



# -AGUILA<sup>440</sup>-

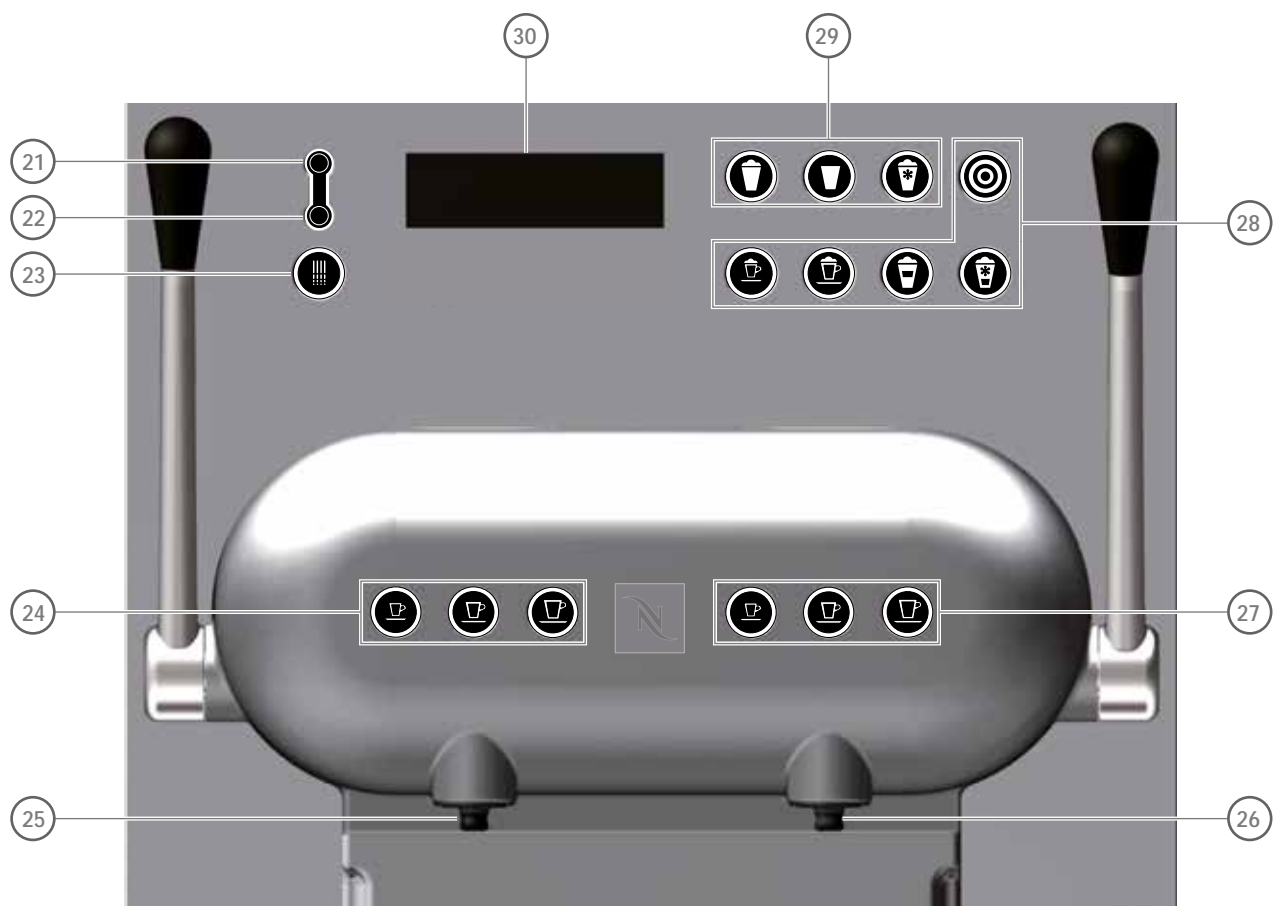
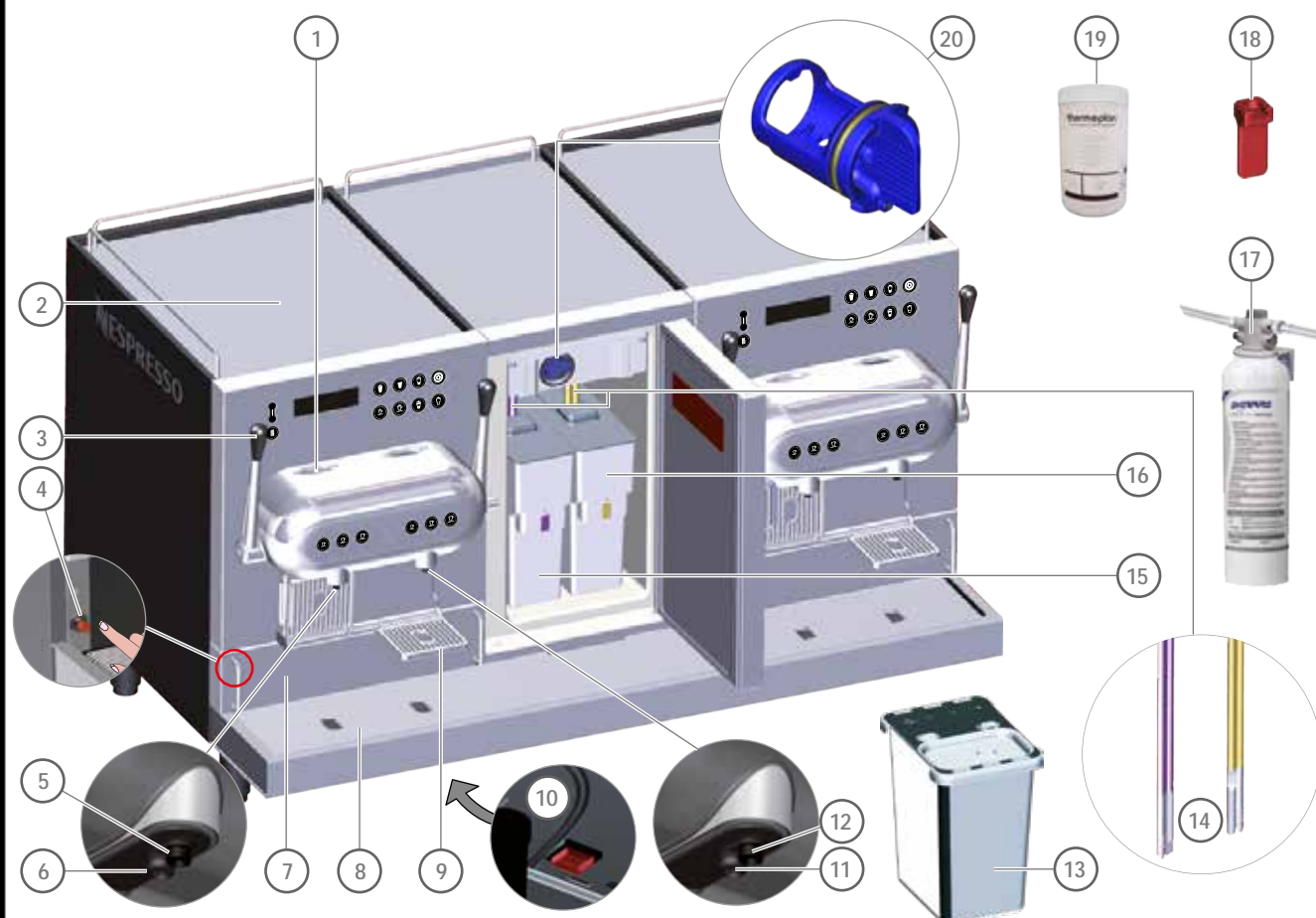
User manual

EN

取扱説明書

JP





	Ristretto Intenso	Ristretto Origin India	Ristretto	Espresso Forte	Espresso Leggero	Espresso Origin Brazil	Lungo Origin Guatemala	Lungo Forte	Lungo Leggero	Espresso Decaffeinato	Lungo Decaffeinato				
Ristretto															
Espresso															
Lungo															
Espresso Macchiato															
Cappuccino															
Latte Macchiato															
Iced Macchiato															
Cortado Lungo															
Cortado															
Flat white															
Cappuccino Lungo															
Cappuccino Chiaro															
Cappuccino Freddo															
Iced Cappuccino															
Latte Grande															
Latte															
Latte Piccolo															
Iced Latte															
Macchiatissimo															

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EC declaration

EU DECLARATION OF CONFORMITY

Product model:	AG440PRO
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 Union harmonisation legislation:	
2006/42/EC (MD)	1935/2004/EC (FCM)
2014/30/EU (EMC)	2023/2006/EC (GMP)
2011/65/EU (RoHS)	
References to the relevant harmonised standards used or references to the other technical specifications in relation to which conformity is declared:	
EN 60335-1:12 + A11:14 + A13:17	EN 61000-3-2:14
EN 60335-2-75:04 + A1:05 + A2:08 + A11:06 + A12:10	EN 61000-3-3:13
EN 60335-2-89:10 + A1:16	EN 61000-4-13:02 + A1:09 + A2:16
EN 55014-1:06 + A1:09 + A2:11	EN 61000-6-2:05
EN 55014-1:17	EN 61000-6-3:07 + A1:11
EN 55014-2:15	EN 62233:08
Signed for and on behalf of:	
CH-6353 Weggis, 08.05.2018	Adrian Steiner, CEO
(Place and date of issue)	(Name, function and signature of authorised person)
Responsible for the technical documentation is:	Patrick Erni

## Machine overview

See machine overview on: ► page 2.

## Packaging contents

The following components are included in the delivery scope:

- Machine
- 2 milk containers 2.5 l with cover
- 1 milk container 5 l 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.

Contact your *Nespresso* representative for further information.



Only use cow's milk.

- 1 Capsule insertion slots
- 2 Cup heater
- 3 Lever
- 4 Energy saving mode button (behind the capsule container)
- 5 Hot water outlet
- 6 Coffee outlet
- 7 Used capsule container (capacity 130 capsules)
- 8 Drip grid / Drip tray (2 parts)
- 9 Drip grid for small cups
- 10 Main switch (underneath)
- 11 Coffee outlet
- 12 Milk outlet
- 13 Milk container (max. 5 l)
- 14 Milk suction tubes with sensors (left and right milk container)
- 15 Left milk container (max. 2.5 l)
- 16 Right milk container (max. 2.5 l)
- 17 Water filter with head and water tubes
- 18 Extraction tool for coffee outlet
- 19 Thermoplan cleaning tablets
- 20 Cleaning key
- 21 System cleaning
- 22 System rinsing
- 23 Hot water
- 24 Coffee preparation buttons
- 25 Coffee / hot water outlets
- 26 Coffee / milk outlets
- 27 Coffee preparation buttons
- 28 Milk-based coffee recipes buttons
- 29 Milk & milk foam buttons
- 30 Display

## Operating overview



Beverage selection:

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



Hot water

### Coffee preparation buttons:



Ristretto



Espresso



Lungo

### Milk and milk foam buttons:



Hot milk foam



Hot milk



Cold milk foam

### Milk-based coffee recipes buttons:



AGUILA +  
(refer to the user menu settings)



Espresso Macchiato



Cappuccino



Latte Macchiato



Iced Macchiato

### Coffee preparation buttons:



Ristretto



Espresso



Lungo

## Cup description for NES-PRESSO Grand Cru recommendation

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



Espresso cup



Lungo cup



Cappuccino cup



300 ml recipe glass



350...400 ml recipe glass



500 ml take away cup

## General information

### Important!

Read these instructions carefully before use and keep it in a safe place for future reference.

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

### Summary

This user manual describes the operating instructions for the AGUILA 440 espresso coffee machine and is delivered 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. Therefore, take note of the following instructions:

- This machine is designed for *Nespresso*® Pro capsules, available exclusively through *Nespresso* and its authorised distributors.
- The milk container(s) must only be used to store cold milk. Do not fill the container(s) with other enriched substances, such as sugared liquids, alcohol, etc. Note that the milk poured into the milk container(s) must have a temperature below 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 be operated by trained operator staff only.
- All operations other than those mentioned in this manual must only be performed by authorised and trained service providers of *Nespresso* aftersales centres.
- The capsule container must be emptied when the corresponding notification appears on the display. Rinse the container with a solution of warm, soapy water.

### Cleaning the machine

The machine has to be cleaned daily, to maintain necessary hygiene and food safety, to ensure perfect *Nespresso* Grand Cru's taste as well as a longer machine life.

Refer to the chapter "Daily cleaning" for a complete guide to successfully clean your machine. Also take note of the following instructions:

- Use only Thermoplan milk cleaning tablets to perform the automatic cleaning process. Do not use any other cleaning detergent or disinfectant agent for this purpose.
- The machine handling must be done such that microbiological contamination is avoided. Especially do not use non-sanitised or non-fresh material or touch the outlet spouts with soiled hands.
- If cloths or sponges are used, they must be wrung out thoroughly to ensure that they are only moist, not wet, otherwise there is a risk of electric shock. Therefore use only fresh, clean single-use disposable tissues or paper towels.
- Plastic parts or any components of the machine must not be put in the microwave.
- 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.
- The machine must not be cleaned with high pressure such as water jets.
- The milk suction tubes with temperature sensors and level sensors, as well as all internal parts of the refrigerator, cleaning key and coffee outlets must only be cleaned with single-use disposable tissues or paper towels. Cloths used to clean external parts of the machine must be properly treated to prevent possible bacterial contamination.

### Machine hygiene

- Frequent automated rinsing (internally and externally) takes place to sustain high hygiene standards throughout the machine lifetime.

### Commercial use

- This machine is intended for use 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.

### Maintenance work

- A notification will appear on the coffee machine display if the machine needs to be serviced. The machine must be serviced by authorised and trained service providers at least once every year or every 96'000 (4 x 24'000) product beverages.

### Disposal

- An authorised and trained service provider has to dispose of the machine and its packaging. Do not dispose of the machine or its components yourself.

## 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.

## Warranty regulations

- The warranty provisions apply as agreed with *Nespresso*.
- Malfunctions due to misuse or connecting unsuitable connections are not compensated.
- Wear and tear parts are not covered by any 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.

## General notes:

### Risk of material damage

- This equipment is to be installed to comply with the applicable federal, state or local plumbing codes.
- Wrong handling of the machine can lead to 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 within 24 hours of the first milk recipe preparation or before taking it out of service for an extended period of time. Remove and empty the capsule container, disconnect the machine from the mains. Remove and empty milk container(s), clean and store it with the lid open. Leave refrigerator door open when the machine is disconnected from the mains.
- For optimal performance, the ambient temperature must be between 16 °C and 32 °C.
- 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.
- Leave a gap of at least 50 mm in front of air vents.
- Store the machine in a dust-free and dry environment, always at a temperature above 0 °C.
- The top of the machine must be at least 1.5 m above the floor.
- Place the machine 20 cm or further from the user.
- Only use Thermoplan cleaning accessories.
- Never use the machine without drip grid.
- The manufacturer does not accept any liability for consequences arising from both internal and external modifications of the machine.
- Do not store explosive or flammable substances such as aerosol cans with a flammable propellant inside the appliance.
- Never use the cup heater for drying wet cups; risk of electric shock.
- Always place the cups upside-down to ensure good heat transmission.

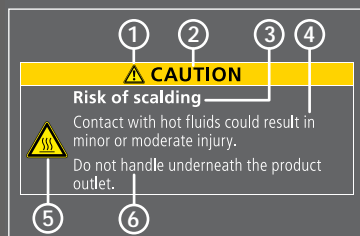
## SAVE THIS INSTRUCTIONS

- Pass them on to any subsequent user.
- This Instruction Manual is also available as a pdf at [nESPRESSO.com/pro](https://nESPRESSO.com/pro)

## Safety warnings

### Structure

The safety instructions in this document are structured as follows:



- |                      |                         |
|----------------------|-------------------------|
| 1 Safety sign        | 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:

<b>WARNING</b>	Indicates a hazardous situation which, if not avoided, could result in death or serious injury.
<b>CAUTION</b>	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
<b>NOTICE</b>	Addresses practices that could lead to property damage but not to injury.
	<b>Hint</b> Addresses practices that help the reader to use the equipment properly.

### Safety signs

The following safety signs are used in this manual:

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

### Working area

- Keep your working area clean and tidy. Untidiness and unlit working areas can lead to accidents.
- The machine must only be operated in a hygienic and ergonomic environment. The user must have sufficient space and the working area must be well lit.



### General safety notes

- In the event of emergency, switch off the machine with the main switch. Unplug the machine or remove the fuse from the fuse box. Turn off the water mains supply to the machine. Contact your service provider.
- This appliance can be used by children aged from 8 years and above and 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. Children are not permitted to clean and perform maintenance on the machine without supervision.
- The access to the service area is allowed to trained service personnel and instructed personnel only.

### General safety messages

#### 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, cable or plug in water or any other liquid.
- Immediately stop using the machine if 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 flames is strictly prohibited.
- Protect the cable from sharp edges.
- Do not reach into the inner casing when the capsule container is removed.
- The machine must only be installed, relocated, removed, repaired or maintained by authorised, trained service staff.
- The machine and its supply cables must be positioned out of the reach of children.

##### Food safety risk

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

- Only use food with a sell-by date that has not yet expired.

- Store food in suitable locations.
- Clean the machine periodically and in accordance with the user manual.
- Only use heat-treated (e.g. pasteurised or ultra-heat treated) cow's milk.
- Observe hygiene standards while pouring milk into the container(s).
- Only pour milk that has already been cooled down (below 5 °C) into the milk container(s).
- Use opened milk within 24 hours.
- Never mix milk of different types. Mixing can impact the foam quality and can cause allergenic cross-contamination.
- The compliance with the colour coding to clearly identify the containers is essential to prevent CROSS-CONTAMINATION OF ALLERGENIC SUBSTANCES.
- Clean the container(s) in a dishwasher after use.
- Do not mix milk from one container with the other.

#### CAUTION:

##### Risk of scalding

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

- Do not perform work underneath the product outlet.
- Avoid direct contact with hot fluids.
- Do not touch any part of the outlets before or after a beverage has been dispensed.
- Do not open the lever while a product is being dispensed or the machine is being cleaned.
- Empty the drip tray with caution.

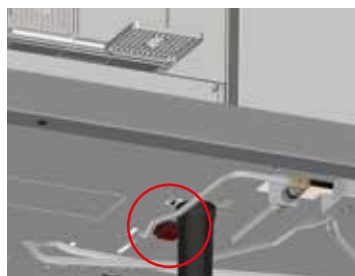
##### Risk of bruising

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

- Do not open the 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, switch off the machine before performing any operation.



## First use



For general handling only: The left coffee unit is shown in the picture. The general handling instructions are valid for both coffee units if not explicitly instructed otherwise.

### CAUTION

#### Risk of bruising



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

Do not put fingers into the capsule insertion slots.

### WARNING

#### Milk and milk container(s) - Food safety risk

Only use heat-treated (e.g. pasteurised or ultra-heat treated (UHT)) cow's milk.

Good hygiene practices must be ensured when cleaning the milk container(s).



Check hygiene standards before pouring milk into the container(s).

Do not use milk that is open for more than 24 hours.

The use and/or consumption of potentially unsafe food products can promote food-borne illnesses, potentially leading to severe health hazards.

### WARNING

#### Risk of allergenic cross-contamination

Allergens can be fatal to certain individuals.



Always clean the container(s) in a dishwasher after use.

Do not mix milk from one container with the other.

Do not use the same fresh clean paper towel for cleaning different milk tubes.

### WARNING

#### Food safety risk



The use of non-disposable tissue or sponge can lead to bacterial contamination of the milk.

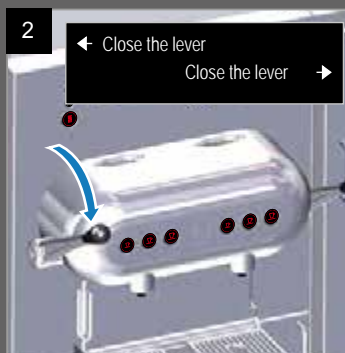
Use only single-use disposable tissues or paper towels to wipe milk suction tubes.



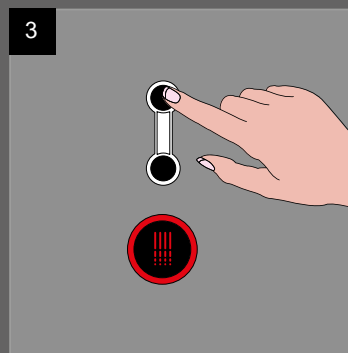
To clean the outside of the machine, refer to external cleaning ► see page 14.



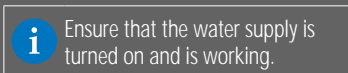
The main switch is located underneath the machine.



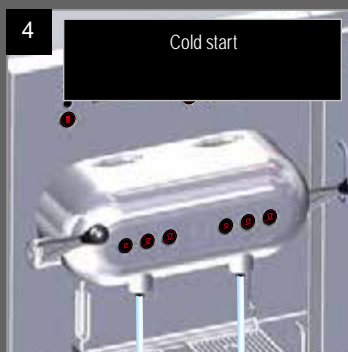
Close all levers.



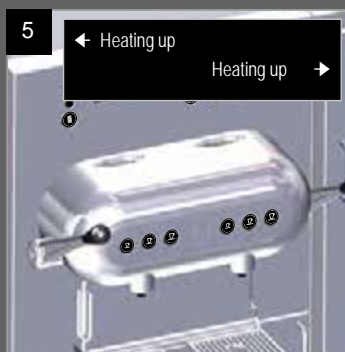
Press any button.



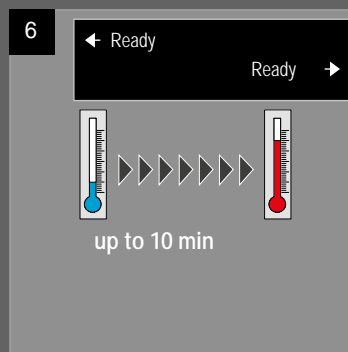
Ensure that the water supply is turned on and is working.



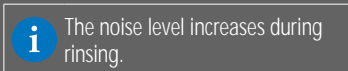
The machine performs a cold start rinse (display shows a time counter).



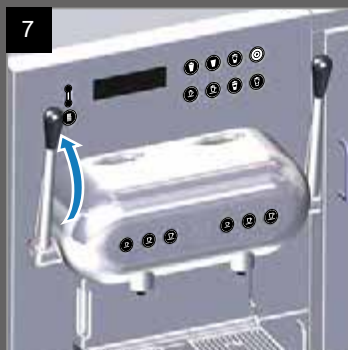
Machine heats up. All buttons flash white.



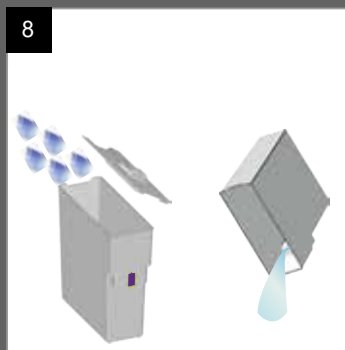
If the machine has heated up, all buttons permanently light white.



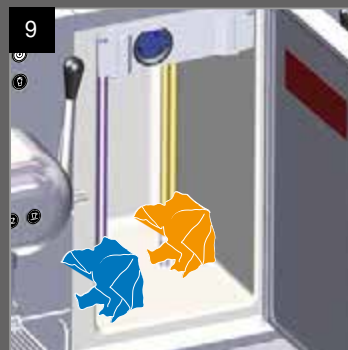
The noise level increases during rinsing.



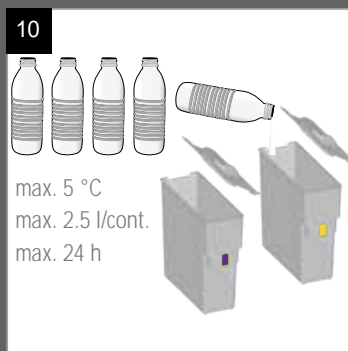
Open all levers.



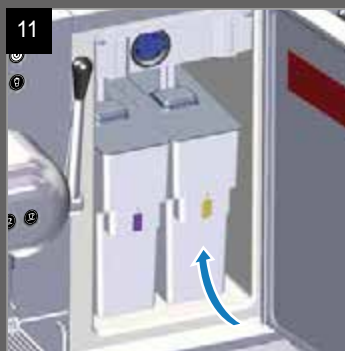
Clean milk container(s) in a dishwasher.



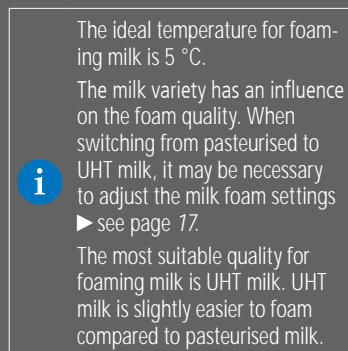
Carefully wipe both milk suction tubes using only single-use disposable tissues or paper towels.



Fill the desired milk type into each milk container and match the colour code accordingly.



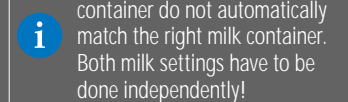
Insert both milk suction tubes through covers into the milk container(s).



The ideal temperature for foaming milk is 5 °C.

The milk variety has an influence on the foam quality. When switching from pasteurised to UHT milk, it may be necessary to adjust the milk foam settings ► see page 17.

The most suitable quality for foaming milk is UHT milk. UHT milk is slightly easier to foam compared to pasteurised milk.



The settings for the left milk container do not automatically match the right milk container. Both milk settings have to be done independently!

## Use of two milk types

If the use of two types of cow's milk is desired, the different types have to be labeled on the outside of the machine and on the inside of the fridge.

**i** The milk container(s) and suction tubes are marked ex works with a colour code. Pre-printed stickers with the same colour code are contained in the delivery scope.

### **⚠ WARNING**

#### **Risk of allergenic cross-contamination**

Allergens can be fatal to certain individuals.

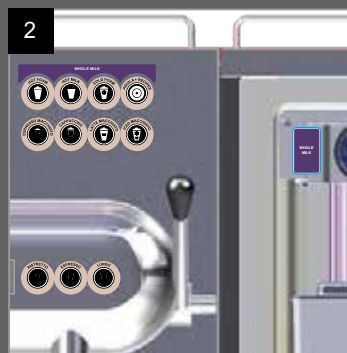
Always clean the container(s) in a dishwasher after use.

Do not mix milk from one container with the other.

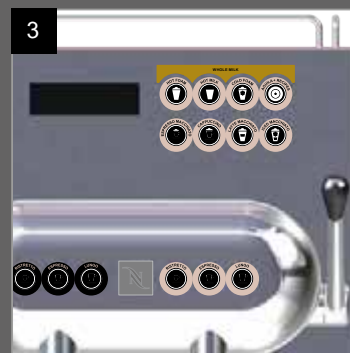
Do not use the same fresh clean paper towel for cleaning different milk tubes.



Mount the appropriate sticker on the left side and the appropriate sticker on the right side in the fridge as shown.

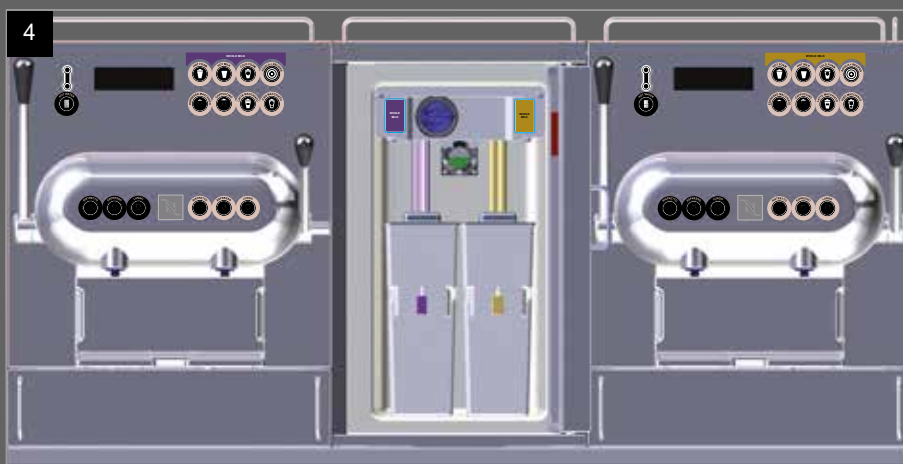


Mount the second appropriate sticker on the right side of the milk-based coffee recipes buttons on the left coffee unit.



Mount the second appropriate sticker on the right side of the milk-based coffee recipes buttons on the right coffee unit.

Correctly labeled machine:

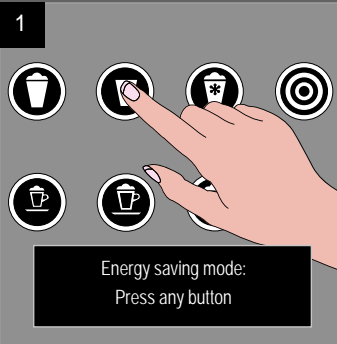


## Energy saving mode

**i**

The machine switches to energy saving mode after 30 min of non-use. All buttons light white, the boiler heating is reduced, the fridge is still working.

Press any button to return the machine to operating mode.



## Maximum energy saving mode

**i**

Pressing the button for 3 s activates the "Maximum energy saving mode".



After four hours of non-use, the machine switches to the maximum energy saving mode. Boiler heating is switched off, the fridge is still working.

Press the energy saving button to restart the machine.



**i** The machine starts an automatic rinse or may require a cold start rinse. ▶ See First use on page 9. Close all levers if required.

## Coffee preparation



Ristretto



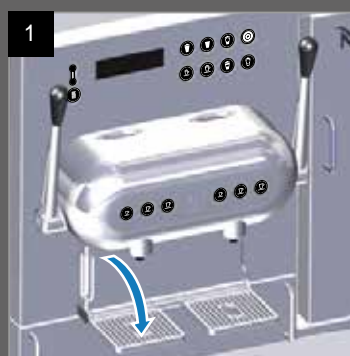
Espresso



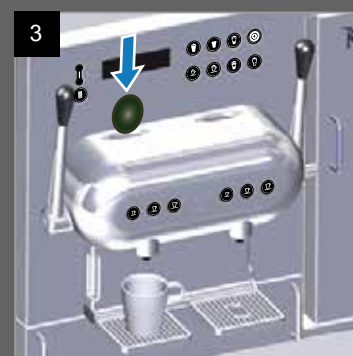
Lungo



Coffee heads can be used simultaneously to prepare coffee.



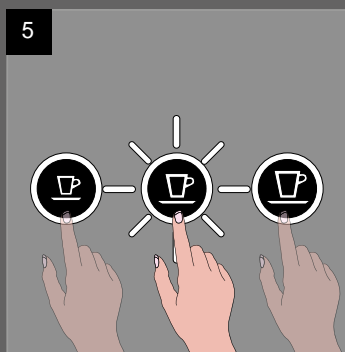
Pull down the drip grid for small cups.



Insert a coffee capsule.



Pull down the lever to the lowest position.



Choose the desired cup size (example Espresso).



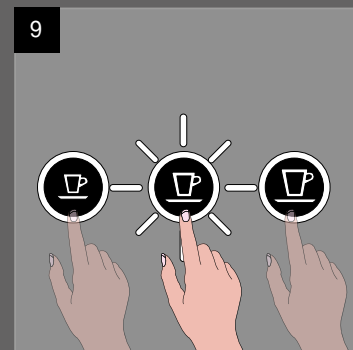
The product name is displayed during preparation.



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



The coffee preparation starts.



Top up or stop product dispensing within 1 min.



Pull up the lever to eject the used capsule.



The machine is ready for the next beverage.

### Top up / stop products

Press the product button again to stop the product preparation.



To top up your drink with some more beverage, press the product button within 1 min after the product preparation is completed.

To stop the preparation, press the product button again.

## Milk-based coffee recipes



Espresso Macchiato



Cappuccino



Latte Macchiato



Iced Macchiato



AGUILA+



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



Do not remove your cup until the display shows "Ready" again. Some products have a brief pause between milk and coffee dispensing.

The sequence of dispensing may vary depending on the product.

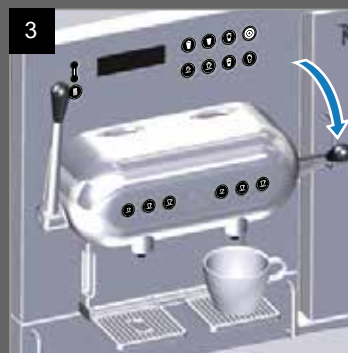


1



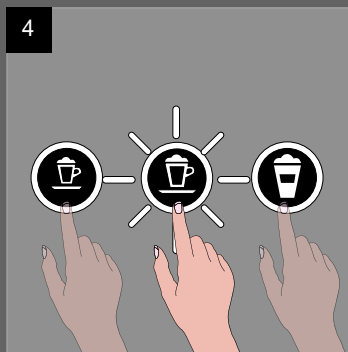
2

Insert a coffee capsule.



3

Pull down the lever to the lowest position.

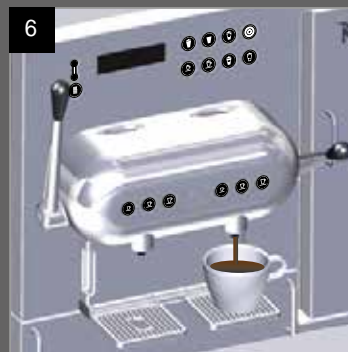


4

Choose the desired milk-based coffee recipe (example Cappuccino).



5



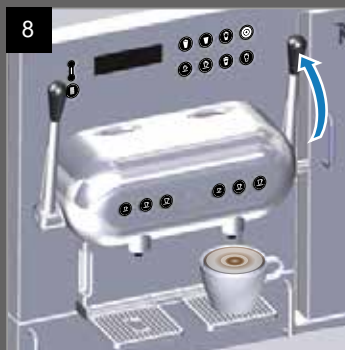
6

The coffee preparation starts.



7

According to the selected product the milk foam is prepared.



8

Pull up the lever to eject the used capsule.



9

## Milk system rinsing

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

### CAUTION

#### Risk of scalding

The milk system is rinsed automatically 5 min after the preparation of a milk-based beverage.

Duration approx. 25 s.

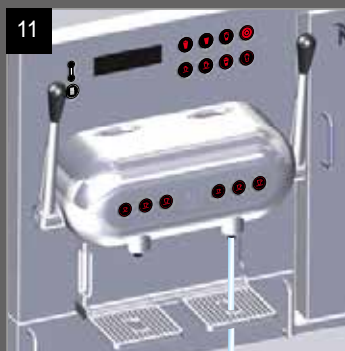
Avoid direct contact with hot water.

Protect hands from scalding.



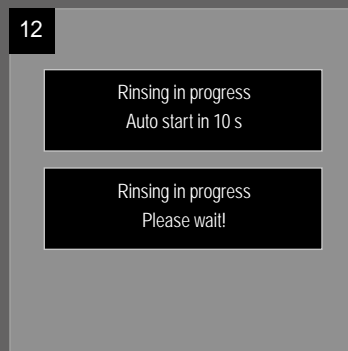
10

Automatic internal rinsing: Immediately after each milk-based beverage preparation an internal rinsing of the milk system for approx. 20 s is started.



11

Automatic external rinsing: 5 min after the last milk-based beverage preparation an automatic rinsing of the milk system for approx. 25 s is started.



12

Rinsing in progress  
Auto start in 10 s

Rinsing in progress  
Please wait!



## Milk preparation



Hot milk foam



Hot milk



Cold milk foam



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

## Milk system rinsing

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

### CAUTION

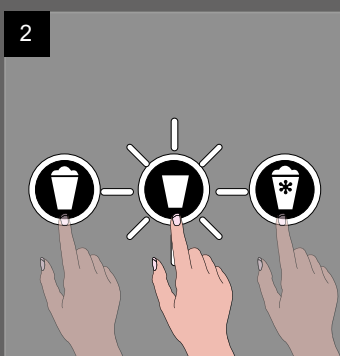
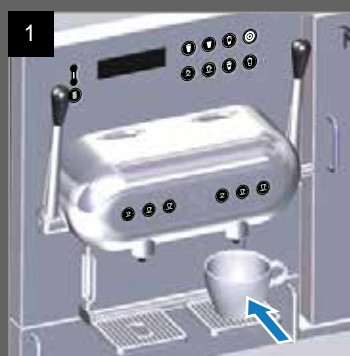
#### Risk of scalding

The milk system is rinsed automatically 5 min after the preparation of a milk-based beverage.

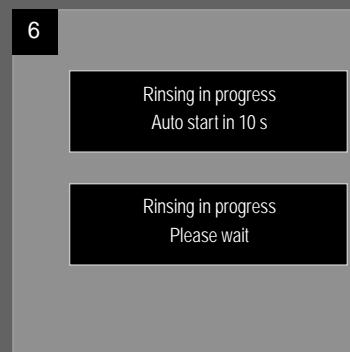
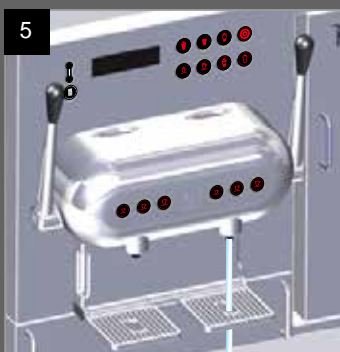
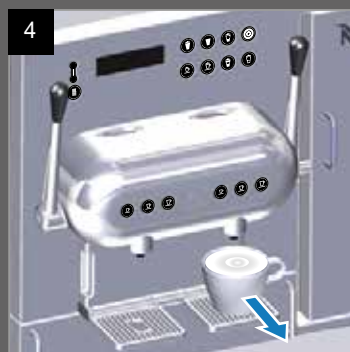
Duration approx. 25 s.

Avoid direct contact with hot water.

Protect hands from scalding.



Choose the desired milk product (example Hot milk).



Automatic internal rinsing: Immediately after each milk-based beverage preparation an internal rinsing of the milk system for approx. 20 s is started.

Automatic external rinsing: 5 min after the last milk-based beverage preparation an automatic rinsing of the milk system for approx. 25 s is started.

## Hot water preparation



Hot water



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

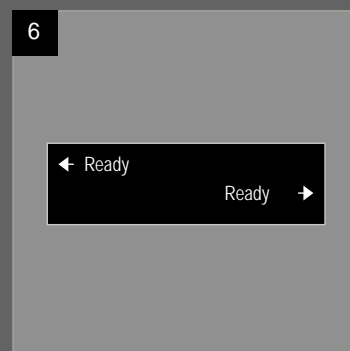
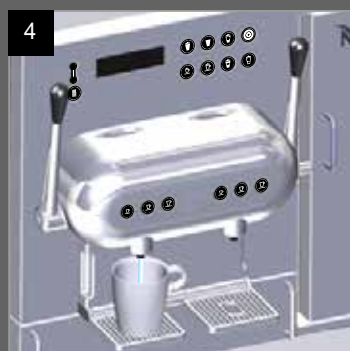
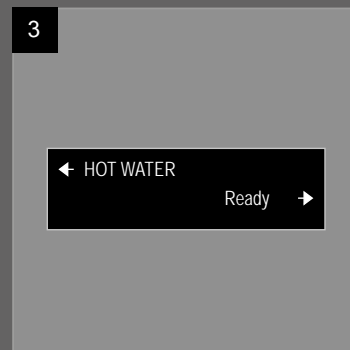
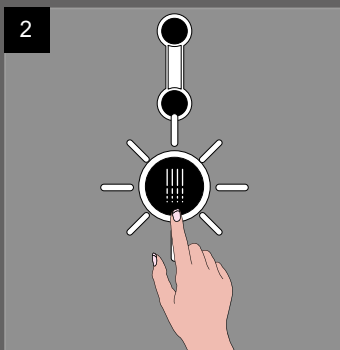
### CAUTION

#### Risk of scalding

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

Avoid direct contact with hot water.

Protect hands from scalding.



Top up or stop product dispensing within 1 min.

## Daily cleaning

(duration app. 30 min)



Within 24 hours of the last milk preparation the machine prompts for cleaning. The display will show a reminder with a timer 2 hours before mandatory daily cleaning is required.

Daily cleaning of machine is mandatory for maintaining high hygiene standards, for ensuring neutral in-cup taste every time and for prolonging the machine lifetime.

### External cleaning

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

Use a damp cloth or sponge soaked in a soap solution. Cloths and sponges must be wrung out thoroughly to ensure they are only moist, not wet, otherwise there is a risk of electric shock.

Only use mild detergents and non-abrasive cloths.

Pay particular attention to the product dispensing parts. The display and key-board must be cleaned with particular care.

### Internal cleaning

Follow these instructions carefully to run the automatic cleaning process.



Cleaning tablet insertion

### CAUTION



#### Risk of corrosive injury



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



Clean your hands after handling cleaning tablets.



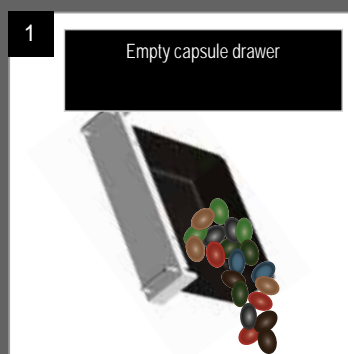
Wear gloves/goggles.

### NOTICE

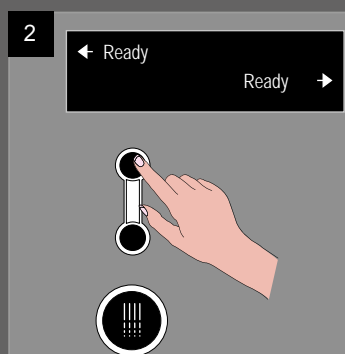
#### Cleaning solutions

The use of inappropriate cleaning solutions may damage parts of the machine or may lead to improper cleaning efficiency.

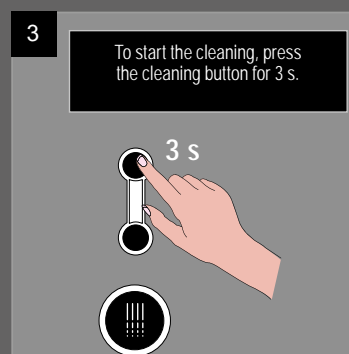
Use only Thermoplan milk cleaning tablets to perform the automatic cleaning.



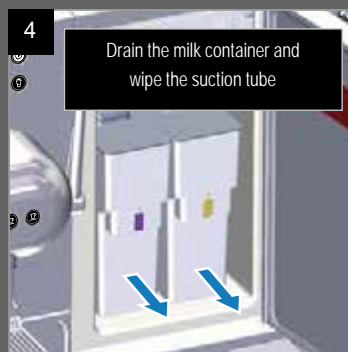
Empty the capsule container daily or on display request (capacity approx. 130 capsules per container).



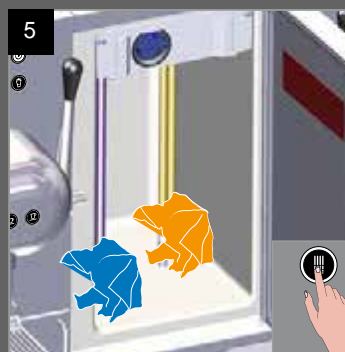
Press the cleaning button.



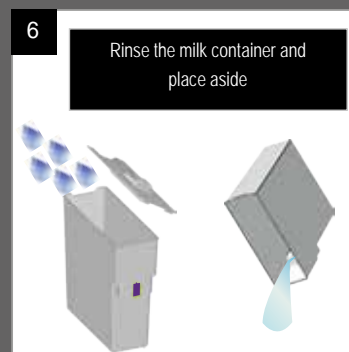
To start the cleaning, press the button again and hold it for 3 s.  
To exit the cleaning, press any other button.



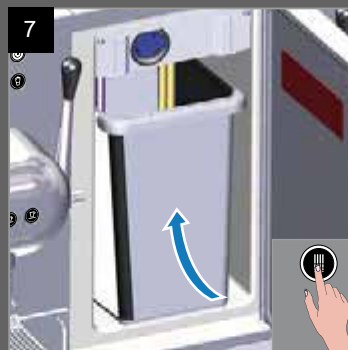
Carefully remove and drain the milk container(s).



Carefully wipe both milk suction tubes using different single-use disposable tissues or paper towels. Afterwards press any button.



Clean the milk container(s) in a dishwasher and place aside.



Place empty 5 l milk container into the refrigerator and guide both suction tubes into the container. Press any button.



Remove the cleaning key and insert two cleaning tablets.



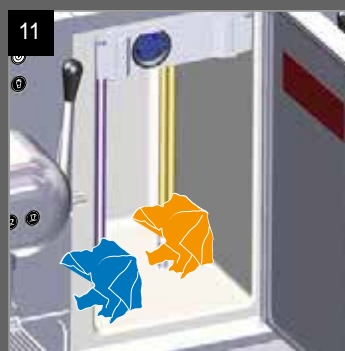
The cleaning procedure starts automatically after the cleaning key is inserted.



After the cleaning process the machine switches to the maximum energy saving mode.



To restart the machine from the maximum energy saving mode, ► see page 10.



After the cleaning, carefully wipe both milk suction tubes using different single-use disposable tissues or paper towels. The use of non-disposable tissue or sponge can lead to bacterial contamination of the milk. Thoroughly clean the inside walls of the fridge with potable water.



Empty the remaining water, clean the 5 l milk container in a dishwasher.  
Place the empty milk container(s) back into the refrigerator.

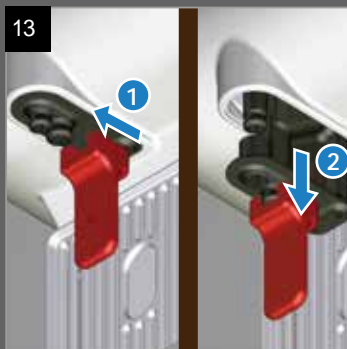
## ⚠ CAUTION

### Risk of scalding

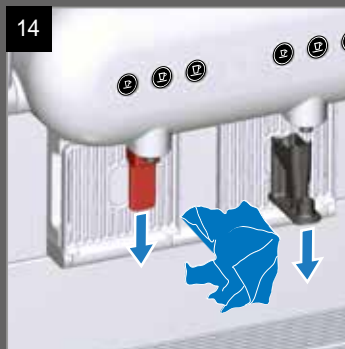
After the cleaning procedure, remaining hot water may drop from product outlets.

Avoid direct contact with hot water.

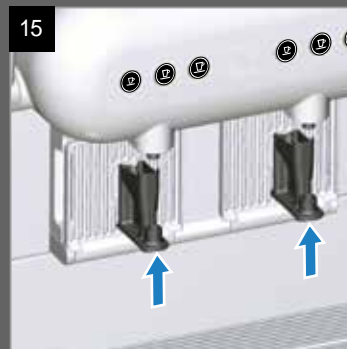
Protect hands from scalding.



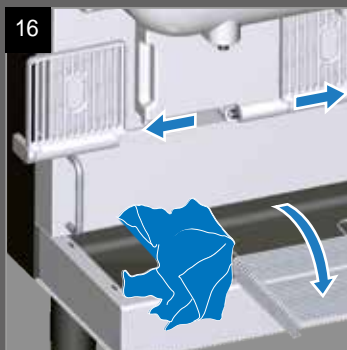
Use the extraction tool to pull down the coffee outlets.



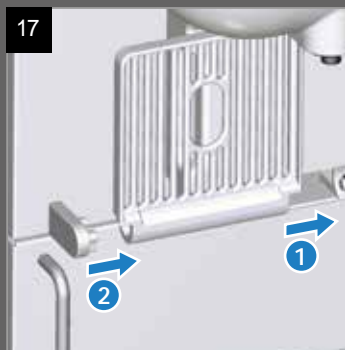
Remove both coffee outlets. Properly rinse the coffee outlets with fresh potable water.  
Clean the milk outlets with different damp single-use tissues or paper towels.



Reinsert the coffee outlets.



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



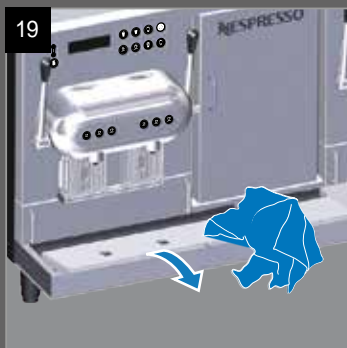
Reinsert the the drip grids for small cups.



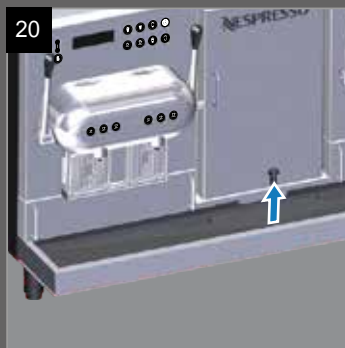
The drip grids for small cups can only be removed when in vertical position.



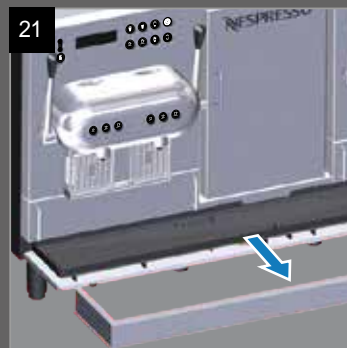
The daily cleaning procedure is completed (machine is in maximum energy saving mode). If you need to reactivate the machine, press the energy saving button as per ► page 10.



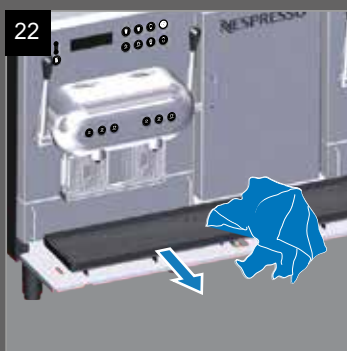
Remove the drip grids and wash them with a soft cloth and mild detergent under running water.



Remove the black plastic plug found in the plastic tray.



To remove the metal frame pull it towards you.



Remove and clean the black plastic tray with a soap water solution.  
The cleaning is completed.



To assemble the drip tray, follow the above steps in reverse order.



At the end of the cleaning cycle ensure that the fridge is closed (risk of freezing).  
Complete the cleaning cycle before leaving the machine unattended!



Menu settings

- AGUILA+ button programming
- Enter the user menu

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 if the AGUILA+ button is pressed, follow the instructions below. You can change your selection at any time by repeating the same steps.

Press the rinse button for 3 s.

◀ AGUILA+  
◀ LATTE ▶

Select the desired product.

Enter

Exit the menu.

Select the right AGUILA+ button.

AGUILA+ ▶  
◀ LATTE ▶

Select the desired product.

Enter

Exit the 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

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

Enter the user menu

Press the rinse button for 3 s.

AGUILA+  
◀ LATTE ▶

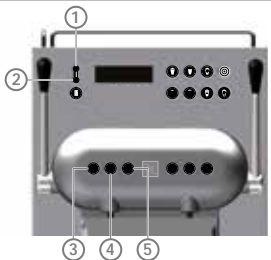
GENERAL SETTINGS  
◀ AGUILA+ ▶

USER MENU  
GENERAL SETTINGS

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

Language setting

Press the rinse button for 3 s.

Enter the user menu

USER MENU  
GENERAL SETTINGS

Select the "GENERAL SETTINGS" menu.

Enter

GENERAL SETTINGS  
Language = English

Select the "Language" menu.

Enter

Language = English  
◀ English ▶

Select the desired language.

Enter

Exit the menu.

Statistics: User product counter

Press the rinse button for 3 s.

Enter the user menu

USER MENU  
STATISTICS

Select the "STATISTICS" menu.

Enter

STATISTICS  
User product counter

Select the "User product counter".

Enter

User product counter  
◀ Select a product ▶

Select "yes" or "no"

Espresso  
◀ 4 2 ▶

Enter

Exit the menu.

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

Statistics: User counter reset

Press the rinse button for 3 s.

Enter the user menu

USER MENU  
STATISTICS

Select the "STATISTICS" menu.

Enter

STATISTICS  
User counter reset

Select the "User counter reset"

Enter

User counter reset  
◀ no ▶

Select "yes" or "no"

Enter

Exit the menu.

## Menu settings

### - Milk parameters

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

### - Cup heater

#### Milk foam settings

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

- 10%: more liquid foam
- 0%: installation setting
- +10%: more solid foam

The settings for the left milk container do not automatically match the right milk container. Both milk settings have to be done independently!

### Milk parameter: Milk foam settings

- Press the rinse button for 3 s.  
Enter the user menu

USER MENU  
MILK PARAMETERS

- Select the "MILK PARAMETERS" menu



MILK PARAMETERS  
Hot foam left = 0.0 %

- Select "Hot foam left = 0.0 %"



Hot foam left = 0. %  
[-10.0 .. ◀ 0 % ▶ .. 10.0]

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



MILK PARAMETERS  
Hot foam left = 3.0 %

- Repeat this procedure for Hot foam right, Cold foam left, Cold foam right if necessary.



Exit the menu.

### Milk parameter: Refrigerator settings

- Press the rinse button for 3 s.  
Enter the user menu

USER MENU  
MILK PARAMETERS

- Select the "MILK PARAMETERS" menu



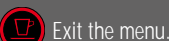
MILK PARAMETERS  
Cooling temperature = 5.0 °C

- Select "Cooling temperature = 5.0 °C"



Cooling temperature = 5.0 °C  
[4.0 .. ◀ 5.0 °C ▶ .. 8.0]

- Increase or decrease the cooling temperature if required or set to DEFAULT (recommended).



Exit the menu.

### Cup heater

- Press the rinse button for 3 s.  
Enter the user menu

USER MENU  
MACHINE PARAMETERS

- Select "MACHINE PARAMETERS" menu.



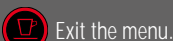
MACHINE PARAMETERS  
Cup heater = On

- Select "Cup heater = On"



Cup heater = on

- Select "On" or "Off"

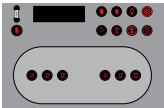
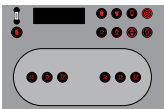


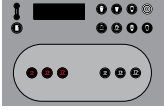
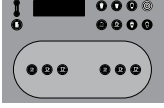
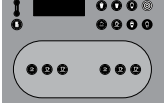
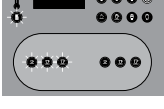
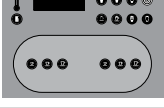
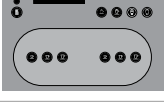
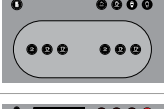
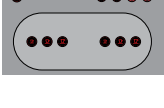



Exit the menu.

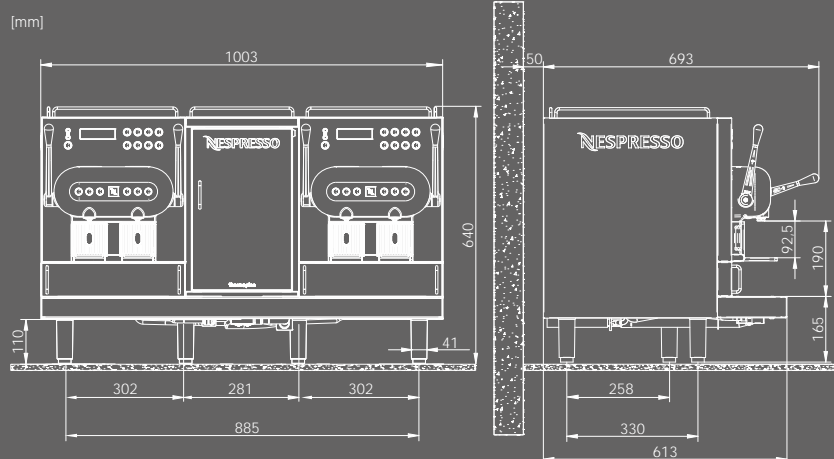
## Alarms / notifications

What to do if a "Call technician" message appears?  
Call your Nespresso representative.

Description	Display message	LED status	Remarks
Change water filter	Change water filter Ready ▶ Alternating		Immediately call your Nespresso representative.
Service required	Service required Ready ▶ Alternating		Immediately call your Nespresso representative.
Milk container(s) empty	◀ Ready Top up milk ▶ Alternating		Milk products are locked. Fill up the milk container(s) (in fridge). Clean the suction tubes to ensure that milk residue is not blocking the sensors.
Milk level low	◀ Ready Milk level low ▶ Alternating		Indicates that the milk container(s) will soon be empty. Fill up the milk container(s) (in fridge).
Automatic rinsing mode (5 min delay)	Rinsing in progress Please wait		Automatic rinsing of external milk system starts 5 min after the last milk-based beverage preparation. "Rinsing in progress" and "Please wait" appear on the display. LEDs start to flash 10 s 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 it is cleaned.
Milk system cleaning required	◀ Ready Cleaning required Alternating		Milk products are not available. Start the cleaning procedure as described on ► page 14.

Description	Display message	LED status	Remarks
Cleaning of the milk system	To start the cleaning, press the cleaning button for 3 s.		Start the cleaning procedure as described on ► page 14. To quit the menu, press any product button.
Milk system cleaning mode	Cleaning in progress 28:15: Please wait		The display shows the 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 (over 12 °C)	← Ready Replace milk with cold milk Alternating		Milk products are locked. Replace milk with cold milk at 5 °C.
Open lever	← Open the lever Ready ►		Lift up the lever so that the used capsule is ejected.
Preparation time too long	← Ready Preparation too long ►		Open the lever and try to insert a new capsule. Ensure that the facility main water supply is switched on. If the message appears repeatedly, 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, the capsule is damaged or edges of the capsule are folded. If the message appears repeatedly, call your Nespresso representative.
Heating up boiler	← Heating up Ready ► Alternating		Slow flashing during heating. If the message remains for more than 30 min, call your Nespresso representative.
Energy saving mode	Energy saving mode: Press any button		Boiler temperature reduced. The machine will be ready within 1 min after pressing any product button.
Maximum energy saving mode			To reactivate machine, press the "Energy saving" button. For more information ► see page 10.
Brewing unit requires service	← BU service required! Ready ►		Immediately call your Nespresso representative.
CCI not connected	CCI NOT CONNECTED		All products are blocked. Rinsing and cleaning are still possible. Check that the CCI connection is properly installed. If the alarm remains, call your Nespresso representative.
Flowmeter 1 error	← Call service technician Ready ► Alternating		Products depending on the flowmeter 1 are blocked. All other products are available. Call your Nespresso representative.

## Specifications



Power supply: 220–240 V AC / 50/60 Hz / 3200–3800 W  
 380–415 V AC / 50/60 Hz / 8600–9400 W  
 200 V AC / 50/60 Hz / 4500 W  
 208 V AC / 60 Hz / 7300 W  
 220 VAC / 60 Hz / 3200 W

Dimensions: 1003 x 693 x 640 mm (L / W / H)

Weight: 100 kg (empty)  
 120 kg (in operation)

Outlet height standard: 190 mm

Outlet height drip grid: 92.5 mm

Water supply: G 3/8" male

Water supply pressure: 2...4 bar / 30...60 psi

Noise emission: <60 dBA

### Indicative maximum product capacity per machine per hour

	EU 1ph	EU 3ph	US	JP
Ristrettos:	430	520	510	510
Espressos:	300	450	420	420
Lungos:	150	230	220	220
Cappuccinos:	110	110	110	110
Hot water:	100	180	120	120

### Water supply minimum requirements

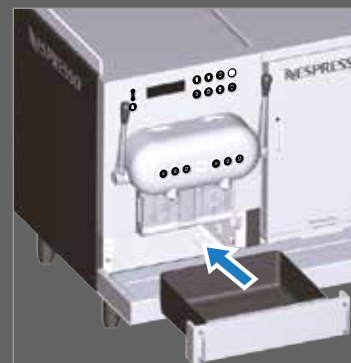
Chlorine:	none
TDS:	70...200 ppm
Total hardness:	5–8 °dH (8–14 °fH) pH 6.8–7.4
Alkalinity:	less than 100 ppm
Iron:	less than 0.25 ppm

## Type plate

The type plate contains the following details:

Machine type: NESPRESSO PROFESSIONAL Coffee Machine  
 Model: AGUILA  
 Type: AG440PRO  
 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  
 Refrigerant: 134 a (refrigerant Freon (hydrofluorocarbon - HFC compounds))

Charge: 55 g (CO<sub>2</sub> equivalent: 78.65 kg)  
 Low side pressure: 88 psig  
 High side pressure: 285 psig  
 Serial number: according to type plate  
 Production date: according to type plate



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

## Publishing details

Version: User manual AGUILA 440  
 Original user manual  
 Manufacturer: Thermoplan AG  
 Thermoplan-Platz 1  
 CH-6353 Weggis  
 Switzerland

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

