



INSTRUCTION BOOKLET

CAFE' RACER

COSTRUTTORE BUILDER

SANREMO

SANREMO coffe machines s.r.l.

Via Bortolan, 52

31050 Vascon di Carbonera (Treviso) ITALY

Tel. +39.0422.498900 - Fax. +39.0422.448935

www.sanremomachines.com - E-mail: info@sanremomachines.com

IT

DATI RIEPILOGATIVI

Si consiglia di trascrivere nella tabella sottostante
i dati della macchina, per facilitare
eventuali segnalazioni alla rete di vendita

EN

SUMMARY DATA

We recommend transcribe the data in
the underlying table of the machine, in
order to facilitate any reports to the sales network.

Modello / Model
Matricola / Register
Data di consegna / Delivery date

Indirizzo concessionario

Address dealer



.....
.....

Tel. :..... -

Fax. :..... -



.....
.....

Tel. :..... -

Fax. :..... -

INDEX

1 - IMPORTANT SAFEGUARDS	9
1.1 - GENERAL WARNINGS	9
1.2 - REFERENCE STANDARDS	10
1.3 - DESCRIPTION OF THE SYMBOLS	10
1.4 - PREPARATION BY THE PURCHASER	10
1.5 - EMERGENCY OPERATIONS IN CASE OF FIRE	11
1.6 - RISK OF EXPLOSION	11
1.7 - SOUND PRESSURE LEVEL	11
1.8 - VIBRATION	11
1.9 - INTENDED USE	11
1.10 - IMPROPER USE	11
1.11 - DECLARATION FOR MATERIALS IN CONTACT WITH FOODS	12
2 - SAFETY	12
2.1 - SAFETY LABELS	12
2.2 - SAFETY DEVICES	12
2.2.a - Mechanical safety devices	12
2.2.b - Electrical and electronic safety devices	12
2.3 - OPERATOR AREAS	12
2.4 - AREAS WITH RESIDUAL RISK	12
2.5 - DANGEROUS AREAS	13
3 - DESCRIPTION OF THE MACHINE	13
4 - TECHNICAL SPECIFICATION	14
5 - TRANSPORT	14
5.1 - SHIPMENT	14

GB

5.2 - LIFTING THE PACKAGE	14
5.3 - STORAGE	15
5.4 - CHECKS ON RECEIPT	15
6 - UNPACKING AND POSITIONING	15
6.1 - UNPACKING THE MACHINE	15
6.2 - LIFTING THE MACHINE	16
6.3 - POSITIONING THE MACHINE	16
7 - IDENTIFYING THE COMPONENTS	17
7.1 - RATING PLATE	17
8 - CONNECTIONS	18
8.1 - WATER CONNECTION	18
8.2 - ELECTRICAL CONNECTION	20
9 - COMMISSIONING	21
9.1 - FIRST START-UP	21
10 - ADJUSTING THE FUNCTIONS	23
10.1 - ADJUSTING THE GRINDER DOSER	23
10.2 - TESTING COFFEE DELIVERY	23
10.3 - FINAL CONSIGNMENT	23
11 - OPERATING THE MACHINE	24
11.1 - DESCRIPTION OF THE COMPONENTS	24
11.2 - DESCRIPTION OF THE CONTROLS	25

11.3 - DISPLAY	26
11.4 - MAKING COFFEE	27
11.5 - MAKING CAPPUCCINO	28
11.6 - HEATING DRINKS	29
11.7 - MAKING TEA, CHAMOMILE, ETC.	29
12 - PROGRAMMING	30
12.1 - PROGRAMMING DOSES	30
12.2 - PROGRAMMING FUNCTIONS USING THE GROUP PARAMETER DISPLAY	31
12.2.a - PROGRAMMING GROUP COFFEE WATER TEMPERATURE	31
12.2.b - PROGRAMMING CUP WARMER TEMPERATURE AND ON/OFF	31
12.2.c - PROGRAMMING PRE-BREWING	32
12.2.d - PROGRAMMING DOSES	32
12.3 - PROGRAMMING FUNCTIONS USING THE GENERAL DISPLAY	33
12.4 - EXITING PROGRAMMING	34
13 - PURGING THE COFFEE CIRCUIT	34
14 - TURNING THE GROUPS ON/OFF	35
15 - TURNING THE MACHINE ON/OFF	35
16 - ALARMS	35
17 - TROUBLESHOOTING	36

18 - TEMPORARY DECOMMISSIONING	38
18.1 - STARTING UP THE MACHINE AGAIN	38
19 - CONTROLLING THE MACHINE AFTER PROLONGED INACTIVITY	38
20 - CLEANING	39
20.1 - GENERAL CLEANING WARNINGS	39
20.2 - ROUTINE MAINTENANCE	39
20.2.a - AUTOMATIC WASHING OF THE GROUPS	39
20.2.b - COMPLETE WASHING OF THE GROUPS	40
20.2.c - DAILY CLEANING	40
20.3 - SCHEDULED MAINTENANCE (TECHNICIAN)	41
20.4 - EXCEPTIONAL MAINTENANCE (TECHNICIAN)	41
21 - TECHNICAL ASSISTANCE AND SPARE PARTS	42
22 - SCRAPPING THE MACHINE	42
23 - DISPOSAL OF HARMFUL SUBSTANCES	42

GB



GB

Congratulations for having purchased a SANREMO product. All our products are the result of meticulous research in constant collaboration with coffee lovers throughout the world.

This is why your opinion is so important to us. Your experience and collaboration will enable us to go on improving day after day, to always obtain the best in every SANREMO creation.

SANREMO, think about it.



1.1. GENERAL WARNINGS

- This instruction booklet is an integral part of the machine and must be kept carefully for future consultation.

If it is lost or you require further information, contact your local dealer or the manufacturer.

- Before using the machine for the first time, the operator must have read this instruction booklet carefully and have in-depth knowledge of the technical specifications and controls.

- Before installing the machine, make sure the area where it will be installed is compatible for the size and weight of the machine.

- The machine is not suitable for installation outdoors, in places where water jets may be used, or where the temperature may drop below 5°C.

- Do not install the machine near heat sources.

- Children shall not play with the machine.

- This machine can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the machine in a safe way and if they understand the hazards involved.

- Do not use the device with wet hands or bare feet.

- Do not allow unauthorised and unqualified personnel to operate, adjust or repair the machine.

- Authorised qualified technical personnel must have the necessary hygiene and safety knowledge to use the appliance correctly.

They should also refer to this instruction booklet for the necessary operations.

- Before cleaning and/or performing maintenance on the machine and before removing any of the guards, make sure the main switch is in the "OFF" (O) position to disconnect power from the machine while the operator is working.

- The purchaser's mains power installation must include an automatic circuit breaker upstream

of the main switch of the machine with a contact opening distance complying with the disconnection specifications for Overvoltage Category III and an adequate earth system complying with all the requirements of accident prevention standards and regulations.

- Do not use adaptors, multiple sockets and/or extensions.

- Do not use the machine if the power cable is frayed or damaged.

- When working on or near the main switch, disconnect the switch from the mains power line.

- Check that all safety devices (guards, casing, microswitches, etc.) have not been tampered with and are operating perfectly. If this is not the case, repair.

- Do not remove the safety devices.

- To avoid personal danger, use only suitable tools complying with national safety standards and regulations.

- PAY MAXIMUM ATTENTION TO THE WARNING LABELS WHENEVER YOU OPERATE ON OR NEAR THE MACHINE.

- The user must replace any warning labels for whatever reason damaged or not clearly legible, requesting replacement labels from the Spare Parts Service.

- If the machine is malfunctioning or the components are damaged, contact your local dealer or the manufacturer.

- Any use of the machine other than those expressly envisaged and documented is absolutely forbidden.

The machine must always be used according to the procedures, times and places established by the rules of good practice, in compliance with the directives in force and in respect of the standards and regulations on the health and safety of workers in force in the country of use.

- Failure to observe safety standards and the instructions given in this instruction booklet absolves the manufacturer of all liability for possible accidents or damage to persons or things.

Use other than that indicated in this instruction booklet is to be considered improper. If you believe this instruction booklet is not sufficiently exhaustive for your needs, always contact your local dealer or the manufacturer for further instructions and solutions.

- THESE SAFETY RULES COMPLETE, OR SUPPLEMENT, THE SAFETY STANDARDS AND REGULATIONS IN FORCE LOCALLY.

- IF IN DOUBT, ALWAYS REQUEST THE INTERVENTION OF SPECIALISED PERSONNEL.

- ANY ELECTRICAL/ELECTRONIC OR MECHANICAL TAMPERING WITH THE MACHINE BY THE USER OR NEGLIGENT USE OF THE MACHINE ABSOLVES THE MANUFACTURER OF ALL LIABILITY AND MAKES THE USER SOLELY RESPONSIBLE BEFORE THE ACCIDENT PREVENTION AUTHORITIES.

1.2 - REFERENCE STANDARDS

- The machine and its safety devices are manufactured in compliance with the standards indicated in the declaration of conformity.

1.3 - DESCRIPTION OF THE SYMBOLS

Many accidents are caused by inadequate knowledge of and failure to apply the safety rules to be respected while operating and performing maintenance on the machine.

To avoid accidents, read, understand and respect all the precautions and warnings in this instruction booklet and on the labels affixed to the machine.

The following symbols are used to identify the safety messages given in this instruction booklet:



Electrical hazard



General hazard or miscellaneous information



Heat hazard (burns)



Hazard of damage to the machine.

1.4 - PREPARATION BY THE PURCHASER

a) Preparation of the installation site.

- The purchaser must prepare the surface on which the machine will stand as described in the chapter on installation.

b) Electrical requirements.

- The mains power installation must comply with the safety regulations and standards in force in the country of installation and must include an efficient earth system.

- An omnipolar cut-off device must be installed on the power line upstream of the machine.



The power wires must be sized according to the maximum current required by the machine to ensure a total voltage loss under full load of less than 2%.

c) Plumbing requirements.

- The purchaser must prepare a drain with siphon and a mains water supply providing suitably softened water, with a splitter tap upstream of the machine.

1.5 - EMERGENCY OPERATIONS IN CASE OF FIRE

- a) In case of fire, disconnect power to the



Never try to extinguish the fire with water while power to the machine is on.

machine by turning off the main switch.

- b) Extinguish the fire with suitable fire extinguishers.

1.6 - RISK OF EXPLOSION

- The machine is not suitable for use in environments where there is a risk of explosion.

1.7 - SOUND PRESSURE LEVEL

La macchina è stata costruita al fine di The machine is constructed to maintain an A weighted equivalent continuous sound pressure level (dB) below the maximum permitted level (70dB).

1.8 - VIBRATION

The machine is fitted with rubber vibration damper feet.

During normal operation, no vibrations harmful to the operator or the environment are generated.

1.9 - INTENDED USE

The coffee machine is designed and constructed exclusively to make espresso coffee and hot drinks (tea, cappuccino, etc.) using hot water or steam.

Only professional operators with adequate knowledge of hygiene and safety standards and regulations may use the coffee machine.

It includes an area to pre-heat the cups. This must be used for this purpose only. Any other use is considered improper and therefore dangerous



Improper use of the machine absolves the manufacture of all liability for possible damage to persons or things.

1.10 - IMPROPER USE

The coffee machine is designed and constructed exclusively for food use. The following are therefore prohibited:

- use of the machine by non-professional operators;
- introduction of liquids other than softened drinking water with a maximum hardness of 3/5 French degrees (60/85 ppm);
- heating drinks or other non-food substances;
- introduction of ground products other than coffee into the portafilter;
- placing objects other than cups on the cup warmer;
- resting containers of liquid on the cup warmer;
- obstructing the vents with cloths or other items;
- covering the cup warmer with cloths;
- touching the delivery areas with the hands;
- using the machine when very wet.



This chapter lists a number of reasonably foreseeable improper uses. The machine must, however, always be used in respect of the instructions given in the chapter "Intended use".

1.11 DECLARATION FOR MATERIALS IN CONTACT WITH FOOD

The manufacturer, SANREMO s.r.l. hereby declares that the materials used in its products comply with EC regulation 1935/2004

2 - SAFETY

2.1 -SAFETY LABELS

Safety labels with descriptive symbols are present in all areas representing a hazard for operators or technicians.



Labels giving safety instructions are affixed to the machine and must be scrupulously respected by anyone using or servicing it. Failure to comply with the safety instructions absolves the manufacturer from all liability for resulting damage or accidents to persons or things.

GB



Danger: live voltage

• This label is affixed in all areas with live voltage. No operations must be performed with the power on.



Danger of burns

• This label is affixed to the top of the cup warmer.

2.2 - SAFETY DEVICES

There are essentially two types of safety systems designed and incorporated in the coffee machine:

Mechanical safety devices

Electrical/electronic safety devices.

Mechanical safety devices

The mechanical safety devices consist of the following:

- panels fully closed by screws enclosing the electrical/electronic components and boiler;

- work surface with grille and tray to collect liquids;
- controls located on the top of the machine above the delivery areas;
- relief valve on the boiler;
- check valve in the water circuit.

Electrical/electronic safety devices

The electrical/electronic safety devices consist of the following:

- thermal breakers on the motors;
- safety thermostats to control overheating;

2.3 - OPERATOR AREAS

The machine is operated by a single operator who stands in front of the machine to easily make coffee and other hot drinks

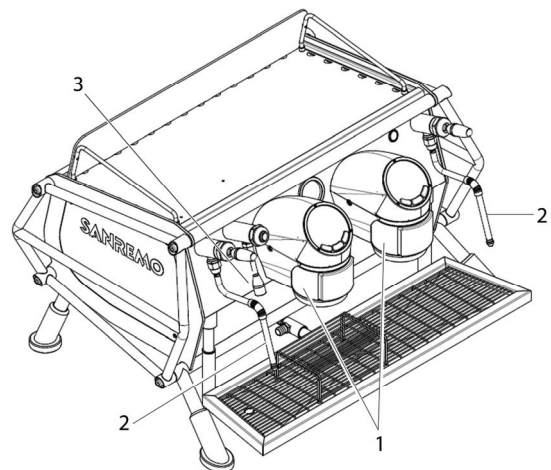
2.4 - AREAS WITH RESIDUAL RISK

Areas with residual risk are those which cannot be protected due to the particular type of production. In the coffee machine, these are as follows:

- the area (1) of the groups during coffee delivery;
- the area (2) of the steam wand when heating drinks;
- the area (3) where hot water is delivered;



There is a risk of burns in all these three areas.



2.5 - DANGEROUS AREAS



Dangerous areas are all the areas inside the machine protected by the safety guards where the technician may operate when repairing the machine. These areas must be accessed by technicians only.

- New multi-boiler system with PID controller.
- Automatic boiler fill system.

The machine is designed and constructed to make espresso coffee and hot drinks.

By means of controls located on the front of the machine, coffee is delivered from the group heads and hot water or steam is produced. There is a cup warmer on top of the machine.

3 - DESCRIPTION OF THE MACHINE

The main characteristics of the automatic espresso coffee machine are described below.

- Professional 2 or 3 group espresso coffee machine.

The machine consists of a frame on which all the components are mounted, enclosed with screw-fastened panels

4 - TECHNICAL SPECIFICATION

	CR 2	CR3
X	877	1057
Y	702	702
Z	534	534

GB

GROUPS		CR2	CR3
Boiler capacity	Litres	8	10
Net weight	Kg	75	118,3
Gross weight	Kg	121	171

GROUPS		CR2	CR3
Power supply voltage	V	220-240 1N~ 380-415 3N~	
Boiler heating element power (230V)	kW	3,85	3,85
Small boiler heating element power (230V)	kW	0,5	0,5
Group heating element power	kW	0,8	0,8
Cup warmer heating element power	kW	0,16	0,2
Motor-driven pump power	kW	0,2	0,2
Total power	kW	7,03	8,35
Small boiler maximum pressure	Bar/MPa	12/1,2	12 / 1,2
Boiler operating pressure	Bar/MPa	0,8 ÷ 1,5 / 0,08 ÷ 0,15	0,8 ÷ 1,5 / 0,08 ÷ 0,15
Mains water pressure	Bar/MPa	6 / 0,6	6 / 0,6
Coffee delivery pressure	Bar/MPa	8 ÷ 12 / 0,8 ÷ 1,2	8 ÷ 12 / 0,8 ÷ 1,2
Operating temperature	°C	5 ÷ 35	5 ÷ 35

GB

5 - TRANSPORT

5.1 - SHIPMENT

The machine is shipped in a wooden crate with internal protection.

The type of shipment (air, road, rail, etc.) is agreed in the contract signed between supplier and purchaser.



IMPORTANT: The package containing the machine must be protected from the weather during transport. Under no circumstance may other crates or material be placed on top of the package. The package must always be transported in a vertical position and must never be turned upside down.

5.2 - LIFTING THE PACKAGE

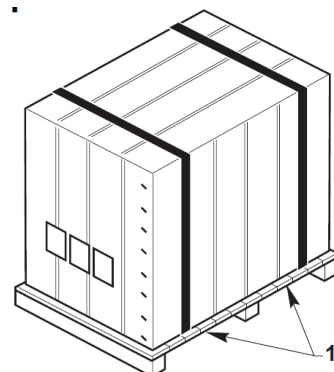
The package must be handled with the utmost care. Suitable lifting equipment chosen according to the weight of the package must be

used for lifting and positioning.

The crate must be lifted by means of a lift truck, inserting the forks (1) into the pallet.



Lifting and handling must be performed by specialised personnel authorised to use the appropriate equipment. Failure to respect current safety regulations and standards on lifting and handling materials absolves the manufacturer from all liability for possible damage to persons or things.



5.3 - STORAGE



The crate containing the machine must be stored under cover, protected from the weather. Under no circumstance may other boxes, crates or material be placed on top of the package.

5.4 - CHECKS ON RECEIPT

When the shipment is received, check that the package is in good condition and not visibly damaged.

If the crate is in good condition, remove the packaging as described in point 2.6 (unless different instructions have been provided by the manufacturer).

Make sure the package also contains the instruction booklet and all the components listed on the bill of transport.

If you note damage or faults:

a- Immediately inform the carrier and your agent, both by telephone and in writing, with notice of receipt;

b- Inform the manufacturer for information.

6 - UNPACKING AND POSITIONING



IMPORTANT: the machine must be unpacked and positioned by a specialised authorised technician. To avoid possible hygiene risks, we recommend leaving the machine in its packaging until the moment of installation.

6.1 - UNPACKING THE MACHINE

To remove the machine from the package, proceed as follows:

- Remove the top cover.
- Remove the side panels.

- Remove the internal protection.
- Make sure the machine is in good condition.
- Remove the plastic bag.
- Extract the accessories, instruction booklet, etc..



IMPORTANT: the machine must be unpacked and positioned by a specialised authorised technician. To avoid possible hygiene risks, we recommend leaving the machine in its packaging until the moment of installation.



Possible damage, faults or non-conformities must be communicated rapidly, within 8 days from receipt of the machine. Otherwise the goods are deemed accepted.

- Verify conformity of the shipment.

GB

6.2 - LIFTING THE MACHINE

The machine must be lifted manually by four or more people located on opposite sides of the machine, holding it by the frame/feet under the base.

The machine may also be lifted by a block and tackle, inserting the straps under the base and attaching the other end to a beam to avoid crushing the outer panels.

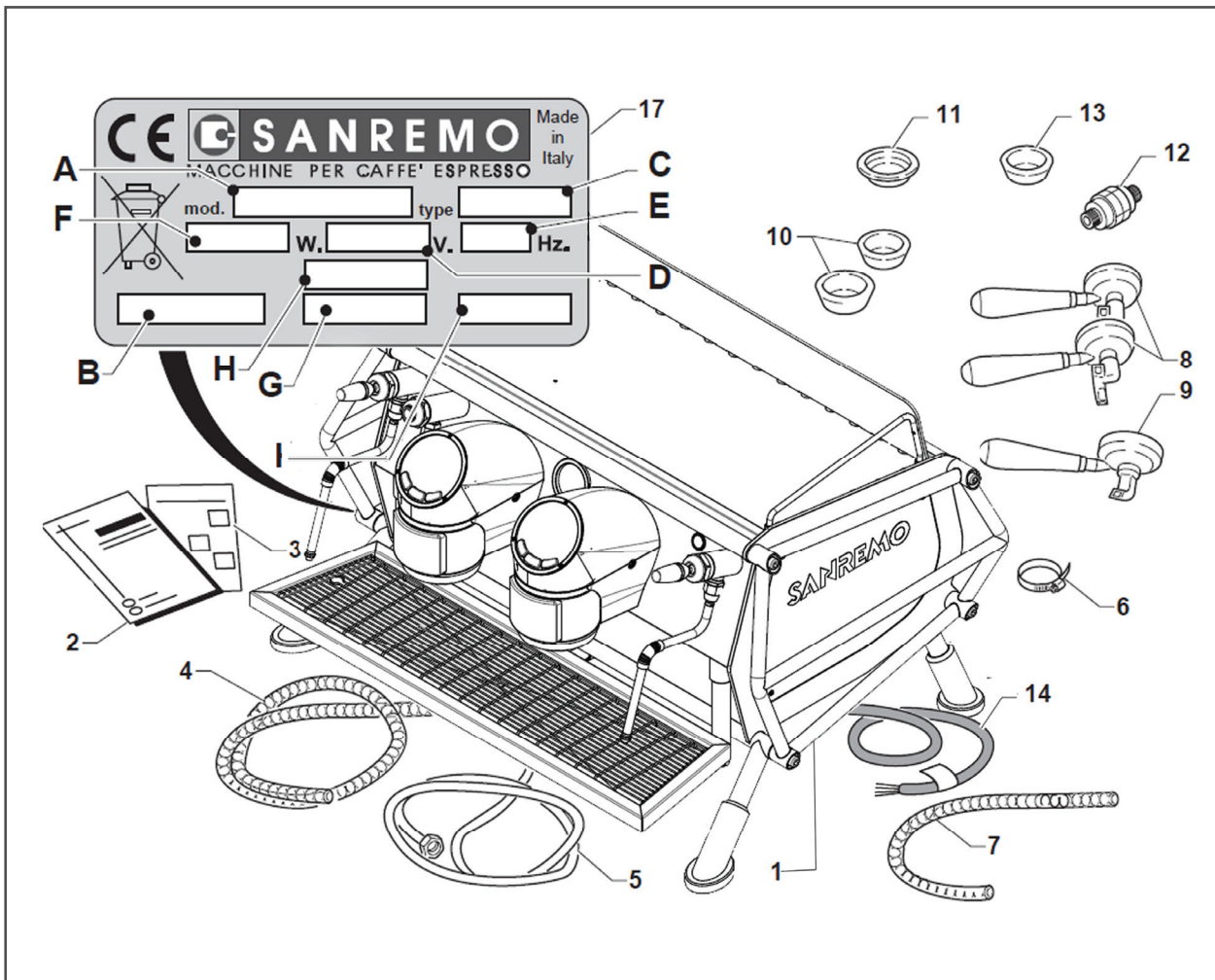
6.3 - POSITIONING THE MACHINE

Position the machine in its definitive location, making sure that:

- 1) the surface it rests on is sufficiently strong and stable to support the weight of the machine and that the top is perfectly horizontal;
- 2) there are at least 10 cm between the walls and the back and side panels of the machine to guarantee correct ventilation;
- 3) the top of the machine (cup warmer) is at least 150 cm from the floor;
- 4) near the machine, there is a knock box to dispose of the grounds and a space for the grinder doser;
- 5) near the machine, there is an electrical panel to connect the machine electrically, a drain and a tap to connect the water supply.

GB

7 - IDENTIFYING THE COMPONENTS



GB

LEGEND

- 1) Coffee machine
- 2) Instruction booklet
- 3) Declaration of conformity
- 4) Drain hose L= 2 m
- 5) Intake hose L=2 m
- 6) Hose clip
- 7) Water softener intake hose 0.5 m
- 8) Double portafilter (2/3 pieces)
- 9) Single portafilter
- 10) Double filter (2/3 pieces)
- 11) Single filter
- 12) Water purifying filter
- 13) Blind filter
- 14) Power cable

7.1 - RATING PLATE

The rating plate gives the following data:

- A** = Model
- B** = Serial number
- C** = Year of manufacture
- D** = Supply voltage
- E** = Frequency
- F** = Power
- G** = Maximum pump pressure
- H** = Maximum mains water pressure
- I** = Maximum small boiler pressure

8. CONNECTIONS



IMPORTANT: the machine must be connected by a specialised authorised technician.

8.1 - WATER CONNECTION



The machine must be connected to a mains water supply in compliance with the standards and regulations in force in the country where the machine is to be operated and using a new set of couplings.

- The machine is supplied with the drain and water intake hoses already connected.

Drain

Near the machine there must be a drain (1) with siphon.



The drain siphon must be located at least 20 cm below the surface on which the machine stands.

- Connect one end of the shortest drain hose (4) to the drain coupling on the machine (5) and

the other end to the coupling on the tray (3) and fix with the hose clips (6).

- Connect one end of the longest drain hose (2) to the coupling (3) on the tray and the other end to the drain (1) prepared previously.

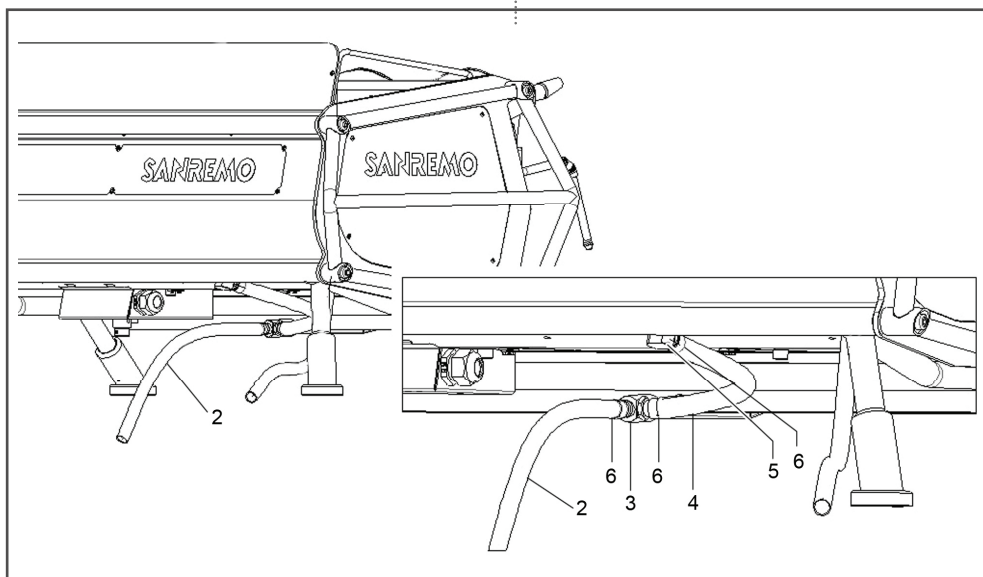


The machine must be connected to a mains water supply providing appropriately softened drinking water with a maximum hardness of 3.5/5 French degrees (60/85 ppm). Make sure the supply pressure does not exceed 6 bars (0.6 MPa). If the pressure is greater, install a pressure reducer.

Filling

Filling (for version with built-in pump)

- Connect the intake hose (7) to a water softener (8), interposing the water purifying filter (9) supplied
- Install a splitter tap (10) before the water softener (8), to separate the machine from the mains water supply.



Filling (for version with external pump)

On request, the pump may be installed externally, rather than internally, proceeding as follows:

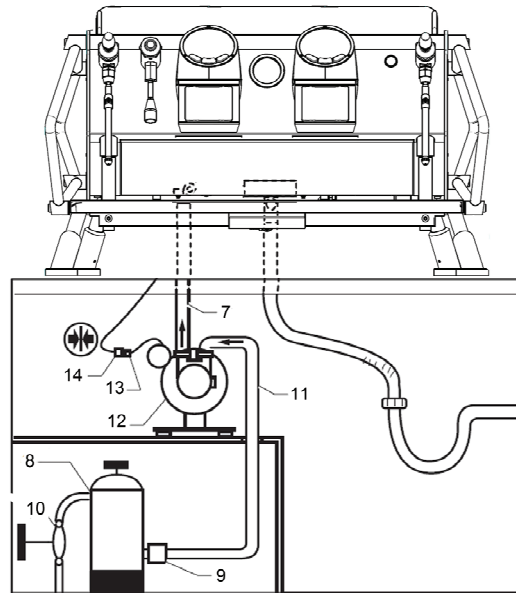


Position the pump away from heat sources and water jets on a horizontal surface adequately sized for the weight of the pump itself.

- The pump (12) must be positioned below the machine no further than 100 cm away, leaving at least 5 cm between the pump and the outer panels to avoid vibration transmission and guarantee correct air circulation.
- Connect the hose (7) coming out of the machine to the delivery coupling on the pump (12).
- Connect one end of the hose (11) provided to the intake coupling on the pump and the other end to a water softener (8), interposing the water purifying filter (9).
- Install a splitter tap (10) before the water softener (8), to separate the machine from the mains water supply.
- Connect the connector (13) on the pump to the corresponding connector (14) on the machine.



For installation, use and maintenance of the water softener, follow the instructions in the relative manual.


GB

8.2- ELECTRICAL CONNECTION



- Make sure all switches are in the OFF position before proceeding with electrical connection of the machine.
- The machine must be connected to an earth installation complying with the standards and regulations in force in the country concerned.
- Check that the machine voltage (see rating plate) corresponds to the voltage of the local mains power supply.
- In single phase configuration, the machine must be connected to a power line with a maximum impedance of (0.142+J0.089) Ohm.



Machines without an equipotential connection terminal may not be installed in kitchens.

GB

The machine is connected to the mains power supply by means of the power cable (2), including a differential circuit breaker (3) appropriately sized for the machine's power absorption.

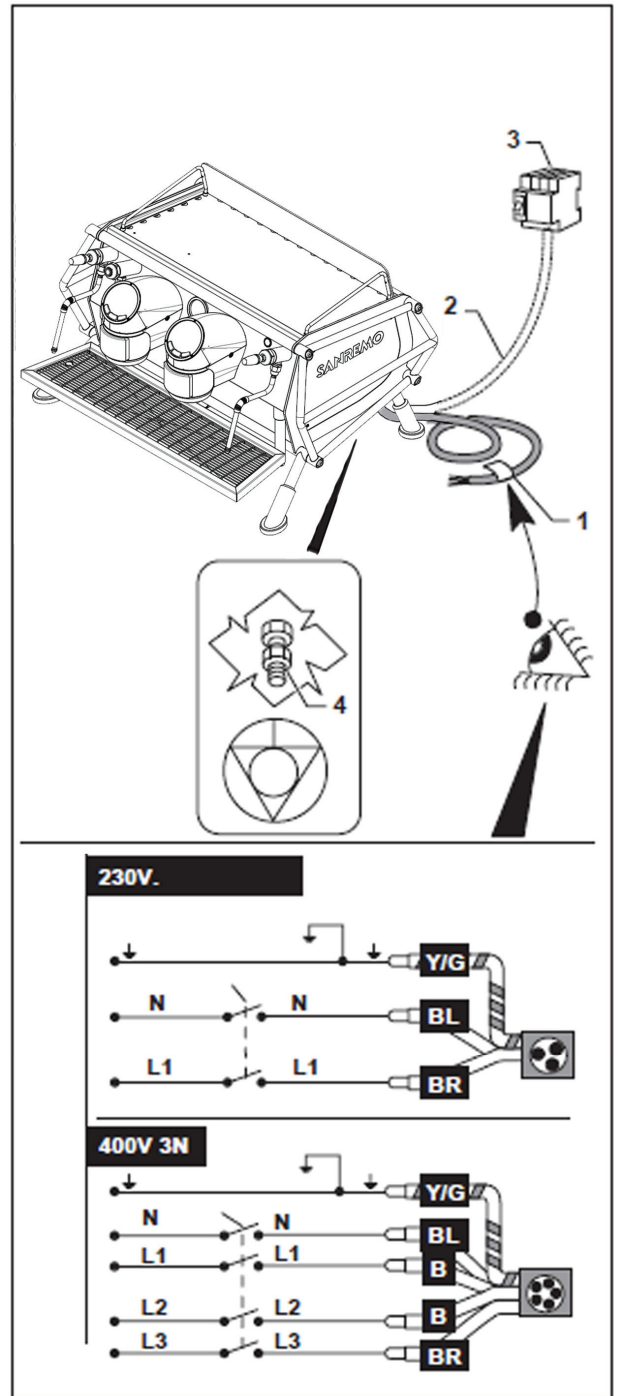
Connect the machine according to the wiring diagrams in the figure

Equipotential connection (if present)

This connection (required by some standards) prevents differences in electrical potential between the earth connections of the devices installed in the same room.

Machines designed for this type of connection are provided with a specific terminal (4) on the bottom of the machine.

- Connect an appropriately sized external equipotential wire in compliance with current regulations and standards to the corresponding terminal (4).



G = Green B = Black
 W = White Y/G = Yellow/Green
 BL = Blue BR = Brown

9 - COMMISSIONING

9.1 - FIRST START-UP



IMPORTANT: the machine must be started up for the first time by a specialised authorised technician.

- Open the water supply tap upstream of the machine.
- Power up the machine by placing the differential circuit breaker upstream of the machine in the ON position.
- Press the "ON/OFF" button (1). This lights up indicating that power to the machine is on. The displays (2 and 3) also light up
- The boiler starts to fill automatically with water and the graduated scale "A" flashes on the displays (2)
- When the MAX level is reached, the graduated scale "A" remains on steadily.
- At the end of filling, press the buttons to deliver water from the groups a few times without the portafilters in place.



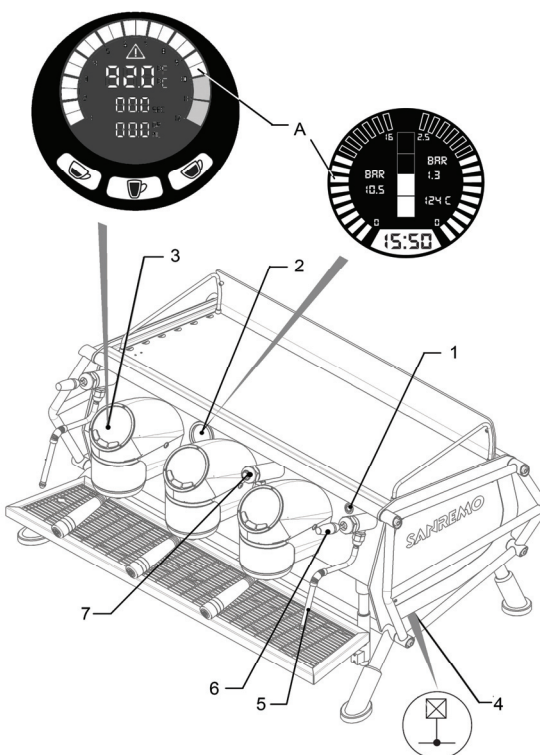
If automatic filling does not take place within 120 seconds, the machine shuts down and the LEDs on the group button panels flash. Make sure the water supply tap is open. Turn the machine off then on again to complete filling of the boiler.

- Make sure the water flows out correctly by purging any air bubbles present in the circuit.
- Place the steam levers (6) in the open position until steam comes out of the steam wands (5), then return the levers (6) to the central position.



To completely eliminate all air bubbles from the circuit, press button 4

- Deliver water a few times by pressing button (7) to eliminate any air bubbles in the circuit.
- Wait for the set steam temperature (124°C) and coffee water temperature (93°C) to be reached, indicated on the display (3) and the displays on the groups (2) respectively. On the display (2), check that boiler pressure is about 1 - 1.2 bars (0.1 - 0.12 MPa) and that the mains water pressure does not exceed 4 bars (0.4 MPa).



GB

- Place a jug with handle under the spout (8) and deliver water by pressing button (7), making sure that delivery is correct. Water delivery stops automatically at the end of the set time.

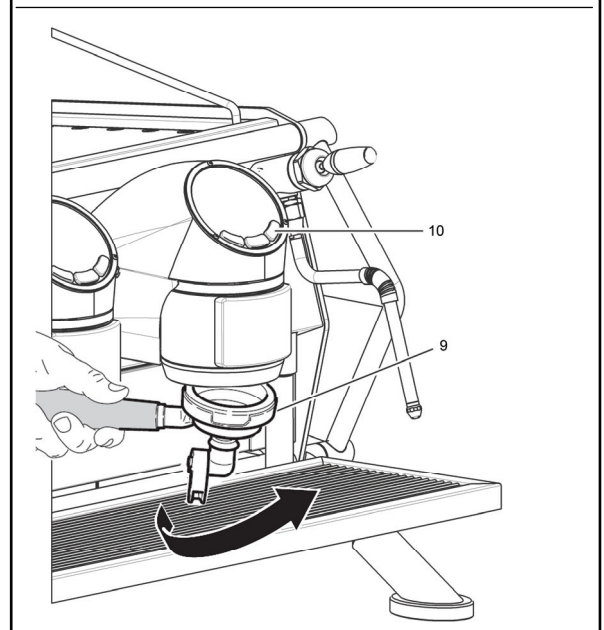
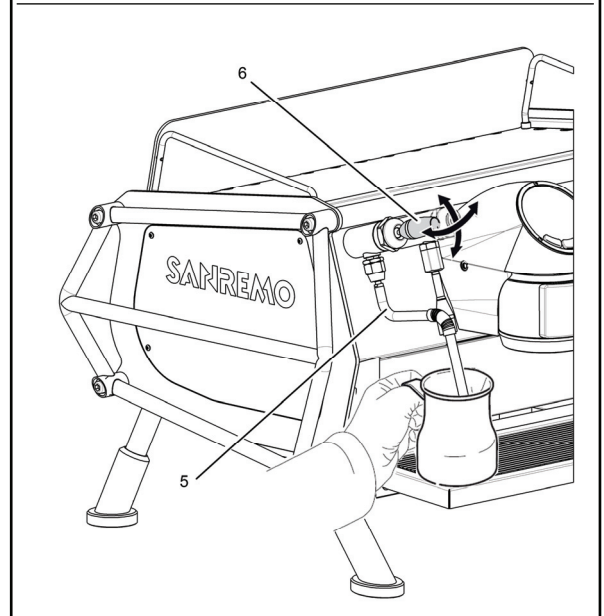
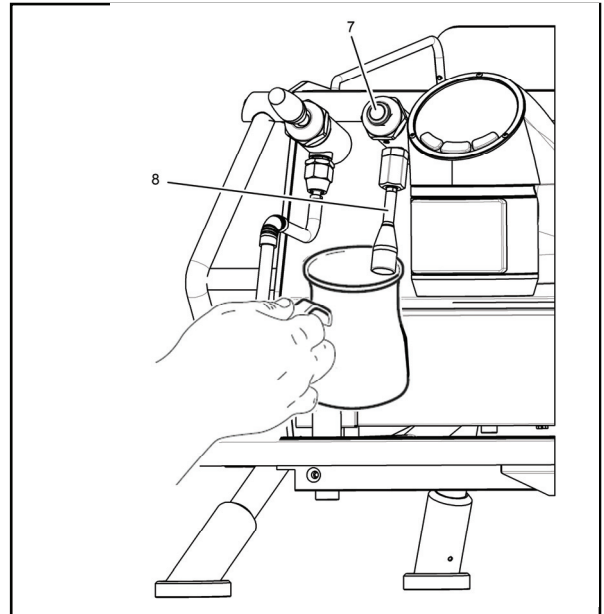
- Position a jug containing water and insert the spout (5).

Open the steam tap by moving the lever (6) from the vertical to the horizontal (360° opening) and try heating the water.

Repeat the same operation with the spout on the other side of the machine.

- Attach the portafilters (9) to the group heads, position the cups underneath and perform a few deliveries, enabling the three brewing settings using the corresponding buttons (10).

Check correct delivery of water into the cup.



IMPORTANT: We recommend the following maximum quantities:

- 100 cc maximum continuous delivery of coffee for each group
- 500 cc maximum continuous delivery of hot water
- 30 seconds continuous delivery of steam.

GB

- Check that the pump pressure indicated on the display (2) after delivery is about 9 bars.



IMPORTANT: Check that pump pressure during delivery is between 8 and 9 bars (0.8-0.9 MPa). If pressure is not within this range, it must be adjusted. To adjust, contact technical assistance.

- turn the machine off by pressing button (1), the displays go off. Close the water supply tap.

10 - ADJUSTING THE FUNCTIONS



Important: Some of the machine's functions (temperatures, language, etc.) may only be adjusted by a specialised authorised technician while the machine is in operation and exercising great care. The operations to be performed are described in the technical manual.

10.1 - ADJUSTING THE GRINDER DOSER



Install, adjust and prepare the grinder doser as described in the relative manual.

10.2 - TESTING COFFEE DELIVERY

Deliver coffee a number of times following the instructions in chapter 11 and check the quality of the coffee.

- Deliver the coffee and check that 20-30 cc of coffee are delivered in 20-30 seconds;
- If this is not the case, the coarseness of the coffee must be adjusted on the grinder doser:

finer grinding increases brewing time, coarser grinding reduces brewing time

- Make sure the coffee delivered has the following characteristics:
 - hazelnut coloured crema
 - consistency with fine bubbles
 - crema lasting more than 1 minute.



These indications are not binding as the correct quantity and therefore quality of coffee depends on the type of coffee, type of water and climate.

10.3 - FINAL CONSIGNMENT

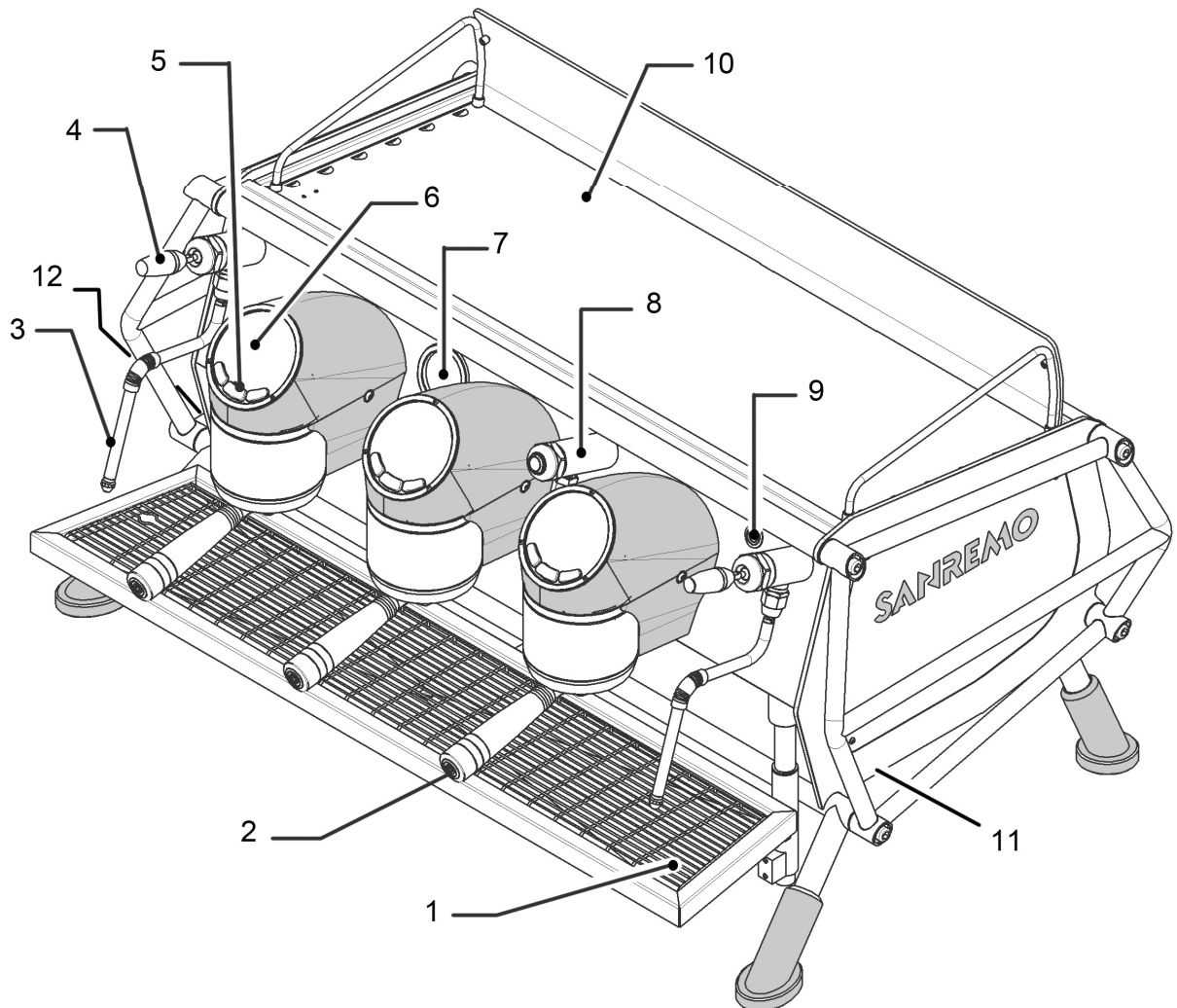
At the end of installation, proceed as follows:

- Train the personnel who will be operating the machine, preparing a number of test coffees, cappuccinos, etc....
- Explain how to perform maintenance and cleaning operations to ensure correct care of the machine.
- At the end of installation, fill in the installation report.

GB

11 - OPERATING THE MACHINE

11.1 - DESCRIPTION OF THE COMPONENTS



GB

LEGEND

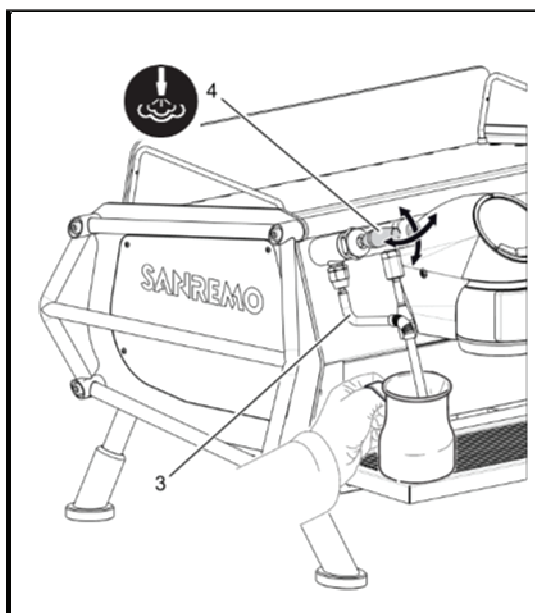
- 1. Tray
- 2. Group with portafilter
- 3. Steam wand
- 4. Steam tap knob
- 5. Button panel
- 6. Group parameter display
- 7. General display
- 8. Water wand

- 9. ON/OFF switch
- 10. Cup warmer
- 11. "Purge" button
- 12. Lights button

11.2 - DESCRIPTION OF THE CONTROLS

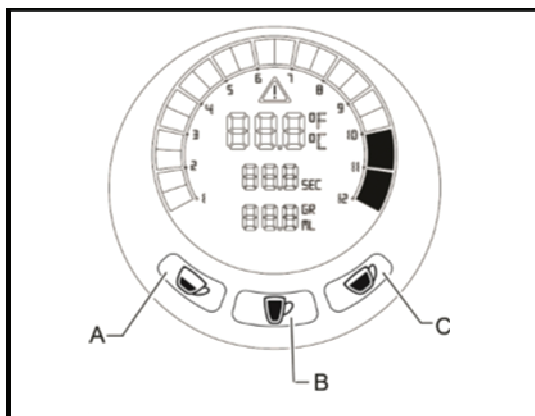
• STEAM TAP KNOB (6)

Moving the knob (4) into any position commences steam delivery from the wand (3); to stop delivery, turn the knob back to the central position.



• BUTTON PANEL (5)

- A. Espresso coffee button
- B. Continuous delivery button
- C. Long coffee button



Espresso coffee button (A)

To deliver one coffee:

Position a cup under the single portafilter, then press the button to start coffee delivery.

The LED on the selected button remains on

throughout delivery, while the others go off.

At the end of delivery, all LEDs on the buttons on the panel light up.

To deliver two coffees:

Position two cups under the double portafilter, then press the button twice to start coffee delivery.

The LED on the selected button flashes throughout delivery, while the others remain on steadily.

At the end of delivery, all LEDs on the buttons on the panel light up.



Continuous delivery button (B)

Position a cup suitably sized for the quantity of coffee required under the portafilter, then press the button to start coffee delivery.

The LED on the selected button remains on throughout delivery, while the others go off.

When the required amount of coffee is reached, press the button again to stop delivery. After 120 seconds, delivery stops automatically.

At the end of delivery, all LEDs on the buttons on the panel light up.



Long coffee button (C)

To deliver one coffee:

Position a cup under the single portafilter, then press the button to start coffee delivery.

The LED on the selected button remains on throughout delivery, while the others go off.

At the end of delivery, all LEDs on the buttons on the panel light up

To deliver two coffees:

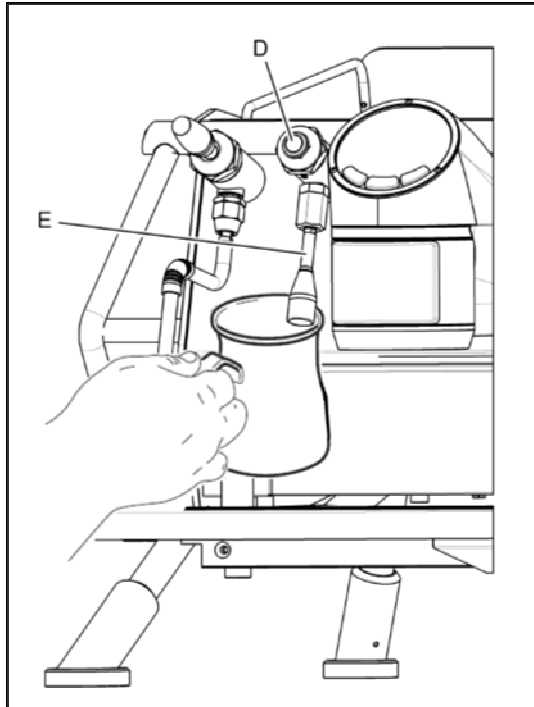
Position two cups under the double portafilter, then press the button twice to start coffee delivery.

The LED on the selected button flashes throughout delivery, while the others remain on steadily.

- At the end of delivery, all LEDs on the buttons on the panel light up.

GB

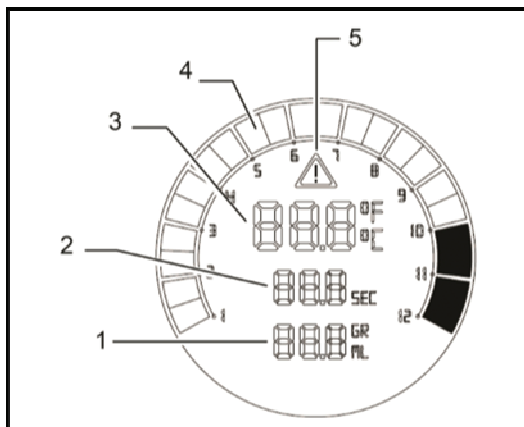
WATER WAND (8)



Position a cup suitably sized for the required amount of water under the wand. Press button (D) to begin delivery of hot water mixed to the required temperature from the diffuser spout (E). Delivery stops automatically at the end of the set time. Delivery can be stopped by pressing button (D)

11.3 - DISPLAY

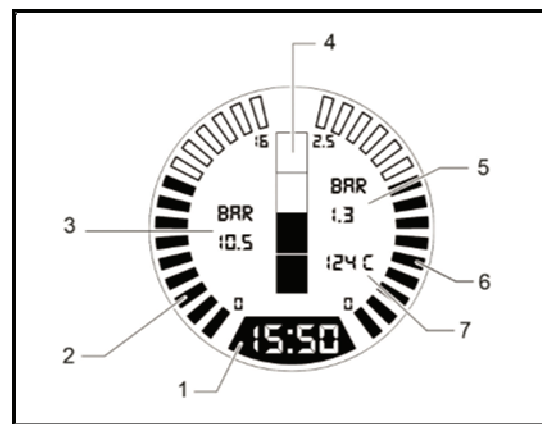
- During normal operation of the machine, the following screens are displayed; during programming, the screens appearing on the display are described in the corresponding chapter.
- **GROUP PARAMETER DISPLAY (6)**



The following information is displayed:

1. Volume (ml) of water required for the selected brewing
2. Coffee delivery time in seconds.
3. Temperature of the coffee water in the group.
4. Pump pressure gauge
5. Alarm - Malfunction

GENERAL DISPLAY (7)



The following information is displayed:

1. Clock
2. Digital pump pressure gauge
3. Pump pressure
4. Steam boiler water level
5. Steam boiler pressure
6. Digital steam boiler pressure gauge
7. Steam boiler temperature

GB

11.4 - MAKING COFFEE

General rules for making good coffee

- The cup must be warm and should therefore be taken from the cup warmer. If cold, rinse with hot water.

If the cup is cold, the sudden temperature change would change the taste of the espresso.

- Never fill the portafilter unless you want to deliver coffee immediately. The ground coffee would "burn" in the group and the resulting espresso would be very bitter.

- We recommend you grind only the amount of coffee needed for immediate use. Ground coffee left for long periods loses its aroma and the fat becomes rancid.

Delivering coffee

- Remove the portafilter (1) from the group head by turning it in the direction of the arrow, turn it upside down and knock it on the knock box (2) to empty the grounds .

-



IMPORTANT: Never knock the portafilter on an unprotected surface as this could damage the filter, impairing the seal.

- Use the filter for one coffee (3), or two coffees (4) as required.

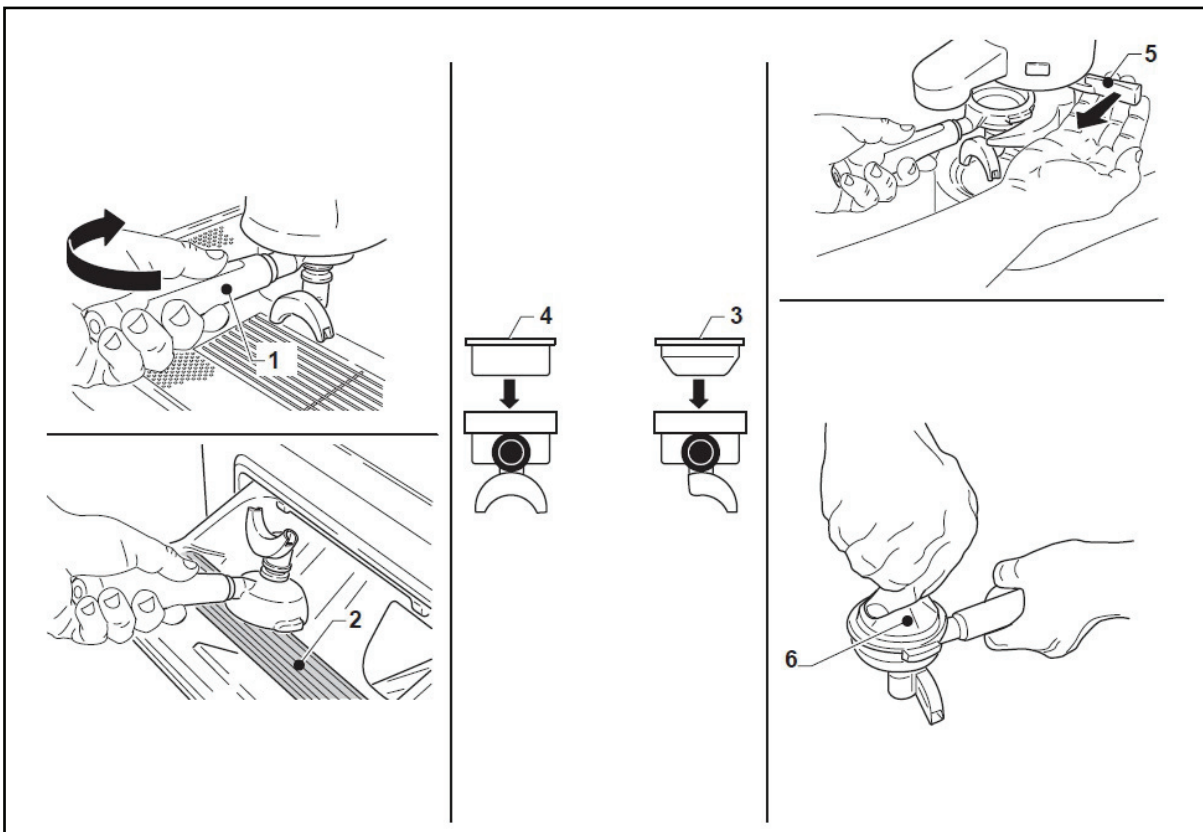
- Position the portafilter (1) in the grinder doser; pull the lever (5) once for one coffee and twice for two coffees



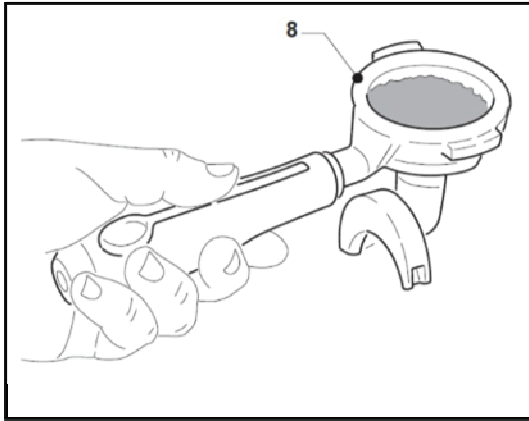
The grinder doser lever must be pulled fully, then released so that it returns automatically to the rest position.

Tamp the coffee with the tamper (6).

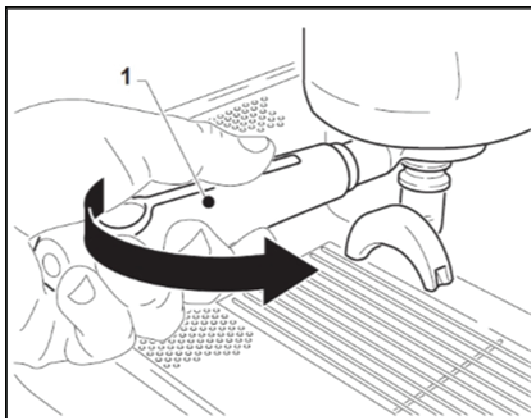
GB



- Clean the edge (8) of the portafilter. Leaving ground coffee on the edge of the filter could impair the gasket seal, causing the water and coffee grounds to leak.



- Attach the portafilter (1) to the group head, turning it as far as it will go in the direction of the arrow.
- Position the coffee cup or cups under the portafilter
- Choose the type of coffee required



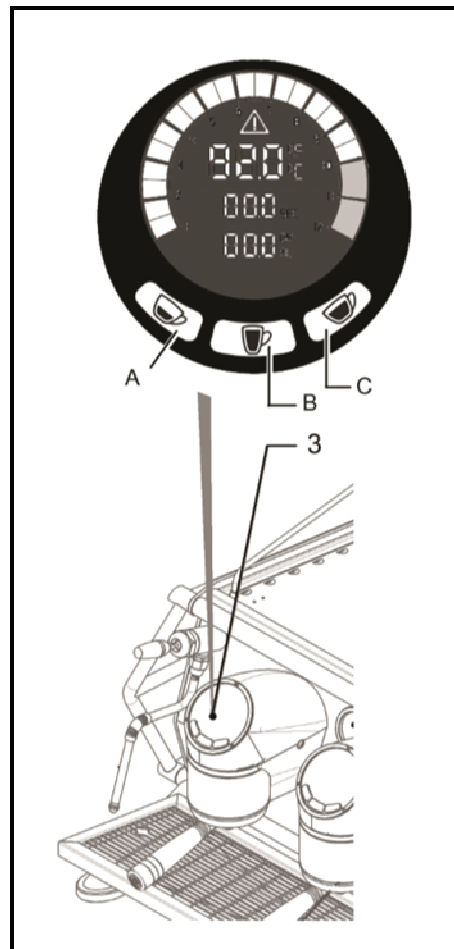
Button A = Espresso coffee

Button B = Continuous delivery

Button C = Long coffee

The LED on the button pressed lights up and the volume (ml) of the selected brewing appears on the display (3).

- At the end of delivery, leave the portafilter attached to the group head until you want to make the next coffee.



11.5 - MAKING CAPPUCCINO

To make a professional cappuccino, fresh milk ($\pm 65 - 70 \text{ }^\circ\text{C}$ max) is frothed and the froth obtained is then poured onto an espresso coffee made previously.



IMPORTANT: Take care as the wand (1) becomes very hot and could cause burns. To move, hold by the rubber covered part (3) only.

- Pull out the wand (1) over the grille and action the steam lever (2) for one/two seconds to empty the wand of water.
- Pour the milk into the jug. Ideally use a stainless steel jug with a conical spout.

GB

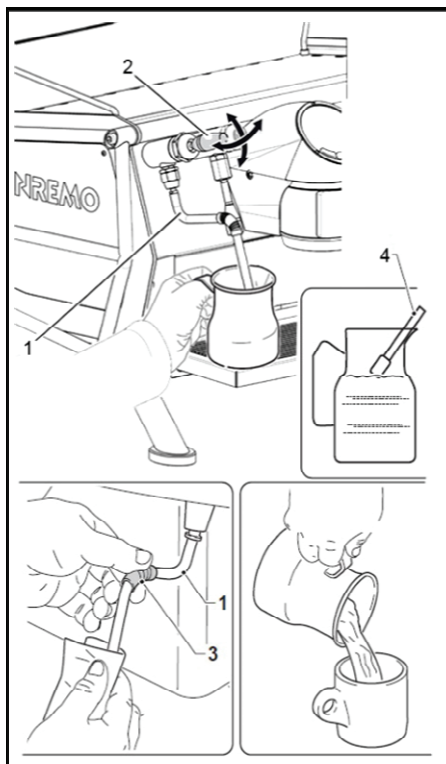
One cappuccino requires about 125 cc (1/4 litre) of milk.

- Tilt the jug, keeping the spout of the steam wand (1) just below the surface of the milk. The wand must be neither at the centre of the jug, nor resting against the side.

Action the lever (2) to start steam delivery. A vortex will be created in the jug and a dense creamy froth will be formed.

When the maximum temperature of 70°C is reached, stop steam delivery by placing the lever (2) in the central position.

- Remove the steam wand from the jug, tap the bottom of the jug gently to stabilise the bubbles, then with an undulating movement, pour the froth onto the espresso coffee prepared previously.
- After making each drink, deliver steam for a few seconds to eliminate all residues. To prevent the formation of difficult to remove encrustations, clean before and after each delivery using a cloth reserved for this purpose and replaced regularly.



11.6 - HEATING DRINKS

- Position the wand (1) over the grille and action the steam lever (2) for one/two seconds to empty

the wand of water.

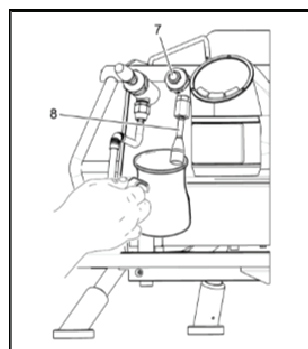
- Pour the drink into the jug. Ideally use a stainless steel jug with a conical spout.
- Insert the steam wand (1) in the jug and action the lever (2) to begin steam delivery.
- When the drink is hot, stop steam delivery by positioning the lever (2) in the central position.
- After making each drink, deliver steam for a few seconds to eliminate all residues. To prevent the formation of difficult to remove encrustations, clean before and after each delivery using a cloth reserved for this purpose and replaced regularly.



IMPORTANT: Take care as the wand (1) becomes very hot and could cause burns. To move, hold by the rubber covered part (3) only.

11.7 - MAKING TEA, CHAMOMILE, ETC.

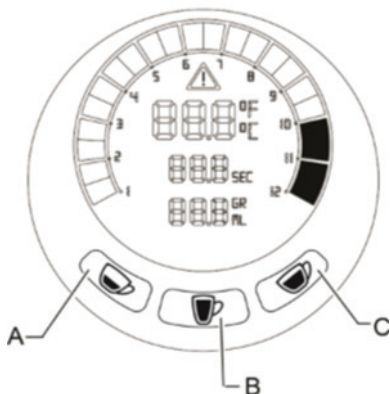
- Position the jug under the water wand (8).
- Press button (7) to deliver hot water; delivery stops at the end of the set time.
- Add the required product.



GB

12 - PROGRAMMING

The machine can be programmed using buttons A, B and C on the groups. .



12.1 - PROGRAMMING DOSES

The amount of coffee can be programmed for all buttons, except the continuous delivery button (B).

- The coffee doses can be customised separately for each group by repeating for that



IMPORTANT: Programming the left button panel automatically transfers the set doses to the other button panels.

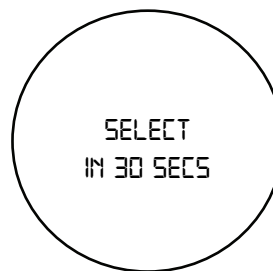
group the programming operations performed on the first group on the left.

Programming coffee doses

Turn the machine on as described in the relative chapter.

To programme the coffee doses, proceed as follows:

- Attach the portafilter with the coffee to the left hand group as described in the chapter "Operating the machine".
- Position one or two cups under the group depending on the brewing you want to programme.
- Press and hold the button (B) for at least 5 seconds until the light on the button flashes and "Programming doses Select in 30 secs" flashes on the display:



- Within 30 seconds, press the button corresponding to the type of coffee you want to programme (for example, button (A) for a single espresso coffee).

During delivery, the LED on button (A) remains on steadily, the other buttons go off and the LED on button (B) flashes.

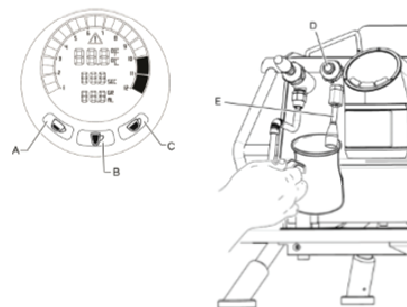
- When the required amount of coffee has been delivered into the cup, press button (A) to stop delivery. The amount of coffee delivered for that button will be saved.

- If necessary, repeat the above operations to also programme the other buttons. The machine exits programming mode automatically 30 seconds after the last button has been pressed, or when button (B) is pressed.

Programming quantities for tea

- Access programming mode as described for coffee, then when button (B) flashes, press button (D) to start delivering hot water. When the required amount has been reached, press button (D) again to stop delivery.

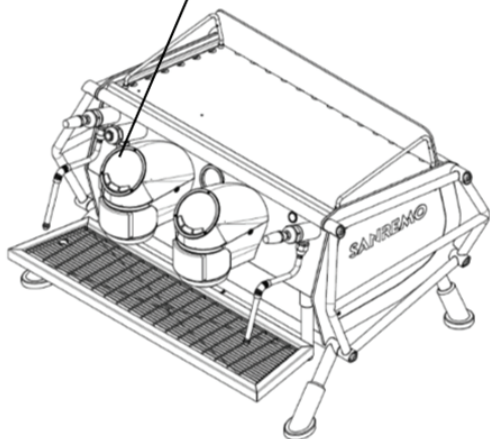
- The machine exits programming mode automatically 30 seconds after the last button has been pressed, or when button (B) is pressed.



12.2 - PROGRAMMING FUNCTIONS USING THE GROUP PARAMETER DISPLAY



3



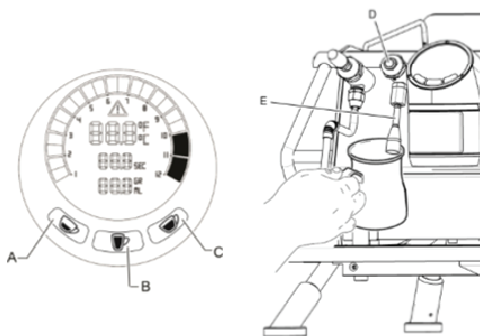
The following can be modified using the display (3):

- Group coffee water temperature settings;
- Cup warmer temperature and ON/OFF settings;
- Pre-brewing settings;
- Dose settings.



IMPORTANT: The cup warmer can only be programmed from the left button panel.

To enter the settings menu, press button (B) on the first group and button (D) together.

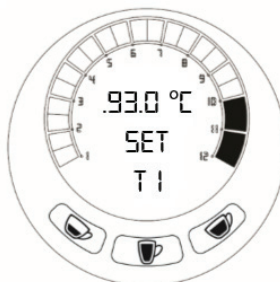


• To move onto the next function, press button (B)

• The functions can be customised separately for each group by repeating on that group the programming operations performed on the first group on the left.

12.2.a - PROGRAMMING GROUP COFFEE WATER TEMPERATURE

The following screen is displayed:

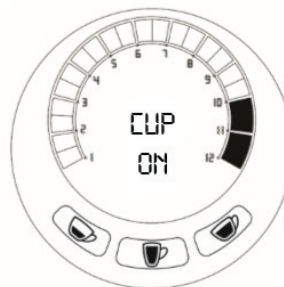


• To vary the temperature, press buttons (A) and (C) to reduce or increase respectively the set value;

• Press button (B) to save the set value and move onto the next function.

12.2. b - PROGRAMMING CUP WARMER TEMPERATURE AND ON/OFF

The following screen is displayed:



GB

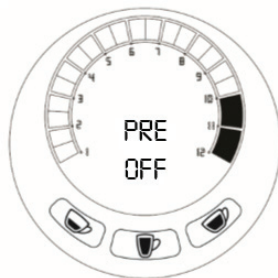
- The cup warmer can be "ENABLED" or "DISABLED" by pressing button (A) or (C).
- When enabling the cup warmer function by pressing button (B), the following screen appears:



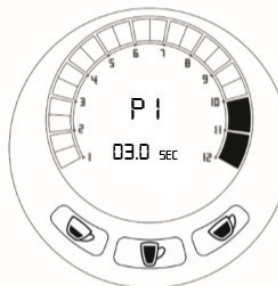
- To vary the temperature of the cup warmer, press buttons (A) and (C) to reduce or increase respectively the set value;
- Press button (B) to save the set value and move on to the next function.

12.2.c - PROGRAMMING PRE-BREWING

The following screen is displayed:



- The pre-brewing function can be "ENABLED" or "DISABLED" by pressing button (A) or (C).
- When enabling the pre-brewing function by pressing button (B), the following screen appears:



- To vary the duration of the pre-brewing function, press buttons (A) and (C) to reduce or increase respectively the set value;

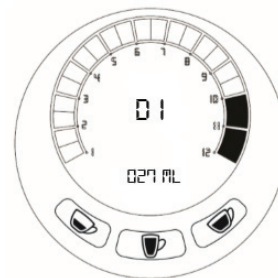
- Press button (B) to save the set value and continue programming pre-brewing for the other available brews

P 1	Single espresso coffee
P 2	Single long coffee
P 3	Double espresso coffee
P 4	Double long coffee

Press button (B) to move on to the next function.

12.2. d - PROGRAMMING DOSES

The following screen is displayed:



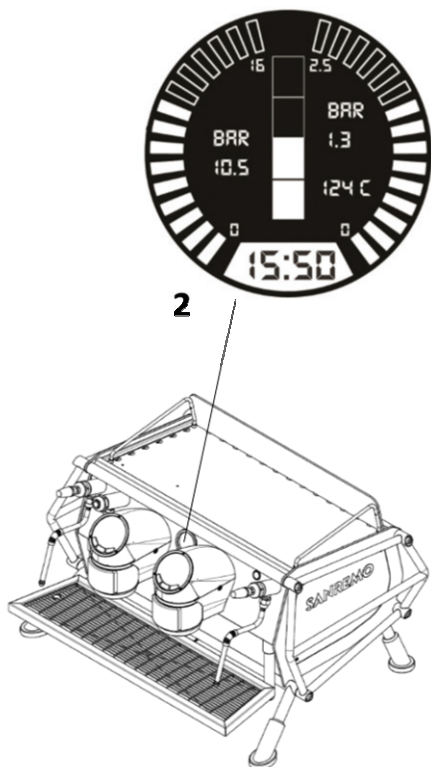
- To vary the quantity of water used to deliver the coffee, press buttons (A) and (C) to reduce or increase respectively the set value;
- Press button (B) to save the set value and continue programming the doses for the other available brews:

D 1	Single espresso coffee
D 2	Single long coffee
D 3	Double espresso coffee
D 4	Double long coffee

- Press button (B) to exit function programming mode .

GB

12.3 - PROGRAMMING FUNCTIONS USING THE GENERAL DISPLAY

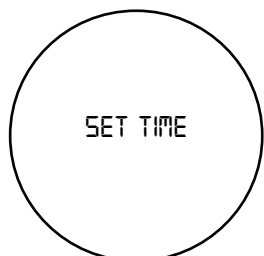


The following functions can be programmed and viewed through the display (2):

- Time, auto-on/auto-off and day of the week settings;
- Statistics;
- Complete washing of the groups.

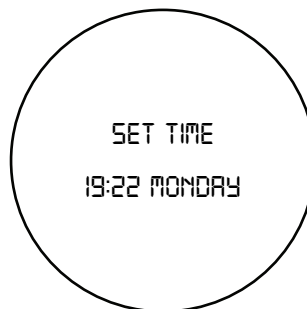
To enter this settings menu, press and hold button (B) on the first group for 10 seconds.

The following screen is displayed:



- To modify the time settings, press button (A) on the second group.
- To move on and modify the next function, press button (B) on the first group

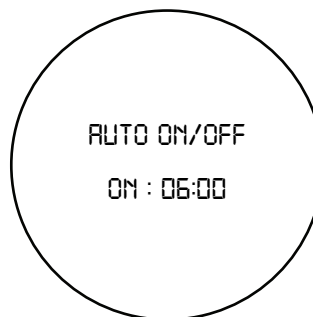
If you have chosen to modify the time settings, the following screen will be displayed:



The modifiable value flashes. To change the value, press buttons (A) or (C), then press button (B) to confirm the choice and move on to the next value to be set.

Press button (B) to set the auto-on time.

The following screen will be displayed:



To change the values, press buttons (A) or (C), then press button (B) to confirm the choice and



IMPORTANT: once the time has been set on the auto-on screen, the machine will come on automatically at the set time, ready to deliver coffee when the operator arrives. To disable the auto-on function, set the time to "--:--".

The machine comes on automatically if the function is enabled (time set) and the machine has been turned off from the display (see the chapter "Turning the machine ON/OFF") or with the auto-off function.

GB



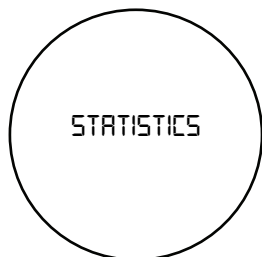
• A rest day can be set, preventing the machine from coming on automatically on that day.

The following screen will be displayed:



- The rest day is set by buttons (A) and (C).
- After setting the rest day, to continue modifying the other functions, press button (B).

The following screen is displayed:



The next screens accessed by pressing button (B) display statistics on:

- litres of water delivered to make coffee
- maintenance status
- total coffees delivered

Press button (B) to select simultaneous washing of all group heads.



Complete washing of the group heads can be activated by pressing button (A) or (C) to select

"YES" or "NO" from the following screen:



IMPORTANT: before commencing the complete wash, prepare the machine as described in the chapter "Automatic washing of the groups".

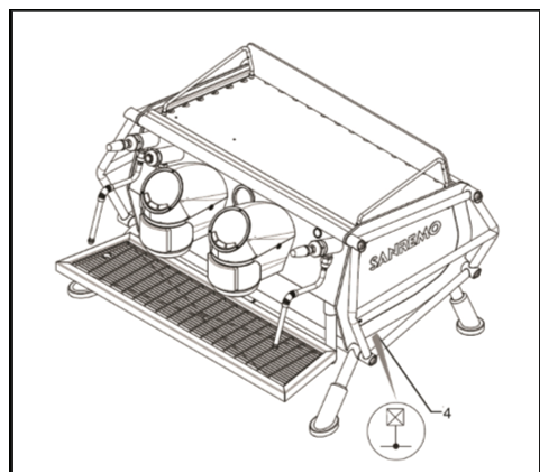
12.4 - EXITING PROGRAMMING

Press button (B) to exit programming mode and go back to the main display.

13 - PURGING THE COFFEE CIRCUIT

You are recommended to control the coffee circuit regularly (once a week) using the PURGE button (4).

This eliminates any air bubbles formed accidentally, thus ensuring that the programmed doses remain constant.



14 - TURNING THE GROUPS ON/OFF

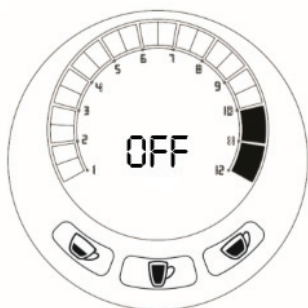
The heating of one or more groups can be turned on and off.

To turn the group off, press buttons (B) and (C) on the relative button panel together.



IMPORTANT: Turning off the button panel on the left automatically turns off all the others.

When the group is turned off, the following screen is displayed:



To turn the group on again, press buttons (B) and (C) together.

15 - TURNING THE MACHINE ON/OFF



IMPORTANT: We recommend turning the machine off only if it will not be used for more than 8 hours. This limits the build up of scale and saves electricity.



IMPORTANT: Before turning the machine off, clean as described in chapter 20.

- If the auto-on function is active, turn the machine off by pressing buttons (B) and (C) on the first group together and leave the main switch in the ON position.

In this state, to turn the machine on before auto-

on is activated, press button (C) on the first coffee group.

- If the auto-on function is not active, turn the machine off by placing the main switch in the OFF position, turn off the differential circuit breaker upstream of the machine and close the water supply tap.

16 - ALARMS

No coffee/water delivered by group

- If the group does not deliver coffee or (with the portafilter removed) water, the selected button flashes to indicate the alarm.

Machine in standby

- If the machine accidentally switches to standby mode, the display goes off and the LED on button (C) of the first left hand group flashes.
- To exit standby, press button (C) and the machine comes on again.

Filling alarm

- If the machine detects anomalies with filling or topping up the boiler with water, 120 seconds after the start of filling, an alarm is triggered and the steam boiler fill scale flashes on the display (2).
- To reset the alarm, check the water supply circuit. When the water supply has been restored, the alarm resets automatically.

GB

17 - TROUBLESHOOTING

Below is a list of faults and malfunctions which could arise while using the machine.

For all problems not included in this table, contact technical assistance.

PROBLEM	CAUSES	REMEDY
The boiler fill level display flashes	The mains water or purifying filter taps are closed	Open the tap
	Boiler fill malfunction	Turn off power for at least 5 seconds, then turn on again by pressing the ON\OFF button
		Call technical assistance
No water is delivered from the group	The mains water or purifying filter taps are closed	Open the tap
	The filter on the water intake coupling is clogged	Remove and clean Check regeneration of the water purifying filter
	Clogged gicleur	Call technical assistance
The water does not heat up	Heating element burnt out	Call technical assistance
	Temperature sensor malfunction	Call technical assistance
Continuous water fill (the water level flashes on the display)	Faulty level sensor	Call technical assistance
The doses delivered are not regular	Faulty volumetric doser	Call technical assistance
The steam wand leaks with the tap closed	Faulty gasket	Call technical assistance
Steam leaks from under the tap knob when open	Faulty tap spindle seal	Call technical assistance
Insufficient coffee is used	The ground coffee is too fine or too coarse	Check grinding time and/or adjust grinding coarseness
	Shower screen and filters partially clogged	Call technical assistance

GB

PROBLEM	CAUSES	REMEDY
Coffee leaks from between the group head and portafilter during delivery	Faulty group head gasket or uneven filter edge	Call technical assistance
Coffee leaks from the edges of the portafilter	Dirt in the portafilter prevents coffee from being delivered from the spout	Clean
	Worn group gasket	Replace
	Shower screens clogged	Clean or replace
The coffee is too cold	Machine not ready	Wait for the temperature to be reached
No hot water is delivered	Water supply tap closed	Open the tap
	Faulty delivery solenoid valve	Call technical assistance
	Delivery circuit clogged	Call a technician to descale the machine
Coffee is delivered too slowly or not at all	Insufficient water supply	Check the water supply line
	Portafilter delivery hole blocked	Clean the portafilter thoroughly with specific detergent or a toothpick
	Coffee ground too fine	Adjust the grinder doser
No steam is delivered	Delivery nozzle obstructed	Clean
	Delivery circuit clogged	Call a technician to descale the machine
	Faulty steam tap	Call technical assistance

GB

18- TEMPORARY DECOMMISSIONING

If you will not be using the machine for a long period, proceed as follows:

- Perform maintenance.
- Disconnect the water and electricity supplies.
- Empty the water in the boiler by proceeding as follows:
- Remove the top cup warmer (1).



IMPORTANT: Before doing this, make sure power to the coffee machine is off (power turned off upstream of the machine), the water supply tap upstream of the machine is closed and the water in the boiler is cold.

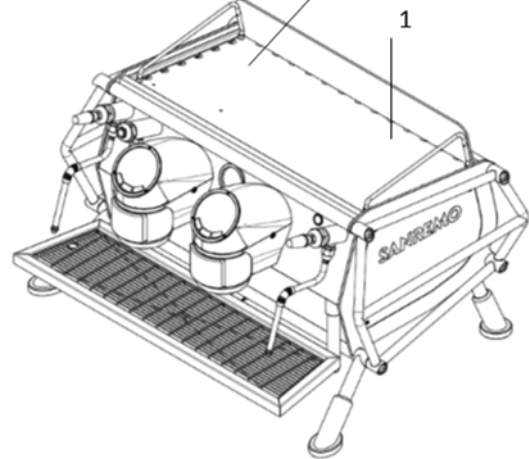
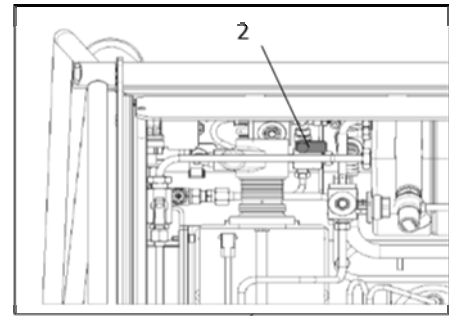
GB

- Drain the water from the boiler by opening the drain tap (2).
- Cover the machine with a cotton cloth and store in a dust and damp free place.

18.1 - STARTING UP THE MACHINE AGAIN

To use the machine again, proceed as follows:

- Clean the machine thoroughly.
- Deliver water from the splitter tap upstream of the machine to eliminate residues from the circuit.
- Clean or replace the filters upstream of the machine.
- Close the drain tap (2) and remount the cup warmer
- Perform the start-up operations described in the relative chapter.



19 - CONTROLLING THE MACHINE AFTER PROLONGED INACTIVITY



IMPORTANT: After prolonged inactivity, the machine must be controlled by a specialised technician.



Before using the machine, the following operations must be performed:

- Clean the machine thoroughly.
- Deliver water from the splitter tap upstream of the machine to eliminate residues from the circuit.
- Clean or replace the filters upstream of the machine.
- Reconnect the water and power supplies as described in the chapter "Installation" in this instruction booklet.
- Check there are no leaks in the water supply line.
- Start up the machine and perform the first start-up procedure described in chapter 4 of this instruction booklet.

20 - CLEANING

20.1 - GENERAL CLEANING WARNINGS

The following is prohibited:

- cleaning the machine with water jets;
- using alcohol or ammonia based detergents or abrasive pads to clean the machine. USE detergents specifically for cleaning coffee machines or crockery only.
- Care must be taken when cleaning the machine and/or installation with detergents to avoid deterioration to components and the environment (more than 90% degradable).
- Clean all parts and components of the machine completely.
- Cleaning and user maintenance shall not be made by children without supervision.



IMPORTANT: All maintenance operations must be performed with the machine off and cold and with the main switch in the "O" OFF position. Certain maintenance operations must be performed while the machine is in operation and exercising great care



IMPORTANT: To regenerate or service the water softener, follow the instructions in the relative manual.

20.2 - ROUTINE MAINTENANCE

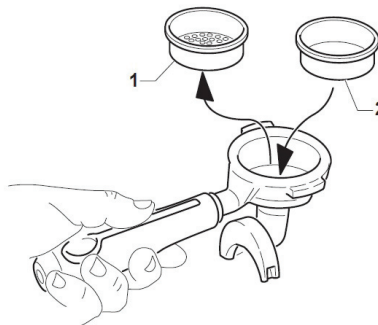
Routine maintenance includes all operations which must be performed daily after using the machine.

20.2. a - AUTOMATIC WASHING OF THE GROUPS

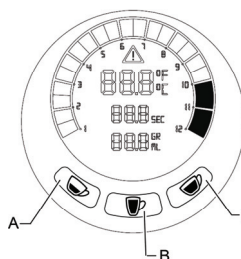


IMPORTANT: Automatic washing of the groups is carried out with the coffee machine in operation.

- Remove and empty the portafilter.
- Remove the filter (1), insert the blind filter (2) and add specific detergent for coffee machines. For quantities, follow the instructions on the detergent pack



- Replace the portafilter on the machine and press buttons (A) and (B) on the group together. The washing cycle starts automatically and the LEDs on buttons (A) and (B) flash.
- At the end of washing, the LEDs on buttons (A) and (B) go off.



- Remove the portafilter and empty the dirt contained in the blind filter by rinsing under running water.
- Put the filter back in the group and repeat the washing cycle without detergent in the blind filter. This rinses the machine.
- At the end of rinsing, remove the portafilter, replace the blind filter with the normal filter and deliver a coffee to eliminate possible unpleasant tastes.



IMPORTANT: The washing procedure must be performed for all groups on the machine.

GB

20.2.b - COMPLETE WASHING OF THE GROUPS

More thorough washing can be performed simultaneously on all the machine's groups.

- To start the procedure, access programming by pressing and holding button (B) on the first coffee group for 10 seconds.
- Then press button (B) on the first group again until the following screen is displayed:



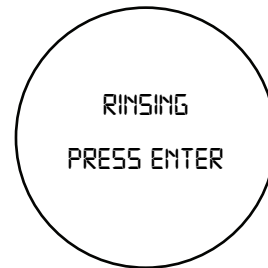
- Select by pressing buttons (A) or (C), then press button (B) to confirm. The following screen will be displayed:



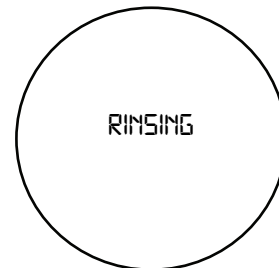
- After inserting the detergent and attaching the portafilters, press button (B) to start washing. The following screen is displayed throughout washing:



After the first washing cycle, the following screen will be displayed :



- Remove the portafilter and empty the dirt contained in the blind filter by rinsing under running water.
- Put the filter back in the group and repeat the washing cycle without detergent in the blind filter. This rinses the machine. The following screen will appear:



- At the end of rinsing, remove the portafilter, replace the blind filter with the normal filter and deliver a coffee to eliminate possible unpleasant tastes.

20.2.c - DAILY CLEANING



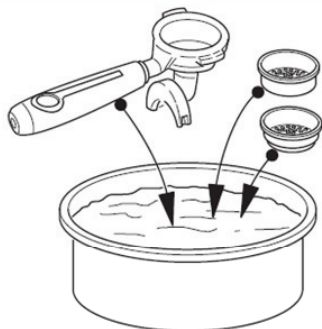
IMPORTANT: NEVER use corrosive or abrasive detergents; use detergent specifically for cleaning coffee machines or crockery only.

NEVER use water jets to clean the machine.

To clean, proceed as follows:

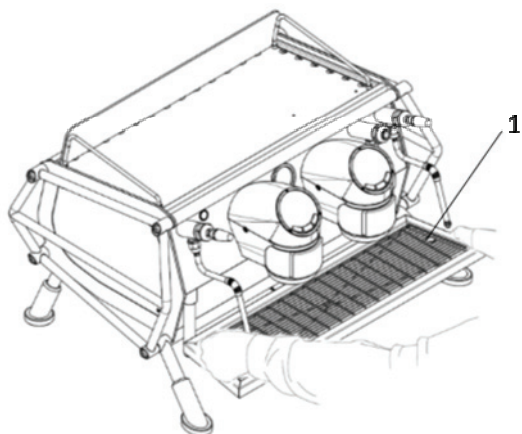
- Remove and empty the portafilters.
- Remove the filters from the portafilters and immerse both in a basin containing specific detergent, leaving them to soak while the machine is inactive.

GB

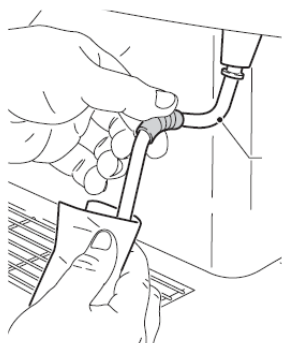


Remove the grille (1) and wash with running water and specific detergent.

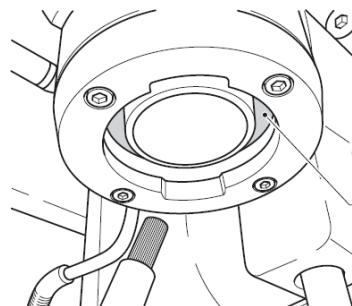
After washing, dry thoroughly with a soft cloth, then put back in the machine.



Check there are no encrustations on the steam wands (2), if necessary clean with specific detergents.



Clean the bottom of the group with detergent and clean the gasket with a soft bristled brush (3).



Wipe the outside of the machine with a damp cloth.

20.3 - SCHEDULED MAINTENANCE (TECHNICIAN)

Scheduled maintenance includes all the operations which must be carried out at regular intervals to guarantee correct operation of the machine.



IMPORTANT: All scheduled maintenance operations must be carried out by technical assistance. We recommended signing a maintenance agreement with your local technical assistance service to cover any problems which might arise while using the machine.

20.4 - EXCEPTIONAL MAINTENANCE (TECHNICIAN)

Exceptional maintenance includes all the operations carried out when necessary, for example, to replace worn or broken components.



IMPORTANT: All problems other than those listed in the table at the end of chapter 20 require the intervention of a technical assistance service.

GB

21 - TECHNICAL ASSISTANCE AND SPARE PARTS

- For spare parts and all problems regarding the machine, contact an authorised dealer only.
- If repairs are required, use original spare parts only to guarantee that the machine's technical specifications remain unaltered over time.
- To order spare parts, follow the instructions in the spare parts catalogue.

22 - SCRAPPING THE MACHINE

To protect the environment, proceed in accordance with the regulations and standards in force in the country concerned.



When the appliance can no longer be used or repaired, the components should be separated for disposal.

Electrical appliances may not be disposed of as urban waste, but must be treated separately in respect of the European directive on Waste Electrical and Electronic Equipment (2002/96/EC - 2003/108/EC)

Electrical equipment is marked with a crossed-through wheeled bin symbol. This indicates that it was introduced onto the market after 13 August 2005 and must be disposed of separately.

In light of the constituent substances and materials, inappropriate or illegal disposal of the equipment, or its improper use, may cause damage to persons and the environment.

Electrical waste disposal which does not comply with the regulations in force is punishable by administrative and penal sanctions.



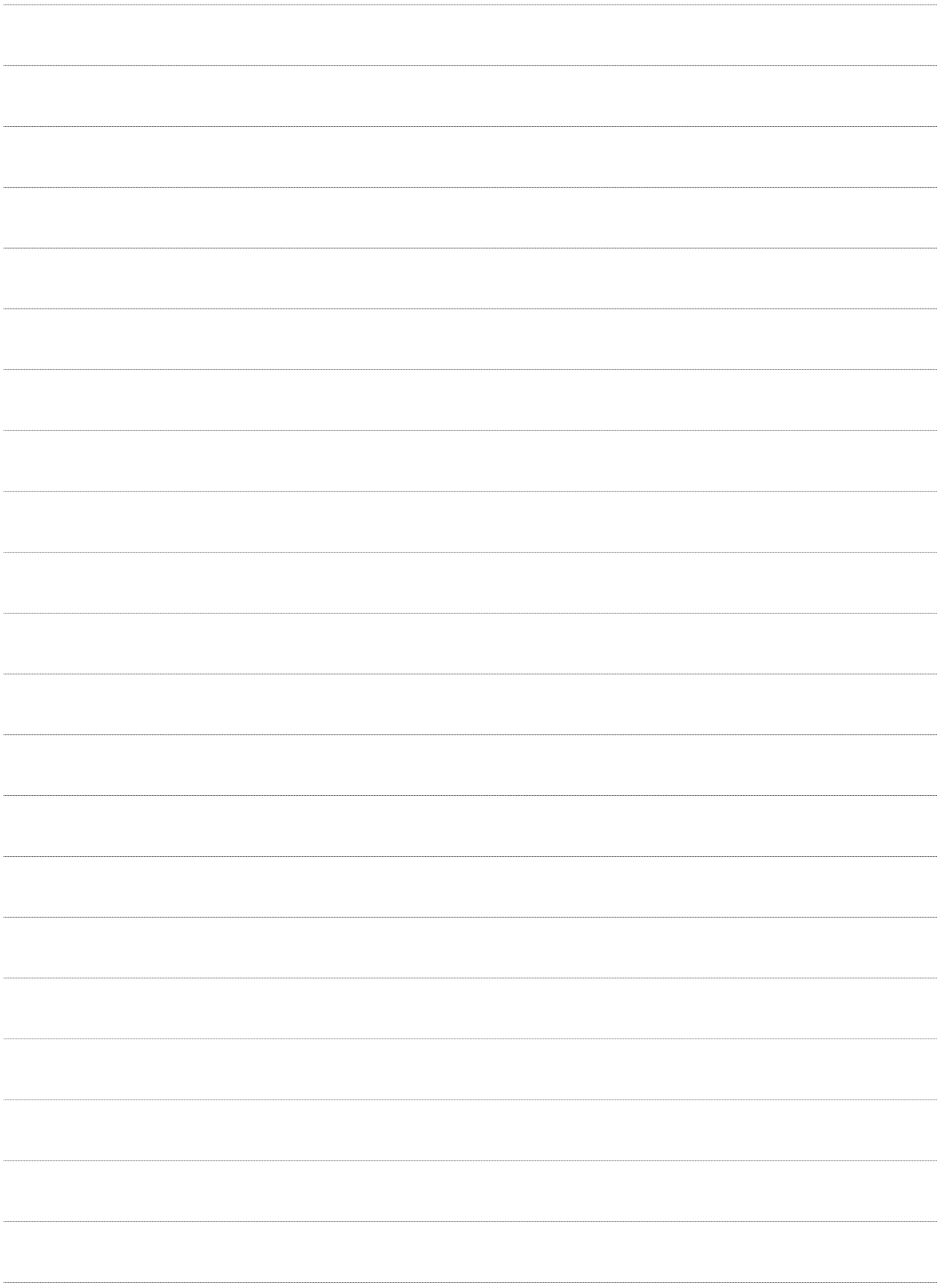
IMPORTANT: For information on the disposal of harmful substances (lubricants, solvents, paints, etc.) please consult the following paragraph.

23 - DISPOSAL OF HARMFUL SUBSTANCES

To dispose of these substances, consult the regulations in force in the country concerned and proceed accordingly.



IMPORTANT: Any irregularities committed before, during or after scrapping and disposal of the machine's components and in interpreting and applying the regulations in force is the sole responsibility of the customer.



Think
about
it!

SANREMO COFFEE MACHINES s.r.l.

Via Bortolan, 52
31050 Vascon di Carbonera (TV)
ITALIA
tel. +39 0422 448900
fax +39 0422 448935
p.iva /c.f. 03239750262
www.sanremomachines.com
info@sanremomachines.com