



**Libretto Istruzioni**  
Italiano  
(Istruzioni originali)

**Instruction Booklet**  
English  
(Translation of original instructions)

**Livret d'instructions**  
Français  
(Traduction des instructions d'origine)

**Bedienungsanleitung**  
Deutsch  
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**F18**  
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# **SANREMO**

**C O F F E E M A C H I N E S**

Congratulazioni per aver acquistato un prodotto SANREMO: ogni nostro articolo è frutto di un'attenta ricerca, in costante collaborazione con gli amanti del caffè di tutto il mondo. Ecco perché è per noi estremamente importante la tua opinione: grazie alla tua esperienza e collaborazione sapremo migliorare ogni giorno di più, per ottenere sempre il meglio in ogni creazione SANREMO.

SANREMO, think about it.

Congratulations on purchasing your SANREMO machine: each one of our products is the result of careful research, in constant collaboration with coffee lovers from all over the world. That's why your thoughts are important to us: your experience and collaboration makes us improve every day, and you can always get the best out of every SANREMO creation.

SANREMO, think about it.

Nous vous félicitons d'avoir acheté un produit SANREMO : chacun de nos articles est le fruit d'une recherche attentive, en collaboration permanente avec les amateurs de café du monde entier. Voilà pourquoi votre opinion est extrêmement importante pour nous : grâce à votre expérience et collaboration nous saurons nous améliorer de jour en jour pour obtenir toujours le meilleur de chaque création SANREMO.

SANREMO, think about it.

Herzlichen Glückwunsch zum Kauf eines SANREMO-Produkts: Jeder unserer Artikel ist das Ergebnis aufmerksamer Forschung in ständiger Zusammenarbeit mit Kaffeeliebhabern auf der ganzen Welt. Daher ist uns Ihre Meinung äußerst wichtig: Dank Ihrer Erfahrung und Zusammenarbeit können wir uns täglich verbessern, um bei jeder SANREMO-Kreation stets das Beste zu erzielen.

SANREMO, think about it.

Enhorabuena por haber elegido un producto SANREMO: cada uno de nuestros artículos es el resultado de un cuidadoso estudio, en constante colaboración con los amantes del café de todo el mundo. Por ello, para nosotros es sumamente importante tu opinión: gracias a tu experiencia y colaboración sabremos mejorar cada día más, para conseguir siempre lo mejor en cada creación SANREMO.

SANREMO, think about it.

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# Chapter 1

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## 1 IMPORTANT SAFEGUARDS

### 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 indepth knowledge of the technical specifications and controls.
- Before installing the machine, make sure the area where it will be installed is compatible with 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 Over voltage 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, micro switches, 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 regulation.
- **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.

To identify operations that must be performed exclusively by a technician, we used the symbol:



## 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 omni polar 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.

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## 1.5 EMERGENCY OPERATIONS IN CASE OF FIRE

a. In case of fire, disconnect power to the machine by turning off the main switch.



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

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

The machine is manufactured so as to maintain the continuous equivalent weighed sound pressure level below 83 dB, uncertainty 2,5 dB.

## 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.



**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.

# SAFETY

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# Chapter 2

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## 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.

#### 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.

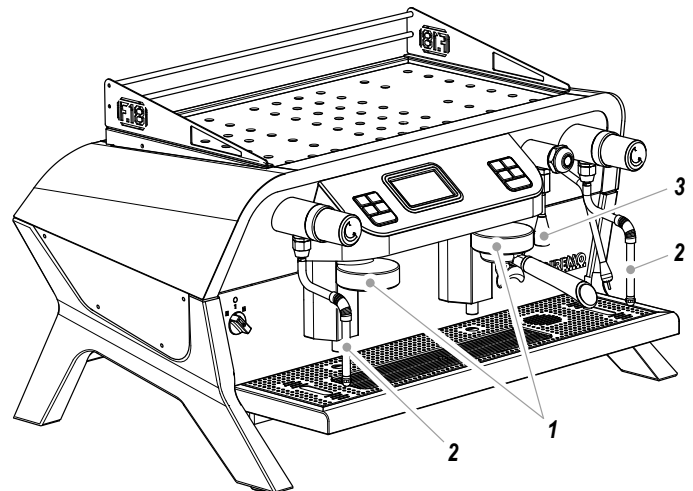
### 2.4 AREAS WITH RESIDUAL RISK

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.

# TECHNICAL SPECIFICATION

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# Chapters 3 - 4

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

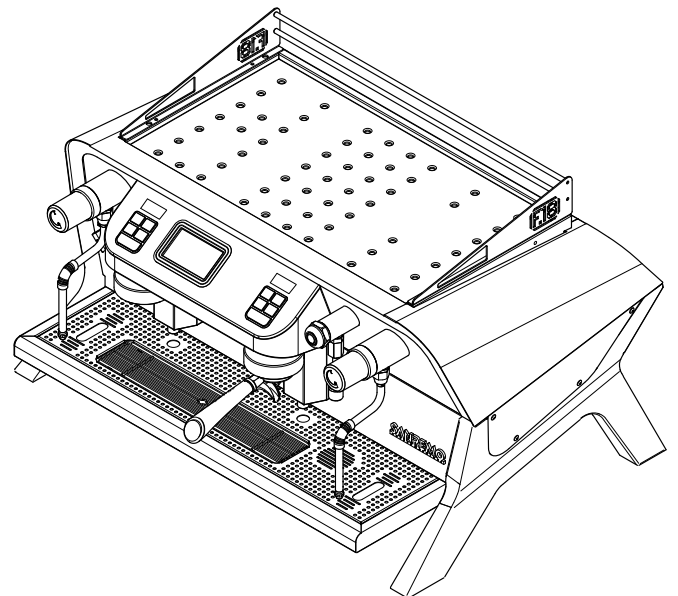
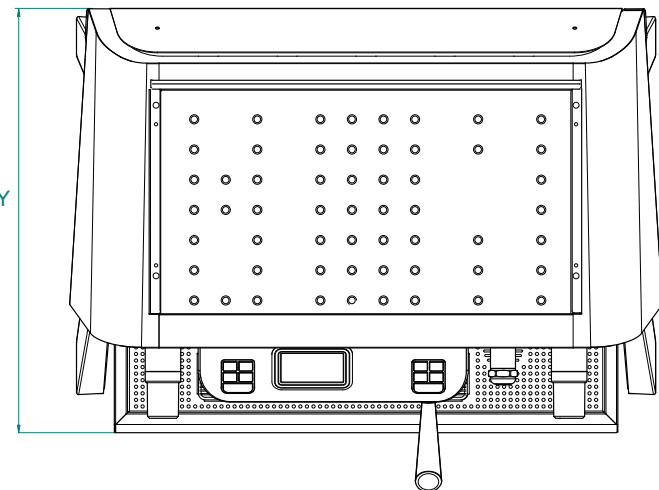
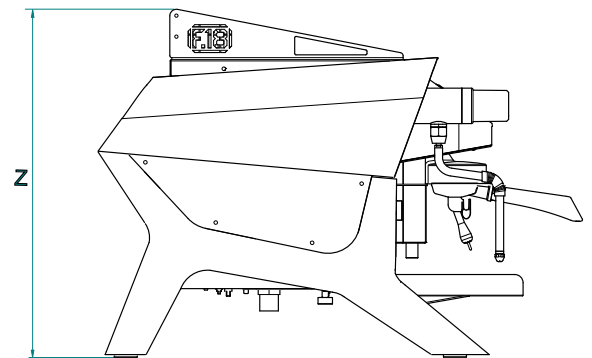
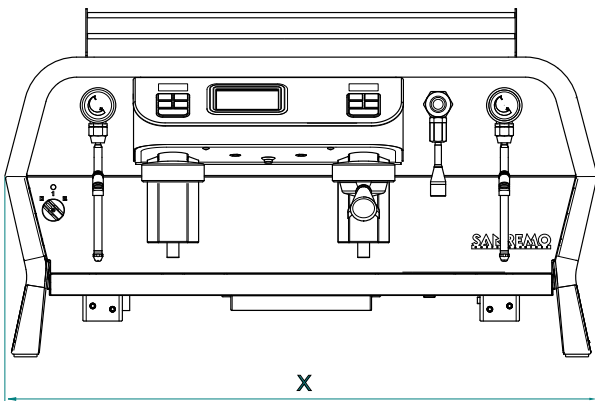
The machine is designed and constructed to make espresso coffee and hot drinks.

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.

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

**4 TECHNICAL SPECIFICATION**



EN

	2GR - 2GR TALL	3GR - 3GR TALL
x	902	1072
y	646,5	646,5
z	526	526

GROUPS		2 - 2 TALL	3 - 3 TALL
Boiler capacity	Litri	8	10
Net weight	Kg	97	120
Gross weight	Kg	148	171
Power supply voltage	V	220-240 1N~ / 380-415 3N~	
Boiler heating element power (230V)	kW	3,5 / 4,5	3,5 / 4,5
Small boiler heating element power (230V)	kW	0,5	0,5
Group heating element power	kW	0,2	0,2
Cup warmer heating element power	kW	0,2	0,25
Motor-driven pump power	kW	0,2	0,2
Total power	kW	6,32	7,2
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

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# TRANSPORT, UNPACKING AND COMPONENTS

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## 5 UNPACKING AND POSITIONING



**WARNING:** unpacking and positioning operations must be performed by a specialized and authorized technician.

In order to prevent risks of contamination, we recommend unpacking the equipment only when it is time to install it.



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

### 5.1 UNPACKING THE MACHINE

- Always check the conditions of the package: inform the carrier if damaged.
- Open the top part of the package and lower the tabs.
- Pull out the accessories: supplies and technical documentation (manuals).
- Open the clear film and lift the machine **HOLDING IT BY ITS BASE.**
- The elements of the package (box, clear film, metal staples, etc.) can cut or injure if not handled with care or used improperly; keep away from children or unsuitable persons.



Keep away from children's reach every packing element (plastic bags, cardboard, nails) since they are source of danger. Collect and send them to recycling centers.

### 5.2 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.

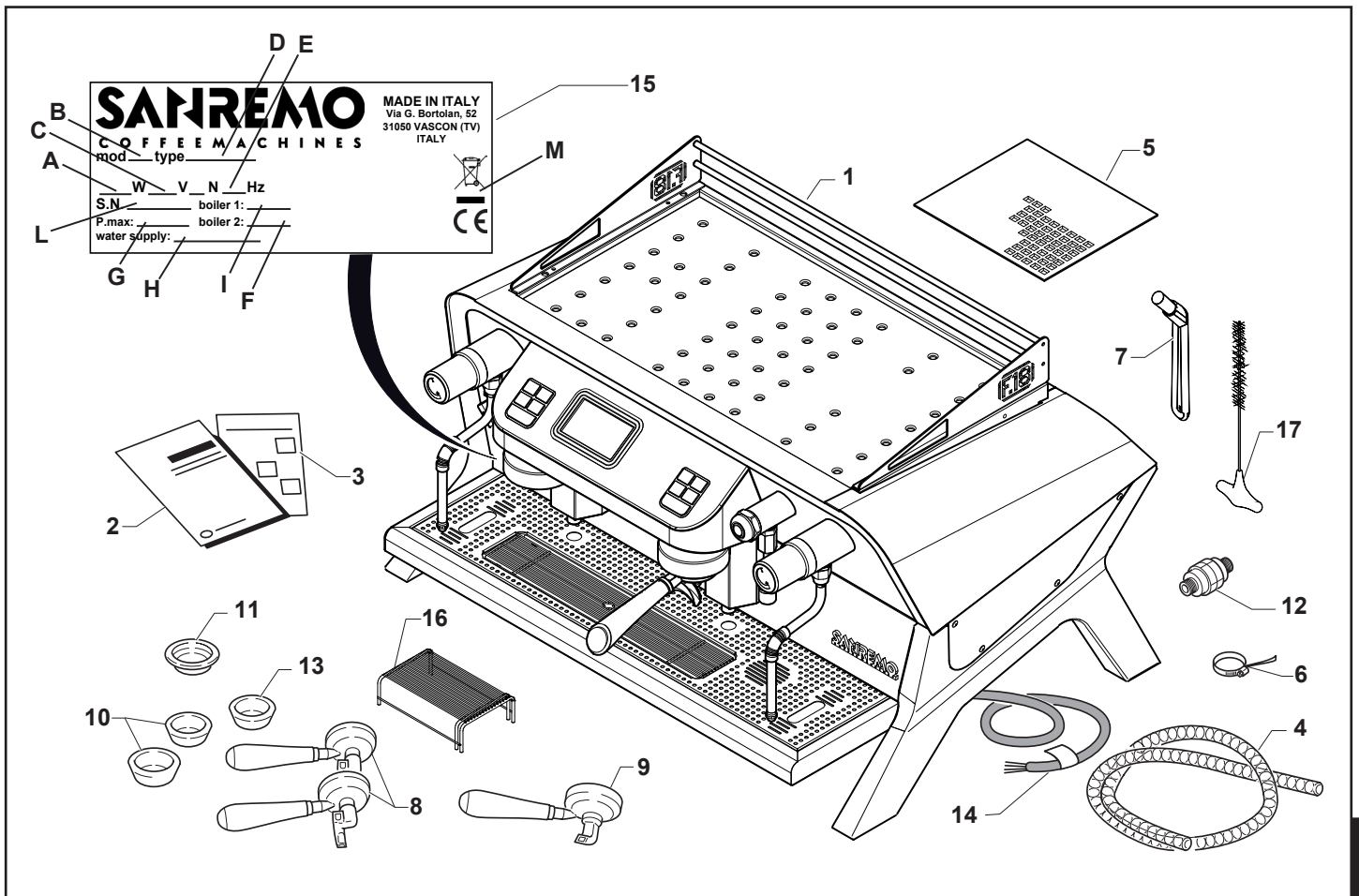
The machine may also be lifted by a block and tackle, inserting the straps under the base and attaching the other end to a beam to avoid crushing the outer panels.

### 5.3 MACHINE POSITIONING

Position the machine in its final location, checking the following:

- 1) the support cabinet is sufficiently strong and stable, keeping into account the weight of the machine, and it is not sloped;
- 2) there are at least 10 cm between the rear and side walls of the machine and the walls of the room, to allow proper ventilation;
- 3) the top part of the machine (cup heating plate) must be at a height of not less than 150 cm from the floor;
- 4) set aside some space for a used coffee container and a grinder/dosing machine near the machine;
- 5) prepare an electrical panel, a water drain and water supply tap near the machine.

6 IDENTIFICATION OF COMPONENTS



Legend

- 1) Coffee machine
- 2) Instruction booklet
- 3) Declaration of conformity
- 4) Drain hose L= 2 m
- 5) Cup warmer grid
- 6) Hose clip
- 7) Water softener intake hose
- 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
- 15) rating plate
- 16) espresso grid (only for tall version)

6.1 RATING PLATE

The rating plate gives the following data:

- A. Power
- B. Model
- C. Supply voltage
- D. Machine identification code
- E. Frequency
- F. Maximum pressure boiler 2
- G. Maximum pressure
- H. Inlet supply pressure
- I. Maximum pressure boiler 1
- L. Identification number
- M. Identification of certifications

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# CONNECTIONS

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# Chapter 7

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## 7 CONNECTIONS



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



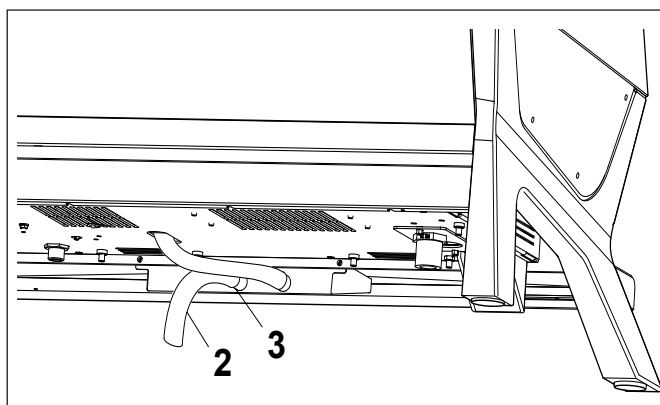
## 7.1 WATER CONNECTION

## Drain

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

Connect the end of the drain hose (2) to the fitting (3) on the drain tray and fix with the hose clips.

Connect the other end of the drain hose (2) to the drain (1) prepared previously.



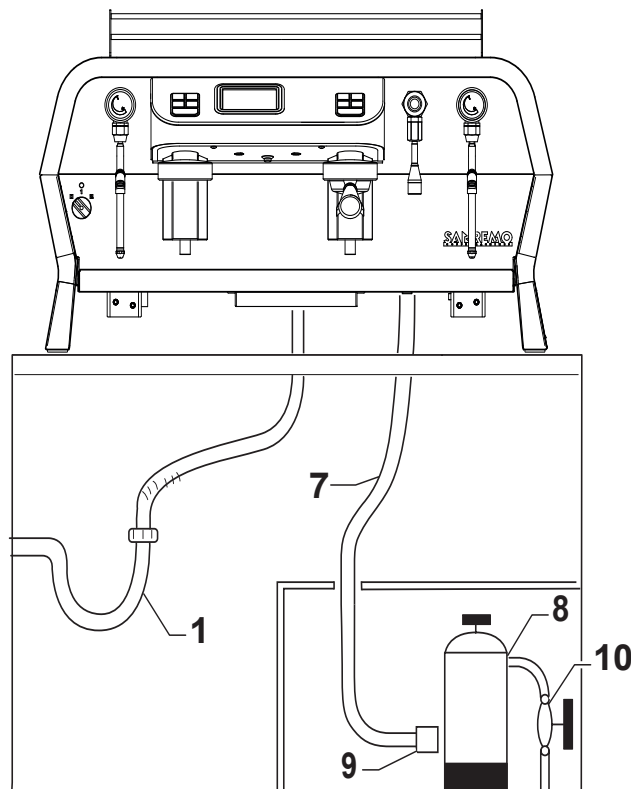
The machine must be connected to a mains water supply providing appropriately softened drinking water with a maximum hardness of 3.5/5 French degrees (60/85 ppm). Make sure the supply pressure does not exceed 6 bars (0.6 MPa). If the pressure is greater, install a pressure reducer.



## Filling

## Filling (for version with built-in pump)

- Connect the intake hose (7) to a water softer (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:

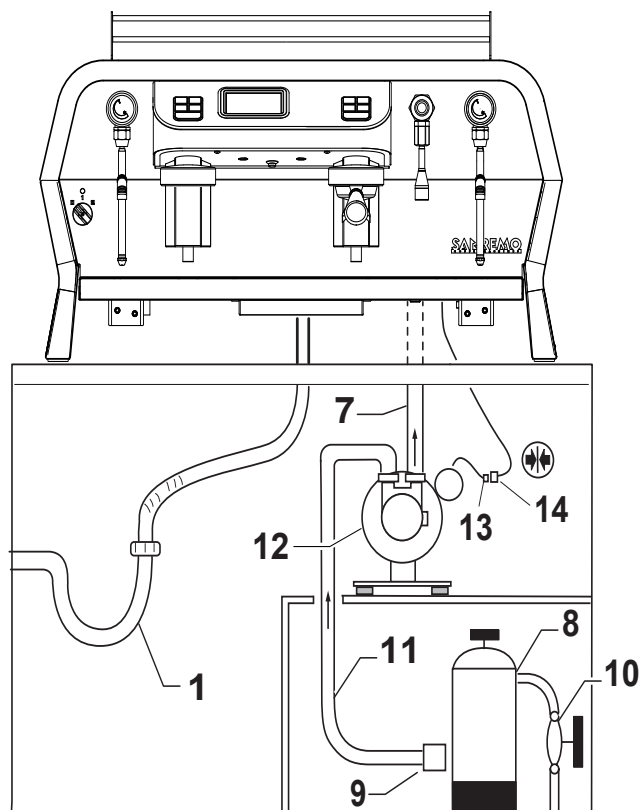
**Position the pump away from heat sources and water jets on a horizontal surface adequately sized for the weight of the pump itself.**



- 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.**

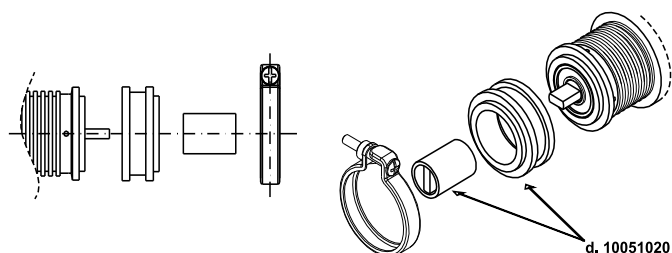


## 7.2 WARNING – CORRECT USE OF ROTARY PUMPS

### 1) Proper Alignment of Pump and Motor

On occasion the noise of a motor-pump assembly is caused by a poor alignment.

When the coupling between motor and pump is rigid, the pump rotor and the motor rotor may be out of axis. If this condition is maintained over time the most likely damage is seizure of the pump. An efficient solution of this problem is the use of an elastic coupling between pump and motor. SANREMO supplies an optional kit code N. 10051020



### 2) Quality of Water

Tight mechanical tolerances of components and materials used for rotary vane pumps require a very clean water, free from suspended particles. Sand, deposits on connecting pipes or the resins of the sweetener, when flowing through the pump, may scratch graphite parts causing problems of insufficient pressure and flow rate.

If a closed loop hydraulic circuit is not available to guarantee a clean water and no sources of contamination SANREMO recommend to install a 5-10 micron filter between the sweetener and the pump.

Recommended filter: food approved polipropilene wire cartridge.

Keep the filter clean: an upstream dirty filter will create cavitation and the pump will break shortly (see section 4).

### 3) Dry operation

Rotary vane pumps may operate in dry condition only for a very short time- few seconds!

Without a proper water cooling the temperature of the mechanical seal will increase very quickly with resulting breakage. The most likely impact is a remarkable leak visible from the four drain holes close to the motor clamp. For potential lack of feed from city water line SANREMO recommend the installation of a minimum pressure safety switch upstream from the pump.

In case of feed from a tank install on the tank a minimum level switch.

### 4) Cavitation

Cavitation shows when feed flow rate does not match the pump design requirement: most frequent causes are dirty filters, small diameter pipes, more users on the same line.

Opening of the safety valve (generally installed upstream from pump and filter) must happen before the pump start up. This will avoid cavitation. For the same reason closing of the safety valve must be delayed after the pump shut down.

The most noticeable effect is an increase of noise. If cavitation continues the impact is the same as of dry operation.

### 5) Back Feed of Hot Water

If a non return valve between the pump and the

hot water vessel is defective the pump may come in contact with hot water(90-100°C). Dimensional variations of components will cause seizure of the pump.

### 6) Wrong connections

Pumps connectors are 3/8"NPT(conical) or 3/8" GAS(cylindrical). Connectors with thread different from the recommended type are occasionally used. Sealing is made with a glue or with teflon tape. If the connector is forced it is possible to create beards; if excess sealing glue is used the extra quantity of glue may enter into the pump body.

In both cases it is likely to create a damage.

### 7) Pressure strokes

To avoid pressure strokes opening of solenoid valves installed downstream must happen before the start of the pump. For the same reason closing of the valve must be delayed after stopping of the pump.

A pressure stroke may break graphite parts and damage mechanical seal causing blockage of the pump and leaks.

### 8) Handling

A crash on the floor may create deformations that will jeopardize the tight mechanical tolerances of the pump components. For the same reason be very careful when clamping the pump to mount or demount connectors.

### 9) Scale build up

Scale deposits will quickly show on inner components when using hard water, not sweetened with ion exchange resins. Scale formation increases when the pressure relief valve is used as flow rate regulator: the rate of scale deposition increases with increasing of closed loop circulation. Scale deposits cause an increase of torque, occasional seizure of the pump or a reduction of operating pressure because the pressure relief valve cannot work properly.

To minimize this problem SANREMO suggest to use pumps with flow rate matching the hydraulic circuit features.

In some circuits it is advisable to periodically remove scale with a chemical treatment.

## 7.3 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.**

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)

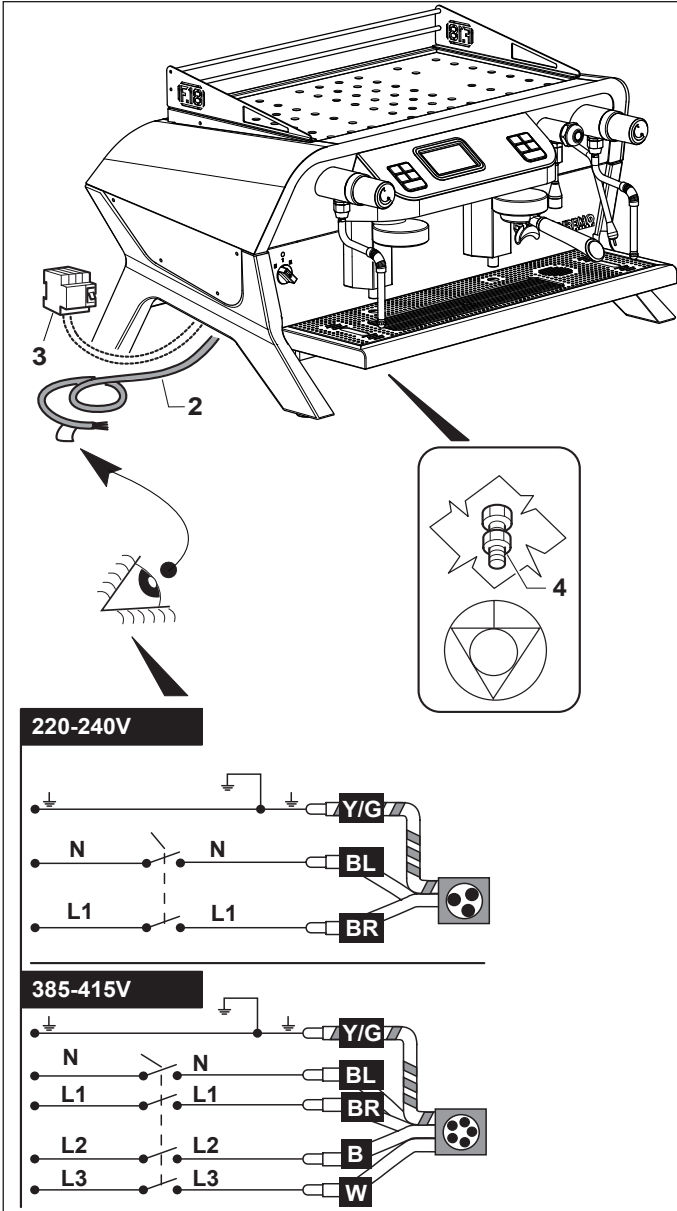
This connection (required by some standards) prevents differences in electrical potential between the earth connections of the devices installed in the same room.

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).



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



G = Green  
 W = White  
 BL = Blue

B = Black  
 Y/G = Yellow/Green  
 BR = Brown

EN



EN



## COMMISSIONING

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# Chapters 8-9

EN

## 8 COMMISSIONING

### 8.1 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.
- Open the steam tap turning the knob (1) counter-clockwise.
- Power up the machine by placing the differential circuit breaker upstream of the machine in the ON position.
- Turning the general switch (2) in the "1" position, the indicator light (3) illuminates indicating that circuit is live, the displays light up and the automatic filling program shown on the display starts (4).

EN

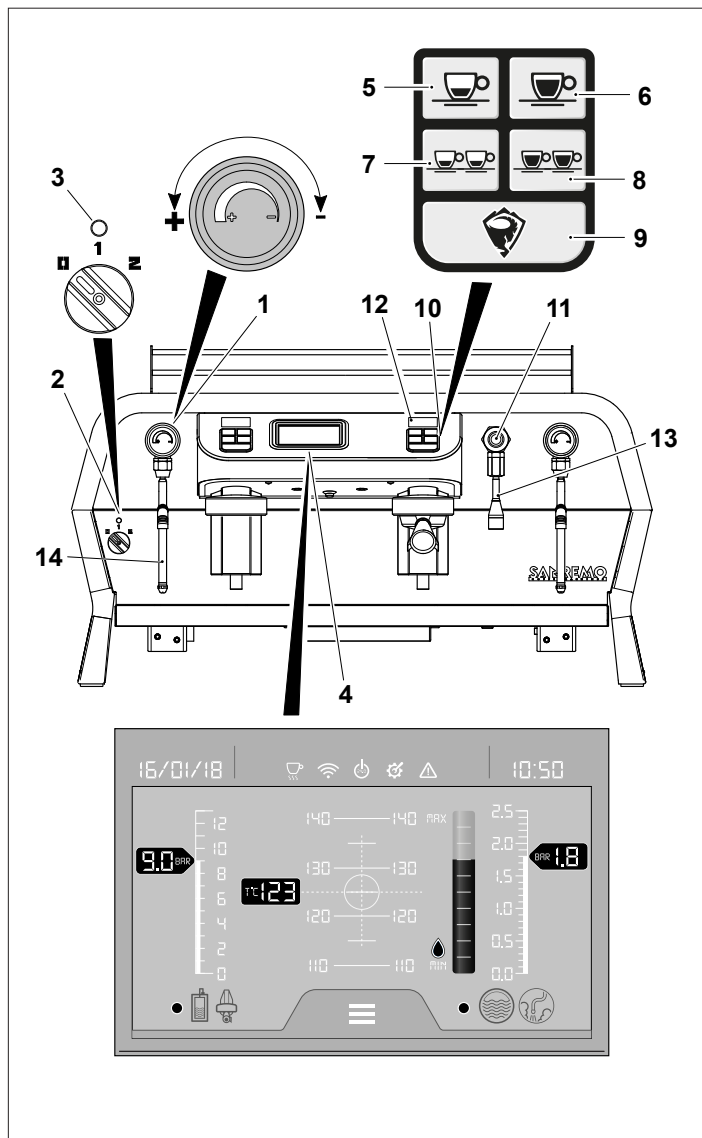


**If automatic filling does not take place within 90 seconds, the machine stops and the LEDs above the unit button panels light up and flash.**

**Turn the machine on and off to complete the water intake in the boiler.**

- When the boiler level indicator on the display (4) stops flashing and the pump turn off, Turn the general switch (2) in the "2" position and wait for the heating of the machine.
- Wait until air mixed with water comes out of the steam dispenser, then close the steam tap that was previously opened.
- Dispense water from the units, without fitting the filter holders, by pressing the buttons (5), (6), (7), (8), (9) located on the front button panels, checking that water comes out properly, venting any air bubble present in the circuit.
- Press the same button again to stop dispensing.
- Wait for the set steam temperature (122°C) and coffee water temperature (93°C) to be

reached, indicated on the display (4) and (12) respectively. On the display (4), check that boiler pressure is about 1 - 1.2 bars (0.1 - 0.12 MPa) and that the mains water pressure does not exceed 6 bars (0.6 MPa).



- Position a jug with handle under dispenser (13) and dispense water by pressing button (11), checking that dispensing is correct; dispensing will stop automatically when the quantity set in the program is reached.
- Position a jug of water and insert the wand (14) into it. Open the steam tap by turning knob (1) and try to heat water up. Repeat the same operation with the other dispenser 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.



- Check that the pump pressure indicated on the display (4) during 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 off the machine by bringing the main switch (2) to "0" position.  
The light (3) and displays turn off.  
Close the water supply with the relevant tap.

## 9 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.



## 9.1 ADJUSTING THE GRINDER DOSER



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

## 9.2 TESTING COFFEE DELIVERY

Deliver coffee a number of times following the instructions in relative chapter 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 cream
- consistency with fine bubbles
- cream 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.**

## 9.3 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.

EN

EN



# OPERATING THE MACHINE

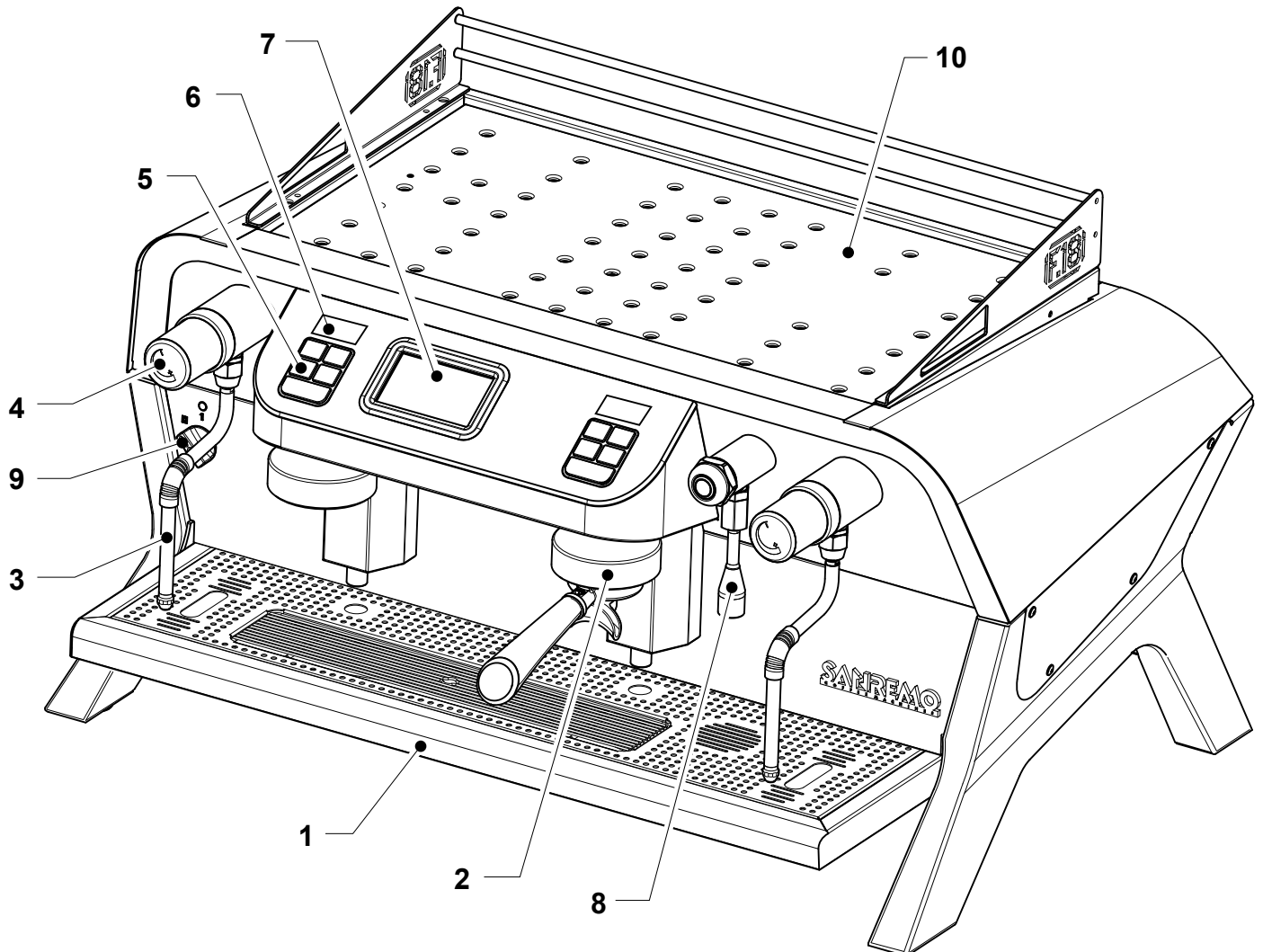
<b>10</b>	<b>OPERATING THE MACHINE</b> .....	<b>94</b>
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# Chapter 10

EN

## 10 OPERATING THE MACHINE

## 10.1 DESCRIPTION OF THE COMPONENTS



## LEGEND

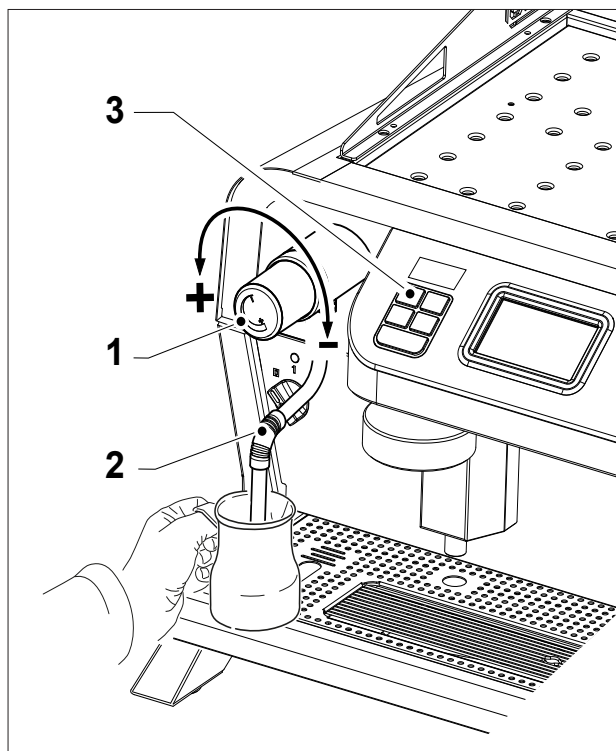
- |                           |                             |
|---------------------------|-----------------------------|
| 1. Tray                   | 7. General function display |
| 2. Group with portafilter | 8. Water wand               |
| 3. Steam wand             | 9. ON/OFF switch            |
| 4. Steam tap knob         | 10. Cup warmer              |
| 5. Button panel           | 11. Side lights button      |
| 6. Group display          |                             |

## 10.2 DESCRIPTION OF CONTROLS

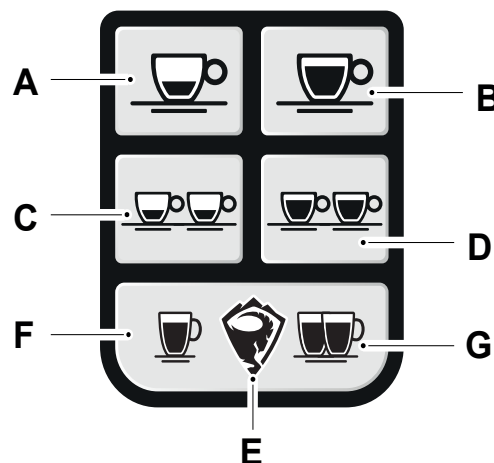
### Steam tap knob (1)

When turned anti-clockwise, the knob dispenses steam from the steam tap (2).

To stop dispensing steam, turn the knob clockwise to close the tap.



### 7 Button panel (Optional) (3)



- A. Button for espresso coffee
- B. Button for long coffee
- C. Button for double espresso coffee
- D. Button for double long coffee
- E. Button for continuous dispensing/unit programming.
- F. Big single cup button
- G. Big double cup button

### Button panel (3)



- A. Button for espresso coffee
- B. Button for long coffee
- C. Button for double espresso coffee
- D. Button for double long coffee
- E. Button for continuous dispensing/unit programming.



**Button for espresso coffee (A)**

Place a cup under the single filter holder, then press the button to start dispensing coffee.

The selected button remains illuminated for the entire dispensing, while all other buttons turn off.

When dispensing is concluded, all buttons turn on.



**Button for long coffee (B)**

Place a cup under the single filter holder, then press the button to start dispensing long black coffee.

The selected button remains illuminated for the entire dispensing, while all other buttons turn off.

When dispensing is concluded, all buttons turn on.



**Button for double espresso coffee (C)**



Place 2 cups under the double filter holder, then press the button to start dispensing double short espresso coffee.

The selected button remains illuminated for the entire dispensing, while all other buttons turn off.

When dispensing is concluded, all buttons turn on.



#### Button for double long coffee (D)

Place 2 cups under the double filter holder, then press the button to start dispensing double long black coffee.

The selected button remains illuminated for the entire dispensing, while all other buttons turn off.

When dispensing is concluded, all buttons turn on.



#### Button for continuous dispensing/unit programming (E)

Position a cup of suitable capacity for the desired coffee quantity under the filter holders.

Press button (E) twice to start dispensing coffee.

Buttons (F) and (G) will flash alternatively for the entire dispensing, while all others will turn off.

When the desired coffee quantity is reached, press button (E) again to stop dispensing; after 120 seconds dispensing will stop automatically.

#### Purge

Remove the filter holder from the unit and press button (E) once.

Button will become steady on and a small preset quantity of water will be delivered for two seconds in order to clean the unit head



#### Big single cup button

Place a cup under the single filter holder, then press the button to start dispensing coffee.

The selected button remains illuminated for the entire dispensing, while all other buttons turn off.

When dispensing is concluded, all buttons turn on.



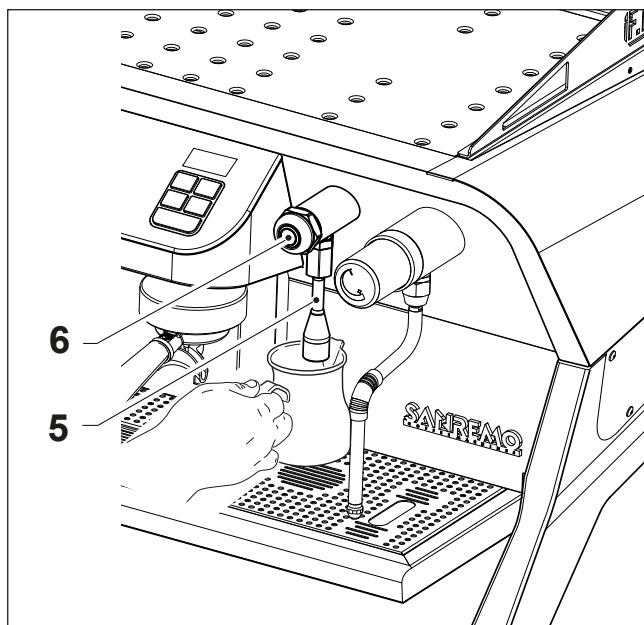
#### Big double cup button

Place a cup under the single filter holder, then press the button to start dispensing long black coffee.

The selected button remains illuminated for the entire dispensing, while all other buttons turn off.

When dispensing is concluded, all buttons turn on.

#### Water wand (5)



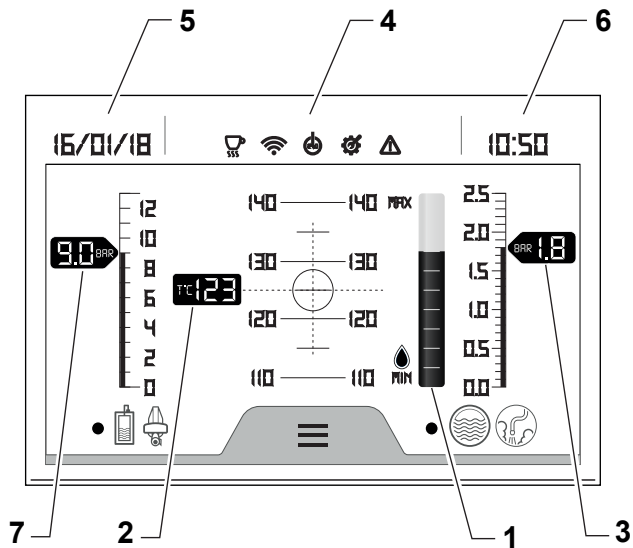
Position a cup suitably sized for the required amount of water under the wand.

Press button (4) to begin delivery of hot water mixed to the required temperature from the diffuser spout.

Delivery stops automatically at the end of the set time. Delivery can be stopped by pressing button (4).

#### Display

The display is a touch-screen; during normal operation of the machine the following screen is shown, while during programming the screens shown on the display are described in the relevant paragraph.



The following information is displayed on the screen:

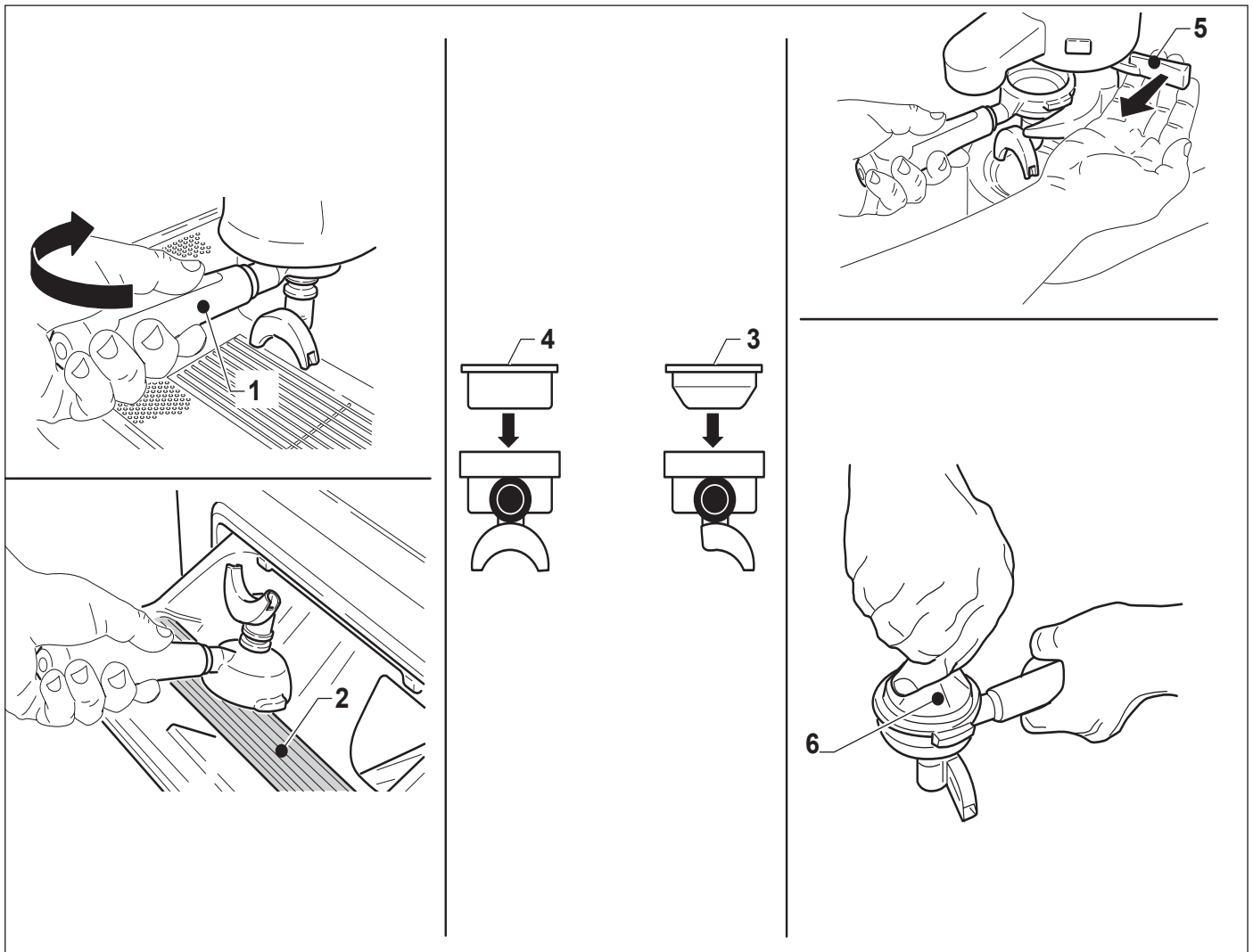
- 1) Water level in the boiler
- 2) Boiler temperature
- 3) Steam boiler pressure value
- 4) Operation description/alarms :
  - cup warmer activated

- remote connection (optional)
- auto turn on activated
- maintenance alarm
- generic alarm
- 5) Date
- 6) Clock
- 7) Pressure pump value

## 10.3 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



EN

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 .



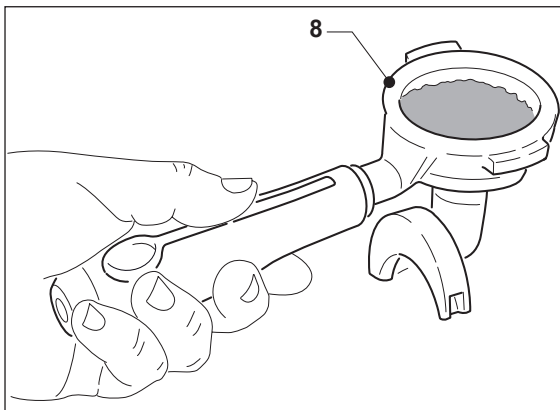
**IMPORTANT: Never knock the portafilter on an unprotected surface as this could damage the filter, impairing the seal.**

- 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.

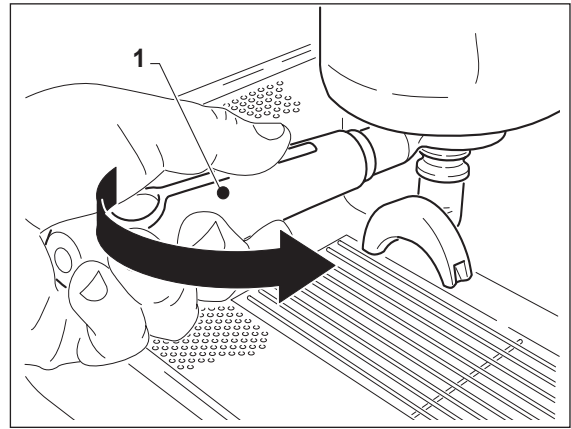


**The grinder doser lever must be pulled fully, then released so that it returns automatically to the rest position.**

- Tamp the coffee with the tamper (6).
- 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.

The button pressed lights up and the display shows the extraction parameters.

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

### 10.4 MAKING CAPPUCCINO

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



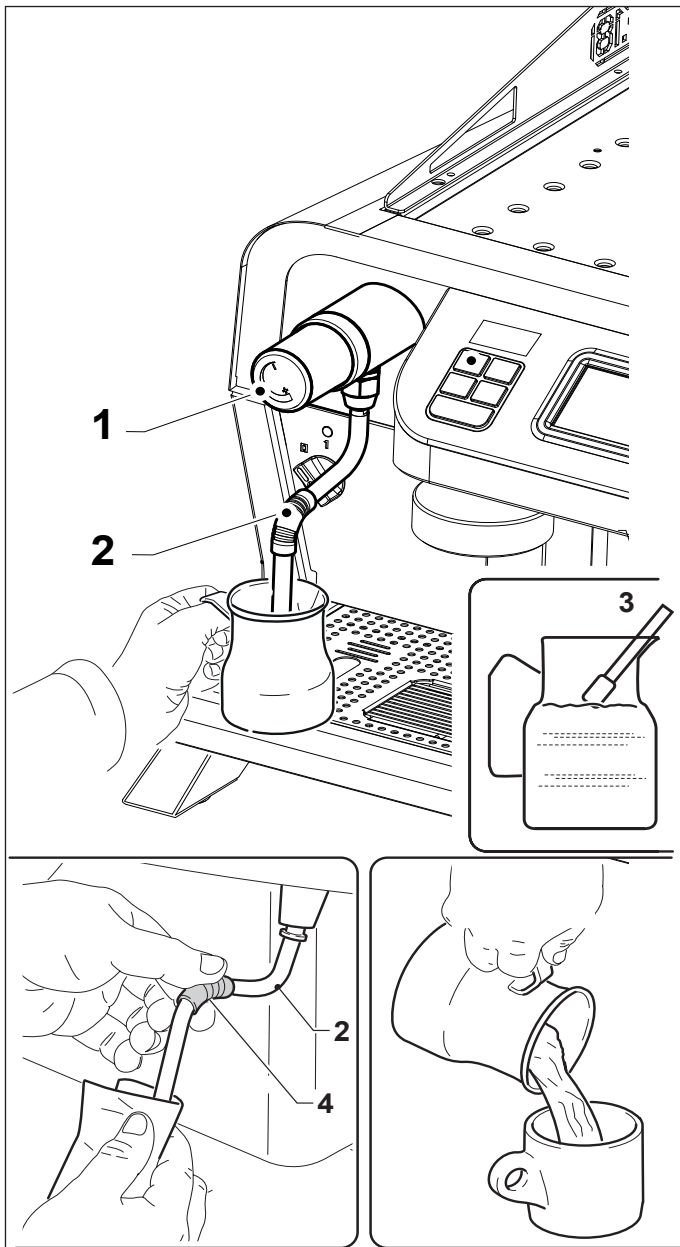
**IMPORTANT: Take care as the wand (1) becomes very hot and could cause burns. To move, hold by the rubber covered part (3) only.**

- 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. One cappuccino requires about 125 cc (1/4 litre) of milk.
- Tilt the jug, keeping the spout of the steam wand (3) just below the surface of the milk. The wand must be neither at the centre of the jug, nor resting against the side.
- Open the knob (1) 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  $70^\circ\text{C}$  is reached, stop steam delivery by closing the knob (1).

- 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.

the knob (1) 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.

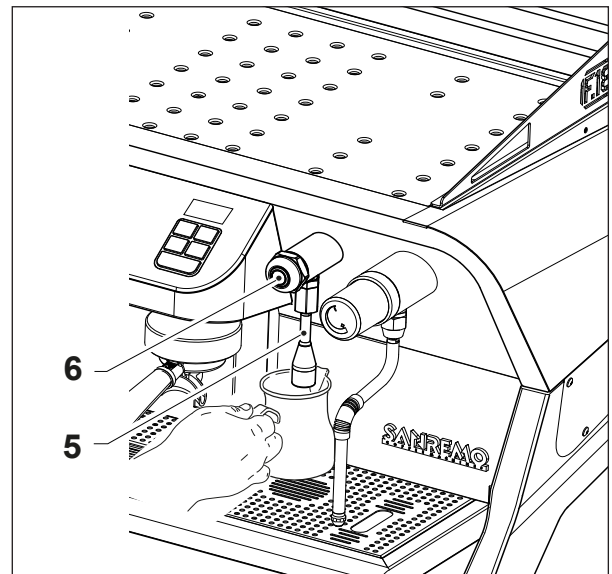


**IMPORTANT:** Take care as the wand (2) becomes very hot and could cause burns. To move, hold by the rubber covered part (4) only.



## 10.6 MAKING TEA, CHAMOMILE, ETC.

- Position the jug under the water wand (5).
- Press button (6) to deliver hot water; delivery stops at the end of the set time.
- Add the required product.



## 10.5 HEATING DRINKS

- Position the wand (2) over the grille and action the steam knob (1) 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 (2) in the jug and action

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# PROGRAMMING

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13	ALARMS.....	108

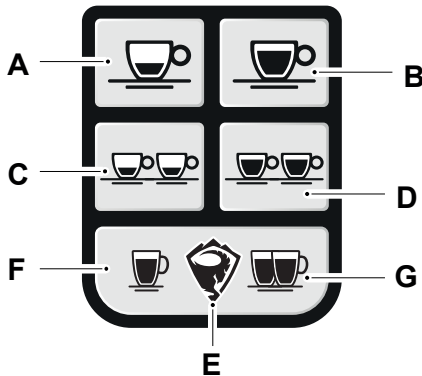
# Chapters 11-12-13

EN

11 PROGRAMMING

The machine can be programmed on the display with the Touch function or with the button panel of groups.

11.1 PROGRAMMING DOSES



The quantity of dispensed coffee can be programmed for all buttons, except button (E) which is used for continuous dispensing.



**WARNING:** when the left button panel is programmed, the programmed doses are automatically transferred to the other button panels.

The coffee doses can be customised for each dispensing unit by repeating the operations performed in the first unit on the left for each unit.

**Programming coffee doses**

Start the machine as described in the relevant paragraph.

Program the doses as follows:

- Fit the filter holder with coffee on the left unit of the machine, as shown in the "OPERATION" paragraph.
- Position a cup or two cups under the unit according to the type of programming to be performed.
- Press button (E) for at least 5 seconds until the relevant button turns on flashing; the following message is shown on the display:

PROGRAMMING PRESS THE BUTTON IN 30 sec

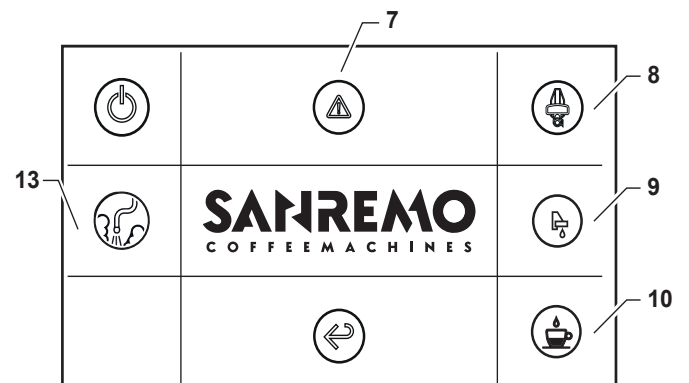
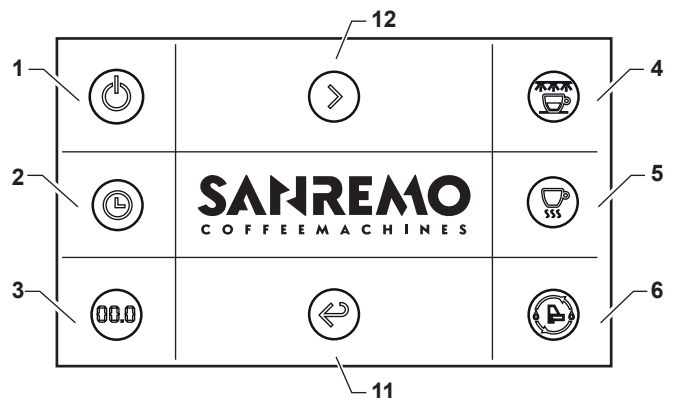
- Within 30 seconds, press the dispensing button to be programmed, for example the button (A) (single espresso coffee). While dispensing, the button (A) remains on, the other buttons turn off and the button (E) flashes.
- When the coffee reaches the desired quantity in the cup, press button (A) to stop dispensing; the quantity of dispensed coffee for that button will be stored, the button (A) turns off while the other buttons that still need to be programmed turn on.
- If necessary, repeat the aforementioned operations to program the other buttons as well; after 30 seconds without using any button, the dose programming stage will quit

**Programming hot water doses**

- Enter the programming function as described for the coffee, then when button (E) turns on flashing, press button to start dispensing hot water; when the desired quantity is reached press the button again to stop dispensing.
- After 30 seconds without using any button, the dose programming stage will quit.

11.2 PROGRAMMING ON THE DISPLAY

To access the programming page, press for two seconds the button  on the display ; the following screens are displayed:



- 1) Machine ON/OFF
- 2) Program auto-on, auto-off, and the day off
- 3) Counter display
- 4) Frontal lights
- 5) Cup warmer setting
- 6) Group cleaning cycle
- 7) Alarm list
- 8) Coffee temperature settings
- 9) Preinfusion setting
- 10) Doses fine tuning
- 11) Exit menu
- 12) Move to the previous/next page
- 13) Autosteamer (optional)

## Machine ON/OFF

Keep pressed the button (1) for 2 seconds. The following screen is displayed:



Press CONFIRM to turn off the machine or press “←” to return on main user’s menu.

If no keys are pressed within 5 seconds, display show automatically the homepage.

If you confirm to turn off the machine, the following screen is displayed:

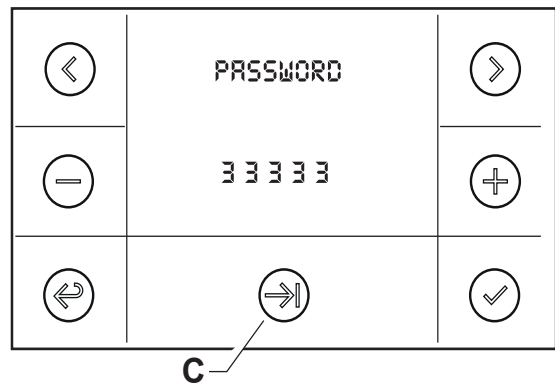


The screen shows the time and date; in this case the machine is off but powered, all dispensing units and all functions are disabled, with the exception of the automatic start-up function.

Press button (A) to turn the machine on

Press for two seconds button (B) to access at the general programming menu. It is protected by password.

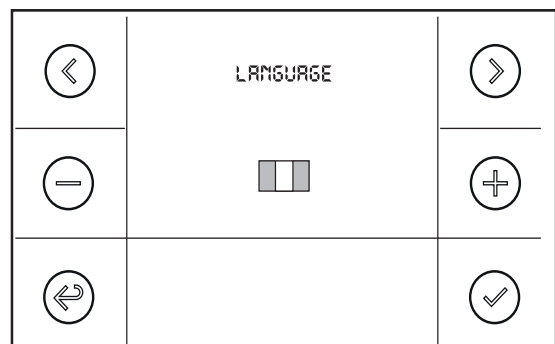
The following screen is displayed:



Press the button (C) and press the button “+” and “-” to modify the value. Insert the password “3 3 3 3 3” and press the “√” button to confirm the selection;

By entering the general programming menu it is possible to modify the following settings:

### - Languages



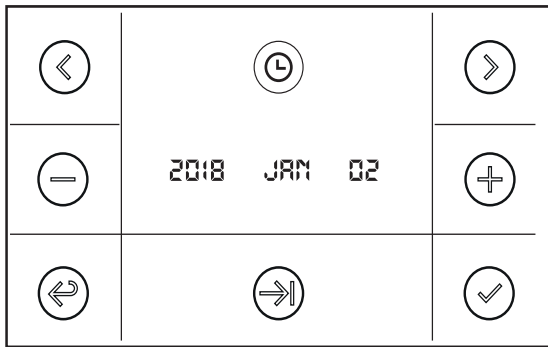
To select the language press the button “+” or “-”; press the “√” button to confirm.

Press the button “>” for next setting or press the button “←” to exit to the programming page.

EN



**Date and time**

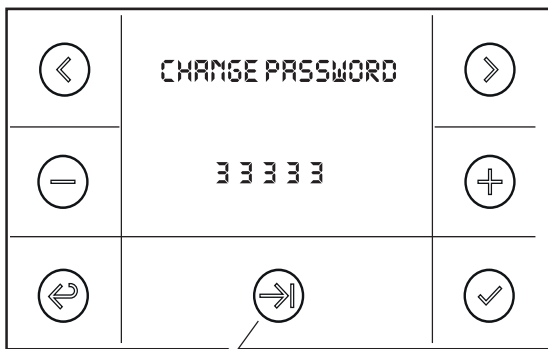


Press the button “+” or “-” to set the date.

Press the button “>” to modify the clock

Press the button “>” for next setting or press the button “←” to exit to the programming page.

**Password change**



It is possible to change the access password to general programming menu.

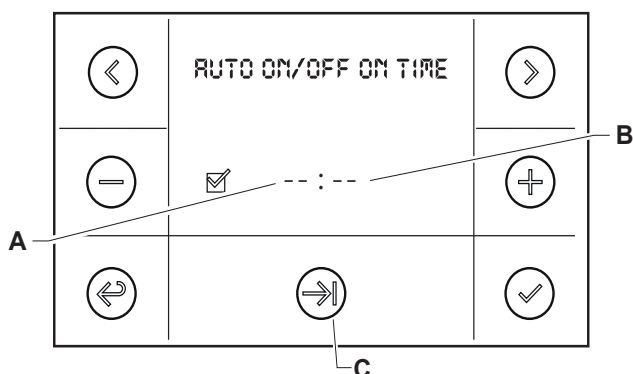
Press the button (C) and modify the value with the buttons “+” or “-”, then confirm with the button “√”.

Press the button “←” to exit to the programming page.

**Program auto-on, auto-off, and the day off**

Press the button (2).

The following screen is displayed:



The screen displays hour “A” and minutes “B”; press the “+” or “-” buttons to change the value then press the “C” button to confirm the selection and move on to set the minutes.

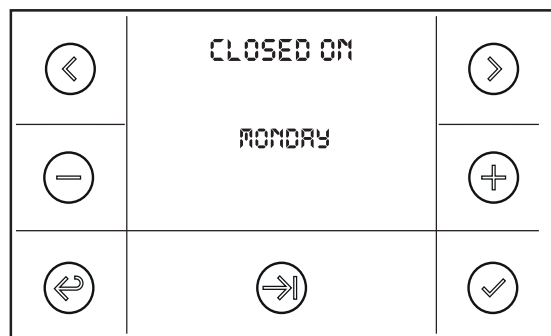
After setting the minutes, press the “√” button to confirm the time for automatic start-up and press the button “>” to move to the next screen, where automatic switch-off can be set.



**WARNING:** when the time is set in the automatic start-up screen, the machine turns on at the set time so that it is ready to dispense coffee when the operator gets to work; to disable the automatic start-up function, set the value “--:--” for the time.

The machine turns on automatically if the function is on (time set) and the main switch is set to “2”.

The closing day can be set so that the machine does not turn on for that day:

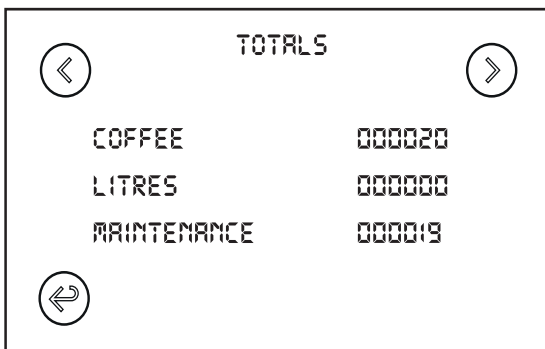
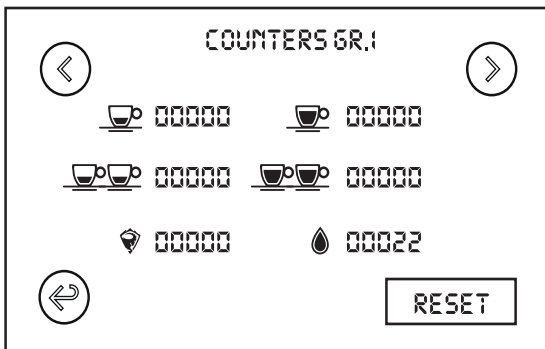


To set the closing day, press the “+” or “-” buttons to display the days of the week. After setting the closing day, press the “√” button to confirm and press the button “←” to return to the main programming screen.

EN

## Counter display

Press button (3) to display the following screen:

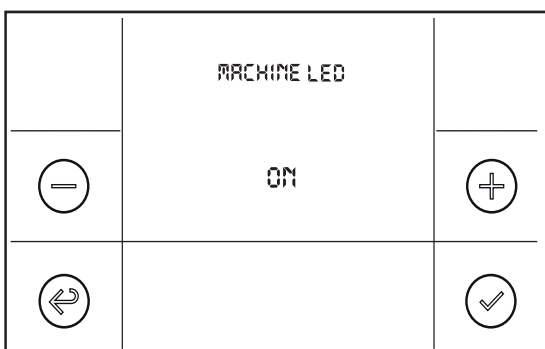


Press the buttons “<” or “>” to scroll the counter display menu: starting from group “1”, the following will be displayed in a sequence: quantity of coffee dispensed for the various doses (long black, short black, etc.); press the “←” button to quit this stage and return to the main programming screen.

It is possible to reset counters of each group by pressing the button “RESET”.

## Frontal lights

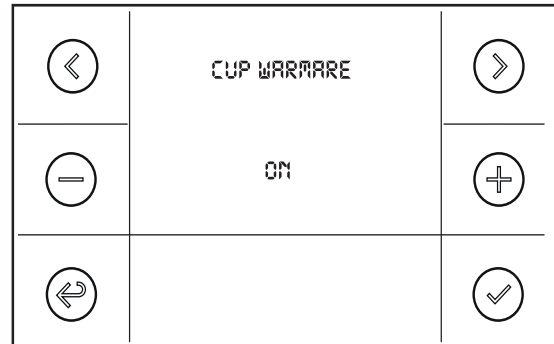
Press button (4) to display the following screen:



Press the button “+” or “-” to turn on or off the frontal lights, press the “√” button to confirm the selection and press the button “←” to exit to the programming page.

## Set the cup heating plate

Press button (5) to enable or disable the activation of the cup heating plate; the following screen is displayed:



It is possible to enable or disable the heating element of cup heater by pressing the buttons “+” or “-” Press the button “√” to confirm the selection. Press the button “>” to modify the temperature of cup heater and press the button “√” to confirm. Press the button “←” to exit to the programming page.

## Clean dispensing units

Press the button (6) to start the automatic cleaning of all dispensing unit at the same time.



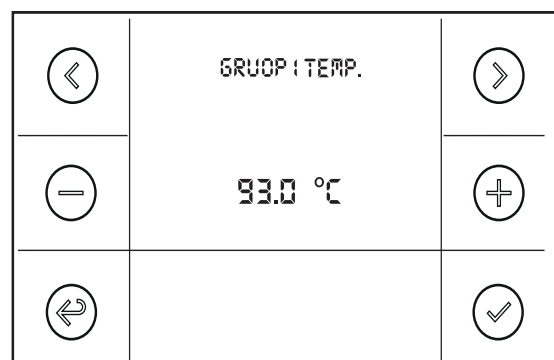
**WARNING: before pressing button (6) prepare the machine for automatic washing as described in the relevant “UNIT AUTOMATIC WASHING” paragraph.**

## Alarm list

Press the button (7) to show the active alarm list and the telephone number of assistance service, if set.

## Set coffee water temperature

Press button (8) to display the following screen:

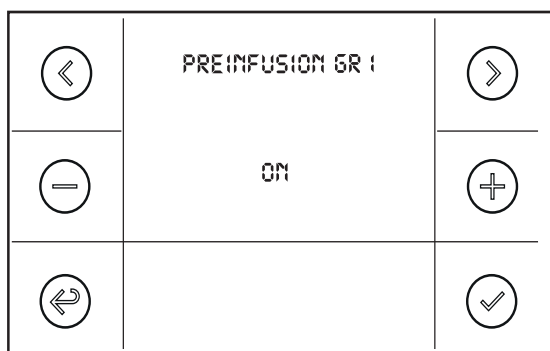


The upper zone of display shows the selected group. To modify the temperature press the button “+” or “-” and press the button “√” to confirm; move to the next screen to set the temperature of following group by pressing the button “>”.

Press the button “←” to return to the main programming screen.

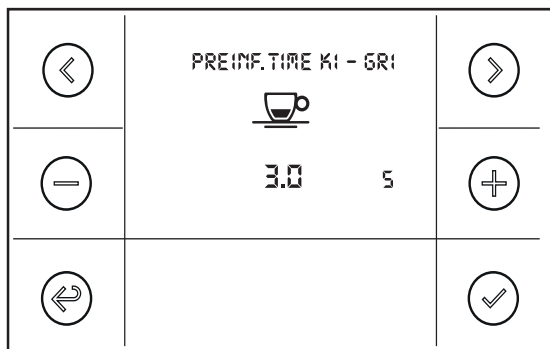
**Programming pre-infusion**

Press button (9) to display the following screen:



It is possible to enable or disable the pre-infusion function by pressing the buttons “+” or “-”. Press the button “√” to confirm.

**EN** If pre-infusion is enabled the display shows the following screen:



It is possible to modify the length of preinfusion for all buttons by pressing “+” or “-”. Press the button “√” to confirm.

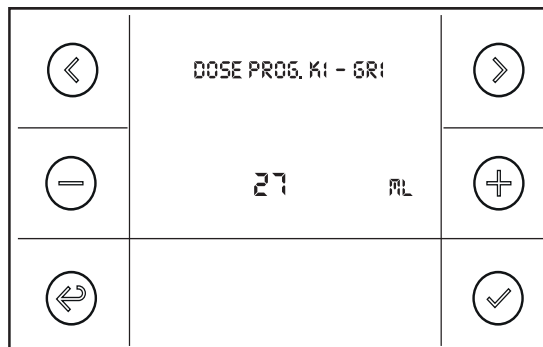
Press the button “←” to return to the main programming screen.



**IMPORTANT:** It is not possible to activate the pre infusion on the button “E”.

**Fine tuning doses**

Press button (10) to display the following screen:

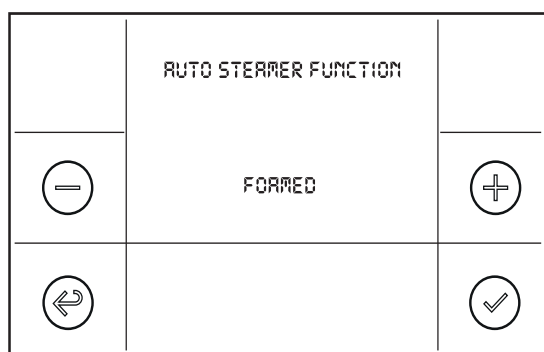


The display shows the quantity of coffee in ml. set for selected dose, to modify the value press the buttons “+” or “-”. Press the button “√” to confirm then press the button “>” to set the following doses. Press the button “←” to return to the main programming screen.

**Autosteamer function (optional)**

The autosteamer allows to froth the milk with a temperature control and air compressor assembled into the steam wand.

Press button (13) to display the following screen:



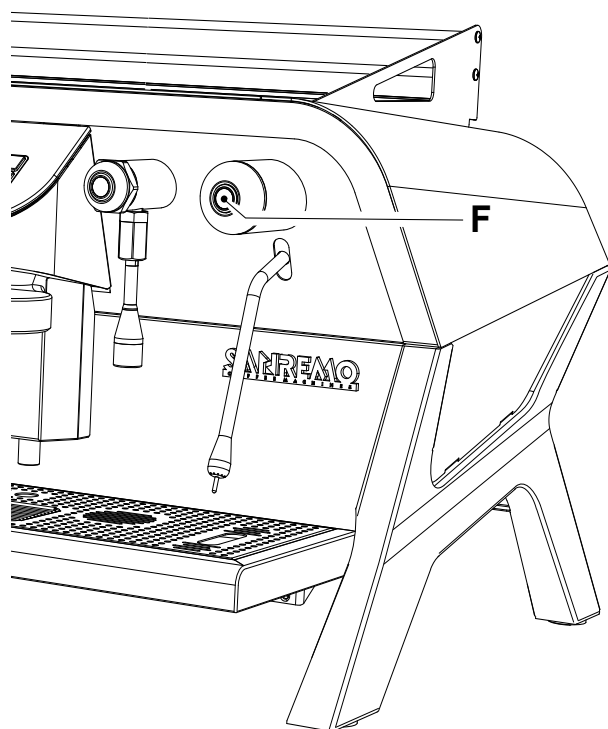
Press the button “+” or “-” to modify the type of activation of the autosteamer wand button:

- frothed milk: to froth milk with foam
- hot milk : to heat up milk with steam (no foam)
- cleaning cycle: the machine will clean the steam wand with erogation of hot water and steam. A cleaning cycle must be performed after use of steam wand with milk.

Press the button “√” to confirm, then press “←” button to exit to the programming page.

the autosteamer wand will heat and froth the milk to a specific programmed temperature. To program this temperature proceed as follows:

- Press button “E” for at least 5 seconds until the button turns on flashing.
- Put the desired quantity of milk in the jug, submerge the steam wand into the milk and activate the steam button (F).



- Insert a thermometer into the jug if you want to control the desired milk temperature.
- Press again the steam button when milk reaches the desired temperature.
- Wait 30 seconds to quit the programming stage.
- The programmed temperature is set.

### Quit the programming stage

Press button (11) to quit the programming stage and return to the main display screen.

### Move to the previous/next page

Press button (12) to switch the programming pages.

## 12 GROUP ON/ OFF

Heating of one or more groups can be set to be on or off.

If you want to turn heating of one group off, press buttons (E) and (C) at the same time, for the correspondent group.

When the group is off, the display shows the following screen:



To turn the heating back on, press buttons (E) and (C) at the same time again.

## 13 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 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 general display.
- To reset the alarm, turn off the machine and check the water supply circuit. When the water supply has been restored, the alarm resets automatically.

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# TROUBLESHOOTING

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# Capitolo 14

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## 14 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
<b>The boiler fill level display flashes</b>	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 switch.
		Call technical assistance
<b>No water is delivered from the group</b>	The mains water or purifying filter taps are closed	Open the tap
	The filter on the water intake coupling is clogged	Remove and clean
	Clogged gicleur	Check regeneration of the water purifying filter
<b>The water does not heat up</b>	Heating element burnt out	Call technical assistance
	Temperature sensor malfunction	Call technical assistance
<b>Continuous water fill (the water level flashes on the display)</b>	Faulty level sensor	Call technical assistance
<b>The doses delivered are not regular</b>	Faulty volumetric doser	Call technical assistance
<b>The steam wand leaks with the tap closed</b>	Faulty gasket	Call technical assistance
<b>Steam leaks from under the tap knob when open</b>	Faulty tap spindle seal	Call technical assistance
<b>Insufficient coffee is used</b>	The ground coffee is too fine or too coarse	Call technical assistance
	Shower screen and filters partially clogged	Check grinding time and/or adjust grinding coarseness

<b>Coffee leaks from between the group head and portafilter during delivery</b>	Faulty group head gasket or uneven filter edge	Call technical assistance
<b>Coffee leaks from the edges of the portafilter</b>	Dirt in the portafilter prevents coffee from being delivered from the spout	Clean
	Worn group gasket	Replace
	Shower screens clogged	Clean or replace
<b>The coffee is too cold</b>	Machine not ready	Wait for the temperature to be reached
<b>No hot water is delivered</b>	Water supply tap closed	Open the tap
	Faulty delivery solenoid valve	Call technical assistance
	Delivery circuit clogged	Call a technician to descale the machine
<b>Coffee is delivered too slowly or not at all</b>	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
<b>No steam is delivered</b>	Delivery nozzle obstructed	Clean
	Delivery circuit clogged	Call a technician to descale the machine
	Faulty steam tap	Call technical assistance

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## DECOMMISSIONING AND CHECK

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<b>15.1</b>	<b>STARTING UP THE MACHINE AGAIN.....</b>	<b>114</b>
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# Chapters 15-16

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## 15 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 up- stream of the machine), the water supply tap upstream of the machine is closed and the water in the boiler is cold.

- 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.

### 15.1 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.



## 16 CONTROLLING THE MACHINE AFTER PROLONGED



**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.



# CLEANING

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- 17.2 ROUTINE MAINTENANCE ..... 116
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# Chapter 17

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## 17 CLEANING

### 17.1 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.



### 17.2 ROUTINE MAINTENANCE

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

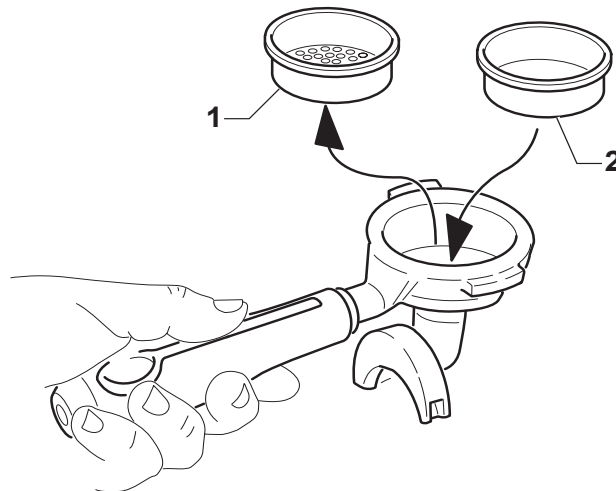
#### 17.2.a AUTOMATIC WASHING OF THE GROUPS

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

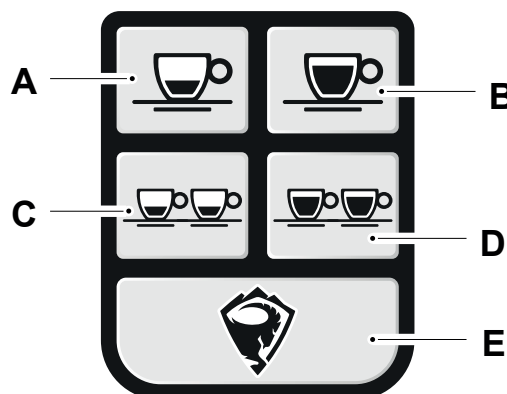


- Remove and empty the portafilter.
- Remove the filter (1), insert the blind filter (2)

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 (E) on the group together. The washing cycle starts automatically and the buttons (A) and (E) flash.
- At the end of washing, the buttons (A) and (E) 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.



## 17.2.b 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:

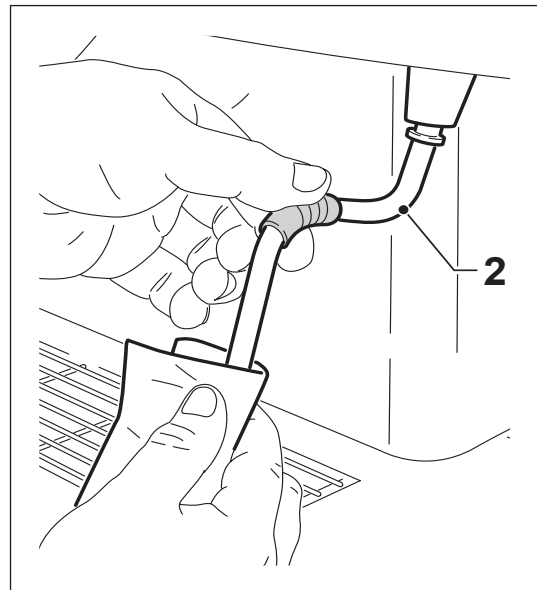
- Remove and empty the portafilters.
- Remove the filters from the portafilters and immerse both in a basin containing specific detergent, leaving them to soak while the machine is inactive.



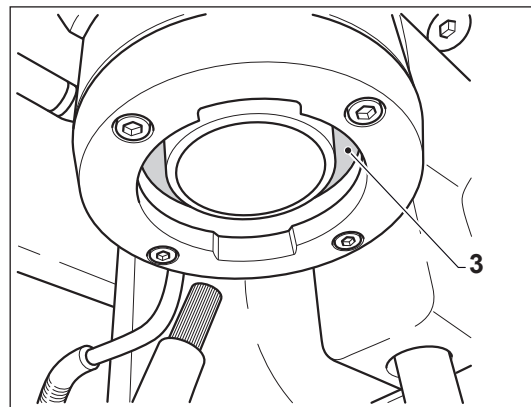
Remove the grille (1) and wash with running water and specific detergent.

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.

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### 17.3 - 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.



### 17.4 EXCEPTIONAL MAINTENANCE (TECHNICIAN)

EN 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.

# TECHNICAL ASSISTANCE AND DEMOLITION

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# Chapters 18-19

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## 18 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.



## 19 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 wheelie 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.

### 19.1 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.