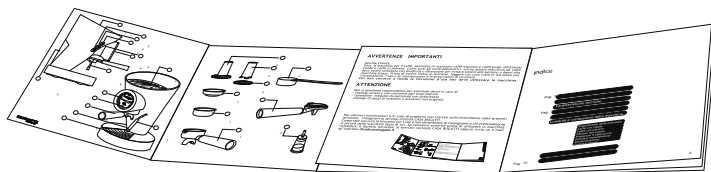
- incorrect use or use other than for its intended purpose
- repairs carried out by unauthorized staff
- use of non-original spare parts or accessories

Instructions for use

For further information, or in case of problems that have not been sufficiently addressed in the present instructions, contact Customer Care at CASA BUGATTI .

SAVE THESE INSTRUCTIONS for use and remember to pass them on to those who will use the machine after you. If the instructions are lost before you use the machine, request the instruction booklet from Customer Care at CASA BUGATTI or send an e-mail to diva@casabugatti.it.

On the first page you will find the illustrations relating to the text. Keep the first page open as you read the instructions for use.



Contents

Page 19	Technical features
Page "	Machine controls and parts
Page "	Accessories
Page 20/21	Important safeguards
Page 22	Installation and starting up
Page 23/29	Advice and recommendations on use
Page 23	Setting up the machine
Page "	Coffee with pods
Page 24/25	Ground coffee
Page 26	Using steam
Page 27/28	Preparing cappuccino
Page 28/29	Cleaning and maintenance
Page 30	Descaling
Page 30/31	Troubleshooting
Page 29	The best espresso coffee
Page 32	Warranty

Technical features

Power supply	See rating plate underneath machine
Power rating	See rating plate underneath machine
Dimensions	Diameter approximately 240 x h. 365 mm
Solid cast	Solid cast aluminium and stainless steel 18/10
Weight	About 6,5 Kg
Length of power supply cable	Approximately 1.2 metres
Pump	15 bar, electrico-vibrating
Boiler capacity	Approximately 0,25 litres
Temperature control	Mechanical thermometer with Bourdon coil with analogue reading
Quantity programming	Manual
Steam delivery	Manual
Tank capacity	Approximately 0,8 litres
Heating up time	Approximately 3 minutes
Thermal overload protection	Built in
Insulation	Protection class I
Approvals	See rating plate underneath machine
Conformity	CE - 89/336 CEE - cCSAus-cUL
Warranty	As per attached warranty information

Machine controls and parts

Surface for warming cups	①	Steam nozzle	⑧
Water tank	②	Brewing unit	⑨
On - off switch	③	Steam knob	⑩
Coffee delivery switch	④	Power-ON light	⑪
Steam switch	⑤	Removable steam nozzle protection	⑫
Thermometer	⑥	Drip grid	⑭
Filter-holder unit	⑬		

Accessories

Filter for pods	⑮	Pressing tool for powder coffee	⑳
Filter-holder unit for powder coffee and pods	⑯	Dosing spoon	㉓
Filter for 1-cup dose	⑰	sweeter filter/anti-limestone (ionic exchange resins)	㉔
Filter for 2-cup dose	⑱	Electrical wire with plugs	㉕


IMPORTANT SAFEGUARDS

CAREFULLY READ ALL INSTRUCTIONS. THE APPLIANCE MUST BE USED ONLY BY ADULTS WHO HAVE BEEN TRAINED IN ITS USE.

1. To protect against fire, electric shock and injury to person **DO NOT IMMERSE PARTIALLY OR TOTALLY ANY PART OF THE CORD, PLUGS, OR THE MACHINE ITSELF IN WATER OR IN OTHER LIQUID.**
CAUTION: HOT SURFACES, DANGER OF BURNS. Do not touch hot surfaces. Use handles or knobs. Be very careful when touching very hot parts such as the hot water/steam pipe (use a protective glove): **DANGER OF BURNS!** Steam and hot water can cause burns. Never direct the jet of steam or hot water towards parts of the body.

2. **HOUSEHOLD USE ONLY.** Do not use appliance for other than intended use. Do not make any technical modifications as these may cause risks and will void the warranty.

3. Close supervision is necessary when any appliance is used near children. The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. The appliance must be used only by adults who know how to use it in accordance with these instructions.

4. Never touch live electrical parts. They may cause electric shocks and serious injuries. Connect the machine to a wall socket having the appropriate voltage. The voltage must correspond to that indicated on the rating plate underneath the machine. Make sure that the socket you are using is earthed (grounded). 

5. **Figure A:** electrical wire with plug A short detachable power-supply wire is provided in order to reduces risks such as get entangled or trip over a longer cord. Longer detachable wires and extention cables are available and can be used by authorized electricians following the safety standards. **DO NOT USE converters for plugs.**

If a longer cable can be used:

- a) Electric characteristics of the detachable wire or of the extention cable must be the same of the ones show on the rating plate attached under the base of the product.
- b) the extension of the cable must be three wires/poles and must be grounded. A long wire or an extension cable **NEVER** can be visible; It can result attractive for children.
- c) Do not place on or near a hot gas or electric burner or in a heated oven.
- d) Do not use outdoors. Do not let cord hang over edge of table or counter, or touch hot surfaces.

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment. The use of accessory attachments is not recommended by the appliance manufacturer as they may result in fire, electric shock or injury to the user.

e) if cables or plugs are damaged must be replaced by the producer or by the authorized service facility or by a qualified person in order to prevent any risk.

IMPORTANT SAFEGUARDS

6. Figure B: Make sure that children cannot play with the machine. Children should not to use, operate or play near the appliance. The machine must be positioned so that the cups warming surface on the top (1) is at a minimum height of 1.20 meters above the floor.

7. Place the machine on a flat surface, making sure that the suction feet adhere firmly to the support surface so that the machine cannot be overturned. Hot water or steam may escape: danger of burns! Do not use the machine in environments below 5 °C. Do not place the machine on very hot surfaces or near open flames.

8. Figure C: Do not direct the jet of steam or hot water towards parts of the body. Be very careful when touching very hot parts such as the hot water/steam pipe (use a protective glove).

9. Figure D: To ensure that the machine works correctly, place it on a level surface in an adequately lighted and hygienic environment with an easily accessible electrical socket. Keep the machine at least 100 mm (4 inches) away from the walls.

10. Figure E: Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance. The appliance must be cleaned with a freshly dampened non-abrasive cloth soaked with a few drops of neutral non-corrosive detergent (never use solvents).

11. In the event of faults, defects or suspected faults after a fall, immediately unplug from the socket. Never start up damaged appliances. The repairs must be carried out by the Service Centre of CASA BUGATTI. Contact your dealer and/or contact Customer Care at CASA BUGATTI or send an e-mail to diva@casabugatti.it. In the event of fire, use carbon-dioxide (CO2) extinguishers. Do not use water or powder extinguishers.



Installation and starting up

The original packaging has been designed for dispatch by post. Keep it in case you need to return the machine to the supplier. Before installing the machine, comply with the important safeguards indicated on page 20, 21.

Connecting to power supply. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn all controls OFF, then remove plug from wall outlet. Be aware electric power can kill. Strictly comply with safety regulations.

The coffee machine must be connected, with the Casa Bugatti original electrical wire (25) to a wall socket with a voltage as specified on the rating plate underneath the machine. Make sure that the socket you are using is earthed (grounded).



Never use faulty or damaged power cords.

We do not recommend using an extension cord with the appliance. This may damage the appliance and void the warranty.

Never allow live parts to come into contact with water: may cause short circuit!!! Steam and hot water can cause burns. Never direct the jet of steam or hot water towards parts of the body. Handle the steam/hot water pipe with care: risk of burns (use a protective glove)!

Do not start up the machine without first filling the tank with water. Take care to insert it carefully in its seat.

1) When starting up the machine, push the switch (3) to light up the light (11) on the thermometer, which will show that the machine is on and that the heater resistance is heating up.

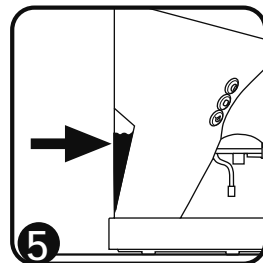
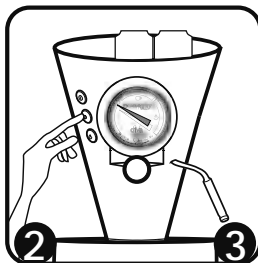
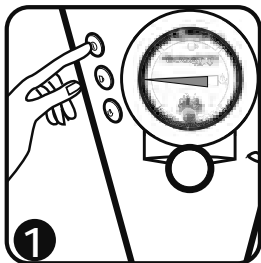
2) Press the coffee delivery switch (4) to facilitate pump priming.

3) Keep the coffee-delivery switch (4) pressed until water flows out from the brewing unit (9).

4) Turn off the coffee delivery switch 4 : the operation has finished.

5) Always make sure that there is water in the tank (2) and that the suction pipe is correctly inserted. **Warning:** the pump will be irreparably damaged if the machine operates without water even for a short period.

6) Every time you add water into the tank (2), remember to empty the waste water tank located under the drip grid (14).



Advice and recommendations for use

Setting up the machine.

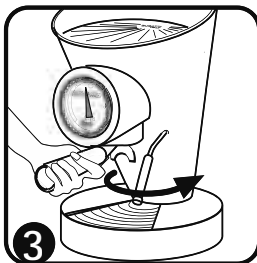
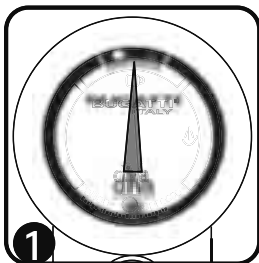
The first time that DiVA is used or if it is used after a long period of inactivity:

- 1) Fill the tank (2) with cold water.
- 2) Connect the appliance to a wall socket in strict compliance with the important safeguards specified on page 20, 21.
- 3) Switch on the machine by means of the switch (3); the red light on the thermometer will light up (11)
- 4) Load the water system: open the steam tap by turning the knob (10) counterclockwise and then press the coffee-delivery switch (4). When water leaves the steam nozzle (8) shut the tap by turning the steam knob (10) clockwise. Wait for a few minutes so that water runs out of the brewing unit (9) and then stop water flowing out by using the coffee-delivery switch (4) to switch off the pump.
- 5) Wait for the hand of the thermometer (6) to reach position in the range shown by the coffee cup symbol on the thermometer (6) dial.
- 6) The machine is ready for use.

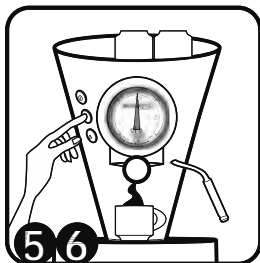
DiVa is provided with one filter-holder unit (16) with a filter for ESE pods (15), one filter for ground coffee for 1 cup (18) and one filter for ground coffee for 2 cups (19)

Coffee with pods.

- 1) Make sure that the thermometer hand is in the position of the coffee cup symbol.
- 2) Place the filter (18) in the filter-holder unit (16) to pour one cup of coffee and place a pod in it, taking care to place it perfectly in its seat.
- 3) Insert the filter-holder unit (16) into the seat of the brewing unit (9) and fix it by rotating the handle to the right to about the centre of the machine (handle must be rotated until correct pressure for a seal during delivery is reached).
- 4) Take one dry and warm coffee cups from the cup-warming surface and place them under the spout of the filter holder.

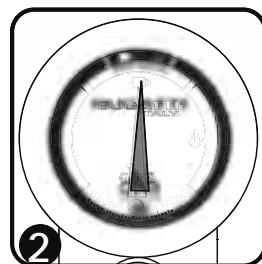
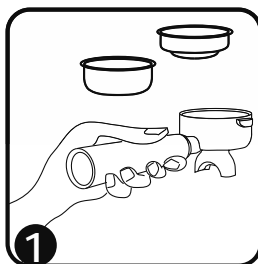


- 5) Press the button (4) to start delivery of the coffee.
- 6) Then press the button (4) again to stop delivery of the coffee: you can decide what type of coffee to enjoy: "ristretto", "espresso", "lungo" or ...
- 7) Serve the coffee immediately to fully enjoy its aroma.
- 8) Remove the filter-holder unit (16) from the brewing unit (9) by turning the handle to the left.
- 9) Remove the coffee powder and place it in the litter bin.
- 10) The machine is ready to make a new coffee.
- 11) At the end of each cycle we suggest to leave inserted the filter unit-holder (16) into the seat of the brewing unit (9) : the filter remain warm and ready to make a new coffee at the correct temperature. (see picture 3)
- 12) **WARNING:** frequently check the level of water in the tank (2). Do not operate the appliance without water!



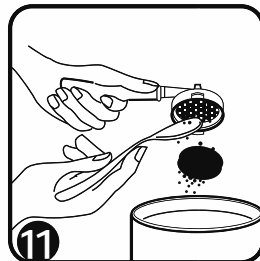
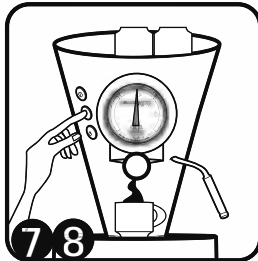
Ground coffee.

- 1) Place the filter (18) in the filter-holder unit for ground coffee (16) to pour one cup of coffee.
Place the filter (19) in the filter-holder unit for ground coffee (16) to pour two cups of coffee.
- 2) Make sure that the thermometer hand is in position of the coffee cup symbol.



Advice and recommendations for use

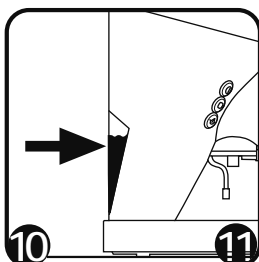
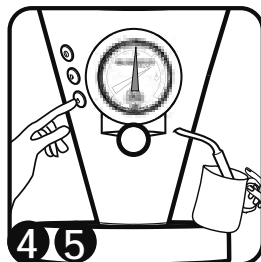
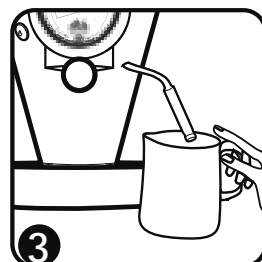
- 3) Take the filter-holder unit for ground coffee (16) insert the filter (18) for one coffee or the filter (19) for two coffees, according to requirements.
- 3) Pour the ground coffee with the appropriate measure (23): one measure for one coffee or two measures for two coffees, according to the chosen filter.
- 4) Level the coffee powder inside the filter with the appropriate pressing tool.
- 5) Insert the filter-holder unit (16) into the seat of the brewing unit (9) and fix it by rotating the handle to the right to about the centre of the machine (handle must be rotated until correct pressure for a seal during delivery is reached).
- 6) Take one or two dry and warm coffee cups from the cup-warming surface and place them under the spout of the filter holder.
- 7) Press the button (4) to start delivery of the coffee.
- 8) Then press the button (4) again to stop delivery of the coffee: you can decide what type of coffee to enjoy: "ristretto", "espresso", "lungo" or ...
- 9) Serve the coffee immediately to fully enjoy its aroma.
- 10) Remove the filter-holder unit (16) from the brewing unit (9) by turning the handle to the left.
- 11) Remove the coffee powder and place it in the litter bin. (See chapter: Cleaning and Maintenance)
- 12) The machine is ready to make a new coffee.
- 13) At the end of each cycle we suggest to leave inserted the filter unit-holder (16) into the seat of the brewing unit (9) : the filter remain warm and ready to make a new coffee at the correct temperature. (see picture 5)
- 14) **WARNING:** frequently check the level of water in the tank (2). Do not operate the appliance without water!



Use of steam to heat water for tea and infusions.

Do not touch hot surfaces. Handle only with grips or anti-heat gloves every hot surface.
Be careful also at the steam/hot water tube(see image“C”): **DANGER OF BURNS!** Steam and hotwater can burn. Never point the steam and the hot water directly on the body.

- 1) Switch on the machine by pressing the general on/off button(3)
- 2) Ensure that the temperature pointer is in the position of the coffee cup
- 3) Move the steam tube(8)in a useful position and put the bucket under the tube immersing it in the water
- 4) Push the steam button (5) and in a few second the steam will start coming out the tube(8)
- 5) The steam coming out the tube (8) will heat the water for a perfect tea or infusion.
- 6) Push the steam button(5) to stop the steam.Be careful: before removing the bucket from the tubele wait some seconds to permit the steam stops coming out.
- 7) Remove the bucket from the steam tube.
- 8) Use the hot water for tea or infusion.
- 9) The steam function can be repeated following again the points of this paragraph.The machine is always ready to prepare coffee
- 10) Every time you refill the water tank (2), remember of empty the drip grid (14)
- 11) Be careful: frequently check the water level in the water tank (2). Never use the machine if the water tank (2) is empty.



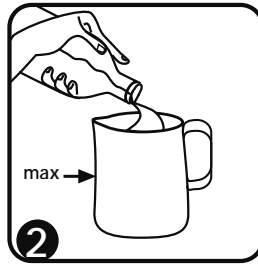
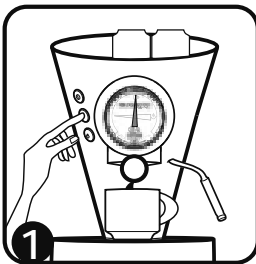
Advice and recommendations for use

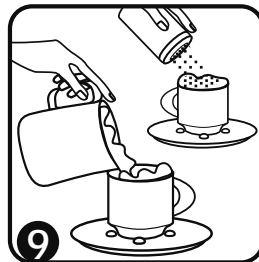
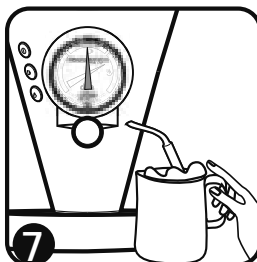
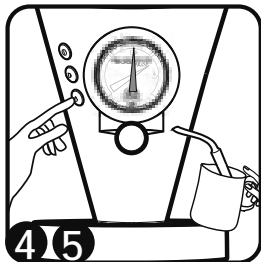
Use of steam to prepare milk for Cappuccino.

Do not touch hot surfaces. Handle only with grips or anti-heat gloves every hot surface. Be careful also at the steam/hot water tube (see image "C"): DANGER OF BURNS! Steam and hot water can burn. Never point the steam and the hot water directly on the body.

To prepare the Italian Cappuccino follow carefully the order of these operations:

- 1) Prepare in one or more Bugatti cups (the number corresponds to the drinks you want to prepare) the espresso coffee following the instructions you find in the previous pages.
- 2) Pour the cold milk in the bucket reaching $\frac{1}{3}$ (max $\frac{1}{2}$) of its volume. Preferably use fresh full-cream milk. The high fat contents (3.5-4%) of the full-cream milk give taste to the Cappuccino. For a good frame up is advisable the use of a high protein content milk (3.2-3.5%), which make your Cappuccino creamy.
- 3) Move the steam tube(8) in a useful position and put the bucket under the tube immersing it in the milk (around half centimeter under the milk level). The bucket must be in not too thick stainless steel in order to feel the internal temperature; the right shape of the bucket is truncated cone. The size of the bucket must correspond to the quantity of milk you want to heat.
- 4) Ensure that the temperature pointer is in the position of the coffee cup.
- 5) Push the steam button (5) and in a few seconds the steam will start coming out the tube(8).
- 6) The steam coming out the tube will blow in the milk and the foam will rise the milk level. Keeping the final part of the steam tube ALWAYS in the milk, slowly lower the bucket. As soon as the temperature reaches $35^{\circ}\text{--}37^{\circ}\text{C}$, that is when the temperature of the bucket goes over the temperature of your hand, you feel little hot and starts the second phase. This phase is important to make the cream dense with shiny surface. Keeping the tube into the milk, incline the bucket to create a whirl. Stop the steam coming out when the milk reaches $65^{\circ}\text{--}67^{\circ}\text{C}$. You realize the bucket reaches this temperature because it is too hot and you cannot keep it in hand.
- 7) When the foam is enough push the steam button (5) to stop the steam. Be careful: before removing the bucket from the tube wait some seconds to permit the steam stops coming out.
- 8) Remove the bucket from the steam tube. To better dense the foam and remove any air bubble move the bucket creating a whirl in the milk contained in the bucket.
- 9) Add the milk to the espresso coffee already ready in the cups (image 9). Pour the milk cups modulating the flow (more intense in the first phases) and moving the cups to obtain the drawing desired. If you want you can use cocoa powder on you Cappuccino.





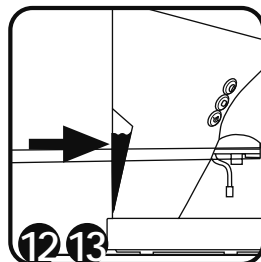
10) The steam function can be repeated following again the points of this paragraph.

The machine is always ready to prepare coffee.

11) To clean the tube (8) see the following chapter: "Cleaning and maintenance"

12) Every time you refill the water tank (2), remember empty the drip grid (14)

13) Be careful: frequently check the water level in the water tank (2). Never use the machine if the water tank (2) is empty.



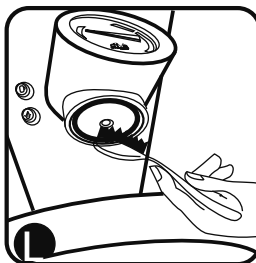
Cleaning and maintenance

Do not touch hot surfaces. Handle only with grips or anti-heat gloves every hot surface. Be careful also at the steam/hot water tube (see image "C"): DANGER OF BURNS! Steam and hot water can burn. Never point the steam and the hot water directly on the body.

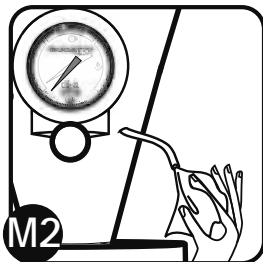
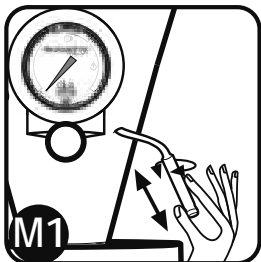
Before cleaning the machine, turn the main switch to the OFF position and remove the plug from the socket. Wait for the machine to cool. The appliance must be cleaned with a freshly dampened non-abrasive cloth soaked with a few drops of neutral non-corrosive detergent (never use solvents). After using the machine always clean the filter and filter holders and wipe the stainless-steel surface of the filter holder and of the brewing unit with a damp cloth.



H) Cleaning filters for ground coffee: Ensure that the holes in the filter are free from coffee grounds. If necessary, clean them with a small brush.



L) Cleaning the brewing unit (9) and its gasket. Regularly clean the gasket under the brewing unit (9) with a wet brush (Figure L) in order to remove all coffee residues. The gasket must be cleaned all the time.



M3

M1/M2/M3) To clean the steam tube (8) from any milk residuals be careful to wait enough time to give the tube the possibility to cool down. With a wet sponge remove any milk residuals on the steam tube (8). Free the hole of the steam tube (8) with a toothpick (image M3). Switch on the machine pushing on the on/off button (3). Ensure that the temperature pointer is in the position of the coffee cup. To clean the steam tube (8) place the empty bucket under the steam tube. Push during 5/6 seconds the steam button (5) to permit the steam coming out. Push again on the steam button (5) to stop the steam coming out. Be careful: before removing the bucket from the tube (8) wait some seconds to permit the steam stops coming out.

The best espresso coffee

To be excellent, espresso coffee must have the following features:

- 1) The serving of ground coffee must be seven grams (to the nearest half gram).
- 2) The temperature of the water leaving the machine must be 88°C (give or take 2°C depending on the type of coffee blend).
- 3) The temperature of espresso coffee must be 67°C.
- 4) Water-delivery pressure must be 9 atmospheres
- 5) Percolation time, i.e. the time that coffee takes to pass through the nozzle into the cup must be 25 seconds (give or take two seconds).
- 6) There must be 25 millilitres of coffee in the cup. (give or take two and half millilitres).

To obtain an excellent Italian espresso as served at the bar, BUGATTI recommends using BUGATTI coffee, either powder or in pods. This coffee is exclusively roasted in a wood-burning oven, especially for diVa.

Advice and recommendations for use

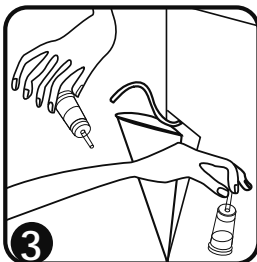
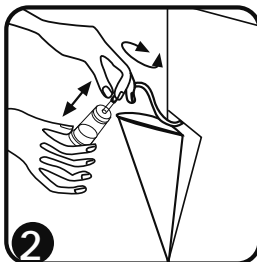
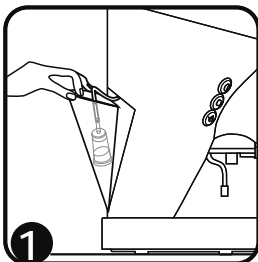
Descaling

DiVa has been built with the best materials available on the market today. Careful and accurate processing and the use of the innovative ion exchange filter enable the hardest water to be filtered.

The ion exchange filter should be changed about every 3 to 4 months if the hardness of water is around 20 to 25 F°. We suggest to use distilled water. You can get a new filter from your retailer or from Customer Care at CASA BUGATTI. The ion exchange filter (24) is housed inside the tank and is connected to the pump suction pipe. To replace this filter (24), follow these simple instructions:

- 1) Remove the water tank (2).
- 2) With one hand take the filter (24) and with the other hand pull and rotate alternately clockwise and counterclockwise the suction pipe near the fitting fixed to the filter in such a way that the pipe becomes detached.
- 3) Take the original new CASA BUGATTI filter (24) and fit the suction pipe onto the pipe fitting by exerting pressure and alternately turning clockwise and counterclockwise so that the pipe slides down over the entire length of the pipe fitting.
- 4) Again insert the pipe with the filter into the tank and carefully refit the tank filled with fresh water onto the machine.
- 5) In order to prolong the working life of the Diva, we recommend using water that is low in sodium wherever this is possible.

N.B.: do not use descaling products with the Diva .



Trouble	Possible cause	Solution
Power-ON light does not light up.	Machine is not powered.	Check correct connection of power supply cable to the wall socket and to the machine. Check that there is electricity in your system.
No coffee delivery. Pump is noisy.	No water in the tank (2). Tank is not correct in its seat.	Fill the water tank (2) with fresh water. Position it correctly in its seat. WARNING : frequently check the level of water in the tank (2)
Coffee tastes burnt.	Steam switch (5) is ON.	Follow procedure at point 6) in section "Using steam", page 26, to bring up the machine to the ideal temperature for coffee again. Normal discharge, due to the fact that drops of coffee should finish out of the shower filter holder (15)
Water drops on the drip grille.		
During the milk frothing we cannot get the typical of cappuccino froth.	a. The pointer of the thermometer has not yet reached the sector of steam b. The steam nozzle (8) and its protection (12) are blocked	a. Make sure the steam button (5) is turned on and wait that the pointer of the thermometer (6) is in the sector of steam. b. Clean the side hole of the steam nozzle protection (12) with a toothpick, then wash it thoroughly inside and outside (see the cleaning and maintenance chapter).
Coffee is not hot	a. The cups are cold b. The filter-holder (16) unit is cold c. The heating element of the boiler is damaged	a. Leave the cups on the warmer plate (1) or rinse them with hot water before use with the coffee machine b. Leave the filter-holder unit (16) in the seat of the brewing unit (9) so that it is always hot and ready for a new coffee at the correct temperature c. Please call the courtesy service office or send an e-mail to Bugatti at diva@casabugatti.it to book the assistance. Please note that the heating element is considered as expendable material and therefore is outside the protection of the warranty (The warranty protects the original defective components that are faulty from its origin due to manufacturing faults).
Leaking of water between the filter-holder unit (16) and the brewing-unit (9)	a. There is coffee powder residue on the gasket of the brewing-unit (9) and / or on the edge of the filter-holder (16) b. If you're making a coffee with the ESE pods: the pod is not positioned correctly in the middle of the filter basket (15) c. If you are making coffee with the ground coffee: there is too much coffee in the filter you are using: filter (18) to 1 cup or filter (19) for two cups d. The seal of the distribution unit (9) is worn-out	a. Regularly clean the gasket under the brewing unit (9) with a wet brush (Figure L) in order to remove all coffee residues. The gasket must be cleaned all the time (See section cleaning and maintenance). b. Place the pod in the center of the filter (15) c. Put into the filter "1cup" (18) no more than 7 grams or one cup of the measuring cup (23) of ground coffee. Put 2 cups into the filter (19) no more than 14 grams or two cups of measuring cup (23) of ground coffee. d. Please call the courtesy service office or send an e-mail to Bugatti at diva@casabugatti.it to book the assistance. Please note that the gaskets are considered as expendable material and therefore is outside the protection of the warranty (The warranty protects the original defective components that are faulty from its origin due to manufacturing faults).

WARRANTY

- 1) A warranty is deemed to be the replacement or repair free of charge of the parts making up the appliance that are faulty from its origin due to manufacturing faults.
- 2) In the event of irreparable or repeated faults having the same origins, at the manufacturer's sole discretion, the machine will be replaced.
- 3) The warranty does not cover damage due to: incorrect or faulty use, defects caused by accidental breakages or carelessness, failure to observe instructions and warnings, incorrect installation and maintenance, especially failure to abide by the instructions on installation, use and maintenance of the machine.
- 4) The warranty does not cover damage due to improper use and in particular to non-domestic use.
- 5) The manufacturer accepts no liability for any direct or indirect harm or injury to persons, things and domestic animals that may arise from failure to abide by all the safety regulations contained in this manual, especially failure to abide by the instructions on installation, use and maintenance of the machine.
- 6) Any replacement or repair shall not interrupt the warranty period.
The replacement of expendable materials such as filters, seals, resistance, etc, is not covered by the warranty.
- 7) To exercise the above rights, the customer must have returned the attached card duly filled in: Warranties that miss even one of the following parts shall not be taken into consideration: sender's address, retailer's stamp, number and/or date of receipt of payment.

SERVICE CENTRE

In the event of a machine fault, contact an authorised BUGATTI dealer, who will return the machine to the manufacturer.

The purchaser is responsible for all carriage and/or dispatch cost for all repairs not covered by warranty. Where possible, keep the appliance's original packing.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.