

NESPRESSO
PROFESSIONAL



Nespresso Momento 120

EN User Manual
DE Bedienungsanleitung
FR Mode d'emploi
IT Manuale d'uso
PT Manual do utilizador

EN	User Manual	2
DE	Bedienungsanleitung	28
FR	Mode d'emploi.....	54
IT	Manuale d'uso.....	80
PT	Manual do utilizador.....	106

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?

Nespresso Momento 120

Nespresso Professional coffee machine

Table of Contents

Safety precautions and general information	4
Machine overview	10
Interaction with the machine	12
Machine installation and beverage preparation.....	16
Daily cleaning and maintenance	18
Troubleshooting.....	24
Appendix.....	26

SAFETY PRECAUTIONS AND GENERAL INFORMATION

SAFETY PRECAUTIONS

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

General safety notes

- In the event of emergency, switch off the machine with the main switch located under the water tank, behind the drip tray. Unplug the machine. If your machine is plumbed in, turn off the water mains supply to the machine.
- This appliance can be used by children aged from 8 years and above and 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 any accessory (e.g. tank, pipes, etc.) is not presenting any damage (e.g. tear, crack,

etc.) which could adulterate machine functionalities or performances.

- Only store milk in the machine fridge using the milk tank provided with the machine.
- At least one copy of this user manual should be kept in a location available at all times to maintenance and management staff. Safety instructions must be available for all users.
- This machine contains magnets.

WARNING:

Risk of fire

- Do not store explosive or flammable substances such as spray cans containing flammable propellants inside the refrigerator.
- Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- 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.

Risk of electric shock

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

- The machine must only be installed, relocated, removed, repaired or maintained by authorised, trained service staff.
- Ensure that your machine voltage is the same as your mains voltage.
- Extension cables can be used if needed during the installation.
- Do not open the casing under any circumstances.
- Keep the machine away from moisture.

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

- Never immerse the machine, cable or plug in water or any other liquid.
- Protect the cable from sharp edges.
- 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 dangers by 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.

Risk of food safety

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

- Clean the machine periodically and in accordance with this user manual.
- During cleaning or descaling process, please make sure to identify that the machine cannot be used, in order to avoid consumer ingestion of cleaning/descaling agent. Never leave

- the machine unattended during operation, including the processes of cleaning, descaling and emptying of the machine.
- Only fill the water tank with fresh drinking water.
 - Only use UHT or pasteurised cow milk.
 - Only pour milk which has been stored under its defined conditions into the milk tank (refer to milk packaging).
 - Use milk within 24 hours since it has been filled into the milk tank.
 - If the temperature in the fridge, with the door securely closed, is above 8 °C for more than 4 hours, remove the milk and contact the service provider.
 - Never use any other container than the provided milk tank to store milk into the machine fridge.
 - Only use food with a sell-by date that has not yet expired.

CAUTION:

Risk of scalding

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

- Do not perform work underneath the product outlets.

- Avoid direct contact with hot fluids.
- Do not touch any part of the outlets before or after a beverage has been dispensed.
- Empty the drip tray with caution when cleaning the machine. Do never clean the drip tray steam outlet without gloves.
- Wait for the instruction on the screen before opening the fridge door.

Risk of bruising

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

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

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 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-based coffee recipes and hot water products. Take note of the following instructions:

- This machine is designed for **Nespresso** Professional capsules, available exclusively through **Nespresso** and its authorised distributors.
- Ensure all necessary maintenance work is done following the instructions and intervals recommended in this user manual.
- Ensure to clean, empty and unplug the machine if you do not plan to use it for a long period of time (weeks). Perform first the automated cleaning process. Disconnect machine from the mains. Remove, empty, clean and store milk tank separately with lid open. Leave fridge door

open. Refer to the chapter “Settings” and section “Maintenance menu” for more information.

- The milk tank must only be used to store cold milk. Do not fill the tank with other enriched substances, such as sugar liquids, alcohol, etc.
- When pouring the milk into the milk tank, it must have a temperature between 3 °C and 5 °C as the machine fridge has been designed to keep the milk cool but not to lower its temperature. This is to obtain optimal milk foam quality, which can vary depending on the type of milk used.
- All operations other than those mentioned in this user manual, must only be performed by authorised and trained service providers of **Nespresso** after-sales centres.

Cleaning the machine

- The machine has to be cleaned at the end of each day to ensure hygiene and food safety, preserve your machine lifetime and contribute to an excellent **Nespresso** experience.
- Machine cleaning and maintenance shall not be made by

children without supervision.

- This machine needs to be descaled and cleaned. Always read the safety precautions on the descaling package and/or the cleaning process before proceeding. Avoid contact with eyes, skin and surfaces.
- Use only the adapted milk cleaning tablets as indicated by **Nespresso**. Do not use any other cleaning detergent or disinfection agent. For ordering cleaning tablets please visit your **Nespresso** online shop or contact **Nespresso**.
- Never use any other container than the provided cleaning tank to perform the automated cleaning process.
- Always perform a cleaning according to the machine prompt or before switching off the machine (as milk must not remain in a switched off machine).
- Always perform a descaling according to the machine prompt.
- Dedicated and single-use paper towels or tissues only must be used to clean the milk tank, the fridge, the milk suction pipe and all the outlets (coffee, milk, water).

Dedicated and single-use paper towels or tissues must be wrung out thoroughly to ensure they are only moist, but not wet, which could imply a higher risk of electric shock.

- If cleaning performed before switching off the machine for a long period of time (as milk must not remain in a switched off machine), disconnect machine from the mains after cleaning completion. Remove, empty, clean and store milk tank separately with lid open. Leave refrigerator door open.
- Machine cleaning required in case, for any reason, milk remained in the milk tank into the fridge which was not cooled down for some time.
- Dedicated and single-use paper towels or tissues used to clean external parts of the machine shall be properly treated to prevent possible bacterial contamination.
- Refer to the chapter “Daily cleaning and maintenance” for a complete guide to successfully clean your machine.

Avoid contamination during machine handling:

- Microbiological contamination: use sanitised fresh material (e.g. paper towels) or clean hands, when conducting machine maintenance. Use dedicated and single-use paper towels or tissues only to clean the milk tank, the fridge and the milk suction pipe.
- Chemical contamination: use adequate chemical agents for the sanitation (e.g. odourless chemicals, mild detergents, food safe and non-abrasive).
- Physical contamination: do not introduce foreign materials that can fall into the consumer cup.
- Allergenic contamination: use specific tools for cleaning the coffee and milk outlets. Never use tools that have been in contact with other food products (e.g. milk).
- Observe hygiene standards while pouring milk into the milk tank.
- Do not put in the microwave plastic parts or any components of the machine.

- Do not clean machine components in the dishwasher, except stated otherwise in this manual.
- Do not clean plastic parts with alcohol, ethanol, methanol, methylated spirits, 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 coffee and milk outlets only with dedicated and single-use paper towels or tissues.

Machine hygiene

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

Maintenance work

- The machine must be serviced by authorised and trained service providers at least once every year or at least every 9,000 beverages.
- 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

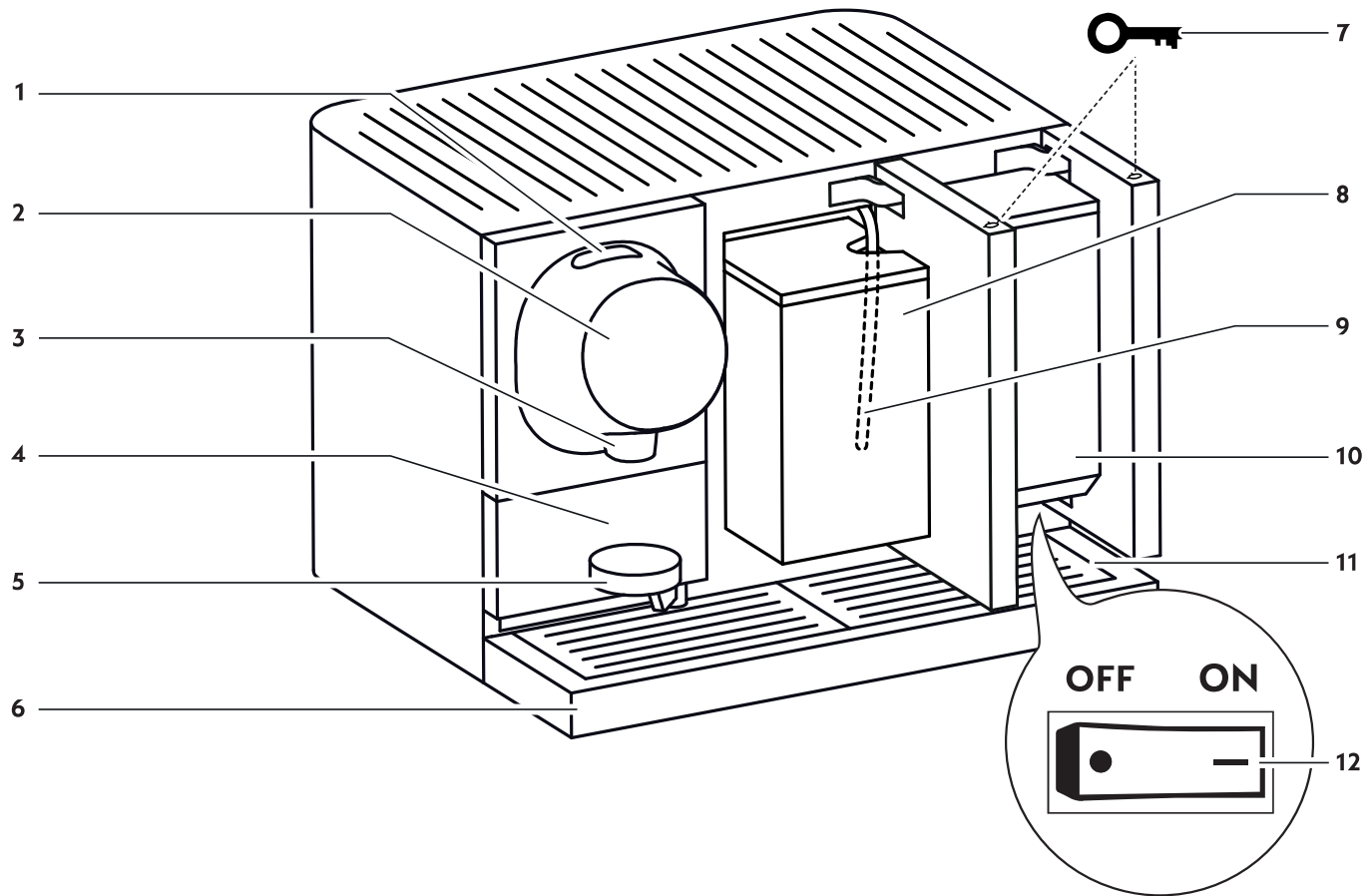
- This equipment is to be installed to comply with the applicable federal, state or local plumbing codes.
- Wrong handling of the machine can lead to property damage.
- This machine is designed for indoor use. Keep it in such a controlled environment (protected from dust, vibrations, water splashes, direct sunlight, pests, etc.).
- Please make sure that a Pest Control and Monitoring system is in place and that the machine is located in an area with Pest Control Monitoring.
- Position the machine on a flat, horizontal, stable, heat-resistant and fluid-resistant surface.
- Do not position the machine where a water jet might be used for cleaning.

- Only fill the tanks with the dedicated liquids (i.e. water or milk). Never fill the water tank with milk.
- Store the machine in a dust-free and dry environment, always at a temperature above 0 °C.
- As an option, machine and base cabinets are available in a configuration in compliance with the regulation on accessibility by people with a disability. Please check your local regulation for further information.
- Never use the machine without drip grid.
- For optimal performance, the ambient temperature must be between 5 °C and 32 °C.

Reminder

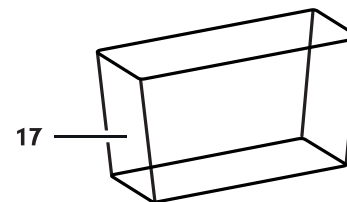
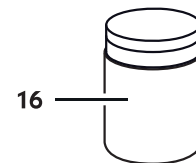
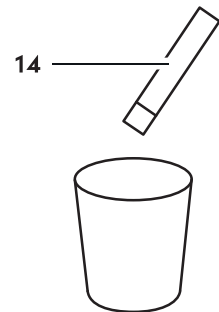
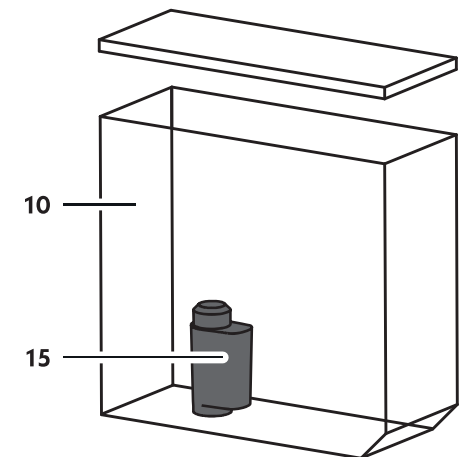
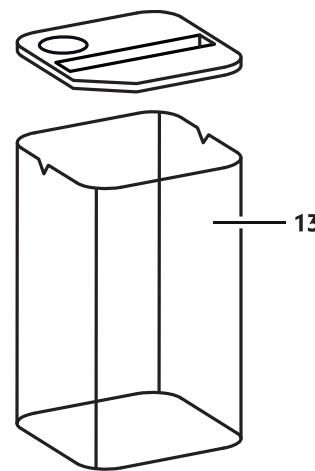
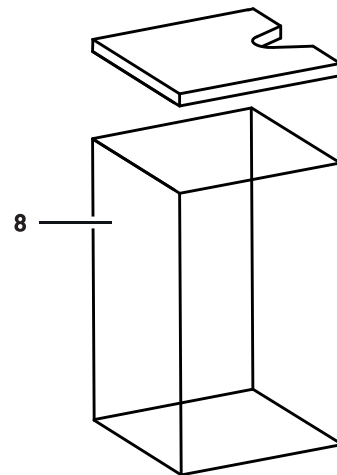
At least one copy of this user manual should be kept in a location available at all times to maintenance and management staff. Safety instructions must be available for all users.

MACHINE OVERVIEW



Overview of the parts

- 1 Capsule insertion slot
- 2 Touch control panel
- 3 Coffee and milk outlets
- 4 Capsule container
- 5 Cup support
- 6 Drip tray
- 7 Key for water tank and fridge doors
- 8 Milk tank with lid
- 9 Milk suction pipe
- 10 Water tank with lid
- 11 Drip grid
- 12 Main switch
- 13 Cleaning tank with lid
- 14 Water hardness test strip
- 15 Water filter
- 16 Jar of cleaning tablets
- 17 Waste water container (during cleaning process)



i Test strips are available within the water filter package.

Recurring screen symbols

i Use the screen symbols to navigate.



Go to previous screen



Go to next screen



Confirm symbol



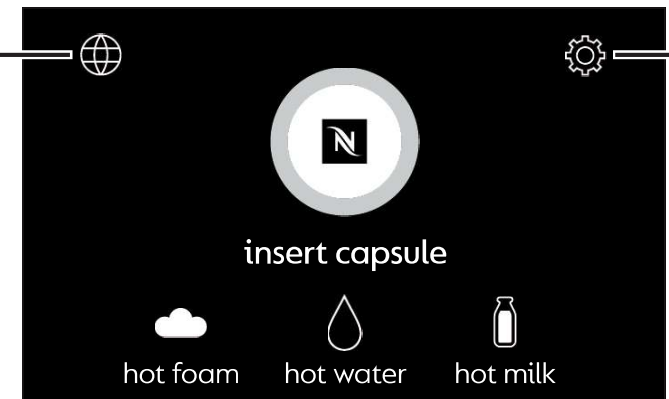
Cancel (back to main screen)

INTERACTION WITH THE MACHINE

Home screen: Hot foam, hot water and hot milk functions can be selected from the home screen. Refer to the recipe list on page 14.



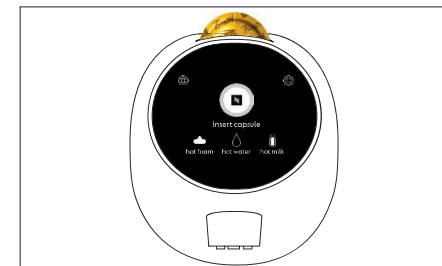
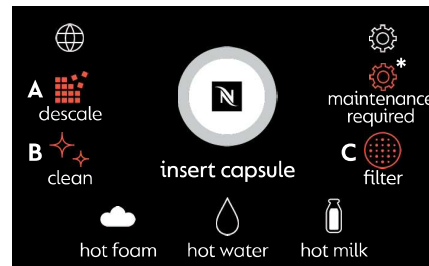
Language screen: Select the desired language and tap on the “confirm” symbol.



Red symbols on the home screen

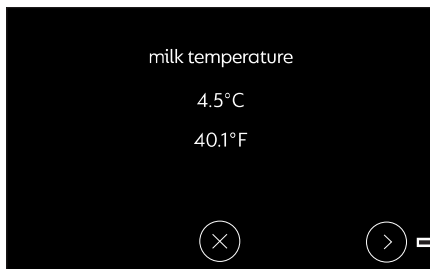
- A** Red “descalc” symbol: The machine needs to be descaled (see page 23)
- B** Red “clean” symbol: The machine needs to be cleaned (see page 18)
- C** Red “filter” symbol: Change water filter (see page 22)

* If this symbol appears, contact **Nespresso**.

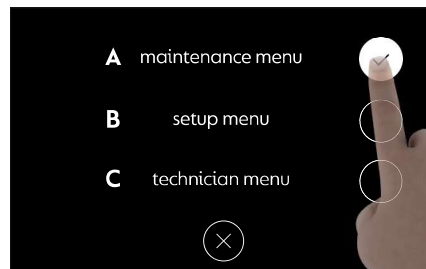


Nespresso Professional capsule position in the capsule insertion slot

- i** The capsule does not fully enter the machine head until the beverage is selected.



Milk temperature: The ideal milk temperature is 4 °C and must not be higher than 12 °C. If above 12 °C, the machine does not allow any milk recipes.



Settings menu:

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

i The default code for the maintenance menu and the setup menu is 8888.



Recipe screen: The recipe screen appears within 2 seconds after a capsule has been inserted in the capsule insertion slot.

Default recipes cannot be removed from the screen (ristretto, espresso, lungo).













Recipes can be chosen from a menu list.







Refer to the recipe list on page 14.




Depending on the selected capsule, the recommended recipes are highlighted.

Recipe 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.

Recipe*		Nespresso branded cups			1 st ingredient	2 nd ingredient	3 rd ingredient	Top-up Max. top-up 50 ml (1.69 fl oz)
		S = 80 ml – 2.70 fl oz	M = 180 ml – 6.09 fl oz	L = 350 ml – 11.83 fl oz				
Ristretto (25 ml – 0.85 fl oz)		S			Coffee (25 ml – 0.85 fl oz)			Coffee
Espresso (40 ml – 1.35 fl oz)		S			Coffee (40 ml – 1.35 fl oz)			Coffee
Lungo (110 ml – 3.72 fl oz)		M			Coffee (110 ml – 3.72 fl oz)			Coffee
Americano (150 ml – 5.07 fl oz)		M			Coffee (25 ml – 0.85 fl oz)	Hot water (125 ml – 4.23 fl oz)		Hot water
Large Americano (210 ml – 7.10 fl oz)		L			Coffee (50 ml – 1.69 fl oz)	Hot water (160 ml – 5.41 fl oz)		Hot water
Espresso Macchiato (75 ml – 2.53 fl oz)		S			Hot foam (35 ml – 1.18 fl oz)	Coffee (40 ml – 1.35 fl oz)		Coffee
Cortado Lungo (120 ml – 4.05 fl oz)		M			Coffee (40 ml – 1.35 fl oz)	Hot foam (80 ml – 2.70 fl oz)		Hot foam
Latte Piccolo (85 ml – 2.87 fl oz)		M			Hot foam (40 ml – 1.35 fl oz)	Hot milk (20 ml – 0.68 fl oz)	Coffee (25 ml – 0.85 fl oz)	Coffee
Cappuccino (170 ml – 5.75 fl oz)		M			Hot foam (130 ml – 4.04 fl oz)	Coffee (40 ml – 1.35 fl oz)		Coffee
Cappuccino Lungo (170 ml – 5.75 fl oz)		M			Coffee (40 ml – 1.35 fl oz)	Hot foam (40 ml – 1.35 fl oz)	Hot milk (90 ml – 3.04 fl oz)	Hot milk
Cappuccino Chiaro (170 ml – 5.75 fl oz)		M			Hot foam (40 ml – 1.35 fl oz)	Hot milk (90 ml – 3.04 fl oz)	Coffee (40 ml – 1.35 fl oz)	Coffee

Recipe*	Nespresso branded cups				Top-up Max. top-up 50 ml (1.69 fl oz)
	S = 80 ml – 2.70 fl oz M = 180 ml – 6.09 fl oz L = 350 ml – 11.83 fl oz	1 st ingredient	2 nd ingredient	3 rd ingredient	
Latte Macchiato (260 ml – 8.79 fl oz) 	L	Hot foam (120 ml – 4.06 fl oz)	Hot milk (100 ml – 3.38 fl oz)	Coffee (40 ml – 1.35 fl oz)	Coffee
Macchiatissimo (330 ml – 11.16 fl oz) 	L	Hot foam (120 ml – 4.06 fl oz)	Hot milk (100 ml – 3.38 fl oz)	Coffee (110 ml – 3.72 fl oz)	Coffee
Cortado (55 ml – 1.86 fl oz) 	S	Coffee (40 ml – 1.35 fl oz)	Hot milk (15 ml – 0.51 fl oz)		Hot milk
Flat white (150 ml – 5.75 fl oz) 	M	Coffee (40 ml – 1.35 fl oz)	Hot milk (90 ml – 3.04 fl oz)	Hot foam (20 ml – 0.68 fl oz)	Hot foam
Latte (180 ml – 6.09 fl oz) 	L	Coffee (40 ml – 1.35 fl oz)	Hot milk (140 ml – 4.73 fl oz)		Hot milk
Latte Grande (300 ml – 10.14 fl oz) 	L	Coffee (110 ml – 3.72 fl oz)	Hot milk (190 ml – 6.42 fl oz)		Hot milk

Function**	1 st ingredient				
Hot foam (150 ml – 5.07 fl oz) 	M	Hot foam (150 ml – 5.07 fl oz)			
Hot milk (150 ml – 5.07 fl oz) 	M	Hot milk (150 ml – 5.07 fl oz)			
Hot water (300 ml – 10.14 fl oz) 	L	Hot water (300 ml – 10.14 fl oz)			

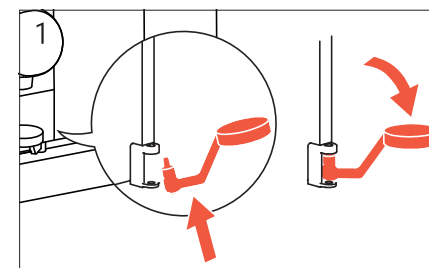
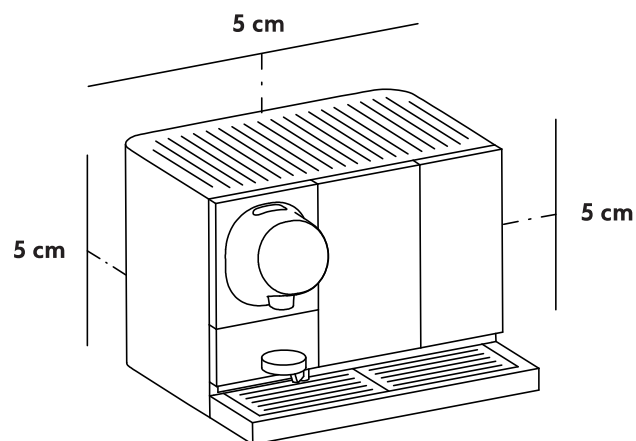
* Only the overall length of the recipe can be set in order to keep the best proportion of the beverage. A range from -10% to +30% compared to standard recipe size is possible. Cup sizes in the table are based on the **Nespresso** standard recipe size. Go to the setup menu. Select “set recipes” and follow the instructions. The final cup volume can vary depending on milk type used. The recipe names displayed on machine screen might be slightly different than the ones in this table.

** cannot be reprogrammed

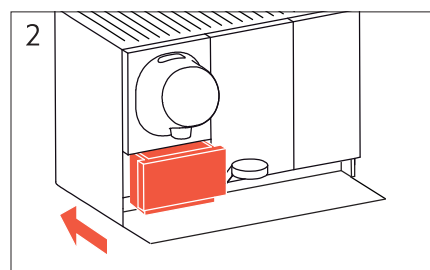
MACHINE INSTALLATION AND BEVERAGE PREPARATION

Machine installation

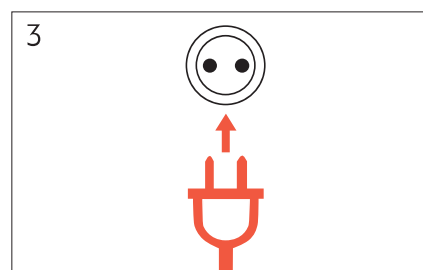
- i** Please ensure the coffee machine is placed in a location with sufficient ventilation (at least 5 cm space on the back, on the sides and top of the machine).



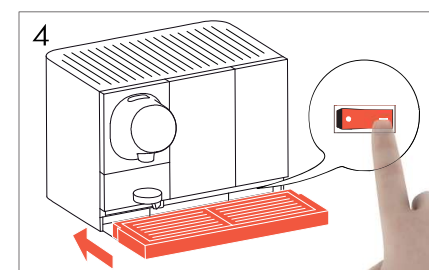
Insert the cup support by tilting it into position.



Insert the capsule container.

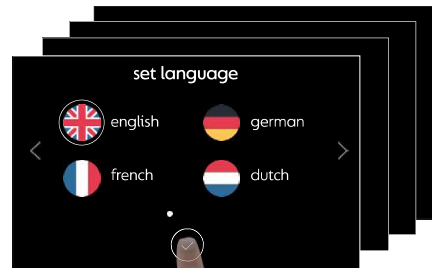


Connect the power plug to mains power socket. Ensure to use the correct mains voltage as given in "Specifications" on page 26.



Switch on the machine. Insert the drip tray with the drip grid.

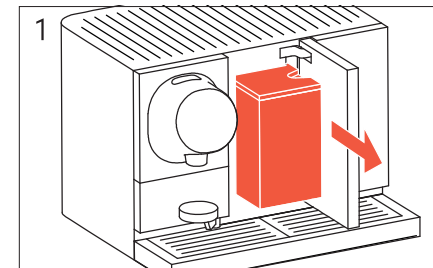
Machine set-up



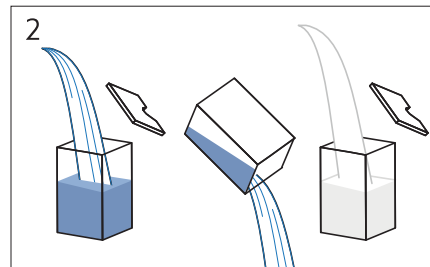
Follow the instructions on the screen to set the parameters of your machine.

Parameters:

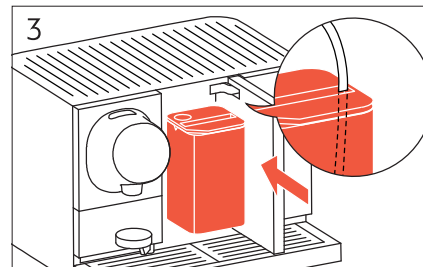
- set language
- set time zone
- set time
- set date
- set energy saving modes
- machine configuration
- set temperature
- set cup size
- set recipes
- set recipe lengths
- set access code
- water filter installation (follow the water filter instructions from step 2)



Once the setup is complete, the machine starts heating up. Remove the milk tank from the machine.



Remove the milk tank lid. Rinse with fresh drinking water. Fill the milk tank with cold milk and attach the lid again.



Insert the milk tank back to the machine. Close the milk tank door to ensure that the fridge temperature is maintained (fridge inside machine). The machine is ready. Enjoy!

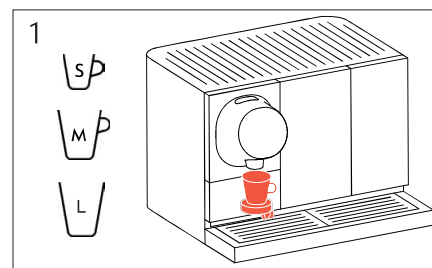
WARNING

Use UHT or pasteurised cow milk only (1.5 – 2.5 % fat). The ideal milk temperature is 4 °C and must not be higher than 12 °C. If above 12 °C, the machine does not allow any milk recipes.

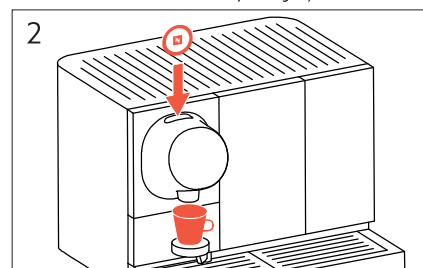
- (i) The indentation on the cleaning tank lid must be on the right side to correctly insert the milk tank. Make sure the milk suction pipe is properly placed into the milk tank.

Recipe preparation

- (i) Hot foam, hot water and hot milk functions are directly accessible from the home screen.



Select the right cup (size) for your drink (refer to page 14). Use the cup support for small and medium cups. Move the cup support to the side if a large cup is used.



Place the cup under the outlets. Insert the capsule into the capsule slot.



Select the recipe. Recommended recipes for the inserted capsule are highlighted.

DAILY CLEANING AND MAINTENANCE

Introduction

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.

Clean the milk machine and water tank (daily)



clean

i In case the “clean” and “descale” symbols appear in red at the same time, proceed first to the cleaning procedure and then to the descaling procedure.

i Please remember to use mild odourless detergents and non-abrasive tools.

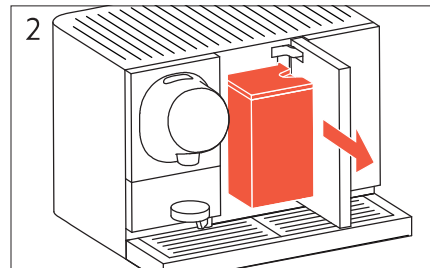


When the “clean” symbol appears in red, the machine should be cleaned. Tap on the red “clean” symbol and follow the instructions on the screen.

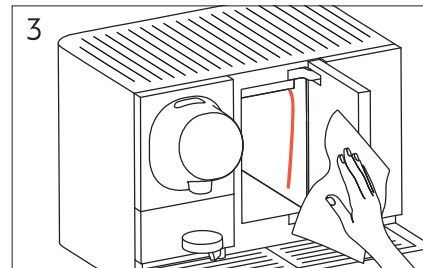
i Alternatively, you can start the cleaning procedure by entering the maintenance menu. Select “clean the milk machine” and follow the instructions.

Material needed:

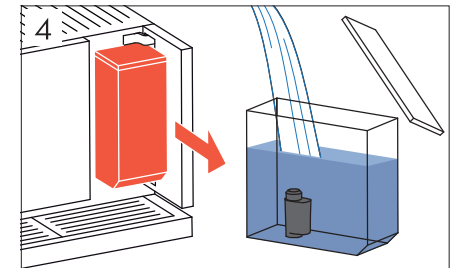
- cleaning tank
- waste water container
- 1 cleaning tablet, see “Contact Nespresso” in appendix
- duration: ~28 minutes



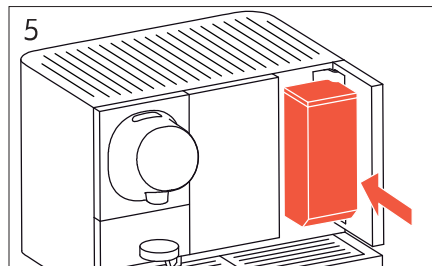
Swing the cup support to the side and remove, empty and clean the milk tank. Clean the milk tank in the dishwasher or use single-use paper towels or tissues with washing-up liquid.



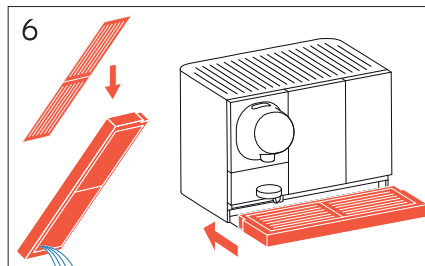
Clean the milk suction pipe and the milk tank bay.



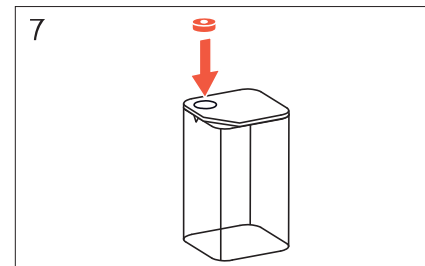
Remove the water tank from the machine. Fill the water tank completely with fresh drinking water.



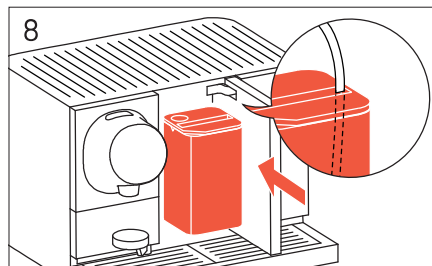
5
Insert the water tank back to the machine.



6
Remove the drip tray with the drip grid from the machine. Empty the drip tray. Wash with soapy water, rinse and dry both elements. Insert the drip tray with the drip grid back to the machine.

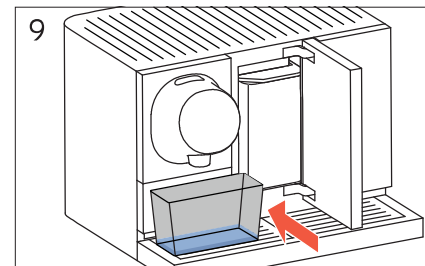


7
Place the cleaning tablet in its foreseen position in the cleaning tank. If cleaning tablet is not inserted, the cleaning procedure cannot be started.




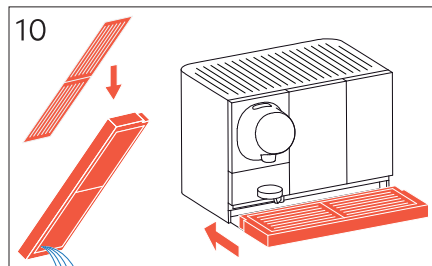
8
Insert the cleaning tank. The indentation on the cleaning tank lid must be on the front left side for correct insertion.

Make sure the milk suction pipe is properly placed into the cleaning tank.

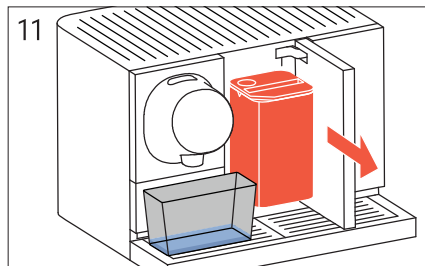


9
Place the waste water container below the outlets. **Let the fridge door open** (to avoid condensation in the milk tank bay).

 Select "proceed" to launch the cleaning procedure and follow the instructions on the screen.

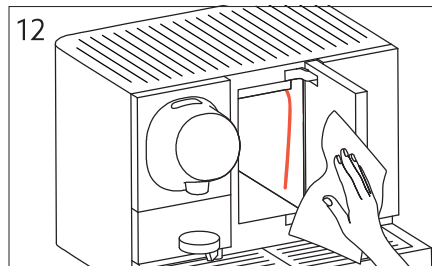


10
After the cleaning process has finished, remove the drip tray with the drip grid from the machine. Empty the drip tray. Wash with soapy water, rinse and dry both elements. Insert the drip tray with the drip grid back to the machine.



11
Remove, empty and clean the water container. Remove the cleaning tank, remove the lid, empty the tank and clean both lid and cleaning tank. Handle the cleaning tank with care

as the cleaning solution is warm and composed of cleaning agent.

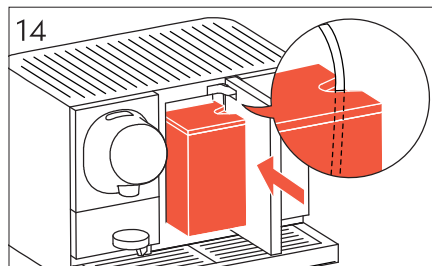


12 Clean the milk suction pipe and the milk tank bay with a single-use paper towel or tissue. Check visually that the filter on the milk suction pipe is not clogged.

If it is, remove the pipe and clean it with fresh drinking water.

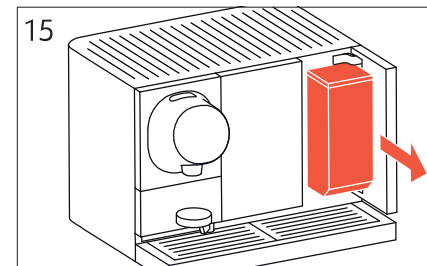


13 The cleaning procedure is finished.

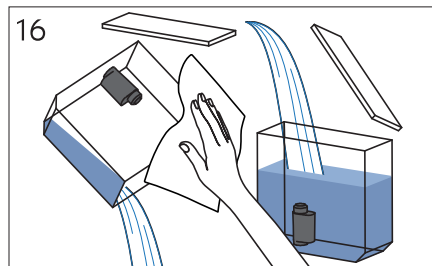


14 Refill the milk tank with refrigerated milk. Insert the milk tank back into the machine.

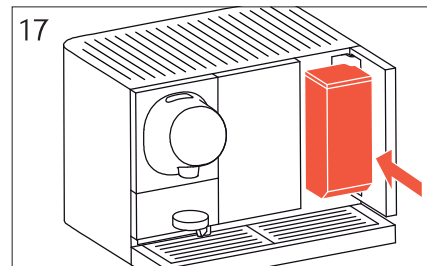
i Precooled milk (5 °C) can be refilled right after the cleaning procedure completion. The machine will take approximately 15 minutes to be ready to dispense milk recipes.



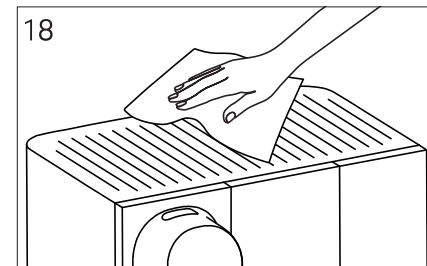
15 Remove the water tank from the machine.



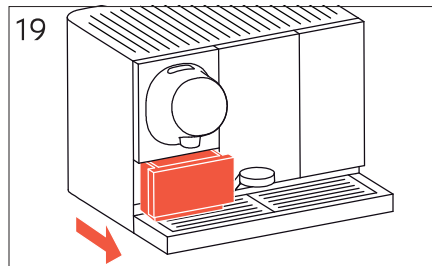
16 Remove the water tank lid. Empty, clean with a single-use paper towel or tissue and rinse with fresh drinking water. Fill the water tank with fresh drinking water and attach the lid again.



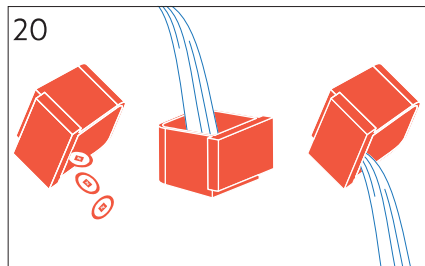
17 Insert the water tank back to the machine.



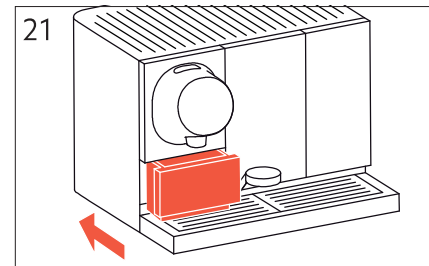
18 Clean top of the machine with a disposable tissue or paper towel. Be careful, it might be warm.



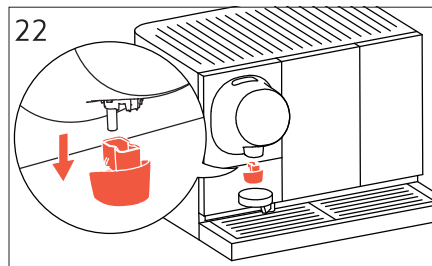
19 Swing the cup support to the side and remove the capsule container.



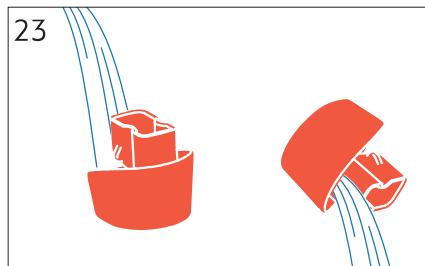
20 Empty the capsule container, wash with soapy water and dry it.



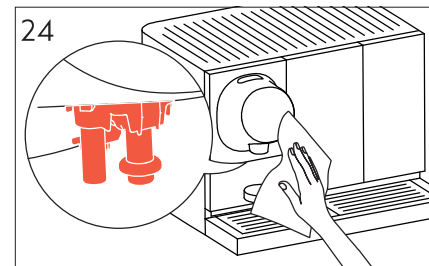
21 Insert the capsule container back into the machine.



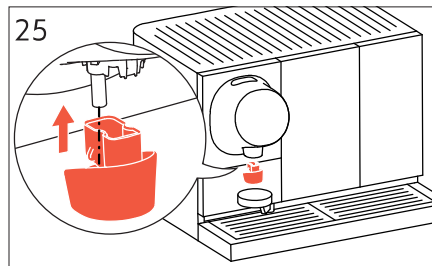
22 Remove the outlets cover. Be careful, hot water might drip.



23 Rinse the outlets cover with fresh drinking water and dry it.



24 Clean the coffee and the milk outlets with a disposable tissue or a paper towel.



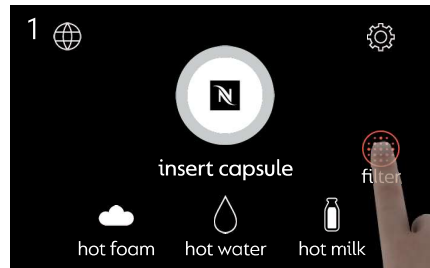
25 Insert the outlets cover back into the machine.

Change the water filter



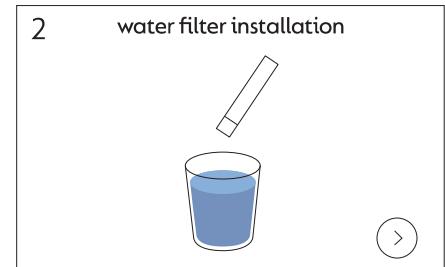
filter

- i** The water tank should be cleaned every time the filter is changed (or at least weekly in the direct water connection mode).

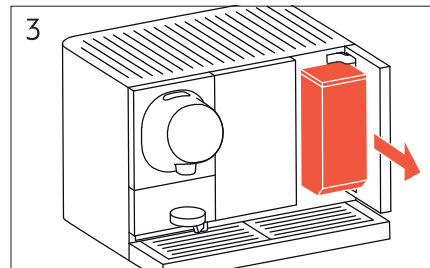


When the “filter” symbol appears in red the internal filter should be changed. Tap on the red filter symbol and follow the instructions.

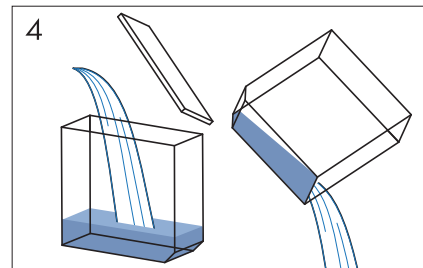
- i** Alternatively, when the “filter” symbol appears in red, you can start the water filter change procedure by entering the maintenance menu. Select “change the internal filter” and follow the instructions.



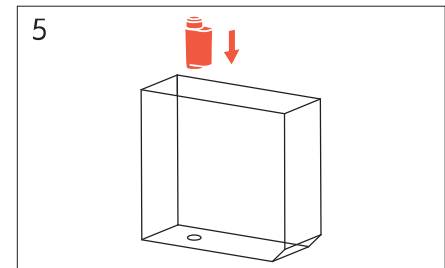
Follow the instructions on the screen to set the water hardness on both the machine and the new water filter.



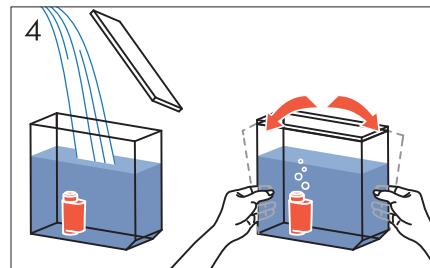
Once the water hardness is set, remove the water tank.



Remove the water tank lid. Rinse with fresh drinking water.



Remove the old water filter and insert the new one. (For first use, simply insert the new water filter.)

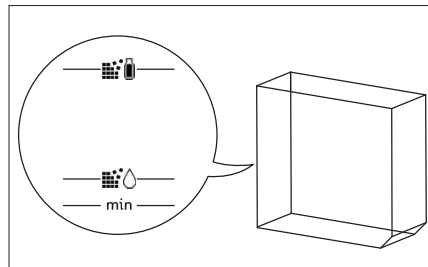


Fill the water tank with fresh drinking water and attach the lid again. Tilt the water tank back and forth to remove air bubbles from the filter. Insert the water tank back to the machine.

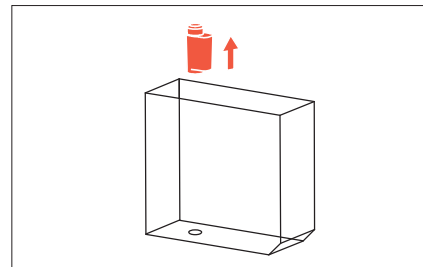
Descaling



- i** In case the “clean” and “descal” symbols appear in red at the same time, proceed first to the cleaning procedure and then to the descaling procedure.



The water tank shows different descaling levels for coffee descaling (bottom sign) and milk descaling (top sign).



If the machine is equipped with a water filter, always remove it before descaling.

- i** Coffee and Milk modules are descaled using two separated processes. When one of the descaling processes is required, the screen will inform on the expected delay until the other descaling process will be required.

Descaling: coffee



When the “descal” symbol appears in red, the machine should be descaled. Tap on the red descaling symbol. The machine will inform that it requests a coffee module descaling.

Follow the instructions on the screen.

- i** Alternatively, the maintenance menu can be entered to start the descaling procedure.

Material needed:

- Prepare the following items to complete the descaling process:
- cleaning tank
 - waste water container
 - 2 bags of **Nespresso** liquid descaler
 - 1 l of water

The procedure will last about 20 minutes.

- i** For descaling, use **Nespresso** liquid descaler. **Never** use vinegar.

Descaling: milk



When the “descal” symbol appears in red machine should be descaled. Tap on red descaling symbol. The machine will inform that it requests a milk module descaling.

Follow the instructions on the screen.

- i** Alternatively, maintenance menu can be entered to start descaling procedure.

Material needed:

- Prepare the following items to complete the descaling process:
- cleaning tank
 - waste water container
 - 4 bags of **Nespresso** liquid descaler
 - 2 l of water

The procedure will last about 45 minutes.

- i** For descaling, use **Nespresso** liquid descaler. **Never** use vinegar.

TROUBLESHOOTING

Problem	Potential solution
The language displayed is not appropriate.	Modify the language settings in your machine's setup menu. If the problem persists, contact your machine operator.
The machine enters in sleep/standby mode too quickly.	Modify the energy-saving settings in your machine's setup menu. If the problem persists, contact your machine operator.
The temperature of Nespresso Momento 120 beverages is too hot/too cold.	Modify the temperature settings in your machine's setup menu. If the problem persists, contact your machine operator.
The length of Nespresso Momento 120 beverages is too long/too short.	Modify the cup size / recipe length settings in your machine's setup menu. If the problem persists, contact your machine operator.
Nespresso Momento 120 seems to function, yet no water/coffee comes out of the coffee head.	Ensure there is water in the machine's water tank(s). Ensure there is no air stuck in the water filter. To do that, fill the water tank with fresh drinking water, introduce the filter upside down, and ensure all air inside the filter is out, place your filter on the water tank and try the machine again.
The display is not illuminated.	The machine might be in deep sleep mode. Touch the screen to wake up the machine. If not the case, check if the machine is switched on and if power plug is connected to mains power socket.



APPENDIX

Direct water connection

The machine can be connected to the water network directly. Thus, water filter needs to be changed less often. No water refill is required.

Telemetry

The machine can be connected to **Nespresso** via internet. This allows bi-directional communication with the machine, which enables the following benefits:

- Visualise machine coffee consumption and health status
- Update machine options*
- Receive additional **Nespresso** services

* Images, animations or texts on screens presented in this user manual might therefore not reflect exactly the ones displayed on the machine screen.

Specifications

A trained **Nespresso** technician or a certified plumber is required (plumber installation) and pressure needs to be checked between 2 – 4 bar.

Power supply:

220 – 240 V / 50 – 60 Hz (IEC certification)

200 V / 50/60 Hz (IEC certification)

208 V / 60 Hz (UL certification)

Weight: 39 kg

Operation temperature range: +5 °C – +32 °C

Storage temperature range: –25 °C – +60 °C
(please empty your machine before storage)

Water tank capacity: 5 L

Milk tank capacity: 3 L

Dimensions (W x D x H): 560 x 500 x 420 mm

Noise emission: < 55 dBA

Fluid refrigerant: R600a

Power of fridge compressor: 50 W

Telemetry Specifications

Modem frequency bands:

- 2G bands (GSM/EDGE): 850, 900, 1800 and 1900 MHz
- 3G bands (UMTS): 800, 850, 900, 1900 and 2100 MHz

Maximum radio-frequency power:

- 2G bands: 33 dBm
- 3G bands: 25 dBm

Proximity Sensor Specifications

Frequency: 5.8+/-0.075 GHz

Maximum power:

- ETSI countries: ca 2 mW / ca 3 dBm
- FCC countries: < 50 mV/m, < 94 dBuV/m

Type plate

The type plate contains the following details:

Machine type: **Nespresso** Professional Coffee Milk Machine

Model: **Nespresso** Momento 120

Type: 232/NP120

Voltage: according to type plate

Power: according to type plate

Serial number: according to type plate

Production date: according to type plate

Steam boiler pressure system

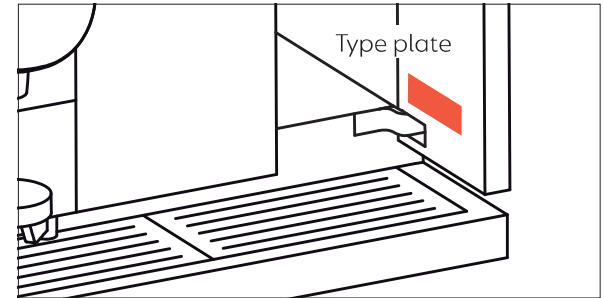
Rated operation pressure: 2.8 bar

Rated operation temperature: 142 °C

Max. boiler pressure: 5 bar

Min. boiler pressure: –0.2 bar

Tested boiler pressure: 7.5 bar



Recycling capsules and machines end of life

This appliance complies with the EU Directive 2012/19/EC. Packaging materials and appliance contain recyclable materials.

Your appliance contains valuable materials that can be recovered or can be recycled.

Separation of the remaining waste materials into different types facilitates the recycling of valuable raw materials.

Leave the appliance at a collection point.

You can obtain information on disposal from your local authorities.

To know more about **Nespresso** sustainability strategy, go to www.nespresso.com/positive

Publishing details

Version: User manual **Nespresso** Momento 120
Original user manual

Contact Nespresso

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



Nestlé Nespresso SA
Avenue d'Ouchy 4-6
1006 Lausanne
Switzerland