



AGUILA²²⁰

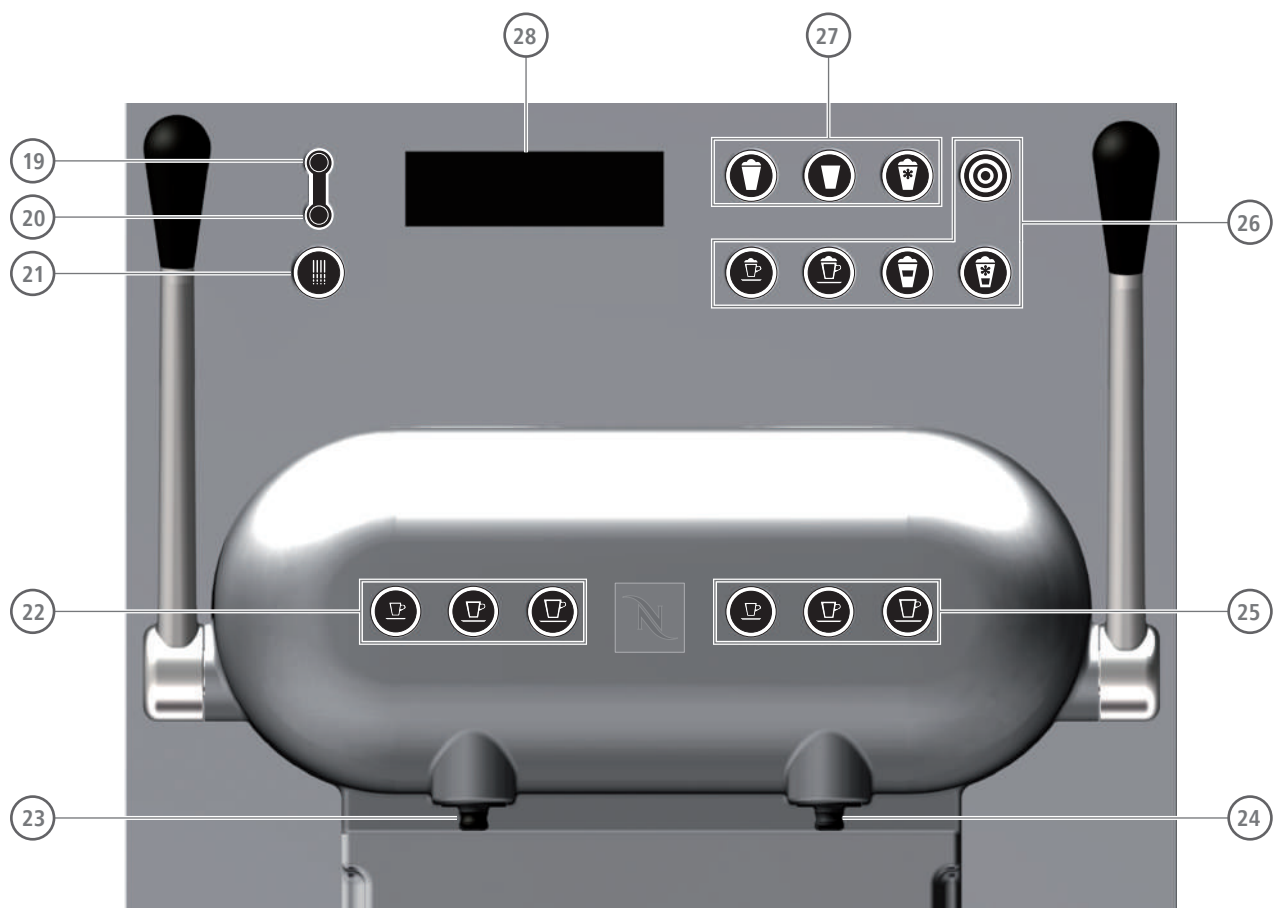
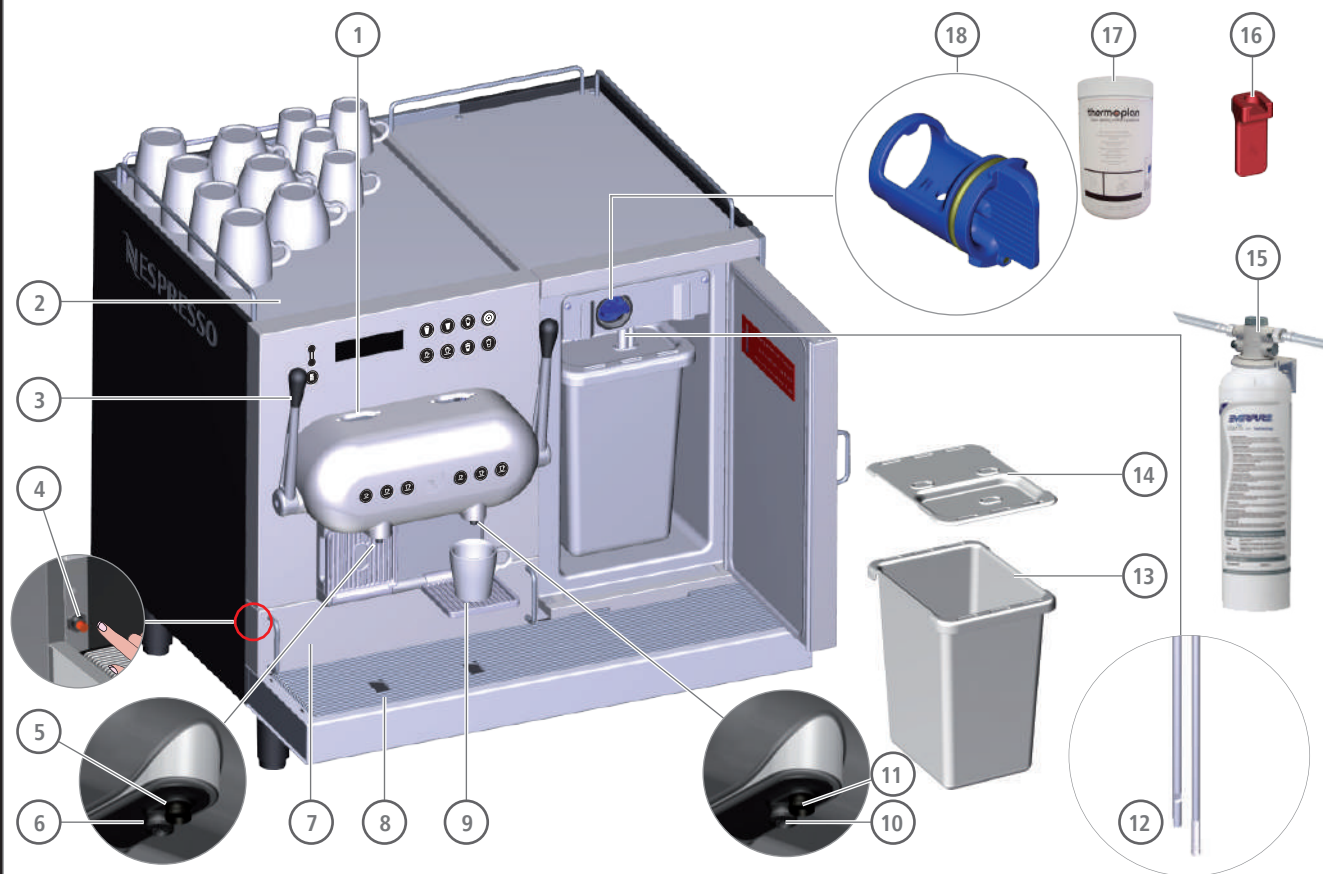
User manual GB

Bedienungsanleitung DE

Manuel de l'utilisateur FR

Manuale d'istruzioni IT





	Ristretto	Ristretto Intenso	India	Brazil	Guatemala	Espresso Caramel	Espresso Vanilla	Nepal Lamjung	Kenya Millima	Peru Organic	Bianco Delicato	Bianco Intenso	Ice Intenso	Forte	Leggero	Finezza	Decaffeinato	Caffè Vanillo	Caffè Caramello	Intenso	Compo Organic	Brazil Organic	Colombia Organic		
Ristretto																									
Espresso																									
Lungo																									
Espresso Macchiato																									
Cappuccino																									
Latte Macchiato																									
Iced Macchiato																									
Large Cortado																									
Cortado																									
Flat White																									
Cappuccino Lungo																									
Cappuccino Chiaro																									
Cappuccino Freddo																									
Iced Cappuccino																									
Latte Grande																									
Latte																									
Latte Piccolo																									
Iced Latte																									
Macchiatissimo																									
Americano																									
Large Americano																									

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EU Declaration

EU DECLARATION OF CONFORMITY

Product model AG220PRO
Trade mark AGUILA

Name and address of the manufacturer:
 Thermoplan AG, Thermoplan-Platz 1, 6353 Weggis, Switzerland

This declaration of conformity is issued under the sole responsibility of the manufacturer.

Object of the declaration: Automatic coffee machine

The object of the declaration described above is in conformity with the relevant UK legislation:

2006/42/EU (MD) 1935/2004/EU (FCM)
 2014/30/EU (EMC) 2023/2006/EU (GMP)
 2015/863/EU (RoHS)

References to the relevant harmonized standards used or references to the other technical specifications in relation to which conformity is declared:

EN 60335-1:12 + A11:14 + A13:17 + A1:19 + A14:19 + A2:19 EN IEC 55014-1:17
 EN IEC 55014-2:15
 EN 60335-2-75:04 + A1:05 + A11:06 + A2:08 + A12:10 EN IEC 61000-3-2:19
 EN 61000-3-3:13 / AMD:17
 EN 60335-2-89:10 + A1:16 + A2:17 EN 61000-4-13:02 + A1:09 + A2:16
 EN 62233:08 EN IEC 61000-6-2:19
 EN 61000-6-3:07 + A1:11

Signed for and on behalf of:



CH-6353 Weggis, 22.09.2021
 (Place and Date of issue)

Adrian Steiner, CEO
 (Name, function and signature of authorized person)

Responsible for technical documentation is: Raphael Grom

UK Declaration

UK DECLARATION OF CONFORMITY

Product model AG220PRO

Trade mark AGUILA

Name and address of the manufacturer:
Thermoplan AG, Thermoplan-Platz 1, 6353 Weggis, Switzerland

This declaration of conformity is issued under the sole responsibility of the manufacturer.

Object of the declaration: Automatic coffee machine

The object of the declaration described above is in conformity with the relevant UK legislation:

UK SI 2008 No. 1597 (MD)

UK SI 2012 No. 2619 (FCM)

UK SI 2016 No. 1091 (EMC)

UK SI 2005 No. 1803 (General Product Safety)

UK SI 2012 No. 3032 (RoHS)

References to the relevant harmonized standards used or references to the other technical specifications in relation to which conformity is declared:

EN 60335-1:12 + A11:14 + A13:17 + A1:19 + A14:19 + A2:19	EN IEC 55014-1:17
EN 60335-2-75:04 + A1:05 + A11:06 + A2:08 + A12:10	EN IEC 55014-2:15
EN 60335-2-89:10 + A1:16 + A2:17	EN IEC 61000-3-2:19
EN 62233:08	EN 61000-3-3:13 / AMD:17
	EN 61000-4-13:02 + A1:09 + A2:16
	EN IEC 61000-6-2:19
	EN 61000-6-3:07 + A1:11

Signed for and on behalf of:



CH-6353 Weggis, 22.09.2021
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Adrian Steiner, CEO
(Name, function and signature of authorized person)

Responsible for technical documentation is: Raphael Grom

Important Safeguards

Important Safeguards

- In the event of emergency, unplug the machine or at the facility circuit breaker. Contact your service provider.
- This machine can be used by children aged 8 and older, as well as persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge if they have been instructed on how to use the machine in a safe manner, understand the hazards involved, and are properly supervised. Do not let children play with the machine. Do not let children clean or maintain the machine without supervision.
- Only trained service personnel and instructed personnel may access the service area.

WARNING:

Risk of electric shock

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

- Do not open the casing under any circumstances.
- Keep the machine away from moisture.
- Never immerse the machine, power cable or plug in water or any other liquid.
- Immediately stop using the machine if the power cable or plug are damaged.
- Do not position the machine or cable near or on hot parts of the machine. Using the machine near open flame is strictly prohibited.
- Protect the power cable from sharp edges.
- Do not reach up inside the inner casing when the capsule container is removed.
- Have the machine installed, relocated, removed, repaired or maintained by an authorized, trained service staff.
- Keep the machine and its supply lines out of the reach of children.

CAUTION:

Risk of scalding

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

- Do not handle underneath the product outlet.
- Avoid direct contact with hot fluids.

- Do not touch any dispenser before or after a beverage is being dispensed.
- Do not open the lever while a product is being dispensed or the machine is being cleaned.
- Empty the drip tray with caution.

Risk of bruising

Reaching inside the machine could result in minor or moderate injury.

- Do not open lever during preparation. To stop preparation, press the same product button again.
- Do not put fingers into the capsule insertion slots.
- If a capsule is blocked in the capsule insertion slot, unplug the machine before any operation.

Risk of food poisoning

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

- Only use food with a sell-by date that is not yet expired.
- Store food in suitable locations.
- Clean the machine periodically and in accordance with the user manual.
- Only use pasteurized or ultra-pasteurized milk.
- Observe hygiene standards while pouring milk into the container.
- Only pour cold milk (below 40 °F [5 °C]) into the milk container.
- Use opened milk containers within 24 hours.

Risk of fire

- Do not store explosive or flammable substances such as spray cans containing flammable propellants inside the refrigerator.
- Keep all ventilation openings in the appliance enclosure or in the installation structure clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer.
- Do not damage the refrigerating circuit.
- Do not use electrical appliances inside the milk storage compartment unless they are of the type recommended by the manufacturer.

General Information

Important!

Read these instructions carefully before use and keep them in a safe place for further reference.

Improper use of the machine releases *Nespresso* from any liability.

Summary

This user manual describes how to operate the AGUILA 220 espresso coffee machine and is included with the machine.

Intended use

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

Self-serve users:

- Self-serve users are users guided by the screen instructions to operate the machine in a safe mode. Self-serve users must not conduct any maintenance operations.

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 producing coffee, milk and hot water products, and is suitable for commercial use in the catering trade. Accordingly, please take note of the following instructions:

- This machine is designed for Nespresso® Pro capsules, available through Nespresso and its authorized distributors.
- The milk container must only be used to store cold milk. Do not fill the milk container with any liquids other than milk (e.g., syrup or alcohol). Please note that when pouring the milk into the milk container, it must have a temperature below 40 °F [5 °C], as the refrigerator has been designed to keep the milk cool but not to lower its temperature.
- Carry out all necessary maintenance work as described in these instructions at regular intervals.
- The machine must only be operated by trained operator staff.
- All operations other than those mentioned in this manual may only be performed by authorized and trained service providers from *Nespresso* After Sales Centers.
- The capsule container must be emptied when the corresponding notification appears on the display. Rinse the container with warm, soapy water.

Cleaning the machine

Always clean the machine on a daily basis to guarantee the perfect *Nespresso* Grand Cru taste, perform the necessary hygiene and food safety as well as longevity of the machine.

Please refer to the "Daily cleaning" section for a complete guide to successfully cleaning your machine.

Also take note of the following instructions:

- Only use the Thermoplan milk cleaning tablets for the auto-clean mode on the machine. Do not use any other cleaning detergent or disinfectant for this purpose.
- Avoid bacterial contamination when touching the coffee machine, specifically the spouts.
- Thoroughly wring out cloths or sponges to ensure that they are only damp, not soaked, otherwise there is a risk of electric shock.
- Do not dry plastic parts in the microwave.
- Do not clean plastic parts with alcohol, ethanol, methanol, methylated spirits or disinfectants. Also avoid using detergents with strong acid agents such as acetic acid.
- Do not clean the machine with pressurized water.
- Only use disposable tissues or paper towels to clean the milk suction tube with temperature sensor and level sensor, as well as all internal parts of the refrigerator, cleaning key and coffee outlets. Be sure to properly treat cloths used to clean external parts of the machine to prevent possible bacterial contamination.

Machine hygiene

- Frequent automated rinsing (internally and externally) takes place to maintain high hygiene standards throughout the life of the machine.

Commercial use

- This machine is intended to be used by experts or trained users in shops, light industry and on farms.

Office use

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

Installation

- Only a qualified person must install this appliance and replace the cable.

Maintenance work

- A notification will appear on the coffee machine display if the machine needs to be serviced. The machine must be serviced by an authorized trained service provider at least once every year or every 48,000 product beverages.

Disposal

- The machine and its packaging must be disposed of by an authorized and trained service provider. Do not dispose of the machine or its components yourself.

Limitation of liability

- The manufacturer cannot be held liable for any injuries or accidents resulting from a failure to observe the important safeguards included in this manual.
- The manufacturer also cannot be held liable for any damage caused by misuse or inappropriate handling of the machine.

Warranty regulations

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

General Notes:

Risk of property damage

- This equipment must be installed in accordance with applicable federal, state or local plumbing codes.
- Improper handling of the machine could result in property damage.
- This machine is designed for indoor use only. Keep it in a controlled environment (protected from dust, moist, direct sunlight, pests, etc.).
- Clean the machine before taking it out of service for a long period of time. Remove and empty the capsule container, then unplug the machine. Remove and empty the milk container, then clean and store with the lid open. Leave the refrigerator door open.
- Ambient temperature must be between 60 °F and 90 °F [16 °C and 32 °C].
- Position the machine on a flat, level, stable and heat-resistant surface.
- Do not position the machine where pressurized water could be used to clean it.
- Leave a gap of at least 2 in [50 mm] in front of air vents.
- Store the machine in a dust-free and dry environment at a temperature that remains above 32 °F [0 °C].
- The top of the machine must be at least 5 ft [1.5 m] above the floor.
- Place the machine 8 in [20 cm] or more away from the user.
- Use Thermoplan cleaning accessories only.
- Never use the machine without the drip tray.
- The manufacturer cannot be held liable for consequences due to internal and external modifications to the machine.
- Do not store explosive substances such as aerosol cans with a flammable propellant inside the machine.
- Never use the cup heater for drying wet cups due to risk of electric shock.
- Always place cups upside-down to ensure good heat transfer.

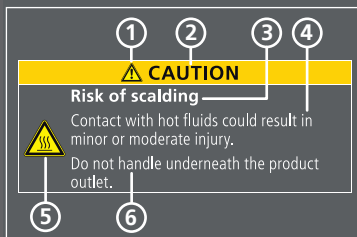
SAVE THIS INSTRUCTIONS

- Pass them on to any subsequent user.
- This Instruction Manual is also available as a pdf at nespresso.com/pro

Safety Warnings

Presentation


The safety instructions in this document are presented as follows:



- | | |
|----------------------|-------------------------|
| 1 Safety symbol | 4 Impact |
| 2 Safety signal word | 5 Specified safety sign |
| 3 Source | 6 Prevention |









Safety signal words

The following warning messages are used in this manual:

WARNING	Indicates a hazardous situation which, if not avoided, could result in death or serious injury.
CAUTION	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
NOTICE	Indicates information considered important, but not hazard-related.
	Hint Indicates information to help the reader use the equipment properly.

Safety signs

The following safety signs are used in this manual:

	The warning triangle appears where failure to observe the safety instructions may result in risks to the user or the machine.
	Warning: Electric shock
	Warning: Risk of scalding
	Warning: Risk of bruising
	Warning: Risk of fire / flammable materials
	Instruction: Wear gloves
	Instruction: Wear goggles
	General information

Work Area

- Keep your work area clean and tidy. Disorder and unlit workspaces can cause accidents.
- Only operate the machine in a hygienic and ergonomic environment. The user must have enough space to work and the work area must be well lit.

Machine Overview

See machine overview on: ► page 2.

Package Contents

The product comes with the following components:

- Machine
- Milk container with cover
- User manual
- Thermoplan cleaning tablets
- Extraction tool for coffee outlets
- Water filter & head
- Water tube to connect main water inlet

The machine can communicate with a Cash Management System.

i Please contact your *Nespresso* representative for further information.

i Always fill milk container with cold milk (below 40 °F [5 °C]).

- 1 Capsule insertion slots
- 2 Cup heater
- 3 Lever
- 4 Energy saving mode button (behind capsule container)
- 5 Hot water outlet
- 6 Coffee outlet
- 7 Used capsules container (capacity 130 capsules)
- 8 Drip tray
- 9 Drip grate for small cups
- 10 Coffee outlet
- 11 Milk outlet
- 12 Milk suction tube and sensors (milk level and temperature)
- 13 Milk container (max. 5 l/169 oz)
- 14 Milk container cover
- 15 Waterfilter with head and water tubes
- 16 Extraction tool for coffee outlet
- 17 Thermoplan cleaning tablets
- 18 Cleaning key
- 19 System cleaning
- 20 System rinsing
- 21 Hot water
- 22 Coffee preparation buttons
- 23 Coffee/hot water outlets
- 24 Coffee/milk outlets
- 25 Coffee preparation buttons
- 26 Milk-based coffee recipes buttons
- 27 Milk & milk foam buttons
- 28 Display

Operating Overview



Beverage selection:

To view the name of the product on the display, press product button for 5 seconds. To exit, wait 10 seconds without pressing any button.



Hot Water

Coffee preparation buttons:



Ristretto



Espresso



Lungo

Milk-based coffee recipes buttons:



AGUILA +
(refer to user menu settings)



Espresso Macchiato



Cappuccino



Latte Macchiato



Iced Macchiato

Milk and milk foam buttons:



Hot Milk Foam



Hot Milk



Cold Milk Foam

Cup Description for NES-PRESSO Grand Cru Recommendation

See *Nespresso Grand Cru* recommendation on: ► page 3.



Espresso Cup



Lungo Cup



Cappuccino Cup



10 oz [300 ml] Recipe Glass



12–13 oz [350–400 ml] Recipe Glass



16 oz [500 ml] Take-Away Cup

First Use

⚠ CAUTION

Risk of bruising

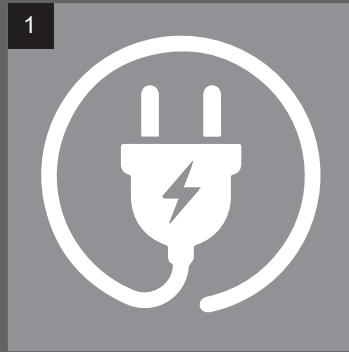


Reaching inside the machine could result in minor or moderate injury.

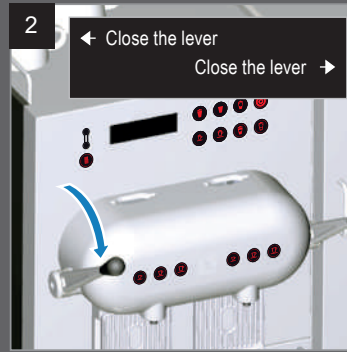
Do not put fingers into the capsule insertion slots.



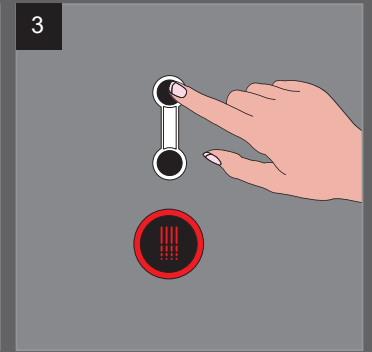
Turn on the main water supply.



To start the machine, plug in the power cable or start the power at the facility circuit breaker (depending on installation). There is no main switch available.



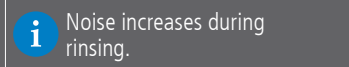
Close both levers.



Press any button.



Machine performs a cold start rinse (display shows a timer).



Noise increases during rinsing.



Machine heats up. All buttons flash white.



If the machine has heated up, all buttons will be permanently lit white.

⚠ CAUTION

Risk of food poisoning

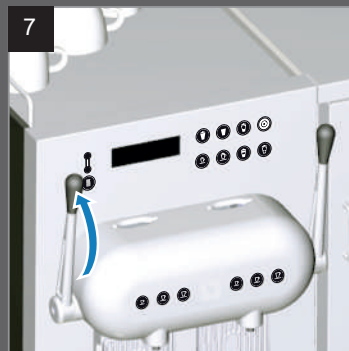
Ingestion of contaminated food could result in minor or moderate injury.



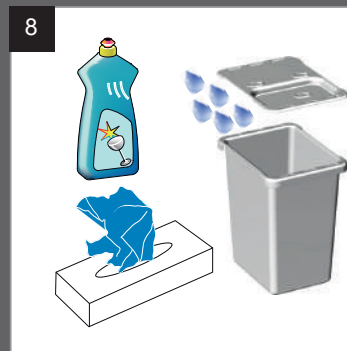
Only use pasteurized or ultra-pasteurized milk.

Observe hygiene standards while pouring milk into the container.

Use opened milk containers within 24 hours.



Open both levers.



Thoroughly clean the milk container and cover with a commercially available food safe household cleaner.



Carefully wipe the milk suction tube with temperature sensor and level sensor using only disposable tissues or paper towels.

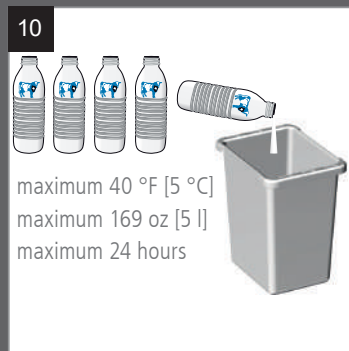
⚠ CAUTION

Risk of food poisoning



Using non-disposable tissue or sponges can cause bacterial contamination in the milk.

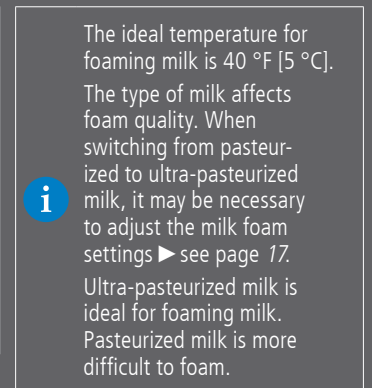
Only use disposable tissues or paper towels to wipe the milk suction tube with temperature sensor and level sensor.



Change the milk every 24 hours.



Insert the milk suction tube with temperature sensor and level sensor through the cover into the milk container.



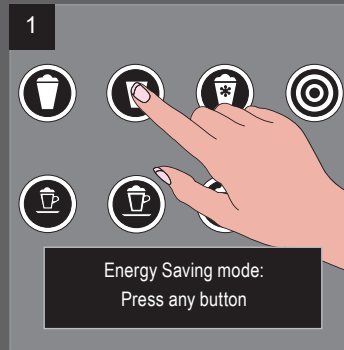
The ideal temperature for foaming milk is 40 °F [5 °C].

The type of milk affects foam quality. When switching from pasteurized to ultra-pasteurized milk, it may be necessary to adjust the milk foam settings ▶ see page 17.

Ultra-pasteurized milk is ideal for foaming milk. Pasteurized milk is more difficult to foam.

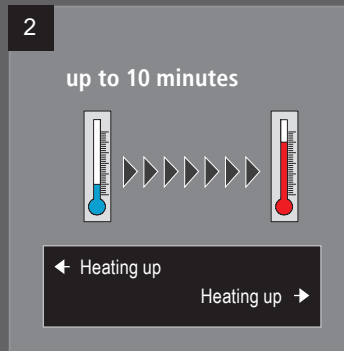
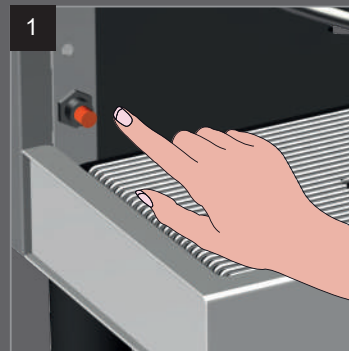
Energy Saving Mode

i The machine switches to energy saving mode after 30 minutes of inactivity. All buttons appear white, boiler heating is reduced, but the fridge is still working. Press any button to return the machine to operating mode.



Maximum Energy Saving Mode

i Maximum Energy Saving mode can be activated by pressing the button for 3 seconds.

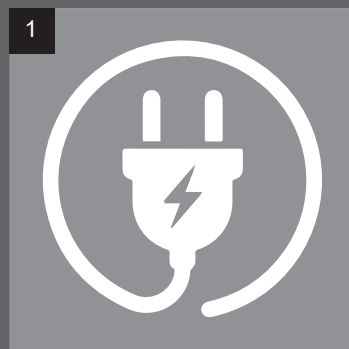


After four hours of inactivity, the machine switches to Maximum Energy Saving mode. Boiler heating is switched off, but the fridge is still working.

Press the Energy Saving button to restart the machine.

i Machine starts an automatic rinse or may require a cold start rinse. ▶ See First Use on page 10. If required, close both levers.

Shutdown



To switch off the machine, unplug the power cable or switch off the power at the facility circuit breaker (depending on installation). There is no main switch available.

Coffee Preparation



Ristretto

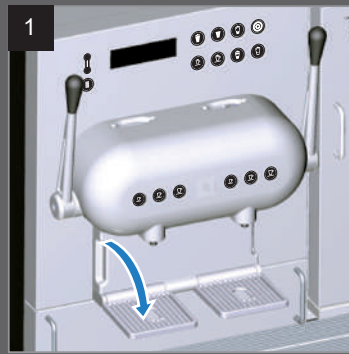


Espresso

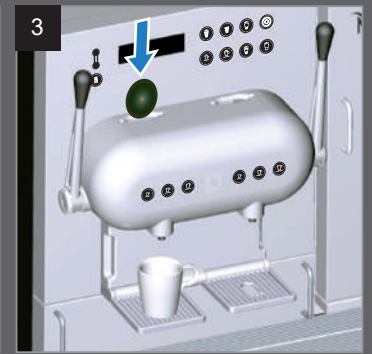
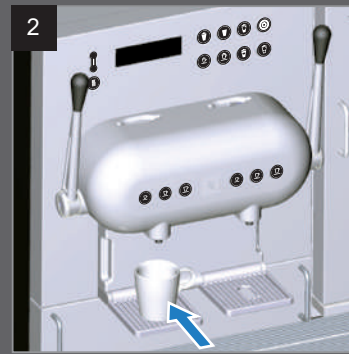


Lungo

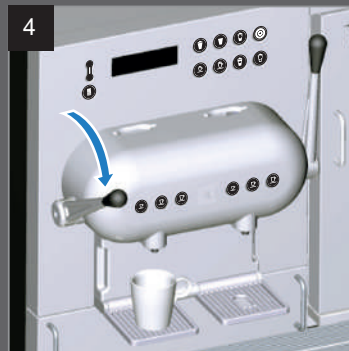
i Coffee heads can be used simultaneously to prepare coffee.



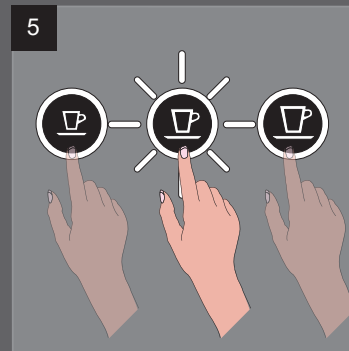
1 Pull down drip grate for small cups.



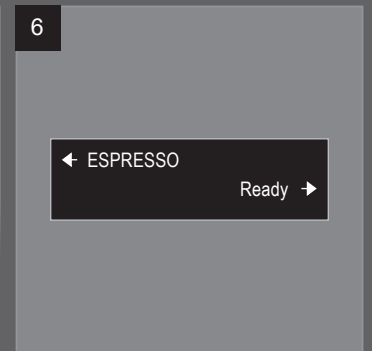
3 Insert a coffee capsule.



4 Pull down the lever as far as it will go.

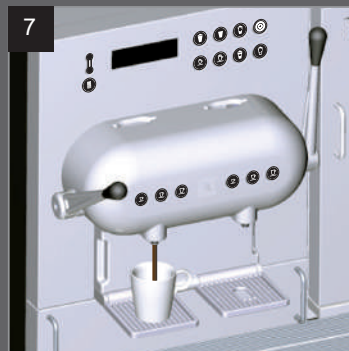


5 Choose desired cup size (e.g., Espresso).

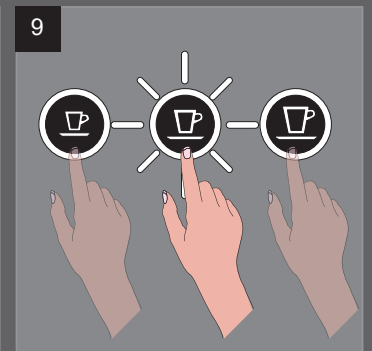
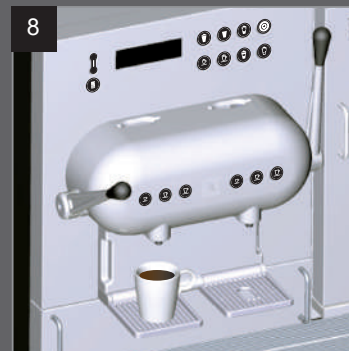


6 Product name is displayed during preparation.

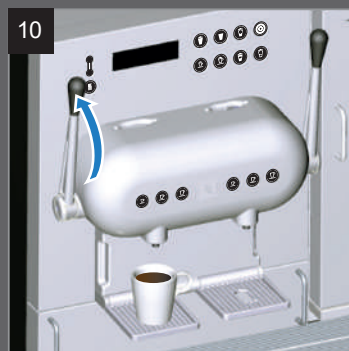
i ▶ See *Nespresso Grand Cru* recommendation on page 3.



7 Coffee preparation starts.



9 Add or stop product dispensing within 1 minute.



10 Pull up the lever to eject the used capsule.








12 The machine is ready for the next beverage.

Add/stop products

All product preparations can be stopped by pressing the product button again.

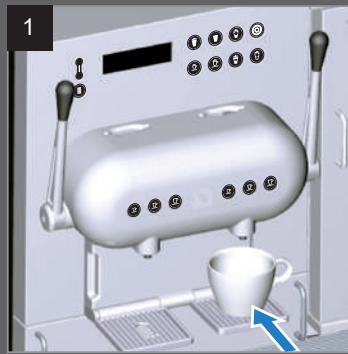
i To add more to your beverage, press the product button within 1 minute after the end of product preparation. Press the product button again to stop.

Milk-Based Coffee Recipes

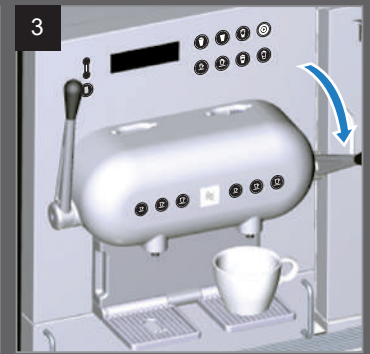
-  Espresso Macchiato
-  Cappuccino
-  Latte Macchiato
-  Iced Macchiato
-  AGUILA+

i For milk-based coffee recipes, place your cup under the right outlet.

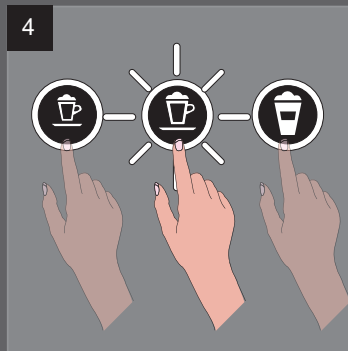
i Do not remove your cup until display shows "Ready" again. Some products have a brief pause between milk and coffee dispensing. The dispensing sequence may vary depending on the product.



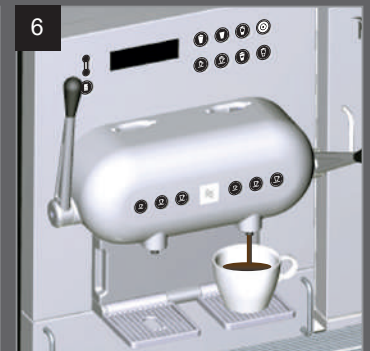
Insert a coffee capsule.



Pull down the lever as far as it will go.



Choose desired milk-based coffee recipe (e.g., Cappuccino).



Coffee preparation starts.



Foaming milk preparation according to chosen product.



Pull up the lever to eject the used capsule.




Milk system rinsing

The milk system is rinsed automatically in order to ensure high hygiene standards.

CAUTION

Risk of scalding

The milk system rinses itself automatically 5 minutes after the preparation of a milk-based beverage.

 Duration approximately 25 seconds.

Avoid direct contact with hot water.

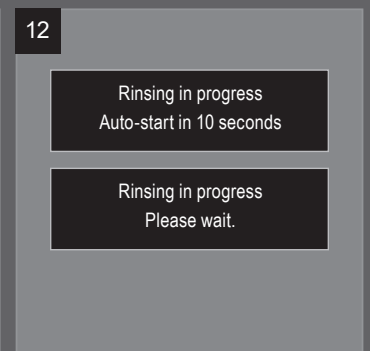
Protect hands from scalding.



Automatic internal rinsing: An approximately 20-second internal rinsing of the milk system will begin immediately after each milk-based beverage preparation.




Automatic external rinsing: An approximately 25-second automatic rinsing of the milk system will begin 5 minutes after the last milk-based beverage preparation.



Milk Preparation

-  Hot Milk Foam
-  Hot Milk
-  Cold Milk Foam

 For milk preparations, place your cup under the right outlet.

Milk system rinsing

The milk system is rinsed automatically in order to ensure high hygiene standards.

CAUTION

Risk of scalding

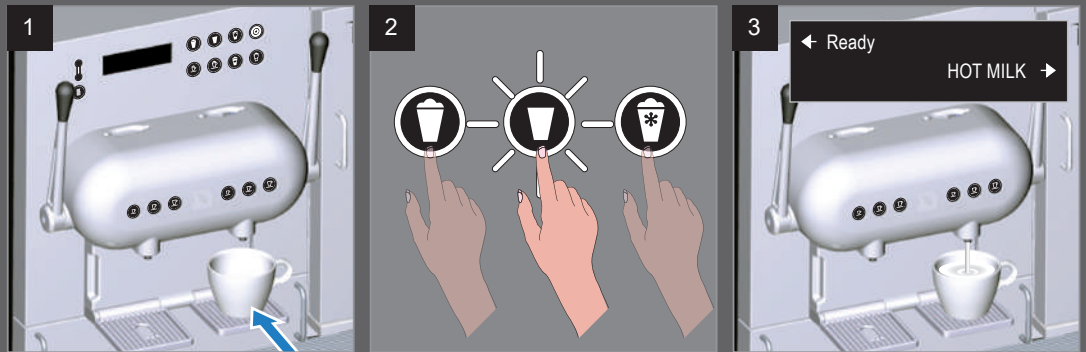
The milk system rinses itself automatically 5 minutes after the preparation of a milk-based beverage.



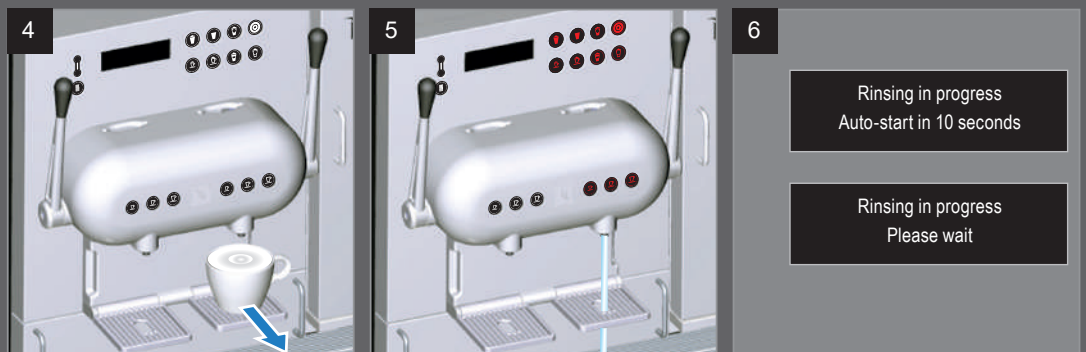
Duration approximately 25 seconds.

Avoid direct contact with hot water.

Protect hands from scalding.




Choose desired milk product (e.g., Hot Milk).



Automatic internal rinsing: An approximately 20-second internal rinsing of the milk system will begin immediately after each milk-based beverage preparation.
Automatic external rinsing: An approximately 25-second automatic rinsing of the milk system will begin 5 minutes after the last milk-based beverage preparation.

Hot Water Preparation

-  Hot Water

 For hot water preparations, place your cup under the left outlet.

CAUTION

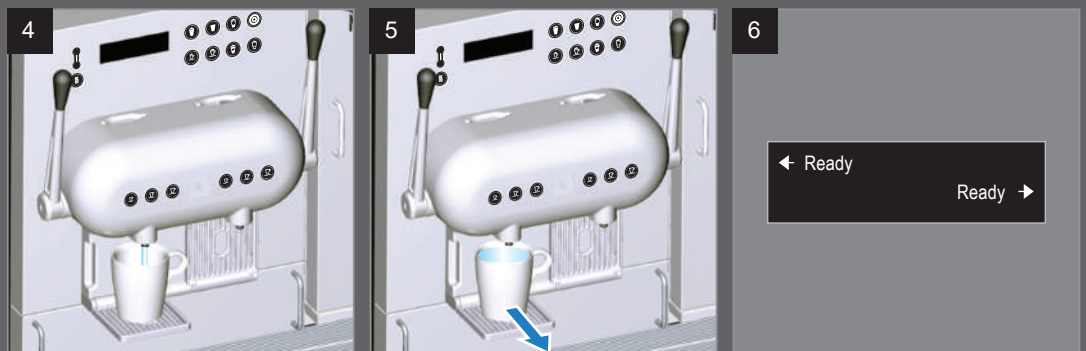
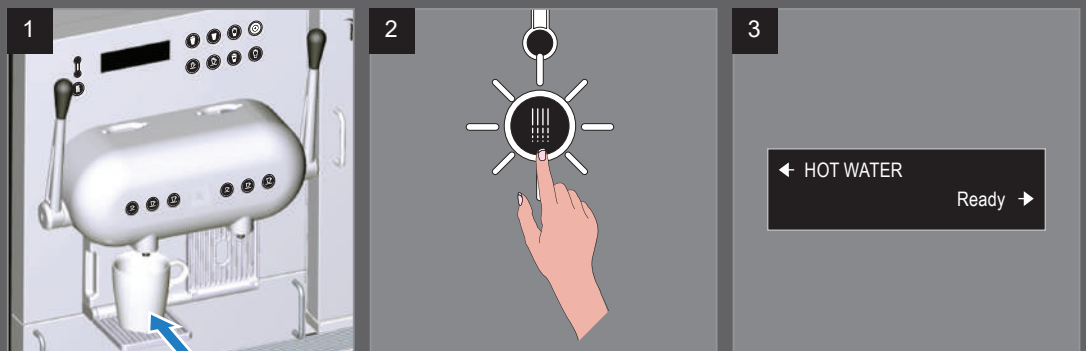
Risk of scalding

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



Avoid direct contact with hot water.

Protect hands from scalding.



 Add or stop product dispensing within 1 minute.

Daily Cleaning

(duration approximately 30 minutes)



The display will show a reminder with a timer 2 hours before mandatory daily cleaning is required.

Cleaning the machine daily is necessary to maintain high hygiene standards, ensuring perfect in-cup taste over time and prolonging the longevity of the machine.

External cleaning

Remember to regularly inspect and, if necessary, clean the exterior of the machine.

Use a damp cloth or sponge soaked in warm, soapy water. Thoroughly wring out cloths and sponges to ensure that they are only damp, not soaked, otherwise there is a risk of electric shock.

Only use mild detergents and non-abrasive cloths.

Pay particular attention to the product dispensing parts. Take special care when cleaning the display and keypad.

Internal cleaning

Follow these instructions carefully to run the automatic cleaning process.



Cleaning tablet insertion

CAUTION

Risk of chemical burns



Direct contact of cleaning detergent to the eyes may cause injury.



Clean your hands after handling cleaning tablets.



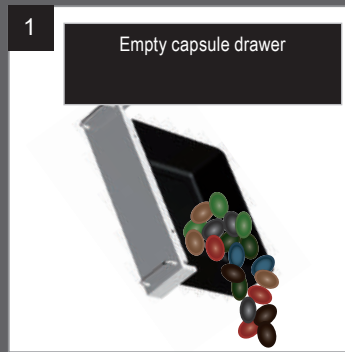
Wear gloves/goggles.

NOTICE

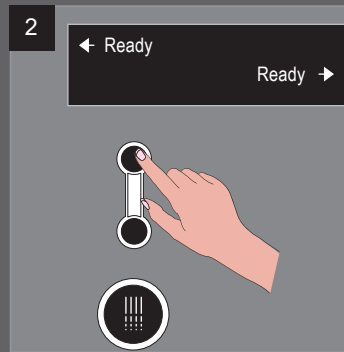
Cleaning solutions

Using improper cleaning solutions may damage parts of the machine or result in inefficient cleaning.

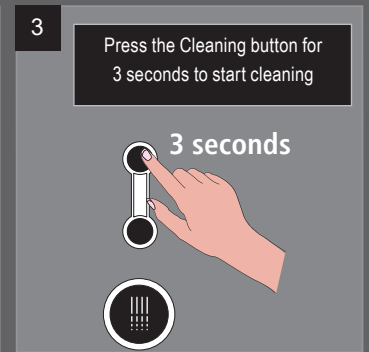
Only use the Thermoplan milk cleaning tablets for automatically cleaning the machine.



Empty the capsule container daily or when prompted (capacity: approximately 130 capsules per container).



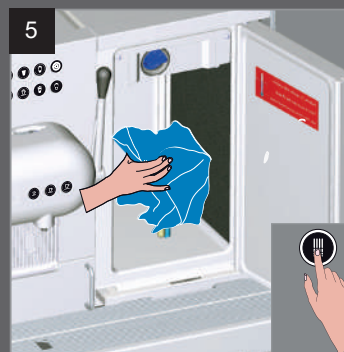
Press the Cleaning button.



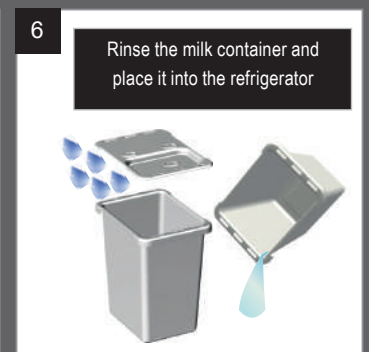
Press the button again and hold for 3 seconds to start cleaning. Press any other button to exit cleaning.



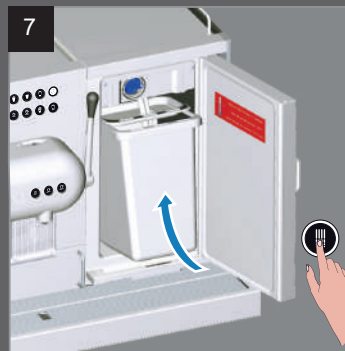
Carefully remove and drain the milk container.



Carefully wipe the milk suction tube with temperature sensor and level sensor using only disposable tissues or paper towels. Afterwards, press any button.



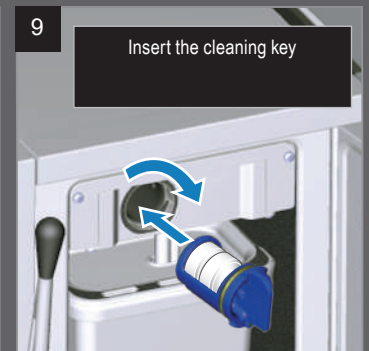
Rinse the milk container with potable water.



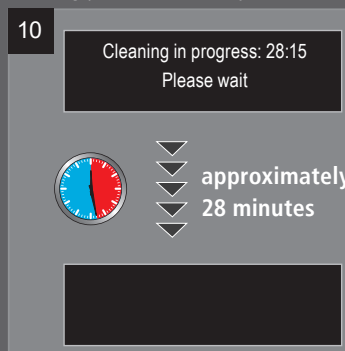
Place the empty container back into the refrigerator and guide the suction tube with temperature sensor and level sensor into the container. The refrigerator door must be open during the cleaning process. Press any button.



Remove the cleaning key and insert two cleaning tablets.



The cleaning procedure starts automatically after the cleaning key is inserted.



After the cleaning process, the machine switches to Maximum Energy Saving mode.



To restart machine from Maximum Energy Saving mode, see page 11.



After cleaning, carefully wipe the milk suction tube with temperature sensor and level sensor using only disposable tissues or paper towels. Using non-disposable tissue or sponges can cause bacterial contamination in the milk. Thoroughly clean the inside walls of the fridge with potable water.

Empty the remaining water, clean the milk container with potable water and place it back into the refrigerator.



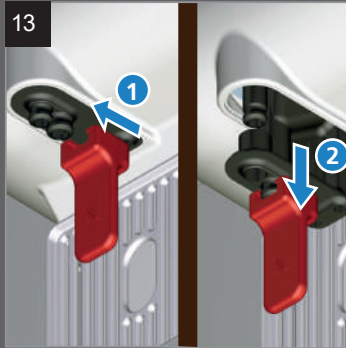
CAUTION

Risk of scalding

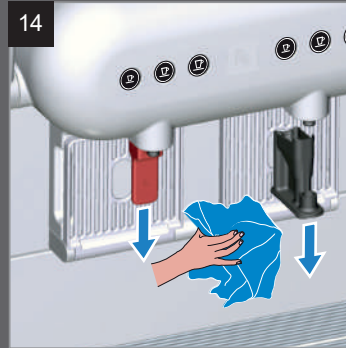
Once cleaning is complete, residual hot water may drop from product outlets.

Avoid direct contact with hot water.

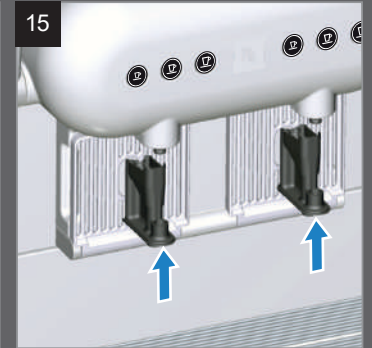
Protect hands from scalding.



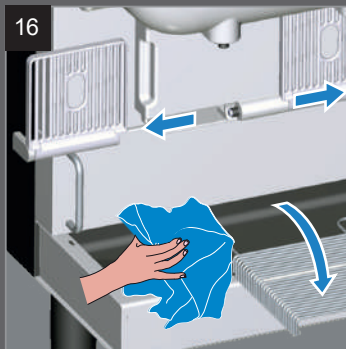
Use the extraction tool to pull down the coffee outlets.



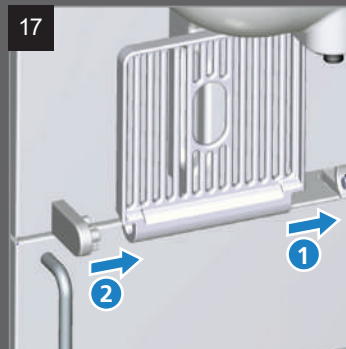
Remove both coffee outlets. Properly rinse the coffee outlets with fresh potable water. Clean the milk outlets with a damp disposable tissue or paper towel.



Reinsert the coffee outlets.

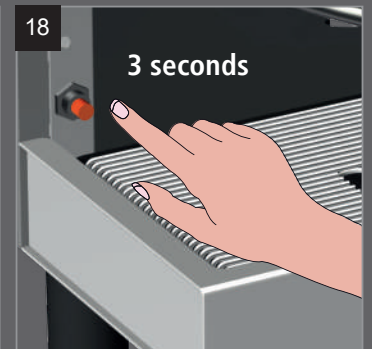


Pull out the drip grates for small cups (only in vertical position) and drip tray grate. Clean all parts.



Reinsert the drip grates for small cups.

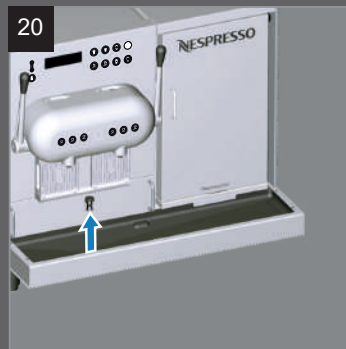
i Drip grates for small cups can only be removed when in vertical position.



Daily cleaning complete (machine in Maximum Energy Saving mode). If you need to reactivate the machine, press the Energy Saving button as described on page 11.



Remove the drip grate and wash it with a soft cloth and mild detergent under running water.



Remove the black plastic 'plug' at the bottom of the plastic tray.



Pull the metal frame towards you to remove it.



Remove and clean the black plastic tray with warm, soapy water. Cleaning is complete.



Follow Steps 19–21 in reverse order to reassemble the drip tray.

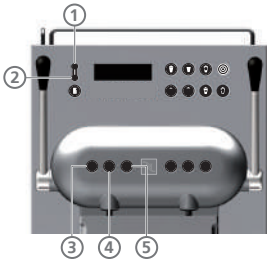
Menu Settings

- Language Setting

- Statistics

- User product counter
- Products total
- Capsule counter
- User counter reset

i - Navigation



- 1** Up Next menu / Increase value
- 2** Down Previous menu / Decrease value
- 3** Default Load default value
- 4** Enter Edit/confirm
- 5** Escape Exit menu/cancel

Menu Settings

- Milk parameters

- Milk foam settings:
 - Hot Foam
 - Cold Foam
- Refrigerator settings

- Cup heater

i Milk foam settings

To change the amount of milk foam, simply change the % of air in the milk foam as shown on this page:

- -10%: Less foam
- 0%: Default
- +10%: More foam

Language Setting

Press Rinse button for 3 seconds

USER MENU
GENERAL SETTINGS

Select "GENERAL SETTINGS" menu

Enter

GENERAL SETTINGS
Language = English

Select "Language" menu

Enter

Language = English
◀ English ▶

Select desired language

Enter

Exit menu

Statistics: User product counter

Press Rinse button for 3 seconds

USER MENU
STATISTICS

Select "STATISTICS" menu

Enter

STATISTICS
User product counter

Select "User product counter"

Enter

User product counter
◀ Select a product ▶



Espresso
◀ 4 2 ▶

Exit menu

Check "Products total" or
or "Capsule counter user"
(read-only parameters).

Statistics: User counter reset

Press Rinse button for 3 seconds

USER MENU
STATISTICS

Select "STATISTICS" menu

Enter

STATISTICS
User counter reset

Select "User counter reset"

Enter

User counter reset
◀ No ▶

Select "Yes" or "No"

Enter

Exit menu

Milk parameter: Milk foam settings

Press Rinse button for 3 seconds

USER MENU
MILK PARAMETERS

Select "MILK PARAMETERS" menu

Enter

MILK PARAMETERS
HOT FOAM = 0%

Select "HOT FOAM = 0%"

Enter

HOT FOAM = 0%
[-10.0 .. ◀ 0% ▶ .. 10.0]

Increase or decrease the amount of air in the hot milk foam if necessary. Range: -10% to 10% of default.

Enter

MILK PARAMETERS
HOT FOAM = 3%

i Repeat this procedure for COLD FOAM if necessary.

Exit menu

Milk parameter: Refrigerator settings

Press Rinse button for 3 seconds

USER MENU
MILK PARAMETERS

Select "MILK PARAMETERS" menu

Enter

MILK PARAMETERS
Refrigeration temperature = 40 °F [5.0 °C]

Select "Refrigeration temperature = 40 °F [5.0 °C]"

Enter

Refrigeration temperature = 40 °F [5.0 °C]
[4.0 .. ◀ 40 °F [5.0 °C] ▶ .. 8.0]

Increase or decrease the refrigeration temperature as needed or set to DEFAULT (recommended).

Enter

Exit menu

Cup heater

Press Rinse button for 3 seconds

USER MENU
MACHINE PARAMETERS

Select "MACHINE PARAMETERS" menu

Enter

MACHINE PARAMETERS
Cup heater = On

Select "Cup heater = On"

Enter

Cup heater = On
◀ On ▶

Select "On" or "Off"

Enter

Exit menu

Menu Settings

- AGUILA+ button programming

AGUILA+ button programming

The AGUILA+ button offers the choice of 13 one-touch milk-based coffee recipes. To select the one-touch recipe you would like to be dispensed when the AGUILA+ button is pressed, follow the instructions below. You can change your selection at any time by repeating the same steps.



Press Rinse button for 3 seconds



Select the desired product.



Enter



Exit menu

AGUILA+ recipes

CORTADO LUNGO
CORTADO
FLAT WHITE
CAPPUCCINO LUNGO
CAPPUCCINO CHIARO
CAPPUCCINO FREDDO
ICED CAPPUCCINO
LATTE GRANDE
LATTE
LATTE PICCOLO
ICED LATTE
MACCHIATISSIMO
COLD MILK

See *Nespresso Grand Cru* recommendation on page 3.



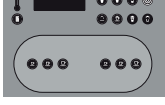




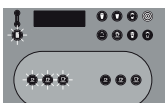
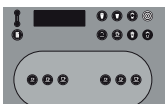

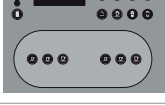
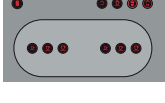
Alerts/Notifications



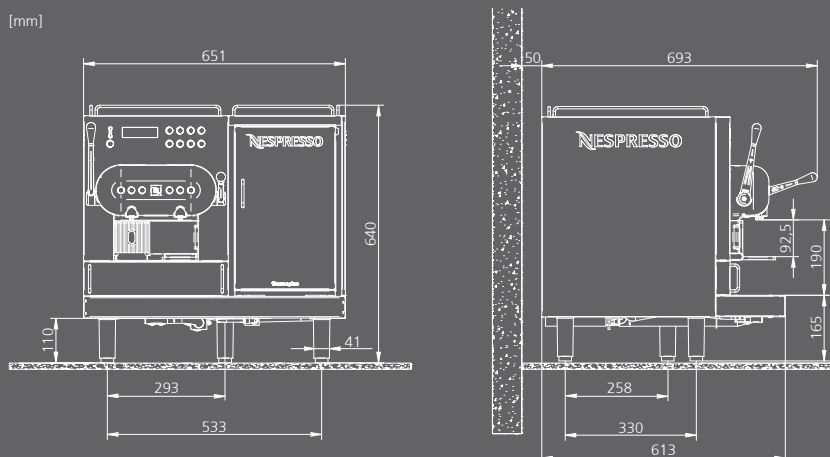
What if a "Call technician" message appears? Please call your *Nespresso* representative.

Description	Display message	LED status	Remarks
Change water filter	Change water filter Ready → Alternating		Immediately call your <i>Nespresso</i> representative.
Service required	Service required Ready → Alternating		Immediately call your <i>Nespresso</i> representative.
Milk container empty	← Ready Milk container empty / Top up milk → Alternating		Milk products are locked. Fill up milk container (in fridge).
Milk level low	← Ready Milk level low → Alternating		Indicates that the milk container will soon be empty. Fill up milk container (in fridge).
Automatic rinsing mode (5-minute delay)	Rinsing in progress Please wait		Automatic rinsing of internal milk system starts 5 minutes after last milk-based beverage preparation. "Rinsing in progress" and "Please wait" appear on display. LEDs start to flash 10 seconds before rinsing.
Cleaning required in x.yy h.	← Ready Cleaning required in x:yy h Alternating		When the timer ends, the machine will be locked until cleaned.
Milk system cleaning required	← Ready Cleaning required Alternating		Milk products not available. Start the cleaning procedure as described on ► page 15.

Alerts/Notifications

Description	Display message	LED status	Remarks
Cleaning of milk system	Press the Cleaning button for 3 seconds to start cleaning		Start the cleaning procedure as described on ► page 15. To quit the menu, press any product button.
Milk system cleaning mode	Cleaning in progress 28:15: Please wait		Display shows remaining cleaning time.
Milk too warm for best foam (6...12 °C)	← Ready Milk too warm for best foam Alternating		Normal operation. Milk products are still available but the quality might be downgraded. Replace milk with cold milk at 5 °C.
Replace milk with cold milk (above 54 °F [12 °C])	← Ready Replace milk with cold milk Alternating		Milk products are locked. Replace milk with cold milk at 40 °F [5 °C].
Open lever	← Open the lever Ready →		Lift up the lever to eject the used capsule.
Preparation time too long	← Ready Preparation too long →		Open the lever and try to insert a new capsule. Make sure main water supply is turned on. If the message persists, call your Nespresso representative.
Preparation time too short	← Ready Preparation too short →		Open the lever and try to insert a new capsule. The message appears if no capsule is inserted. If the message persists, call your Nespresso representative.
Heating up boiler	← Heating up Ready → Alternating		Slow flashing during heating. If the message remains for more than 30 minutes, call your Nespresso representative.
Energy Saving mode	Energy Saving mode: Press any button		Boiler temperature reduced. The machine will be ready within 1 minute after pressing any product button.
Maximum Energy Saving mode			To reactivate the machine, press the Energy Saving button. For more info ► see page 11.
Brewing unit end of life	← Brewing unit end of life! Ready →		Immediately call your Nespresso representative.
CCI not connected	CCI NOT CONNECTED		All products blocked. Rinsing and cleaning still possible. Check that the CCI connection is properly installed. If the alert persists, call your Nespresso representative.

Specifications



Power supply:	220–240 V AC, 50/60 Hz, 3200–3800 W 380–415 V AC, 50/60 Hz, 4000–4800 W 200 V AC, 50/60 Hz, 2700 W 208 VAC, 60 Hz, 3200 W 220 VAC, 60 Hz, 3200 W
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Dimensions:	25.5 x 27 x 25 in [651 x 693 x 640 mm] (L x W x H)
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Weight:	165 lbs [75 kg] (empty) 198.5 lbs [90 kg] (in operation)
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Outlet height standard:	7.5 in [190 mm]
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Outlet height drip grate:	3.6 in [92.5 mm]
---------------------------	------------------

Water supply:	G 3/8" male
---------------	-------------

Water supply pressure:	2–4 bar (30–60 psi)
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Noise emission:	< 60 dBA
-----------------	----------

Indicative maximum product capacity per machine per hour

	EU	US	JP
Ristrettos:	240	240	220
Espressos:	200	200	180
Lungos:	140	120	110
Cappuccinos:	50	45	42
Hot water:	70	70	70

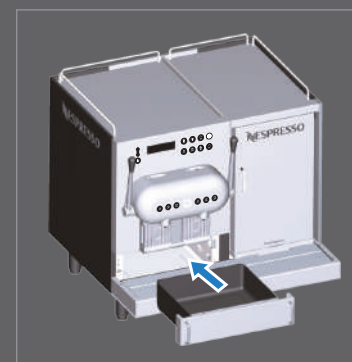
Min. water supply requirements

Chlorine:	none
TDS:	70–200 ppm
Total hardness:	5–8 °dH (8–14 °fH) pH 6.8–7.4
Alkalinity:	less than 100 ppm
Iron:	less than 0.25 ppm

Type Plate

The type plate contains the following details:

Machine type:	NESPRESSO PROFESSIONAL Coffee Machine
Model:	AGUILA
Type:	AG220PRO
Voltage:	According to type plate
Power:	According to type plate
Water Pressure:	0.2–0.4 MPa (2–4 bar)
Hydr. Boiler:	1.46 MPa (14.6 bar)
Class:	5 (room temperature max. 40 °C and max. relative humidity 40 %)
Refrigerant:	R600a
Charge:	0.56 oz [16 g]
Low Side Pressure:	39 psig
High Side Pressure:	89 psig
Serial Number:	According to type plate
Production Date:	According to type plate



i The capsule container must be removed to see the type plate. The type plate is located beneath the capsule container on the baseplate.

Legal

Version: User Manual AGUILA 220
Original user manual

Manufacturer: Thermoplan AG
Thermoplan-Platz 1
CH-6353 Weggis

Service calls: For service calls, please contact the Nespresso representative for your country on www.nespresso.com

