

NESPRESSO
PROFESSIONAL



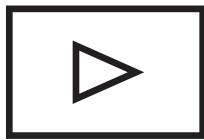
Nespresso Momento Black Series
User Manual

Welcome to Nespresso Professional

To help your company make the most of your **Nespresso** machine, let us guide you through everything this machine has to offer. It has many features for you to discover and enjoy.

Nothing is more important than ensuring you enjoy the same high quality, cup after cup, which is why we guarantee the performance of your machine as a natural part of our after-sales service.

How will you create your ideal coffee experience?



Nespresso Momento Black Series (1175 / MH200)

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1. Safety precautions and general information



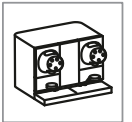
Safety Precautions

Please read all instructions in this user manual before operating the machine.



General safety notes

- In the event of an emergency, switch off the machine with the main switch located under the water tank, behind the drip tray. Unplug the machine. If your machine is plumbed in, turn off the water mains supply to the machine.
- This appliance can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Children must not play with the appliance.
- Ensure that all accessories (such as the water tank, pipes, etc.) are not showing any damage (such as a tear or crack, etc.) which could affect machine functionality or performance.
- At least one copy of this user manual should be kept in a location available at all times to maintenance and management staff. Safety instructions must be available for all users.
- This machine contains magnets.



WARNING: Risk of fire

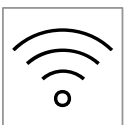
- Keep all ventilation openings clear of any obstructions. This includes any structure where the appliance forms part of the installation.
-



Risk of electric shock

Contact with electrical components during operation of the machine could result in death or serious injury.

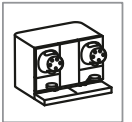
- The machine should only be installed, relocated, removed, serviced, and/or repaired by trained personnel, who are trained in the correct use of the machine in line with standards and who have specific knowledge of the machine, regarding all electrical safety and health regulations.



- Ensure that your machine voltage is the same as your mains voltage.
- Extension cables can be used if needed during the installation.

Note: the extension cable(s) must be earthed and rated for the machine.

- Do not open the casing under any circumstances.
- Keep the machine away from moisture.
- Never immerse the machine, cable or plug in water or any other liquid.
- Do not pull the cord over sharp edges, clamp it or allow it to hang down.
- Machine cables must be positioned out of the reach of children.
- Immediately stop using the machine if cable or plug is damaged.
- Changes to the electrical plug are prohibited because they could lead to serious danger from electrical shock or fire.
- Do not position the cable near or on hot parts of the machine. Using the machine near an open flame is strictly prohibited.
- For your safety, do not remove the PE (protective earthing) on the cable.



How to dry the machine in case it gets wet or if there is a water leak (risk of electric shock)

- Check that the mains cable is not wet (especially at the mains plug). Do not touch the mains cable if it is wet. If wet, wait until it is dry before proceeding. If/once the mains cable is dry, unplug the machine.

Note: the machine must be unplugged, not simply turned off.

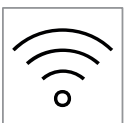
- Dry the machine with a clean, soft dry cloth. Check for water under the machine and dry off if needed.
- Wait one hour, then plug in the machine for use.
- If the problem persists, contact your machine operator.



Food safety risks

Ingestion of contaminated food could result in death or serious injury.

- Clean the machine periodically and in accordance with this user manual.
- During the cleaning or descaling process, please ensure that it is clear that the machine cannot be used so as to avoid the ingestion of cleaning or descaling agents by consumers. Never leave the machine unattended during operation, including the processes of cleaning, descaling and emptying of the machine.
- Fill the water tank with fresh drinking water daily.



CAUTION: Risk of scalding

Contact with hot fluids could result in minor or moderate injury.

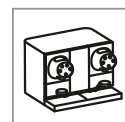
- Do not perform work underneath the product outlets.
- Avoid direct contact with hot fluids.
- Do not touch any part of the outlets before or after a beverage has been dispensed.
- Empty the drip tray with caution when cleaning the machine.



Risk of injury

Handling the inside of the machine could result in minor or moderate injury.

- Do not put fingers into the capsule insertion slots.
- If a capsule is stuck in the capsule insertion slot, switch off and unplug the machine before performing any operation.



Intended use

The machine must be installed in indoor buildings, on a stable support and a flat horizontal surface able to withstand the weight of the machine (see “**Appendix**” for additional information).

For installation in any other environments, applicable regulations must be identified and fulfilled in advance by the installation company.

This machine is meant to be used in a professional environment by the personnel listed below:

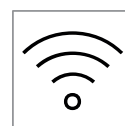
- Self-serve users: These users operate the machine independently using the button interface.
- Trained operator staff: Trained operator staff are staff able to operate the machine and execute the cleaning and maintenance activities described in this manual.



Operation

This machine is only suitable for brewing coffee and dispensing hot water. Take note of the following instructions:

- This machine is designed for **Nespresso** Professional capsules, available exclusively from **Nespresso** and its authorised distributors.
- Ensure all necessary maintenance work is done in accordance with the instructions and intervals recommended in this user manual.

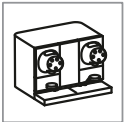


- If you do not plan to use the machine for a long period of time (several weeks), make sure to clean, empty, and unplug it. First, follow the recommended cleaning steps in the user manual, then disconnect the machine from the power supply.
- Always ensure the machine is in a vertical and upright position. Do not transport the machine on its side or upside down.
- All operations other than those mentioned in this user manual must only be performed by authorised and trained service providers from **Nespresso** aftersales centres.



Cleaning the machine

- The machine has to be cleaned at the end of each day to ensure hygiene and food safety, preserve your machine's life and contribute to an excellent **Nespresso** experience.
- Machine cleaning and maintenance must not be undertaken by children.
- This machine needs to be descaled and cleaned. Always read the safety precautions on the descaling package and/or the cleaning process before proceeding. Avoid contact with eyes, skin and surfaces.
- Only use dedicated, single use and non-abrasive paper towels or tissues to clean all the outlets (coffee or water) to prevent microbiological contamination. When using dedicated or single-use paper towels or tissues, you must ensure they are moist but not wet to avoid increasing the risk of electrical shock.
- Dedicated or single-use paper towels or tissues can be used to clean external parts of the machine. Please use appropriate cleaning products (such as odourless chemicals and mild detergents that are food-safe and non-abrasive).
- Refer to the chapter "**Daily cleaning and maintenance**" for a complete guide to successfully cleaning your machine.

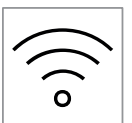


Disclaimer: Please do not remove the plastic part around the water tank floater.

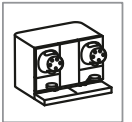


Avoid contamination during machine handling

- Microbiological contamination: clean and sanitise your hands and all tools or materials used when conducting machine maintenance.
- Chemical contamination: use appropriate cleaning products for the sanitation (e.g. odourless chemicals, mild detergents, food-safe and non-abrasive). Refer to "**Daily cleaning and maintenance**".
- Physical contamination: do not introduce foreign materials that could fall into the consumer's cup.



- Allergen contamination: Never use tools that have been in contact with other food products.
- Do not put plastic parts or any components of the machine into a microwave.
- Do not clean machine components in the dishwasher, unless stated otherwise in this manual.
- Do not clean plastic parts with alcohol, ethanol, methanol, methylated spirits or disinfectants. Detergents with strong acid agents such as acetic acid must not be used either.
- Do not clean the machine with high pressure such as water jets.
- Clean the coffee outlet with dedicated, single-use and non-abrasive paper towels.



Machine hygiene

- To ensure optimal hygiene, the machine automatically performs a rinsing cycle at every start-up. This helps maintain hygiene standards throughout the machine's lifespan.



Maintenance work

- The machine must be serviced by authorised and trained service providers at least once every year or at least every 25,000 beverages per coffee head.



Note: A maintenance plan should be in place for your machine.

- A maintenance icon will appear on the coffee machine on the front panel when servicing is required.



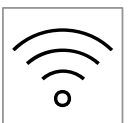
Disposal

- We recommend that you contact **Nespresso** to dispose of the machine, components and packaging; follow all local regulations.



Limitations of liability

- The manufacturer accepts no liability for any injuries or accidents if the safety instructions covered in this manual are not adhered to.
- The manufacturer cannot be held liable for any damage caused by misuse or inappropriate handling of the machine.
- The manufacturer does not accept any liability for consequences arising from both internal and external modifications of the machine.



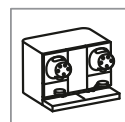
Warranty regulations

- The warranty provisions apply as agreed with **Nespresso**.
- Malfunctions due to misuse or connecting unsuitable connections are not covered by warranty.
- Wear and tear of parts is not covered by the warranty.
- All **Nespresso** machines must pass stringent controls. Reliability tests under practical conditions are performed randomly on selected units. This can show traces of previous use.



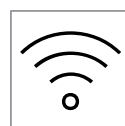
Risk of material damage

- This equipment is to be installed in compliance with the applicable federal, state or local plumbing codes.
- Incorrect handling of the machine may result in damage to property.
- This machine is designed for indoor use. Keep it in an appropriately controlled environment (protected from dust, vibrations, water splashes, direct sunlight, pests, etc.).
- Please make sure that a Pest Control and Monitoring system is in place, and that the machine is located in an area with Pest Control Monitoring.
- Position the machine on a flat, horizontal, stable, heat-resistant and fluid-resistant surface.
- Do not position the machine where a water jet might be used for cleaning.
- Fill the tanks only with the dedicated liquids. Never fill the water tank with milk.
- Store the machine in a dust-free and dry environment, always at a temperature above 0 °C.
- As an option, machine and base cabinets are available in a configuration in compliance with accessibility regulations for people with a disability. Please check your local regulations for further information.
- Never use the machine without the drip grid.
- The machine is class 4 and, in accordance with its design, must be operated between 5 °C and 32 °C.

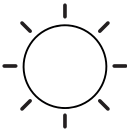







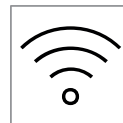
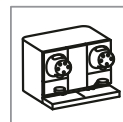
Reminder

At least one copy of this user manual should be kept in a location available at all times to maintenance and management staff. Safety instructions must be available for all users.



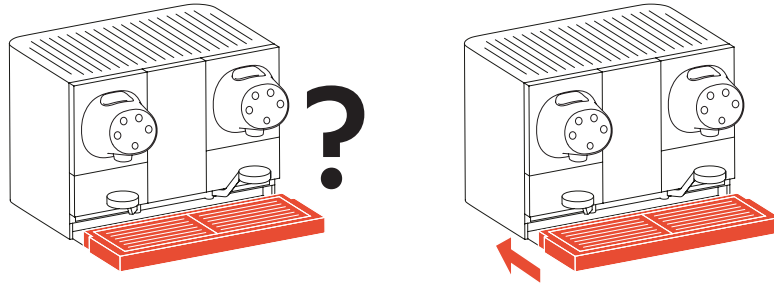
Troubleshooting

Problem	Potential solution
The temperature of the Nespresso Momento Black Series beverages is too hot / too cold.	Modify the temperature settings of your machine. If the problem persists, contact your machine operator.
The length of the Nespresso Momento Black Series beverages is too long / too short.	Modify the recipe length settings of your machine. If the problem persists, contact your machine operator.
The cup heater does not work.	Modify the cup heater settings of your machine. Activate the cup heater. If the problem persists, contact your machine operator. Note that the cup heater is turned off 2 hours after the machine goes into standby.
The coffee pump overheats. This can happen when a lot of consecutive brewings were made. If this happens during a descaling cycle, it could be that too much descaling solution was put into the water tank. Please pay attention to the mark on the water tank. All buttons blink white slowly and the maintenance LED blinks orange slowly.  	Please wait until the machine is cooled down.
The water tank LED blinks orange slowly and the maintenance LED blinks red slowly.  	Check the direct water connection parts and the water flow (in).
The maintenance LED blinks red slowly and the drip tray LED blinks orange slowly.  	Check the direct water connection parts and the water flow (out).

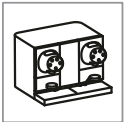


Troubleshooting – Alert icons (LED)

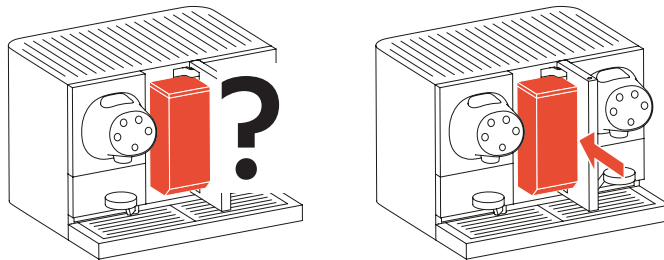
The drip tray LED is steady orange



The drip tray is not detected. Insert it back into the machine.



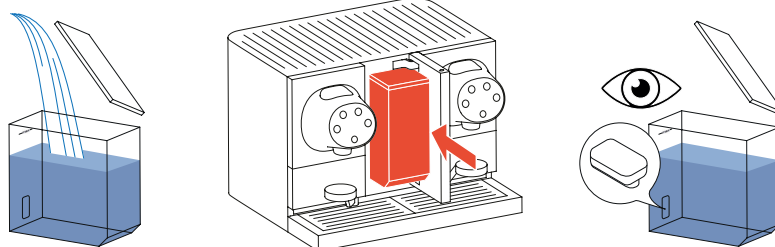
The water tank LED is steady orange



The water tank is not detected. Insert it back into the machine.



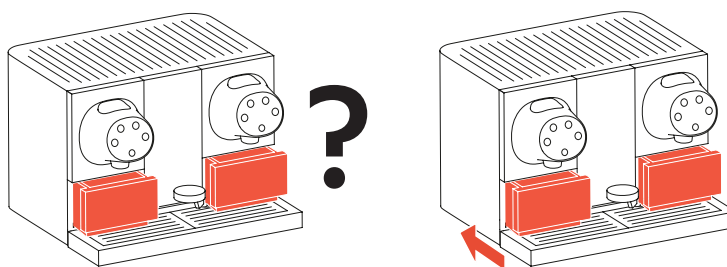
The water tank LED is blinking orange



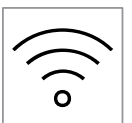
Fill the water tank and insert it back into the machine. If the **water tank LED** is still blinking, ensure that the floater is not stuck.



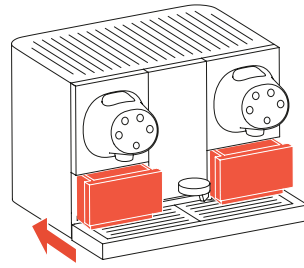
The capsule container LED is steady orange



The capsule containers are not detected. Insert them back into the machine.



The capsule container LED is blinking orange



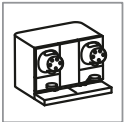
The capsule containers are full. Empty and insert them back into the machine.



The maintenance LED is steady orange



Preventive maintenance due.



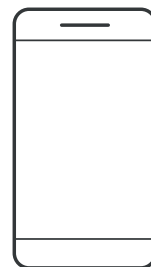
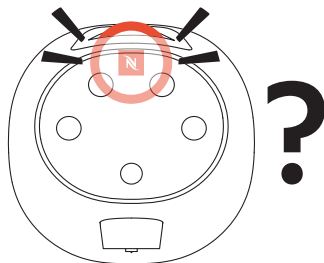
The maintenance LED is steady red



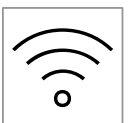
Call the **Nespresso** aftersales support.



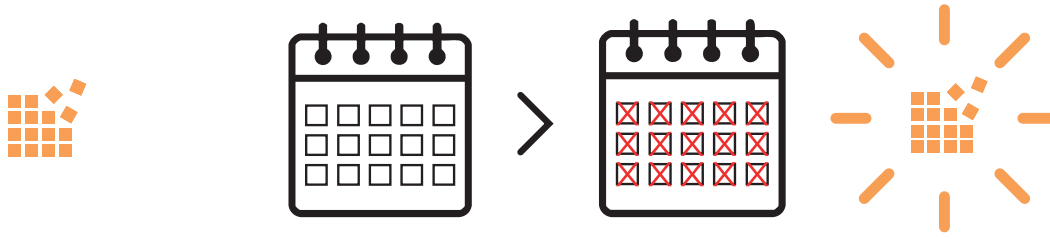
The brewing unit LED is blinking orange



If the capsule is blocked, press the **Ristretto button** once. If the **brewing unit LED** is still blinking orange, press the **Ristretto button** again. If the LED is still blinking, call the **Nespresso** aftersales support.

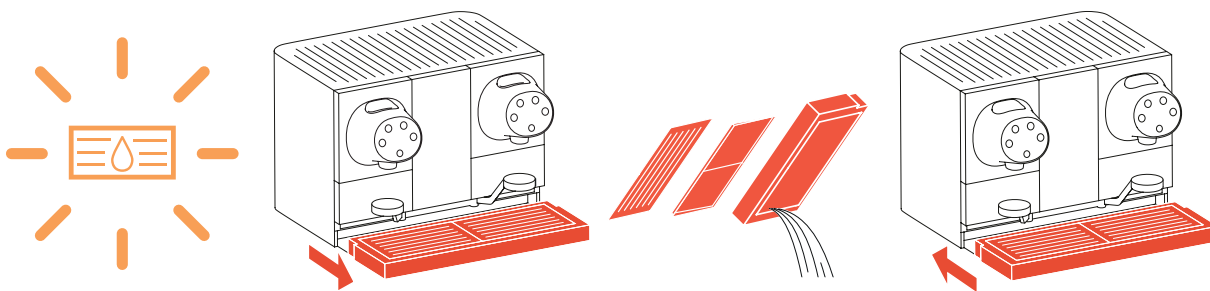


The descaling LED is steady orange

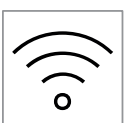
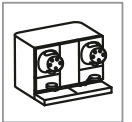


Descaling is recommended. After 15 days, the **descaling LED** starts blinking orange. Descaling is required (the machine is blocked). See “**Descaling**” for additional information.

The drip tray LED is blinking orange

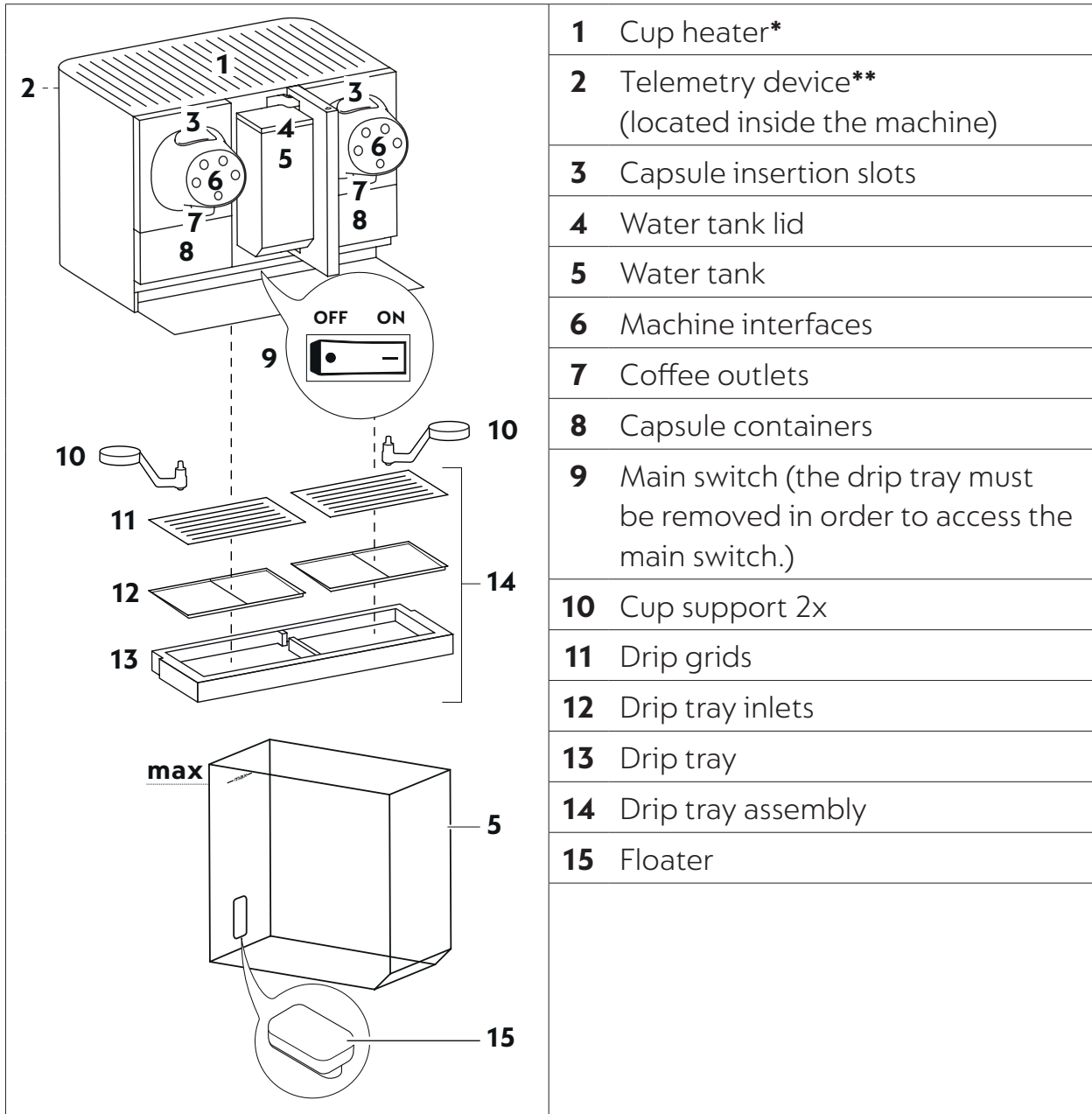


Remove the drip tray assembly with the drip grid. Empty the drip tray. Insert the drip tray assembly back into the machine.



2. Machine overview

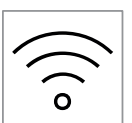
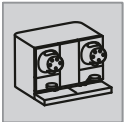
2.1. Overview of the parts



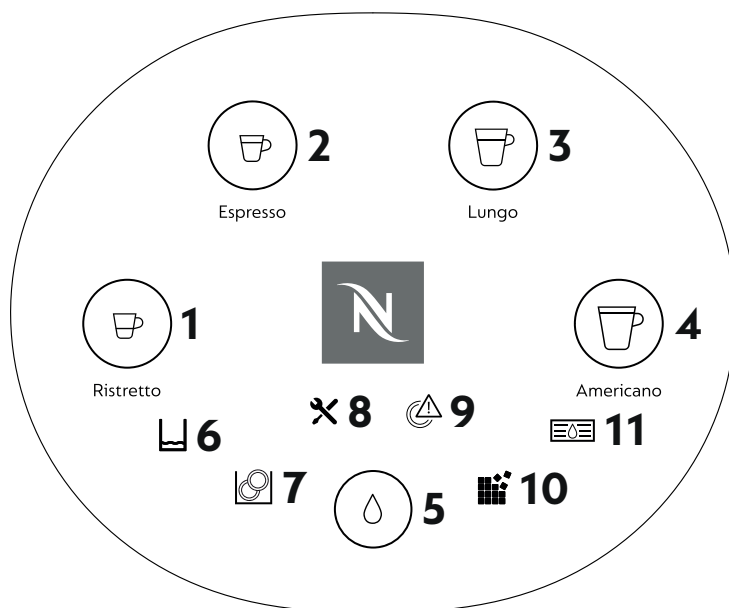
i The water tank can be equipped with a **Nespresso** approved water filter. Contact your service for details.

* Only suitable for glass and ceramic cups.

** Function not available in all countries. Please contact your **Nespresso** representative for more details.

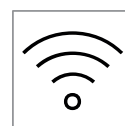
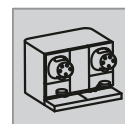


2.2. Machine interface



Buttons	Button colours
1 Ristretto	white
2 Espresso	white
3 Lungo	white
4 Americano	white
5 Hot water	white

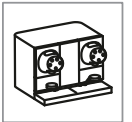
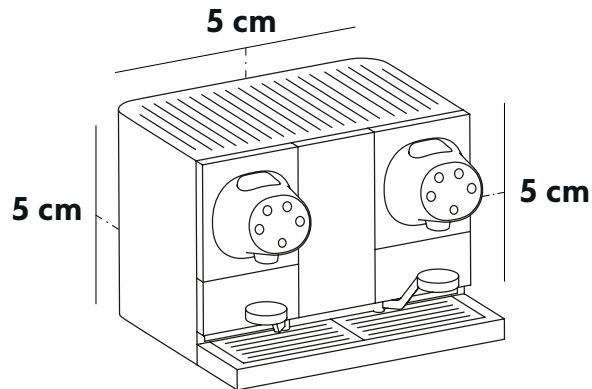
Alert icons (LED)	LED colours
6 Water tank	not lit / orange
7 Capsule container	not lit / orange
8 Maintenance	not lit / orange / red
9 Brewing unit	not lit / orange
10 Descaling	not lit / orange
11 Drip tray	not lit / orange



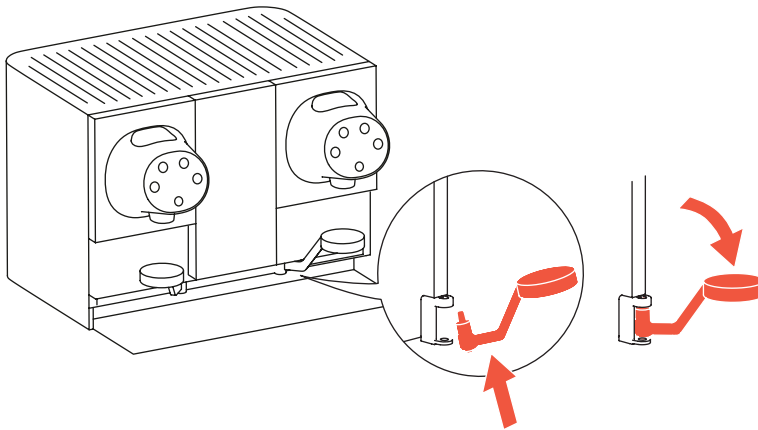
3. Machine installation



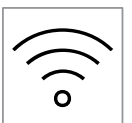
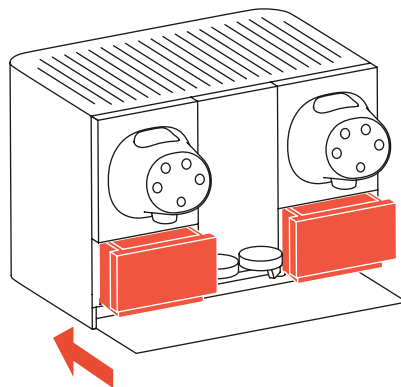
Nespresso Momento Black Series (1175 / MH200)



i Please ensure the coffee machine is placed in a location with sufficient ventilation (at least 5 cm space at the back, sides and top of the machine).

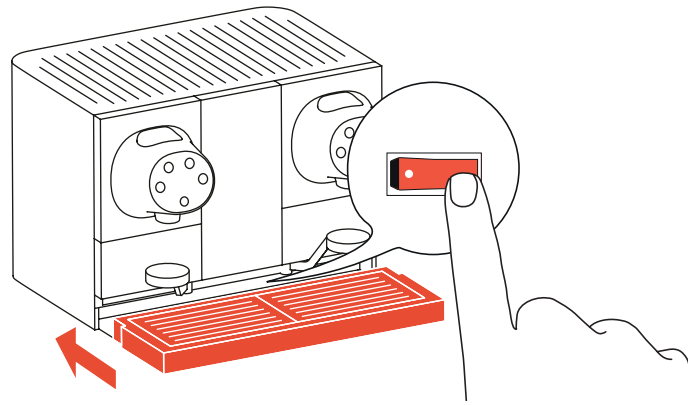


1 Before inserting the capsule containers, place the cup supports by tilting them into position.

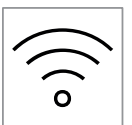
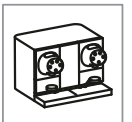


2 Insert the capsule containers.





3 Connect the power plug to the mains power socket. Ensure to use the correct mains voltage as given in the “**Appendix**”. Switch on the machine. Insert the drip tray with the drip grid.

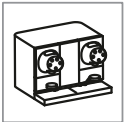
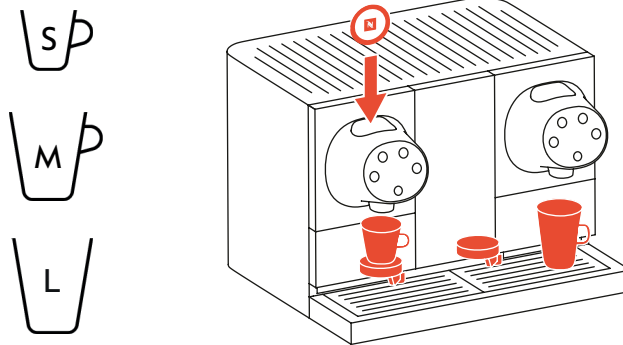


4. Coffee and hot water preparation

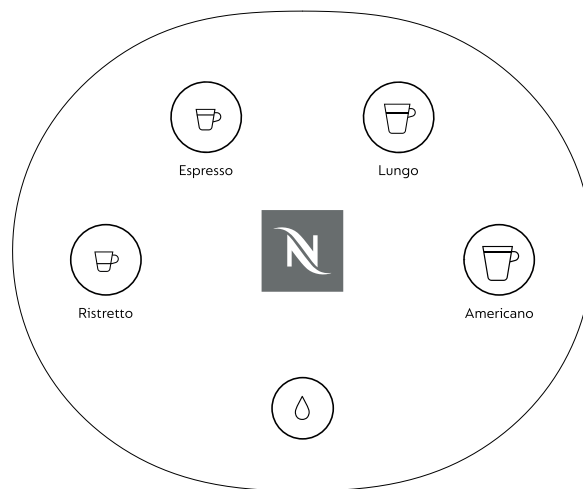


Nespresso Momento Black Series (1175 / MH200)

4.1. Coffee based recipes



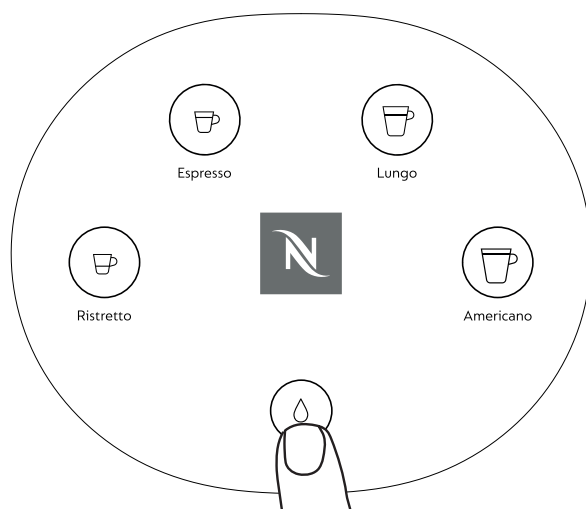
- 1 Select the right cup (size) for your recipe (refer to “**Recipe list**”). Use the cup support for small and medium cups. Move the cup support to the side if a large cup is used. Place the cup under the outlets. For **coffee preparation**, insert the capsule into the capsule slot.



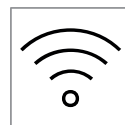
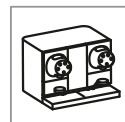
- 2 Choose your recipe by pressing the desired button.



4.2. Other recipes



- 1 For hot water preparation press the **Hot water button** to fill the cup with hot water.



5. User settings

5.1. Automatic machine rinsing

Rinsing the machine is not only important for **hygienic reasons** but also to maintain **optimal machine performance**. There are 2 different automatic rinsing cycles:

Daily rinsing on start-up

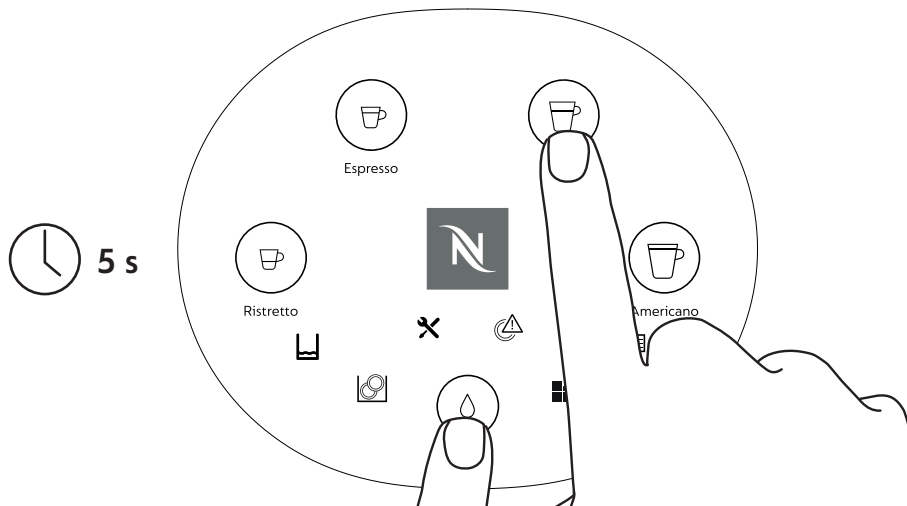
At every start-up, the machine automatically performs a rinsing cycle through the 2 coffee and hot water outlets.

Rinsing after exiting a power-saving mode

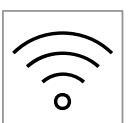
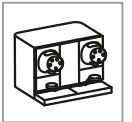
Every time the machine exits a power saving mode, a rinsing cycle is automatically performed to clean the coffee and hot water fluid lines and reach the optimal temperature for the next beverage preparation.

5.2. Standby timings / Power-saving mode

The machine enters **Standby mode** if unused. The time delay for **Standby mode** can be set between 30 minutes and 6 hours of inactivity.



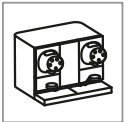
- 1 Press and hold the **Lungo** and **Hot water buttons** for 5 seconds to enter the menu.



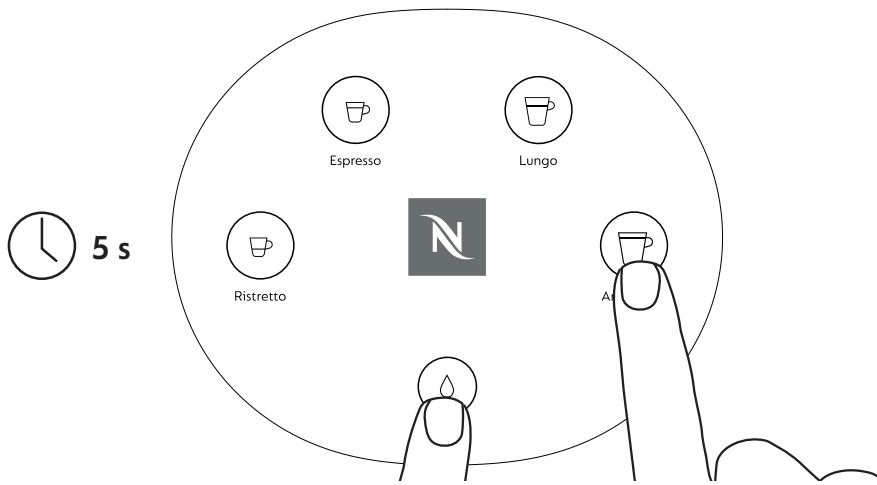
2 Press one of the following buttons depending on the desired setting:

Button	Standby timings
Ristretto	30 minutes
Espresso	2 hours
Lungo	4 hours
Americano	6 hours

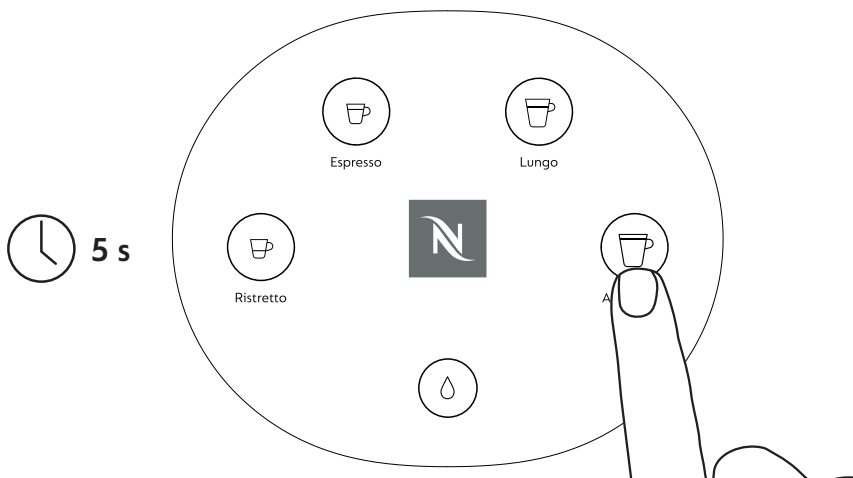
i Press the **Hot water button** to exit the menu without changes.



5.3. Reset to factory setting

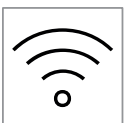


1 Press and hold the **Americano** and **Hot water buttons** for 5 seconds to enter the menu.

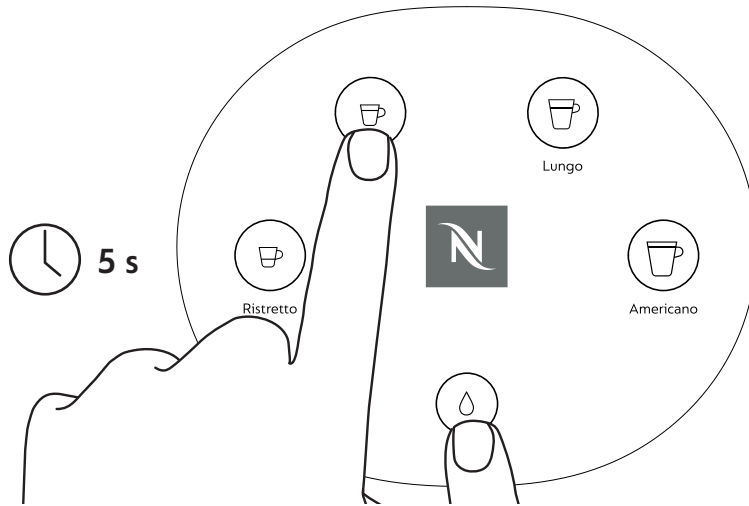


2 Press and hold the **Americano button** for 5 seconds to reset the machine to factory settings.

i Press the **Hot water button** to exit the menu without changes.



5.4. Temperature settings



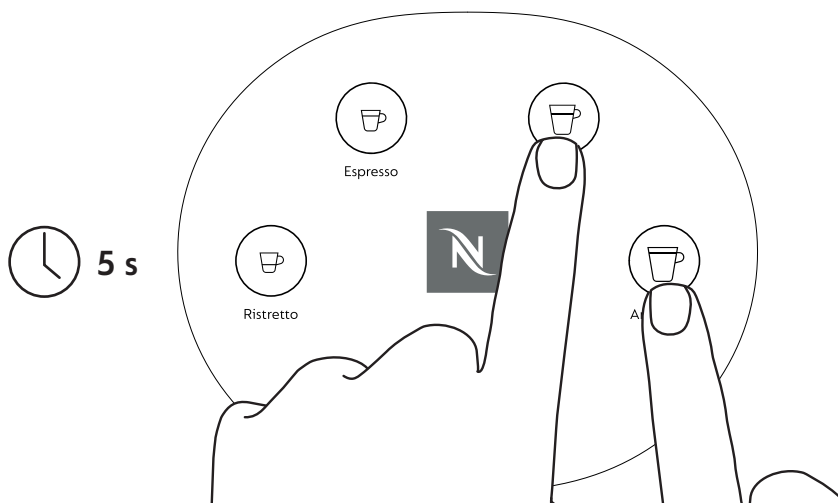
- 1 Press and hold the **Espresso** and **Hot water buttons** for 5 seconds to enter the menu.

- 2 Press one of the following buttons depending on the desired setting:

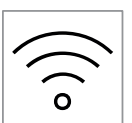
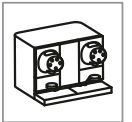
Button	Temperature settings
Ristretto	Low temperature
Espresso	Mid temperature
Lungo	High temperature

- i** Press the **Hot water button** to exit the menu without changes.

5.5. Cup heater settings



- 1 Press and hold the **Lungo** and **Americano buttons** for 5 seconds to enter the menu.



2 Press one of the following buttons depending on the desired setting:

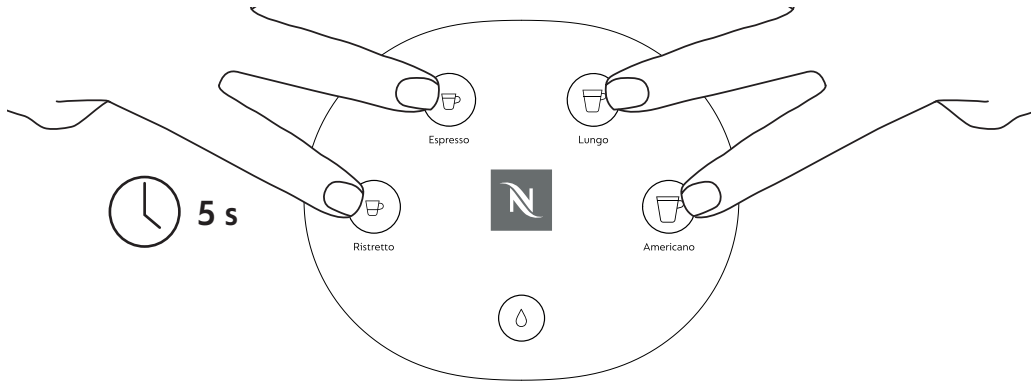
Button	Cup heater settings
Ristretto	ON
Espresso	OFF

 Press the **Hot water button** to exit the menu without changes.

 **CAUTION:** The cup heater may be hot!

5.6. Cup size reprogramming

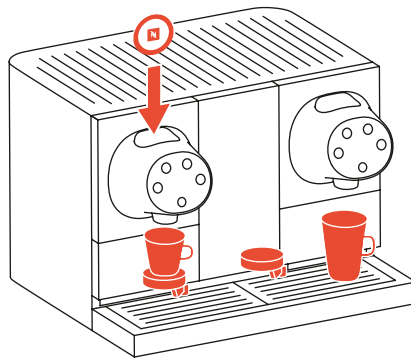
The cup size settings are specific to each machine head.



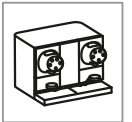
1 Press and hold the **Ristretto, Espresso, Lungo** and **Americano buttons** for 5 seconds to enter the menu. There are 3 different actions needed to reprogram the cup size, depending on the recipe.

 Press the **Hot water button** to exit the menu without changes.

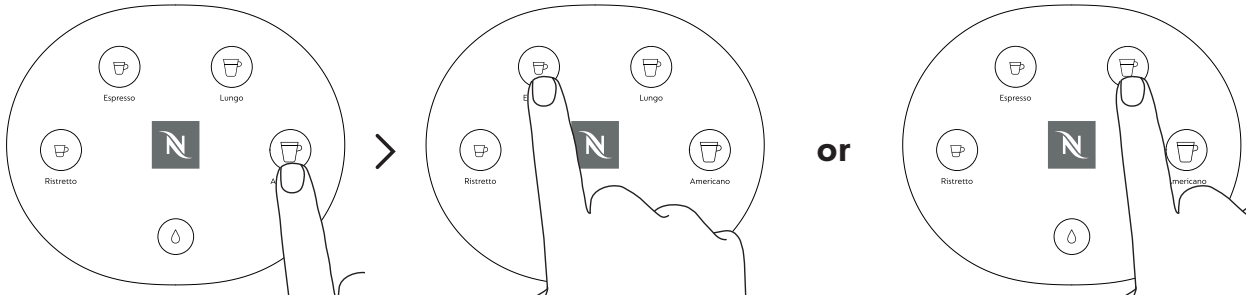
Cup size reprogramming for Ristretto, Espresso and Lungo



Insert a capsule into the capsule slot. Place a cup under the outlet. Press and hold the **Ristretto** or **Espresso** or **Lungo button** to reprogram until desired cup length is reached.



Cup size reprogramming for Americano

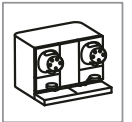


Press the **Americano button** once. Press the **Espresso button** for a **standard Americano** or press the **Lungo button** for a **long Americano**.

Cup size reprogramming for Hot water








Press and hold the **Hot water button** until the desired cup length is reached.



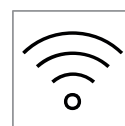
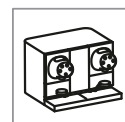
5.7. Recipe list

Recipes are prepared with different ingredients according to the table below.

Recipe	Nespresso branded cups S = 80 ml M = 180 ml L = 350 ml	ingredient		Nespresso recommended cup length reprogramming min – max (approx.)
		1 st	2 nd	
 Ristretto (25 ml)	S	Coffee (25 ml)		15 – 35 ml
 Espresso (40 ml)	S	Coffee (40 ml)		35 – 70 ml
 Lungo (110 ml)	M	Coffee (110 ml)		70 – 150 ml
 Americano (150 ml or 210 ml)	M	Coffee (25 ml)	Hot water (125 ml)	150 ml or 210 ml
	L	Coffee (50 ml)	Hot water (160 ml)	

Other recipes		ingredient		
		1 st		
 Hot water (225 ml)	L	Hot water		125 – 325 ml

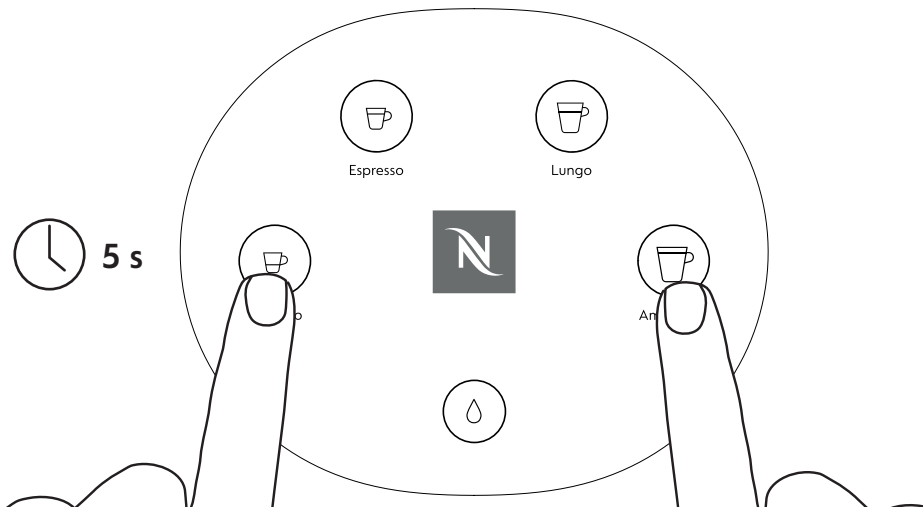
Cup sizes in the table are based on the **Nespresso** standard recipe sizes.



5.8. Direct water connection IN / OUT

Direct water connection IN will allow automatic refilling of the water tank when the machine is plumbed in. **Direct water connection OUT** will evacuate the waste water from the drip tray to the drain so it will not be needed to manually empty the drip tray.

i A technical intervention is needed to adapt the drip tray.

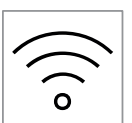
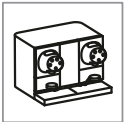


1 Press and hold the **Ristretto** and **Americano buttons** for 5 seconds to enter the menu.



2 For **direct water connection IN**, press the **Ristretto button**. For **direct water connection OUT**, press the **Espresso button**.

i Press the **Hot water button** to exit the menu without changes.

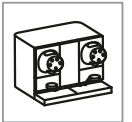
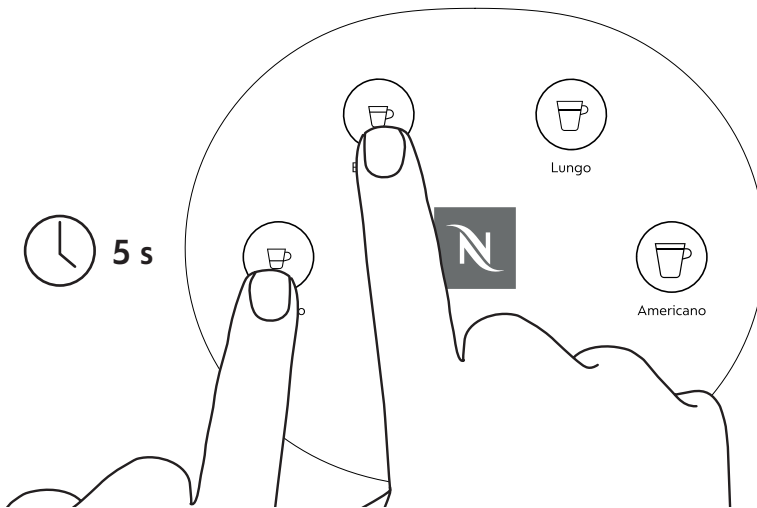


3 Press one of the following buttons depending on the desired setting:

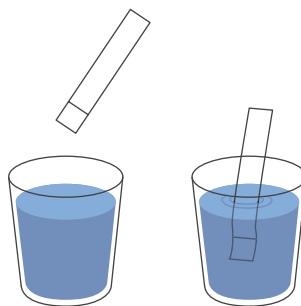
Button	Direct water connection IN/OUT
Ristretto	OFF
Americano	ON



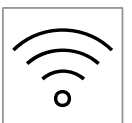
5.9. Set water hardness

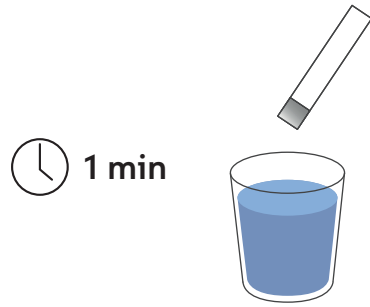


1 Press and hold the **Ristretto** and **Espresso buttons** for 5 seconds to enter the menu.

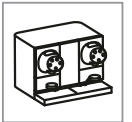
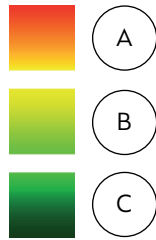


2 Place the test strip in water for one second then remove it.







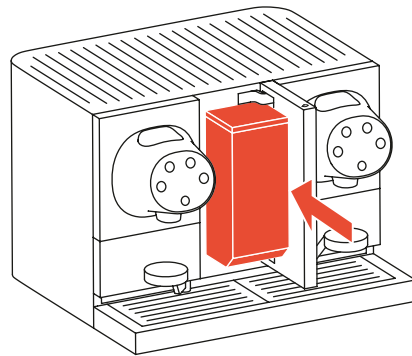
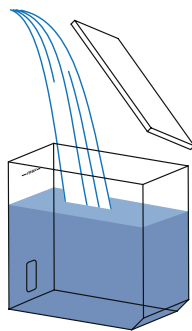
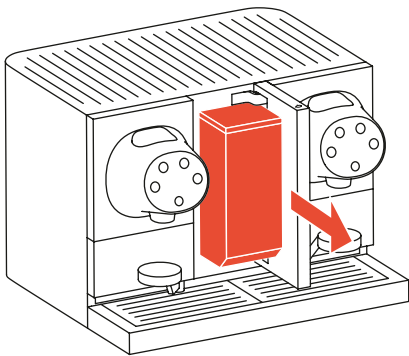
3 After one minute the test strip changes colour.



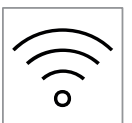
4 Depending on the colour of your test strip, press one of the following buttons to set the water hardness:



Test strip colour	Button	Water hardness
 (A)	Ristretto	soft
 (B)	Espresso	medium
 (C)	Lungo	hard



5 Once the water hardness is set, remove the water tank from the machine. Fill and insert it back into the machine.



6. Daily cleaning and maintenance

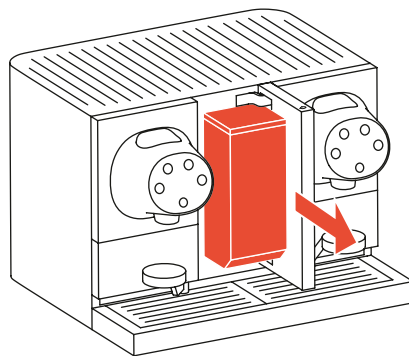
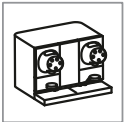


Nespresso Momento Black Series (1175 / MH200)

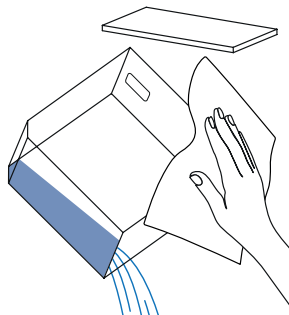
Your **Nespresso** machine has been developed according to the highest standards of quality and reliability. In order to ensure excellent performance and in-cup quality, please conduct maintenance operations at the required frequency.



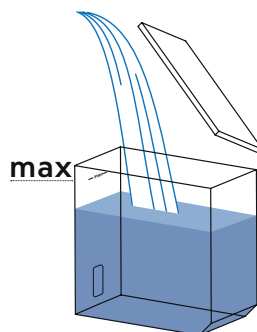
6.1. Rinse water tank



- 1 Remove the water tank from the machine.

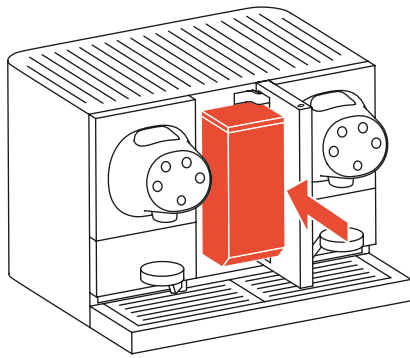


- 2 Remove the water tank lid. Empty, clean the water tank with a cloth and rinse it with drinking water.



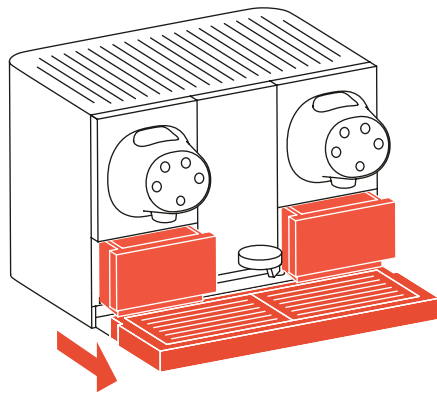
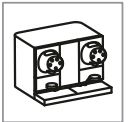
- 3 Fill the water tank with drinking water.



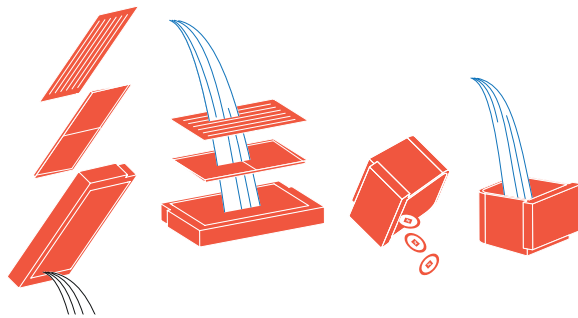


4 Attach the lid and insert the water tank back into the machine.

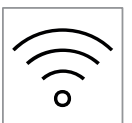
6.2. Clean drip tray and capsule container (daily)

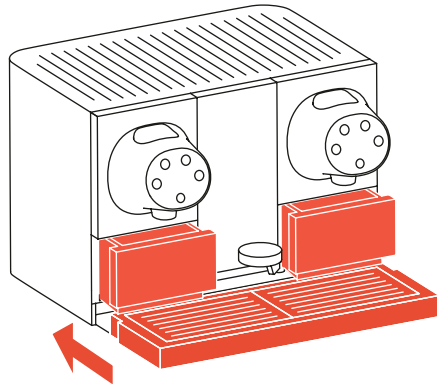


1 Remove the drip tray assembly with the drip grid. Swing the cup supports to the side and remove the capsule containers.

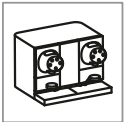


2 Empty the drip tray. Empty the capsule container. Wash all the components with soapy water, rinse and dry the elements.

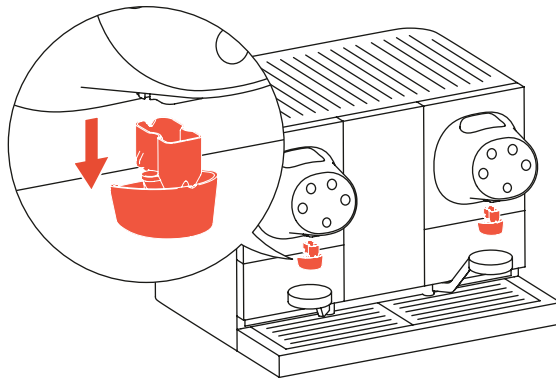




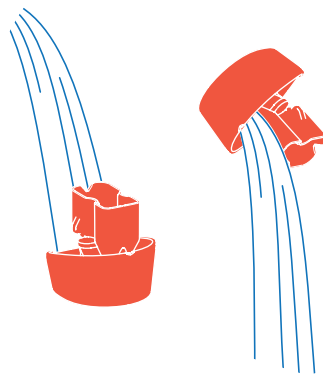
3 Insert the drip tray assembly and the capsule containers back into the machine.



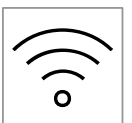
6.3. Clean coffee outlet (daily)

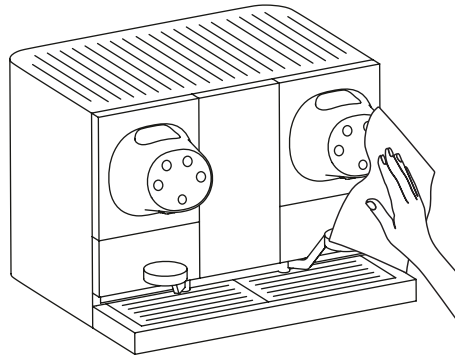


1 Remove coffee outlet covers. **Be careful, hot water might drip.**

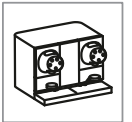
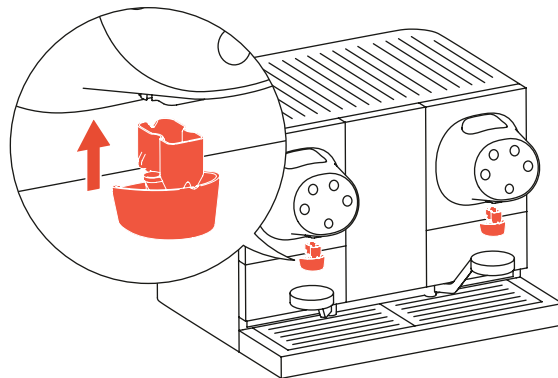


2 Rinse coffee outlet cover with fresh potable water and dry it.





3 Clean the coffee outlet with a disposable tissue or a paper towel.



4 Insert the coffee outlet covers back into the machine.



6.4. Descaling

 	Nespresso Momento Black Series (1175 / MH200)
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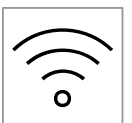
Material needed:

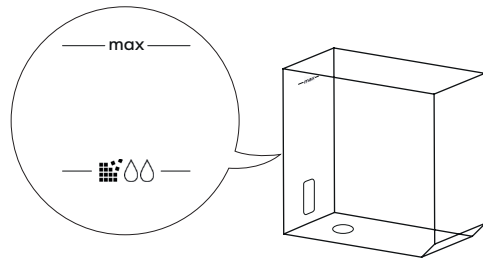
Prepare the following items to complete the descaling process:

- Cleaning tank
- Waste water container
- 4 pouches of **Nespresso** liquid descaler

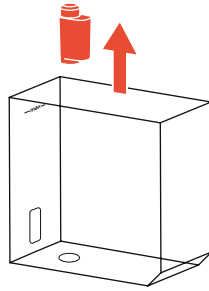


i The procedure will last about 15 minutes. For descaling, use **Nespresso** liquid descaler. **Never** use vinegar.





The water tank shows different marks. Refer to the descaling mark when descaling the coffee system.

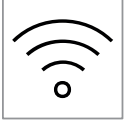
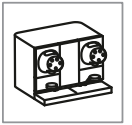


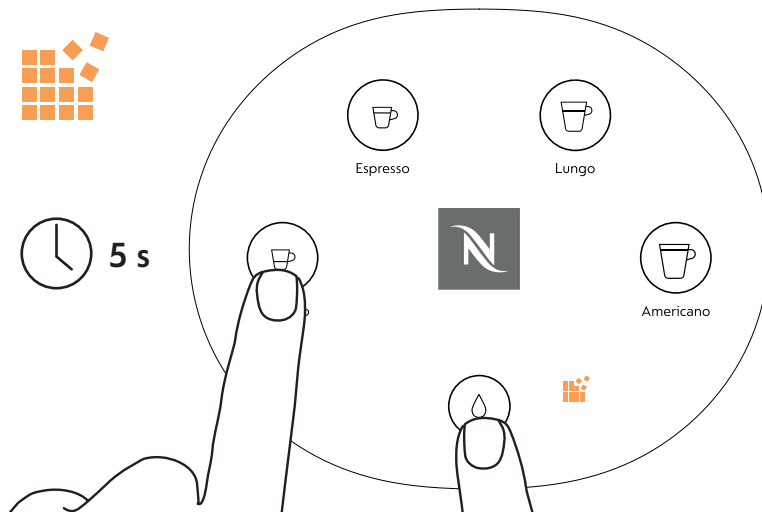
i If the machine is equipped with a water filter, it has to be removed before descaling.

6.4.1. Descaling intervals

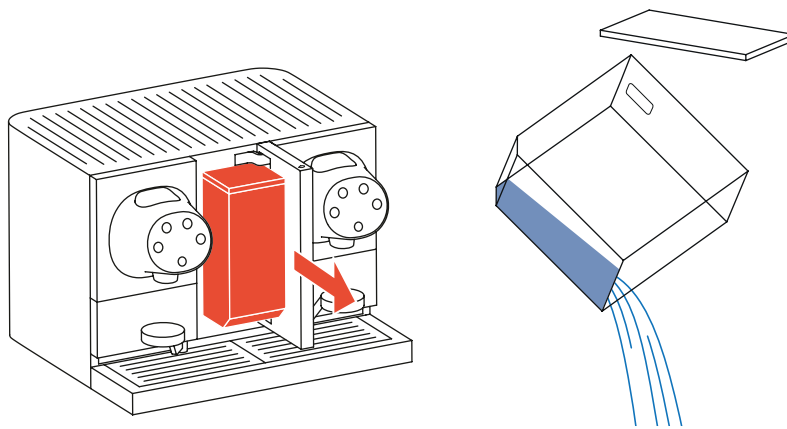
	Water hardness setting	Coffee system descaling interval after [# litres]
High water hardness	C	50
Medium water hardness	B	150
Low water hardness	A	300

	25 recipes/day	50 recipes/day	80 recipes/day
High water hardness	~1 month	< 1 month	< 1 month
Medium water hardness	~3 months	~2 months	~1 month
Low water hardness	~6 months	~3 months	~2 months

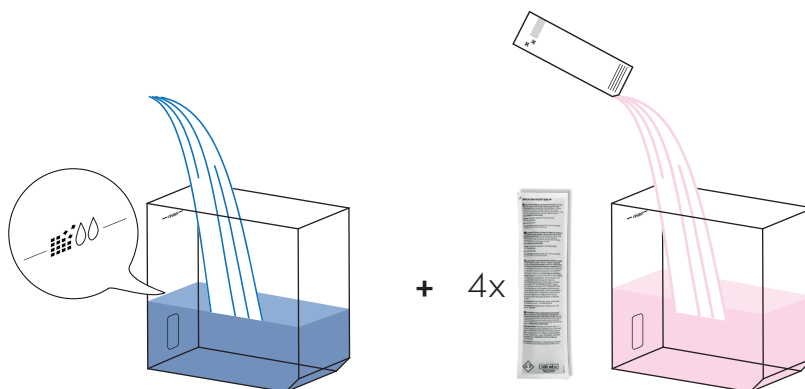




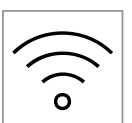
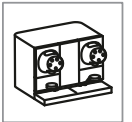
- 1** When the **Descal icon** appears in orange, the machine should be descaled. Press and hold the **Ristretto** and **Hot water buttons** for 5 seconds to enter the menu.

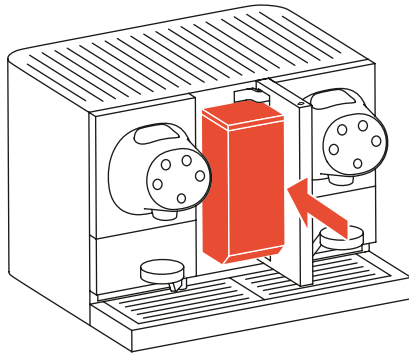


- 2** Remove the water tank from the machine. Empty the water tank.

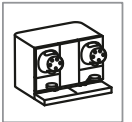
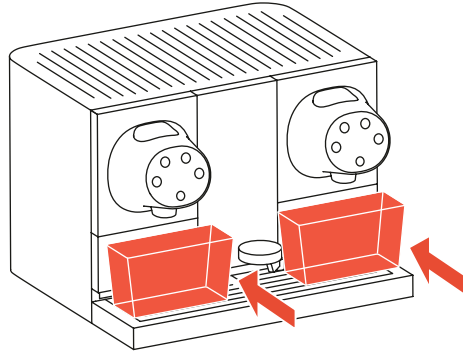


- 3** Fill the water tank to the descaling mark and add 4 pouches (400 ml) of **Nespresso** liquid descaler.





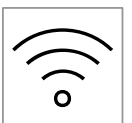
4 Attach the lid and insert the water tank back into the machine.

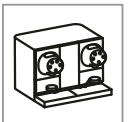
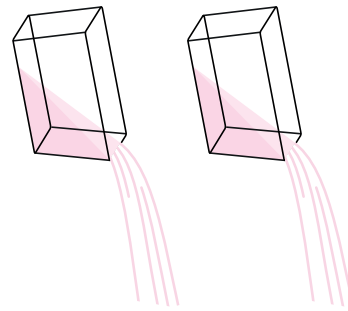


5 Place a waste water container (min. 1 L) under each outlet.

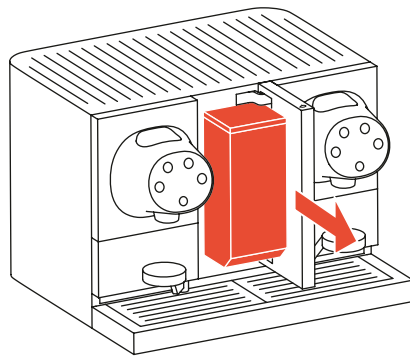


6 Press the **Ristretto** button to start descaling.

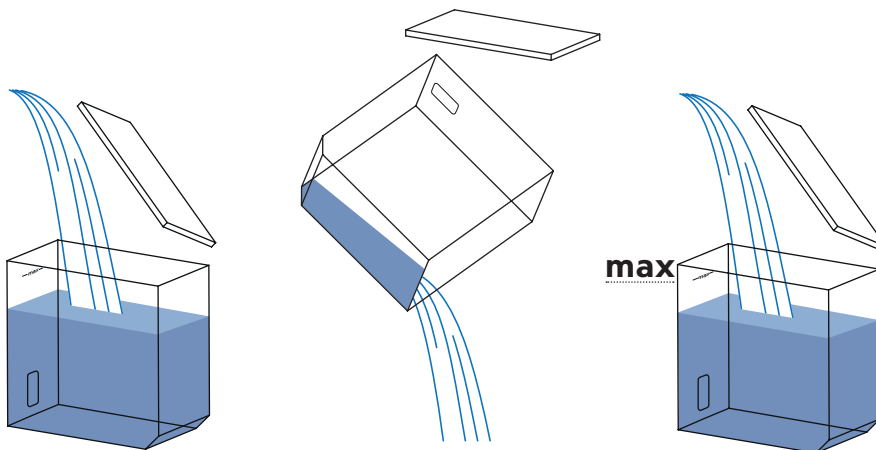




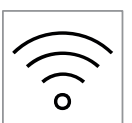
7 The **Americano button** will be steady on when the first phase is completed. Remove and empty the waste water containers.

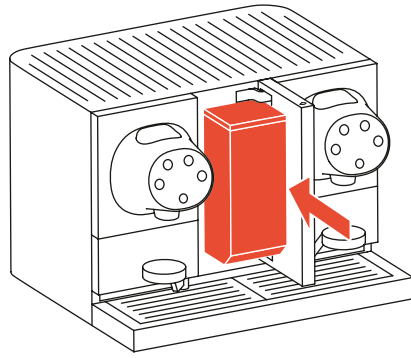


8 Remove the water tank from the machine.

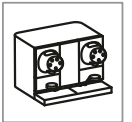
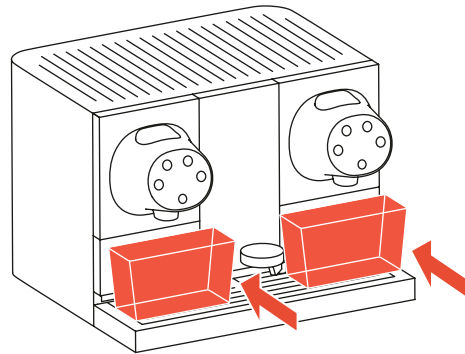


9 Rinse the water tank and empty it. Fill the water tank with fresh drinking water (to the **max** line).

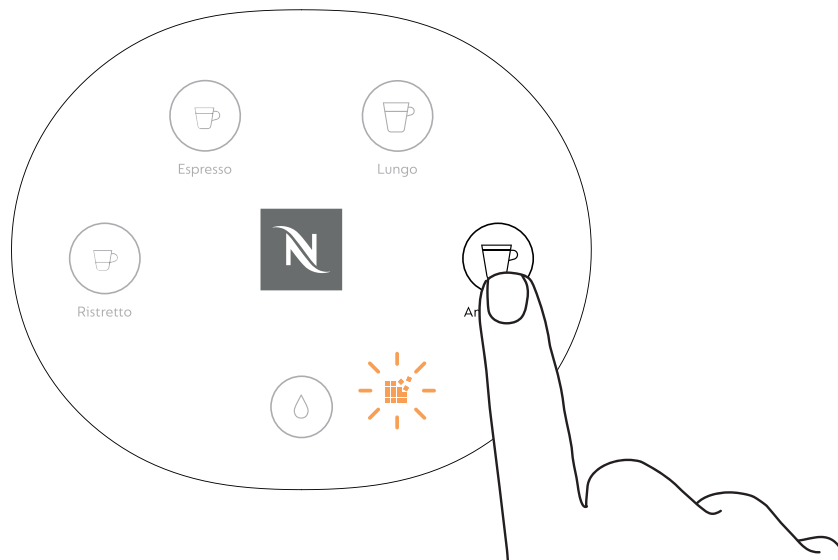




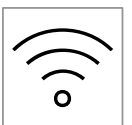
10 Attach the lid and insert the water tank back into the machine.

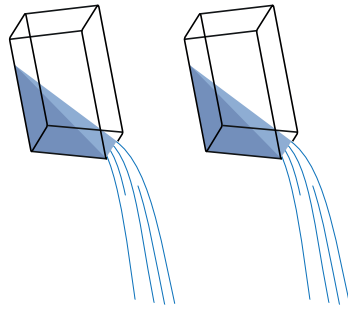


11 Place a waste water container (min. 1 L) under each outlet.

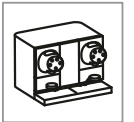
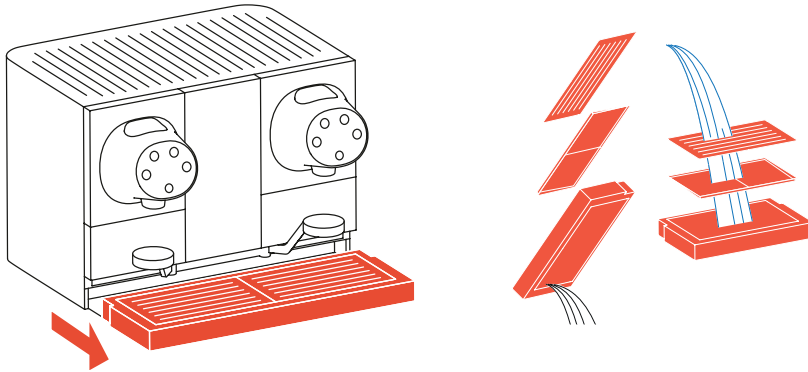


12 Press the **Americano button** to start rinsing.

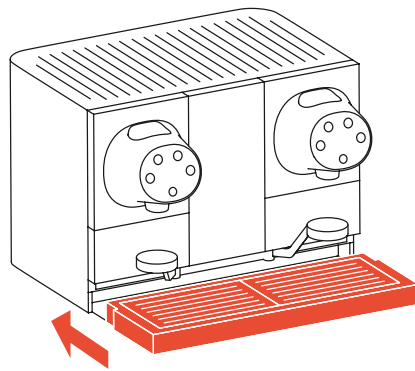




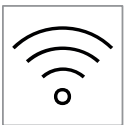
13 When the second phase is completed, remove and empty the waste water containers.



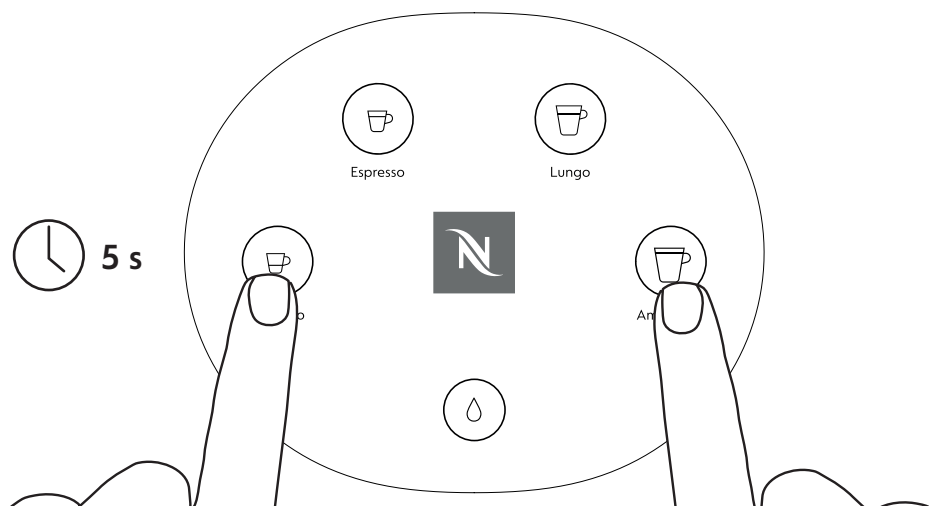
14 Remove the drip tray assembly with the drip grid. Empty the drip tray. Wash all the components with soapy water, rinse and dry the elements.



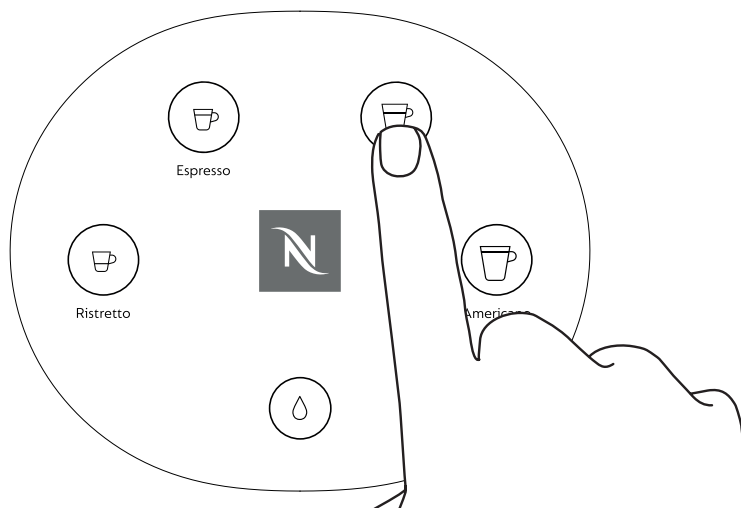
15 Insert the drip tray assembly back into the machine.



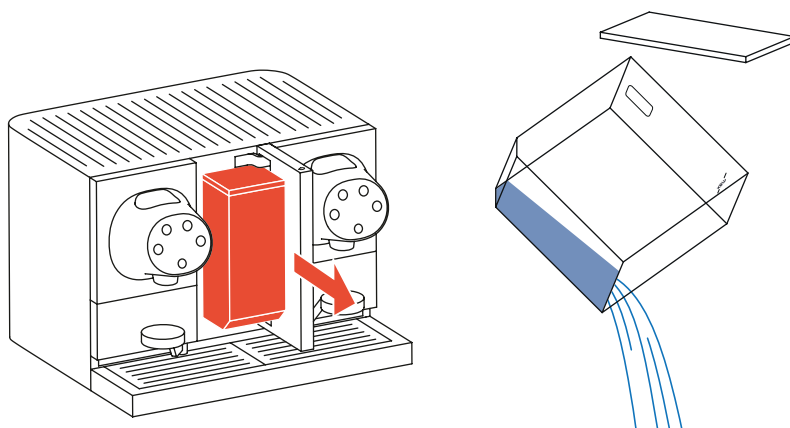
6.5. Emptying the machine



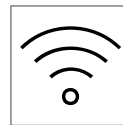
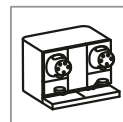
- 1 Press and hold the **Ristretto** and **Americano button** for 5 seconds to enter the menu.

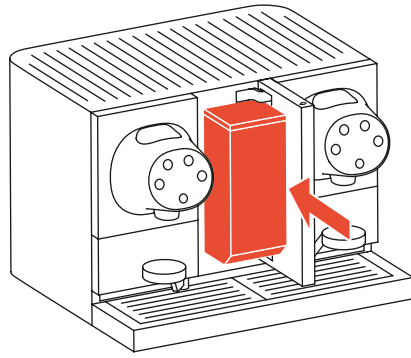


- 2 Press the **Lungo button**.

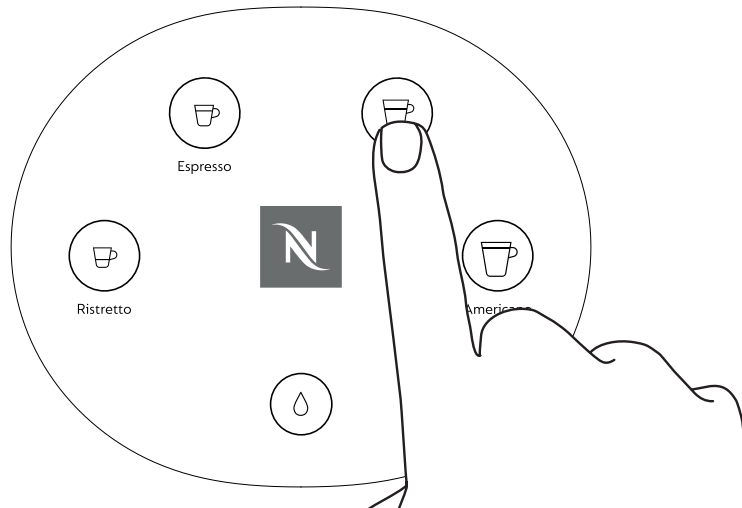
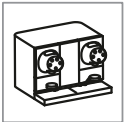


- 3 Remove the water tank from the machine. Empty the water tank.

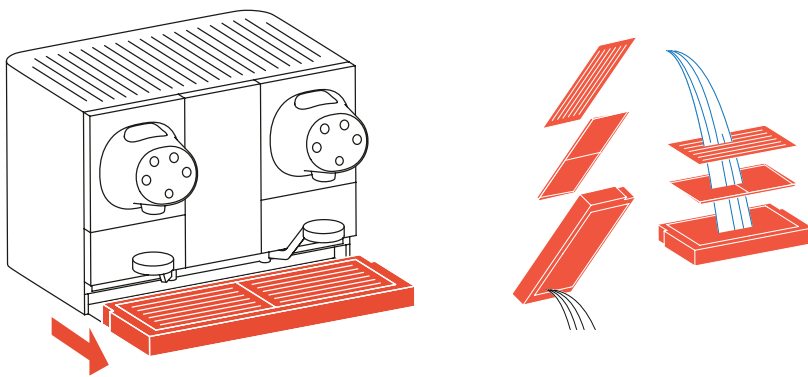




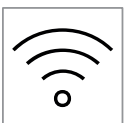
4 Insert the water tank back into the machine.

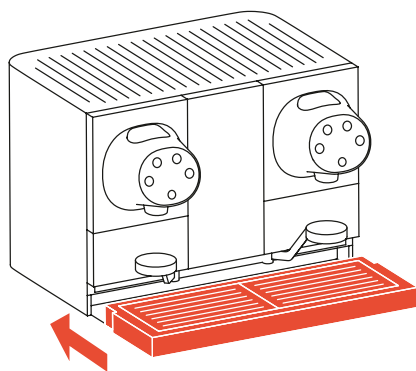


5 Press the **Lungo button**. The process starts. Once finished, the machine clears all LEDs and the machine can be switched off.



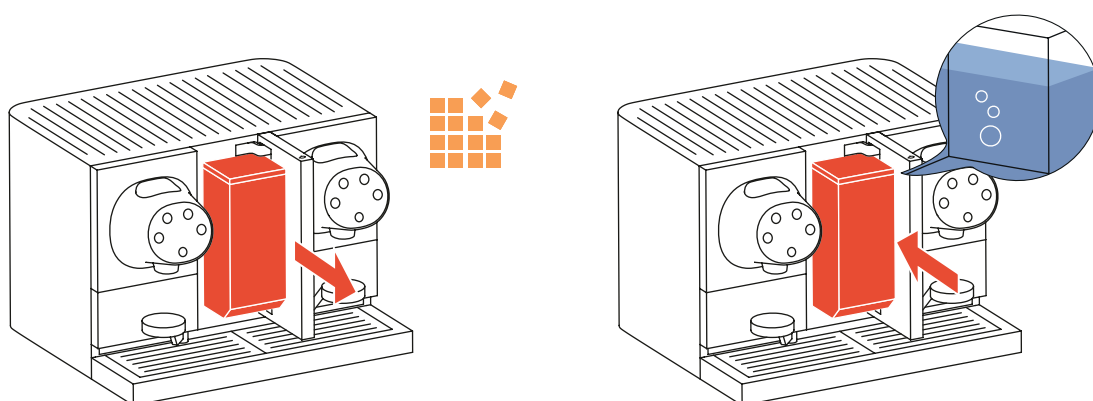
6 Once the machine is switched off, remove the drip tray assembly with the drip grid. Empty the drip tray. Wash all the components with soapy water, rinse and dry the elements.



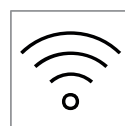
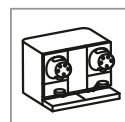


7 Insert the drip tray assembly back into the machine.

6.6. Water tank removal



Every time the water tank is removed and reinserted again, air bubbles can be pushed in the fluidic line, thus potentially impacting the performance of the pump and consequently impacting the overall machine performance or the in-cup volume stability. To correct it, an automatic process is implemented once the water tank is reinserted in the machine.



7. Machine connectivity

Momento connectivity refers to the capability to connect remotely to the machine to either receive information from it, or to send information to it.

What are the benefits for our customers?

Thanks to the Remote Software Update capability (RSU), customers keep up with the latest machines functionalities and improvements. In case of machine malfunction, technical team can troubleshoot the machine from distance. Machine settings can be changed remotely.

RSU process is robust

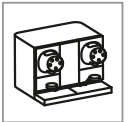
We privilege RSU happening when the machine goes in **Standby mode** (i.e. overnight). The process can take up to 1 h 30 min, depending on the machine model, and therefore, in this mode, it's unlikely that we impact our customers daily operation.

There is only one golden rule

The machine has to be always ON.

If our customers switch off their machine at night, the machine cannot be updated. Our logic is not to "force" the RSU when the machine is in daily mode operation, that would require much more attention to avoid our customers dissatisfaction.

 Please note that the machine doesn't have WiFi.



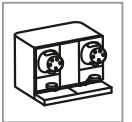
8. Appendix



Direct water connection

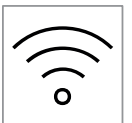
The machine can be connected directly to a water supply. No water refill is required. Only an original **Nespresso** direct water connection kit can be used. The installation must be performed according to the national norms and regulations. The water supply tube must resist 14 b. A trained **Nespresso** technician or a certified plumber is required (plumber installation) and the pressure will need to be verified as being between 2 (min) – 4 (max) bar (0.2 – 0.4 MPa).

When the machine is not in use, please ensure that the direct water connection is closed and the machine's mains power is turned OFF for safety.



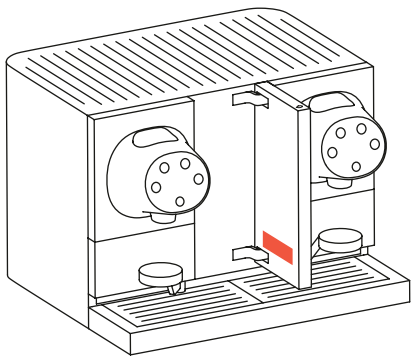
Specifications

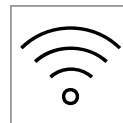
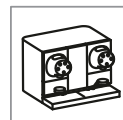
Weight	28 kg
Operation temperature range	The machine is class 4 and, in accordance with its design, must be operated between 5 °C and 32 °C.
Storage temperature range	-25 °C / +60 °C (please empty your machine before storage)
Water tank capacity	4.6 L
Dimensions (W x D x H)	56 x 50 x 42 cm
Noise emission	< 55 dBA
Maximum total water hardness allowed	45 °fH



Telemetry Specifications	
M4GM-EU-01	
Modem frequency bands	GSM: 850/900/1800/1900 MHz LTE-FDD: B1/B3/B5/B7/B8/B20/B28 LTE-TDD: B38/B40/B41
Maximum radio-frequency power	Class 4 (33 dBm ±2 dB) for GSM850 Class 4 (33 dBm ±2 dB) for EGSM900 Class 1 (30 dBm ±2 dB) for DCS1800 Class 1 (30 dBm ±2 dB) for PCS1900 Class 3 (23 dBm ±2 dB) for LTE-FDD bands Class 3 (23 dBm ±2 dB) for LTE-TDD bands
M4GM-GL-01	
Modem frequency bands	GSM: 850/900/1800/1900 MHz WCDMA: B1/B2/B4/B5/B6/B8/B19 LTE-FDD: B1/B2/B3/B4/B5/B7/B8/B12/B13/ B18/B19/B20/B25/B26/B28 LTE-TDD: B38/B39/B40/B41
Maximum radio-frequency power	Class 4 (33 dBm ±2 dB) for GSM850 Class 4 (33 dBm ±2 dB) for EGSM900 Class 1 (30 dBm ±2 dB) for DCS1800 Class 1 (30 dBm ±2 dB) for PCS1900 Class E2 (27 dBm ±3 dB) for GSM850 8-PSK Class E2 (27 dBm ±3 dB) for EGSM900 8-PSK Class E2 (26 dBm ±3 dB) for DCS1800 8-PSK Class E2 (26 dBm ±3 dB) for PCS1900 8-PSK Class 3 (24 dBm +1/-3 dB) for WCDMA bands Class 3 (23 dBm ±2 dB) for LTE-FDD bands Class 3 (23 dBm ±2 dB) for LTE-TDD bands
M4GM-CN-01	
Modem frequency bands	GSM: B3/B8 LTE-FDD: B1/B3/B5/B8 LTE-TDD: B34/B38/B39/B40/B41
Maximum radio-frequency power	Class 4 (33 dBm ±2 dB) for EGSM900 Class 1 (30 dBm ±2 dB) for DCS1800 Class 3 (23 dBm ±2 dB) for LTE-FDD bands Class 3 (23 dBm ±2 dB) for LTE-TDD bands



Type plate	
Machine type	Nespresso Professional Coffee Machine
Model	Nespresso Momento Black Series
Type	1175 / MH200
Voltage and frequency	according to type plate
Power	according to type plate
Serial number	according to type plate
Production date	according to type plate
	



Recycling capsules and machine's end of life

This appliance complies with the EU Directive 2012/19/EC. The packaging materials and appliance contain recyclable materials. Your appliance contains valuable materials that can be recovered or can be recycled. 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. To know more about the **Nespresso** sustainability strategy, go to www.nespresso.com/positive

For service calls, contact your country-specific **Nespresso** representative on www.nespresso.com

Publishing details

Version: User manual **Nespresso** Momento Black Series, original user manual



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