



COFFEE MACHINE

ELEMENTS BY ASKO



Häfele introduces Elements by Asko, inspired by the four elements of the **earth - fire, air, water and earth** under its Range of **Luxury Appliances**. This series is a piece of art that actually not only enhances the look of the kitchen but also introduces professional methods of cooking into everyday life. The Elements range represents no compromise and no limits, based on countless hours of consumer insights and is equipped with unparalleled technology because of which we believe that it is class leading in the Indian appliances market.

The appliances falling under this range combine state-of-the-art technology with functionality and aesthetic appeal. They feature a unique combination of black pearl glass with a background surface consisting of small stainless steel particles that shift colour to graphite grey or even brown depending on the surroundings.

The Asko Elements Series includes coffee machine, combi-steam ovens, pyrolytic ovens, microwave oven and warming drawer models to offer you full flexibility in your cooking. They are designed to be combined according to your demands and your choice of kitchen. Besides this, this series also offers Fusion Volcano Burner Hobs and Induction Hobs all of which impart a sleek homogeneous look to your kitchen.

LET THE ELEMENTS COFFEE MACHINE BE YOUR OWN BARISTA

Imagine having your own barista right there in your own kitchen, making your perfect cup of coffee at any time you like and as often as you like. Sounds like a dream, doesn't it?

Professional baristas demand perfection in each detail when making coffee. Dosage, grinding, brewing pressure and temperature are parameters that need to be exact to make that perfect cup of coffee.

Häfele introduces **the New Coffee Machine from Asko's Elements Range of Appliances**. The Elements Coffee Machine, with its Scandinavian design and a fundamental idea of making everyday life easier, is a unique combination of state-of-the-art technology, user friendly interface and minimalistic aesthetics.

With this coffee machine we have transformed the barista's expertise into techniques and algorithms, all designed to brew the perfect coffee for you. It is just like a dream come true.

A true barista always takes great care to keep their equipment clean. The design of the Elements Coffee Machine minimises the residual coffee inside the machine and improves the taste of your freshly brewed coffee.

It is the smart way to explore new coffee types or simply enjoy the same perfect coffee day after day. And the best thing is that you don't need to know anything about making coffee – only what you are craving for.



The CM8478G Elements Coffee Machine has been awarded the Red Dot Award for high design quality, and for expressing innovation in form and function in an exemplary manner.



ASKO'S ELEMENTS COFFEE MACHINE FEATURES THE MOST INNOVATIVE CAPABILITIES TO DELIVER YOU TASTEFUL COFFEE EVERY DAY

With this Coffee Machine your perfect coffee is just a tap away. With a unique interaction and control philosophy based on a TFT touch interface, you have got all the possibilities to get your coffee done exactly the way you want it. The interface consists of over 50 different programs, options and settings. (For example customizable beverage size, language selection, automatic rinsing, hot water setting and descaling program).

It is easy to pull out the coffee machine to access the bean and coffee powder compartments and the milk jug, as well as the cleverly designed cup shelf on the side of the machine. All parts that come in contact with coffee beans, coffee powder or milk are easy to dismantle and clean. There is also an automatic cleaning program to make your daily coffee taste even better.

However, good taste is characterised not only by what it delivers but also by its exterior. The Elements Coffee Machine is perfectly co-designed with the other products in the Asko Elements range and is nicely integrated with both the 45 and 60 cm ovens.



In Italy, coffee drinking is almost like a science and there are codes for when and how to drink every type of coffee. In the rest of the world we have come to love the Italian coffee, even though we might not be as strict on the whens and the wheres. Nevertheless, there are some underlying theories that have been taken into serious consideration before developing the Asko Elements Coffee Machine.



THE INSIDE OF OUR COFFEE MACHINE IS FILLED WITH TRADITION



Coffee beans should be fresh

The bean container of Asko's Elements Coffee Machine by Häfele comes with an air-tight lid to help preserve the freshness of the beans. The container is large enough to avoid constant refilling, yet small enough to keep the beans fresh for as long as they last.

Beans should be ground, not cut

The traditional coffee machines come with blade grinders that cut the beans into powders with less consistency in the granulate. The Coffee Machine uses a high quality conical burr grinder, which crushes the beans into the same granulate size. This helps to release the aroma from each coffee grain to extract full range of flavours from the beans.

Humans are different. So are the coffee beans

The Elements Coffee Machine automatically adjusts the grinding size of the beans depending on the type of drink you have selected. But as the roast and type of beans varies you might want to fine-tune the grinding level manually to one of the 13 available steps.

A fresh cup of coffee should be just that

Coffee residue that remains inside the grinder can add a sour taste to your freshly made coffee. There will always be some remains of the coffee left in the grinder but the amount varies greatly depending on which machine you use. In this Coffee Machine the residual amount is as little as 3 grams. Other machines hold up to 12 grams.

CREATING THE PERFECT MILK FROTH

Most of our beloved coffee drinks consist of the basic espresso combined with different amounts of milk and froth. So, how do you get that perfect thick and creamy froth? The foam itself is made from tiny air bubbles that form when steam is added to the cold milk. The goal is to get as tiny bubbles as possible in order to get a steady, yet smooth, body of froth. A perfect froth has a temperature of 60-65 degrees Celsius if it gets any warmer the milk will start to behave, smell and taste differently.

- The milk container of the Elements Coffee Machine has thermal properties that keeps the milk cold for up to an hour at normal room temperature. It is also designed to fit conveniently into your fridge when you are not using it.
- The Coffee Machine uses the patented Latte Crema System, with the unique Perfect Milk Froth Generator creating the necessary microbubbles.

Note: A fattier milk gives a more dense foam that lasts longer than a less fatty milk drink. The fat in the milk also helps to carry the taste of the coffee. When using vegan milk, such as soy, almond, coconut or oat-based milk substitutes, please keep in mind that these alternatives behave differently to cow's milk when it comes to temperature and handling.



GOOD COFFEE REQUIRES CLEANLINESS

Due to the minimalistic design of Asko's Elements Coffee Machine by Häfele, most of the parts are placed behind the front cover. But, as a clean coffee machine is the key factor for delicious coffee, the interior parts can be easily accessible.



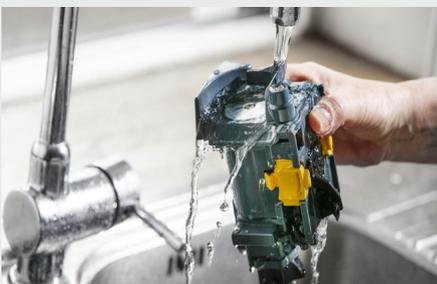
Wide drip tray

The drip tray is wide with room for several cups of coffee and prevents any spill from getting on your floor or mat. It is just as easy to remove as the other parts of the Elements Coffee Machine.



Dishwasher-safe milk container

The milk container is easy to clean, and the inside part is dishwasher-safe.



Easy-clean brewing unit

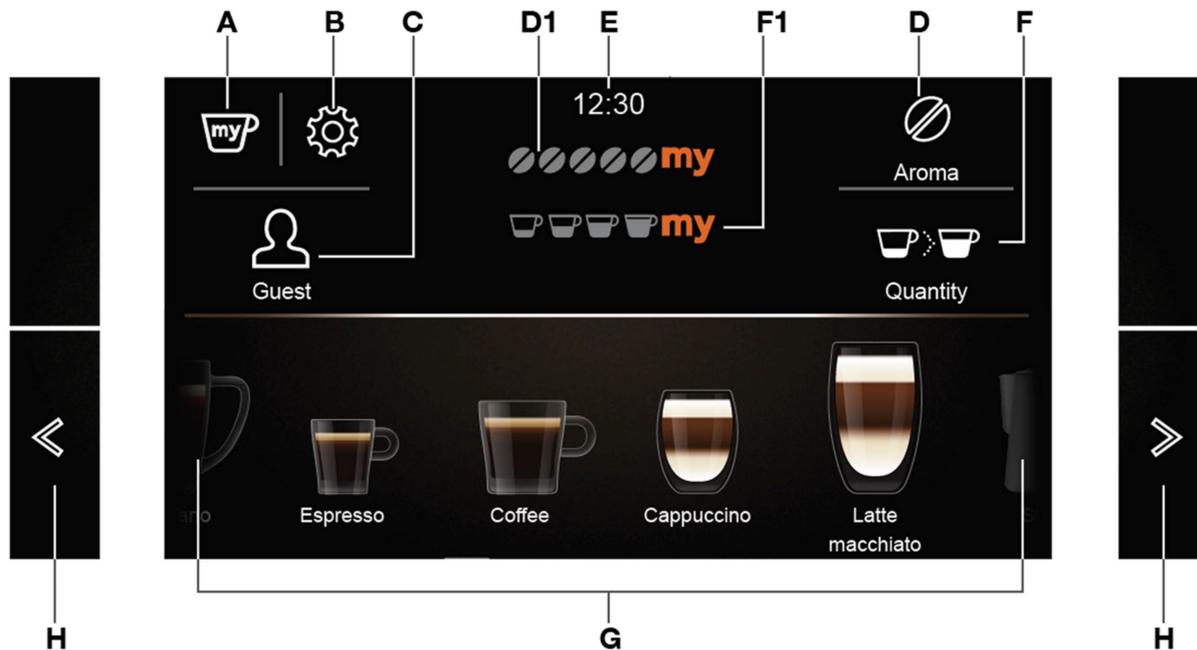
The brewing unit is one of the most important parts to keep clean. All you need to do is release it, rinse it and reposition it back into the machine – and you are done. Cleaning doesn't get much easier than this.



Automatic cleaning with steam

The automatic cleaning program uses steam to clean out the tubes and the Perfect Milk Froth Generator. The milk container has an automatic cleaning program to get rid of all milk residuals in the hoses and other parts. It is strongly recommended using these programs after every use to ensure the continued top-level performance of the machine.

CONTROL PANEL



A. My profile

By selecting the "My coffee-menu" you can customize your version of the perfect cup of coffee. Simply set the strength and volume of coffee, adjust the amount of milk and set the froth level as desired. This is a perfect feature for families with different personal favorites, or if you want to save several choices for your own use.

B. Settings

In the "Settings" menu you can adjust almost twenty different parameters such as coffee temperature, auto-start and auto-stop, display background colour, water hardness level, descaling schemes and energy saving mode.

D. Aroma/ Custom Mode

Aroma/ Custom mode is for those who want to have a perfect coffee drink according to their own specifications. Consequent presses of this key, will enable you to customize the aroma from the D1 Panel

E. Time

Reflects the real-time clock in a standard digital format

D1. Selected aroma

By selecting the Aroma key (D) you get a number of aroma options to choose from the selected aroma panel: My aroma (if programmed and set), Standard, Pre-ground, Extra Light, Light, Medium, Strong or Extra strong

C. Guest

The "Guest" function is a temporary user profile designed to save time when serving many cups of the same coffee drink. Select the type of coffee you wish to serve, adjust strength and volume and tap "Save". The Elements Coffee Machine is now ready to serve the same recipe to all your friends.

F. Quantity

You can touch this key repetitively to choose the coffee quantity of your choice from the F1 Panel

F1. Quantity

By selecting the Quantity Key (F) you get to choose the coffee quantity from the Selected Quantity Panel: My quantity (if programmed and set), Standard, Small, Medium, Large or Extra Large

G. Beverages available to select

The fastest and easiest choice is to choose one of the 12 pre-programmed coffee types with the special ASKO recipes. Just tap on the desired symbol on the screen and the brewing starts immediately. Real coffee instantly. Please refer to the next page for more information on this point.

H. Scroll left/right

You can touch these keys repeatedly until the correct coffee variable is displayed for you to choose.

CRAVING A STEAMING CUP OF COFFEE?

There is nothing like a pre-set selection of the 12 best coffee/ drink variants from around the world pre-programmed and refined to perfection and made available to you at the touch of your fingertips.



Single espresso

This authentic Italian espresso comes with a 3-4 mm layer of crema and a full-bodied aroma. This is the natural choice to kick-start your morning or to finish a dinner.



Double espresso

Like a Single espresso but with more coffee powder to bring that extra energy to a gloomy Monday morning or just to make the good taste last a little longer.



Single coffee

The international version of the Italian espresso: lighter, with a balanced taste and a thin layer of crema.



Single long

This is a special coffee recipe made with a low brewing pressure to achieve a delicate flavour and taste. This is the recipe for the filter coffee lovers.



Single doppio+

This recipe is more than a double espresso made with an extra quantity of coffee powder and a deep pre-infusion for extra aroma and energy.



Cappuccino

One of the most loved recipes is this Single espresso shot with equal parts coffee and hot milk, topped with a maximum amount of soft milk foam.



Cappuccino+

Creamy cappuccino made with an extra shot of doppio+ coffee powder for extra aroma and energy.



Espresso macchiato

Single espresso shot with a dash of hot milk topped with foam.



Latte macchiato

Single espresso shot with up to 220 ml hot milk topped with medium level of foam. Watch the layers as they slowly blend.



Caffe latte

Possibly the most well-known and popular coffee drink, it is made from a single shot of espresso and is mixed with 3 times the quantity of hot milk, topped with a thin layer of foam.



Hot milk

Get lovely hot, snow-white milk with the desired amount of foam to make your hot chocolate or chai latte.



Hot water

Roughly 150 ml hot water at 90°C for those who love something else than coffee.

PRODUCT SPECIFICATIONS

CM8478G COFFEE MACHINE

Article Number: 535.50.060

Range: Elements

Version: Automatic coffee machine

Finish: Soft black glass

TECHNICAL FEATURES

Construction & Performance

- 2 heating elements
- Water tank capacity: 2.5 L
- Container for coffee beans capacity: 350g
- Removable milk jug: 0.5 L
- Removable steam pipe
- Pre-brew system
- Illumination with 4 LED lights
- (2 on the sides / 2 on coffee outlet)

Use & Flexibility

- Container for coffee beans
- 13 grinding levels
- Pre-ground coffee container
- LED light
- Standby function
- Tea function
- Steam function
- Preparation of 2 cups at the same time
- 5 coffee temperature settings
- Integrated cup-warming shelf
- Integrated storage area for accessories
- Custom recipes / user profiles

Interaction & Control

- TFT touch interface
- Touch sensitive keys
- Display language setting

Safety & Maintenance

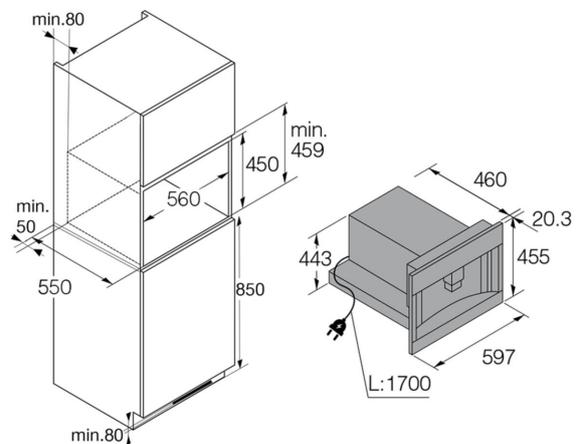
- Removable brewing unit
- Removable drip tray (1.0 L)
- Water hardness test stick
- Easily removable coffee ground container

Pre-set Beverages Options

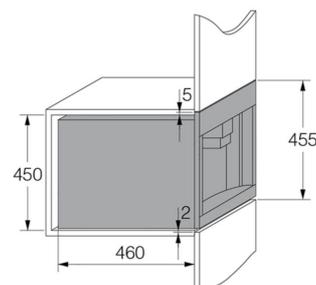
- Single espresso
- Double espresso
- Single coffee
- Single long
- Single doppio +
- Single americano
- Cappuccino
- Cappuccino +
- Espresso macchiato
- Latte macchiato
- Caffè latte
- Flat white
- Milk
- Hot water



TECHNICAL SPECIFICATIONS



Appliance and built-in dimensions



Details from side

MRP (INR): 2,76,890/-

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