



Nespresso Momento Coffee & Milk (1039 / NP120/US)

User Manual

Welcome to Nespresso Professional

To help your company make the most of your **Nespresso** Professional coffee machine, let us guide you through the many features to ensure you enjoy the same high quality coffee, cup after cup. We guarantee the performance of your machine and are here to support you with our dedicated after-sales service.

How will you create your ideal coffee experience?



Nespresso Momento Coffee & Milk (1039 / NP120/US)

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1. Safety precautions and general information



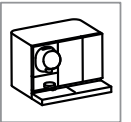
Safety Precautions (save these instructions)

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



General safety notes

- In the event of an emergency, switch off the machine using the main switch located under the water tank, behind the drip tray. Unplug the machine. If your machine is connected to a direct water connection, turn off the main water supply to the machine.
- This appliance can be used by children age 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge provided that they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Children must not play with the appliance.
- Ensure that all accessories (such as the water tank, pipes, etc.) are not showing any damage (such as a tear or crack, etc.) that could affect machine functionality or performance.
- Only store milk in the machine's 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.



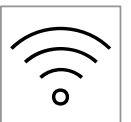
WARNING: Risk of fire

- Do not store explosive or flammable substances such as spray cans containing flammable propellants inside the fridge.
- Keep all ventilation openings clear of any obstructions. This includes any structure where the appliance forms part of the installation.
- Do not use mechanical devices or other means to accelerate the defrosting process.
- Do not damage the refrigeration circuit.
- Do not use electrical appliances inside the milk storage compartment unless they are of the type recommended by the manufacturer.



WARNING
Risk of fire /
flammable materials

Flammable refrigerant used:
Refrigerant: R600a, Charge: 0.017 Kg (0.6 Oz)



Risk of electric shock

Note: This appliance contains a Class 1 laser product.

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

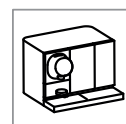
- The machine should only be installed, relocated, removed, serviced, and/or repaired by trained personnel who are trained in the correct use of the machine in line with standards and who have specific knowledge of the machine regarding all electrical safety and health regulations.
- Ensure that your machine voltage is the same as your wall power voltage.



- Extension cables can be used if needed during the installation.

Note: the extension cable(s) must be grounded and rated for the machine.

- Do not open the casing under any circumstances.
- Keep the machine away from moisture.
- Never immerse the machine, cable or plug in water or any other liquid.
- Do not pull the cord over sharp edges, clamp it or allow it to hang down.
- Machine cables must be positioned out of the reach of children.
- Immediately stop using the machine if the cable or plug is damaged.
- Changes to the electrical plug are prohibited because they could lead to serious danger from electrical shock or fire.
- Do not position the cable near or on hot parts of the machine. Using the machine near an open flame is strictly prohibited.



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

- Visually check that the main cable is not wet (especially at the main plug). Do not touch the main cable if it is wet. If wet, wait until it is dry before proceeding. If/once the main cable is dry, unplug the machine.

Note: the machine must be unplugged, not simply turned off.

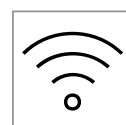
- Dry the machine with a clean, soft dry cloth. Check for water under the machine and dry off if needed.
- Wait one hour, then plug in the machine for use.



Food safety risks

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

- Clean the machine periodically and in accordance with this user manual.
- During the cleaning or descaling process, please ensure that it is clear that the machine cannot be used so as to avoid the ingestion of cleaning or descaling agents by consumers. Never leave the machine unattended during operation, including the processes of cleaning, descaling and emptying of the machine.
- Fill the water tank with fresh drinking water daily.
- Only use UHT or pasteurized cows' milk.
- Only pour milk that has been stored according to pack instructions into the milk tank.
- Use the milk within 24 hours once it has been filled into the milk tank.
- To avoid the risk of milk freezing, do not leave the milk tank in the fridge with a small quantity of milk overnight.
- If the temperature in the fridge, with the door securely closed, is above 8 °C / 46.40 °F for more than 4 hours, remove the milk and contact the service provider.
- Never use any other container than the milk tank supplied to store milk in the machine fridge.
- Only use milk that is within its expiration date.



CAUTION: Risk of scalding

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

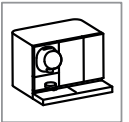
- Do not perform work underneath the product outlets.
- Avoid direct contact with hot fluids.
- Do not touch any part of the outlets before or after a beverage has been dispensed.
- Empty the drip tray with caution when cleaning the machine.
- Never clean the drip tray steam outlet without heat-resistant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



Risk of injury

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

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



Intended use

The machine must be installed in indoor buildings, on a stable support and a flat horizontal surface able to withstand the weight of the machine (see “**Appendix**” for additional information).

For installation in any other environments, applicable regulations must be identified and fulfilled in advance by the installation company.

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

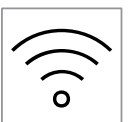
- Self-serve users: self-serve users are guided by the screen instructions to operate the machine safely. Self-serve users must not conduct any maintenance operations.
- Trained operator staff: Trained operator staff are staff able to operate the machine and execute the cleaning and maintenance activities described in this manual.



Operation

This machine is only suitable for brewing coffee and milk-based coffee recipes and for dispensing hot water. Take note of the following instructions:

- This machine is designed for **Nespresso** Professional capsules, available exclusively from **Nespresso** and its authorized distributors.
- Ensure all necessary maintenance work is done in accordance with the instructions and intervals recommended in this user manual.
- Ensure you clean, empty and unplug the machine if you do not plan to use it for a long period of time (weeks). Perform the automated cleaning process first. Disconnect the machine from the wall power. Remove, empty, clean and store the milk tank separately with the lid open. Leave the fridge door open. Refer to the chapter “**Machine menu**” 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 substances, such as sugar solutions, alcohol, etc.
- When pouring the milk into the milk tank, it must have a temperature between 3°C and 5°C / 37.40°F and 41°F as the machine fridge has been designed to keep the milk cool but not to lower its temperature.

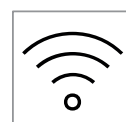
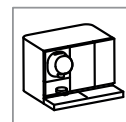


- This is to obtain optimal milk foam quality, which can vary depending on the type of milk used.
- Always ensure the machine is in a vertical and upright position. Do not transport the machine on its side or upside down.
- All operations other than those mentioned in this user manual must only be performed by authorized and trained service providers from **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's life and contribute to an excellent **Nespresso** experience.
- Machine cleaning and maintenance must not be undertaken 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 appropriate milk cleaning tablets as indicated by **Nespresso**. Do not use any other cleaning detergent or disinfection agent. Using other cleaning detergents or tablets might lead to chemical residue buildup and/or poor cleaning efficiency. For ordering cleaning tablets please visit your **Nespresso** online shop or contact **Nespresso**.
- Never use any other container than the cleaning tank provided to perform the automated cleaning process.
- Always perform cleaning according to the machine prompt or before switching off the machine (as milk must not remain in a switched-off machine).
- Always perform descaling according to the machine prompt.
- Only use dedicated, single-use and non-abrasive paper towels or tissues to clean the milk tank, the fridge, the milk aspiration pipe and all the outlets (coffee, milk, water) to prevent microbiological contamination. When using dedicated or single-use paper towels or tissues, you must ensure they are moist but not wet to avoid increasing the risk of electrical shock.
- If cleaning is performed before switching off the machine for a long period of time (as milk must not remain in a switched-off machine), disconnect the machine from the wall power after cleaning is complete. Remove, empty, clean and store the milk tank separately with lid open. Leave fridge door open.
- If milk has been left in the milk tank in the fridge while the fridge is not working or the machine is switched off, then machine cleaning is required.
- Dedicated or single-use paper towels or tissues can be used to clean external parts of the machine. Please use appropriate cleaning products (such as odorless chemicals and mild detergents that are food safe and non-abrasive).
- Refer to the chapter "**Daily cleaning and maintenance**" for a complete guide to successfully cleaning your machine.



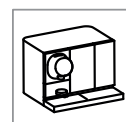
Disclaimer: Please do not remove the plastic part around the new water tank floater when placing it in the dishwasher. If you remove the plastic part, do not put in the dishwasher.



Avoid contamination during machine handling

- Microbiological contamination: clean and sanitize your hands and all tools or materials used when conducting machine maintenance. Clean the milk tank, fridge and milk aspiration pipe with dedicated, single-use and non-abrasive paper towels.

- Chemical contamination: use appropriate cleaning products for the sanitation (e.g. odorless chemicals, mild detergents, food safe and non-abrasive).
- Physical contamination: do not introduce foreign materials that could fall into the consumer's cup.
- Allergen contamination: only use either a non-abrasive, damp single use cloth or a paper towel for cleaning (refer to "**Daily cleaning and maintenance**").
- Never use tools that have been in contact with other food products.
- Observe hygiene standards while pouring milk into the milk tank.
- Do not put plastic parts or any components of the machine into a microwave.
- Do not clean machine components in the dishwasher, unless stated otherwise in this manual.
- Do not clean plastic parts with alcohol, ethanol, methanol, methylated spirits or disinfectants. Detergents with strong acid agents such as acetic acid must not be used either.
- Do not clean the machine with high pressure such as water jets.
- Clean the coffee and milk outlets with dedicated, single-use and non-abrasive paper towels.



Machine hygiene

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



Maintenance work

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

Note: A maintenance plan should be in place for your machine.

- A notification will appear on the coffee machine display if the machine needs to be serviced.



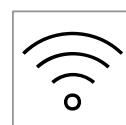
Disposal

- We recommend that you contact **Nespresso** to dispose of the machine, components and packaging; follow all local regulations.



Limitations of liability

- The manufacturer accepts no liability for any injuries or accidents if the safety instructions covered in this manual are not adhered to.
- The manufacturer cannot be held liable for any damage caused by misuse or inappropriate handling of the machine.
- The manufacturer does not accept any liability for consequences arising from both internal and external modifications of the machine.



Warranty regulations

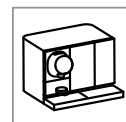
- The warranty provisions apply as agreed with **Nespresso**.

- Malfunctions due to misuse or connecting unsuitable connections are not covered by warranty.
- Wear and tear of parts is not covered by the warranty.
- All **Nespresso** machines must pass stringent controls. Reliability tests under practical conditions are performed randomly on selected units. This can show traces of previous use.



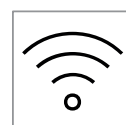
Risk of material damage

- This equipment is to be installed in compliance with the applicable federal, state or local plumbing codes.
- Incorrect handling of the machine may result in damage to property.
- This machine is designed for indoor use. Keep it in an appropriately controlled environment (protected from dust, vibrations, water splashes, direct sunlight, pests, etc.).
- Please make sure that a Pest Control and Monitoring system is in place, and that the machine is located in an area with Pest Control Monitoring.
- Position the machine on a flat, horizontal, stable, heat-resistant 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 / 32°F.
- As an option, machine and base cabinets are available in a configuration in compliance with accessibility regulations for people with a disability. Please check your local regulations for further information.
- Never use the machine without the drip grid.
- The machine is class 4 and, in accordance with its design, must be operated between 5°C / 41°F and 32°C / 89.6°F.



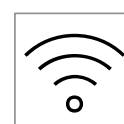
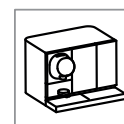
Reminder

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



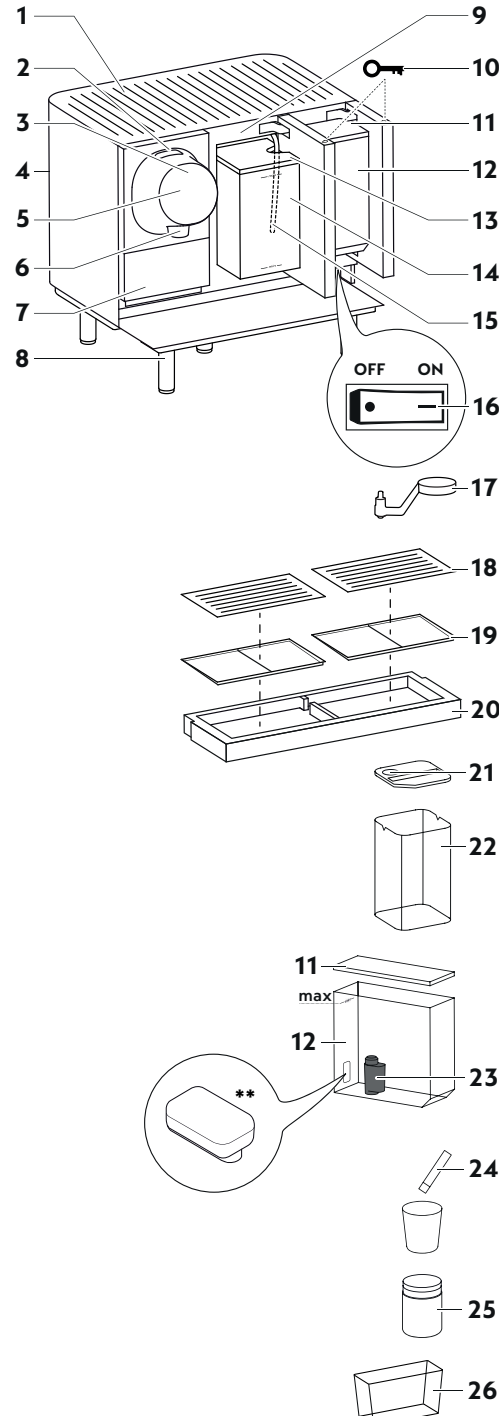
Troubleshooting

Problem	Potential solution
The incorrect language is displayed.	Modify the language settings in your machine's setup menu. If the problem persists, contact your machine operator.
The machine enters 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 the Nespresso Momento 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 the Nespresso Momento beverages is too long / too short.	Modify the recipe length settings in your machine's setup menu. If the problem persists, contact your machine operator.
Nespresso Momento 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 a receptacle with fresh drinking water. Immerse the water filter completely and squeeze it several times until all air bubbles have been removed. Place your filter on the water tank and try the machine again.
The display is not illuminated.	If the proximity sensor function has been disabled (or is not available in your country), the machine might be in deep sleep mode. Touch the screen to wake up the machine. If this is not the case, check if the machine is switched on and if the power plug is connected to the wall power socket.
The machine performs too many automatic rinsing cycles.	Refer to the section " <u>Automatic machine rinsing</u> ".
The milk container contains milk but the milk recipes are not available.	Milk recipes become available once the temperature in the fridge is below 10°C / 50°F. Refer to the section " <u>Interaction with the machine</u> " to check the temperature in the fridge. Always use pre-cooled milk (i.e. 5°C / 41°F) when refilling the milk tank. Make sure the milk tank is correctly inserted in the fridge.
The milk froth texture is not of the desired quality.	Depending on the milk type you use, the setting must be adjusted. This might happen as well if you use the same milk type and brand but in a different period of the year. Refer to the section " <u>Milk foam quality adjustment</u> " to set the desired milk foam density. Make sure the milk aspiration pipe is correctly inserted in the milk tank and not pinched by the milk tank lid.



2. Machine overview

2.1. Overview of the parts



1 Cup plate

2 Capsule insertion slot

3 Proximity sensor*

4 Telemetry device* (located inside the machine)

5 Touch control panel

6 Coffee and milk outlets

7 Capsule container

8 Cabinet

9 Machine fridge

10 Key for water tank and fridge doors

11 Water tank lid

12 Water tank

13 Milk tank lid

14 Milk tank

15 Milk aspiration pipe

16 Main switch (the drip tray must be removed in order to access the main switch.)

17 Cup support

18 Drip grilles

19 Drip tray inlets

20 Drip tray

21 Location for the cleaning tablet during the cleaning process

22 Cleaning tank with lid (used during the cleaning process)

23 Water filter

24 Water hardness test strip

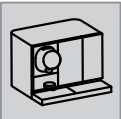
25 Jar of Thermoplan cleaning tablets (used during the cleaning process)

26 Waste water container (used during the cleaning process)

1	Cup plate
2	Capsule insertion slot
3	Proximity sensor*
4	Telemetry device* (located inside the machine)
5	Touch control panel
6	Coffee and milk outlets
7	Capsule container
8	Cabinet
9	Machine fridge
10	Key for water tank and fridge doors
11	Water tank lid
12	Water tank
13	Milk tank lid
14	Milk tank
15	Milk aspiration pipe
16	Main switch (the drip tray must be removed in order to access the main switch.)
17	Cup support
18	Drip grilles
19	Drip tray inlets
20	Drip tray
21	Location for the cleaning tablet during the cleaning process
22	Cleaning tank with lid (used during the cleaning process)
23	Water filter
24	Water hardness test strip
25	Jar of Thermoplan cleaning tablets (used during the cleaning process)
26	Waste water container (used during the cleaning process)

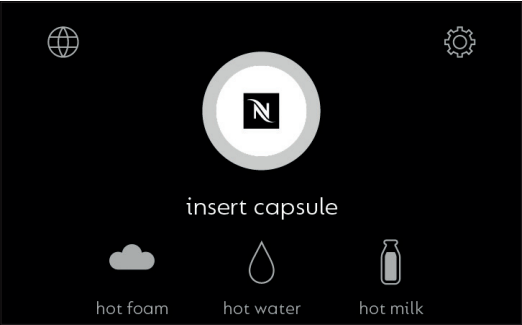
 Test strips are available in the water filter package.

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



3. Interaction with the machine

3.1. Home screen



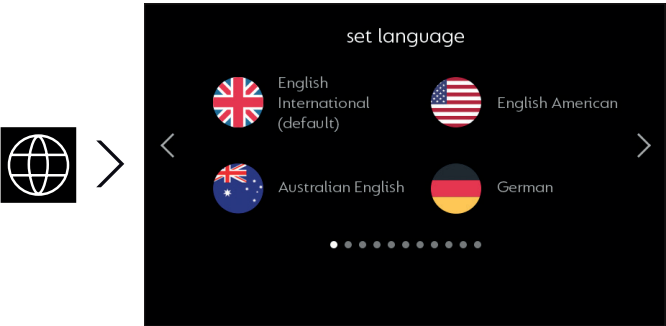
Non-coffee recipes such as hot foam / hot water / hot milk can be selected from the home screen.

3.2. Red symbols on the home screen

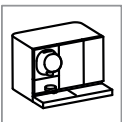


	Red “descale” symbol: the machine needs to be descaled (see “ Descaling ”)
	Red “filter” symbol: change water filter (see “ Change the water filter ”)
	Red “clean” symbol: the milk system needs to be cleaned (see “ Clean the milk machine and water tank (daily) ”).
	Blue “clean” symbol: the water tank must be cleaned (applies only when the machine is connected to a direct water connection). Touch the symbol and follow the screen instructions.
	If this symbol appears, contact Nespresso or its service partners.

3.3. Language screen



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

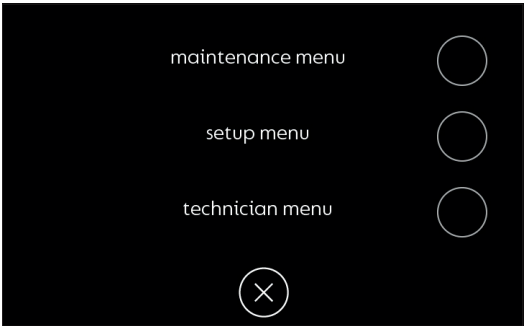


3.4. Machine menu



Milk temperature: The ideal milk temperature is 4°C / 39.2°F and must not be higher than 10°C / 50°F. If above 10°C / 50°F, the machine does not allow any milk recipes. The machine's fridge is designed to keep the milk at the optimal temperature of 4°C / 39.2°F. It is not designed to actively cool down milk from the ambient temperature to colder milk (< 10°C / 50°F).

The **milk system clean alert** follows the rule of one clean per 24h. The countdown starts after the first milk recipe has been prepared after a previous clean. If no information is displayed, then a milk beverage has not yet been prepared since the last clean.



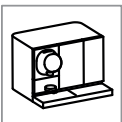
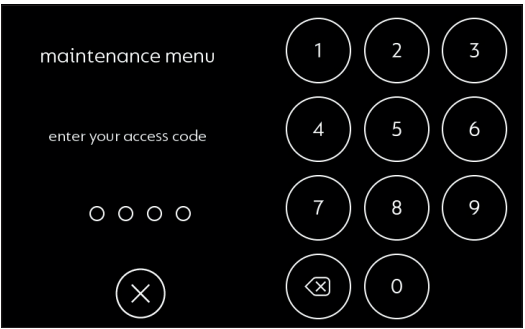
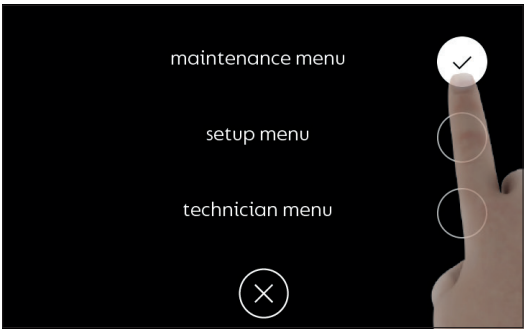
Maintenance menu
Service procedures (default code 8888)

Setup menu
General settings (default code 8888)

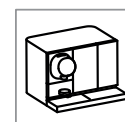
Technician menu
Can only be accessed by a trained **Nespresso** technician

3.4.1. Maintenance menu

The menu can be reached by tapping the tools setting icon.

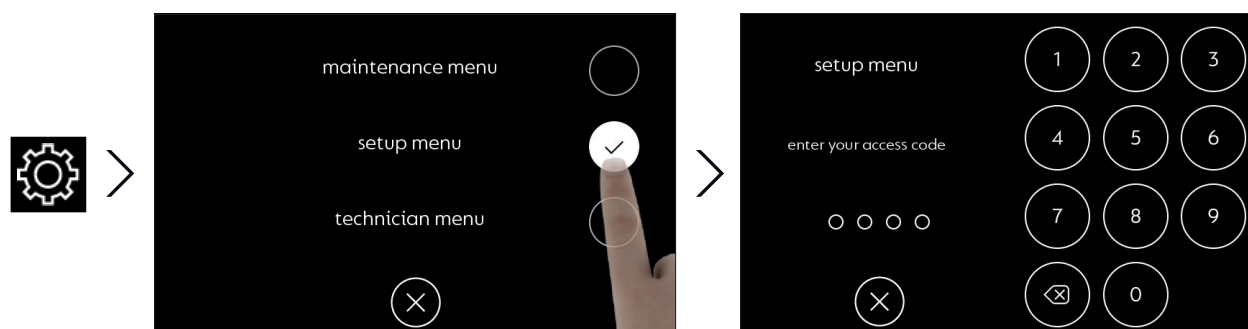


Parameters	Explanation	Momento Coffee & Milk (1039 / NP120/US)
Clean the milk machine	Daily cleaning procedure of the milk system.	yes
Adjust foam parameters	Adjust the milk foam quality depending on the milk type and brand by adjusting the air valve opening.	yes
Descalc the machine	Once the descaling threshold is reached, the descaling symbol is displayed on the machine screen and indicates that the machine has entered the recommended descaling stage. If descaling is not performed during the recommended period, the machine enters the mandatory stage and becomes blocked until descaling is performed.	yes
Display the connectivity status	Network data are displayed.	yes
Change the internal filter	Change the water tank filter via the maintenance menu.	yes, if the filter is set
Display the log	Automatic log of software events, e.g., to diagnose problems.	yes
Display the S/N and the SW version	Serial numbers and software versions of the corresponding machine parts are displayed.	yes
Emptying the machine	Prepare the machine for long storage or transportation.	yes
Consumption data	Visualize machine coffee consumption and health status.	yes
Set software update schedule	Define schedule for remote software update to take place. It can be restricted to overnight updates or apply without restriction.	yes

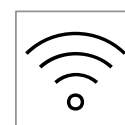


3.4.2. Setup menu

The menu can be reached by tapping the tools setting icon.



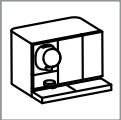
Parameters	Explanation	Momento Coffee & Milk (1039 / NP120/US)
Set language	Set the desired language displayed on the screen.	yes
Set time	Set the local time (hh:mm).	yes
Set energy saving mode	Each machine is equipped with two power-saving modes, which get activated in case of inactivity.	yes
Set temperature	Set the temperature of your coffee (each machine). Set the temperature of your milk.	yes
Set recipes	Set the recipes displayed on your screen.	yes
Set recipes cup length	Increase / decrease the overall recipe cup length.	yes
Set functions	Set non-coffee recipe(s) displayed on your home screen.	yes
Set function cup length	Increase / decrease the non-coffee recipe length.	yes
Set top-up	Enable / disable top-up with the latest ingredient of a recipe.	yes
Set access code	Set the access code for the maintenance and setup menu. The default access code is 8888.	yes
Set water hardness	Use a glass of tap water and a test strip to determine the water hardness.	yes



Parameters	Explanation	Momento Coffee & Milk (1039 / NP120/US)
Set water filter installation	Each machine can be operated with an “internal” water tank filter or directly connected to a direct water connection.	yes
Periodic rinsing	A rinsing cycle is automatically performed to keep the coffee fluid line at the optimal temperature.	yes
Reset to factory setting	Reset the machine to factory settings. Warning: All customized settings will be lost!	yes



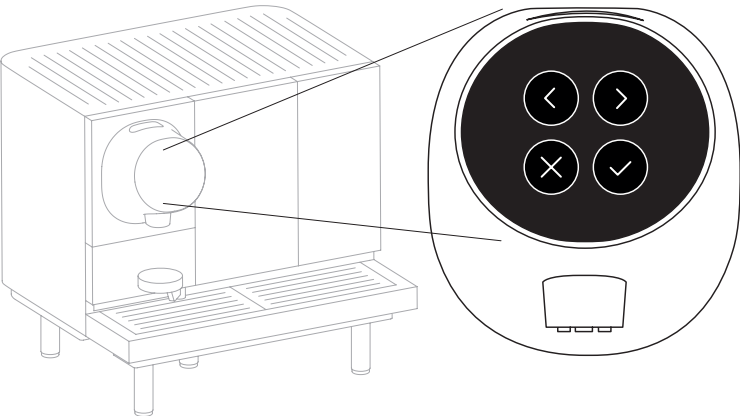
3.5. Insert a Nespresso capsule in the capsule insertion slot



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



3.6. Recurring screen symbols



- Go to previous screen
- Go to next screen
- Confirm symbol
- Cancel (back to main screen)

i Use the screen symbols to navigate.

4. Other machine interaction

4.1. Automatic machine rinsing

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

Daily rinsing on start-up

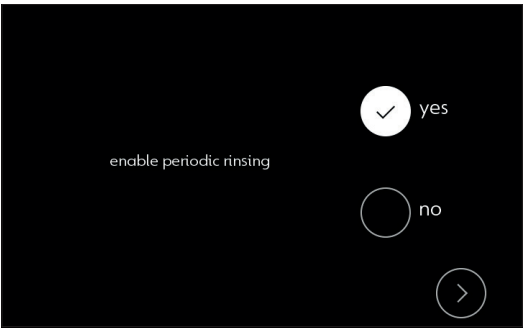
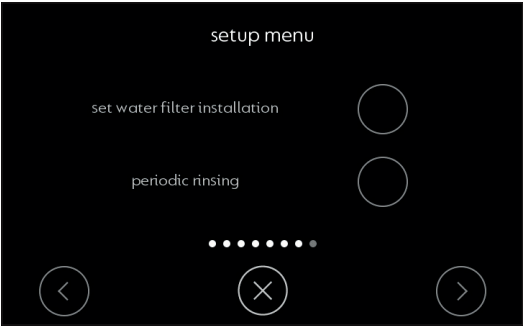
Once per day, at machine start up, the machine automatically performs a rinsing cycle (200 mL / 6.76 fl fl oz) through the coffee and hot water outlets.

Rinsing after exiting a power-saving mode

Every time the machine exits a power saving mode, a rinsing cycle (40 mL / 1.3 fl oz) is automatically performed to clean the coffee and hot water fluid lines and reach the optimal temperature for the next beverage preparation.

Periodic rinsing

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



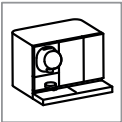
Milk system automatic rinsing

To maintain hygiene and performance of the milk system throughout the day, the machine automatically performs a short rinsing cycle at the beginning and end of milk recipe preparations:

- Prior to the milk recipe preparation, the machine performs a short rinsing cycle (15 mL / 0.5 fl oz). The rinsing water is directly flushed into the drip tray.
- Just before the milk recipe preparation finishes, the milk in the milk line is flushed out with water to rinse the line. This process generates a very small amount of rinsing water (5 mL / 0.17 fl oz) that runs through the milk outlet.

Note about milk system rinsing:

- If the user manually stops a milk recipe preparation by pressing (X) on the touch control panel, the machine will automatically perform a rinsing cycle prior to stopping.
- For short milk recipes such as cortado or espresso macchiato, there is no rinsing cycle at the end of the preparation. In this case, if no other milk recipes are requested within 10 minutes, a short rinsing cycle is automatically performed through the milk outlet.



4.2. Proximity sensor

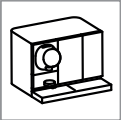
Interaction with the Momento machine starts even before you touch the touch control panel, thus offering an intuitive new way to welcome you to the world of **Nespresso** Momento.

The machine is equipped with a proximity sensor that perceives movement in front of the machine. The **proximity sensor** can differentiate two interacting zones: the first zone (“**far field**”) can recognise movement at a distance of approximately 4 meters / 13 feet, and the other zone (“**near field**”) at a distance of approximately 1 meter / 3.3 feet from the machine. The proximity sensor function can be deactivated (technician menu) when the machine placement requires it, without compromising the intuitive machine interaction.



4.3. Power-saving modes

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

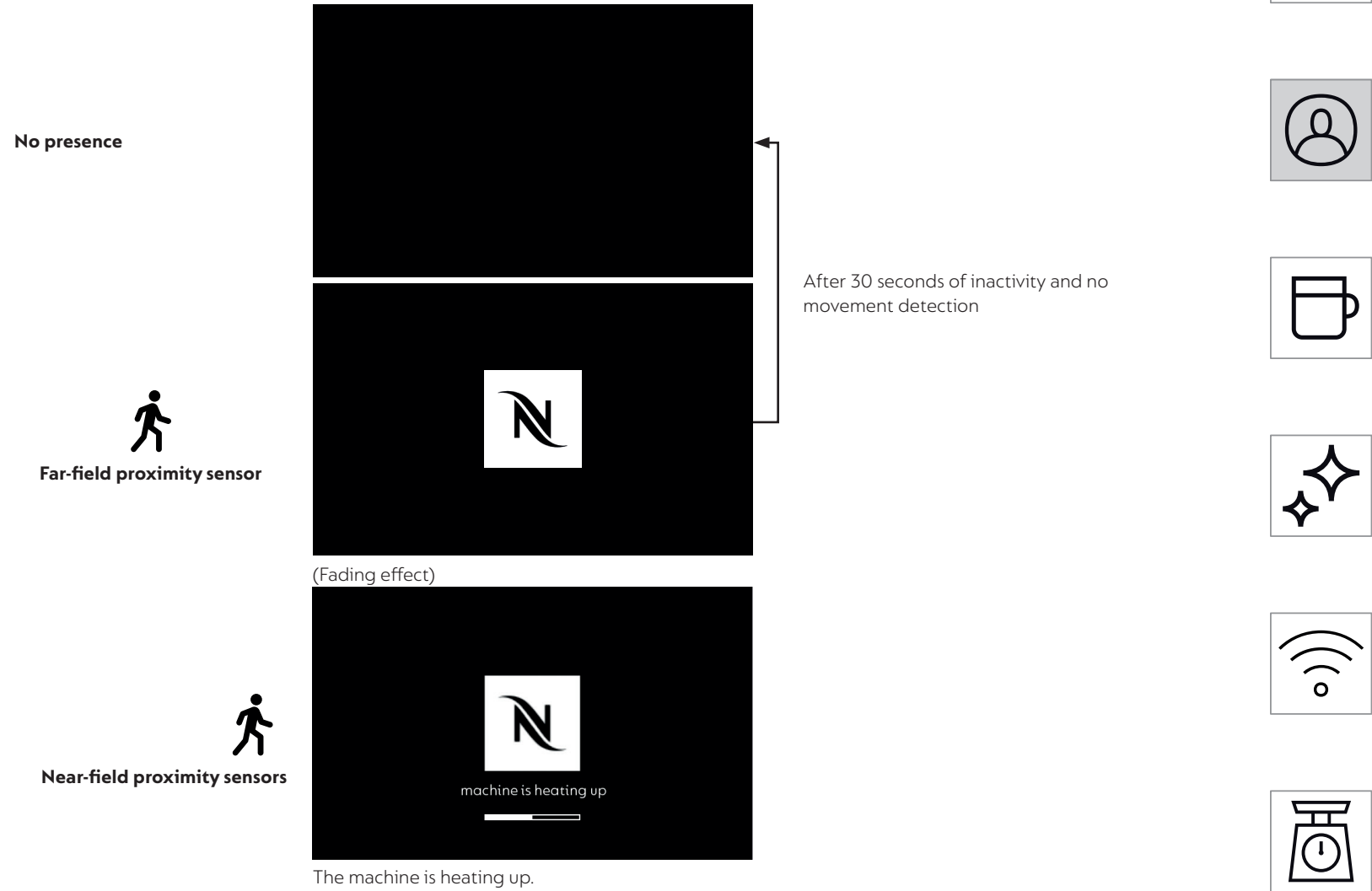


4.3.1. Standby mode

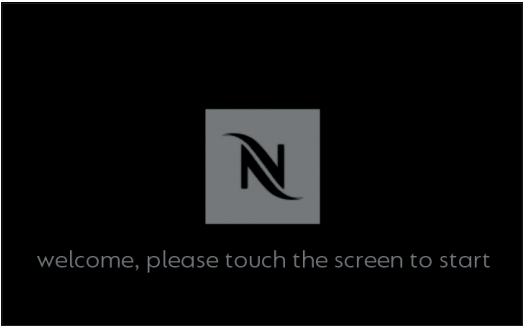
The machine enters **Standby mode** if unused or if its sensors do not detect any movement over 120 min (Factory settings). The time delay for Standby mode can be set between 10 and 480 minutes of inactivity.



Power-saving modes with proximity sensors enabled



Energy-saving modes with proximity sensors disabled or unavailable

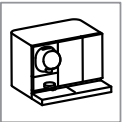
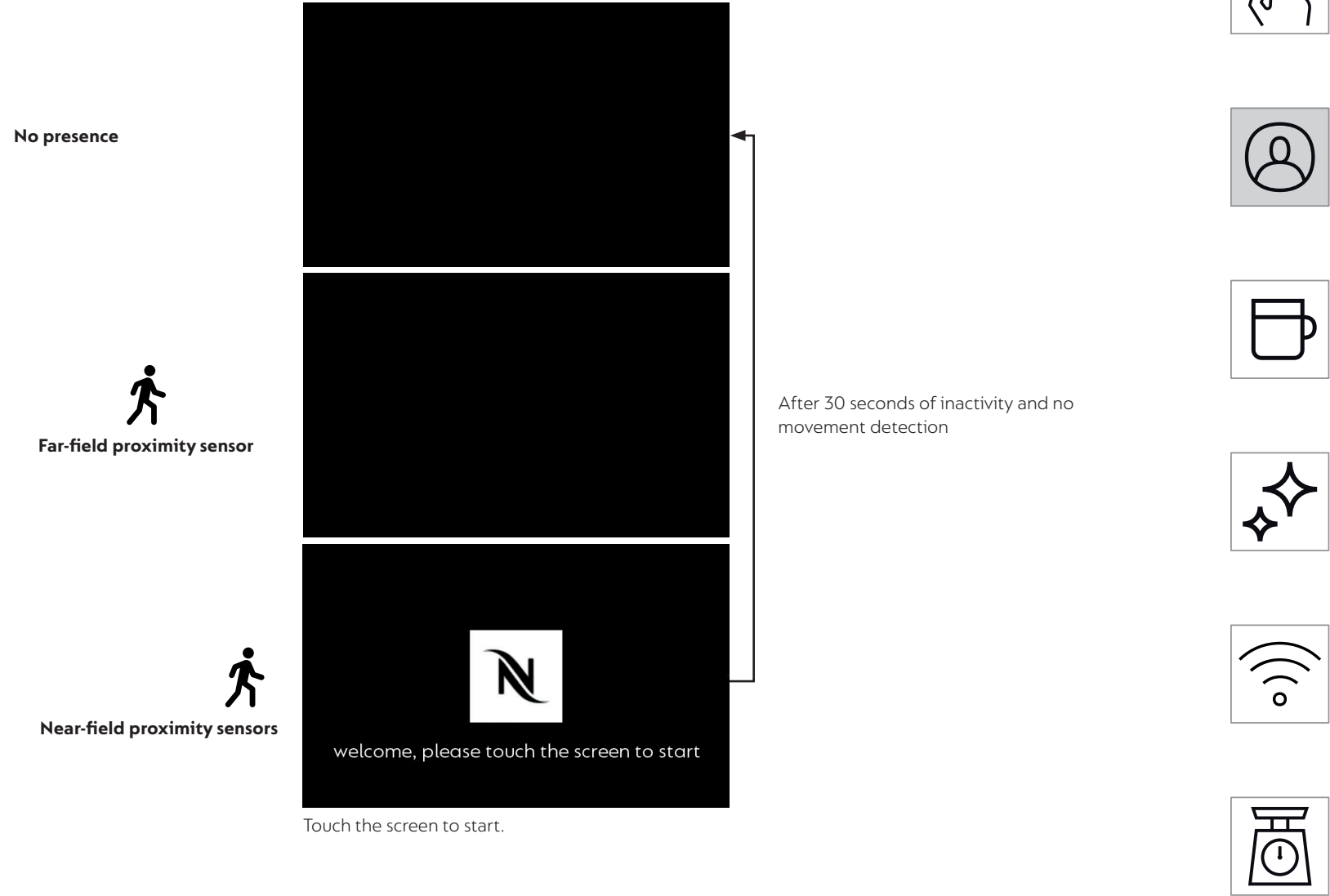


Luminosity dims to 30 % to secure screen longevity.

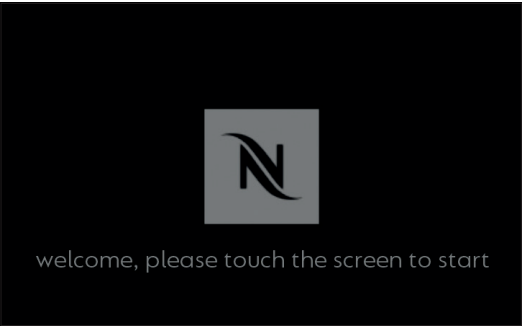
4.3.2. Deep sleep mode

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

Power-saving modes with proximity sensors enabled



Energy-saving modes with proximity sensors disabled or unavailable



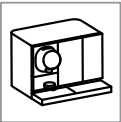
Luminosity fades in / out to ensure screen longevity.

Components that switch off	
Standby	Deep sleep
Thermoblock / Display / Milk heater	Thermoblock / Display / Milk heater

4.4. Machine setting examples

Recommended setup

	Time to enter standby	Proximity sensor	Periodic rinsing	Rationale
Low consumption / high traffic Meeting room / reception	increase	activate	deactivate	Welcome screen always on No rinsing during meeting
Consumption is spread through the day Office coffee places	increase	activate	activate	Adapt to machine usage
Peak consumption Hotel breakfast / MICE	increase	deactivate	n/a	No wakeup of machine by non-users

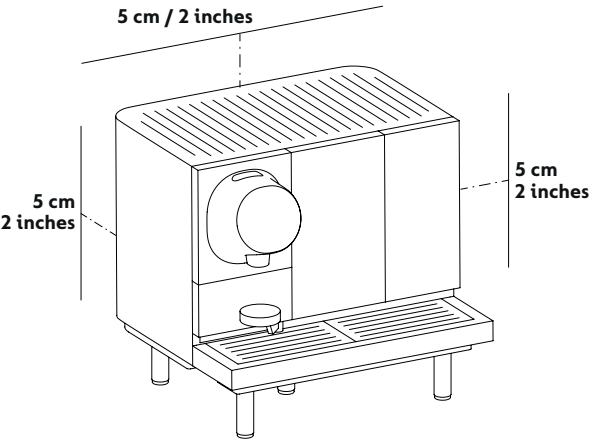


5. Machine installation and beverage preparation

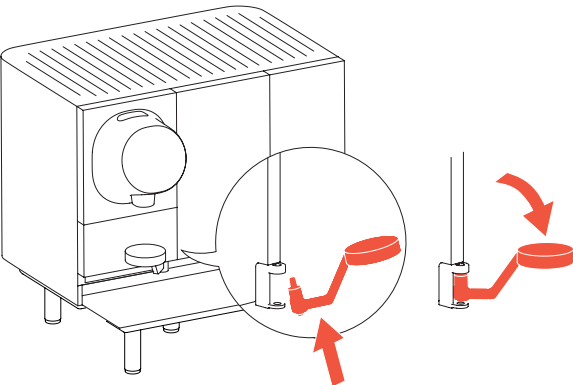
5.1. Machine installation



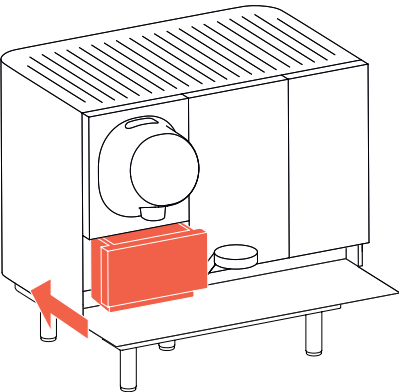
Momento Coffee & Milk (1039 / NP120/US)



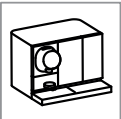
 Please ensure the coffee machine is placed in a location with sufficient ventilation (at least 5 cm / 2 inches space at the back, sides and top of the machine).

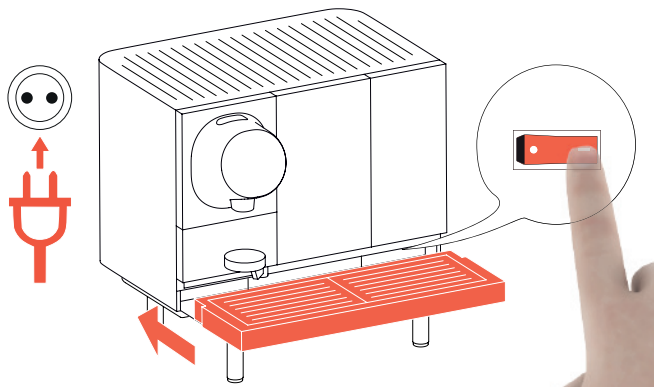


1
Insert the cup support by tilting it into position.



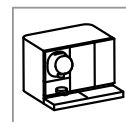
2
Insert the capsule container.





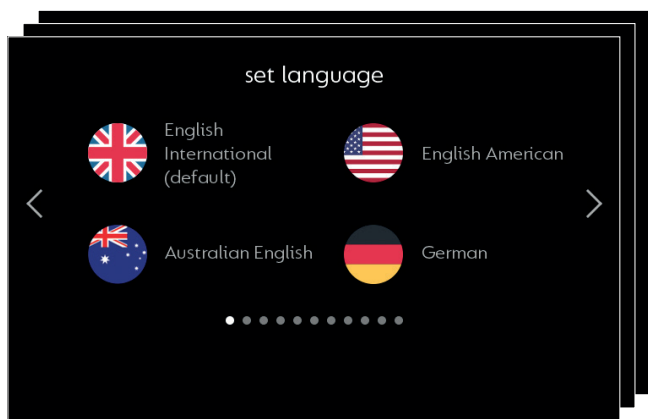
3

Connect the power plug to the wall power socket. Be sure to use the correct wall power voltage as specified in the **Appendix**. Switch on the machine. Insert the drip tray with the drip grid.



5.2. Machine setup

Once the machine is started for the first time or after a reset to factory setting, users are guided step by step through the first installation wizard. Follow the screen instructions. You will be guided through the following steps. Use the screen symbols to navigate.

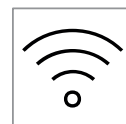


Follow the instructions on the screen to set the parameters of your machine.



Parameters:

<u>Set language</u>	<u>Welcome screen</u>
<u>Set time zone</u>	<u>Set time</u>
<u>Set date</u>	<u>Set energy-saving modes</u>
<u>Set coffee temperature</u>	<u>Set milk temperature</u>
<u>Set recipes (recommendation screens)</u>	<u>Select recipes</u>
<u>Set recipe cup length</u>	<u>Set functions</u>
<u>Set function cup length</u>	<u>Set top-up</u>
<u>Set access code</u>	<u>Set water hardness</u>
<u>Set machine operating mode</u>	<u>Set standalone machine with / without filter</u>
<u>Water filter installation for standalone machine</u> (if the filter is set)	<u>Set milk system</u>
<u>Milk foam quality adjustment</u>	



5.2.1. Set language



Select desired language and tap on “” symbol.

 The languages are grouped by similar languages, so that it is easier to find the correct one.

5.2.2. Welcome screen

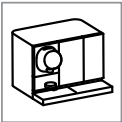


After the language is set, a welcome screen appears.

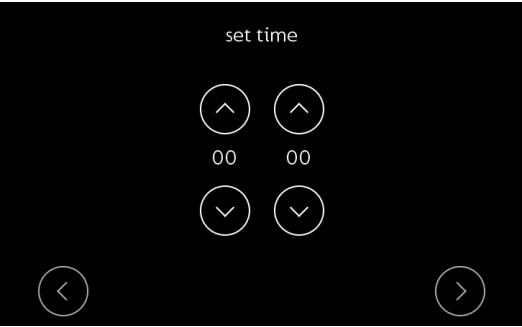
5.2.3. Set time zone



Use left or right arrows to set time zone and tap on the “” symbol to proceed.

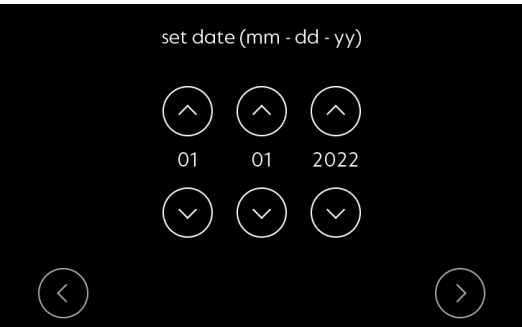


5.2.4. Set time



Use up or down arrows to set time and tap on the “>” symbol to proceed.

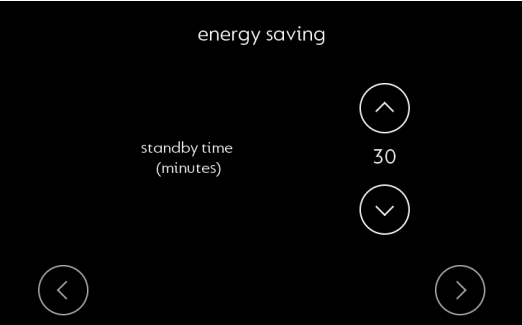
5.2.5. Set date



Use up or down arrows to set date and tap on the “>” symbol to proceed.

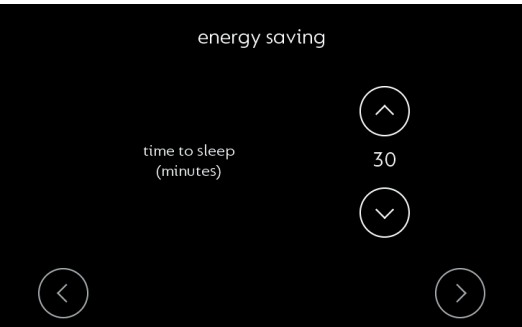
5.2.6. Set energy-saving modes

Standby time

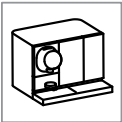


The machine enters Standby mode if unused or if its sensors do not detect any movement over 120 min. The time delay for Standby mode can be set between 10 and 480 minutes of inactivity (as of software update 6.24).

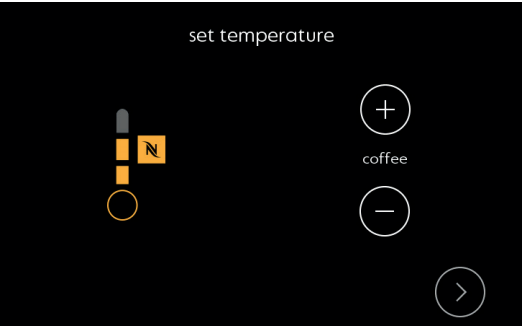
Deep sleep



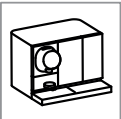
Select the time after which the machine enters sleep mode. In this mode, a control panel has to be touched to turn on the machine again.



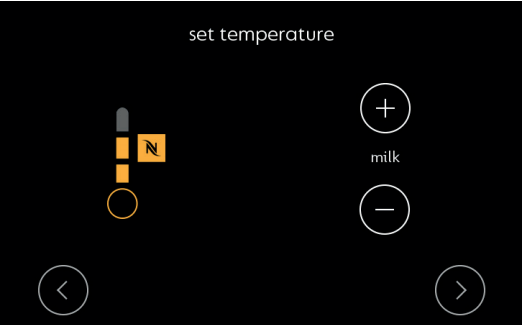
5.2.7. Set coffee temperature



Set coffee temperature with + / -. Temperature threshold is valid for all the coffee recipes.



5.2.8. Set milk temperature



Set milk temperature with + / -. Temperature threshold is valid for all the milk recipes.

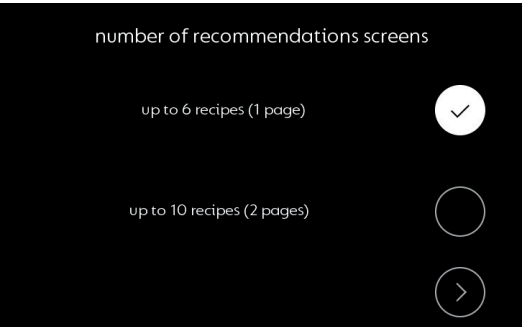


5.2.9. Set recipes (recommendation screens)

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

Set number of recommendation screens

 To set the recipes for your machine, first decide how many recipes you wish to offer. If you wish to offer up to 6 recipes, they will be shown on a single recommendations screen. For 7 to 10 recipes, your recipe selection will be shown on two recommendation screens.



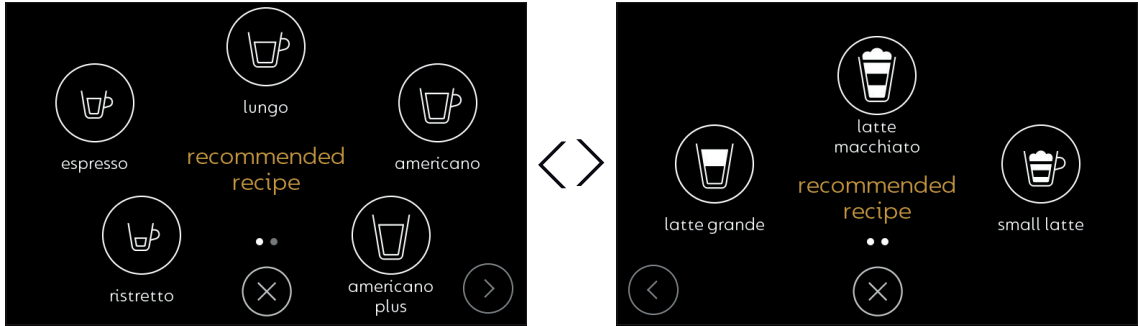
Number of recipes to offer	How many recipes will fit on page 1	How many recipes will fit on page 2
3	3	-
4	4	-
5	5	-
6	6	-
7	5	2
8	5	3
9	5	4
10	5	5





Setting 3 to 6 recipes: You must set a minimum of 3 recipes. One of the recipes must be a “pure coffee” recipe.

i “Pure coffee” is either ristretto, espresso or lungo.



Setting 7 to 10 recipes: 5 recipes must be set on the first recommendations screen. One of the recipes must be a “pure coffee” recipe.

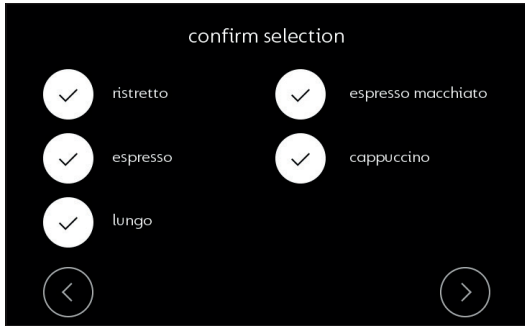
i Up to 5 more recipes of your choice can be set on the second recommendation screen.

5.2.10. Select recipes

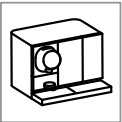


To choose your recipes, simply touch the recipe to select / deselect them. Recipes selected are highlighted (golden ring) for easy identification.

i Use the right / left arrow to scroll through the menu list. Use the “i” to get help. The confirmation symbol will appear when the necessary criteria are met. Refer to beverages for more information.



Confirm your selection by tapping on the “>” symbol.



Best enjoyed as

The new capsule design of coffees in the **CLASSICS** range will be accompanied by a recommendation to guide customers on what sizes best compliment their coffee selection. The best cup size recommended by **Nespresso's** experts is the underlined cup on the packaging.

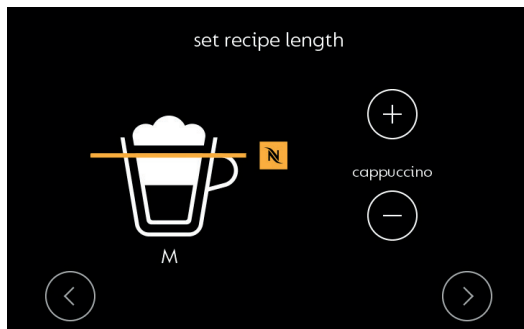
Example: FINEZZO is recommended in Espresso and Lungo, but best enjoyed as Lungo (the best-enjoyed cup size is always underlined)

"Best enjoyed as" is associated with the new **CLASSICS** range (new) Ristretto Intenso / New ristretto / Intenso / Forte / Leggero / Finezzo / Decaffeinato) and **ORIGINS** coffees (India, Brazil, Guatemala, Peru Organic, Congo Organic).



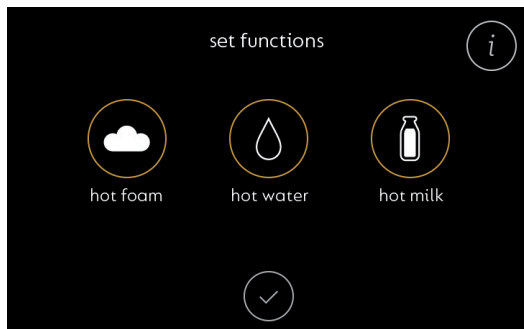
On the Momento machine, "best enjoyed as" is illustrated by two surrounding golden rings.

5.2.11. Set recipe cup length

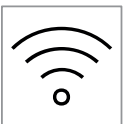
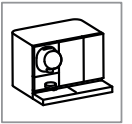


To scroll through the recipe list, use the right and left arrow. To set your recipe cup length of preference, use the + / - button.

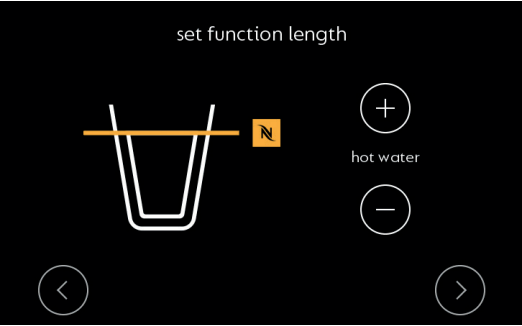
5.2.12. Set functions



Set your non-coffee recipes: To choose the non-coffee recipe that will be available in the home screen, simply touch the recipe to select / deselect it. Recipes selected are highlighted (golden ring) for easy identification.

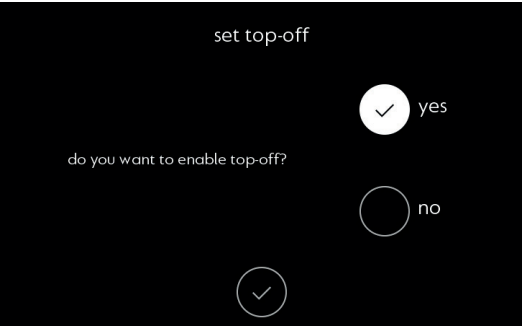


5.2.13. Set function cup length



Use the + / - button to set your preferred cup length. Refer to the cup size information indicated in the recipes list. The recommended cup length is indicated with the **Nespresso** logo.

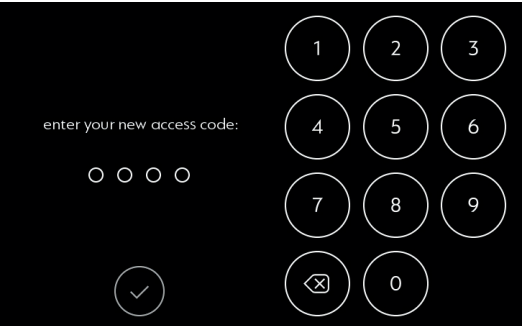
5.2.14. Set top-up



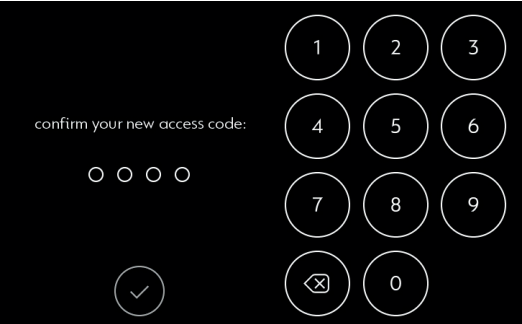
After finishing the recipe, it can be topped up with the latest ingredient (see "Recipe list"). If you do not want to offer the topping-up function, select "no".

5.2.15. Set access code

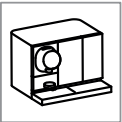
Setup menu > set access code



1 The default access code for the maintenance and setup menu is 8888. Enter the new access code and tap on the “” symbol.



2 Confirm the new access code and tap on the “” symbol.



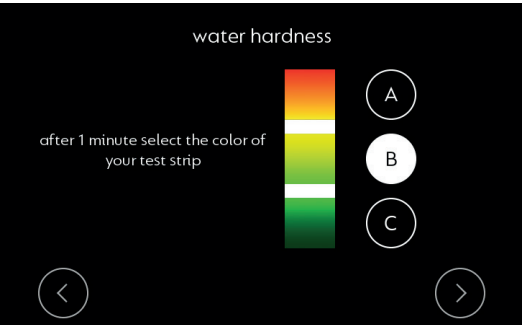
5.2.16. Set water hardness



1
Prepare items as instructed. Follow the instructions on the screen.



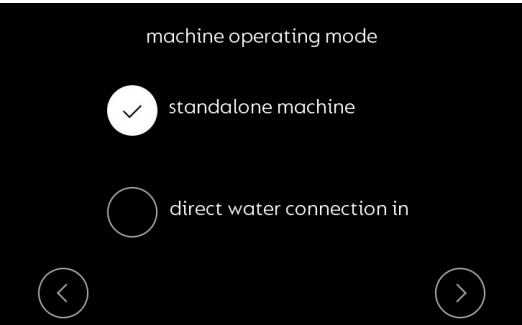
2
Place the test strip in water for one second then remove it. After one minute the test strip changes color.



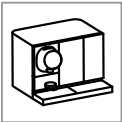
3
Tap on “A”, “B” or “C” symbol to match the color of your test strip. Tap on the “>” symbol to proceed.

5.2.17. Set machine operating mode

Momento machines can be installed either as a standalone machine or connected to the direct water connection. When machine is set as **standalone**, the water management is done manually using the machine water tank. When selecting **direct water connection**, you are directed to the technician menu. Thus, only the **Nespresso** service partner is allowed to install this option, which requires the installation of the direct water connection kit.



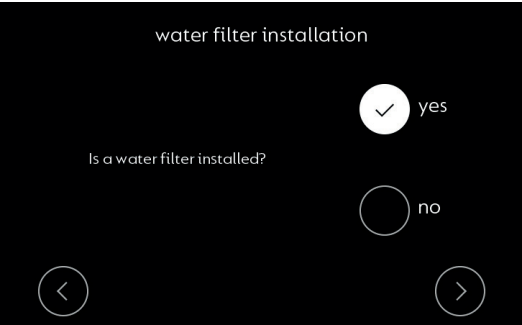
Select the appropriate option and tap on the “>” symbol to proceed.



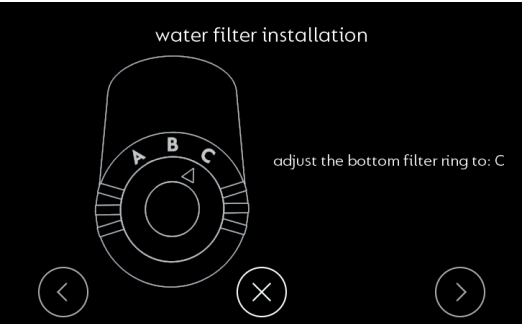
5.2.18. Set standalone machine with / without filter

Momento machines are designed to work in optimal conditions with a water filtration cartridge.
Either with:

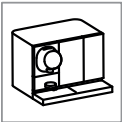
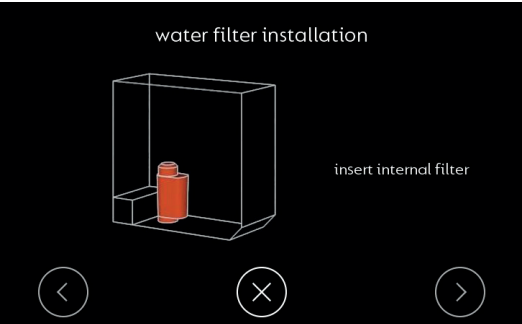
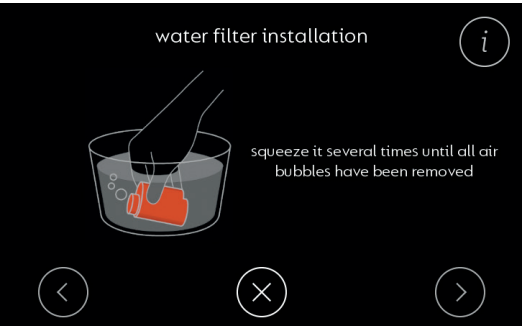
- “internal” water tank filter: Brita (Vivreau for America zones) in a standalone configuration.
- or “external” filtration system installed with a direct water connection (requires **Nespresso** service partner)

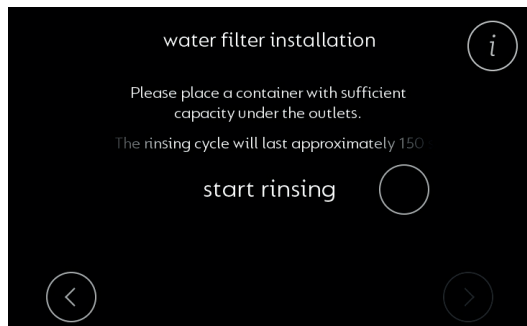


5.2.19. Water filter installation for standalone machine

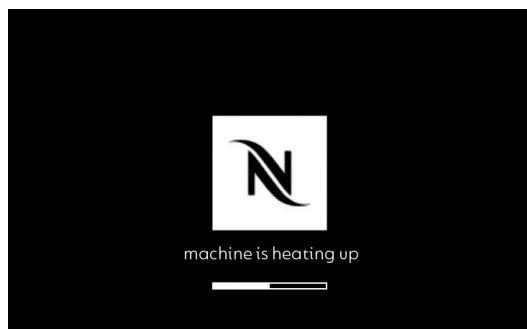


If the filter option is chosen, you are guided through the various steps. Follow the instructions on the screen.





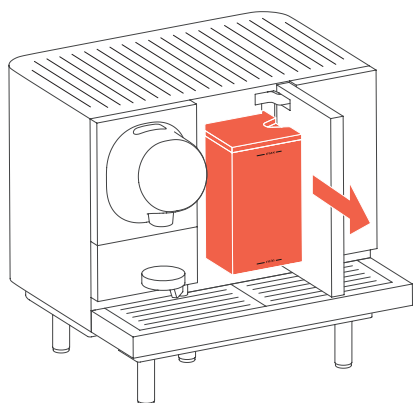
To complete the new water filter installation, the machine will automatically perform a rinsing cycle of approximately 0.5 L / 16.9 fl oz through the outlets, to ensure optimal performance. Therefore, place a container with enough capacity under the outlets.



Once the rinsing is completed, the first installation is completed. The machine heats up.

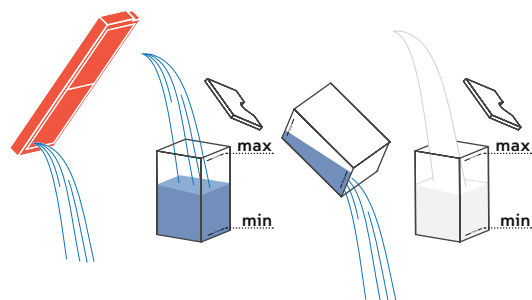
5.2.20. Set milk system

The machine is designed to be used with the milk tank supplied, which guarantees proper working conditions by means of the sensors embedded in the fridge housing (temperature control, milk tank presence and milk level). The machine is not intended for use with a milk pack.



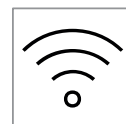
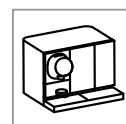
1

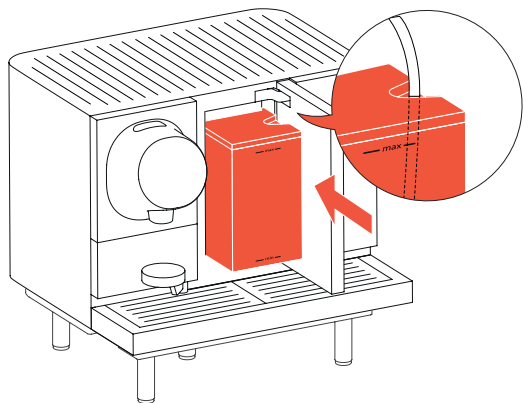
Once the setup is complete, the machine starts heating up and the fridge inside the machine starts to cool down. Remove the milk tank from the machine and close the fridge door.



2

Remove the milk tank, the lid and the drip tray and clean them with odorless detergent. Rinse with warm / hot water and dry all parts with a fresh and clean towel, cloth or paper towels before reassembling all parts.





3

Wipe the milk aspiration pipe with a single-use, non-abrasive paper towel or tissue, then insert it in the milk tank (filled with pre-cooled milk), prior to placing the milk tank back into the machine's fridge. Make sure the milk aspiration pipe is not pinched. Close the fridge door to ensure that the fridge temperature is maintained.

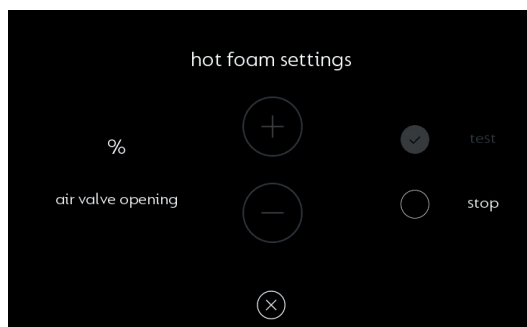


WARNING

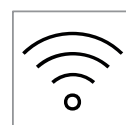
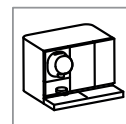
Use UHT or pasteurized cows' milk only (1.5 % – 3.5 % fat). The ideal milk temperature is 4 °C / 39.2 °F and must not be higher than 10 °C / 50 °F. Milk recipes become available once the temperature inside the fridge is below 10 °C / 50 °F. Do not use distilled or demineralized water (i. e. with hardness of < 5 °dH (8 °fH)) to avoid functionality issues. To ensure optimal machine performance and durability, it is also suggested to use water with hardness < 18 °dH (32 °fH) and with no chlorines added.

5.2.21. Milk foam quality adjustment

To program the function cup length, go to the setup menu > set function cup length. Consult the "[Recipe list](#)" to see the minimum and maximum volumes per recipe.



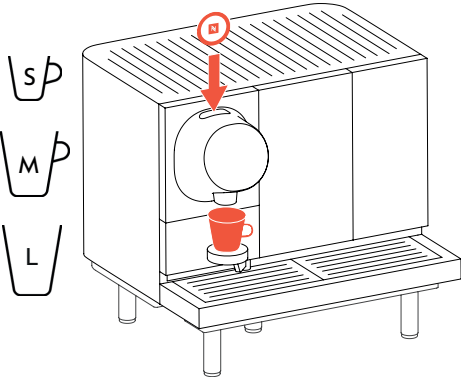
You can customize the milk foam density by adjusting the air valve opening in the maintenance menu > set milk foam quality. This parameter allows you to adjust the amount of air injected into the milk to get the desired milk foam density. Less air will generate a more liquid foam, whereas more air will increase the milk foam volume. Depending on the milk type used, there will be a limit at which too much air will generate inconsistent results (unstable foam, rapid drainage, coarse appearance with big bubbles, etc.). Once you have adjusted the air valve opening, repeat 3 to 4 test preparations to allow the system to stabilize with the new settings.



5.3. Recipe preparation

Momento Coffee & Milk (1039 / NP120/US)

5.3.1. Coffee & milk recipes



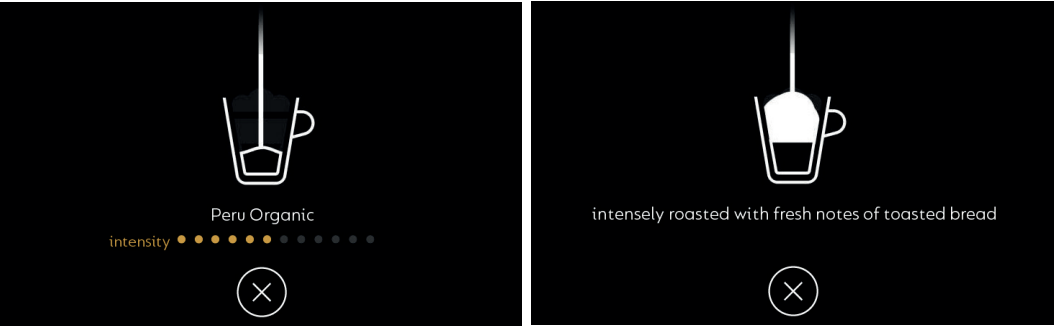
1 Select the right cup (size) for your recipe (refer to “**Recipe list**”). Use the cup support for small and medium cups. Move the cup support to the side if a large cup is used. Place the cup under the outlets. Insert the capsule into the capsule slot.



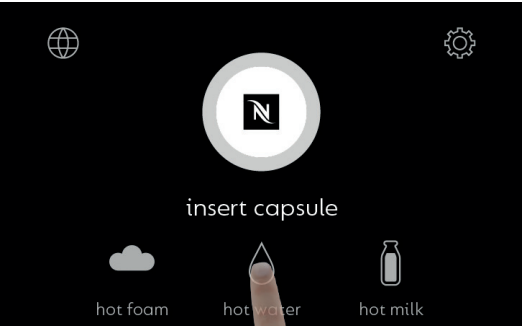
2 Recommended recipes for the inserted capsule are highlighted. Make your choice.

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

During the preparation, the coffee varieties, aromatic profiles and intensity are displayed on the screen.



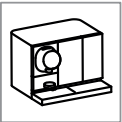
5.3.2. Other recipes



For **non-coffee preparation** press one of the symbols (“hot foam”, “hot water”, “hot milk”) to fill the cup.

Cup length personalization during preparation

Once the beverage is completed, users can add more of the last ingredient: tap the icon once to add more, and tap again to stop.

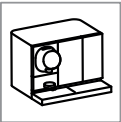


5.4. Recipe list

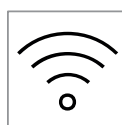
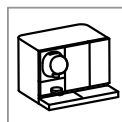
Recipes are prepared with different ingredients according to the table below. After finishing the preparation, the recipe can be topped up with the last ingredient. If you do not want to offer the top-up function, go to setup menu > “**Set top-up**” and deselect the option.

Ristretto base		Espresso base			Lungo base
					
Piccolo Latte	Cappuccino	Cappuccino Chiaro	Latte Macchiato	Flat White	Large Latte Macchiato
					
Cappuccino Scuro	Espresso Macchiato	Cortado	Large Cortado	Latte	Latte Grande

Recipe	Nespresso branded cups S = 80 mL / 2.7 fl oz M = 180 mL / 6 fl oz L = 350 mL / 11.8 fl oz	Ingredient			Top-up Max. top-up 50 mL / 1.7 fl oz	Cup length programming range min – max (approx.)
		1 st	2 nd	3 rd		
 Ristretto (25 mL / 0.85 fl oz)	S	Coffee (25 mL / 0.85 fl oz)			Coffee	15 – 35 mL / 0.5 – 1.2 fl oz
 Espresso (40 mL / 1.35 fl oz)	S	Coffee (40 mL / 1.35 fl oz)			Coffee	35 – 70 mL / 1.2 – 2.4 fl oz
 Lungo (110 mL / 3.7 fl oz)	M	Coffee (110 mL / 3.7 fl oz)			Coffee	70 – 150 mL / 2.4 – 5 fl oz
 Americano (150 mL / 5.07 fl oz)	M	Coffee (25 mL / 0.85 fl oz)	Hot water (125 mL / 4.2 fl oz)		Hot water	130 – 190 mL / 4.4 – 6.4 fl oz
 Large Americano (210 mL / 7.1 fl oz)	L	Coffee (50 mL / 1.7 fl oz)	Hot water (160 mL / 5.4 fl oz)		Hot water	190 – 260 mL / 6.4 – 8.8 fl oz



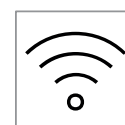
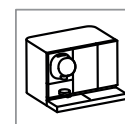
 Espresso Macchiato (75 mL / 2.53 fl oz)	S	Hot foam (35 mL / 1.18 fl oz)	Coffee (40 mL / 1.35 fl oz)		Coffee	65 – 85 mL / 2.19 – 2.87 fl oz
 Large Cortado (120 mL / 4.05 fl oz)	M	Coffee (40 mL / 1.35 fl oz)	Hot foam (80 mL / 2.70 fl oz)		Hot foam	105 – 145 mL / 3.55 – 4.90 fl oz
 Piccolo Latte (85 mL / 2.87 fl oz)	M	Hot foam (40 mL / 1.35 fl oz)	Hot milk (20 mL / 0.67 fl oz)	Coffee (25 mL / 0.85 fl oz)	Coffee	75 – 105 mL / 2.53 – 3.55 fl oz
 Cappuccino (170 mL / 5.74 fl oz)	M	Hot foam (130 mL / 4.39 fl oz)	Coffee (40 mL / 1.35 fl oz)		Coffee	150 – 210 mL / 5.07 – 7.10 fl oz
 Cappuccino Scuro (115 mL / 3.88 fl oz)	M	Coffee (25 mL / 0.85 fl oz)	Hot foam (90 mL / 3.04 fl oz)		Hot foam	100 – 140 mL / 3.38 – 4.73 fl oz
 Cappuccino Chiaro (170 mL / 5.74 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	150 – 210 mL / 5.07 – 7.10 fl oz
 Latte Macchiato (260 mL / 8.8 fl oz)	L	Hot foam (120 mL / 4.05 fl oz)	Hot milk (100 mL / 3.38 fl oz)	Coffee (40 mL / 1.35 fl oz)	Coffee	230 – 330 mL / 7.77 – 11.15 fl oz
 Large Latte Macchiato (330 mL / 11.15 fl oz)	L	Hot foam (120 mL / 4.05 fl oz)	Hot milk (100 mL / 3.38 fl oz)	Coffee (110 mL / 3.71 fl oz)	Coffee	300 – 340 mL / 10.14 – 11.49 fl oz
 Cortado (55 mL / 1.85 fl oz)	S	Coffee (40 mL / 1.35 fl oz)	Hot milk (15 mL / 0.50 fl oz)		Hot milk	50 – 60 mL / 1.69 – 2.02 fl oz
 Flat white (150 mL / 5.07 fl oz)	M	Coffee (40 mL / 1.35 fl oz)	Hot milk (90 mL / 3.04 fl oz)	Hot foam (20 mL / 0.67 fl oz)	Hot foam	135 – 180 mL / 4.56 – 6.08 fl oz
 Latte (180 mL / 6.08 fl oz)	L	Coffee (40 mL / 1.35 fl oz)	Hot milk (140 mL / 4.73 fl oz)		Hot milk	160 – 220 mL / 5.41 – 7.43 fl oz
 Latte Grande (300 mL / 10.14 fl oz)	L	Coffee (110 mL / 3.71 fl oz)	Hot milk (190 mL / 6.42 fl oz)		Hot milk	270 – 340 mL / 9.12 – 11.49 fl oz



Other recipes		Ingredient				
		1 st				
		L	Hot foam		Coffee	125 – 325 mL / 4.22 – 10.98 fl oz
Hot foam (225 mL / 7.60 fl oz)						
		L	Hot milk		Coffee	125 – 325 mL / 4.22 – 10.98 fl oz
Hot milk (225 mL / 7.60 fl oz)						
		L	Hot water		Coffee	125 – 325 mL / 4.22 – 10.98 fl oz
Hot water (225 mL / 7.60 fl oz)						

Cold recipes

Recipe	Nespresso branded cups	Ingredient			Top-up	Cup length programming range
		1 st	2 nd	3 rd		
	M	Coffee (25 mL / 0.85 fl oz)	Foam (80 mL / 2.7 fl oz)	Milk (40 mL / 1.35 fl oz)	Milk	130 – 190 mL 4.39 – 6.42 fl oz
Iced cappuccino (145 mL – 4.90 fl oz)						
	M	Coffee (25 mL / 0.85 fl oz)	Foam (30 mL / 1 fl oz)	Milk (70 mL / 2.36 fl oz)	Milk	110 – 155 mL 3.71 – 5.24 fl oz
Iced flat white (125 mL – 4.22 fl oz)						
	L	Coffee (25 mL / 0.85 fl oz)	Foam (40 mL / 1.35 fl oz)	Milk (140 mL / 4.73 fl oz)	Milk	185 – 260 mL 6.25 – 8.8 fl oz
Iced latte (205 mL – 6.93 fl oz)						
	L	Foam (140 mL / 4.73 fl oz)	Milk (100 mL / 3.38 fl oz)	Coffee (25 mL / 0.85 fl oz)	Coffee	240 – 340 mL 8.11 – 11.5 fl oz
Iced latte macchiato (265 mL – 8.96 fl oz)						
	L	Ice (90 mL / 3.04 fl oz)	Coffee (25 mL / 0.85 fl oz)	Water (80 mL / 2.7 fl oz)	Water	180 – 220 mL 6.08 – 7.44 fl oz
Americano over ice (195 mL / 6.6 fl oz)						



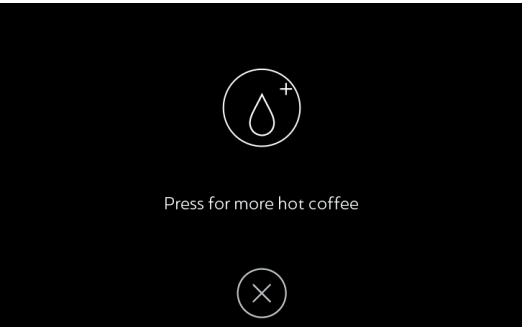
Other recipes		Ingredient				
		1 st				
 Cold foam (225 mL / 7.60 fl oz)	L	Foam (225 mL / 7.60 fl oz)			Foam	125 – 325 mL / 4.22 – 10.98 fl oz
 Cold milk (225 mL / 7.60 fl oz)	L	Milk (225 mL / 7.60 fl oz)			Milk	125 – 325 mL / 4.22 – 10.98 fl oz

Cup sizes in the table are based on the **Nespresso** standard recipe sizes. The final cup volume can vary depending on the milk type used. The recipe names displayed on the machine's screen might be slightly different from the ones in this table.

- To select the recipes you wish to offer on the recipe screen, see “**Set recipes (recommendation screens)**”.
- To set the cup volume of a recipe, see “**Set recipe cup length**”.
- To set the cup volume of a non-coffee recipe, see “**Set function cup length**”.

5.5. Personalize the recipes with the top-up function


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



After finishing the recipe, it can be topped up with the latest ingredient (see “**Recipe list**”).

6. Daily cleaning and maintenance



Momento Coffee & Milk (1039 / NP120/US)

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.

6.1. Clean the milk machine and water tank (daily)



The alert follows the rule of one clean every 24 hours. The countdown starts only after the first milk recipe has been prepared after the previous clean. The status of the countdown (when the next clean is due) is shown when you touch the setup symbol. 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. Please remember to use mild odorless detergents and non-abrasive tools.

The cleaning procedure can be performed in two ways:

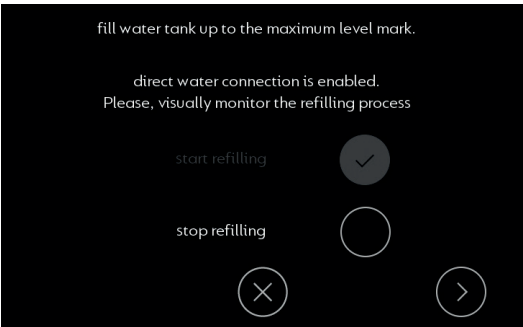
- **Standard process:** to get used to each cleaning preparation step in a detailed way, simply start the cleaning procedure.
- **Fast process:** prepare the cleaning tank and the cleaning tablet (as shown in step 7) and insert this into the machine fridge (as shown in step 8). Only then start the cleaning procedure. Follow the instruction on screen.
You will be asked to confirm that the water tank is full and that the drip tray has been emptied prior to launching the automatic cleaning process. If the machine is connected to the direct water connection, and depending of the type of installation, you might need to monitor the automatic water tank refill before starting the cleaning process.

There are two ways to start the cleaning procedure:

Option 1: Tap on the red “clean” symbol and follow the instructions on the screen.

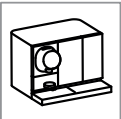


Option 2: Enter the maintenance menu, select “clean the milk machine” and follow the instructions on the screen.



Material needed:

- cleaning tank
- waste water container
- 1 cleaning tablet – only use original Thermoplan cleaning tablets (see “contact **Nespresso**” in appendix)
- duration: ~20 minutes

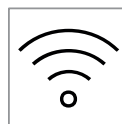
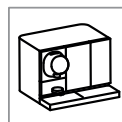


i The milk system clean alert follows the rule of one clean every 24 hours. The countdown starts only after the first milk recipe has been prepared after the previous clean. The status of the countdown (when the next clean is due) is shown when you touch the setup symbol.

In the event that the cleaning procedure is not performed within 48 hours after notification on machine screen, two consecutive cleaning cycles will be required. Follow the on-screen instructions.

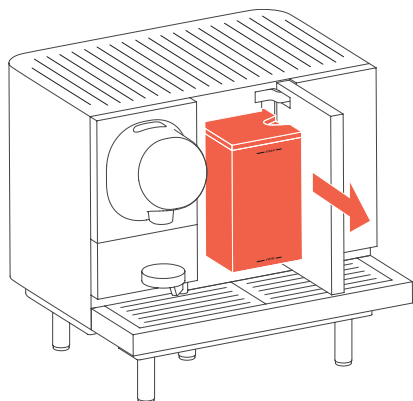
In case the “clean” and “descale” symbols appear in red at the same time, proceed first to the cleaning procedure and then to the descaling procedure.

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



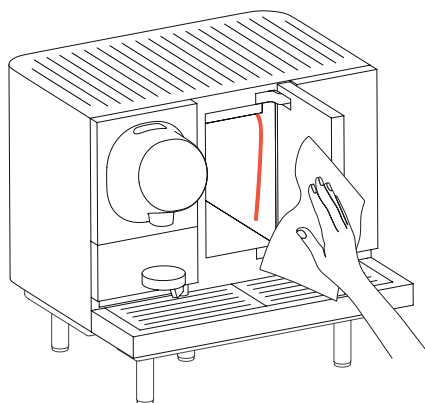
1

When the “clean” symbol appears in red, the machine must be cleaned. All milk recipes become unavailable.



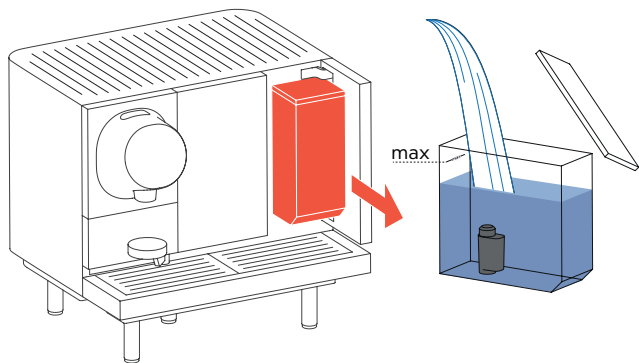
2

Swing the cup support to the side and remove, empty and clean the milk tank. Clean the milk tank and the lid with odorless detergent, rinse with warm water and dry with a fresh and clean towel, cloth or paper towel.

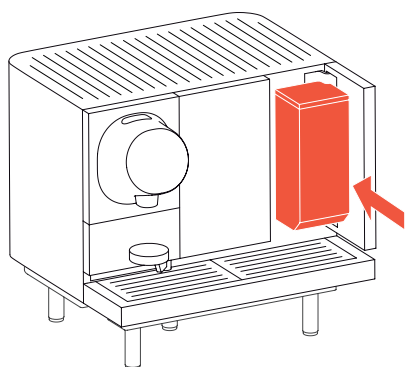


3

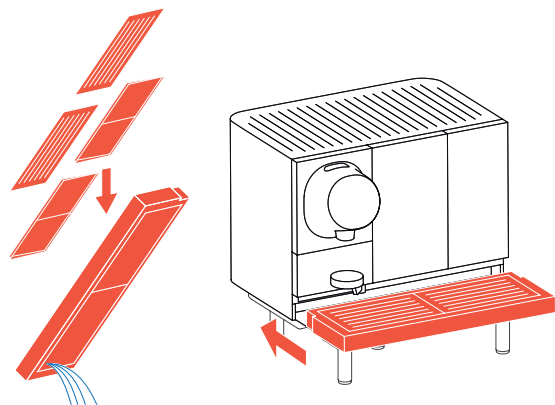
Clean the milk aspiration pipe and the milk tank bay with a fresh and clean wet towel.



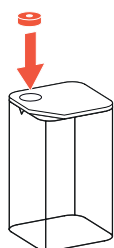
4
Remove the water tank from the machine. Fill the water tank completely with fresh drinking water.



5
Insert the water tank back into the machine.

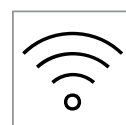
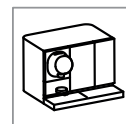


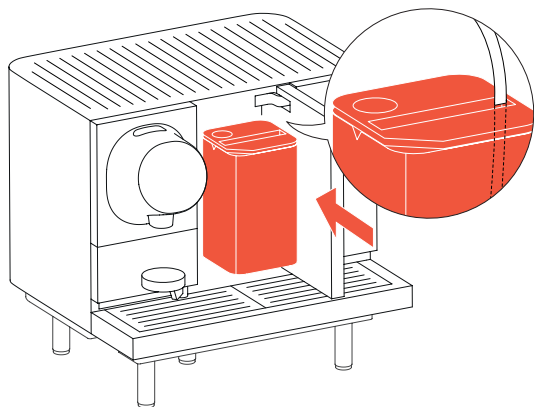
6
Remove the drip tray with the drip grid from the machine. Empty the drip tray. Insert the drip tray with the drip grid back into the machine.



7
Place the cleaning tablet in the dedicated slot in the cleaning tank and press gently until it's well secured.

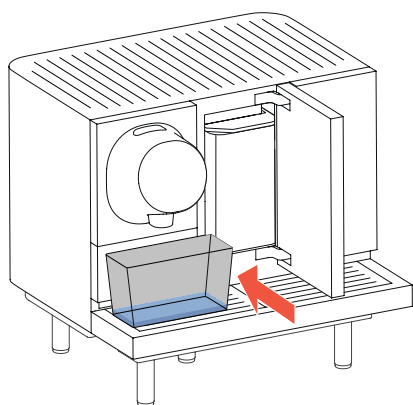
i If a cleaning tablet is not present or inserted correctly, the cleaning procedure cannot be started.





8

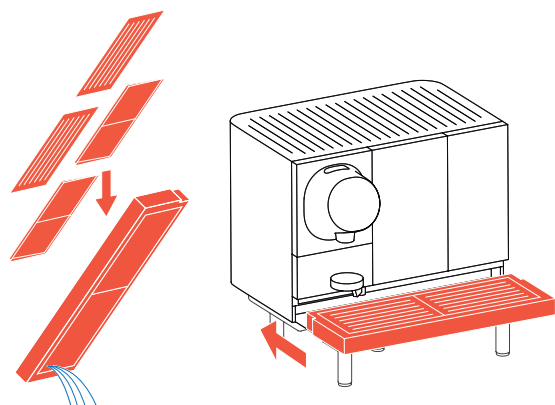
Insert the cleaning tank. The indentation on the cleaning tank lid must be on the front left side for correct insertion. Make sure the milk aspiration pipe is properly placed into the cleaning tank.



9

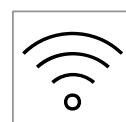
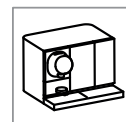
Place the waste water container below the outlets. **Leave the fridge door open** (to avoid condensation in the milk tank bay during the cleaning process).

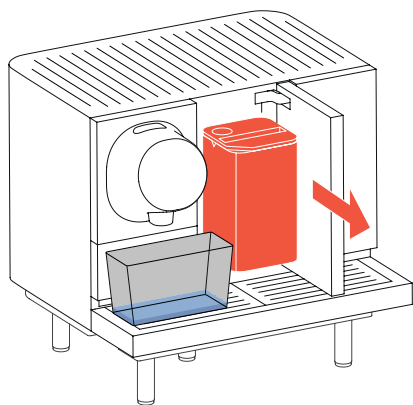
Select “>” to launch the cleaning procedure and follow the instructions on the screen.



10

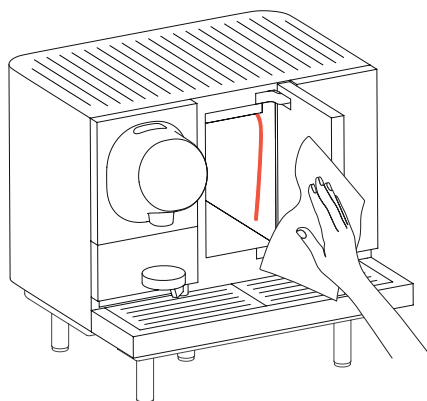
After the cleaning process has finished, remove the drip tray with the drip grid from the machine. Empty the drip tray. Wash with soapy water, rinse and dry both elements. Insert the drip tray with the drip grid back into the machine.





11

Remove, empty and clean the waste water container. Remove the cleaning tank, remove the lid, empty the tank and clean both the lid and cleaning tank. Handle the cleaning tank with care as the cleaning solution is warm and composed of cleaning agent.



12

Clean and thoroughly dry the milk aspiration pipe and the milk tank bay with a single-use paper towel or tissue. Check visually that the filter on the milk aspiration pipe is not clogged. If it is, remove the pipe and clean it with fresh drinking water.

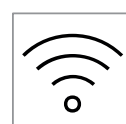
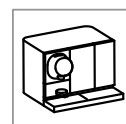


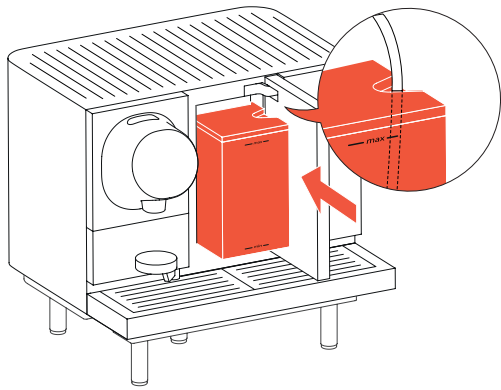
13

Once the cleaning procedure has been completed, exit the menu.

i The touch control panel will show the home screen and the milk fridge will start to cool down. Close the fridge door to ensure a proper cooling process.

If you want milk recipes to be available right after the cleaning process, refill the milk tank with pre-cooled milk (5°C / 41°F) and insert it back into the machine's fridge. It will take approximately 15 minutes to be ready to dispense milk recipes.

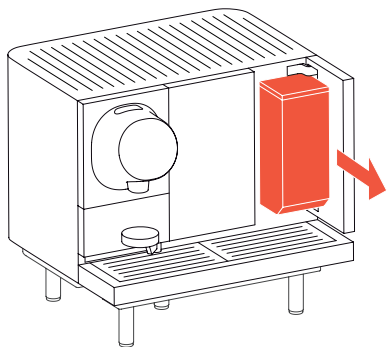
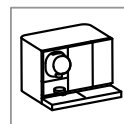




14

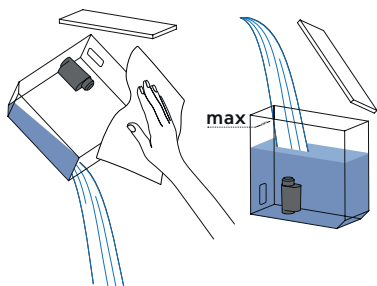
Refill the milk tank with refrigerated milk. Insert the milk tank back into the machine fridge.

i If you want milk recipes to be available right after the cleaning process, refill the milk tank with pre-cooled milk (5°C / 41°F) and insert it back into the machine's fridge. It will take approximately 15 minutes to be ready to dispense milk recipes.



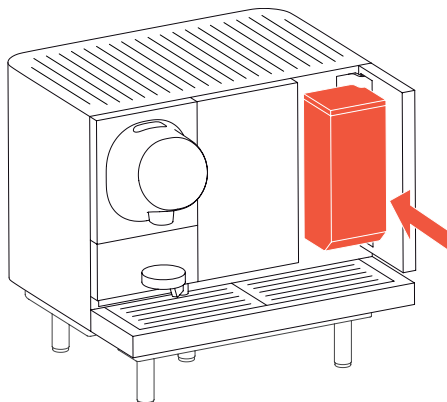
15

Remove the water tank from the machine.



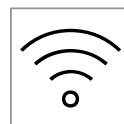
16

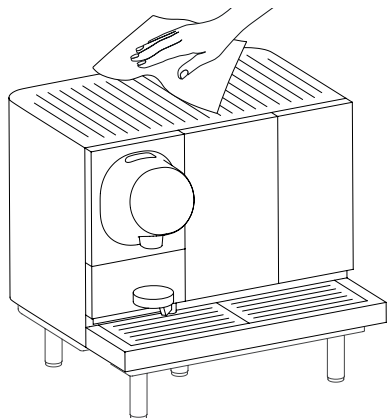
Remove the water tank lid. Empty it, clean with a single-use paper towel or tissue and rinse with fresh drinking water. Fill the water tank with fresh drinking water and attach the lid again.



17

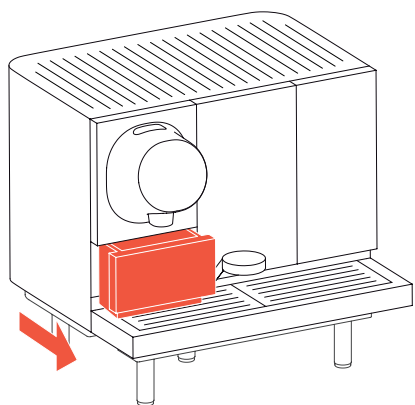
Insert the water tank back into the machine.





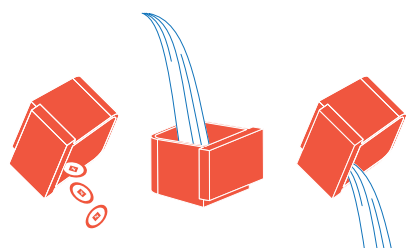
18

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



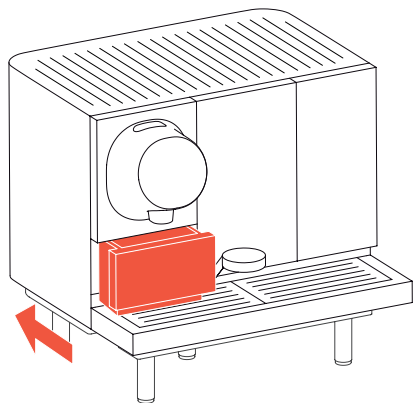
19

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



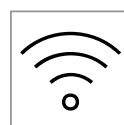
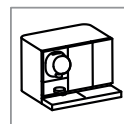
20

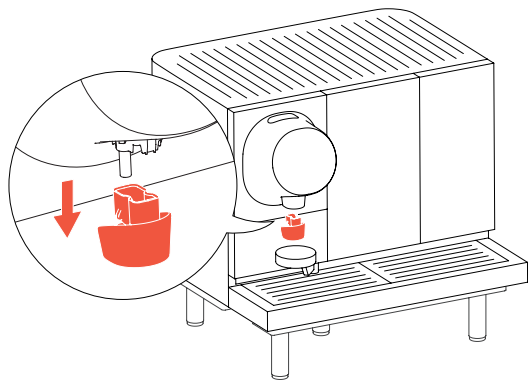
Empty the capsule container, wash it with soapy water and dry it.



21

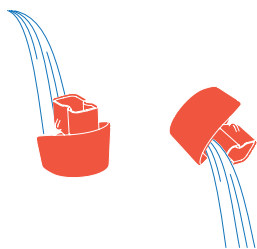
Insert the capsule container back into the machine.





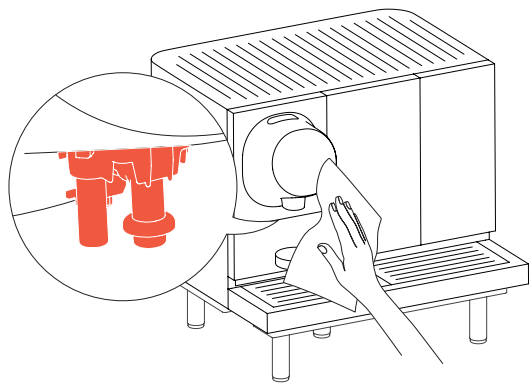
22

Remove the outlet cover. Be careful, hot water might drip.



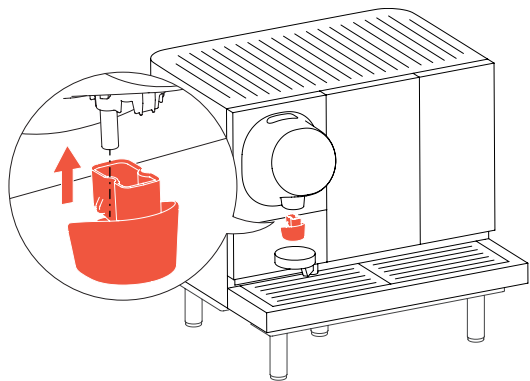
23

Rinse the outlet cover with fresh drinking water and dry it.



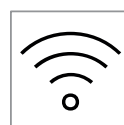
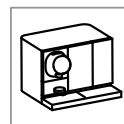
24

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

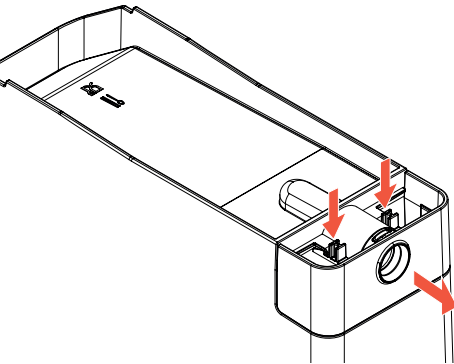


25

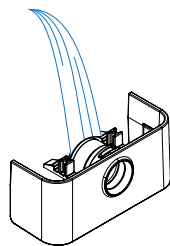
Insert the outlet cover back into the machine.



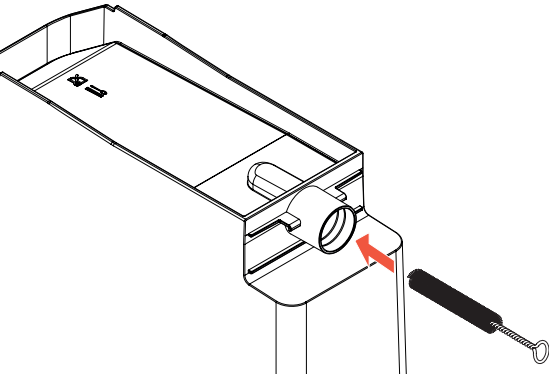
6.2. Clean water tank (weekly)



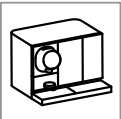
1
Push the two pins on the bottom of the water tank valve assembly and remove it.



2
Clean the valve assembly under fresh potable water and dry it.



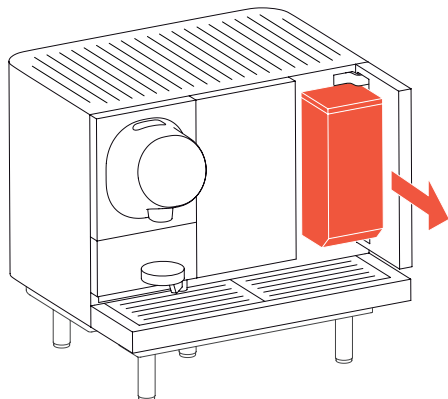
3
Rinse and clean the water tank with fresh potable water and dry it. For ease of cleaning, use the dedicated brush.



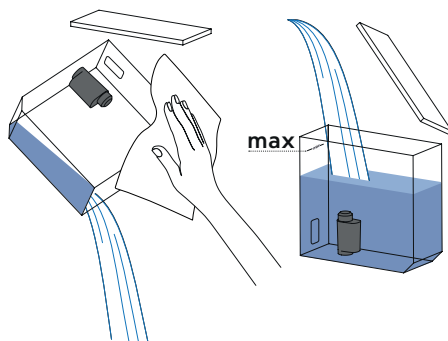
6.3. Rinse water tanks



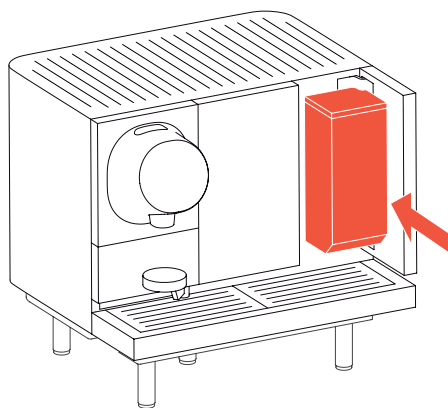
i If the clean symbol appears on the display (approximately 30 days), the water tank requires thorough cleaning.



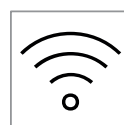
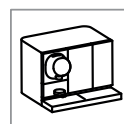
1
Remove the water tank from the machine.



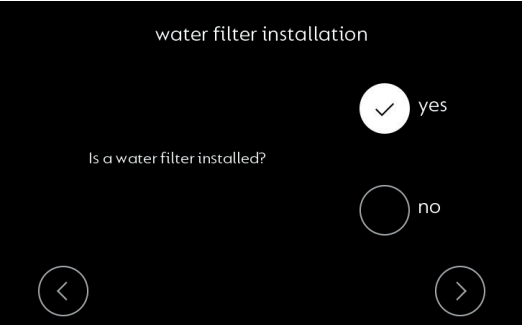
2
Remove the water tank lid. Empty, clean with a cloth and rinse with drinking water. Fill the water tank with drinking water.



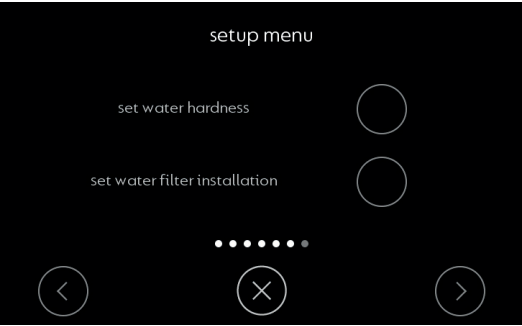
3
Attach the lid and insert the water tank back to the machine.



6.4. Setting the water filtration system

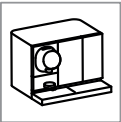


The machine can be installed without water filtration. Refer to the descaling table for frequency. Follow the instructions on the screen to set the water filter.



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

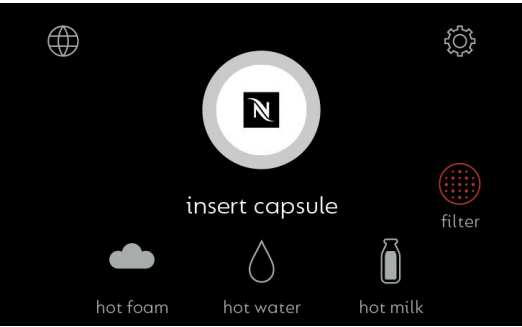
Alternatively, an external filtration system can be installed by a **Nespresso** service partner if the machine is installed with a direct water connection.



6.5. Change the water filter



The water tank should be cleaned every time the filter is changed (or at least weekly in the direct water connection mode). There are 3 possible options to set the water hardness: A, B, C. Refer to “**Descaling intervals (with/without water filter) and water filter exchange**”. To complete the new water filter installation, the machine will automatically perform a rinsing cycle of approximately 0.5 L / 16.9 fl oz through the outlets, to ensure optimal performance. Therefore, place a container with enough capacity under the outlets. If the machine is installed with an external water filtration system, a descaling alarm will be triggered after 1000 L / 264 gallons.

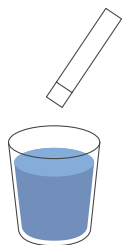


1

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

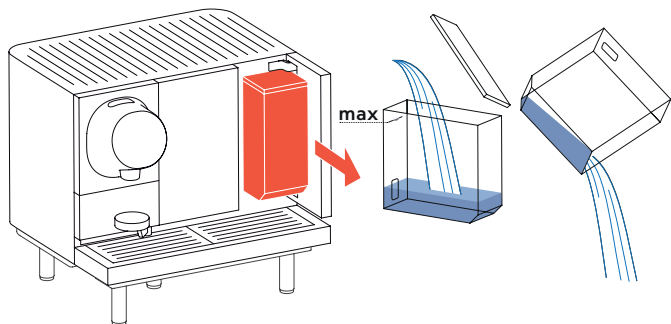
Alternatively, when the “filter” symbol appears in red, you can start the water filter change procedure by entering the maintenance menu. Select “change the internal filter” and follow the instructions.





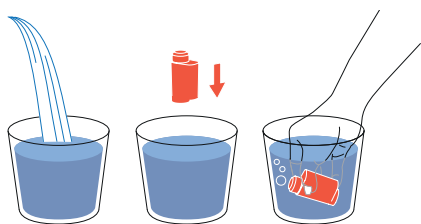
2

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



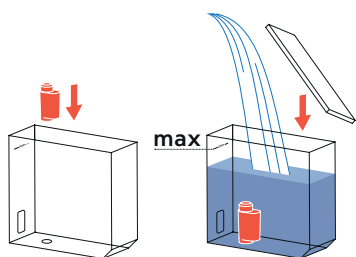
3

Once the water hardness is set, remove the water tank and its lid. Rinse with fresh drinking water. Remove the old water filter.



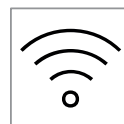
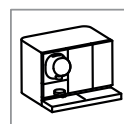
4

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



5

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



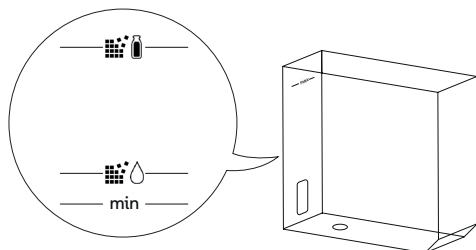
6.6. Descaling



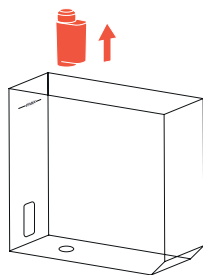
Momento Coffee & Milk (1039 / NP120/US)



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.



The water tank shows different descaling marks. Refer to bottom marking when descaling the coffee system. Refer to the higher marking when descaling the milk system.



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 you of the expected delay until the other descaling process is required.

6.6.1. Descaling: coffee



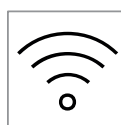
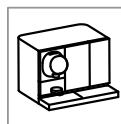
i To secure machine lifetime and consistent coffee quality day after day, the use of the machine will be blocked after 30 days of the descaling alerts.

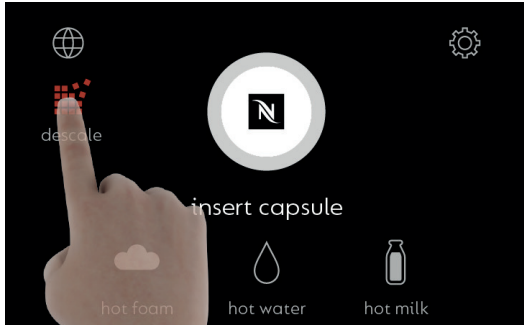
Material needed:

Prepare the following items to complete the descaling process:

- cleaning tank
- waste water container
- 2 bags of **Nespresso** liquid descaler
- 1 L / 33.81 fl oz of water

i The procedure will last about 15 minutes. For descaling, use **Nespresso** liquid descaler. **Never** use vinegar.

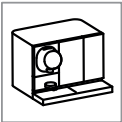




1

When the “descal” symbol appears in red, the machine should be descaled. Tap on the red descaling symbol. The machine will indicate that it is requesting a milk module descaling. Follow the instructions on the screen.

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



6.6.2. Descaling: milk



Momento Coffee & Milk (1039 / NP120/US)



 To secure machine lifetime and consistent coffee quality day after day, the use of the machine will be blocked after 30 days of the descaling alerts.



Material needed:

Prepare the following items to complete the descaling process:

- cleaning tank
- waste water container
- 4 bags of **Nespresso** liquid descaler
- 2 L / 67.62 fl oz of water

 The procedure will last about 60 minutes. For descaling, use **Nespresso** liquid descaler. **Never** use vinegar.



1

When the “descal” symbol appears in red, the machine should be descaled. Tap on the red descaling symbol. The machine will indicate that it is requesting a coffee module descaling. Follow the instructions on the screen.

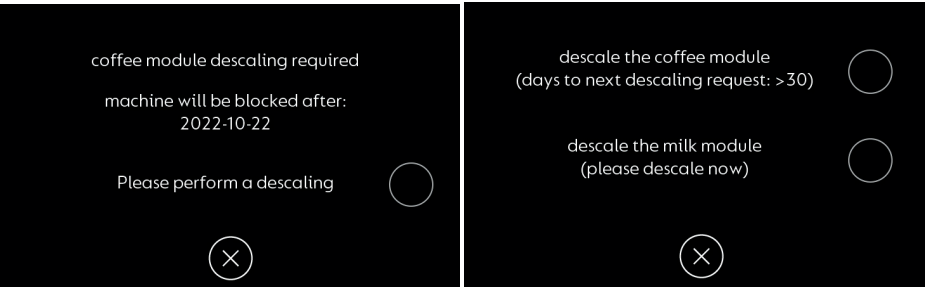
 Alternatively, the maintenance menu can be entered to start the descaling procedure.



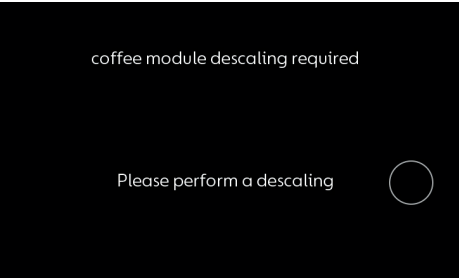
6.6.3. Descaling intervals (with/without water filter) and water filter exchange

To secure in-cup quality day after day, machine performance and longevity, the machine descaling concept includes two stages:

Recommended stage (abort possible)



Mandatory stage (abort not possible)



Once the descaling threshold is reached, the descaling symbol is displayed on the machine screen and indicates that the machine has entered the recommended descaling stage. The machine is not blocked. This stage lasts 15 days. If descaling is not performed during the recommended period, the machine enters the mandatory stage and becomes blocked. The only way to unblock it is to perform a descaling.

Note: 7 days before the recommended stage starts, the descaling symbol starts blinking. The same principle applies for both coffee module and milk module descaling.

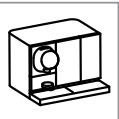
	Water tank filter		Coffee system descaling interval after [# mL]	
	Water filter setting	Water tank filter exchange	Filter	No filter
High water hardness	C	80 L / 2705.12 fl oz or 183 days	420	50
Medium water hardness	B	150 L / 5072.1 fl oz or 183 days	560	150
Low water hardness	A	200 L / 6762.8 fl oz or 183 days	840	300

25 recipes/day			
Coffee module		Milk module	
Filter	No filter	Filter	No filter
~8 months	~1 month	~4 months	~3 months
~11 months	~3 months	~7 months	~6 months
~17 months	~6 months	~12 months	~9 months

50 recipes/day			
Coffee module		Milk module	
Filter	No filter	Filter	No filter
~4 months	< 1 month	~3 months	~2 months
~6 months	~2 months	~6 months	~4 months
~8 months	~3 months	~9 months	~7 months

80 recipes/day			
Coffee module		Milk module	
Filter	No filter	Filter	No filter
~3 months	< 1 month	~2 months	~2 months
~4 months	~1 month	~4 months	~3 months
~5 months	~2 months	~7 months	~5 months

Based on i) coffee recipes averaging 100 mL / 3.38 fl oz, ii) for milk-based cappuccino recipes, iii) with usage ~20 days / month
Coffee modules descaling interval [in mL] considering water hardness and with/without filter: A: 840/300; B: 560/150; C: 420/50



6.7. Water tank removal

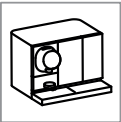
Every time the water tank is removed and reinserted again, air bubbles can be pushed in the fluid line, thus potentially impacting the performance of the pump and consequently impacting the overall machine performance or the in-cup volume stability. To correct it, an automatic process is implemented once the water tank is reinserted in the machine.



6.8. Yearly maintenance

The milk system requires a mandatory yearly maintenance (please refer to the service package associated with the machines). Similarly to the descaling concept, the yearly maintenance threshold follows both recommended and mandatory stages:

- The recommended stage last 60 days (the maintenance required symbol is indicated on the machine screen)
- After the 60 days, if the yearly maintenance is not performed, the machine enters the mandatory stage.



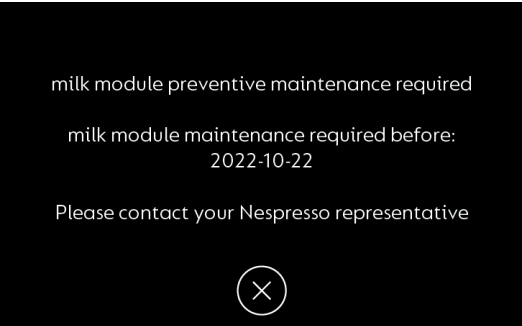
10 days before the mandatory stage starts, the maintenance required symbol blinks.



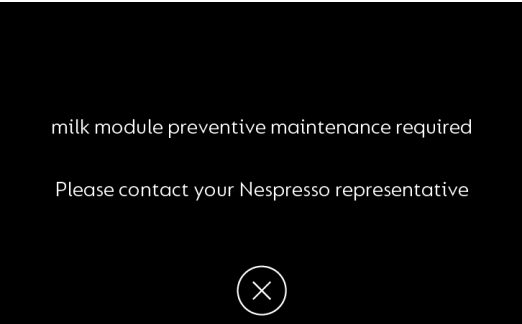
When the mandatory phase is reached, the machine does not block. Beverages are always possible, but the warranty is void.



Recommended (abort possible)



Mandatory (abort not possible)



7. Machine connectivity

Momento connectivity refers to the capability to connect remotely to the machine to either receive information from it, or to send information to it.

What are the benefits for our customers?

Thanks to the Remote Software Update capability (RSU), customers keep up with the latest machine functionalities and improvements. In case of machine malfunction, the technical team can troubleshoot the machine from a distance. Machine settings can be changed remotely.

RSU process is robust

RSU preferentially occurs when the machine goes in deep sleep mode (i.e. overnight). The process can take up to 1 h 30 min, depending on the machine model, and therefore, in this mode, it's unlikely that we impact our customers' daily operation. Customers can set their preferred time period for any software update to happen.

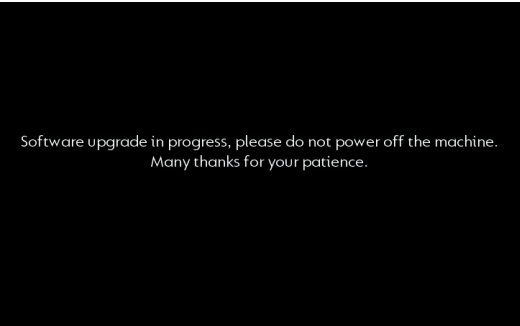
There is only one golden rule

The machine always has to be ON.
If our customers switch off their machine at night, the machine cannot be updated. Our logic is not to "force" the RSU when the machine is in daily mode operation, which would require much more attention to avoid our customers' dissatisfaction.

 Please note that the machine doesn't have WiFi.

7.1. Machine software updates

Set a preferred schedule for remote software updates

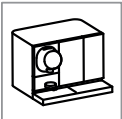


7.1.1. Defined schedule

The default value is **defined schedule**: 23 h – 5 h and can be changed.

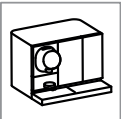
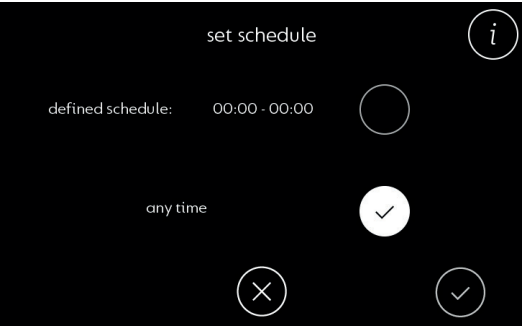


Note: Minimum of 2 h between starting and ending time.
The scheduled range indicates when the remote software update starts. It doesn't consider the software upgrading process itself.



7.1.2. Any time

When **any time** is selected, the RSU starts automatically the next time the machine checks for an update. In case you want to force the remote software to start, make sure the any time option is selected, then power the machine off and on again. The remote software update will start within approximately 10 minutes.



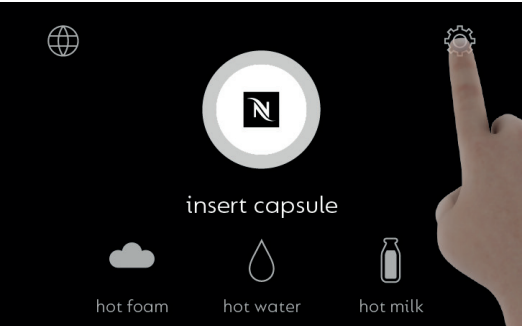
7.1.3. How to update the software for my machine

If your machine is eligible to be connected (telemetry available in your country and modem correctly connected and under valid contract), we provide remote software updates (preferred update method). You do not have to do anything except to keep the machine switched on. The software update will happen as soon as Schedule start time is reached (refer to set schedule menu option described above). The process can take up to 1 h 30 min, depending on the machine model, and therefore in this mode, it's unlikely that we impact your daily operation.

A software update via SD card is possible too, but this requires the intervention of a **Nespresso** trained technician representative.



7.1.4. How to see the software version



1
Tap on "settings" symbol to access settings menu.



2
Select "maintenance menu". Enter your access code: if you haven't changed it during the initial machine setup, the access code is 8888. Navigate the menu options until you reach "display the S/N and software".

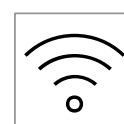
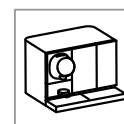


8. Appendix

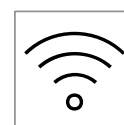
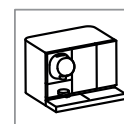
Direct water connection	
The machine can be connected directly to a water supply. If this is done, water filters need to be changed less often. No water refill is required. Only an original Nespresso direct water connection kit can be used. The connection to fixed water must be made according to the direct water connection installation sheet. The installation must be performed according to the national standards and regulations. The water supply tube must resist 200 psig. A trained Nespresso technician or a certified plumber is required (plumber installation) and the pressure will need to be verified as being between 2 (min) – 4 (max) bar (0.2 – 0.4 MPa).	
Specifications	
Weight	38 kg / 83.77 lbs
Operation temperature range	+5 °C – +32 °C / +41 °F – +89.6 °F
Storage temperature range	–25 °C – +60 °C / –13 °F – +89.6 °F (please empty your machine before storage)
Water tank capacity	4.6 L / 155.54 fl oz
Milk tank capacity	3 L / 101.44 fl oz
Dimensions (W x D x H)	56 x 50 x 42 cm / 22 x 20 x 16.55 in
Noise emission	< 55 dBA
Fluid refrigerant	R600a
Power of fridge compressor	50 W
Maximum total water hardness allowed	45 °fH
Telemetry*	
The machine can be connected to Nespresso via the Internet. To get the following benefits, the machine must remain switched ON:	
• Viewing machine data and diagnostics • Updating of configuration settings and software with the latest functionalities** • Receiving additional Nespresso services • Receiving scheduled remote software updates (between 11 pm and 5 am)*.	
Telemetry Specifications	
PLS62T-W	Nespresso Momento 120
Modem frequency bands	2G: 850/900/1800/1900 MHz 3G: 800/850/900/1800/1900/2100 MHz 4G: 700/800/850/900/1800/1900/2100/2600 MHz
Maximum radio-frequency power	2G: 33 dBm 3G: 24 dBm 4G: 23 dBm
M4GM-EU-01	
Frequency bands	GSM: 850/900/1800/1900 MHz LTE-FDD: B1/B3/B5/B7/B8/B20/B28 LTE-TDD: B38/B40/B41
Transmitting power	Class 4 (33 dBm ±2 dB) for GSM850 Class 4 (33 dBm ±2 dB) for EGSM900 Class 1 (30 dBm ±2 dB) for DCS1800 Class 1 (30 dBm ±2 dB) for PCS1900 Class 3 (23 dBm ±2 dB) for LTE-FDD bands Class 3 (23 dBm ±2 dB) for LTE-TDD bands
M4GM-NA-01	
Frequency bands	WCDMA: B2/B4/B5 LTE-FDD: B2/B4/B12
Transmitting power	Class 3 (24 dBm +1/–3 dB) for WCDMA bands Class 3 (23 dBm ±2 dB) for LTE-FDD bands

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

** Images and texts presented in this user manual might not exactly reflect the ones displayed on your machine touch control panel.

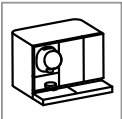
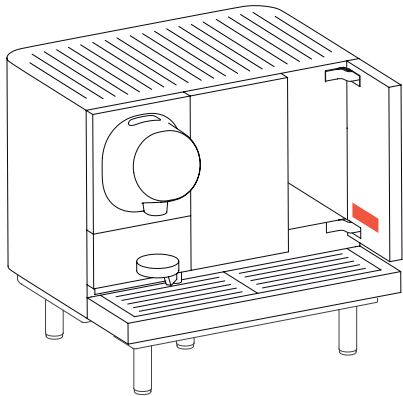


M4GM-GL-01	
Frequency bands	GSM: 850/900/1800/1900 MHz WCDMA: B1/B2/B4/B5/B6/B8/B19 LTE-FDD: B1/B2/B3/B4/B5/B7/B8/B12/B13/B18/B19/B20/B25/B26/B28 LTE-TDD: B38/B39/B40/B41
Transmitting power	Class 4 (33 dBm ±2 dB) for GSM850 Class 4 (33 dBm ±2 dB) for EGSM900 Class 1 (30 dBm ±2 dB) for DCS1800 Class 1 (30 dBm ±2 dB) for PCS1900 Class E2 (27 dBm ±3 dB) for GSM850 8-PSK Class E2 (27 dBm ±3 dB) for EGSM900 8-PSK Class E2 (26 dBm ±3 dB) for DCS1800 8-PSK Class E2 (26 dBm ±3 dB) for PCS1900 8-PSK Class 3 (24 dBm +1/-3 dB) for WCDMA bands Class 3 (23 dBm ±2 dB) for LTE-FDD bands Class 3 (23 dBm ±2 dB) for LTE-TDD bands
M4GM-CN-01	
Frequency bands	GSM: B3/B8 LTE-FDD: B1/B3/B5/B8 LTE-TDD: B34/B38/B39/B40/B41
Transmitting power	Class 4 (33 dBm ±2 dB) for EGSM900 Class 1 (30 dBm ±2 dB) for DCS1800 Class 3 (23 dBm ±2 dB) for LTE-FDD bands Class 3 (23 dBm ±2 dB) for LTE-TDD bands
Proximity Sensor Specifications*	
Frequency	5.8 ±0.075 GHz
Maximum power	ETSI countries: ca 2 mW / ca 5 dBm FCC countries: < 50 mV/m, < 94 dBuV/m
Steam boiler pressure system	
Rated operation pressure	2.8 bar (0.28 MPa)
Rated operation temperature	142 °C / 287.6 °F
Max. boiler pressure	5 bar (0.5 MPa)
Min. boiler pressure	-0.2 bar (-0.02 MPa)
Tested boiler pressure	7.5 bar (0.75 MPa)



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

Type plate	
Machine type	Nespresso Professional Coffee & Milk Machine
Model	Nespresso Momento 120
Type	1039 / NP120/US
Voltage and frequency	according to type plate
Power	according to type plate
Serial number	according to type plate
Production date	according to type plate



Recycling capsules and machine’s end of life

This appliance complies with the EU Directive 2012/19/EC. The packaging materials and appliance contain recyclable materials. Your appliance contains valuable materials that can be recovered or can be recycled. Separation of the remaining waste materials into different types facilitates the recycling of valuable raw materials. Leave the appliance at a collection point. You can obtain information on disposal from your local authorities. To know more about the **Nespresso** sustainability strategy, go to **www.nespresso.com/positive**



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



Publishing details

Version: User manual **Nespresso** Momento 120, original user manual





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