

**NESPRESSO**  
PROFESSIONAL



**Nespresso** Momento Coffee



**Nespresso** Momento Coffee & Coffee

User Manual

# Nespresso Momento Coffee (1037 / NP100/US)

## Nespresso Momento Coffee & Coffee (1038 / NP200/US)

### Nespresso Professional coffee machine

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 that you will 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?

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# SAFETY PRECAUTIONS AND GENERAL INFORMATION

## SAFETY PRECAUTIONS (SAVE THESE INSTRUCTIONS)

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 connected to direct water connection, turn off the main water supply to the machine.
- This appliance can be used by children age 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:

#### Fire risk

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

### WARNING:

#### 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 wall power voltage.
- Extension cables may be used if needed during the installation.  
**Note:** the extension cable(s) must be grounded 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.

**NOTE:** This appliance contains a class-1 laser product.

- 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 are 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 open flames is strictly prohibited.

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

- Check that the main cable is not wet (especially at the main plug). Do not touch the main cable if it is wet. If wet, wait until it is dry before proceeding. If/once the main cable is dry, unplug the machine. **Note:** the machine must be unplugged and 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.

#### **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 clearly indicate that the machine may not be used so as to avoid the ingestion of cleaning or descaling agents by consumers. Never leave the machine unattended during operation, including during 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 care when cleaning the machine.

##### **Risk of injury**

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

- Do not put fingers into the capsule insertion slots.
- If a capsule is blocked 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 page for additional information). For installation in any other environment, 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: 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 brewing coffee and dispensing hot water. Take note of the following instructions:

- This machine is designed for **Nespresso** Professional capsules, available exclusively through **Nespresso** and its authorized distributors.
- Ensure that all necessary maintenance work is done following the instructions and intervals recommended in this user manual.
- Ensure you clean, empty and unplug the machine if you do not plan to use it for a long period of time (weeks). Perform the automated cleaning process first. Disconnect the machine from the wall power.
- 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 authorized and trained service providers of **Nespresso** after-sales centers.

## Cleaning the machine

- The machine has to be cleaned daily to ensure hygiene and food safety, preserve your machine lifetime and contribute to an excellent **Nespresso** experience.
- Machine cleaning and maintenance shall not be done by children without supervision.
- This machine needs to be descaled. Always read the safety precautions on the descaling package before proceeding. Avoid contact with eyes, skin and surfaces.
- Always perform descaling when prompted to do so by the machine.
- Only use dedicated, single use, 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 may be used to clean external parts of the machine. Please use appropriate cleaning products (such as odorless 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 clean your machine.

### **Avoid contamination during machine handling:**

- Microbiological contamination: clean and sanitize your hands and all tools or materials used when conducting machine maintenance. Use dedicated, single-use, non-abrasive paper towels or tissues to prevent microbiological contamination.
- Chemical contamination: use appropriate chemical agents for sanitation (such as odorless chemicals, mild detergents, food-safe and non-abrasive).
- Physical contamination: do not introduce foreign materials that can fall into the consumer cup.

- Allergen contamination: only use either a non-abrasive, damp, single-use cloth or a paper towel for cleaning (refer to page 15).
- 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, non-abrasive paper towels.

### **Machine hygiene**

- For optimal machine hygiene, frequent automated rinsing takes place automatically to maintain hygiene standards throughout the life of the machine.

### **Maintenance work**

- The machine must be serviced by authorized and trained service providers at least every 25,000 beverages per coffee head.  
**Note:** A maintenance plan should be in place for your machine.
- A notification will appear on the coffee machine display if the machine needs to be serviced.

### **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 parts are 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 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, 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, dry environment, always at a temperature above 0°C / 32°F.
- As an option, machine and base cabinets are available in a configuration in compliance with the regulation on accessibility for people with a disability. Please check your local regulation for further information.
- Never use the machine without drip grid.
- The machine is class 4 and, in accordance with its design, must be operated between 5°C / 41 °F and 32°C / 89.6 °F.

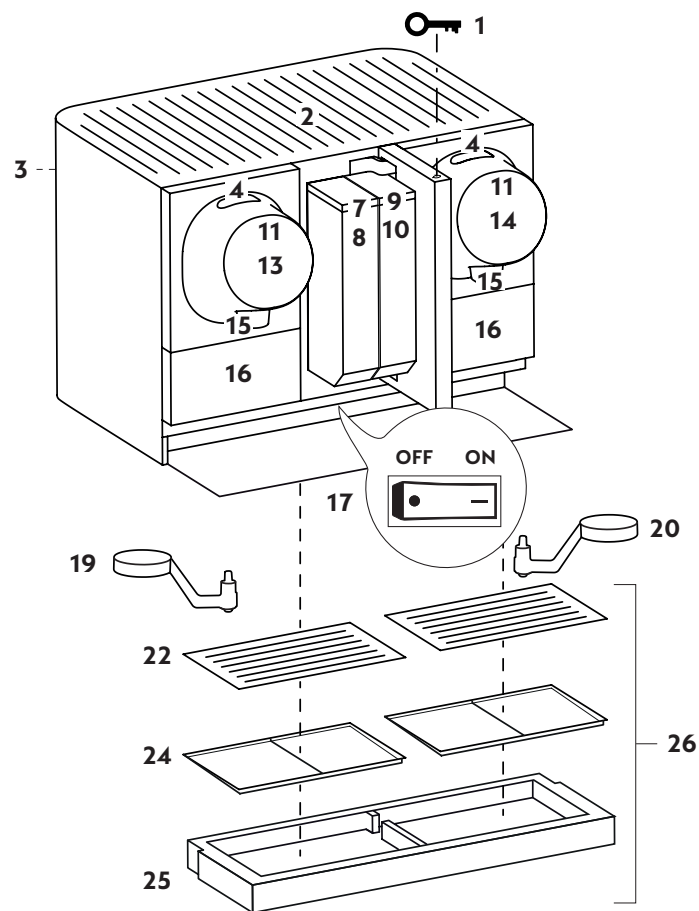
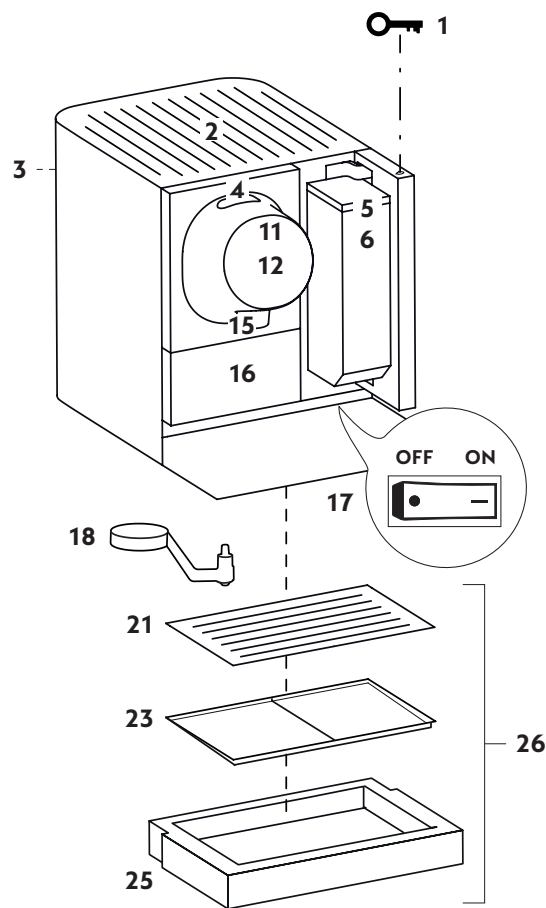
### Reminder

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

When an error occurs, please follow on-screen instructions. If an error persists, please contact your **Nespresso** representative.

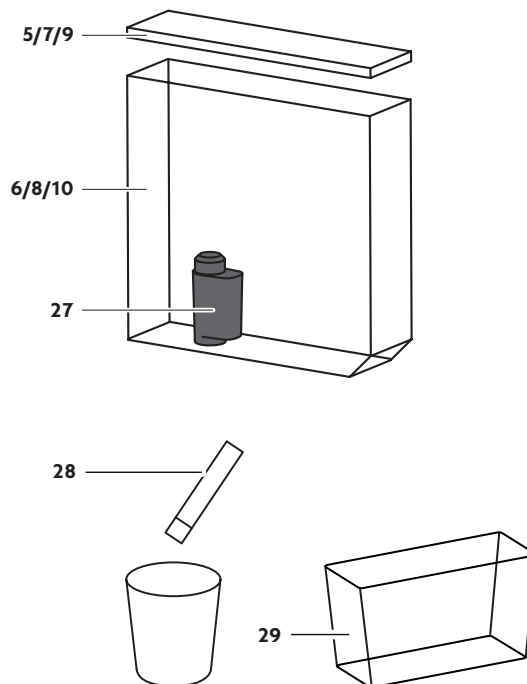
# MACHINE OVERVIEW





## Overview of the parts

- 1 Key for water tank door
- 2 Cup heater\*
- 3 Telemetry device\*\*  
(located inside the machine)
- 4 Capsule insertion slot
- 5 Water tank lid NP100
- 6 Water tank NP100\*\*\*
- 7 Water tank lid NP200 (left)
- 8 Water tank NP200 (left)\*\*\*
- 9 Water tank lid NP200 (right)
- 10 Water tank NP200 (right)\*\*\*
- 11 Proximity sensor\*\*
- 12 Touch control panel NP100
- 13 Touch control panel NP200 (left)
- 14 Touch control panel NP200 (right)
- 15 Coffee outlet
- 16 Capsule container
- 17 Main switch  
(the drip tray must be removed  
in order to access the main switch.)
- 18 Cup support NP100
- 19 Cup support NP200 (left)
- 20 Cup support NP200 (right)
- 21 Drip grille NP100\*\*\*
- 22 Drip grilles NP200\*\*\*
- 23 Drip tray inlet NP100
- 24 Drip tray inlets NP200
- 25 Drip tray
- 26 Drip tray assembly
- 27 Water filter
- 28 Water hardness test strip
- 29 Waste water container NP100: 1x, NP200: 2x  
(used during the cleaning process)



(i) Test strips are available in the water filter package.

## Recurring screen symbols

(i) Use the screen symbols to navigate.



Go to previous screen



Go to next screen



Confirm symbol



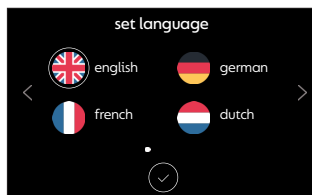
Cancel (back to main screen)

\* Only suitable for glass and ceramic cups.

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

\*\*\* Machine part is dishwasher-safe.

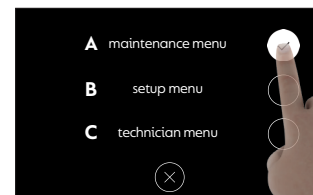
# INTERACTION WITH THE MACHINE



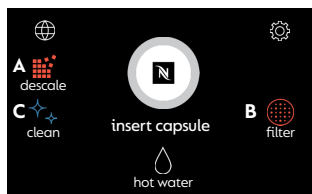
**Language screen:** Select the desired language and tap the “confirm” symbol. After 45 seconds without any interaction, the machine will revert to the original language.



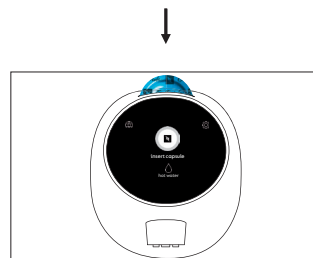
**Home screen:** Hot water can be selected from the home screen.  
**Touchless functions\*:** The machine is equipped with touchless functions that can be set in the setup menu.



**Settings menu:**  
**A** Maintenance menu: service procedures (default code 8888)  
**B** Setup menu: general settings (default code 8888)  
**C** Technician menu: can only be accessed by a trained **Nespresso** technician

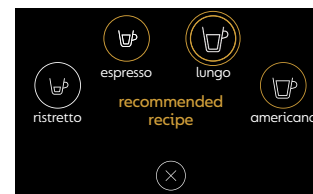


**Red symbols on the home screen**  
**A** Red “descale” symbol: the machine needs to be descaled (see page 17)  
**B** Red “filter” symbol: change water filter (see page 16)  
**C** Blue clean symbol: the water tank must be cleaned. Touch the symbol and follow the screen instructions.



**Insert a Nespresso capsule in the capsule insertion slot**

**i** The capsule will not fully enter the machine head until the beverage is selected. Do not push it further in the insertion slot as it might create a capsule jam.



**Recipe screen:** The recipe screen appears within 2 seconds. Recommended recipes are highlighted by a golden ring. Two rings indicate the “best enjoy as” (best recommendation).

### Automatic machine rinsing

Rinsing the machine is not only important for **hygienic reasons** but also to maintain optimal **machine performance**. There are 3 different automatic rinsing cycles:

### Daily rinsing on start-up

Once per day, at machine start up, the machine automatically performs a rinsing cycle (200 ml) through the coffee and hot water outlets.

### Rinsing after exiting a power-saving mode







Every time the machine exits a power saving mode, a rinsing cycle (40 ml) is automatically performed to clean the coffee and hot water fluid lines and reach the optimal temperature for the next beverage preparation.

### Periodic rinsing

If the machine does not enter a power-saving mode after 130 minutes (i.e. the machine is kept in ready mode by people passing by), a rinsing cycle (70 ml / 2.4 oz) is automatically performed to keep the coffee fluid line at the optimal temperature. This rinsing cycle can be deactivated (setup menu > periodic rinsing).

### Recipe list

Recipes can be chosen from a menu list. Recipes are prepared with different ingredients according to the table below. After finishing the preparation, the recipe can be topped up with the last ingredient. If you do not want to offer the top-up function, go to the setup menu > "Set top-up" and deselect the option.

Recipe		Nespresso branded cups		1 <sup>st</sup> ingredient	2 <sup>nd</sup> ingredient	Top-up Max. top-up 50 ml / 1.7 oz	Cup length programming range min – max (approx.)
		S = 80 ml / 2.7 oz M = 180 ml / 6 oz L = 350 ml / 11.8 oz					
<b>Ristretto</b> (25 ml / 0.85 oz)		S	Coffee (25 ml / 0.85 oz)			Coffee	15 – 35 ml / 0.5 – 1.2 oz
<b>Espresso</b> (40 ml / 1.3 oz)		S	Coffee (40 ml / 1.3 oz)			Coffee	35 – 70 ml / 1.2 – 2.4 oz
<b>Lungo</b> (110 ml / 3.7 oz)		M	Coffee (110 ml / 3.7 oz)			Coffee	70 – 150 ml / 2.4 oz – 5 oz
<b>Americano</b> (150 ml / 5 oz)		M	Coffee (25 ml / 0.85 oz)	Hot water (125 ml / 4.2 oz)		Hot water	130 – 190 ml / 4.4 oz – 6.4 oz
<b>Large Americano</b> (210 ml / 7.1 oz)		L	Coffee (50 ml / 1.7 oz)	Hot water (160 ml / 5.4 oz)		Hot water	190 – 260 ml / 6.4 oz – 8.8 oz
Other recipes				1 <sup>st</sup> ingredient			
<b>Hot water</b> (225 ml)		L	Hot water				125 – 325 ml / 4.2 oz – 11 oz

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

The recipe names displayed on the machine's screen might be slightly different from the ones in this table.

To select the recipes you wish to offer on the recipe screen, see page 14.

To set the cup volume of a recipe, see page 14.

To set the cup volume of a non-coffee recipe, see page 14.

## Power-saving modes with proximity sensors enabled

No presence

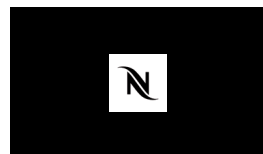
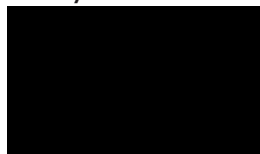


Far-field proximity sensor



Near-field proximity sensors

### Machine in standby mode



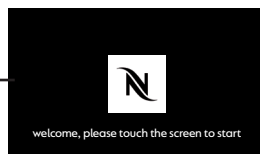
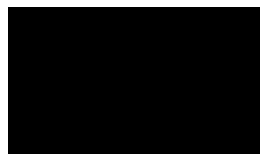
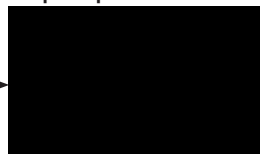
(Fading effect)



The machine is heating up.

After 30 seconds of inactivity and no movement detection

### Machine in deep sleep mode



Touch the screen to start.

## Proximity sensor\*

The machine is equipped with a **proximity sensor** that perceives movement in front of the machine. The proximity sensor can differentiate two interacting zones: the first zone ("far field") can recognize movement at a distance of approximately 4 meters / 13 feet, and the other zone ("near field") at a distance of approximately 1 meter / 3.3 feet from the machine. The proximity sensor function can be deactivated (technician menu) when the machine placement requires it.

## Power-saving modes

The machine is equipped with **2 power-saving modes** that can be customized to save energy (setup menu > set energy-saving modes).

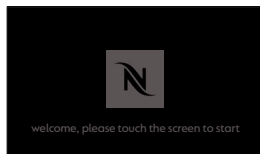
### Standby mode

The machine enters **Standby mode** if unused or if its sensors do not detect any movement over 120 min. The time delay for Standby mode can be set between 10 and 480 minutes of inactivity.

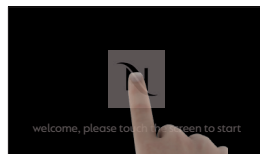
### Deep sleep mode

The machine enters **Deep sleep mode** after having been in standby over 120 min. The time delay for Deep sleep mode can be set between 10 and 480 minutes. The machine always enters Standby mode before switching to Deep sleep mode.

## Energy-saving modes with proximity sensors disabled or unavailable



**Machine in standby mode:** Luminosity dims to 30 % to secure screen longevity.

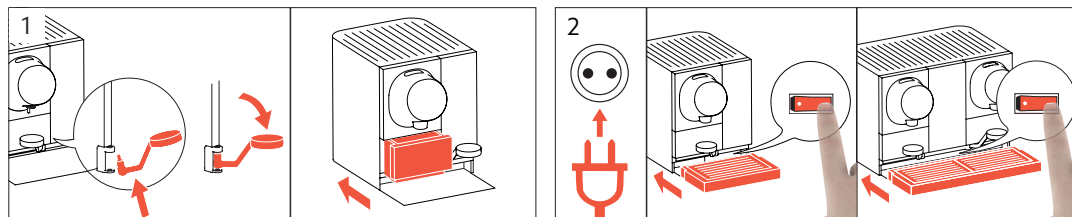
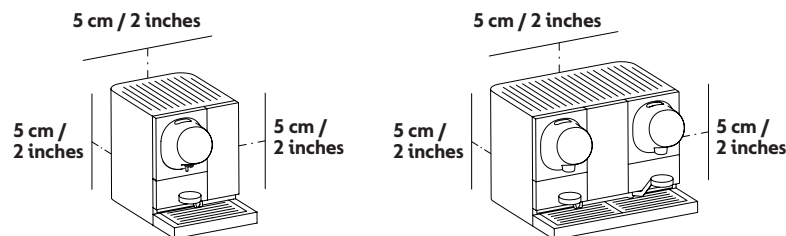


**Machine in deep sleep mode:** Luminosity fades in / out to secure screen longevity.

# MACHINE INSTALLATION AND BEVERAGE PREPARATION

## Machine installation

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



Insert the cup support (on both sides for the NP200) by tilting it into position. Insert the capsule container (on both sides for the NP200).

Connect the power plug to the wall power socket. Be sure to use the correct wall power voltage as given in "Specifications" on page 18. Switch on the machine. Insert the drip tray with the drip grid.

## Machine setup

- i** Setup/first use settings will only show up once or after the machine is reset to factory settings.



Follow the instructions on the screen to set the parameters of your machine.

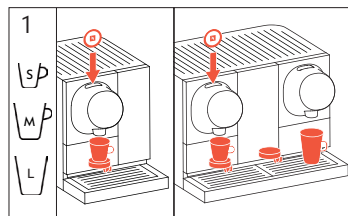
### Parameters:

- set language
- set time zone
- set time
- set date
- set cup heater
- set energy-saving modes
- set coffee temperature
- set recipes
- set recipe cup length
- set functions
- set function cup length
- set top-up
- set access code
- set water hardness
- set machine operating mode
- set machine with/without filter
- water filter installation (if the filter is set)

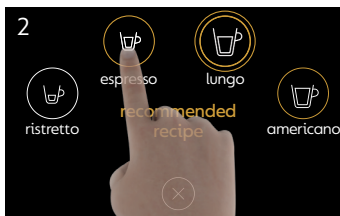
- i For NP200:** The left control panel controls settings on both coffee heads. The right control panel allows the following settings for the right coffee head:
- set a different language
  - empty the machine
  - display the log
  - change the internal water filter (if the water filter is set)

## Coffee and hot water preparation

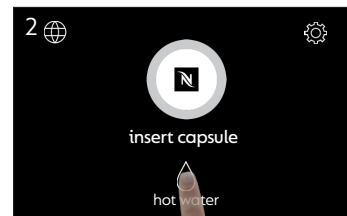
- i Recommended recipes for the inserted capsule are highlighted by a golden ring. Two rings indicate the “best enjoy as” (best recommendation).



Select the right cup (size) for your recipe (refer to page 11). Use the cup support for small and medium cups.



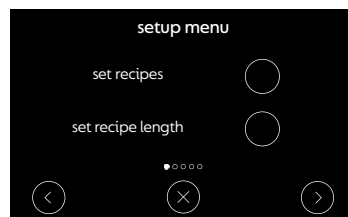
For **coffee preparation**, insert the capsule into the capsule slot. Make your choice.



For **hot water preparation** press the “hot water” symbol to fill the cup with hot water.

## Set recipes

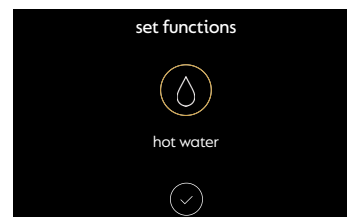
- i Ristretto, Espresso and Lungo are set by default and cannot be removed from the recipes offer.



The set recipes option (in the setup menu) will guide you step by step in creating your recipe selection.



To choose your recipes, simply touch the recipe to select / deselect it. Recipes selected are highlighted (golden ring) for easy identification.



### Set your non-coffee recipes:

The non-coffee recipes offered on the home screen can be chosen in the setup menu > set functions.

## Set recipe cup length

To program the recipes cup length, go to the setup menu > set recipe cup length.

## Set function cup length

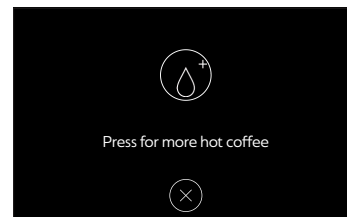
To program the function cup length, go to the setup menu > set function cup length. Consult the Recipe list table on page 11 to see the minimum and maximum volumes per recipe.



Use +/- to increase/decrease the overall recipe cup length. The recipe ingredients are adapted automatically.

## Personalize the recipes with the top-up function

- i If you do not want to offer the topping-up function, go to the setup menu > “set top-up” and unselect the option.



After finishing the recipes, it can be topped-up with the latest ingredient (see recipe list on page 11).



# DAILY CLEANING AND MAINTENANCE

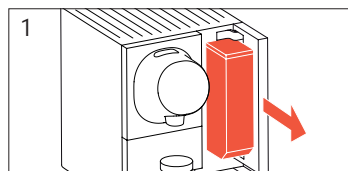
Your **Nespresso** machine has been developed according to the highest standards of quality and reliability. In order to ensure excellent performance and in-cup quality, please conduct maintenance operations at the required frequency.

## Rinse water tanks

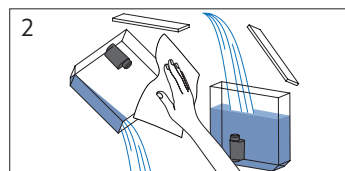


clean

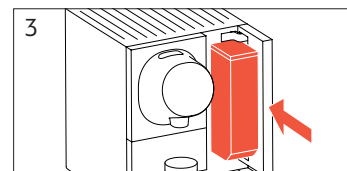
- i If the clean symbol appears on the display (approximately 30 days), the water tank requires thorough cleaning.



1 Remove the water tank from machine (both for NP200).

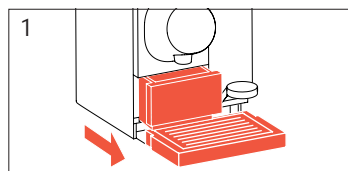


2 Remove the water tank lid. Empty, clean with a cloth and rinse with drinking water. Fill the water tank with drinking water.

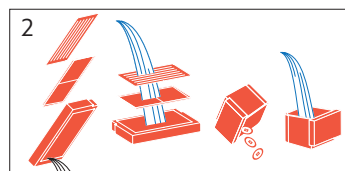


3 Attach the lid and insert the water tank back in the machine (both for NP200).

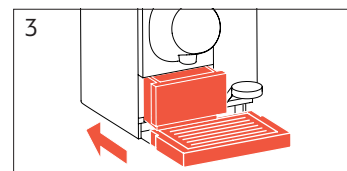
## Clean drip tray and capsule container (daily)



1 Remove the drip tray assembly with the drip grid. Swing the cup support to the side and remove the capsule container (both for NP200).

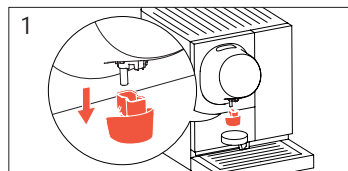


2 Empty the drip tray. Empty the capsule container. Wash all the components with soapy water, rinse and dry elements.

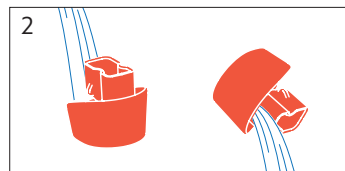


3 Insert the drip tray assembly and the capsule container back to the machine (both for NP200).

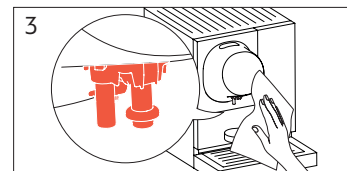
## Clean coffee outlet (daily)



1 Remove coffee outlet cover (both for NP200). Be careful, hot water might drip.

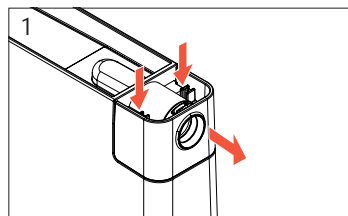


2 Rinse coffee outlet cover with fresh drinking water and dry it.

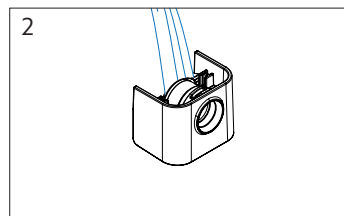


3 Clean the coffee outlet with a disposable tissue or a paper towel. Insert the coffee outlet cover back into the machine (both for NP200).

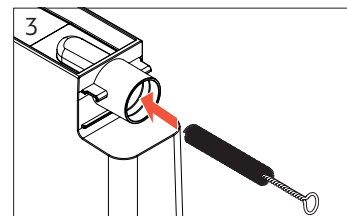
## Clean water tank (weekly)



Push the two pins on the bottom of the water tank valve assembly and remove it.



Clean the valve assembly under fresh potable water and dry it.

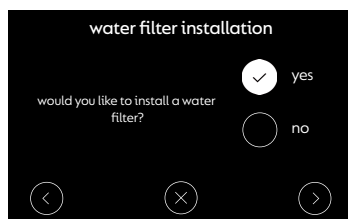


Rinse and clean the water tank with fresh potable water and dry it. For ease of cleaning, use the dedicated brush.

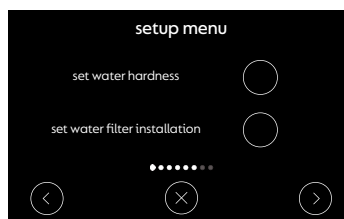
## Setting the water filtration system



filter



The machine can be installed without water filtration. Refer to the descaling table for frequency. Follow the instructions on the screen to set the water filter.



If the machine is already installed, you can go to the setup menu > "set water filter installation" to change the setting.

*i* Alternatively, an external filtration system can be installed by a **Nespresso** service partner if the machine is installed with a direct water connection.

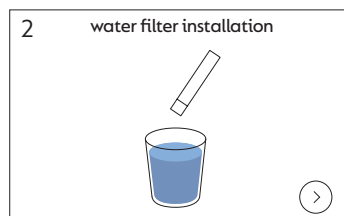
## Change the internal filter

*i* The water tank should be cleaned every time the filter is changed.

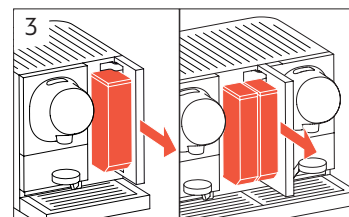
*i* Alternatively, when the "filter" symbol appears in red, you can start the water filter change procedure by entering the maintenance menu. Select "change the internal filter" and follow the instructions.



When the "filter" symbol appears in red, the internal filter should be changed. Tap on the red filter symbol and follow the instructions on screen.



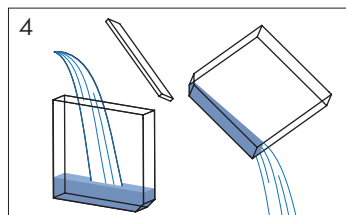
Follow the instructions on the screen to set the water hardness on both the machine and the new water filter.



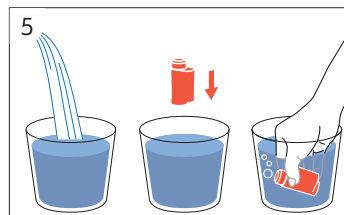
Once the water hardness is set, remove the water tanks and their lids.

i There are 3 possible options to set the water hardness: A, B, C. Refer to "Descaling intervals with/without internal filter" on page 17.

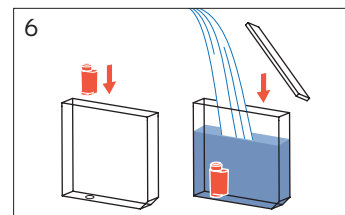
i To complete the new water filter installation, the machine will automatically perform a rinsing cycle of approximately 0.5 liters / 16.9 oz through the outlets to ensure optimal performance. Therefore, place a container with enough capacity under the outlets.



Remove the old water filter. Clean the water tank and rinse it with fresh drinking water.



Fill a receptacle with fresh drinking water. Immerse the new water filter completely and squeeze it several times until all air bubbles have been removed.



Insert the new water filter. Fill the water tanks with fresh drinking water and attach the lids again. Insert the water tanks back into the machine.

## Descaling

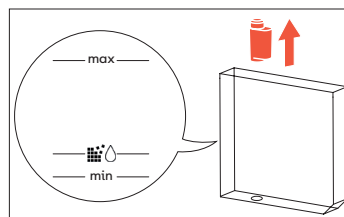


i To ensure machine life span and consistent coffee quality day after day, the use of the machine will be blocked after 30 days of descaling alerts.

i The procedure will last about 15 minutes. For descaling, use **Nespresso** liquid descaler. **Never** use vinegar. Alternatively, the maintenance menu can be entered to start the descaling procedure.



When the "descal" symbol appears in red, the machine should be descaled. Tap on the red descaling symbol and follow the instructions on the screen.



The water tank shows different marks. Refer to the descaling mark when descaling the coffee system. If the machine is equipped with water filters, always remove them before descaling.

## Materials needed:

Prepare the following items to complete the descaling process:

- cleaning tank
- waste water container
- 2 bags of **Nespresso** liquid descaler (4 bags for the NP200)
- 1 l / 34 oz of water (2 l / 68 oz for the NP200)

i Overfilling above the mark may cause the water pump to overheat and stop the cycle.

## Descaling intervals with/without internal filter

	Water tank filter		Coffee system descaling interval after [# liters]	
	Water filter setting	Water tank filter exchange	Filter	No filter
<b>High water hardness</b>	C	80 l or 183 days	420	50
<b>Medium water hardness</b>	B	150 l or 183 days	560	150
<b>Low water hardness</b>	A	200 l or 183 days	840	300

25 recipes/day		50 recipes/day		80 recipes/day	
Coffee module		Coffee module		Coffee module	
Filter	No filter	Filter	No filter	Filter	No filter
~8 months	~1 month	~4 months	< 1 month	~3 months	< 1 month
~11 months	~3 months	~6 months	~2 months	~4 months	~1 month
~17 months	~6 months	~8 months	~3 months	~5 months	~2 months

Based on i) coffee recipes averaging 100 ml / 3.4 oz, ii) with usage ~20 days/month  
Coffee module descaling interval [in liters] considering water hardness and with/without filter: A: 840/300; B: 560/150; C: 420/50  
If the machine is installed with an external water filtration system, a descaling alarm will be triggered after 1000 liters / 264 gallons.

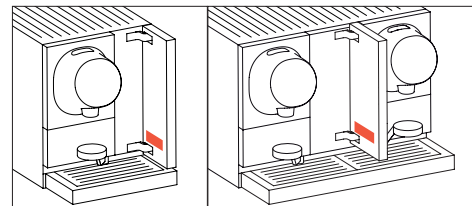
# APPENDIX

	Nespresso Momento 100	Nespresso Momento 200
Direct water connection	The machine can be connected directly to a water supply. In that case, water filters need to be changed less often. No water refill is required. Only an original <b>Nespresso</b> direct water connection kit can be used. The connection to fixed water must be done according to the direct water connection installation sheet. The installation must be performed according to the national norms and regulations. The water supply tube must resist 200 psig. A trained <b>Nespresso</b> 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).	
Specifications		
Weight	19 kg / 42 lbs	33 kg / 73 lbs
Operation temperature range	+5°C – +32°C / +41°F – +89.6°F	
Storage temperature range	–25°C – +60°C / 77°F – +140°F (please empty your machine before storage)	
Water tank capacity	2.5 l / 84 oz	2 x 2.5 l / 12 in x 20 in x 16.5 in x 84 oz
Dimensions (W x D x H)	300 x 500 x 420 mm 12 in x 20 in x 16.5 in	560 x 500 x 420 mm 22 in x 20 in x 16.5 in
Noise emission	< 55 dBA	
Maximum total water hardness allowed	45° fH	
Telemetry*	The machine can be connected to <b>Nespresso</b> via the Internet. To get the following benefits, the machine must remain switched ON: <ul style="list-style-type: none"><li>• Viewing machine data and diagnostics</li><li>• Updating of configuration settings and software with the latest functionalities**</li><li>• Receiving additional <b>Nespresso</b> services</li><li>• Receiving scheduled remote software updates (between 11 pm and 5 am)*.</li></ul>	
Telemetry Specifications		
Modem frequency bands	2G: 850/900/1800/1900 MHz 3G: 800/850/900/1800/1900/2100 MHz 4G: 700/800/850/900/1800/1900/2100/2600 MHz	
Maximum radio-frequency power	2G: 33 dBm 3G: 24 dBm 4G: 23 dBm	
Proximity Sensor Specifications		
Frequency	5.8+/-0.075 GHz	
Maximum power	ETSI countries: ca 2 mW / ca 5 dBm FCC countries: < 50 mV/m, < 94 dBuV/m	

Nespresso Momento 100				Nespresso Momento 200				
Type	Power supply	Power consumption	Power cord version	Type	Country	Power supply	Power consumption	Power cord version
1037/NP100/US	120 V~ / 60 Hz	1150 W	65641	1038/NP200/US	USA	208 V~ / 60 Hz	2450 W	65642
			CA					
			USA		120 V~ / 60 Hz	2150 W	65657	
			CA				65658	
Doesn't apply for Colombia, Dominican Republic, Panama								

## Type plate

<b>Machine type:</b> Nespresso Professional Coffee Machine	
<b>Model:</b> Nespresso Momento 100	<b>Model:</b> Nespresso Momento 200
<b>Type:</b> 1037 / NP100/US	<b>Type:</b> (1038 / NP200/US)
<b>Voltage:</b> according to type plate	
<b>Power:</b> according to type plate	
<b>Serial number:</b> according to type plate	
<b>Production date:</b> according to type plate	



## Recycling capsules and machines 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 learn more about the Nespresso sustainability strategy, go to [www.nespresso.com/positive](http://www.nespresso.com/positive)

For service calls, contact your country-specific Nespresso representative at [www.nespresso.com](http://www.nespresso.com)

## Publishing details

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**Nestlé Nespresso SA**

Chaussée de la Guinguette 10  
1800 Vevey  
Switzerland

[www.nespresso.com/pro](http://www.nespresso.com/pro)