



CREATISTA UNO  
MY MACHINE

**Breville**

**NESPRESSO®**



User manual

3

# Nespresso Breville Creatista Uno

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Congratulations on your purchase of the *Nespresso Breville Creatista Uno*, the machine that allows you to make cafe quality milk coffees.

## EN Packaging Content



① **Creatista Uno** Coffee Machine



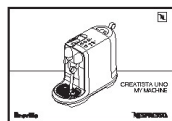
② **Tasting Box** of *Nespresso* Capsules



③ **Milk Jug**



④ **Nespresso** Welcome Brochure



⑤ **User Manual**



⑥ **1 x Water Hardness** Test Strip, in the User Manual

## Creatista Uno

### USER MANUAL

*Nespresso* is an exclusive system creating the perfect Espresso, time after time. Each parameter has been calculated with great precision to ensure that all the aromas from each capsule can be extracted, to give the coffee body and create an exceptionally thick and smooth crema.

**⚠ CAUTION:** When you see this sign, please refer to the important safeguards to avoid possible harm and damage.

**i INFORMATION:** when you see this sign, please take note of the advice for the correct and safe usage of your coffee machine.

## BNE500 Specifications/ techniques

~ 220-240 V, 50-60 Hz, 1300-1600 W

**P<sub>max</sub>** 19 bar / 1.9 MPa

**kg** ~4.52 kg / 9.94 lbs

**l** 1.5 L / 50 fl.oz

**mm** 17 cm 30.9 cm 40.9 cm  
**in** 6.7 in 12.2 in 16.1 in







# Content

EN

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## EN Important Safeguards

	Is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.
 <b>WARNING</b>	Indicates a hazardous situation which, if not avoided, could result in death or serious injury.
 <b>CAUTION</b>	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
	Is used to provide important information not related to personal injury. When you see this sign, please take note of the advice for the correct and safe use of your appliance.

**When using electrical appliances, basic important safeguards should always be followed, including the following:**

- Read all instructions.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- This appliance is intended to be used in household environment only.
- The appliance is intended to prepare beverages according to these instructions.
- This appliance should only be used for intended purpose.
- This appliance is only meant for indoor use, under non-extreme temperature conditions.
- The appliance must not be used, cleaned, or maintained by children under 8 years of age unless supervised, instructed by an adult on how to use the appliance safely, and fully informed regarding the dangers involved.
- This appliance may be used by persons with reduced physical,

sensory or mental capabilities, or whose experience or knowledge is not sufficient, provided they are supervised or have received instruction to use the device safely and understand the dangers.

### **Avoid risk of fatal electrical shock and fire**

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorised service facility for examination, repair or adjustment.
- If the cord is damaged, do not operate the appliance. Only return the appliance to the *Nespresso* Club or to a *Nespresso* authorised representative.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- To avoid hazardous damage, never place the appliance on or beside hot surfaces such as radiators, stoves, ovens, gas burners, open flames, or similar.
- Do not touch hot surfaces. Use handles or knobs.
- 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.
- Never immerse the cord, plug, appliance or any part of it in water or any other liquid.
- Electricity and water together are dangerous and can lead to fatal electric shocks.
- Do not put anything else than specified capsules into any openings, doing so may cause fire or electric shock!
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury.
- Do not use the machine without the drip tray fitted.

### **Avoid possible harm when operating the appliance**

- Risk of scalding by hot liquids. If the machine is forced open hot liquids and coffee grounds may splash. Always lock the system completely and never open it during operation.
- Be careful, capsule is hot. Risk of scalding. If a capsule is blocked in the capsule compartment, turn the machine off and unplug it before any operation. Call the *Nespresso* Club or *Nespresso* authorised representative for assistance.

**SAVE THESE INSTRUCTIONS**  
**Pass them on to any subsequent user.**  
**This User Manual is also available as a PDF file at [nespresso.com](https://www.nespresso.com)**

## EN Other Safeguards



**When using electrical appliances, basic Important Safeguards should always be followed, including the following:**

- The important safeguards are part of the appliance. Read the important safeguards provided with the appliance carefully prior to first use. Keep them in a place where you can find and refer to them in the future.
  - Protect the appliance from direct sunlight, water splash and humidity.
  - This appliance is designed for domestic use only.
  - Close supervision is necessary when the appliance is used by or near children.
  - Children shall not play with the appliance.
  - The manufacturer accepts no responsibility for and the warranty will not apply to any commercial use, inappropriate handling or use of the appliance, damage resulting from use for other purposes, faulty operation, non-professional repairs or failure to comply with the instructions.
- Avoid risk of fatal electrical shock and fire**
- In case of emergency: immediately remove the plug from the power outlet.
  - Only plug the appliance into suitable, easily accessible, grounded outlets. Make sure that the voltage of the power source is the same as that specified on the rating plate. The use of an incorrect voltage or frequency of electricity voids the warranty.
  - The appliance must only be connected after installation.
  - Do not pull the cord over sharp edges, clamp it or allow it to hang down.
  - Keep the cord away from heat and moisture.
  - If an extension lead is required, use only a grounded power cord with a conductor cross-section with matching input 14 AWG (2.08 mm<sup>2</sup>).
  - Always place the appliance on a horizontal, stable, hard, even surface that does not allow for water accumulation under the machine.
  - The surface must be resistant to heat and fluids, like water, coffee, descaler or similar.

- Disconnect the appliance from the power outlet when not in use for a long period of time.
- Disconnect by pulling out the plug; do not pull on the cord itself to avoid damage.
- Never touch the cord with wet hands.
- Never put the appliance or part of it in a dishwasher.
- Do not open the appliance. Hazardous voltage inside!
- Do not dismantle the appliance.
- Do not put in the dishwasher, and do not immerse into water for cleaning purposes.

### **Avoid possible harm when operating the appliance**

- Never leave the appliance unattended during operation.
- Caution should be exercised when plugging in the coffee machine with the button pressed as the machine evacuates remaining liquids using heat. Small quantities of steam may pour out of the machine.
- Do not use the appliance if it is damaged or not operating perfectly. Immediately remove the plug from the power outlet.
- Contact the *Nespresso* Club or *Nespresso* authorised representative for examination, repair or adjustment.
- A damaged appliance can cause electric shocks, burns and fire.
- Do not put fingers under coffee or steam wand outlet; risk of scalding.
- Do not put fingers into the capsule compartment or capsule shaft; risk of injury!
- Water could flow around a capsule when not perforated by the blades and damage the appliance.
- Be careful not to injure yourself on sharp points or trap your fingers when reaching inside the machine.
- Beware of hot liquids when reaching inside the machine.
- Never use a damaged or deformed capsule.
- Always fill the water tank with fresh potable water.
- Do not overfill water tank.
- Empty water tank if the appliance will not be used for an extended period of time (holidays, etc.).
- Replace water in water tank when the appliance is not operated during a weekend or a similar period of time.

## EN Other Safeguards

- Do not use the appliance without a cup placed at the suitable cup support level and ensure the cup support is in place after any usage, to avoid spilling any liquid on surrounding surfaces.
- Do not use any strong cleaning agent or solvent cleaner.
- Use a damp cloth and mild cleaning agent to clean the surface of the appliance.
- Do not use a steam or pressure cleaner to clean the appliance. This will damage the appliance and may create a life-threatening hazard.
- This appliance is designed for *Nespresso* coffee capsules available exclusively through the *Nespresso* Club or your *Nespresso* authorised representative.
- For your own safety, you should use only parts and appliance accessories from *Nespresso* that are designed for your appliance.
- All *Nespresso* appliances pass stringent controls.
- Reliability tests under practical

conditions are randomly performed on selected units. Some units can therefore show traces of previous use.

- *Nespresso* reserves the right to change instructions without prior notice.
- Use cold milk for better quality froth.
- Recommend using fresh cold milk.

### Short cord instructions

- The appliance is provided with an attached cord having a length less than 4 1/2 feet (1.4 meters).
- Use the power cord supplied with the device in an unmodified form. It is important for user safety that the appliance is only used with a suitably grounded electrical supply.
  - a) A short power supply cord or detachable power supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
  - b) Extension cords are available and may be used if care is exercised in their use.

c) If a long detachable power cord or extension cord is used:

- 1) The marked electrical rating or the detachable power cord or extension should be at least as great as the electrical rating of the appliance,
  - 2) The appliance is grounded and only grounded extension cord should be used (type 3-wire cord).
  - 3) The longer cord should be arranged so that it will not dangle over the countertop or tabletop, where it can be pulled on by children or tripped over.
- The appliance has a grounded plug (two blades and one round pin) .
  - To reduce the risk of electric shock, this plug is intended to fit into a grounded outlet only one way.
  - Do not attempt to modify the plug in any way.
  - Do not pour water or other liquids into the brewing unit.
  - Keep appliance, capsules and accessories out of reach of children.

### Descaling

- *Nespresso* descaling agent, when used correctly, helps to ensure the proper functioning of your machine over its lifetime and that your coffee experience is as perfect as on the first day.
- For coffee and coffee&milk machines, descale according to user manual recommendations or specific alerts.

# Machine Overview

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Control panel

Lever for capsule insertion

Capsule container

Pop out cup support

Removable drip grid

Removable drip tray with full indicator

Easy clean steam wand

Milk jug temperature sensor

Milk jug

Water tank & lid

Removable pin cleaning tool

Control Panel

Descalc alert LED



Steam wand clean alert LED

Lungo button



Milk temperature button

Espresso button



Milk froth level button

Ristretto button



Steam button

## EN First Use

**i** Read the important safeguards first to avoid risks of fatal electrical shock and fire.

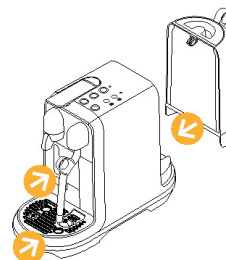
- 1** Rinse the water tank before filling it with potable water.



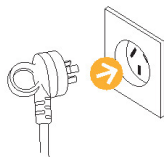
- 2** Fill the water tank with potable water.



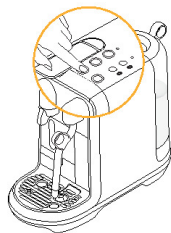
- 3** Place the water tank, insert the drip tray and the capsule container in position. For your safety, operate the machine only with drip tray and capsule container in position.



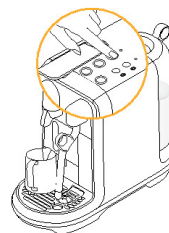
- 4** Plug the machine into the power outlet.



- 5** Turn the machine ON by pressing the Lungo, Espresso, Ristretto, or Steam button. The buttons will flash while the machine heats up. Heating up takes approximately 3 seconds. The Lungo button will illuminate once heated.



- 6** Place empty jug under the coffee outlet. Press Lungo button to begin cycle. Once done, discard the liquid from the jug. Rinse the jug.

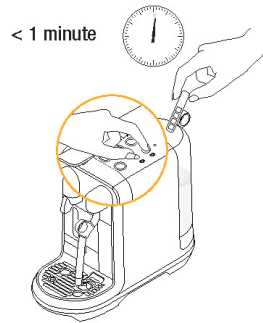


**i** First use is to rinse the machine & prime the heating system.

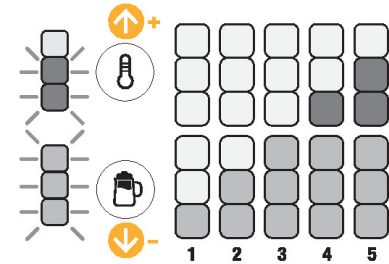


# First Use

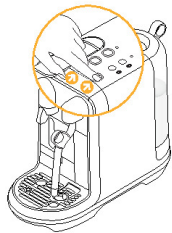
EN



- 7 Setting your water hardness**, dip the Water Hardness Test Strip in and out of the water tank. Wait 1 minute. Press and hold the temperature button and the milk froth level button for 5 seconds to set the water hardness level. Pressing temperature button increases the level and pressing milk froth button decreases the level. Set the water hardness according to the results on the Test Strip. For further information refer to page 28. Press any button not blinking to save and exit.



- 8 To turn OFF your machine**, press and hold the Ristretto and Steam buttons together for 0.5 second until machine is off. Steam wand purges when the machine turns off.

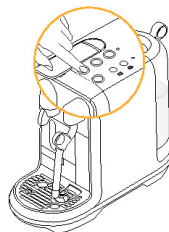


## EN Regular Coffee Preparation

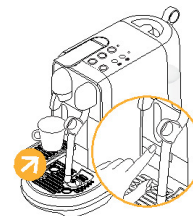
- 1 Fill the water tank** with potable water.



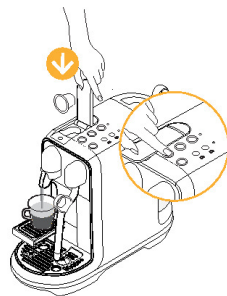
- 2 Turn the machine ON** by pressing Ristretto, Espresso, Lungo, or Steam button. The buttons will flash while the machine heats up. Heating up takes approximately 3 seconds.





- 3 Place a cup** under the coffee outlet. Use the cup support if required. PUSH the cup support to unlock.



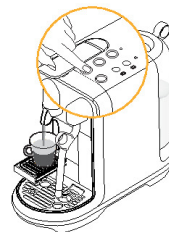
- 4 Lift the Lever**, insert a capsule and close the lever. Press one of the coffee buttons to extract.



-  Ristretto (25 ml / 0.85 fl.oz)
-  Espresso (40 ml / 1.35 fl.oz)
-  Lungo (110 ml / 3.7 fl.oz)

 **To ensure** hygienic conditions, it is highly recommended to not reuse a used capsule.

- 5 Preparation** will stop automatically or press the coffee button before completing the extraction, to stop the coffee flow.





# Milk Coffee Preparation

EN

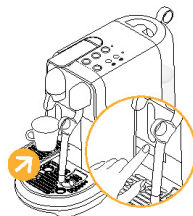
**i** Only use the milk jug provided.

**i** **TIP:** This machine is optimised for pasteurised whole or semi skimmed milk, refrigerated & freshly opened. Milk Temperature and Milk Froth may be adjusted to suit different milk types.

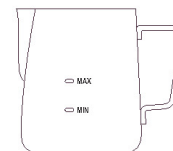
- 1** Fill the water tank with fresh potable water.



- 2** To accommodate smaller cups, use the cup support. PUSH the cup support to unlock.



- 3** Fill the milk jug with enough fresh cold milk from the fridge. Minimum and maximum levels are marked on the inside and outside of the milk jug.

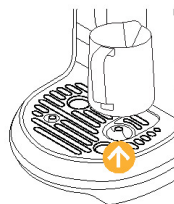


**!** **CAUTION:** Do not fill milk jug above the maximum level marked on the inside & outside of the jug.

- 4** Lift the steam wand & position in the centre of the milk jug.



- 5** Ensure the milk jug is making contact with the temperature sensor located in the drip tray.

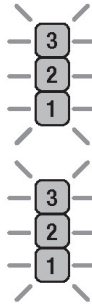
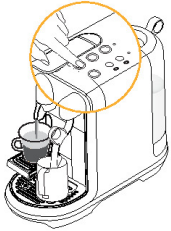


- 6** Lift the Lever & insert your capsule. And close the lever.



## EN Milk Coffee Preparation

- 7 Press** one of the coffee buttons to start the coffee extraction.



- 8 When the coffee** extraction is complete, select milk setting for your preferred drink.

### Milk Temperature Setting

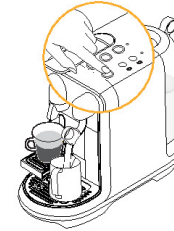
- 1 = cool
- 2 = ideal
- 3 = hot

### Milk Froth Level Setting

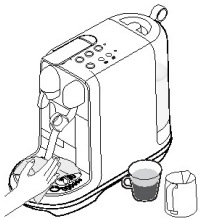
- 1 = Flat White
- 2 = Cappuccino
- 3 = Latte Macchiato



- 9 Start milk frothing** by pressing steam button.



- 10 When milk frothing** is complete, lift the steam wand, remove the jug and wipe with a clean damp cloth.



- 11 Allow steam wand** to return to its down position & it will auto purge to rinse itself.



- 12 Pour milk** into the coffee to finish your drink.



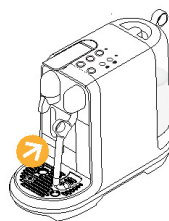
# Latte Macchiato Preparation

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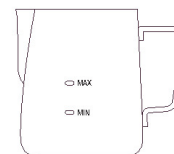
- 1 Fill the water tank** with fresh potable water.



- 2 To accommodate** a Latte Macchiato glass, push the cup support in until it locks.

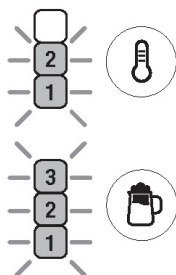


- 3 Fill the milk** jug to the marked maximum level with fresh cold milk from the fridge.



**CAUTION:** Do not fill milk jug above the maximum level marked on the inside & outside of the jug.

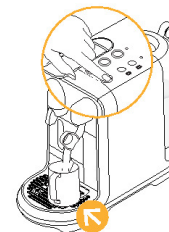
- 4 Set milk froth level** at 3 and temperature level at 2.



- 5 Ensure** the milk jug is making contact with the temperature sensor located in the drip tray.

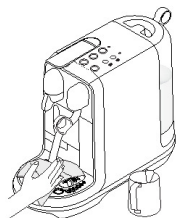


- 6 Lift the steam wand &** position in the centre of the milk jug and press the Steam button to begin milk frothing.



## EN Latte Macchiato Preparation

- 7** When milk frothing is completed, lift the steam wand, wipe with a clean damp cloth.



CAUTION: Jug surface gets hot. Use the handle to lift the jug.

- 8** Allow steam wand to return to its down position & it will auto purge to rinse itself.



- 9** Pour milk into the Latte Macchiato glass. Rinse the jug.



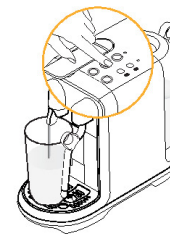
- 10** Place the Latte Macchiato glass under the coffee spout.



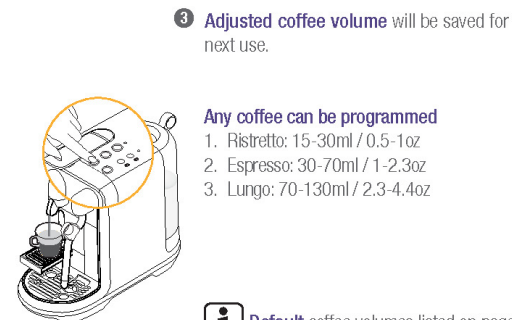
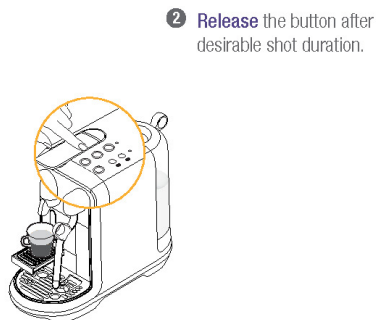
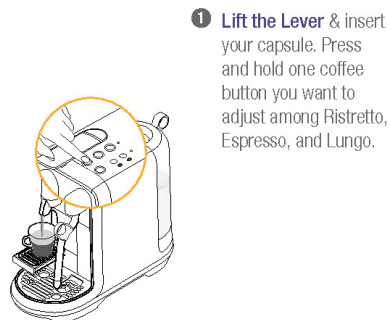
- 11** Lift the Lever & insert your capsule. And close the lever.



- 12** Press the Espresso button to start the coffee extraction.



## Adjusting Regular Coffee Drinks



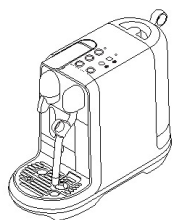
### Any coffee can be programmed

1. Ristretto: 15-30ml / 0.5-1oz
2. Espresso: 30-70ml / 1-2.3oz
3. Lungo: 70-130ml / 2.3-4.4oz

 Default coffee volumes listed on page XX.

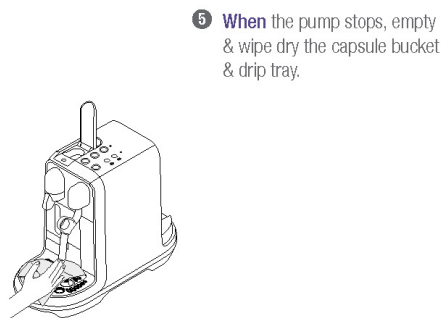
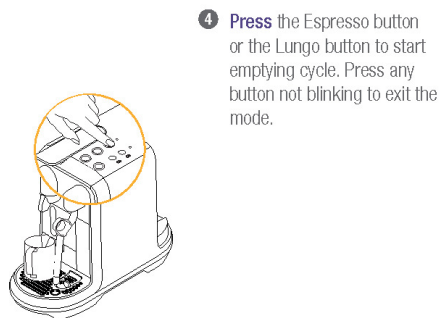
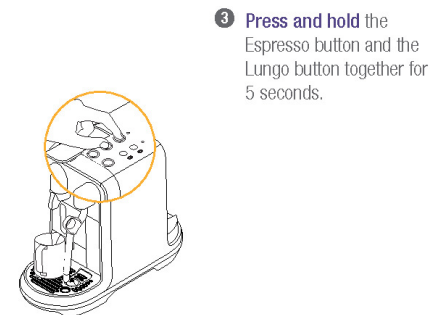
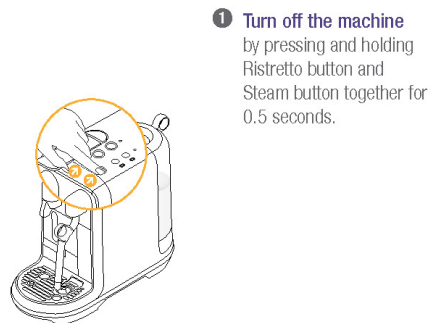
## Reset to Factory Settings

### 1 To reset factory settings:



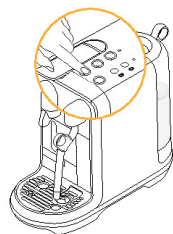
1. Turn the machine ON.
2. Press and hold the Lungo button and the Ristretto button for 5 seconds.
3. Press the Lungo button or the Ristretto button to confirm. Press any button not blinking to exit the mode.
4. After a Factory Reset, the machine will restart in the Ready Mode.

## EN Emptying the System before a period of non-use or for frost protection



## Energy Saving

- 1 **Energy efficient:** Machine minimises power use when not making a drink. After 10 mins of no use, the machine enters sleep mode. Restart by pressing Ristretto, Espresso, Lungo, or Steam button.

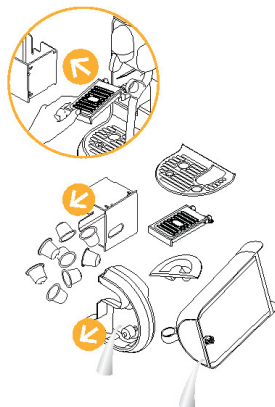


## Daily Cleaning

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To ensure hygienic conditions, it is highly recommended emptying and cleaning the capsule container every day.

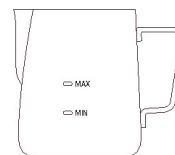


- 1 **Empty the drip tray** and the capsule container every day. Remove cup support by first removing the capsule bucket, then unlocking the cup support, pulling the cup support forward & lifting it upwards to disengage from the machine. Clean cup support and wipe inside machine with a clean damp cloth. Remove the water tank and lid and clean them both with odourless detergent and rinse with warm water. Refill the water tank with fresh potable water.



Drip tray, grid, cup support, and capsule bucket are not dishwasher safe.

- 2 **Rinse** the milk jug & dry after each use. If required, wash the jug with mild detergent. The jug is dishwasher safe.

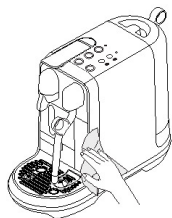


- 3 **Fill the milk jug** with potable water between the min & max marks. Press the Steam button to start steaming. When complete discard the hot water, then wipe the steam wand with a clean damp cloth.

## EN Daily Cleaning



- 4 **Do not use** any strong or abrasive solvent, sponge or cream cleaner. Do not put the parts in the dishwasher. Only the milk jug is dishwasher safe.



- 5 **Dry all the parts** with a soft clean cloth and reassemble all parts. Clean the coffee outlet and inside the machine regularly with a clean damp cloth.



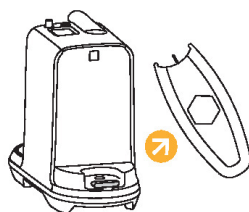
- 6 **Never immerse** the appliance or part of it in water or any other liquid.



# Steam Wand Cleaning

It is recommended that you perform this monthly to prevent steam tip blockages or when the steam wand clean alert LED is on. When it flashes, do manual steaming by pressing and holding the Steam button for 3 seconds.

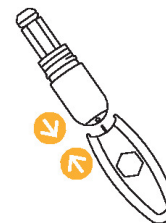
- 1 Remove the pin cleaning tool** located in the back of the machine, under the water tank.



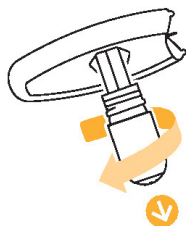
- 2 Unscrew and remove the steam tip.**



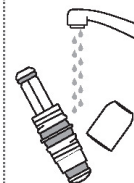
- 3 Use the pin cleaning tool to clear each hole of the steam tip.**



- 4 Use the pin cleaning tool to remove the steam tip cap.**



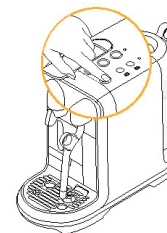
- 5 Rinse the steam tip and cap** to remove any milk residue, then wipe them with a clean dry cloth. Inspect the seals for damage. Do not put these parts in the dishwasher.



- 6 Reassemble steam tip** and return it onto the steam wand.



- 7 Put the pin cleaning tool and water tank back in place.** Press and hold the Steam button for 3 seconds to begin steam purge.



## EN Descaling



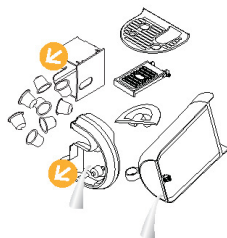
**Duration** approximately 15 minutes



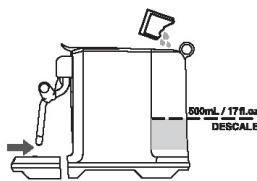
**Read the important safeguard** on the descaling package and refer to the table for the frequency of use. The descaling solution can be harmful. Avoid contact with eyes, skin and surfaces. Never use any product other than the *Nespresso* descaling kit available at the *Nespresso* Club to avoid damage to your machine. The following table will indicate the descaling frequency required for the optimum performance of your machine, based on water hardness. For any additional questions you may have regarding descaling, please contact the *Nespresso* Club.

**Descaling:** Removes scale build-up, maintains coffee taste and prevents machine damage. Frequency will depend on your water hardness & amount of use. The descale alert LED will flash when descaling is due. If you continue to use the machine, the descale alert LED will switch to solid on, after which, the machine will not function until descaling is performed.

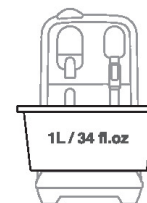
- 1 **Open and close the capsule lever to remove any used capsule.** Empty and clean capsule bucket, drip tray and water tank. And put them back on the machine.



- 2 **Ensure** there is 500ml / 17 fl.oz. of water and drip tray is inserted. Place descaling agent in the water.

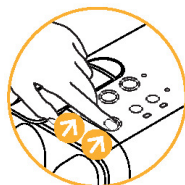


- 3 **Place a 1L / 34 fl.oz. container** under the coffee outlet and steam wand.

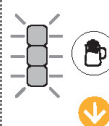


# Descaling

EN



- 4 Make sure** the machine is off. Press and hold the Ristretto button and the Steam button together for 5 seconds to enter the descaling mode. The Ristretto and the Steam buttons will be solid on. Press any button not illuminated to exit the mode. Press the Ristretto button or the Steam button to start the descaling process. Both buttons will blink.



Descaling



First rinse cycle



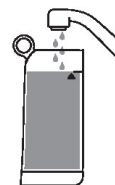
Second rinse cycle

- 5 Milk froth level LED** will indicate the progress of the descaling process.

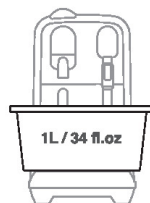
- 6 Once finished,** discard liquid from the container. Empty water tank and rinse clean.



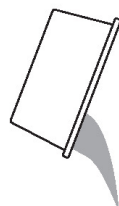
- 7 Fill water tank** to MAX with potable water.



- 8 Place a 1L / 34 fl.oz. container** under the coffee outlet and steam wand. Press the Ristretto button or the Steam button to start rinse cycle.



- 9 Once finished,** discard liquid from the container. Repeat 6 – 8. When the second rinse cycle is finished, the Ristretto button and the Steam button will flash 3 times, and the machine will be turned off.

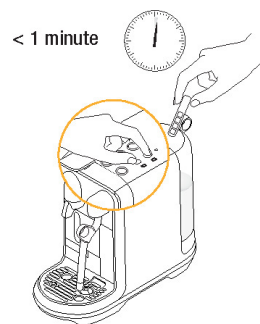
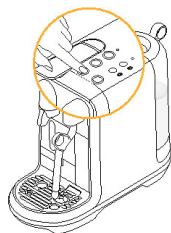


- 10 Rinse** drip tray and water tank. And put them back on the machine.



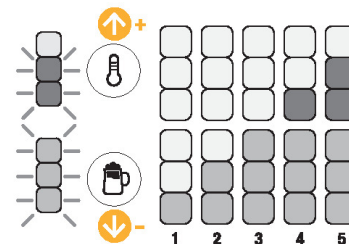
## EN Water Hardness

- 1 Turn the machine ON** by pressing the Lungo, Espresso, Ristretto, or Steam button. Heating up takes approximately 3 seconds.



- 2 Setting your water hardness**, dip the Water Hardness Test Strip in and out the water tank.

Wait 1 minute. Press and hold the temperature button and the milk froth button for 5 seconds to set the water hardness level. Pressing temperature button increases the level and pressing milk froth button decreases the level. Set the water hardness according to the results on the Test Strip. Press any button not blinking to save and exit.



### Water hardness

	App.	dH	CaCO <sub>3</sub>	☑ (40 ml)
	Level 1	<3	< 50 mg/l	2 200
	Level 2	>4	> 70 mg/l	1 800
	Level 3	>7	> 130 mg/l	1 400
	Level 4	>14	> 250 mg/l	1 000
	Level 5	>21	> 380 mg/l	600

### Descaling after

dH German Grade

CaCO<sub>3</sub> Calcium Carbonate

# Troubleshooting

EN

<b>Buttons not illuminated</b>	<ul style="list-style-type: none"> <li>- Check the water tank. If empty, fill with portable water.</li> <li>- Machine turns OFF automatically. See paragraph on «Energy Saving Concept».</li> <li>- Press the Ristretto, Espresso, or Lungo button to turn to «ON-mode».</li> </ul>	<ul style="list-style-type: none"> <li>- Check the outlet: plug, voltage, fuse.</li> </ul>
<b>No steam or hot water</b>	<ul style="list-style-type: none"> <li>- Press the Ristretto, Espresso, or Lungo button to turn to «ON-mode».</li> <li>- Check the descale alert LED or the steam wand cleaning alert LED is on. If on, descale or clean the steam wand.</li> <li>- Do a manual purge by pressing and holding the Steam button for 3 seconds.</li> </ul>	<ul style="list-style-type: none"> <li>- Check the outlet: plug, voltage, fuse.</li> </ul>
<b>No coffee, no water, unusual coffee flow</b>	<ul style="list-style-type: none"> <li>- Check if the water tank is correctly positioned, if empty, fill with potable water.</li> </ul>	<ul style="list-style-type: none"> <li>- Descale the machine, if necessary.</li> </ul>
<b>Coffee is not hot enough</b>	<ul style="list-style-type: none"> <li>- Preheat cup.</li> </ul>	<ul style="list-style-type: none"> <li>- Descale the machine, if necessary.</li> </ul>
<b>The capsule lever does not close completely</b>	<ul style="list-style-type: none"> <li>- Empty the capsule container.</li> </ul>	<ul style="list-style-type: none"> <li>- Check that no capsule is blocked inside the machine (Note: do not put your finger inside the machine).</li> </ul>
<b>Leakage (water under the machine)</b>	<ul style="list-style-type: none"> <li>- Empty drip tray if full.</li> <li>- Check drip tray is securely inserted.</li> </ul>	<ul style="list-style-type: none"> <li>- If problem persists, call the <i>Nespresso</i> Club.</li> </ul>
<b>No coffee flow, water goes directly into the capsule bucket (despite inserted capsule)</b>	<ul style="list-style-type: none"> <li>- Ensure capsule lever is closed.</li> </ul>	<ul style="list-style-type: none"> <li>- Empty capsule bucket and check that no capsule is blocked inside the machine. (NOTE: do not put finger inside the machine) If problem persists, call the <i>Nespresso</i> Club.</li> </ul>
<b>Buttons flashing</b>	<ul style="list-style-type: none"> <li>- Check the water tank. If empty, fill with potable water and brew a coffee.</li> <li>- Check steam tip for blockages. Use pin cleaning tool stored under the water tank to unblock each of the holes.</li> </ul>	<ul style="list-style-type: none"> <li>- Descale machine, if necessary.</li> <li>- Complete a Clean Steam Wand cycle, if necessary.</li> </ul>
<b>Descale alert LED is on</b>	<ul style="list-style-type: none"> <li>- Descale the machine.</li> </ul>	
<b>Machine is ON but ceases to operate</b>	<ul style="list-style-type: none"> <li>- Turn off the machine.</li> <li>- Wait 60 minutes and press the Ristretto, Espresso, or Lungo button to turn to «ON-mode».</li> </ul>	<ul style="list-style-type: none"> <li>- Visit <i>Nespresso.com</i> or call the <i>Nespresso</i> Club to contact your local service centre.</li> </ul>
<b>Machine is ON but ceases to operate</b>	<ul style="list-style-type: none"> <li>- Power machine off by holding the Ristretto, Espresso, or Lungo button.</li> <li>- Wait 60 minutes and turn on.</li> </ul>	<ul style="list-style-type: none"> <li>- If problem persists, call the <i>Nespresso</i> Club.</li> </ul>
<b>Machine turns to OFF mode</b>	<ul style="list-style-type: none"> <li>- To save energy the machine will turn to OFF mode after 10 minutes of non use. See paragraph on «Energy Saving Concept».</li> </ul>	<ul style="list-style-type: none"> <li>- Press Ristretto, Espresso, or Lungo to turn to «ON-mode».</li> </ul>

## Troubleshooting Milk Froth Preparation

### Milk steam cycle does not start

- Check if the water tank is correctly positioned, if empty, fill with potable water.
- Check steam tip for any blockages and ensure wand is lowered.

### Quality of froth not up to standard

- Be sure to use pasteurised whole or semi-skimmed milk at refrigerated temperature (about 4-6 °C / 39-43 °F). For a better result, the milk must be newly opened.
- Check the milk froth setting.
- Use the Breville milk jug provided.
- Clean both the milk jug and steam wand after each use.
- Clean the steam wand.

### Steam is very wet

- Use cold, potable water. Do not use highly filtered, demineralised or distilled water.

### Milk overflows

- Fill jug with appropriate milk volume.
- Minimum fill level as marked on the inside & outside of the jug.
- Maximum fill level as marked on the inside & outside of the jug.
- To stop overflow, either reduce the initial volume of milk and/or reduce the froth level. This varies depending on milk type.

### Milk temperature is too hot

- Be sure to use the Breville milk jug provided.
- Check the milk jug is positioned correctly on the milk jug temperature sensor.
- Check the temperature sensor in the drip tray is clean.
- Decrease the milk temperature setting.

### Milk temperature is not hot enough

- Preheat cup.
- Use the Breville milk jug provided.
- Check the milk jug is positioned on the milk jug temperature sensor.
- Increase the milk temperature setting.
- Check the steam tip for blockages.

### Clean Steam Wand alert LED is on

- It alerts when the machine detects that steam wand is blocked or after the machine has done 90 cycles.
- Clean the Steam Wand.

## Contact the Nespresso Club



**As we may not have foreseen all uses of your appliance**, should you need any additional information, in case of problems or simply to seek advice, call the *Nespresso Club* or your *Nespresso* authorised representative. Contact details for your *Nespresso Club* or your *Nespresso* authorised representative can be found in the «Welcome to *Nespresso*» folder in your machine box or at [nespresso.com](http://nespresso.com)

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## Disposal and Environmental Protection

**Your appliance contains** valuable materials that can be recovered or can be recyclable. Separation of the remaining waste materials into different types facilitates the recycling of valuable raw materials. Leave the appliance at a collection point. You can obtain information on disposal from your local authorities.

## ⓔ Limited Guarantee

**Breville guarantees** this product against defects in materials and workmanship for two years domestic use (or 3 months commercial use) from the date of purchase. During this period, Breville will either repair or replace, at its discretion, any defective product at no charge to the consumer. In the event of a product or accessory being repaired or replaced during the guarantee period, the guarantee on the repaired product will expire two years from the purchase date of the original product, not two years from the date of repair. This guarantee excludes liability for consequential loss or any other loss or damage caused to property or person arising from any cause whatsoever. It also excludes defects caused by the product not being used in accordance with instructions, accidental damage, misuse, being tampered with by unauthorised persons, improper maintenance, consumable items or normal wear and tear and does not cover the cost of claiming under the warranty.

### How to Claim Under the Breville Warranty

*Nespresso* is handling product enquiries and product servicing on Breville's behalf. If you believe your product is defective, contact the *Nespresso* customer service team directly for instructions on where to send or bring it for repair by a Breville authorised service agent. Contact *Nespresso* **Australia**: 1800 623 033 or

**New Zealand**: 0800 234 579 [auclub@nespresso.com](mailto:auclub@nespresso.com).

This product is imported and distributed by Breville and this warranty is provided by Breville. To the extent permitted by law, *Nespresso* has no liability for the product and all guarantees, warranties and conditions by *Nespresso* are excluded.

**Breville**



# Notes





# Notes



CREATISTA UNO  
by Nespresso